

Free

Issue 9

Real Ale Talk

Magazine of the Heavy Woollen branch of CAMRA



**Cleckheaton Sports & Social Club,
Winner of 3rd place in the Yorkshire Club of the Year**



Please read and
leave for others
to enjoy

Winter 2013

Distributed FREE to West Yorkshire pubs & clubs

Circulation 2000



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Beer Festivals Near & Far

December

5th - 8th

New Breweries BF. Imperial Club, Cliff St,
Mexborough, S64 9HU.

Thur & Fri 4pm – 11:30pm,

Sat & Sun 12 noon – 12 Midnight

22nd - 25th

Manchester BF. Velodrome, National Cycling
Ctr, Stuart St, Manchester M11 4DQ.

Wed 4:30 - 10:30pm;

Thur & Fri 12 Noon – 10:30pm; Sat 11am – 7pm

January 2014

23st - 26th

Navigation Tavern Mirfield – TBC

31st - 1st

10th Pendle BF. Municiple Hall, Coln, BB8 0EA

Thur 4:30pm – 11pm; Fri & Sat 11:30 – 11pm

February

13th - 16th

White Cross BF, White Cross, 2 Bradley Rd,
Bradley. HD2 1XD

19th - 22nd

NWAF. Roundhouse, Derby Rail station

DE24 8JE

Wed 4pm – 11pm; Thur – Sat 11am - 11pm

For more details please see our website

www.heavywoollencamra.org.uk

Early Achievement by one of our Local Clubs

After installing handpulled real ale less than two years ago, earlier this year Cleckheaton Sports and Social Club won the Heavy Woollen branch Club of the Year award. Together with other winners from the 17 Yorkshire branches of the Campaign for Real Ale, it was put forward for consideration as Yorkshire Club of the Year. Regional judges anonymously visited the Club over a three month period and the scores were collated, the Club was voted into joint third place, beating at least one previous winner.

The judges were impressed by the quality of the ales, the standard of service, the atmosphere and décor of the drinking spaces, the community focus and value for money. The bar area had been fully refurbished with good quality materials and a pleasing, homely environment has been the result. After a slow start, the real ales have become more popular and are steadily becoming more so. The four pumps dispense Thwaites Original, a classic bitter ale, and Wainwright, a refreshing Golden Ale, plus an occasional guest beer. Having just two or three ales on

offer means that the turnover is enough to keep the beer in prime condition, in the care of bar/cellarman Mick Collins. Further increases in ale sales would enable more choice to be offered while maintaining quality.

A certificate was presented by Mick Moss, the Yorkshire Regional Director, who commented that the pint of Wainwright he had was the best example he had seen, even compared to Thwaites' own pubs.



ROOSTERS

FREE RANGE BEERS FROM YORKSHIRE

LONDINIUM

- TRADITIONAL COFFEE PORTER -
Alc. 5.5% Vol.

A dark beer with a hint of coffee on the finish, brewed using four malts, English hops and the addition of Taylors of Harrogate After Dark coffee. Londinium is a nod to the beer of yesteryear and, in particular, the style made popular by the street and river porters of London in the 18th century.

FORT SMITH

- INDIA PALE ALE -
Alc. 5.0% Vol.

Named after the town in which Rooster Cogburn lived, Fort Smith is a big and bold India Pale Ale, brewed using Citra and Chinook hops from the USA to create tropical and passion fruit aromas and a lasting, bitter finish.

Yankee

- ORIGINAL PALE ALE -
Alc. 4.3% Vol.

One of the original, new-style, pale ales to be brewed in the UK, Yankee® is a modern classic. Light and easy-drinking, it's a beer that showcases the floral and citrus fruit aromas of the Cascade hop, grown in the USA, protected against a back drop of soft Yorkshire water and golden promise pale malt.

YPA

- YORKSHIRE PALE ALE -
Alc. 4.1% Vol.

A two-time gold medal winner at the prestigious World Beer Cup, YPA® (Yorkshire Pale Ale) is a pale, aromatic, summer ale that offers up delicate peachy and berry fruit flavours for your taste buds to feast on.

WILD MULE

- NEW WORLD PALE ALE -
Alc. 3.9% Vol.

Brewed using New Zealand's Nelson Sauvin hop, which creates a white wine fruitiness that's backed up by a lasting grapefruit bitterness, Wild Mule is a new world, session-strength, pale ale with a kick.

BUCKEYE

- PALE SESSION ALE -
Alc. 3.5% Vol.

Named after a rare breed of chicken that originates from the state of Ohio in the USA, Buckeye is an easy-drinking, well-hopped pale ale, brewed with a blend of American and New Zealand hops, producing an orange, citrus fruit aroma and a refreshing level of bitterness.

www.roosters.co.uk

[ROOSTERSBREWCO](https://twitter.com/ROOSTERSBREWCO) info@roosters.co.uk

The Pub of the Season Award goes to the Savile Arms, Thornhill

The Savile Arms, Thornhill was awarded the Campaign for Real Ale (CAMRA) Heavy Woollen Branch Pub of the Season Award for Summer.

Members cast their votes as a tribute to of David and Hilary Oldfield who for the past eleven years have maintained a fine community pub consistently serving quality traditional ales.

The pub was built around 1777, probably as a coaching inn, although parts of the building are said to be 600 years old. Situated next to the Church of St. Michael's and All Angels, hence known locally as the Church House, the building encroaches on consecrated ground, one of only three pubs in the country to do so. In one of rooms the old fireplace has been revealed and is now distinguished by a newly-carved shield with the Savile estate's motto, "Bee Fast", also to be found on the pub sign, recently blessed by the former Rector of Masham. The most striking



feature, however, must be the hand-painted mural which covers all four walls, giving a pictorial history of Thornhill from ancient times to the present day. Up the stairs leads on to a surprisingly spacious "secret garden", ideal for the pub's evening barbecues. David is proud of the quality of his beers; the regular being Black Sheep Bitter, with a rotating guest ales often from the Heavy Woollen District or wider Yorkshire breweries.

The award was presented on a Thursday, the weekly quiz night, by branch Chairman Alan Mapplebeck. It was happily accepted by David and Hilary, who thanked the regulars and the hard-working staff including Hayley (pictured) for their support.

SCOTTISH BREWERIES WORDSEARCH

S	N	L	V	N	L	V	X	A	D
U	R	U	F	O	R	K	N	E	Y
L	U	C	O	T	A	K	O	Y	S
W	B	K	C	H	U	J	A	T	A
A	L	I	D	G	E	S	E	R	F
T	E	E	B	U	N	W	R	K	S
H	K	W	Q	O	A	A	J	B	S
A	X	R	L	R	N	E	N	Y	F
F	M	O	T	B	Q	E	T	W	T
J	C	H	O	U	S	T	O	N	B



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WHAT? PUB

The Campaign for Real Ale's online pub guide

For a number of years, people have been asking why CAMRA as the UK's largest and most influential pub-going consumer organisation doesn't have its own online pub guide. Well now it does.

You can use whatpub.com to search for pubs across the UK and then look up opening times, descriptions, facilities and of course details of the real ale and cider on offer. Being an online guide means that extra functions such as additional text for descriptions, photos, public transport and live map data are also available.

Isn't this just the Good Beer Guide online?

Lots of people have been asking this, but the answer is no, but does naturally complement the Guide.

When you search for pubs on whatpub.com you will not see just Good Beer Guide pubs, and there is no way of searching specifically for Good Beer Guide pubs - so you will still need the book or Mobile App (coming later) to find the very best real ale pubs.

Use it on your mobile

The whatpub.com site is regularly improved and if you use it on your smartphone the information is divided into tabbed pages. An extra feature is the "Nearby pubs" function, so wherever you are, if you have a signal and your phone knows where you are, it points you to the local pubs.

How it all started...

CAMRA's online pub guide is the result of an immense amount of work by volunteers and staff.

A decision was made at the start to acknowledge the local expertise of CAMRA members, which is why the pub details and descriptions that appear on whatpub.com come from CAMRA branches. 150,000 volunteers have an input into WhatPub and this is what makes CAMRA's pub guide so different (and we would say better) from other online pub guides.

CAMRA volunteers are key in finding out all the important things we need to know about pubs, including opening hours, location and real ales served as well as other information that goes beyond what we use for the CAMRA Good Beer Guide such as photos.

But we're not there yet...

Our aim is to get every pub in the UK listed on whatpub.com and all with complete and up to date information such as descriptions and photos. We'll also be enhancing the site with user comments and reviews – so keep looking.

To help us on our way, we would like to invite you to help us improve our site. You can do this in a number of ways from rating beer quality or update any details about a pub you visit via whatpub.com to carrying out a survey for your local CAMRA branch. Your first step is to become a CAMRA member.

If you have any questions please get in touch, but do read the frequently asked questions first.

Thanks,

Team whatpub.com

The Polypin Goes Home

A few of you may have seen me on the cider bar at Heavy Woolen Branch's Beer Festival in May. I was the odd one out among the boxes. At the end of the Festival, they were broken up and re-cycled, but I'm worth more than them and had to go back to my owner, Charlie Newman, who makes cider at the Square and Compass in Worth Matravers, Dorset.

I'm not sure why it all started. This year saw the 40th edition of CAMRA's Good Beer Guide and Charlie's pub is one of only seven to have been in all 40. It is also 25 years since CAMRA made the still-controversial decision to promote cider and perry. Perhaps the idea was to celebrate both landmarks with cider from such a highly-regarded pub; early in the year rumours started that Charlie had received a request for some of his cider from a former mill town in the north. We knew there was a big world out there from listening to people in the pub, but none of us expected to see much of it. Charlie's cider stays near home; the odd outing to a local event or the occasional cider competition was as far as we went.

In May, Charlie filled me with Kiss Me Kate cider and put me in a strong new wooden box. Nothing like this had been seen before, so I guessed that, by chance, I had been chosen to make the trip. The address, Dewsbury, sounded as strange and distant as anything mentioned in the pub; I still can't work out why Charlie chose to send me to represent him at a relatively small, new festival and not one in a place I'd heard of such as Leeds, Manchester, York or Newcastle. After a bumpy couple of days, I arrived. Dewsbury is a town struggling to come to terms with the loss of its main industry, wool re-cycling. Much has been done, much remains to be done; the Beer Festival sees itself as an adjunct to re-generation. This year's was a great success; the Town Hall nearly reached capacity, and the beer and cider practically sold out. As it was a beer festival, not many people realised how unusual it was that I was there, but the organisers did, and remain grateful to Charlie for the trouble he took to send me.

Kiss Me Kate cider is a summery, possibly lemony, drink. I think it is best enjoyed outdoors at the pub where it is made, especially when you can smell the sea on a south wind. It did not suit all tastes, but Charlie makes a range

of ciders from sweet to dry, so cider-drinkers should find something they like. The pub itself is a bit Spartan and you can eat anything you want as long as it's a pie or pasty, but many establishments provide comfort and meals. The Square and Compass offers a unique mix of setting, atmosphere and sheer competence in the drinks department.

When it gets busy, most people have to go outside, especially if there is live music. Charlie has built the pub up to a well-known venue attracting international artists. Woody Pines played there in May after headlining the Shetland Folk Festival.

I travelled in better style for my return. As soon as the car set off I knew, though I was in the box, that we were going south, going home. I thought of things I'd missed, such as the tiny serving hatch and queuing area that should cause confusion but do not, the place is so relaxed. Then there's the room where many of Charlie's fossil finds are displayed; how many pubs are owned by a gifted palaeontologist? There's even a book about him and his family.

So my journey came to an end. Whether others follow me as ambassadors for the pub and cider to distant parts or I remain unique is for Charlie to decide.

The polypin appeared in Dewsbury by kind permission of Charlie Newman.

Pub address: The Square and Compass, Worth Matravers, Dorset BH19 3LF

Manager Kevin Hunt, to whom all pub enquiries should be made:

Tel. 01929 439229,

Email: kevin@squareandcompasspub.co.uk

Gigs and Events:

<http://www.squareandcompasspub.co.uk/>

Book: The Square and Compass: A Newman Century by Ilay Cooper, available through website.

The Manchester Beer Festival

Hi all,

When CAMRA decided that it was time that the National Winter Ales Festival's nine year tenure in Manchester came to an end, there was some degree of outcry both from those volunteers who had pulled the festival together for many years and from the drinkers who had enjoyed the annual January festival.

Nine months on from the final event in Manchester, that decision by CAMRA may well have been the best thing that ever happened for festival goers in the region - without it, the Manchester Beer & Cider Festival would never have been conceived. The new festival takes the same slot in the January calendar (22nd - 25th January) and is shaping up to be Manchester's biggest and best ever beer festival. The biggest coup for the organisers was securing the amazing setting of Manchester Velodrome for the event - not the adjacent café used for the small warm up event in August - the actual Velodrome itself. As a building, it's simply stunning to stand inside that track and marvel at the scale of the place - and that's without any beer in it. Set on the floor inside that steeply banked track will be the largest range of beers and ciders ever offered in Manchester. There will be well over 300 cask conditioned craft beers alongside a bar full of real ale in a bottle (drink in or take away) - every beer that is ready for sale will be available from the first session until it is sold. The cider and perry bar is expected to offer at least 75 different ciders and perries - all made from fresh apple or pear juice.

If the best of British beers isn't enough, then the 'Bière sans Frontières' bar will be importing the very best beers brewed for Germany's Oktoberfest alongside Belgian, Dutch, Czech and American beers - far too many to mention. Some of the most cutting edge breweries in the country including Marble Beers, Hawkhead, Liverpool Organic and Ilkley Brewery will be hosting their own bars offering a larger range of their beers than the three main cask bars can accommodate plus offering the chance to meet their brewers.

In total there will be no fewer than 16 bars to visit. Surrounding these are some 1700 seats from where visitors will be able to look over the festival floor and watch cyclists riding the track. The Great Britain Cycling Team


have training sessions on the track twice a day which will continue throughout the festival alongside other clubs and taster sessions.

The festival kicks off at 4.30pm on Wednesday 22nd January and runs through until Saturday evening. The Velodrome is easily accessible via Manchester's Metrolink tram network - its own Velopark station is served by trams every 12 minutes - with the 216 and other bus routes from Manchester even more frequent. CAMRA Members will be entitled to free entry all day Wednesday and Thursday with discounts on entry at all other times.


To find out more, visit the festival website at www.manchesterbeerfestival.org.uk and for all the latest news you can follow the festival on twitter on [@mancheerfest](https://twitter.com/mancheerfest) or at facebook.com/ManchesterBeerFestival

Cheers,

Graham
Manchester CAMRA



THE SCARBOROUGH




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Hop to it! Kent says cheers to Britain's first protected hops

Organisation:

Department for Environment, Food & Rural Affairs

Page history:

Published 7 August 2013

Policy:

Making the food and farming industry more competitive while protecting the environment

Minister:

David Heath CBE MP

East Kent Goldings become the first hops to gain Protected Designation of Origin status.

East Kent Goldings will be the toast of the county after becoming the first variety of hops to have their name legally protected against imitation.

The oldest known variety of hop grown in the UK has been awarded Protected Designation of Origin (PDO) status by the European Commission in recognition of their quality, history, and links to the local area.

Defra is encouraging producers to apply for protected status for their products in order to take advantage of the wider markets in the UK and abroad arising from consumers' increasing awareness of where their food and drink comes from.

Food and Farming Minister David Heath said:

"PDOS help to keep traditional recipes alive and make a valuable contribution to the local and national economy. It's great to see a hop join the growing number of British products whose traditions and ties with their local area are being recognised.

I'm sure all those involved will be raising a glass to toast their success."

The Protected Food Names scheme provides farmers and producers with a way in which to add value to their product, while helping consumers to identify foods with a clear regional provenance.

The UK Protected Foods Names Association estimates that recognised products are worth around £1bn.



East Kent Goldings are descended from the Canterbury Whitebine hop and were first identified by a member of the Golding family around 1790.

Tony Redsell, Director of TG Redsell Ltd who grow East Kent Goldings said:

"East Kent Goldings have a delicate floral aroma of lightly sweet lemon and are used in some of the finest ales and beers in the UK and USA.

We are delighted that the unique character of the East Kent Golding has been recognised by the Commission by awarding the Protected Designation of Origin status."

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*Certain products & offers are excluded from this offer

Real Ale Talk Pub News

Batley: Planning permission has been sought to incorporate flats above the **Cellar Bar** which will continue to provide a good variety of well-kept Copper Dragon and guest beers. **Batley IDL Club** (Nash) has Black Sheep Bitter at just £1.70/pint. The **Taproom** will have a German-style bierkeller over the Christmas period but it will have a real ale or two to add to the fine selection on the existing bars which always feature Theakston's Old Peculier (good value at around £3), Landlord, Ossett Yorkshire Blonde and three others chosen for quality and variety.

Birstall: The **White Bear** is being converted for residential use, adding to the **Hare & Hounds**, **Coach and Six**, **Cooper's Arms** and **New Inn** lost in the last few years, while the **Greyhound** (still selling Tetley Bitter and one or two guests) and the **Oakwell Motel** are for sale freehold but have good potential with the right management and freedom from pub company ties. Beers seen recently at the **Pheasant** include Taylor's Landlord, award-winning Green Jack Trawlerboys, St. Austell Tribute, Dark Star American IPA and Greene King's impressive 1799 Porter, while the **Black Bull's** recent guests include beers from Cross Bay, Milton, Spitting Feathers, White Rose, Phoenix, White Horse, Partner's, Bradfield and Slater's. The folk club at the pub will feature on Ian Hislop's Olden Days programme in the Spring. **Priestley's** Cafe Bar, under the Co-op, has new ownership and has had a makeover since its days as Jardy's. Open from 9:30 with the bar open from 2pm weekdays and all day at weekends, it has two handpulls, one of which has a rotating beer, Theakston's Grouse Beater when last visited. New owners Simon and Clark are determined to earn a good reputation for their light meals, beer and atmosphere. The **Horse & Jockey** has Jennings Cumberland Ale, Ossett Silver King, John Smith's Cask, Golden Pippin and varying styles of quality guest beer.

Briestfield: Alongside Bob's White Lion, one or two guests are on and have included beers from Abbeydale and Rudgate Breweries.

Carlinghow: The **Wilton Arms & Bridge** is for sale freehold while the **Victoria**, opposite, had a successful beer festival and continues to have well-kept Tetley Bitter and three Partners beers including best-selling Ghost and spellbinding Tabatha at good prices. The management team have also taken over the **Halfway House**, just outside our branch area at the top of Scotchman Lane

heading to Morley. Dewsbury-based Partner's Brewery have made a wonderful job of refurbishment of a pub which locals did not expect to re-open after it had been run down by the pub company which previously owned it. A vast array of pumps on the three-sided bar dispense most of the brewery's beers plus Tetley's and guests plus two real ciders. Perhaps many of our local pubs could do with the Partner's treatment, any suggestions? The **Park**, now owned by Doyle's who have a well-established fish and chip shop in Gomersal, has no real ale currently but they hope to resume it as business continues to build.

Cleckheaton: The **Wickham** has Tetley Bitter, Tetley Gold, chilled Sharp's Doom Bar, Taylor's Landlord, Copper Dragon Golden Pippin and Black Sheep Bitter, all at or under £3/pint. A small, one-day beer and music festival was held in the **Town Hall** in September, organised by a local charity who plan to have a bigger event at Oakwell Hall, Birstall on 12th July 2014. The **Marsh** remains a popular community pub while attracting passing trade for its food and at least 4 Old Mill beers including some really good seasonal ales. Look out for Winter Warmer, a 4.7% Strong Bitter for November and Santa's Midnight Moonshine, a malty, fruity ruby-coloured brew, followed by the ever popular Black Jack in the new year. **Cleckheaton Sports Club** came joint third in the Yorkshire regional Club of the Year competition. Thwaites Original Bitter and Wainwright are served in the beautifully refurbished bar. Non-members are welcome.

Dewsbury: The **John F Kennedy** continues to open Thursday-Sunday from around 8pm until 11 and at other times for special occasions, serving real ale which is usually from Glentworth Brewery. The **Huntsman** had on our last visit Landlord, Tetley Bitter, Clark's Blonde and a beer from Oakleaf Brewery of Gosport, Hampshire. The **West Riding** has a new, experienced bar manager Ian Morris who is expected to maintain the pub's reputation for choice and quality of the ales. Our three **Wetherspoon** pubs had a fine selection of interesting ales on for their national festival and among others the **Timepiece** has regular "meet the brewer" evenings. **Beer Street** in Westtown continues to be the standard bearer for Tetley Mild in the district, alongside Tetley Bitter, in a welcoming community pub worth seeking out. The **Leggers Inn** has a rotating cider, a good choice of rotating guest ales, Abbeydale Moonshine and Everard's Tiger. Light meals are usually available and at this time of year the real fire is a welcoming sight.

Earlsheaton: The **Spangled Bull** has new licensees whose previous experience includes the nearby Park and who have re-invigorated the community pub. Starting with two real ales including one from Ossett, another is planned once they catch on.

East Bierley: The **New Inn** has Tetley Bitter, Black Sheep Bitter and two rotating guests which when last visited included Scottish Borders Foxy Blonde.

Gomersal: The **Saw** is now mainly recognised for its fine food but also has Clark's Westgate Bitter. The **Bankfield** (Range Taverns) is a down to earth community pub with a rotating guest ale, lately Clark's Classic Blonde. The **Wheatshaf** is best known for good food but Abbot and two well-kept guests are on offer, including Robinson's Unicorn when last visited. Plans are afoot to turn the **White Horse** into a Sainsbury's.

Hightown: The Cross Keys had Bombardier, Young's Bitter and Old Speckled Hen on our last visit.

Mirfield: The joint branch social at the **Flowerpot** followed by the **Navigation** proved popular, with 20 or so members from both the HW & Huddersfield Branch, enjoying the great range of 18 beers on offer in total, indeed with no overlap of choices and each pub having competitive prices (including Old Peculier at £3 in the Navi) and great cellarman'ship which is why both are listed in the 2014 Good Beer Guide. At the **Navigation** we were kindly given excellent sandwiches and chunky chips cooked by the new chef who has resumed fine Sunday lunches. At the **Old Colonial**, which has a good following for its Sunday lunches and has recently lengthened opening and food service hours to include lunch times during the week, Bosun's Brewery of Horbury Bridge launched two new beers here, Yorkshire Pals and Unforgotten, at an event to raise funds for Battleback, a charity which supports wounded and sick service personnel back to optimum fitness. The **Shoulder of Mutton** has had a smart refurbishment and offers Sharp's Doom Bar and a guest from £2.50/pint is also having a Pig Race on Sat 7th Dec in aid of Kirkwood Hospice. **Knowl Club** has an established demand for its Lees beers including seasonal specials and has begun to try more local guest ales too, with the intention of listing them on its website. Admission is open to all. The **Airedale Heifer** has been having a significant refurbishment and more choice of real ales is promised. The **Thirsty Man** ironically has no real ale but the **Saville Arms**, **Shoulder of Mutton**, **Dusty** and **Old Colonial** are not far away. The **Pear Tree** has Deuchar's IPA, Golden Pippin, Bombardier, Weston's Old Rosie cider and a new chef who is taking orders for Xmas

Meals. The **Dusty** is under new management, since the beginning of November, and is currently serving Taylor's Landlord and Copper Dragon with a plan to increase this to 4 hand pulled ales shortly. Food is also available in their restaurant. The **Flying Shuttle** has now become the second branch pub (along with the **Tap Room**, Batley) to offer an official members discount with 20p off a pint of Ale or Cider on the production of a membership card.

Roberttown: The **New Inn**, where they have just celebrated their third anniversary, continues to receive plaudits for its home-brewed beers such as Yorkshire Bob, (with rhubarb as its special ingredient), served alongside Mallinson's, Bobtown Blonde, Leeds Best, Abbeydale Moonshine and guests of various colours always including a dark beer. Thwaites Lancaster Bomber is selling well alongside Landlord and Golden Pippin at the **Star** which is undergoing refurbishment.

Scholes: The **Stafford Arms** offers Taylor's Landlord, Copper Dragon Golden Pippin and Thwaites Wainwright while the beer range at the Rising Sun has improved.

Thornhill: The recently refurbished and homely **Scarborough** features two frequently changing guest beers alongside John Smiths Cask. Guest beers are announced on Facebook, usually with a topical illustrated story. The award-winning **Savile Arms**, with Black Sheep Bitter and mainly Yorkshire guests, has quizzes on Thursdays and Sundays with themed dining on Saturdays. The **Alma** nearby provides further interesting ale choices.

Thornhill Lees: After a refurbishment, the **Nelson Inn** is now serving Thwaites Wainwright.

Upper Hopton: The **Travellers Rest** has re-opened under new management who are keen to build the real ale trade. Initially closed on Mondays, opening hours are 12-11 with food being served lunchtimes and evenings (Sun 12-5). While enjoying the hillside view you can have Golden Pippin and a guest, Hobgoblin when checked with Black Sheep to follow. The intention is to build the ale trade to use as many of the seven pumps as possible (including real cider) while maintaining quality. There is a snug bar, a main bar and a restaurant.

White Lee: The one remaining pub, the **Black Horse** is for sale but continues to have Tetley's, Golden Pippin and a guest ale.

Whitley: The **Woolpack** has Whitley Bitter (house beer from Greene King) and Old Speckled Hen.

American Beers – Western Style!

A recent visit to the western United States including Nevada and California unearthed some interesting brews, read on..... V.S.

Las Vegas – *Monte Carlo Hotel*. Situated on the ground floor is a bar which advertises holding up to fifty beers at any one time. The beer menu is divided into 'Local brews', 'Local craft brews', 'Beers by state' and 'National brews'.

Until relatively recently the Monte Carlo had its own in-house brewery situated at the end of the bar. Unfortunately the brewing plant has now been removed and replaced with cask ends arranged in a fifteen feet high grid format advertising the beers that are available. With a hot desert climate all beers are kept at a refrigerated temperature of around three to four degrees so initially there is little flavour to decipher until a more temperate temperature is reached. Right lad let's get stuck in.

Full Sail Amber, Full Sail brewery, Oregon. American amber/Red ale, 5.5% abv.

Commercial description; "Our Amber is a sweet, malty, medium-bodied ale with a spicy, floral hop finish. It's brewed with 2-row Pale, Crystal and Chocolate malts. And we hop it with Mt. Hood and Cascades. We're as proud of it today as we were back in '89. And over the years it's earned 14 Gold Medals. Not that we're keeping track or anything"

Dirty Dog IPA, Big Dogs Draft House, Nevada. American IPA, 6.6% abv.

Commercial description." A nice malt backbone supports plenty of citrus flavours. Very juicy, flavourful hops, and a pleasantly bitter finish."

Sculpin IPA, Ballast Point Brewing Company, California. American IPA, 7% abv.

Commercial description. "The American IPA is a different soul from the reincarnated IPA style. More flavourful than the withering English IPA, colour can range from very pale golden to reddish amber. Hops are typically American with a big herbal and / or citric character, bitterness is high as well. Moderate to medium bodied with a balancing malt backbone."

Fat Tire, New Belgium Brewing Company, Colorado. Amber ale 5.2% abv.

Commercial Description. "Aroma: Sweet biscuit and caramel malts, subtle notes of fresh fennel and green apple Flavour: Toasty malt, gentle sweetness, flash of

fresh hop bitterness."

805 Blonde ale, Firestone Walker Brewing Company, California. American blonde ale 4.7% abv.

Commercial Description. "Smell is fresh grass and faint sweet fruit, taste is hops followed by a refreshing sweetness of honey. smooth and easy to drink."

Calico Brown ale, Tenaya Creek Brewery, Nevada. American brown ale 5.6% abv.

Commercial Description. "Malty brown ale with dark amber hues. There's a velvety smooth body with a light bitter finish from our friend the Chinook hop. Tettang hops to give this ale a pleasurable aroma."

Double Barrel ale, Firestone Walker Brewing Company, California. Pale ale 5.0% abv.

Description. "Our flagship brew highlights barrel-fermented batches from our patented Firestone Union blended with beer fermented in stainless steel. It opens with a biscuity toasted malt aroma and a hint of oak and vanilla. Pale malts create a smooth malty middle with ribbons of caramel, English toffee and toasted oak. A tribute to English pales traditionally fermented in cask."

Boont Amber ale, Anderson Valley Brewing Company, California. Amber ale 5.8% abv.

Commercial Description. "Crystal malts give this beer a deep copper hue and contribute a slight caramel sweetness while the herbal, spicy bitterness from carefully selected whole-cone hops impart a crisp, clean finish. Hints of sun toasted grain, toffee, and fruity esters complement the mellow, noble hop aroma."

Situated on the first floor of the **Venetian Hotel** on Las Vegas strip is a small compact bar belonging to Sin City Brewing Company. Behind the bar serving was the brewer and owner Richard Johnson who gladly engaged in conversation and upon displaying the Camra membership card was quick to offer a discount on the beers on offer. So not to offend our new found friend two of the beers on offer were sampled :-

Sin City Light (Never pass up a blonde), Sin City Brewing Company, Nevada. Light ale 3.75% abv.

Commercial description. "Refreshing and crisp, Sin City Light will appeal to both domestic beer drinkers as well as imported light beer aficionados. A premium product micro-brewed with imported malted barley, it is lightly hopped with a satisfying CO2 bite!"

Sin City Amber (Say hello to Amber), Sin City Brewing Company, Nevada. Amber ale 5.7% abv.

Commercial description. "Full-bodied and proud, this amber hued lager may be an Oktoberfest-style beer, but it is available to be enjoyed year round. A robust micro-brewed lager made with imported and specialty malts, Sin City Amber balances a full-bodied malt character with imported German Hallertauer hops."

Lompoc - a drive up the west Californian coastline brought the destination of the town of Lompoc. Across the car park from the motel was a single storey dining area with a bar. The dining area was the breakfast room which served cooked breakfasts free of charge. More exciting was the free beer on offer between the hours of 5:00pm – 8:00pm. Rude not to the beers were duly sampled, (hic).

Redhook Long Hammer IPA, Redhook Brewery, Woodinvale, Washington. India pale ale 6.2% abv.

Commercial description. "The generous addition of hops both during and at the end of the fermentation process (dry-hopping) gives our India Pale Ale its characteristic bitterness and piney citrus aroma and flavour. The medium body, crisp finish, and moderate alcohol and IBU levels makes this one of America's most drinkable and best-selling IPAs."

Redhook Audible ale, Redhook Brewery, Woodinvale, Washington. Pale ale 4.7% abv.

Commercial description. "Aromas of biscuit, caramel, and hints of hops. Flavours of tropical fruit forward, a blending of mango and citrus, with a peppery hops backbone, subtle caramel sweetness, and some piney notes."

Shock Top, Belgian White, Missouri. % abv no information given, owned by Anheuser Busch.

Commercial Description. "Shock Top is a traditional Belgian-Style wheat ale. It was originally created in 2006 as a seasonal brew under the name Spring Heat Spiced Wheat. After collecting gold in '06 and bronze in '07 in the Belgian White category at the North American Beer Awards, we decided to brew year-round and switch the name to Shock Top."

Monterey - Next stop up the west coast is Monterey and, ooh look, a brew pub! Upon entering 'PeterB's', Aha! a beer menu with the Camra logo and the words, 'Ask your server for the Current Ale on Cask'. So off we go.

Inclusion Amber Ale, Peter B's Brewpub, California. Amber ale 5.9% abv.

Commercial description. "Crystal malts lend a depth of flavour and colour, with ample hops, and a medium body."

Brown Ale, Peter B's Brewpub, California. Amber ale 5.4% abv.

Commercial description. "Nutty, roasty flavour enhanced with caramel notes."

IRS Bitter, Peter B's Brewpub, California. Bitter 6.5% abv.

Commercial description. "Experimental beer from the brew-house. Big hop bitterness and aroma. VERY bitter!"

Chocolate Porter, Peter B's Brewpub, California. Porter 5.5% abv.

Commercial description. "Chocolate Porter aged for six months in pinot barrels. Has a smooth, beautiful aroma."

Barrel Aged Pale Ale, Peter B's Brewpub, California. American pale ale 5.2% abv.

Commercial description. "Pale Aged for 4 months in Chardonnay Barrels Gives Crisp Pale Ale with Buttery, Oakey characteristics."

Continued next edition.

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How and why CAMRA should attract new members

The branding on particular beers has a huge impact on who drinks it; I see this reflected in my peers' choice of ale. My local brewery Robinsons based in Stockport has just produced bestselling ale 'Trooper' endorsed by Iron Maiden, one of my personal favourites. Elbow also brought out a brew 'Build a Rocket Boys' to appeal to the younger market. Real ale has increasingly become more fashionable with the help of some clever marketing and an increasing interest in drinking something often cheaper and more varied than other bigger brand alternatives. This switch in habits is evident all over Manchester, particularly in the Northern Quarter, where the age of drinkers has noticeably decreased to people under 30. The question is how do we recruit the new emerging group of youngsters? There has never been a better time to increase young members within CAMRA. The target audience is already interested in real ale and in turn supporting their local pubs. In order to both engage and maintain members, recruitment needs to be strategically co-ordinated. Having attended a vast array of local beer festivals, recruitment needs to be targeted at the younger based festivals, for example at Didsbury where more students and young professionals reside and also at Chorlton, with a similar demographic. Potential members need to be educated about the importance of pubs and their reduction in binge drinking. It would be beneficial to improve the discounts into beer festivals to increase membership. Alongside this, bringing a non-member for free admission to the festival can help to create further interest.

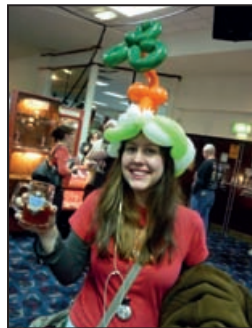
Once more young members have been recruited the dynamics of the CAMRA meetings can gradually progress, with more meetings held at pubs with live music or a comedy venue. The use of Twitter and Facebook should also be increased to help young members become more active and to spread the hard work of CAMRA. Reminding people of celebrity involvement may help recruit more young members, for example Madonna's favourite drink was once cited as 'Landlord'. Maybe certain celebrities can be made honorary CAMRA members to develop the brand.

Prior to becoming a young member of CAMRA, I too wondered, why did I need to? Not only is it worth the fee for the Wetherspoons vouchers but more importantly we need to sustain the amazing work that CAMRA has already done and help to maintain pubs and develop the

brand. Thus ensuring that pubs can thrive and provide live music, comedy nights and band themed pints created just for people like you.

Author Bio: Heather Peel

I am currently a member of the Young Member Marketing group, helping to recruit and retain more young members, vital to CAMRA's survival. I have been a CAMRA member since 2010, after seeing the hard work of CAMRA and how active changes can be made. I also feel strongly about maintaining local



pubs. One of my favourites being the community pub of the year, The New Oxford in Salford who do an excellent pint of Chocolate and Vanilla stout from Titanic brewery.

The Huntsman Inn



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Doing the famous Ale Trail

Doing the famous Ale Trail on the Leeds-Manchester rail line is much more difficult when your village railway station only has one passenger service out in the morning – leaving at 7.11am – and one back – arriving home at 6.14pm.

Of course, living in Rawcliffe – a small place east of Pontefract and west of Goole – does also have its advantages, as it is where you find former Yorkshire Pub of the Year the Jemmy Hirst at the Rose & Crown (on the fringes of CAMRA's Doncaster branch). That's why I moved here, anyway, that and the pretty village green, and the lack of hills – reminiscent of my native East Anglia. A group of five pub regulars and the Jemmy Hirst's landlady set out from Rawcliffe on a day's jaunt to the Ale Trail on a Saturday late in October 2012.

It was still dark when the train rolled into the village station to pick us up. It was a shock for the driver and guard as official figures show fewer than 300 passengers per year embark or disembark at Rawcliffe.

Due to the enforced early start, we hopped off the train at Pontefract to have a cooked breakfast at Ponte's Wetherspoons when it opened at 8am, then picked up a later train via Castleford and Leeds to arrive at our first Ale Trail stop – Dewsbury station refreshment rooms – at about 10.15am.

From there we moved on to Huddersfield to enjoy a pint at each end of the station building there, plus one more at the Sportsman's (which was only a short walk away). Perhaps choosing a Saturday was not such a good idea (especially with Huddersfield Town FC playing at home) as every pub was heaving. All the pubs were great, the beer good quality, reasonably priced and a truly fantastic choice!

I liked Dewsbury the best, even though it was like sardines in there. Next time I go it will be a slow day in midweek – if there is such a thing!

On the way home we got off the train at Leeds and ventured into the city centre to find Whitelock's (equally full), and then again at Castleford to pop into The Junction pub, where the beer was spot on.

With just the one train home (or else an expensive taxi ride) there was no room to muck about, so we were back

at the station with time to spare.

A great day out – which cost just £15.20 in rail fares - and all the trains were on time!

As a result, we would now invite beer lovers to take the 'public transport' challenge in reverse and visit us at the Jemmy Hirst pub in 2013 - five hand pumps (always at least one dark beer) and a real cider. Of course, it is only possible on a Saturday. And even then unfortunately, due to the train times, a four-mile jaunt by bus would be necessary on the outward route. Here is some useful travel advice for the brave-hearted.

To Rawcliffe from Sheffield -

Sheffield trains depart at 10.41, 11.41, 12.41 and 13.41, arriving in Goole at 11.38, 12.37, 13.38 and 14.37. The Arriva Route 400/401 bus leaves Goole at 11.55, 12.55, 13.55 and 14.55, arriving in Rawcliffe 14 minutes later.

To Rawcliffe from Wakefield Westgate -

Trains depart at 11.33, 12.33 and 13.33, arriving in Goole at 12.37, 13.38 and 14.37. See route from Sheffield above.

To Rawcliffe from Huddersfield -

Trains depart at 10.45, 11.45 and 12.45, arriving in Goole at 12.37, 13.38 and 14.37. See route from Sheffield above.

To Rawcliffe from Leeds -

Trains depart at 11.20, 12.20 and 13.20, arriving in Goole at 12.37, 13.38 and 14.37. See route from Sheffield above.

The only train home from Rawcliffe leaves at 18.56 (make sure you leave time for the 15-minute walk to the village station from the pub). The train goes west, direct to Pontefract (arriving there at 19.25), Castleford and Leeds (20.00). You will need to change trains to get back to Wakefield Kirkgate (20.06) and Huddersfield (20.48). Real ale and trains were definitely made for each other.

From: Andrew Warner

Goole Times reporter and pub regular at the Jemmy Hirst at the Rose & Crown, Riverside, Rawcliffe, near Goole.

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OBE CLUB

We are proud to list the quality real ale pubs and clubs below as local members of the OBE club, honoured for serving the perfect pint of Ossett Brewery beer.

BIRSTALL IDL CLUB, 15 High Street, Birstall, WF17 9ES

COCK & BOTTLE, Common Lane, Southawram, Halifax, HX3 9PA

FORESTERS ARMS, 2 Shelley Woodhouse Lane, Lower Cumberworth, Hudders, HD8 8PH

HORSE & JOCKEY, 97 Low Lane, Birstall, WF17 9HB

NEW INN, Sowood, Halifax, HX4 9LB

TAPROOM, Commercial Street, Batley, WF17 5HH

Ossett Brewery Pubs are also members of the OBE Club, check the website for locations.
For further details about Ossett Brewery Beers or the OBE Club please contact the sales team on **01924 261333** or visit www.ossett-brewery.co.uk



THE NEW INN BREWERY REPORT

The New Inn Brewery at Roberttown celebrated its first birthday in August this year. To celebrate this, a successful Micro-Brewery festival was held on the 10th and 11th of the month with beers coming from micro-breweries all over England, Scotland and Wales.

The festival also allowed the brewer, Joe Kenyon, to showcase his established range of 8 beers and also launch properly his new beer, Bangkok Bob.

Bangkok Bob is brewed using Thai spices with a subtle hint of Lemongrass to the fore and is a very refreshing brew with an ABV of 4.3%. The beer proved that successful that it won the Beer of the Festival at the New Inn beating over 35 other beers.

The Yorkshire Day brew of Yorkshire Bob (4.3%), which was a Rhubarb Ale made with "Yorkshire Watta!!" was very popular and soon sold out. The beer attracted a lot of attention from the media with features on Radio Leeds and an article in the Yorkshire Post.

The New Inn continues to feature at least one of the beers at all times from the range and two of the beers recently were represented at the Huddersfield Beer Festival.

CAP HOUSE BREWERY REPORT

Founded in September 2011, Cap House Brewery staff have been very busy, recently, producing ales for the recent Wakefield Beer festival. They have also been very busy brewing some new seasonal ales for Xmas.

One of the main changes to report is that they are now starting to bottle some of their ales which will be available at the Reindeer (sited near the National Coal Mining Museum) as a "Take Out" for the Xmas Season. If this new venture catches on, then we can only hope that this will continue into the New Year and on into the future.

Their range of regular ales include "Miners a Pint" 3.8%; "Miners Light" 4.2%; "Blonde & Beyond" 4.0%; "Fox Hunter" 4.0% and "Ruby" 5.6%

PARTNERS BREWERY REPORT

Beer Festivals!! This summer Partners Brewery teamed up with local landlords and organisations to organize charity real ale and cider festivals - Drighlington Beer Festival 58 Ales 18 ciders, Morley Cricket Club 30 ales 8 ciders, The Fleece Pudsey over 20 ales and 6 ciders, Morley Rugby Club over 25 ales and 18 ciders, Drighlington Cricket club 20 ales and 6 ciders and Cleckheaton Beer Festival 40 ales and 8 ciders. All served Partners ales alongside lots of guest ales and ciders sourced by the brewery. If you attended any of these festivals and enjoyed put them in your diary for next year, if you missed them visit us on Facebook/partnersbrewery and Twitter [@partnersbrewery](#) or www.partnersbrewery.co.uk for all the latest news and events.

2013 is now coming to a close and it has been a very successful year for Partners, we have added to our pub estate which now totals five. The Spotted Cow Drighlington and The Beck Brighthouse are operated by Partners Director Paul Horne and his wife Julie while The Victoria Batley, The Shant Halifax and The HalfwayHouse Morley are leased to tenants. All serve Partners beers alongside guest ales from around the country, so why not celebrate Christmas and New Year at a Partners pub? Production at the brewery is still growing and Partners beers are now available in pubs from Scotland down to the south of England with sales in London picking up nicely.

If your local does not stock Partners real ales ask the landlord to call us at the brewery and you too can enjoy a pint of Partners.

September saw the release of a new session ale Working Class Hero a 3.8% brown/amber coloured beer hopped with Galaxy and Willemette. This will be followed by Industrial Revolution, a 3.8% session ale hopped with Admiral and First Gold both developed and brewed by trainee brewer Justin Clarke.

November will be busy with the return of Christmas Cracker 4.2% (Remember the cheeky pump clip) and Christmas Devil 4% both will be ready for delivery the first week in December.

Everybody at Partners wishes you a very MERRY CHRISTMAS and a HAPPY NEW YEAR. Drink plenty but remember Drink Responsibly.

Paul Horne

A Visit to Fawcett's Maltings in Castleford

A chance meeting with James Fawcett in the summer resulted in a recent visit for myself to Fawcett's Malsters at Castleford, West Yorkshire. The Maltings are not normally open to the public to visit and it was a great privilege to be given a tour by Brian Hickman.

The firm produces a high quality, extensive and unique range of Pale Ale, Crystal and Roasted Malts using generations of skill and expertise whilst embracing technology to provide one of the key ingredients for the real ales that we love.



The Fawcett family has been making malt in Castleford for over two hundred years. Beginning in the late 1780's, the company was properly established in 1809 and became a Limited Company in 1919. It continues to operate on the original site by one of the oldest family controlled and run businesses in the UK and today the seventh generation of Fawcetts are actively involved in directing the business. The company always uses the finest raw materials that each new growing season provides. All barleys are bought on sample which means the Company is not exposed to blending variations associated with barley "bulking" operations. The best barleys ensure the supply of quality malt, season after season.

Malting grains develop the enzymes required to modify the grain's starches into sugars and developing other enzymes that break down the proteins in the grain. Starch is then converted to sugar and fermented into alcohol by yeast in the brewing process.

Three methods of malting are used depending on the quantity required and the types of malt used for best results.

Fawcett's remain as one of the few Maltsters, still operating a traditional Floor malting. Barley or other cereal grains are dried to a low moisture content and then stored. The grain is immersed or steeped in water two or three times over two or three days to allow it to absorb moisture and to start to germinate. When the grain has a moisture content of around 44%, it is then transferred to the malting or germination floor, where it is regularly turned over for around seven days. The malt is then kiln-dried to the desired colour and



specification.

The second method of malting used is by means of the Saladin Box which can deal with much larger batches in less time than the labour intensive floor method. Invented by Charles Saladin, it consists of a large rectangular container and a set of vertical screws attached to a crossbar, that move through the bed of barley, raising the barley from the bottom to the top, about two or three times a day. Combined with mechanical air flow through the barley for cooling, this allows for deeper beds of barley to be processed.

The third malting method is the modern, automated germinating kilning vessel (GKV) where a tower system is used. Gravity is used very effectively in this design, as water and grain are transported to the top of the tower, where steeping takes place. The germinating grain moves through each stage by dropping to the next level in the tower, finishing at the bottom of the tower as kilned malt.



Several types of malts are produced. Pale ale malts are produced from the best winter barley varieties available - Maris Otter, Pearl, Flagon and Halcyon are the main varieties used today. Spring varieties such as Optic, Tipple, Propino, and Golden Promise are also used for specific contracts. Also produced is an extensive range of coloured malt products from the palest caramalts through the crystal colour range to the darkest chocolate and black malts. As with white malt, consistency is vitally important.

The roasting machines roast between 0.5 tonne and one tonne of product at a time. Other specialized products are small quantities of oat malt, wheat malt and Rye malt. Wheat malt can also be manufactured for the making Belgian-style White and Wit beers.



The company has a full time laboratory responsible for checking and analysing every barley and every malt product. An analysis is provided with each delivery so that

customers know exactly what to expect from the malt. The Company is proud to be associated with a broad and diverse range of customers which include national, regional, family and microbreweries, and in recent years the Company has entered the export market supplying to breweries in Western Europe, Scandinavia, the USA, Africa, Asia and Australasia. Fawcett's supplies malts into beer products that have

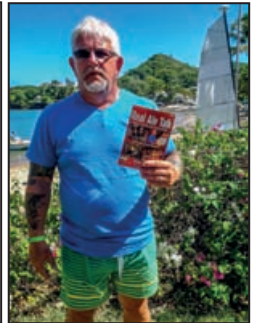
enjoyed spectacular success in recent years. The company is the supplier to a large number of micro breweries that have won prizes consistently in local and national brewing competitions in the UK, the most recent successes being Elland 1872 Porter (CAMRA Champion Beer of Great Britain) and Great Newsome Frothingham Best (Worlds Beer Awards -Best Bitter up to 5% ABV). Long may they continue. **BFH**



Here we are with yet another issue of the Real Ale Talk and the RAT has been on its tour around the world to some more exotic places.

Starting with Stuart Atkinson, who was found to be in possession of a copy whilst on a Retrorail tour and pub crawl to Norwich. The RAT also took a companion with it as company in the form of a copy of the Preserved Locomotives of the British Isles and also (not seen) a copy of a map of the Rail system in case the train driver got lost.

Next is a very studious looking Bradley, who was found in possession whilst on a trip to Corfu and then we find Ian Morris, the manager of the West Riding Refreshment Rooms (Dewsbury), who was to be found in possession in St. Lucia whilst on his Honeymoon (no further jokes or comments about that then).



Finally we find the wife of the Heavy Woollen branch secretary, Diane Dixey, in Bruges in possession of a copy outside 't Brugs Beertje waiting for it to open. However, if you turn up on a Wednesday, or before 4pm the rest of the week you will be unlucky as it will be closed as Diane found out to her cost and unfortunately the timing of her return ferry meant that she didn't get a drink on this occasion.

SCOTTISH BREWERIES WORDSEARCH

S	N	L	V	N	L	V	X	A	D
U	R	U	F	O	R	K	N	E	Y
L	U	C	O	T	A	K	O	Y	S
W	B	K	C	H	U	J	A	T	A
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A	X	R	L	R	N	E	N	Y	F
F	M	O	T	B	Q	E	T	W	T
J	C	H	O	U	S	T	O	N	B

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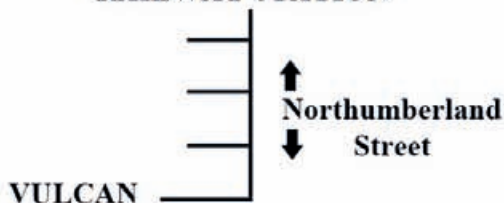
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RAILWAY STATION





Yorkshire Hops for Yorkshire Ale

While Yorkshire is known across the world for its beers, the hops used to brew those beers have rarely if ever been grown in Yorkshire itself. British hops, while internationally renowned, have historically been grown in Kent and the West Midlands. Until now!

For the first time in generations, hops are now being grown commercially in Yorkshire. Started in 2012 near the North bank of the River Humber, Yorkshire Hops (www.yorkshirehops.co.uk) has this year produced their first commercial harvest.



Ossett Brewery is proud to announce that we are one of a small handful of brewers privileged to have received some of the precious crop!

Harvested on the 9th of September, twenty kilos of fresh First Gold hops were collected from the farm to be turned into beer the following day

Usually hops are dried prior to use so that they can be stored throughout the year until needed. In this case, the hops went direct from field to brewery in under twenty four hours, to be used fresh and green!

Hops are added to beer to give bitterness, flavour and aroma, but only once a year at harvest time does a brewer get the opportunity to use fresh wet hops straight from the field. Green hopped beers are becoming increasingly popular as a seasonal treat, and have characteristically grassy and fresh hop aromas.

The precious cargo of hops was rushed to Ossett Brewery's subsidiary Rat Brewery in Huddersfield and on the 10th of September 2013 they were used to brew a brand new beer, Yorkshire Rat!



Yorkshire Rat will be a 4.0% abv easy-drinking pale ale. With the fresh green hops added to the brew at the end of the boil, citrus, spicy and grassy hop aromas should result.

This is very limited edition beer indeed and just twenty firkins will be produced, which will be available for sale into the free trade from Monday 23rd September on a first-come first-served basis.



Interested parties should contact Ossett Brewery on 01924 261333 or visit www.ossett-brewery.co.uk

Paul Spencer (Head Brewer)
10th September 2013

Green Hop Beers Are Go!



Since planting some plants on a trial area of land at nearby Elloughton last year Matthew Hall has teamed up with farmer Chris Bradley, a good friend of his dad, to transform his hobby into a commercial business.

In recent years Chris has been growing cereal and energy crops and was keen to diversify to create the most northerly commercial hop farm in the UK. The duo got their heads together and formulated a business plan. With more than 1000 breweries in Britain and well over 100 breweries in Yorkshire alone there simply has to be a market not just for hops but more especially "Yorkshire Hops".



This summer Matthew Hall and partner Chris Bradley held the first open day at Yorkshire Hops at Chris' farm in Ellerker, East Yorkshire. The attendees included brewers, Andrew Whalley from Charles Faram hop merchants, James Fawcett from his maltings at Castleford, noted beer writers and friends.



Visits to the traditional hop growing areas around Hereford and Worcester proved extremely thought provoking in that the methods used seemed quite antiquated using machinery and systems from the 1940's and 1950's. This was followed by a trip to Germany to seek out the production methods there. The net result was the purchase of plants from the Hop Association, and harvesting and grading machines from Worcester and Munich.

This February the first hectare of land was converted from grassland into a hop garden. 300 tonnes of turf were cut and removed; around 500 wooden posts were erected, 11km of wire affixed, and a seemingly endless run of hop netting attached. Over 3,600 Sovereign and First Gold variety plants were then planted in 16 rows of 227 and after just a couple of days, the first few tips were appearing on the tall hops.



Simultaneously, Matthew has been driving the marketing side via social media, using Facebook and Twitter to enlist sponsorship from members of the brewing industry. Local breweries including Big River, Brass Castle, Wold Top and Brown Cow and Great Newsome have shown their support alongside Saltaire and Bridestones from the West Riding. Other individual sponsors have signed up. Indeed, Chris has mentioned that it is the interest from brewers that has been the main inspiration for the project to succeed.



Activity remained brisk with the hop burrs turning into hops in early August. and the first green hops were harvested on September 9th.

These First Gold variety hops were soon collected by the eager brewers from the Rat, Big River and Brass Castle and were soon added to the brewing process within a day of being graded to capture their distinctive aromas. Force Five from Brass Castle and Black Rod made their debut at the York CAMRA beer festival the following week.



On September 17th I was lucky enough to be at the farm for the harvesting of the Sovereign hops and the subsequent sorting and grading in a machine brought in from Germany. Most of these were snapped up by Saltaire and Great Newsome breweries for their special Autumn beers, Sovereign Harvest and Autumn Bounty respectively.

Most of these "Yorkshire" green hopped beers appeared together at the Beverley Real Festival on the first weekend in October.

Preparations have already taken place at the site, ready for the next supply of 3650 plants to be planted on a neighbouring hectare of land. These will be Boadicea and New Pioneer varieties.



In future years hops will be dried and packed and will not be so time critical. To that end the hop press has recently arrived. Once the hops start drying, they can be pressed into 85kg bales ready to go to the hop merchant.



The trial area at Elloughton continues to be monitored for growth of other hop varieties.

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Contacts & Diary

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HEAVY WOOLLEN BRANCH DIARY

Branch Meetings and Socials, 8:00pm unless otherwise stated (please check the branch web site, above, for any possible changes)

Wed 4th Dec - Meeting - Black Bull, Birstall (in historic upstairs courtroom)

Sat 21st Dec - Xmas Social - contact or see website for details

Mon 6th Jan - Meeting - Taproom, Batley

Mon 27th Jan - Social - Timepiece, Dewsbury then West Riding

Tues 4th Feb - Meeting - New Inn Roberttown

Tues 18th Feb - Social - Venue TBA

REAL ALE TALK

The Real Ale Talk is published by the Heavy Woollen District Branch of CAMRA, and the views expressed are not necessarily those of the Campaign or the Editor.

Contributors are asked to provide email or hard copy with contact name and number to the Magazine contact above. Similarly, any contact regarding advertising enquiries should also be directed to the Magazine Contact above.

Next Copy Date is February 2014 for publication mid to late November.

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News & Events

Pie Night: Tuesdays | **Spice Night:** Wednesdays | **Winter Warmers:** Thursdays [5-9pm]
Christmas carol singers: 17th December - 8pm



THE SPORTSMAN
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Alternative Christmas Menu: 13th Nov - 19th Dec ... see website for details
Spanish lessons: Tuesdays 7.30pm | **Spanish Tapas:** Thursdays & Fridays 5-8pm

News & Events



THE CRICKETERS ARMS

Cluntergate, Horbury
Wakefield WF4 5AG

T: 01924 267032

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News & Events

Quiz Night: Wednesdays - 8.30pm | **Open Mic Night:** every second Sunday of the month
Folk Club: last Sunday of the month - 7pm | **3rd birthday celebration:** 30th Nov - 8.30pm