

Real Ale Talk

Magazine of the Heavy Woollen branch of CAMRA

HEAVY WOOLLEN'S PUBS OF THE SEASON 2014



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leave for others
to enjoy

Autumn 2014

Distributed FREE to West Yorkshire pubs & clubs

Circulation 2000



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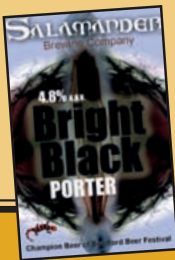
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Chairman's Welcome

Hello and welcome to the latest edition of the Heavy Woollen CAMRA Real Ale Talk Magazine. I would like to thank you for taking the time to have a look at our publication as we hope you will find something to keep you entertained. We try to find a variety of topics regarding beer and pubs for you to enjoy and this quarter's magazine covers the latest information from our local pubs and brewers.

As we approach Winter I am sure you will agree there is nothing more welcoming on a cold winter's night than to go into your local pub and enjoy a pint with friends or colleagues in a warm and friendly atmosphere. We have over 120 pubs and clubs in the Heavy Woollen area serving excellent real ale and it would be great if you could continue to give them your support in the build up to Christmas.

Included in this edition of our magazine is an article about the Heavy Woollen Facebook page where you can go to find out what is happening on the beer scene at our local pubs and clubs. All you have to do is to "like" our Facebook page and you will then receive updates on all the changing beer information in the Heavy Woollen area. You can then see if a particular favourite beer is on at a pub and pop in for a quick pint. Please also ask your local pub and club to contact us if they would like their beer information updating on our pages as we would like to support as many as possible.

During the summer months a number of our pubs and clubs staged their own "beer festivals" which were well supported and allowed a large number of new and different beers and ciders to be showcased in the area. As a branch we are proud of the effort that went into the festivals and it was great to see so many people attending these events. If your local is interested in organising their own event please ask them to contact us as a branch as we are there to offer any support necessary.

Also in the last three months we saw a beer from West Yorkshire, Timothy Taylor's Boltmaker, judged Champion Beer of Britain for 2014 at the Great British Beer Festival. This follows Elland Brewery's 1872 Porter winning Champion Winter Beer in 2013. It is gratifying to see some recognition for our Yorkshire brewers and I am sure you will continue to support our local ales. Included in this edition is a list of what we class as "Locale" pubs which are pubs that serve on a regular basis beers that are brewed within 25 miles of their location. If your pub serves an ale that falls under this classification but is not on the list then please let us know.

Finally I would once again welcome any CAMRA members to join us at our forthcoming events featured at the back of the magazine. Look forward to seeing you in your local soon!

Cheers,

Andy

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Beer Festivals Near & Far

October 2014

- 10th - 12th** 7th TCC Beer Festival – Grassy Bottoms, Triangle, Ripponden HX6 3NA
- 10th - 12th** Oktoberfest - Cricketers Arms, Cluntergate, Horbury.HD4 5AG
- 16th - 18th** Gainsborough Beer Festival Old Hall, Parnell St, Gainsborough, DN21 2NB
- 23rd - 26th** Keighley & Worth Valley Railway Beer Festival, Oxenhope.
- 23rd - 26th** Old Cock, Otley – Lake District Beer Festival.
- 24th - 25th** Chesterfield & District Market Beer Festival (CAMRA) Assembly Rooms, Market Hall, Chesterfield
- 29th - 1st** Sheffield CAMRA Beer Festival – Kelham Island Industrial Museum S3 8RY

November 2014

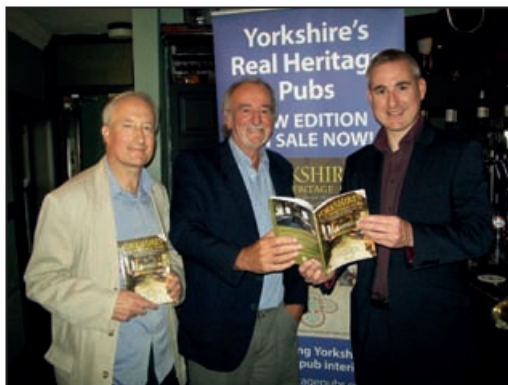
- 6th - 9th** Wakefield CAMRA Beer Festival - The Space,Waldorf Way Wakefield WF2 8DH
- 13th - 15th** Slaithwaite Moonrakers Beer Fest – Slaithwaite Conservative Club, 19 Britannia Rd, HD7 5HF
- 13th - 15th** Rotherham CAMRA Beer Festival – 1925 Suite, New York Stadium New York Way, Rotherham S60 1AH
- 14th - 15th** Otley Rugby Club Beer Festival - Cross Green, Otley, LS21 1HE
- 21st - 23rd** Fox & Goose Beer Festival - Fox & Goose Inn, Hebden Bridge.

Yorkshire's Real Heritage Pubs New Edition

With members of the press, local licensees and a strong presence of Yorkshire CAMRA members, the new edition of CAMRA's guide to pubs with real historic significance in Yorkshire and Humber was recently launched at Whitelock's pub in Leeds. Yorkshire's Real Heritage Pubs is a full-colour



campaigning guide to the pubs which still have interiors or internal features of historical significance. This fully updated and re-launched revised edition builds on the success of the sell-out first edition (published in 2011) and is the only publication of its kind covering the Yorkshire region. Following an introduction by Editor Dave Gamston, the new guide was officially launched by Greg Mulholland MP, Leeds North West (and Chair of the All Party Parliamentary Save the Pub Group).



Not only does the new guide aim to celebrate the heritage pubs that are open and trading but it also highlights the sad reality of how few are left and the threats they face.

The guide highlights a disastrous planning 'loophole' that allows many pubs to be turned into supermarkets or converted for other retail or office use without the need of planning permission. In telling the story of important pubs we have recently lost, Yorkshire's Real Heritage Pubs reflects on other major failings in planning and heritage protection systems.

Editor Dave Gamston said, "We believe it will have wide appeal as an enjoyable and informative guidebook for locals and visitors to Yorkshire. At the same time we hope it will provide a serious working reference – and wake up call! – for the people and official bodies who control the destinies of Yorkshire's pubs"

Yorkshire's Real Heritage Pubs features 119 pubs and provides informative text to highlight their significance, with full colour photographs in many cases. Pub entries of local interest to readers of Real Ale Talk are the Black Bull in Birstall, the Bath in Dewsbury and the Central Station Hotel in Dewsbury

The book is available direct from CAMRA (01727 867201), in all good bookshops and some of the featured pubs, priced at £4.99 (excluding p&p)



WORDSEARCH

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

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THE TAPROOM



BATLEY



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.

AIREDALE HEIFER, 53 Stocksbank Road, Mirfield, WF14 9QB

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

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

THE GROVE, 1 Station Road, Skelmanthorpe, HD8 9AU

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

STAR INN, 64 Barnsley Road, Upper Cumberworth, Hudders, HD8 8NS

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 Heavy Woollen branch **Pub of the Season, Spring 2014** The Marsh, Cleckheaton



The Heavy Woollen branch of the Campaign for Real Ale has presented its award of Pub of the Season, Spring 2014, to the Marsh, Bradford Road, Cleckheaton.

The former Tetley pub was bought in the nineties by Old Mill Brewery who gave it a thorough makeover with lots of attractive wood and stained glass and tasteful décor, together with their trademark decorative brick wall with embedded bottles in the games room.

Neil and Karen arrived in November 2002, Karen giving up her job as a driving instructor to help maintain the pub to a high standard. Neil is proud of the quality of his beers, which led to their nomination for this award.

Five Old Mill cask ales are usually available including Old Mill Bitter which has a very strong following. A monthly-changing seasonal beer is inviting, designed to match the season and always worth investigation as the head brewer uses his experience to create some interesting character. Blonde Bombshell is a popular, refreshing pale beer while Bullion is a full-bodied premium bitter. The tasty Old Mill Mild is sometimes available too.

The Marsh is a traditional community pub appealing to all ages, where the music is never too loud and relaxation and conversation are paramount. Pastimes include darts, dominoes, pool and a weekly pub quiz. Several local groups meet here to enjoy the convivial atmosphere. The pub has remained busy through the ups and downs in the trade even before the addition in 2010 of a food offering financed by the Brewery.

The pleasant, conservatory-style extension is careful to maintain the traditional nature and atmosphere of the rest of the pub. This has further boosted trade and good, traditional pub food is now available at very competitive prices. An extensive covered area outside provides an alternative pleasant spot to relax.

The Marsh is close to the bus station and there are ample spaces available in the car park.

The award certificate was presented to Karen and Neil Barker by Branch Chair Andy Kassube.



Life's a Beach

be it in Dewsbury or Cleethorpes!

Dewsbury may be 70 miles from the coast, but in 1997 it was decided to create Dewsbury on Sea. It has become an annual event and seventeen years on the seaside was again recently brought to the town complete with beach, donkey rides, fun fair, face painters, brass bands, street performers and inflatables. The event gave me the urge to go and do the real thing and visit the pubs of Cleethorpes and of course have fish and chips. A recent sunny Sunday brought this to fruition as a friend and I arrived at the seaside at lunchtime.

Armed with a map, the plan was to walk from one end to another where our carriage would collect us. The first pub was the recently opened **Coliseum Picture Theatre**. Now a JD Wetherspoon, the distinctive building has been a local landmark for a hundred years, firstly as a cinema and following closure in 1953, as an indoor market, a branch of Woolworths, Arthur's Snooker Hall, the Baton Rouge bar and more recently Amishi nightclub. Boasting two large bar and restaurant areas on two levels it also has a wonderful rooftop terrace, which with the aid of mirrors appears to be twice the size. Other interesting features are the cask cellar on the ground floor which can be viewed through a glass panel and a huge Cleethorpes Pier mural which greets customers on the first floor, guarded by a Roman statue. The beer of choice here was Otter Bitter.

A short walk took us to the **No.1 Refreshment Room**, which as the name suggests was formerly just that, located halfway along



platform one of the railway station. Not only does it have a large public bar with a raised area close to the door but also a pleasant lounge and a small room overlooking the platform. On the main bar were two beers from Batemans and one from Tom Wood but my fading eagle eyes spotted

two interesting beers marked up on the guest board. They were Lucifer's Desire and Sacrificed Souls from the new Horncastle Ales brewery launched at Old Nick's Tavern in Horncastle in July this year. Naturally, we tried both and gave the thumbs up. Will they ever make it over to Yorkshire?

A stroll along the platform soon found us at the multi-award winning **No.2 Refreshment Room** - a small, well decorated and popular bar run by enthusiastic licensees with a good range of beers on the five handpumps. The top beers we tried were Rudgate Mild and Castle Rock Harvest Pale.



Not far away on Market Street is the **Fiddler**, a one roomed, busy open plan pub with Greene King IPA, Wells Bombardier and Ploughman's Pride from Great Newsome in East Yorkshire. The latter was the choice of us both here.

A walk along the front to take in the sea air brought us to the **Nottingham House**. Located at the highest point in town this former Tetley only house is a traditional local with three rooms. The former snug has quite rare all round banquet seating, but the



highlight for me was the old style Spartan public bar - not many left these days! Seven cask beers were available including guest beers from Great Newsome (Corn Dolly), Derby (the award winning Mercia IPA) and Flipside (Russian Rouble - a strong dark 7.3% Russian Imperial

Stout with rich chocolate and malt flavours and brewed using traditional English hops). With three real ciders also available this is a real destination place catering for all tastes.

A little further on is **Willy's**, a former wine bar. Here spectacular views are on offer as you can look out across the River Humber and beach through a glass frontage.



Willy's Original is brewed on the premises and the now 25 year old brewery can be seen towards the rear. Together with another regular beer - Bass bitter and guests from Brunswick in Derby and the Rat in Huddersfield there was plenty of choice to keep us here for an extra beer.

The penultimate pub of our run was the **King's Royal**. Two pubs in one here. To the left is an Irish themed bar whilst to the right is a rather more peaceful lounge with dark wood fittings and a genuine snug immediately upon entry. Further on is the serving area and towards the rear is a small lounge area. Appropriately to match the weather Golden Summer from Batemans went down very well.

A leisurely stroll alongside the boating lake led us to our final destination, the **Signal Box Inn** which is acknowledged as the smallest pub in Britain at just 8'x8'. It is a genuine old signal box made redundant at Scunthorpe steelworks but is now located at the Lakeside terminus of the Cleethorpes Coast Light Railway. It can only accommodate 6 people inside but there is more than enough outside seating in the beer garden – even on a Sunny summer Sunday afternoon. Whilst drinking our Great Newsome Ploughman's Pride I spotted two familiar faces from West Yorkshire, Diane and Paul. As I am always saying, there is no escape!



Our chauffeur soon arrived and after huge platefuls of Fish & Chips at a nearby restaurant on the front we made our way home well stuffed and happy. Life really can be a beach at times!

BFH

Mirfield Round Table Beer Festival

Mirfield Round Table held their second annual beer festival at Mirfield Cricket Club over the weekend of the 11th and 12th July to great acclaim. There were 16 Real Ales and 4 Ciders at the bar for all to try, many of them running dry before the event closed.

The beer and cider were provided by Partners Brewery, with real ales coming from sources such as Wood St Brewery with Golden Larch; Revolution's Pretty in Pink (first to run dry); Wentworth and Imperial Ale; Old Bear Brewery's Estivator; Great Heck Brewery's Amish Mash; Brunswick's Black Sabbath, and of course Partners Brewery, with Mungo and Tabatha, just to mention a few.

The Mirfield Round Table would like to thank all those who gave up their time to make this event a great success,

especially the following sponsors :- Bar Hire Solution who provided the bar and equipment; Hanson Plywood who sponsored the glasses; Mirfield Cricket Club who provided the venue, together with Local Mirfield artiste Jenny Winterburn and her band for a great evening of live entertainment on Saturday night, and the following who provided sponsorship for the barrels, MyMirfield; Thornton Jones Family Law; Ramsden's Butchers; KS Fox Jewellers; Ruben's Hair and Beauty and Goodall Transport of Sowerby Bridge. All the proceeds from the beer festival have gone to various local charities.

It is hoped that this will become a regular event, as both of the Round Table Beer Festivals have been such a success.

AIREDALE HEIFER MIRFIELD HEAVY WOOLLEN SUMMER PUB OF THE SEASON 2014



The Airedale Heifer on Stocks Bank Road, Mirfield, was awarded the Campaign for Real Ale (CAMRA) Heavy Woollen Pub of the Season Award for Summer. The award was presented to the landlord Craig and his wife Robyn by Branch Chairman, Andy Kassube.

Craig and Robyn took the pub over in May 2013 and oversaw a major refurbishment in the September and October of last year. The pub was given a stylish makeover but has nevertheless managed to maintain a warm and welcoming atmosphere.



The pub has grown a good reputation for Real Ale over the last 12 months and Craig has attempted to have between two and four Real Ales available at all times. Ossett Yorkshire Blonde is a regular on the bar but Craig tries to rotate the rest of the ales and on the night of the Presentation there were Cross Bay Nightfall from Lancashire, Everards Original from Leicestershire and Brains SA Gold from Wales.

The pub is at the heart of the community and there are currently two football teams run from the pub along with Darts, Dominoes and Pool teams proving popular. There is also a Quiz Night now on a Tuesday night which is proving successful with supper provided. In order to encourage local talent a Jam Night is taking place on alternate Thursdays.

Craig and Robyn have successfully introduced food again from Friday to Sunday. The meals are made from scratch, Craig being responsible for the Mains with his Burgers a real hit and Robyn looking after the starters and desserts. Their Sunday lunches served between 1pm and 6pm are attracting people from the surrounding areas. In addition a Steak Night features every other Thursday.

To help in promoting the pub the couple have a successful Facebook page where you can keep up to date with everything which is going on at this thriving pub. Craig and Robyn were also keen to thank their staff and locals for helping to make the pub a success in such a short time. The pub is a member of the CAMRA discount scheme which provides a reduction on the price of a pint of Real Ale on production of a valid membership card.

THE VULCAN

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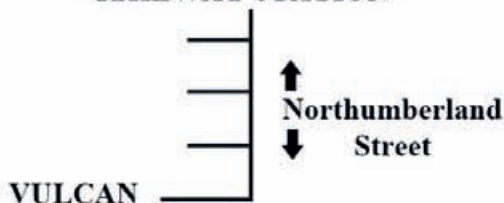
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RAILWAY STATION



Real Ale Talk Pub News

Batley: Black Sheep Bitter and Ossett Silver King are selling well at the **Nash (IDL Club)** at very modest prices.

Birstall: The IDL Club (Birstall Nash) now has Tetley Bitter, an Ossett beer and Sharp's Doom Bar on permanently. Award-winning managers Ben & Louise have moved on from the **Pheasant** while new manager Babs will be continuing the interesting guest ales with a buy 5, get one free loyalty card running until the end of October. During the recent cider event, real ciders proved popular enough to perhaps become permanent? The **Greyhound** has Tetley's Bitter, Ossett Yorkshire Blonde and at weekends a guest, free of tie. The **Black Bull** has had some fine guests lately from Beartown, (proving popular), Kelham Island, Imperial, Brass Castle and Bradfield among others while regulars are John Smith's Cask, Doom Bar and very popular Leeds Pale. The **Horse & Jockey** has John Smith's, Cumberland, Silver King, Wainwright and a rotating guest of varied styles, Bateman's Black & White featuring recently.

Carlinghow: The **Victoria** has Partner's Ghost, Blonde, Tetley Bitter and Weston's Old Rosie cider, with some variation of the Partner's selection.

Cleckheaton: The **Rose and Crown** is due to reopen in 2015 after major refurbishment, while the brewery behind it is already producing beers under the Haworth Steam and Whitechapel brands. **Cleckheaton Golf Club**, north of the M62, has Tetley Bitter and usually a guest, often Tetley Gold, is open to non-members 11-11. If going by car, ask for the gate code number before leaving. The **George** has Black Sheep Bitter at £1.99 while the **Malt Shovel** has Leeds Best and a guest which is sometimes real cider. **Cleckheaton Sports Club** held a successful beer festival with over thirty beers, which they intend to repeat. The **Wickham** has 6 or 7 real ales to choose from including one with extra cooling, recently Doom Bar. The **Marsh** was a recent winner of a Pub of the Season award - see article in this magazine.

Dewsbury: The **Old Turk**, purchased by the owners of the West Riding, is currently undergoing refurbishment and is due to re-open 31st October as a music venue catering to local and touring bands, under the management of Joel Graham. It will initially be open Fridays and Saturdays to 2 a.m. and have 2 real ales on the bar. It will also open

on other nights for live music. **Beer Street** now has Tetley Mild just on special occasions but the Bitter is well kept and £2.45. The pub is a delight with its cosy snug and four more rooms plus a secluded beer garden with fine views, under half a mile from the station. The **Shepherd's Boy** had an excellent Green Hop beer festival in September, featuring beers from a number of breweries, all brewed with fresh hops compared to the normal practice where hops are dried to preserve them for use throughout the year. Ossett Brewery staff and friends helped to pick some of the Yorkshire hops. If you like real cider, the pub has several to choose from. The **Central Station Hotel** and the **Bath** are featured in the excellent, recently launched book, Yorkshire's Real Heritage Pubs, totally revised and with more features than its predecessor, available from CAMRA and from bookshops. **Leggers** held a brilliant beer festival recently and always have a good range of ales in a variety of styles including dark ales, regulars being Abbeydale Moonshine and Everard's Tiger plus a choice from Moorhouse's.

East Bierley: The **New Inn** continues to present two guests from an extensive SIBA list alongside well-kept Black Sheep and Tetley's, good food too.

Gomersal: The **Old Saw** has now re-opened with an enthusiastic licensee and has real ale while the **White Horse** has been demolished to make way for Sainsbury's. The **West End** remains popular and has Golden Pippin, Silver King, Doom Bar and a guest. The **Bankfield** has a rotating guest. After a change of management, the **Bull's Head** has well-established Jennings Cumberland and Wells Bombardier.

Hanging Heaton: Tetley Bitter has returned to the **Fox & Hounds** alongside two guests, recently Doom Bar and Castle Rock Harvest Pale; food is now served.

Heckmondwike: The **Queen** has been bought by the owners of the Saville Arms in Mirfield, and is to be called **Westgate 23**, see article in this magazine. The **Six Lane Ends** alternates between Thwaites Wainwright and a Baildon Brewery beer.

Hightown: The former **Heights WMC** is being refurbished by Partners Brewery as a pub called the **Brew House**, so we hear. The **Cross Keys** now have Cask

Marque accreditation and are adding three hand pulls to serve guest ales alongside the regular Bombardier, Young's & Black Sheep bitters.

Liversedge: Experienced and welcoming Linda is back at the **Black Bull** to keep up its reputation as the original Ossett Brewery flagship pub, with nine ales on offer. The **Old Oak** is gaining popularity, having Golden Pippin, Leeds Best, Saltaire Blonde, Rosie's Pig Cider and guest beers, recently Nine Standards Brewery being featured while the nearby **Toby Jug** has John Smith's Cask in a classic community pub with darts, dominoes and quiz nights. "Happy Hour" at the **Swan** has ales at £2.50 from 4-9pm on Mondays, with free pool; three ales include one from Moorhouse's range with others from far and wide, such as Wychwood Bountiful and 10 different ales for a cask ale week early October.

Mirfield: Knowl Club have switched main supplier to Marston's and have a good variety of up to four ales mainly from their portfolio, Banks's Sunbeam, Mansfield Cask and Ringwood True Glory being on at our recent meeting there. The **Pear Tree** now have one pump free of tie alongside Doom Bar and other regulars. If you missed the excellent beer festival at the **Navigation** in September which featured fine beers from Norfolk and Cambridgeshire, look out for the next one, probably at the end of January. A good range of Theakston and Caledonian beers are always on offer. The **Airedale Heifer** has won the latest Pub of the Season award - see article in this magazine. The **White Stag** have had new lines fitted and have Black Sheep Bitter, Copper Dragon Golden Pippin and Taylor's Landlord as regulars plus up to three guests. The **White Gate** have Greene King Abbot and an Ossett beer. The **Flowerpot** continues to sell vast amounts of runaway success Ossett Yorkshire Blonde among 8 ales including independent guests, characterful beers from Rat, Riverhead and Fernandes plus a real cider. The **Old Colonial** provides ever changing real ales at the bar, has recently won the national Heritage Pub in Bloom award for its pleasant beer garden. It's a community lead pub, affiliated to over 40 local & national associations.

Roberttown: The **Community Centre** held another very successful Beer Bash in July with a queueing system that worked well and coped with selling 42 casks of interesting ales in the one day! The **New Inn** and **Roberttown Club** opposite both had outside bars with yet more cask ales, the club having 4 outside and a further 2 inside while of

course the **New Inn** is home to the renowned New Inn Brewery which usually have one of their beers among the six wickets. The Star has Lancaster Bomber and popular Leeds Pale and is a good place to eat.

Scholes: On a recent branch social, we went to the **Stafford Arms** where the owner, Richard Wilson, has taken charge. The current selection is Taylor's Golden Best & Landlord, Wainwright, Golden Pippin and a guest, all well-kept. The **New Pack Horse** has Black Sheep, Saltaire Blonde and 2 guests, typically from the likes of Salamander, Copper Dragon, Old Bear, Moorhouse's and Elland. The **Rising Sun** has been refurbished to extend the seating capacity and has Golden Pippin, Cumberland Ale and Tetley's plus good value food.

Thornhill: The **Savile Arms** recently had Ringwood Old Thumper, a rich, 5.1% malty ale, at £2.90 alongside Brains SA Gold and the regular Black Sheep Bitter. Imperial Russian Stout is promised for the Christmas season. The **Black Horse** is reported to have Ossett Silver King. The **Scarborough** has two popular guest beers alongside John Smith's Cask.

Thornhill Edge: The **Flatt Top** recently had York Blonde as a guest beer. See the article in this magazine about their unique feature!

Upper Hopton: The Traveller's Rest had Wychwood, Ossett and Robinson's beers on our last visit.

White Lee: The Black Horse at White Lee, now owned by the keen licensees, has Tetley Bitter and Old Mill Blonde Bombshell plus a guest over 4.5% with discount for CAMRA members.

Just Outside the Branch Area:-

The **Grange** at Grange Moor has John Smith's Cask and a Moorhouse's guest.

The **Blacksmiths** at Grange Moor has Marston's EPA, Pedigree and Wychwood Hobboglin.

The **Hare & Hounds** at Upper Hopton have Black Sheep Bitter and Leeds Pale.

Just a final note, please contact the Editor or the branch Secretary with your pub news so that we can circulate it throughout the branch via our new website and facebook page (see the articles in this magazine) and of course in the Real Ale Talk.

“Can You Taste the Difference?”

Roger Protz Tastes Beers from the Wood at the Junction, Castleford

In 2010 Maureen Shaw and Neil Midgley reopened the Junction pub on Carlton Road in Castleford. It had been closed for some time and was in a sorry state. They have turned around the pub's fortunes, making it a place where the past is the future. They have refurbished the pub themselves, and serve superb real ales. Neil set about purchasing over 100 wooden casks from renowned Yorkshire Master Cooper, Alastair Simms with the aim to only serve real ales from wooden casks. He now distributes them to enthusiastic breweries to fill and return with amazing beers to sell in the pub. Mention must be made of the late Simon Bolderson, who was the first to believe in Neil and supply his fantastic beers which really show that “beers in the wood” have that extra something.

Now, as Maureen and Neil celebrate four years of running the pub they have made a dream reality as the real ales served are only from the wood! That is, with the exception due to a one-off request in early June from Roger Protz, one of the world's leading beer writers, historians, lecturers and tasters. Roger had heard about the “Wood Revolution” taking place at the Junction and offered to come and lead a “taste the difference” session where beers from the wood were to be compared with their counterparts in plastic and steel casks.

Appropriately, as the aromas of roasting malts from the local Fawcett's Maltings drifted across Castleford, it came to pass on a Thursday evening in late June that 25 enthusiasts comprising of locals and members of CAMRA (Campaign For Real Ale) and SPBW (Society for the Preservation of Beers from the Wood) gathered in the snug of the Junction with Roger.

He began by outlining the history of beer in the wood and its decline with the advent of metal casks and more latterly plastic ones. First up was Gun Dog Bitter (3.8% ABV) from Wall's Brewery at Northallerton. A glass from a plastic pin container was followed by a third from a wooden cask, both from the same brew batch. Both were very good but also very different. This was described as a traditional amber bitter with a full hoppy flavour. The wood version

had oaky, dry slightly smokey flavours whilst the plastic version was very much fruitier.



After a short break to recharge our glasses Neil gave us all an insight into how real ales in wooden casks continue to develop flavours and it was then on to beer number two. Again from the same batch, Beyond the Pale (4.2% ABV), a golden hoppy bitter from Elland Brewery was tasted from both wood and steel casks. The wooden version was bursting with numerous flavours – peachy, hop resins, biscuity, vanilla hints, fruity, creamy, fully rounded and mellow. We agreed with Roger that although the steel cask version was pleasant it was a much more one-dimensional beer than its wooden counterpart. Roger's verdict was that the wood version was “fantastic” and that the difference between the two Elland batches was much greater than that between the two from Wall's.

Another short interval was followed by tasting the superb 1872 Porter (6.5% ABV) from Elland Brewery. This was part of the batch which received the ultimate accolade at the 2013 CAMRA Great British Beer Festival as the “Supreme Champion Beer of Britain”. However this was no ordinary champion beer. It had been aged in a whisky cask for a further period of almost a year. It was the oldest and yet the most alive of the beers tasted during the evening and numerous superlatives went round the room. Roger was heard to say “absolutely amazing”, “a

revelation” and “fantastic”.

There followed some informal discussions, photos and indulgence in copious amounts of these and other brilliant beers in the wood from Ridgeside, Five Towns, Axholme, Elland, Hobsons, Wentworth and North Yorkshire breweries. Sadly, the time to leave came around all too quickly, but not before most of us had signed the new visitors book where Roger had written “Great pub, amazing beer, brilliant dedication to beer from the wood”.

What a way to celebrate four years and a dream achieved! Thanks must go to Roger for coming to lead the tasting

and proceeds from the event go to his chosen charity Stop the Traffik which campaigns against the modern day slave trade.

Junction Pub :

The Junction, Carlton Street, Castleford WF10 1EE
<http://www.thejunctionpubcastleford.com/>

Roger Protz :

<http://protzonbeer.co.uk/>
<http://beer-pages.com/protz.shtml>

Stop The Traffik :

<http://www.stophetraffik.org/>

Facebook and Heavy Woollen CAMRA *The Future??*

So I am sure we all know what an influence Social Media has on society today with Facebook and Twitter always in the news! However how does Facebook help beer drinkers?

Recently we have seen a number of friends and colleagues taking part in “Ice- bucket” challenges to raise money for charity. Their videos have amused us and also made us hope that we were not the next people to be nominated by them ! Also I am sure we have all received invitations to take part in Candy Crush, other games and keeping up with the latest news from our friends. The good news is Facebook can now make sure you do not miss out on either your favourite beer, or maybe a beer festival which is organised in your neighbourhood.

This is because Heavy Woollen CAMRA have set up our own Facebook page bearing our name and this site is growing more and more popular by the week. We know by your feedback that you enjoy the Real Ale Talk Pub News in our quarterly magazine so rather than wait you now have the opportunity to keep up with what is happening on the beer scene in the area.

Our site features those beers that are currently available at pubs and clubs in the Heavy Woollen district and also keeps you informed of the branch activities and meetings. Our pubs can advertise their forthcoming beer festivals in advance to make sure you do not miss out on an event by only finding out at the last minute.

All you have to do is to “like” our page and you will receive any updates that are placed on our site. If you know your local has a Facebook page but is not featured then please get them to contact us and we will be happy to feature their beers on our site. The HW Camra page only features “beer updates” so you will not receive updates regarding quizzes, food offerings or any other activities that pubs undertake so the updates should be of a reasonable level.



If you have any questions then please contact one of the committee. We look forward to see you as a friend of “Heavy Woollen CAMRA” soon!!

Beer Festival at Dewsbury's Not-So-Well Kept Secret Leggers

The Leggers at Dewsbury has not held a beer festival for a few years and so it was with eager anticipation that I made my way to the pub at the Savile Town Wharf canal basin at Dewsbury on a sunny lunch time at the end of August.



The pub occupies the hayloft above former stables that housed the working horses that pulled barges along the Calder &

Hebble Navigation before the advent of 2 stroke engines. It takes its name from the term describing the men who used to take the boats through the narrow Pennine tunnels by lying on their backs and pushing against the wall with their feet. The area has rather become a picture postcard scene hosting a multitude of colourful narrow boats following sympathetic renovation with due regard for the heritage of its past. The recent enhancement of the extensive outdoor drinking area was the final piece in the jigsaw, and now ensures that Leggers is not only a beer drinker's paradise but also a perfect destination for boaters, cyclists and walkers.

Long time licensee John Smithson used his skill and experience to



gather a wide range of beers of different styles from several sources. His choice included old favourites from well established

breweries such as Batemans, Woodforde's and Adnams, Orkney and nearby Clark's plus a selection from newer breweries including Wilson Potter (Middleton), Melwood (Merseyside) and Brighton (East Sussex). Newer Yorkshire breweries were well represented by exciting

beers from Blue Bee and Stancill (both Sheffield), Chantry (Rotherham) and the very new local Small World Brewery from Shelley.

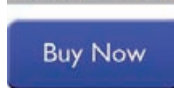
All the beers tried were in tip top condition at ideal temperature. I cannot wait for the next one. In the meantime I must visit the pub more often!

CAMRA's Good Beer Guide 2015

CAMRA's Good Beer Guide is fully revised and updated each year and features pubs across the United Kingdom that serve the best real ale.



The 42nd edition continues to be completely independent with listings based entirely on nomination and evaluation by CAMRA members. This means you can be sure that every one of the 4,500 pubs deserves its place, and comes recommended by people who know a thing or two about good beer.



- Listings of over 4,500 of the best real ale pubs, with over 1,200 new entries this year
- Listings include Northern Ireland, Scotland, Wales, England, the Isle of Man & the Channel Islands
- Detailed contact information, facilities listings and opening hours
- 'Places Index' allows quick reference to pubs near you
- An essential resource for information on over 1,200 breweries

The Good Beer Guide 2015 is available now from the CAMRA shop for £10 (plus P&P)

Salamander's 15th Anniversary

Salamander is currently celebrating its fifteenth anniversary year and we thought that this would be a suitable excuse for a party.



Our honoured guests included landlords and landladies, eminent CAMRA members, friends and employees of the brewery, as well as a special appearance by the band Lizard Tongue.

A great afternoon was had by all. Cassie, Salamander's Sales manager, organised a lucky dip where the lucky winners won beer glasses, bar towels, t-shirts and even things people wanted like beer. Paul Dixey from Heavy Woollen CAMRA won a Firkin of Ale!



We even had a special Salamander birthday cake!

We thought it would be nice to mark our fifteenth year and have a bit of a bash to thank those who have supported us along the way.

Hundreds of beers and thousands of pints later, it was good to look back to when it all started and we decided to bring back our first beer, Sleighter (5.0%), a dangerously quaffable, moreish, full-flavoured Christmas Special - you will have to wait till Christmas.

For anyone who hasn't noticed our rather "in your face" advert, we have started Salamander Beer Night on the first Friday of each month, offering a delicious range of Salamander beers and some other drinks available for those with poor taste.

Hope to see you at the next beer night. Look out for Lizard Tongue, who frequently play gigs around these parts and often manage to get their own Salamander beer - Lizard Tongue (4.0%), a refreshing golden bitter with a complex hop character - on the bar. Cheers!

Performing Earth Arts Centre

This is just to inform Heavy Woollen Camra members that the next event at the Performing Earth Arts Centre at the Flatt Top Pub, Thornhill Edge, Dewsbury will be on Saturday 11th October from 7.30pm. The evening will feature live theatre, spoken word poetry and live acoustic music. For those who aren't aware the Performing Earth Arts Centre has been created out of the old downstairs bar in the Flatt Top, that now goes down a further level to two separate theatre spaces. Entrance to the evening is free of charge and the Leeds Pale will be flowing in fine form! Everyone is welcome to come and enjoy the beer and experience the actors, poets and musicians in the Pigeon Theatre in the bottom of the centre (named as it used to be where the Thornhill 'pigeon men' utilised). If you wish to see the type of acts that we've had so far and the new space in action take a look at the following links;

<https://www.youtube.com/watch?v=RNbFsMzWReU>

<https://www.youtube.com/watch?v=QN9Jg1IXw7s>

<https://www.youtube.com/watch?v=rDdWEHJF2So>

There is also a facebook group for 'Performing Earth' at the Flatt Top, and the link is:

<https://www.facebook.com/performingearth?fref=ts>

Anyone interested in the history of Performing Earth can take a look at: www.performingearth.com

Everyone welcome

Many thanks

Daniel Walker

Performing Earth/Flatt Top

Following a cellar to chimney top refurbishment, Westgate 23 will be ready to open its doors to the public late October -early November 2014. Occupying the site of the former Queen Hotel, Heckmondwike, the pub now benefits from a large open plan bar area overlooking The Green, a lounge area, a separate concert/function room and a covered heated smoking area with a large south facing beer garden for when the sunshine returns!

Westgate 23 is a fully independent Freehouse and aims to provide a quality product and a relaxed atmosphere to the local community and those from surrounding areas.

Focusing predominantly on cask ales and a broad variety of craft beers, a premium selection of mainstream lagers, ciders, wines and spirits are also on offer. Ales from Black Sheep, Timothy Taylor and Ossett breweries will be permanently available along with craft beers from local and regional brewers, such as Merrie City Atlantic Hop.

Our knowledgeable and friendly bar staff have each received The Bar Excellence Award and training in cellar management to ensure best practice in customer service and a perfect serve every time.

Bar snacks and fresh coffee and tea will be served throughout the day. A comprehensive food menu is set to be launched along with a Sunday 3 roast carvery in the New Year.

Entertainment and live music will be a regular feature in the concert room at Westgate 23 with local talent being showcased along with the best in touring bands.

The function room at Westgate 23 is the ideal venue for everything from your staff Christmas party, birthday, wedding, christening celebrations through to meetings and product launches. We can organise everything you need to make your event go with a swing. Contact Carl on 07741244007 for more details.

Westgate 23 FREE HOUSE

Real Ales
Craft Beers
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Live Music
Beer Garden



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NEW INN BREWERY REPORT

In the last 3 months the majority of the regular beers have appeared on the bar at the New Inn including the summer favourite, Ginger Beered. This went down particularly well especially as Brewer, Joe Kenyon, had increased the amount of ginger root to give it a fresh and refreshing finish.

Joe has worked on a couple of new beers in this period to further increase the New Inn beer portfolio. The first was an IPA, brewed in conjunction with his son Andrew, which used Green Bullet and German Mittelfruh hops. This produced an excellent 5.2 ABV beer which was smooth to drink but had a crisp finish. We look forward to seeing this beer return to the bar soon in the near future!

The second beer was brewed for the New Inn beer festival, the Barrel of the Sexes, at the end of September. A best bitter was produced called Buckles Best Bitter, which was produced to complement the food provided by the Roberttown butchers of the same name. This was a 4.1 ABV traditional bronze Yorkshire bitter brewed with a

mix of Green Bullet and Chinook hops which proved a success for the event.

Also Yorkshire Bob, brewed with rhubarb, made a welcome return to celebrate Yorkshire Day at the beginning of August. As usual Joe stuck to his original idea and used fresh rhubarb in the brew, however he did say he had increased the quantity substantially in this year's batch. This produced a very good beer and although its appearance was similar to a Wheat Beer this did not mar the enjoyment on drinking it.

During the last 3 months Golden Bob has increased in popularity with the Free trade community as the blend of Aurora and Challenger hops making it very popular to pubs in the North-West via the Boggart Distribution company.

Finally, the New Inn beers continue to make regular trips over the Pennines with Golden Bob and Bobmeister making appearances at North West Beer Festivals over the last three months.

PARTNERS BREWERY REPORT

Partners Micro Brewery, based in Dewsbury, are committed to traditional brewing methods while using only the best ingredients from around the globe to create new exciting quality ales.

Their current range of quality ales features a range of regular beers which include J.Y.B an easy drinking session beer with a 3.5% ABV; Working Class Hero, a bitter tasting session beer with a 3.8% ABV; Blond, a crisp aromatic session beer at 3.9% ABV; Triple Hop at 4.2% ABV, a triple hopped refreshing brew with excellent bitterness; Ghost, a 4.5% ABV beer with a pale full bodied bitter taste and a fresh gentle nose; Shoddy Porter, a rich porter with caramel and chocolate malt to give a dark slightly sweet beer with a smooth creamy finish. Their strong regular beers consist of Tabatha, a pale Belgian style triple beer with a strong fruity hoppy character at 6.0% ABV and Bock, a strong malty beer with a mild hop flavour at 6.5% ABV.

Partners also produce a range of seasonal beers and a range of craft Ciders and Perries. Check out their range and availability at www.partnersbrewery.co.uk.

Want bottled beer?

Your Locale beer shop
With more Yorkshire choice than anywhere else
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WF5 9BL 01924565121
bierhuis@live.co.uk

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GIFT PACKS & MORE



*Certain products & offers are excluded from this offer

What Pub, Beer Scoring and the Good Beer Guide

You are probably aware of the 'Good Beer Guide', National CAMRA's flagship publication which lists the best pubs in the UK. But what you may not know is how those pubs are selected to appear in the Guide. The answer is that it is largely via beer scores submitted by CAMRA members from all over the country. So if you are a CAMRA member you can send in beer scores. If you've ever wondered why your favourite pub isn't in the Guide, this may well be because you, and others, haven't entered scores rating the quality of beer there. By beer scoring, you can contribute to the process of selection of pubs that go in the Good Beer Guide.

So how do I score the quality of the beer?

You don't have to be an 'expert' to begin scoring your beer. However, it is not about your personal favourite beer receiving the highest scores! You may try a beer that isn't to your normal taste but what you need to consider is the quality of that beer, how well the pub has kept it and served it, and score it according to the general guide below. It is a simple system of a ten point range from 0 to 5, with half points being used if your opinion of the beer falls between two categories.

- 0 No cask ale available
- 1 Poor. Beer is anything from barely drinkable to drinkable with considerable resentment.
- 2 Average. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.
- 3 Good. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again
- 4 Very Good. Excellent beer in excellent condition. You stay put!

- 5 Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

How do I submit my scores?

In order to submit your scores you need to login to CAMRA's online pub guide at www.whatpub.com either on a computer or by smart phone. Here you will find a list of over 35,800 real ale pubs from all over the UK; these are not all Good Beer Guide pubs, merely pubs that serve real ale. In order to start submitting scores via What Pub you need to:-

- 1 Login. To do this you need your membership number and your CAMRA password.
- 2 You can then search for your pub by name. Be careful here as there are many pubs in the country which share the same name. My advice is to search by the pub name and the town. The What Pub smart phone web page also gives you the option to search for real ale pubs nearby, very useful if you are in an unfamiliar town.
- 3 Once you have found your pub a 'Submit Beer Scores' box will appear on the left hand side of the screen (or on the tab bar underneath the pub photo if you are using a smart phone).
- 4 Simply fill in the date and your score, then as you begin typing the brewery name should automatically appear underneath where you are typing. You do not have to enter the name of the beer you are drinking but if you wish to do so once you have entered the brewery name you should be able to click on the arrow in the Beer box and a drop down list of that brewery's beers should appear. In some cases the beer you are drinking may be new or a one

off by the Brewery so may not appear on the list, if this is the case you can simply type in the beer name. Select the correct one click 'submit score' and your score will be entered into the database.

It is as simple as that. An added bonus is that it will keep a record of your scores so you can look back to see what beers you have had and how you rated them if you wish.

This article by Sonia James-Henry originally appeared in Mersey Ale. Thanks to Sonia and magazine editor John Armstrong for giving permission for it to be used by other branches. If your branch has any questions about beer scoring, please do visit www.camra.org.uk/nbss or contact me brett.laniosh@camra.org.uk

Best wishes

Brett Laniosh
NBSS Coordinator


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Tel: 01484 425728

Heavy Woollen CAMRA Website

We now have an updated branch website which we hope will be useful to readers. It is still under development however it so far has the following features:-

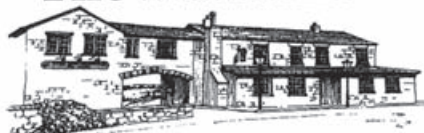
- The home page shows the area covered by the branch and indicates every pub and some clubs in the branch area, whether having real ale or not. Award winners are highlighted and each entry has a short description. Some places are due for a survey and readers are welcome to help us keep the information up to date.
- There is a comprehensive guide to all of our real ale pubs and some clubs, showing opening times, beers on offer, facilities and detailed descriptions. Information is drawn from CAMRA's national guide, whatpub.com, which has the added facility for members of the public to send feedback on any pub to the branch concerned.
- A Real Ale Talk page where electronic versions of current and past issues of the quarterly magazine may be downloaded.
- A diary page lists planned meetings and socials; the latter give a good opportunity to meet the branch, whether members or not.
- A members' page - log in to access branch meeting minutes and agenda for future meetings, subscribe to the members' newsgroup.
- An events calendar showing local and interesting regional beer festivals.
- Contact details for branch committee members.
- A news page, experimental at present, on which members can add items which may be of interest to real ale drinkers.

The website is built in such a way that members with permission may add not only items of interest but even new pages so the site will develop as time goes on. Check it out at the following address <http://www.heavywoollen.camra.org.uk/> Any suggestions for improvements will be welcome.

Cheers!

PD

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- ✓ Real Coal/Log Fire
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Food Served

Tue - Sat Lunch 12.00 - 2.30pm
Lunch Menu

Light Bite Special from
2 courses £3.75 - 3 courses £6.75

Thur - Fri Evening 5.30 pm - 7.30pm
Evening Menu

Sunday (from 2nd Feb) 12-4pm
1 course £7.95 - 2 courses £8.95 - 3 courses £9.95

Opening Hours

Tue - Fri
Lunch 12 - 3

Mon / Wed
Evening 7-11

Thurs / Fri
Evening 5 - 11

Fri - Sun
All day from 12pm

Chidswell Lane, Dewsbury WF12 7SW

Tel: 01924 275700

www.huntsmandewsbury.co.uk

THE SCARBOROUGH

Rowena, Richard & Daughters would like to welcome you to The Scarborough.

Now serving 2 rotating casks beers and one permanent. Over 30 different beers since we started on the 22nd June. Traditional Ciders Available

Quiz nights Thursday & Sunday free entry.

Open 11 to 11 every day.
Food Served Daily 12 - 6 (Except Tuesday)

Large beer garden with heated covered terrace & large car park.



The Town, Thornhill, Dewbury, WF12 0QX
01924 463297

The Navigation Tavern

6 Station Road, Mirfield 01924 492476

Saturday Nights at The Navigation

Regular Motown/Soul Nights, a proper night out!

Check in the Navi for future dates

Mirfield Rail Enthusiasts Society's meeting phone for details

John Smith's Cask, 5 Theakston ales including Old Peculier; and now Caledonian Flying Scotsman, Deuchars I.P.A. and 80/-, rotating guest ales plus handpulled cider and perry

WE ARE ON THE TRANSPENNINE RAIL ALE TRAIL



Tuesday
POOL

Thursday
QUIZ

Purveyors of



Legendary
ales

Westgate 23

Following a cellar to chimney top refurbishment, Westgate 23 will be ready to open its doors to the public late October - early November 2014.

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The function room at Westgate 23 is the ideal venue for everything from a staff Christmas party, birthday, wedding, christening celebrations through to meetings and product launches. Everything needed can be organised to make any event go with a swing including catering, DJs, bands and entertainment.

Contact Carl on 07741 244007 for more details.



A Campaign of Two Halves

Fair deal on beer tax now!

Save Britain's Pubs!



Join CAMRA Today

Complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Address _____

_____ Postcode _____

Email address _____

Tel No(s) _____

	Direct Debit	Non DD
Single Membership (UK & EU)	£23 <input type="checkbox"/>	£25 <input type="checkbox"/>
Joint Membership	£28 <input type="checkbox"/>	£30 <input type="checkbox"/>

(Partner at the same address)

For Young Member and concessionary rates please visit www.camra.org.uk or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

Partner's Details (if Joint Membership)

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

01/06

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Join CAMRA today – www.camra.org.uk/joinus



Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form using a ball point pen and send to:
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Instructions to your Bank or Building Society

Please pay Campaign for Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign for Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.

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Date _____

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society.
 - If you receive a refund you are not entitled to, you must pay it back when The Campaign For Real Ale Ltd asks you to
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

CAMRA Members Real Ale Discount Scheme

One of the benefits of becoming a member of the Campaign for Real Ale is to benefit from the CAMRA Real Ale discount scheme. Some of the Heavy Woollen Branch Pubs have generously joined this scheme and now provide CAMRA members with a discount off the normal price of their hand pulled real ale at the bar.

To take advantage of this scheme, turn up at any of the pubs listed below, together with your CAMRA Membership Card and you will be rewarded with a pint of real ale at a discounted price.

If you are a Landlord and would like to join this scheme, please contact the Pubs Officer for more information. His details can be found on the contacts page of this magazine.

The Pubs currently offering the CAMRA members discount in the Heavy Woollen Branch are:

Airedale Heifer

53 Stocksbank Road, Battayeford, Mirfield. WF14 9QB

Pheasant

Gelderd Road, Birstall. WF17 9LP

Plough (Flying Shuttle)

65 Shillbank Road, Mirfield. WF14 0QA

Taproom

4 Commercial Street, Batley, WF17 5HH

Horse & Jockey

97 Low Lane, Birstall. WF17 9HB

Shoulder of Mutton

59 Lee Green, Mirfield. WF14 0AE

Black Horse Inn

White Lee Road, Batley, WF179AJ

WORDSEARCH

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

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)

Mon 6th Oct – Meeting – Old Colonial Mirfield

Thur 30th Oct – Social – Leggers, Savile Town Wharfe, Dewsbury

Mon 10th Nov – Meeting – Taproom, Batley

Mon 24th Nov – Social – Liversedge. Start at Old Oak then the Swan via the Albion

Tues 2nd Dec – Meeting – Alma, Thornhill (TBC)

Fri 5th Dec – Xmas Dinner – TBC, watch branch website or facebook for details.

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.

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