

# Real Ale Talk

Magazine of the Heavy Woollen branch of CAMRA



## "Five new Ale Heroes"



Please read and leave for others to enjoy

### Spring 2015

Distributed FREE to West Yorkshire pubs & clubs

Circulation 2000



CAMPAIGN FOR REAL ALE

THE CAMRA AWARD-WINNING

# SALAMANDER

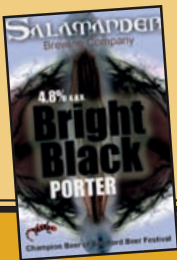
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# Chairman's Welcome

Hello and welcome to the first edition of the Heavy Woollen CAMRA Real Ale Talk Magazine for 2015. I hope you all enjoyed a good Christmas and New Year and had a well-deserved break. This is an exciting time for the branch as on the cover of this magazine you will see pictures of five pubs in our area that are either new or have just re-opened in the last few months. These are the Brew House in Hightown; the Westgate 23 in Heckmondwike; the Rising Sun in Noristhorpe; the Sheaf in Birstall and finally the Old Turk in Dewsbury.

For the last few years nationally we have seen reports of pubs closing and becoming supermarkets, flats, offices or even being demolished. Therefore it is great to see so many new additions to the drinking scene in our district. In our pubs section you will be able to read details of where you can find these and we hope you will find time to make a visit and see what is on offer. It is vital for these pubs that they get the encouragement they need to succeed and I hope they can establish themselves in the future.

The period between January and March is often a very difficult time for our local pubs and clubs as we all look to maybe not go out so much after the excesses of the festive period or attempt to live a healthier lifestyle. However what could be better than the odd pint at your pub, catching up with local news or having a rest during a long winter's stroll and any support can give is much

appreciated by the licensees. We are fortunate to be able to call on over 120 establishments offering real ale in the area so please give them a try!

Included in this edition are a series of small articles about three of our pubs who have received awards for the number of years they have appeared in the CAMRA Good Beer Guide. I would like to personally thank the West Riding Refreshment Rooms (20 years), Leggers Inn (15 years) and Navigation (10 years) on behalf of the branch because to appear for this period consecutively is an outstanding achievement which should not be underestimated. This shows tremendous consistency and a desire to be at the top of their trade so if you have not visited them then please give them a try.

Also please have a look at the article on our Facebook page and show your local licensee as this is a fantastic way to showcase their beers and generate visitors at no cost! As you will read the site is a superb way to bring new trade to their pubs.

Finally I would once again welcome any CAMRA members to join us at our forthcoming events listed 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

### February 2015

**26th - 28th** Bradford Beer Festival at the Victoria Hall, Victoria Rd, Saltaire BD18 3JS, 2 mins from Saltaire Station

### March 2015

**6th - 7th** Horsforth Beer Festival, St Margaret's Hall, Church Rd, Horsforth, Leeds LS18 5LQ

**12th - 14th** Leeds Beer, Cider and Perry Festival 2015 at Pudsey Civic Hall, Dawson's Corner LS28 5TA four minutes from New Pudsey Station, Thu & Fri 11:00 - 15:00 and 17:00-23:00, Sat 11:00-23:00, CAMRA Members free admission to all sessions except Fri Eve £3, for public Thu am session free, pm session £4 free to NUS Members, Fri am free pm session £5, Sat £5 before 17:00 then £3. Additional CAMRA Members' concession is entry 15 mins earlier to all sessions

**13th - 29th** Wetherspoon Beer Festival (everywhere)  
Check for a beer list at your local Spoons.

### April 2015

**9th - 11th** 25th Doncaster Beer Festival at The Hub, Chappel Drive, Doncaster, DN1 2RF, open Thu from 18:00, Fri & Sat from 11:00

**16th - 18th** Hull Beer Festival, Holy Trinity Church, 10 King St, Hull HU1 2JJ, open from noon.

### May 2015

**2nd** South Pennine Boat Club, Boat Rally Beer Festival - Wood Lane Mirfield WF14 0ED 11am to 4pm

**28th - 31st** Beer Festivals - Navigation Tavern, Mirfield. Around 40 beers mainly from the East of England.

## The West Riding Good Beer Guide



What can we say about the West Riding Refreshment Rooms that has not already been written! As a branch this is our first pub to achieve the tremendous achievement of 20 consecutive years in the Good Beer Guide and a special presentation was made to the co-directors of Beerhouses, Mike Field and Sarah Barnes, by Chairman, Andy Kassube.

When Mike first had the idea in January 1994 to open a bar on a railway platform it was the start of a dream which he made into a reality based on the Stalybridge Buffet Bar, which is also now part of their pub company. The vision came to fruition, firstly serving Batemans beers from Lincolnshire, before establishing itself as having a great selection of real ales from over all Great Britain.

The pub is packed with memorabilia, which ranges from Railway to Brewing, and provides a fascinating historic nature to the bar and its origins and traditions. It is difficult at times to remember that this is a Grade Two listed Victorian building but still manages to have a warm feel to its rooms.

There are always characters ready to have a chat and make you feel welcome. Also the age of the clientele is great, ranging from 18 to 80 which emphasises what can be achieved by the right atmosphere and of course, beer choice!!

# ding 20 Years de Presentation

Mike and Sarah acknowledge that none of this success would have been achieved without the backing of a great team of managers and bar staff, whose warmth and knowledge have helped to establish the pub.

The pub has a good reputation for encouraging local bands and its summer music gigs are tremendously popular. Details of live bands are regularly updated on their website. The West has also held a number of highly popular beer festivals in this time, including the very popular Westival in 2014.

Also the West is now an integral part of the Trans-Pennine Rail Ale Trail, which brings travellers from all over the



country and have helped to establish Dewsbury on the beer drinkers map ! There are always eight real ales available backed by a good wholesome food menu.

As a branch we now look forward to the next 20 years of this pub welcoming visitors to the Heavy Woollen area and continuing to pro-actively support our activities.

## WORDSEARCH

Find the brewer's surname and to test yourself what was their first name !

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(Samuel) BRAINS, (William) EVERARDS, (Joseph) HOLT, (Sarah) HUGHES, (John) LEES,  
(Joshua) TETLEY, (Thomas) THEAKSTON, (Daniel) THWAITES, (Charles) WELLS

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# The Heavy Woollen branch Pub of the Season, Autumn 2014 New Inn, East Bierley



The New Inn on South View Road, East Bierley, was awarded the Campaign for Real Ale (CAMRA) Heavy Woollen Pub of the Season Award for Autumn. The award was presented to Steve Robinson, one of the co-owners, by Branch Chairman, Andy Kassube.

The Robinson brothers, Nick and Steve, and their families took the pub over approximately three years ago as it had stood empty for nearly a year. They oversaw a refurbishment to give the pub its warm and welcoming atmosphere as they wanted to establish the inn to be a "proper village local".

The pub has grown a good reputation for Real Ale since re-opening and it has attempted to have between two and four Real Ales available at all times. Black Sheep bitter and Tetley bitter are the regular beers on the bar with two guests normally available which they like to locate from a variety of breweries.

The pub is at the heart of the community and there are a number of clubs and societies who have made the pub their regular "meeting-place". There is also a very popular Quiz Night on a Tuesday night which is proving successful.

The pub has an excellent reputation for food with the meat sourced from the family farm. The meals are made from scratch, with the Steak nights especially a big draw and well worth making a visit for their value and quality.

To help in promoting the pub the couple have a Facebook page where you can keep up to date with everything which is going on at this thriving pub. At the presentation Steve was joined by family members Julie, Kirsty and her daughter Casey and Jess and he stressed that the success of the pub was down to a combined family effort. He also thanked the locals for helping to make the pub a success and proving that village pubs can succeed with the hard work and a bit of effort.



# From *Field* to Festival

## The Story of “First Gold” Brass Castle Beer



As September approached, I remembered that it would soon be harvest time for Yorkshire Hops at Chris Bradley's farm at Ellerker near Brough. I rang to check, having had so much fun last year with business partners Chris and Matthew Hall at the home of Yorkshire Hops.

The first of two harvest days took place on Wednesday 10th September. Following a successful trial on the previous evening, we hoped for a good yield this year. Once again, I was asked to join in and the eight rows of First Gold hops were efficiently gathered in before the mighty grading machine was put to work in one of Chris' outbuildings. Hops were bagged up and eager brewers, mainly from Yorkshire, came to collect sacks of the little beauties. Some were even stroking them like pets. Just a bunch of softies really! Of particular note were Paul Spencer and Lisa Handforth from Ossett Brewery who joined in the collecting and grading activities. Green hops are at their peak at the point of harvesting so all of the brewers were soon in action performing their magic either later on or the following day.

I had met Phil Saltonstall, the Brass Castle Brewery chief quite by chance in the Chequers Micropub the previous week and he asked me to go along and assist with the brewing of a beer with the First Gold green hops at his brewery in Malton. Matthew from Yorkshire Hops also works at Brass Castle it was all arranged just like that. Matt picked me up in his van full of green hops and we

drove to the brewery via a very interesting route, most of the roads of which I had never been along before. The brew team of Aron, Phil and Matt was soon in action and was joined by myself and local beer enthusiast Racheal. The normal brewing process was followed until mountains of the First Gold green hops were added at which point stirring became a most important issue – that's where Racheal and I excelled. Sadly Matt and I had to leave the team to get back but we had played our part.

Even before the harvesting took place, from at least early August, Ossett brewery had been planning a green hop beer festival for September 25<sup>th</sup> to 28<sup>th</sup> at the Shepherds Boy pub in Dewsbury.



As a change to the usual “meet the brewer” thing they were hoping to set up a “meet the grower” session on the opening evening. Matt and Chris had no hesitation in accepting the offer and we were on. The intention was to get around six to eight beers from outside the Ossett stable and make up to a round dozen with beer from their own breweries. I was lucky enough to attend the festival where Chris and Matt explained their work. I was able to try all of the beers, many of which had been made using the hops I had helped to pick and sort and the Brass Castle “First Gold” beer that I had helped to make. I was so honoured to be part of it all.



# Celebrating 15 years in the Good Beer Guide The Leggers Inn



The Leggers Inn is now a well-established real ale pub of great character, run in all its years by John Smithson. Being in an out-of-the-way spot amidst mainly industrial buildings, it seems an unlikely place to have a successful pub trading all year round. The attractive canal basin helps attract people in the Summer but trade is brisk all year round with regulars and visitors there for the beer and the company.

In the Winter, a solid fuel burner emits an incredible amount of heat and adds to the ambience of the quirky upstairs bar with roof beams that anyone above average height needs to be careful to avoid. Jigsaw puzzles, pieces of industrial machinery and all manner of pub and transport memorabilia decorate the place while the seating includes some homely and comfortable sofas, and those who want to be a little more active may use the pool table. The bar was once the hayloft above stables where the barge-towing horses would rest. Across the top of the stairs, a large split-level function room is handy for all manner of events including the popular, regular beer festivals and has a great view of the boats below.

A few years ago, part of the downstairs formed a brewery producing some fine ales, but these days John leaves it to the many independent brewers from Yorkshire and beyond to supply the goods for the multitude of handpulls, with one pump used for cider. Regular beers are Everard's Tiger and Abbeydale Moonshine, with 4 frequently changing guest beers at good prices.

Light, simple meals are usually available so you don't

have to interrupt your relaxation to satisfy your belly.

We inadvertently overlooked the milestone last year so this year is actually the pub's 16th entry in the Good Beer Guide, a great achievement. Long may it continue!

PD

## HORSE & JOCKEY

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current fixed ales Jennings Cumberland,  
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Thurs quiz night / noughts and crosses,  
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# CAMRA's Nottingham Branch is pleased to welcome you to the National Members' Weekend and AGM 2015

## Albert Hall, Nottingham, 17th - 19th April

### The Weekend is open for all CAMRA members to:

- Review what has been happening at branch, regional and national level over the past year
- Review campaigning themes and form policy
- Hear guest speakers on issues related to beer, brewing and our key campaigns
- Meet the formal requirements of an AGM, including presentation of accounts
- Meet up with CAMRA members from around the country, National Executive and Head Office staff
- Discuss ideas to forward the campaign through workshops, policy discussion groups and seminars
- Enjoy a few drinks in the Members' Bar with a good selection of local real ales
- Visit pubs in Nottingham and the surrounding area
- Visit local breweries and cider producers on organised trips

[www.camraagm.org.uk](http://www.camraagm.org.uk)  
[www.camraagm.org.uk/local](http://www.camraagm.org.uk/local)



With its traditional markets, momentous pubs and links to the legend of Robin Hood, Nottingham is crammed with historical attractions.

Nottingham is home to over 500 real ale pubs including some of the oldest inns in England such as Ye Olde Trip to Jerusalem, Ye Olde Salutation Inn and The Bell. The number of local breweries is also impressive with Nottingham Brewery being the city's oldest, dating back to 1887. Visit [www.whatpub.com](http://www.whatpub.com) to search for all pubs in Nottingham, or see the local branch website at [www.nottinghamcamra.org](http://www.nottinghamcamra.org)

#### Venue

The Albert Hall is a conference and concert venue in the heart of the city, first set up in 1900. The building is set over three floors with the entrance leading in to the Great Hall. This room offers a breathtaking space and is where our main conference will take place, seating up to 800 people. The Members' Bar will be held in the Osborne Suite. For more information, visit [www.alberthallnottingham.co.uk](http://www.alberthallnottingham.co.uk).

#### Trips

There will be a number of organised trips during the Weekend giving members the opportunity to visit breweries, cider producers and pubs. [www.camraagm.org.uk/members-weekend/trips](http://www.camraagm.org.uk/members-weekend/trips)

#### Travel

For information on travel visit [www.camraagm.org.uk/members-weekend/location](http://www.camraagm.org.uk/members-weekend/location)

#### Pre-register today

You can now pre-register online through the Members' Weekend website. Visit [www.camraagm.org.uk](http://www.camraagm.org.uk) and select the "Register" tab located in the top right hand side. Alternatively please return the below form.

Please note that joint members will need to login and pre-register individually. **Closing date for pre-registration is Friday 20th March 2015.**

Membership No. \_\_\_\_\_

Full Name, First \_\_\_\_\_

First (Joint member) \_\_\_\_\_

Email \_\_\_\_\_

Joint Membership No. \_\_\_\_\_

Surname \_\_\_\_\_

Surname \_\_\_\_\_

If you would like to volunteer, please tick below to indicate when you would like to work. Your details will be passed on to the staffing officer and you will be contacted closer to the event.

Tues 14th AM  PM     Wed 15th AM  PM     Thur 16th AM  PM     Fri 17th AM  PM     Sat 18th AM  PM     Sun 19th AM  PM

Return form to 230 Hatfield Road, St Albans, Hertfordshire, AL1 4LW

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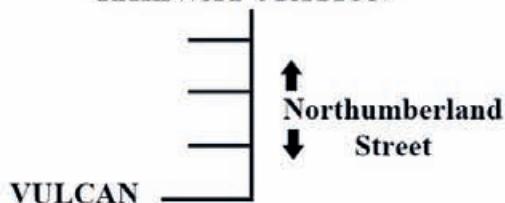
**Weekend disco - Karaoke - Live bands  
pool and jukebox**

## LOCATION:

400 yards away from Railway Station

1/2 mile from Galpharm Stadium

## RAILWAY STATION



# Real Ale Talk Pub News

**Batley:** The IDL Club (Batley Nash) has Black Sheep Bitter at £1.70 plus a guest.

The Taproom now has pub food Thur-Sat 4-8 and Sunday 12-4 with meat and produce from a local farm. Good bands perform and 6 cask ales offer a wide variety of styles, including Old Peculier, Ossett Yorkshire Blonde and often Landlord and Black Sheep to cater for increasing demand for traditional bitter flavours as well as modern pale ales.

The Union Rooms have a new manager, formerly of the Richard Oastler in Brighouse. Guest beers range from light to dark as a matter of policy.

**Birkenshaw:** The Halfway House has well-kept Tetley's and a guest.

**Birstall:** The Horse & Jockey has Jennings Cumberland, an Ossett beer or two, John Smith's Cask and good rotating guests, with Old Peculier recently available at under £3.

The Scotland remains a busy, homely pub with Tetley's and rotating guests.

The Sheaf is a welcome addition to the social scene in Birstall. Owned by the management of the Wheatsheaf in Gomersal, the former Dolce Vita, in a quirky, interesting building a stone's throw from the market place, now serves large portions of excellent quality traditional pub food with handpulled Weston's Old Rosie cider, Thwaites Wainwright and a rotating guest (all £3.20), with more pumps planned. Downstairs is mostly for eating and upstairs mostly for drinking.

**Chickenley:** The Spinners, which was branded Mr Smith's, has reverted to its former name. Reports awaited.

**Cleckheaton:** Phil, the keen manager of the Obediah Brooke, invites suggestions from real ale drinkers. The choice of ales is varied and interesting. Brewery trips and Meet the Brewer sessions may be organised if enough interest.

The Rose and Crown is scheduled to open in the Spring after major refurbishment, with ales mainly from Haworth Steam and Whitechapel, brewed at the rear of the pub.

The Wickham has up to seven ales to choose from including one served via a line cooler, lately Doom Bar.

**Dewsbury:** If you happen to be in Batley Carr (half a mile up Bradford Road from Dewsbury rail station) why not pop into the Woodman, a family run pub dating back to 1680; go round the back and you will find this date on a door lintel plus the letters CRH. You will find an excellent

pint of handpulled Tetley Bitter. It's an active sports pub with a football team, ladies darts and dominoes, men's darts team, pool team and an excellent quiz team. Being off the main road (behind the Vauxhall garage) makes it easily overlooked but it is a worthy, community pub.

Leggers received an award from the Branch - see article. The Old Turk re-opened at the end of October and has some interesting ales on offer despite generally only being open at weekends and special occasions, while it maintains a loyal following. Summer Wine ales featured recently and the expertise of the West Riding management shows.

The Shepherd's Boy has regulars Ossett Yorkshire Blonde, Silver King, Big Red and recently Do Me a Favour, Twin Falls and Spike's Gold both from Small World Brewery, plus real ciders Legbender and the excellent Janet's Jungle Juice.

The Timepiece has keen new management so please let them know how they are doing.

The West Riding was presented with an award for achieving 20 consecutive years in the Good Beer Guide and continues to stock an excellent, wide range of beer styles as a matter of policy.

**Earlsheaton:** Tenants at The Park have been building trade since arriving in August and have installed new handpumps, to launch two real ales shortly.

**East Bierley:** The New Inn has Tetley's, Black Sheep and one or two guests in a family-run pub with locally-sourced food.

**Gomersal:** The Bull's Head is now managed by new, keen tenants, serving good food, craft beers and handpulled Tetley's, Castle Rock Harvest Pale, Wychwood Hobgoblin and Fuller's London Pride, with real cider under consideration.

The California has a new tenant; once trade builds, real ale will hopefully return.

The keen tenant of the Old Saw has sadly been forced to leave due to insufficient trade. The pub is now offered for sale or to let free of tie by Clifton Properties, who own several of our local pubs.

The Shoulder of Mutton has been smartened up and the manager is working to resume real ales.

The West End remains busy with regulars supping the four well-kept ales on offer.

The Wheatsheaf gets full with diners quite often, enjoying

the generous portions of good food, so the best time to try the Abbot Ale and two rotating guests is after food service, mainly after 9pm (Sunday 5:30) and Saturday late afternoons.

**Hanging Heaton:** The Cricket Club next to the Fox & Hounds has three ales including Sharp's Doom Bar, cared for keenly by Peter.

**Hartshead:** The food-led Gray Ox has three Jennings beers and a rotating guest while the Hartshead, a club open to non-members, has Cumberland Ale and up to three well-chosen and well-kept guest ales.

**Heckmondwike:** Westgate 23 opened at the end of October after a major refurbishment, with a fine selection of four interesting cask ales available.

**Hightown:** The Brew House opened in November, owned by Partners Brewery, with a wide selection of their beers at modest prices in a tastefully refurbished former club.

The Cross Keys have Black Sheep Bitter, Wells Bombardier and popular Young's Bitter, with more pumps planned.

The Shears will soon have a plaque outside giving a brief history of its Luddite connections, while inside Tetley's, Black Sheep and good guests mostly from Moorhouse's are well-kept.

**Liversedge:** The Albion (grade 2 listed) is closed and for sale freehold, the agent claiming "Our verbal enquiries of Kirklees Council have revealed that the premises are not listed..."

The Liversedge serves Taylor's Landlord while the Old Oak free house has a varied selection of well-kept cask ales growing in popularity but the Swan has closed again.

**Mirfield:** The Dusty is expected to re-open sometime... The nearby Old Colonial continues to offer four to six ales, including some rare treats unlikely to be seen elsewhere in the area. The new Grey Hawk Brewery was recently launched there.

The Flowerpot has Ossett Yorkshire Blonde, Silver king, Excelsior and Big Red on the bank of four near to the posh room. A guest stout or a dark strong mild and a cider are on the middle pair, then on the bank of four near the beer garden door there is usually a choice of beers from the Ossett portfolio, Rat, Fernandes and Riverhead breweries along with some quality beers from other breweries large and small.

The Navigation has received an award for ten consecutive years in the Good Beer Guide; see article. Their next excellent beer festival is due the last week in May; check

our website for details.

**Norristhorpe:** The Rising Sun has re-opened after a complete refurbishment resulting in an inviting, comfortable and instantly popular free house offering Saltaire Blonde and 6 further real ales, all under £3 and all served via Autovac. Opening weekend saw beers from Taylor's, Moorhouse's, Rudgate, Bradfield, Acorn, Bob's and Dark Star.

**Roberttown:** The Fountain has been sold while the New Yew Tree is boarded up, both until recently open as Thwaites pubs but unlikely to re-open.

The Star now has a plaque outside relating how it was used in the aftermath of the Luddite raid at Cartwrights Mill, Rawfolds in the early hours of 12th April 1812. Leeds Pale and Lancaster Bomber are the regular ales.

**Shaw Cross:** The Huntsman continues to have Taylor's Landlord, Tetley Cask, Huntsman Blonde by Partners and one rolling guest. They are having an 18ft long mobile bar trailer manufactured with cellar to use on outside events for serving of real ale, due to be ready late March and available to local breweries and events.

**Thornhill:** The Savile Arms recently had by special request St.Austell's "Proper Job" a powerfully hopped 4.5% IPA. Beers from Partners and other local and Yorkshire breweries feature alongside the regular Black Sheep Bitter. Themed Meal nights are offered most Saturdays.

The Alma removed real ale after a change of management, now it seems to have closed. Maybe there is a moral there?

The Scarborough has replaced John Smith's with Old Rosie cider while the two guest ales are doing well, recently featuring Stancil Barnsley Bitter and Indian Ruby Ale.

**Thornhill Lees:** The Nelson offered CAMRA members a free pint in December, thanks! Regulars are steadily switching to cask, Thwaites Wainwright proving popular.

**Upper Hopton:** The Traveller's Rest is open again, with Ossett Yorkshire Blonde and a guest at £3.

**White Lee:** The Black Horse has three ales including Cross Bay Sunset which is tasty and popular.

**Whitley:** The Woolpack (Greene King) recently suffered a fire upstairs but continues to trade normally.

# 10 Years In The Good Beer Guide

## Navigation, Mirfield



The Heavy Woollen branch of the Campaign for Real Ale (CAMRA) has presented a special award to the Navigation in Mirfield for achieving ten consecutive years in the Good Beer Guide.

There are around 120 pubs and clubs stocking real ale in the Heavy Woollen branch area which covers the Northern part of Kirklees, from Mirfield and Dewsbury in the South to Birstall and East Bierley in the North. The branch may choose no more than ten entries to represent the best examples of real cask ale in that area, so to reach the ten year mark is worthy of celebration. Unlike most pub guides, there is no payment for entry and pubs are judged purely on merit, with the beer quality being the main criteria, regardless of the number of beers on offer. As it happens, the Navigation typically stocks a greater number of beers than any other in the district, at weekends and special occasions having up to twelve handpulls in use.



The pub is an ambassador for Theakston ales, having up to six on handpull including XB and the renowned Old Peculier at very reasonable prices, alongside John Smith's Cask, beers from Caledonian Brewery in Edinburgh and other beers from independent brewers.

Kevin O'Donnell bought the pub, originally formed from three eighteenth century cottages, around 1998 and he and his team have worked hard to put their mark on the place and to attract locals and visitors alike. Being right next to the station has advantages and people travel from afar to attend the beer festivals held two or three times per year, when around 40 carefully chosen beers are available, all on handpulls with the casks somehow squeezed into the large cellar. An added attraction in fine weather is the canal which runs by the pub and gives it its name.

As Chairman Andy Kassube said when presenting the award, the capable staff provide a warm welcome and serve good beer at keen prices. Weekends, especially in the Summer, provide a challenge to which they rise, when large groups of Ale Trail participants cause a surge in demand. Regulars too are catered for with traditional pub games and the pool table being popular as are the frequent Motown/Soul nights which use the large, pleasant, ground floor function room.

Kevin thanked the branch for their support and the regulars for making the success possible, then a fine supper was provided for all.

# Food made with Ale

## Choc Beer Cake

(very decadent but a nice special occasion cake, maybe Easter)

### For the cake:-

175g SR Flour  
 1/4 teaspoon of baking powder  
 1 level teaspoon bicarbonate of soda  
 275g Dark Brown Sugar  
 110g Spreadable Butter  
 2 Large Eggs (beaten)  
 50g Cocoa Powder (sifted)  
 200ml Sweet Stout

### For the Icing:-

110g Dark Chocolate (broken into pieces)  
 2 tblsp Sweet Stout  
 50g Spreadable Butter  
 110g Icing Sugar (sifted)  
 25g Walnut Pieces (finely chopped)

### To decorate:-

8 Walnut Halves

Preheat oven to 180 or gas mark 4.

Sift flour, baking powder and bicarb into a large mixing bowl and add all the other ingredients except the stout. Whisk to combine until smooth and creamy and then stir in the stout a little at a time.

Divide the mixture equally between two greased and lined sandwich cake tins and bake in the centre of the oven for approximately 30-35 minutes until springy to the touch.

### Icing:-

Melt the chocolate with the stout in a bowl over simmering water (5-10 minutes) When melted remove from the heat and beat in the butter. Leave to cool a little before whisking in the icing sugar.

Transfer 1/3 of the icing into a separate bowl and add the chopped walnuts. After the mixture is cooled sandwich the cooled cakes together with it and use the rest of the icing to spread over the cakes. Decorate with the walnut halves.

Make sure that the icing has set before storing in an airtight tin (if you can resist that is)

## Yorkshire Rarebit

(lovely for tea or supper)

Serves 4

8oz Cheese (preferably Wensleydale) crumbled or grated  
 1oz Butter  
 75ml/ 2 1/2 fl oz Yorkshire Ale  
 Worcestershire Sauce  
 4 Slices thick toast  
 Salt and pepper  
 1/2 tsp English mustard  
 4 Eggs

Preheat the grill to high

Put grated cheese in a pan with butter, ale, Worcestershire sauce and mustard and season to taste. Stir over a low heat until it is the consistency of thick cream and keep warm.

Meanwhile poach the eggs and toast the bread. Put the mixture on the toast and brown under the grill. Top with the poached egg. Yummy!!

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# A Miscellany of writing on pubs and beer put together by Barrie Pepper

**Let's start with the Publican** also called: host, mine host, landlord, landlady, ale wife, licensee, licensed victualler, licensed vintner, guv'nor, innkeeper, tenant, manager, the boss, and often less complimentary names.

St Luke, for example, had this to say:

God I thank thee, that I am not as other men are,  
extortioners, unjust, adulterers, or even as this publican.

But some had a more generous opinion:

A publican stood at the Golden Gate,  
His head was bent and low,  
He meekly asked the man of fate,  
Which way he had to go;  
What have you done, St Peter said,  
To seek admission here?  
I kept a public house below,  
For many and many a year.  
So Peter opened wide the gate  
And gently pressed the bell;  
Come inside and choose your harp,  
You've had your share of hell.

\*\*\*\*\*

**In 2003 I wrote a book called The Landlord's Tale based mainly on my father's experiences in running a Whitaker's pub in Sowerby Bridge. Here's a short extract:**

I was introduced to Norman's inner sanctum, as he liked to call the cellar, one Saturday morning while he was going through the chore of cleaning the beer lines. It was an essential but tiresome job but one which could be done much easier and quicker with two people. I became a regular. First we would empty the beer lines

of their overnight water, then one of us would go upstairs to the bar and pull cleansing solution through them followed by lots of cold water. We had a system and we could move from one handpump to another without verbal contact. Then whoever was downstairs in the cellar would reconnect the pipes and we would pull through beer which needed the combined approval of the two of us before we could inflict it on the unsuspecting public.

Norman and I enjoyed our Saturday sessions and regarded the pint we drank at the end as just reward for our labours. He took great pleasure on occasions in allowing customers to wait while we gave the various draught beers our nihil obstat.

'Mild OK, Wilf?' he would query.

'OK, Norman,' I would reply joining in his game.

'What about the Best?'

'Not sure about it. A bit yeasty,' was my comment showing I was picking up the jargon.

'Well we'll just pull another through then,' and so he would while the thirsty punters shuffled their feet and looked daggers at the pair of us. 'Make the buggers wait,' he would say and after pulling a pint for a bus conductor he would retort: 'He always makes me wait for his bus.' The fact that Norman had not ridden on a bus for ten years or more was not material.

\*\*\*\*\*



Here are three poems:

***The pig got up and slowly walked away by B Hapgood Burt***

One evening in October, when I was one-third sober,  
An' taking home a load with manly pride;  
My poor feet began to stutter, so I lay down in the gutter,  
And a pig came up an' lay down by my side;  
Then we sang It's all fair weather when good fellows get  
together,  
Till a lady passing by was heard to say:  
You can tell a man who boozes by the company he  
chooses  
And the pig got up and slowly walked away.

\*\*\*\*\*

***Machine age by Les Baynton***

I don't give a jot  
About hi-tec computers,  
Robotic production,  
Or nuclear motors.  
But the simple machine  
That distributes good cheer,  
Is the beautiful handpump  
That brings me my beer.

\*\*\*\*\*

***Birth of a plastic pub by Dave Dutton***

First they tore out the original oak beams  
And slapped in olde plastic facsimiles.  
Then they rooted out the jovial red-faced shire-horse of  
a landlord.  
And replaced him with a surly glove-puppet, with a  
carved-in snarl.  
Then they flushed out the good strong draught ale down  
into the sewers  
And piped in what had previously been in the sewers.  
Then they booted out the old concertina man  
And installed a head-throbbing juke-box  
(To stop people talking about what was happening).  
This forced out all the customers with any character  
And in their place, came. . .  
Well; suffice it to say that one night  
A member of the new clientele stood too near a lamp  
And melted.

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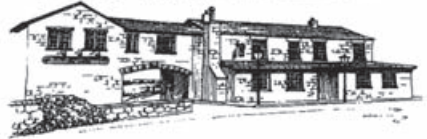
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\*Certain products & offers are excluded from this offer

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## NEW INN BREWERY REPORT

During the last three months the New Inn Brewery has been very busy with Brewer, Joe Kenyon, trying to balance introducing new brews along with the regular favourites. Back in October a special brew, Four Candles, was produced to celebrate the fourth year since his son Andrew and fiancée, Susan, purchased the pub.

Four Candles was a golden beer, which used First Gold, Fuggles and Styrian hops. This produced a clean, crisp ale with a bitter finish brewed to an ABV of 4.3% and soon sold out!

In conjunction with his son Andrew, two special beers were produced to enhance the spirit of Christmas.

The first ale was Bobsleigh, which was a beer brewed

using Mittelfruh, Challenger and Styrian hops to produce a smooth ale with a distinct taste as Cinnamon sticks were added to give a festive aroma and subtle taste. This was brewed to an ABV of 4.9% and proved very popular with the locals.

The second beer was Wesley Bob, which was a Porter style beer however this was flavoured with Star Anise to produce a smooth, silky beer with a slight aniseed nose and a pleasant aftertaste. This had an ABV of 4.7% and went down very easily!

## PARTNERS BREWERY REPORT

Partners Brewery Limited, Unit 12, Savile Bridge Mill, Mill Street East, Dewsbury, West Yorkshire, WF12 9AG

(01924) 457772

[sales@partnersbrewery.co.uk](mailto:sales@partnersbrewery.co.uk)

[www.partnersbrewery.co.uk](http://www.partnersbrewery.co.uk)

Tours: [sales@partnersbrewery.co.uk](mailto:sales@partnersbrewery.co.uk)

Tours by arrangement

Partners was formed in May 2011 following the purchase of the long established Anglo Dutch Brewery by Richard Sharp. The Brewery now has an annual capacity of 3,600 barrels following significant investment in new equipment during the past few years and work is ongoing to create a new 12 Barrel Brewery in a newly renovated property. Partners owns 4 pubs being The Brewhouse in Hightown, Halfway House in Morley, Shant in Halifax and Victoria in Batley. Their regular beers are listed below for your information. See website for their seasonal beers.

### **J.Y.B. (OG 1035, ABV 3.5%)**

An easy drinking session beer brewed with four different malts creating a complex character.

### **Working Class Hero (OG 1038, ABV 3.8%)**

A bitter tasting session beer with a strong hoppy aftertaste.

### **Blonde (OG 1039, ABV 3.9%)**

A blonde crisp aromatic session beer. Brewed using layered malts and finished with gem and challenger hops

### **Triple Hop (OG 1042, ABV 4.2%)**

A triple hopped APA using willamette, cascade and cluster hops to produce a refreshing brew with excellent bitterness and a great hoppy after taste

### **Ghost (OG 1043, ABV 4.5%)**

A pale, full bodied bitter with a fresh gentle nose, taken over by a smooth hop and citrus finish making this ale very drinkable

### **Tabatha (OG 1054, ABV 6%) TN**

Golden Belgian-style Tripel with a strong fruity, hoppy and bitter character. Powerful and warming, slightly thinnish, with a bitter, dry finish

# A Publican's *View of Cyberspace*

CAMRA's, more recent Save the Pub "strap line" could mean a thousand years of social networking is about to be blown apart. Or should I dare say I am about to put myth and theory to the test, in the form of "Pub-goers Athletic" versus "Website Wanderers".

Being the owner of the Old Colonial pub in Mirfield, I was often encouraged to set up a current pro-active website that everyone in the world could view, so I did just that. Unfortunately for me the Longstaffs bus stops running at 7:30pm and the 202 service is as reliable as Wayne Rooney's right foot. Hence my global share of the market falls when the buses stop running, unless I put on the Timmy's Taxi service, a landlord-run, door-to-door pick-up-a- punter service.

So there I was in Mirfield doing a bit of shopping (in the

traditional way, not on-line) and the amount of people who I knew mentioned that they liked my new website and they had been following my every move via their phone or computer screen.

Months later the penny dropped, or should I say I had a defining moment when someone mentioned to me that I had not kept my website calendar up to date. In other words "if we don't know what's on, we can't come in".

So all this effort and money being spent on the website of a back street local pub, is effectively giving my regular punters the chance to catch up on what we are doing from the comfort of their armchair, probably whilst enjoying a glass of supermarket bought cider apiece!

Tim Wood



# Philip Charlesworth - Obituary

It is with great sadness that the Branch learnt of the passing of one of its founding members, Philip Charlesworth, on the 23<sup>rd</sup> October 2014 at home. It happened quickly; he had not been ill.

Philip was probably the oldest member of the Huddersfield Branch, having reached the age of 99 years old and seen the Branch reach its 40th anniversary this year. He was a founder member and the first Chairman of the original Kirklees CAMRA branch – now separated into the Huddersfield and Heavy Woollen branches.

The first local branch of the Campaign for Real Ale was founded in January 1975 at the former White Lion pub on Cross Church Street, Huddersfield, when 60 interested members turned up. Here, he met Mike Field, who was to become a firm and life-long friend of Philip. At the meeting, Philip was elected Chairman and Mike became Treasurer with Grant McNair, becoming secretary.

Later in June of that year, Philip wrote in the inaugural edition of the branch magazine Keg Buster, that as chairman he was pleased to launch the magazine as the first major project of the newly formed branch. This was followed with the production of a local guide and a beer festival.



In 1977, Philip became editor of Keg Buster taking over from Robert Cockcroft. At this time Mike Field suggested that Keg Buster be renamed Ale Talk after the regular column he wrote in Keg Buster, and so Philip became the

first editor of Ale Talk. He continued for a number of years before relinquishing the task to John Ratcliffe.

Philip enjoyed his beer and was often to be seen around Town at the Head of Steam, The Kings Head and the Sportsman. With advancing age, he did not attend branch meetings but still maintained an interest in the real ale scene and branch matters through the pages of Ale Talk. He was also a regular correspondent to the Huddersfield Examiner.

In keeping with his wishes, Philip left his body to medical research and hence no funeral. There will be a memorial service for Philip, details of which will be publicised nearer the time.

**Reproduced with the kind permission of the Huddersfield Branch CAMRA. The date of the memorial service is Saturday 14<sup>th</sup> March at Cathedral House, St Thomas Road, Huddersfield HD1 3LG. Details will appear on the Heavy Woollen Branch website.**

## WhatPub Statistics

**WhatPub.com**, CAMRA's nationally available website, has been visited by over 2 million different people since it went live in Sep 2013. It is currently being visited by over 10,000 different people every day, and that number is project to rise to 12,000 per day by the end of 2015. That means that over a 12 month period there are more visits to WhatPub than to all other CAMRA websites combined.

Thus since Sep 2013 WhatPub has more than doubled the visibility of CAMRA to the general public, since the majority of visitors to WhatPub are not members. WhatPub will in the near future become a strategic portal for communicating all campaigning messages.

# 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

10 Years in the Good Beer Guide  
The Home of Real Ale in the Heavy Wollen district



*WE ARE ON THE TRANSPENNINE RAIL ALE TRAIL*



Tuesday  
POOL

Thursday  
QUIZ

Purveyors of



Legendary  
ales



# 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

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**



# Pubs Matter Campaign Success

## Government to grant planning protection for pubs listed as Assets of Community Value



Thank you for lobbying your local MP ahead of the Parliamentary debate on the Infrastructure Bill on Tuesday.

3,900 CAMRA members lobbied their local MP in just three days which is a fantastic achievement.

Together we forced the Government to grant a major concession ahead of the vote. **The Government has promised to extend planning protection to pubs listed as Assets of Community Value (ACVs).** This will mean that in future planning permission will be required before pubs listed as ACVs can be demolished or converted to other uses.

While of course this doesn't go as far as we would like and we want this protection granted to all pubs, it is a significant step in the right direction. We will be pressing Ministers to fulfil their promise to enact this change before the General Election.

There are around 600 pubs already listed as ACVs. **To make the most of this opportunity, please act now to nominate your local pubs as ACVs so they will be granted this extra protection!** Listing a pub with your Council is very simple and just needs you and 20 of your fellow pub goers to support the nomination. **CAMRA has produced a wealth of guidance and support materials which is available on our website.**



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# A Campaign of Two Halves

Fair deal on beer tax now!

Save Britain's Pubs!



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**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](http://www.camra.org.uk/joinus) or call 01727 867201. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

### Your Details

Title \_\_\_\_\_ Surname \_\_\_\_\_  
 Forename(s) \_\_\_\_\_  
 Date of Birth (dd/mm/yyyy) \_\_\_\_\_  
 Address \_\_\_\_\_  
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 \_\_\_\_\_ Postcode \_\_\_\_\_

Email address \_\_\_\_\_  
 Tel No(s) \_\_\_\_\_

### Partner's Details (if Joint Membership)

Title \_\_\_\_\_ Surname \_\_\_\_\_  
 Forename(s) \_\_\_\_\_  
 Date of Birth (dd/mm/yyyy) \_\_\_\_\_  
 Email address (if different from main member) \_\_\_\_\_

|  | Direct Debit                    | Non DD                          |
|--|---------------------------------|---------------------------------|
| Single Membership (UK & EU)                    | £24 <input type="checkbox"/>    | £26 <input type="checkbox"/>    |
| Joint Membership (Partner at the same address) | £29.50 <input type="checkbox"/> | £31.50 <input type="checkbox"/> |

For Young Member and other concessionary rates please visit [www.camra.org.uk](http://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

01/15

**Campaigning for Pub Goers & Beer Drinkers**

**Enjoying Real Ale & Pubs**

## Join CAMRA today – [www.camra.org.uk/joinus](http://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:  
**Campaign for Real Ale Ltd**, 230 Hatfield Road, St Albans, Herts AL1 4LW

**Name and full postal address of your Bank or Building Society** Service User Number

To the Manager \_\_\_\_\_ Bank or Building Society  
 Address \_\_\_\_\_  
 \_\_\_\_\_  
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This is not part of the instruction to your Bank or Building Society

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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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This Guarantee should be detached and retained by the payer.

#### The Direct Debit Guarantee

- 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.



# Heavy Woollen CAMRA Facebook Page

One of the problems when it comes to running a pub is letting your regular customers know what Real Cask Ales you have currently available at the bar. This also goes for new potential customers who you would like to attract as passing trade or to hopefully add to your list of regular customers.

One way to do this is to use the Heavy Woollen CAMRA Facebook page to do your advertising for you. All it requires is the uploading of a photograph to your Pubs Facebook page via your phone, showing the current pump-clips on the bar and adding a few words of encouragement to make this happen.

The Heavy Woollen branch keeps an eye on each of our local branch Pubs Facebook pages, and whenever we see a photo of pump-clips appear we endeavour to repost this onto our Branch page to let our members know what is available and where. On one occasion the Heavy Woollen Facebook page had 1881 people see that a new

pub was being opened in our branch (see the picture attached).



## WORDSEARCH

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

# Contacts & Diary

## CAMPAIGN FOR REAL ALE LIMITED

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230 Hatfield Road, St Albans, Hertfordshire AL1 4LW. Tel: 01727 867201; Fax: 01727 867670;

Home Page: <http://www.camra.org.uk>

## HEAVY WOOLLEN BRANCH CONTACTS

---

Home Page: <http://www.heavywoollen.camra.org.uk/>

Branch Contact: Paul Dixey

Tel: 01924 420029; Fax: 0870 7062353; Email: [pdixey@heavywoollencamra.org.uk](mailto:pdixey@heavywoollencamra.org.uk)

Branch Chair: Andy Kassube

Mob: 07730 923194; Email: [akassube@heavywoollencamra.org.uk](mailto:akassube@heavywoollencamra.org.uk)

Editor & Pubs Officer: Mike Fretwell, Tel: 07810 582799; Email: [mfretwell@heavywoollencamra.org.uk](mailto:mfretwell@heavywoollencamra.org.uk)

Advertising Contact: Neil Richards MBE, Tel: 01536 358670; Email: [n.richards@btinternet.com](mailto:n.richards@btinternet.com)

## HEAVY WOOLLEN BRANCH DIARY

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

**Mon 9<sup>th</sup> February – Meeting** – Old Turk, Dewsbury – incl vote for GBG 2016

**Thur 19<sup>th</sup> February – Social** – Start at Rising Sun, Norristhorpe then New Inn Roberttown

**Tues 3<sup>rd</sup> March – Meeting** – Cellar Bar, Batley – including vote for Pub of the Year

**Wed 18<sup>th</sup> March – Social** – Horse & Jockey, Birstall then Sheaf & Black Bull

**Mon 13<sup>th</sup> April – Meeting** – Hanging Heaton Cricket Club, Incl Branch AGM

**Thur 23<sup>rd</sup> April – Social** – Airdale Heifer, Mirfield then Peartree

## REAL ALE TALK

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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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## TRADING STANDARDS

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West Yorkshire Trading Standards Service

Nepshaw Lane South, P.O. Box 5,

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## WE ARE BAD COMPANY


BAD is fun. BAD is social. BAD is informal. BAD is exciting.  
BAD goes with music. BAD is a science and an art. **BAD is good.**



Our beers are craft-brewed, with outstanding flavours and impact, inspired by the American approach to ale production and current British craft brewing renaissance.

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**BAD COMPANY** Unit 3, North Hill Road, Dishforth Airfield, Dishforth, North Yorkshire, YO7 3DH  
T: +44 (0) 1423 324 005 E: [cheers@wearebad.co](mailto:cheers@wearebad.co)

# SIMPLY THE WEST



Tues: Pie Night 6-9pm



Thurs: World Food Night 6-9pm



Fri: Friday Fizz 3-8pm



Sat: Ale Day Breakfast 10am-4pm

## NEW LUNCH SERVICE TIMES:

Mon-Fri 12-3pm

Sat 10am-4pm (Ale Day Breakfast only)

Sun 12-3pm

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REAL FOOD  
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