

Real Ale Talk

Magazine of the Heavy Woollen branch of CAMRA



Presentation Special



Please read and leave for others to enjoy

Summer 2015

Distributed FREE to West Yorkshire pubs & clubs

Circulation 2000



CAMPAIGN FOR REAL ALE

THE BREW HOUSE

*8 Fine Cask Ales
6 Real Ciders
Continental Lagers
Fine wines*

*Win a gallon of BEER
at our Quiz night every
Tuesday from 8pm
followed by CASH
prize find the Queen*



*1st Wednesday of the
month Brewers pre release
beer tasting £2.50 per
pint including supper*

Real ale, Real people, Real conversations

Opening Times

Monday-Thursday 4pm-11pm Friday 2pm-11pm Saturday-Sunday 12pm-11pm

THE BREW HOUSE,
589 HALIFAX ROAD, HIGHTOWN, LIVERSEDGE WF15 8HQ
TEL: 01924 663383

Chairman's Welcome

Hello and welcome to the summer edition of the Heavy Woollen CAMRA Real Ale Talk Magazine for 2015. I am sure we are all looking forward to a warm summer and the chance for long walks especially if there is a pub at the end of it. There is nothing quite like a refreshing pint on a hot sunny day and also we have a number of premises offering you Real Cider if you fancy something different! In this edition there are articles highlighting the award winners in the Region and my sincere congratulations go out to all of them as their success is well deserved. The competition between pubs is increasing constantly and also we are seeing more clubs offering Real Ale and serving it in very good condition. If your club starts serving real ale then please let us know and we will put on our website.

We also have a Heavy Woollen Facebook page where we are happy to highlight the different ales and real ciders that a pub or club are serving so please also check this to keep up with is what happening in the Region. A number of pubs, clubs and societies are looking to organise Summer beer festivals so please try and get along to support these events.

In August CAMRA will be announcing the Champion Beer of Britain at the Great British Beer Festival, which will be held at Olympia between the 11th and 15th August. For beer and cider lovers this is an exciting event and if you get a chance to visit I would really recommend it!

Finally I would once again welcome any CAMRA members to join us at our forthcoming events listed at the back of the magazine. If you cannot make a meeting just come along and join us at one of our various socials where we just enjoy a casual beer and a chat. Look forward to seeing you in your local soon!

Cheers, Andy!

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Beer Festivals - Near & Far

JULY 2015

10th - 12th

Mirfield Charity Beer Festival,
Mirfield Cricket Club. WF14 9NE

25th

Bobtown Beer Bash, Roberttown Community
Centre, WF15 7LS. Opens 12 noon

25th - 26th

Hall Bower Festival.
Hall Bower Athletics Club, HD4 6RR

31st - 2nd Aug

Brewers Pride. Low Mill Road, Healey,
Ossett WF5 8ND. 40 Ales available

AUGUST 2015

11th - 15th

Great British Beer Festival. Olympia, London.
www.gbbf.org.uk/tickets

OCTOBER 2015

9th - 10th

Bailiff Bridge Community Centre FestivALE

9th - 11th

8th Triangle Beer Festival.
Triangle Cricket Club, HX6 3NA

WORDSEARCH

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

Darwin, Tynebank, Biglamp, Maxim, Durham, Camerons, Jarrow, Blackhill, Mordue

Great British Beer Festival 2015

promises to be a voyage of real ale discovery

The Great British Beer Festival (GBBF) 2015, organised by the Campaign for Real Ale (CAMRA), will take be held 11th-15th August at Olympia London.

The festival offers you the chance to discover your perfect pint, as you explore over 900 real ales, ciders, perries and international beers. The UK's biggest beer festival will feature over 350 British breweries across 27 different bars as well as fantastic entertainment, food and traditional pub games all under one roof in the heart of London.

The festival will be spread across five public sessions plus a Tuesday afternoon trade session that will feature the announcement of the winners of the Champion Beer of Britain Award, all of which will be available at the festival.

The festival is made possible thanks to the contributions of over 1,000 volunteer staff, all members of CAMRA, who fulfil a variety of roles at the event. Unpaid volunteers work as bar staff, stewards, public relations officers, front of house staff, volunteer coordinators and as members of the festival's organising team.

New this Year

A new and improved Souvenir Festival Guide will also be making its debut at GBBF, produced in the style of CAMRA's award-winning BEER magazine the guide will include the full festival beer list with tasting notes, special features on beer and brewing plus some attendee only vouchers. The guides will be available to CAMRA members' to purchase on the door and throughout the venue for just £1 (non-member price £2).

Tickets Available Now

Tickets for the festival are now on sale with a variety of special offers and packages available via www.gbbf.org.uk/tickets

VIP Bundle Tickets

Price: £17 (non-member price £20)

Everything you need to explore the festival in one package.

A VIP ticket bundle includes single day entry to the festival, a copy of the souvenir guide with complete beer list, a commemorative glass and £5 worth of beer tokens for use in the festival. So you can beat the queues and get to the bar quicker.

Season Tickets

Price: £22 (non-member price £26)

Make your visit to the Great British Beer Festival a true voyage of discovery.

A season ticket lets you enter the festival at anytime over the five days it is open, including access to the trade session on Tuesday afternoon. Meaning if you want as much time as possible to find the half, pint or third that you are looking for you can explore again and again.

Single Day Tickets

Price: £8 in advance/£10 on the door.

A ticket for one day's entry to the festival's public sessions. The festival public sessions are:

Tues 11th Aug: 5pm - 10.30pm*

Weds 12th, Thurs 13th, Fri 14th: 12noon - 10.30pm*

Sat 15th Aug: 11am - 6.30pm*

*Last admission times

Special Offer – Buy one day, get one half price

Attend any one day of the festival with a single day ticket (or VIP ticket) and you can also get a second standard day ticket half price! That's just £4 in advance for CAMRA members. (Tickets for second day are non-transferrable and must either be purchased alongside the initial ticket or from the festivals ticket office on the first day of attendance at the festival).

You can get tickets now by visiting www.gbbf.org.uk/tickets or calling the GBBF ticket hotline on 0844 412 4640. (Please note booking fees apply for each transaction.)





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**



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 along with Sunday 3 roast carvery.

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
Premium Lager
Fully Refurbished Function Room
Live Music
Beer Garden**



**23 Westgate,
Heckmondwike,
West Yorkshire
WF16 0HE**

The Flowerpot, Mirfield

Heavy Woollen CAMRA Pub of the Year 2015

Just three years after opening in May 2015 Heavy Woollen Campaign for Real Ale Chairman, Andy Kassube, made a special presentation to the manager of The Flowerpot, Chris Osman. In front of a packed pub including directors and invited guests from Ossett Brewery and his devoted locals. Chris was delighted to accept the award.



Chris stressed that the winning the award was a team effort and he could not have achieved without the support and the atmosphere that he gets from everyone who works with him. Chris was especially grateful to the effort of his three "L's" Leanne, Louise and Lesley who are always there to keep the standards high.

Ossett Brewery is proud of this achievement as this pub is now part of the Rail Ale Trail which is so popular on a weekend in particular. This pub is an Ossett brewery and Punch Tavern partnership and demonstrated what can be achieved with pro-active management and an understanding of what a community pub should be.

The Flowerpot also serves home-made pub food between 12 and 4 from Monday to Saturday lunch which is very popular and is good value traditional food. There are outside drinking areas both to the front and rear of the pub which makes it an even more popular venue on a sunny afternoon.

When Ossett Brewery took over the pub in 2015 they closed it down for nine weeks whilst extensive refurbishment was undertaken to make this pub into the charismatic stone-floor place it is today. The pub has quickly established a reputation for their excellently kept Real Ales with eight available at all times, including four from the Ossett range, Marstons Pedigree and three guests, which may include local brews from the Rat Brewery at Huddersfield and Riverhead at Marsden.

By winning this award the Flowerpot will go forward to the Regional CAMRA competition where one pub will be nominated for the



National Pub of the Year. This is a tremendous honour considering the short time since the pub opened but is testament to the condition and range of beers that Chris and his team keep. The pub will serve on average between 1500 and 2000 pints of Real Ale in a week. The record for a barrel to be empties on the bar is 35 minutes for a Rat brewery White Rat and shows the thought and planning needed to run a successful pub !

HORSE & JOCKEY

97 LOW LANE, BIRSTALL






Beers on Hand pull John Smith's at £2.50 Pint
current fixed ales Jennings Cumberland,
Wells Bombardier, Ossett Silver King and
Yorkshire Blond

Thurs quiz night / noughts and crosses,
anyone can win plus Landlords question and
take your pick.

Mowtown night 1st Fri of every month &
karaoke Saturdays

*CAMRA members 20p off a pint of guest ales excl Johns
cask on production of membership card.*

This is a no headwear premises / WIGS ARE ALLOWED

01924 472559

birstalljockey@btconnect.com

The Stafford Arms, Scholes Heavy Woollen Winter Pub of the Season Award



What do you do if your favourite local pub is up for sale with an unsure future. If you are Sarah and Richard Wilson, you buy it! The national pub company which owned the pub had decided to sell as it was not giving them the returns that they

wanted. Richard's intention was to rent out the pub to a tenant, but when the most likely taker was talking about removing the handpulls, that was too much for Richard and he decided he could do a better job himself.

On St. David's day two years ago the couple moved in. They were well known to the regulars, so there was no

shortage of friendly and helpful advice to help them restore the homely pub to its former popularity. As described in the "For Sale" advert the "detached stone-



built, full of period character" premises situated in Scholes Lane, Scholes, also boasts a popular beer garden.

Two of the six handpulls serve the regular beers, Timothy Taylor's Landlord and Golden Best. Carefully limiting the use of the remaining complement ensures that customers can be sure that their pints will be at the optimum temperature and in prime condition.

Heavy Woollen CAMRA Pub of the Year Runner-up

The 2015 Pub of the Year runner-up award has been presented to the **New Inn at Roberttown**.



Andrew Kenyon and Susan Walker successfully bid for the pub and after some serious cleaning and refurbishment re-opened it in Autumn 2010. An optimistic six handpulls were installed when the bar refitting was done and from the day it re-opened it was popular and selling over a thousand pints of real ale every week. Leeds Best and Abbeydale Moonshine have been on and favourites from the start alongside Bobtown Blonde, specially brewed by Mallinson's of Huddersfield. The other three pumps have rotating guest beers with a variety of styles, colours and

strengths which include usually one of the excellent beers brewed in a tiny brewery in the pub cellar with guidance from Joe, Andrew's father, who gained a good reputation for brewing at the Riverhead Brewery Tap in Marsden and who won awards for beer brewed at the New Inn.



The pub has a popular taproom, the main lounge, a comfy snug and a function room. It has established itself as a fine community pub with a good, friendly atmosphere and proves that you don't need gimmicks, expensive satellite TV or a full-time restaurant to have a successful pub. The free Wednesday quiz provides a popular diversion. More information is on the pub's website at thenewinnroberttown.com.

The award was presented by Branch Chairman, Andy Kassube and gratefully received by Andrew and Susan, who thanked the regulars for their support and the hard-working staff for their contribution to success.

The West End, Gomersal

Spring Pub of the Season 2015



Heavy Woollen CAMRA were pleased to present the West End at Gomersal with their Spring Pub of the Season Award. The award was made by branch Chairman, Andy Kassube, to Janette and Andy English, who have run this popular pub for 13 years now. The pub has had numerous nominations for the award over the last three years such as the quality of consistency of its beers but it finally managed to beat all its competitors this quarter.

The West End is an Enterprise pub serving four excellently kept real ales, which consist of Copper Dragon Golden Pippin, Sharps Doom Bar, Ossett Silver King and a regular changing guest. There is also now two real ciders available which are currently Westons Rosie Pig and Old Rosie.



The pub dates back to at least 1790 when there were stables and letting rooms available according to a local census of the area. This three-roomed pub is still a well-established part of the community with Tuesday quiz

and Thursday poker nights especially popular. There is a games room with darts and pool and two comfortable lounges. There is also Sky and BT Sports for sports lovers.

The success that Andy and Janette have achieved is even more deserved considering that this was the first pub they have ever run but their commitment and ideas have given them this deserved success.

Also available is free Wi-Fi and an enclosed beer garden for those summer days when a sun trap is needed. Live bands also play some Saturday nights and details are on their Facebook page.

Another popular idea is the West End loyalty scheme where locals accumulate points over a three month period and are then redeemed over a two week period and is just another example of Janette and Andy rewarding their regulars.

THE CAMRA AWARD-WINNING

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BREWING COMPANY

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Bradford Beer
Festival

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 22 Harry Street, Dudley Hill, Tong, Bradford, BD4 9PH

www.salamanderbrewingcompany.co.uk

Heavy Woollen Club of the Year



The Heavy Woollen branch of the Campaign for Real Ale has awarded its Club of the Year award to **Cleckheaton Sports Club** for the third consecutive year.

The club's history dates back to 1864 when Hunsworth Mills Cricket Club was formed. Bowls were added in 1896 which led to amalgamation creating a club covering the sports of cricket, bowls and Rugby Union, thus having year-round popularity. The impressive clubhouse has been totally refurbished in a pleasing and comfortable style and is decorated with the trophies highlighting the success the various clubs have achieved.

When the refurbishment was undertaken three years ago, the committee decided to install facilities for real ale, initially thought by some as something of a gamble. Four pumps were installed and Mick Collins, the steward also famed for award-winning pork pies at the family butcher's shop, became responsible for keeping the beer in the best condition, and the results are testament to the way Mick has taken to his task!



The club has recently changed from Thwaites to Greene King but this switch has resulted in no reduction in the quality and choice of ales that are available. Greene King IPA and Morland Old Golden Hen are now the regular ales

with up to two other guests available.

The club is open to the public; members receive discounts on bar prices as well as the benefit of the sporting facilities, but anyone who feels like giving it a try will be welcomed.

Because of the excellent facilities and welcoming nature of the club and particularly for the special efforts being made to promote real ale, the Club has been awarded the Campaign's Club of the Year award for the third time running and it goes forward to the Yorkshire regional competition for which it achieved a remarkable third place in 2013.

Please note the Rugby Club are organising their second Beer Festival at the Club on the weekend of August 28th - 30th which after the success of last year is sure to be another great event. They hope to have 30 beers available along with real ciders and perries. Please check the Heavy Woollen CAMRA Facebook nearer the time for more details.

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Ossett
WF5 9BL 01924565121
bierhuis@live.co.uk



*Certain products & offers are excluded from this offer

THE VULCAN

32 St Peters Street, Huddersfield, HD1 1RA

Tel: 01484 302040

Opening Times - 9am - 2am

Huddersfield CAMRA Summer Pub of the Season 2012

3 Cask Ale All day Wednesday £2 per pint

6 Hand pumps serving the finest Local & National Cask Ales

up to 15 per week

all @ £2.40/pint



Happy Hours, Monday to Thursday All Day



FOOD

Traditional home cooked food served daily

Monday - Saturday, 10am - 2pm

Sunday 11am - 5pm

Roasts, home made pies, vegetarian, fish

Large menu available....Daily specials

Breakfast trips catered for



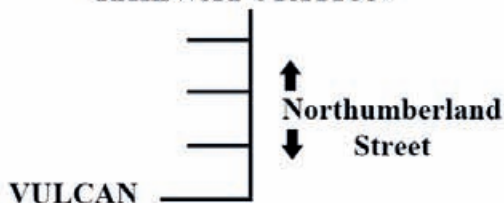
**Weekend disco - Karaoke - Live bands
pool and jukebox**

LOCATION:

400 yards away from Railway Station

1/2 mile from Galpharm Stadium

RAILWAY STATION



Real Ale Talk Pub News

Batley: The Cellar Bar usually has well-kept Golden Pippin, Everards Tiger, one from Moorhouse's and two independent guests.

The Taproom is known for its excellent range of 6 ales including Old Peculier and now has some interesting food on offer too.

The Union Rooms has an extended choice of ales plus one or two real ciders.

Soothill WMC last year appointed a new steward who is keen on real ale, resulting in a huge increase in demand for it. Non-members are welcome to try Black Sheep, £2.20 and Taylor's Landlord at £2.60, with expansion of the range planned. It is hoped to hold an outdoor Real Ale Festival at the end of August.

Birkenshaw: The George IV have a house beer, Birkenshaw Blonde, plus Tetley Bitter, Taylor's Landlord and varying guests, Hanlon's Firefly Bitter being an example of guest beers rarely seen in the area. Pennine and Salamander beers often feature.

The Golden Fleece is being refurbished and was due to open early June after a long period of closure but no news about ales.

Birstall: The Black Bull continues with popular Leeds Pale, Sharp's Doom Bar, John Smith cask plus fast-changing independent guests chosen for quality and value.

The Greyhound have up to two guests free of tie alongside Tetley Bitter.

On the four pumps at the Pheasant are Greene King IPA, a rotating GK beer including some interesting specials plus often two good quality independent guests such as Hogs Back TEA, West Berkshire Dr Hexter's Healer, Truman's Runner and Green Jack Trawlerboys. CAMRA discount has been dropped and replaced by a loyalty card scheme with a "Buy 4 pints, get 1 free" offer which works out very well for groups or for frequent visitors.

Carlinghow: The Victoria has Tetley Bitter and one or two beers from Partners in a fine pub with games room, a cosy snug and a roomy front lounge plus a rear terrace garden with a great fish tank.

Cleckheaton: Cleckheaton Sports Club have again won the award for branch Club of the Year. Beer range has changed to Greene King IPA, Old Golden Hen and usually a guest.

The Commercial on our last visit had Thwaites Wainwright. The Marsh, renowned for its range of Old Mill beers, now has a guest beer brewed at a small Yorkshire brewery, the latest one seen being called Elixir.

The Old House at Home had no real ale, for technical reasons, when last visited but they expect it to be on again

in time for the famous Cleckheaton Folk Festival from 3rd July which always produces a huge surge in demand for the good stuff!

The Rose and Crown might be open by the time you read this; it promises to be well worth the wait, with beers from Haworth Steam/Whitechapel and guests in a pleasant and welcoming environment.

The Wickham has Landlord at a modest £3 as the most expensive choice alongside Tetley's, Black Sheep, Golden Pippin, Wainwright and Sharp's Atlantic, the latter offered further cooled.

At the time of compilation, the Grade 2 listed George was for sale freehold and under threat of conversion to a supermarket despite great potential with its fine upstairs room, lots more interior space and a large garden, unusual for a town pub.

Dewsbury: The Old Turk has established a following with its three excellent rotating ales.

The Shepherd's Boy has a new, keen manager, with a boost to the range of ales available.

The Poacher has re-opened under experienced new management, survey needed.

The West Riding have been holding regular "meet the brewer" sessions, see their Facebook page for details. The multi-award winning pub continues to have 8 well-chosen, fast-rotating real ales, always with a wide variety of styles, with Black Sheep Bitter and Taylor's Landlord the two regulars.

Earlsheaton: After a long time with keg only, the Park recently launched real ale with two new pumps, after training and some careful planning. Licensee Ann reported that they have gained new customers since the launch and others who would normally come in for one drink have been staying for several. Her only regret was that she wished they had done it sooner. Originally planning to concentrate on one well-kept ale, sales have been good enough to comfortably have two on most of the time, so far with rotating guests, Bradfield Farmers Blonde proving particularly popular, with prices well under £3.

Gomersal: The Saw has re-opened with up to 5 ales including Jennings Cumberland and offerings from such as Partners, Small World and other local breweries, with beer mostly supplied in 36-pint "pins" to maintain quality. CAMRA members offered discount on beer and food, which includes steaks and grills with matched beer.

The Shoulder of Mutton has been spruced up and once more has real ale, a Cameron's beer being on when last checked.

The West End received the Spring Pub of the Season award. Doom Bar, Silver King and Golden Pippin are the

regulars with a rotating guest, this time Brains On the Fence.

The Bankfield has had a major, tasteful refurbishment and now has three handpulls, lately serving Doom Bar, Exmoor Gold and Black Sheep Holy Grail. Open from 1pm weekdays and noon weekends.

Hanging Heaton: The Fox & Hounds has Doom Bar, Pedigree and Castle Rock Harvest Pale, possibly alongside Tetley's.

Hartshead: The Hartshead, a club with a flexible entrance policy, is runner-up in the branch Club of the Year competition. There is always a good choice of well-kept ales in a convivial atmosphere, Saltaire Pride being the regular alongside up to three guests, often including beers from Copper Dragon and Moorhouse's.

Heckmondwike: Westgate 23 has 4 rotating ales and a real cider.

Hightown: The Brew House is well worth a visit and is the new location for Partners Brewery.

The Shears now have a plaque, presented by the Spen Valley Civic Society, which tells the story of the pub's part in the history of the Luddites. While reading it, you could try the well-kept Tetley's, Black Sheep Bitter, Moorhouse's Luddite's Ale and guests.

Liversedge: The Albion is subject to a planning application for conversion to residential use, despite its Grade 2 listing.

The Black Bull recently celebrated a well-deserved 10 consecutive years in the Good Beer Guide, up to nine ales available including Ossett beers, at least one dark beer and good guests from other breweries.

The Swan is/was for sale freehold.

The Lonsdale has been refurbished (Clifton Properties) and now has four real ales, with Saltaire Blonde and local ales including Partners being favoured.

Mirfield: The Flowerpot was presented with the award for Heavy Woollen CAMRA Pub of the Year, see article.

The Navigation had another excellent beer festival at the end of May with over 30 Northamptonshire beers. There are usually three festivals per year so please keep checking our website for the next one.

The Old Colonial launched two new Grey Hawk/Copper Dragon beers in May, Padgett's Pacer and Ansty's Obsession.

The White Gate has a house bitter and Copper Dragon Golden Pippin.

Along with a number of our clubs finding real ale popular, Mirfield Parish Cricket Club (Wellhouse Lane, WF14 0PN) now have two pumps in operation.

If your club has real ale and has not been reported, please let us know and we will add the club to CAMRA's national online pub and club guide, whatpub.com. To see clubs on the system, please search for the town of interest then

untick the "pubs only" filter. You can feed back information updates via a link near the bottom of the page.

Mirfield Cricket Club (Huddersfield Road WF14 9NE) plan a charity beer festival run by Mirfield Round Table 10th - 12th July with at least 18 real ales and 4 real ciders.

Dewsbury Golf Club (Sands Lane, Mirfield WF14 8HJ) is doing well with Ossett Yorkshire Blonde.

The Plough, Shillbank Road, is under new management, having also changed ownership. The new company is now called the Plough Bar and Coffee Lounge, but the signage will remain as The Plough. The new manager, Matthew Pennington, will continue to offer the CAMRA members discount of 20p on his Real Ales on production of a valid membership card.

Norristhorpe: The New Yew Tree appears destined to become an Asian restaurant.

The Rising Sun continues to do a roaring trade with its 8 pumps while the Fountain up the road is no longer a pub.

Roberttown: The New Inn was runner-up in the branch Pub of the Year competition, see article.

The Star usually has Leeds Pale and Thwaites Bomber and there is now a plaque telling the story of the pub's connection with the Luddites.

Liversedge Cricket Club (close to the New Inn) are keen on real ale, with long-established Tetley's accompanied by increasingly popular guest ales on all year round. There are now four pumps ready for expansion of the range, expected to be in use on the day of the Bobtown Beer Bash in July.

Scholes: The Walkers Arms, Rising Sun and Stafford Arms together provide a worthwhile real ale pub walk with the New Pack Horse being a good place to finish.

Shaw Cross: The Huntsman continues to stock four real ales including a house beer from Pennine Brewery, formerly of Batley but now brewing in Well, near Masham, after a spell in Bedale.

Thornhill: The Savile Arms has complemented the regular Black Sheep Bitter with My Generation Pale Ale (4.2%) which sold quickly. A wide range of beers from local and regional breweries are also offered. Themed Meal Nights take place on many Saturdays.

The Scarborough has an excellent beer garden where customers can enjoy beers from local, Yorkshire region and occasionally national breweries and Weston's Old Rosie cider.

The Alma has now been sold but its future is not known.

Thornhill Edge: The Flatt Top must have some of the best views in the area, just the place to enjoy the (hopefully) Summer weather drinking one of the four ales on offer, including Tetley's and two rotating guests.

White Lee: The Black Horse has Tetley's, Old Mill Blonde Bombshell and a guest, often the tasty Cross Bay Zenith.

Heavy Woollen Club of the Year Runner-Up

The Heavy Woollen branch of the Campaign for Real Ale has awarded its Club of the Year runner-up award to **The Hartshead** for the second year in succession.



The club is a smart venue with a warm welcome guaranteed for both its members and visitors. A major refurbishment was undertaken a few years ago which resulted in an attractive horseshoe bar in the centre flanked by a comfortable lounge area on one side and a games area on the other, with a full-sized snooker table also available. There is also a small outside drinking area.

There are four hand pumps on the bar, with emphasis on quality craft brews rather than mass-produced leading brands. The beers change regularly but there is always pride of place for at least one Yorkshire ale.



The Hartshead is very popular for music at weekends and details are available on their website.

The certificate was presented by branch Chair Andy Kassube to club stewards Rob and Emma.

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Contact Us

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Congratulations to the **Black Bull at Liversedge** for ten consecutive years in the *Good Beer Guide*



When popular owner and licensee Arthur Toulson decided to retire and sell the Black Bull in 2003, he was very particular about who he sold it to because he wanted to still use it as his regular pub but on the customers' side of the bar. At that time, the big pub companies were paying high prices for successful pubs so that would have been the easy option. Thanks to Arthur sticking to his principles, he sold the pub to Ossett Brewery and so it became the first of over a dozen pubs in the company's portfolio. Refurbishment improved the pub without detracting from its unique character while later changes have increased the available space, most notably the conversion of a garage into what has become known as "The Chapel", complete with pews, wooden partitions and stained glass. Each of the five areas has its own characteristics, while a patio by a stream at the back is handy on sunny days.



The pub has always been popular and the highest

standards of quality and consistency of the beers on offer, together with friendly service, are given by the staff, managed by Linda who has worked for Ossett Brewery for many years.

Beers on offer include up to seven of Ossett's own products, from top-seller Yorkshire Blonde (3.9%) through Big Red (4%) to Excelsior (5.2%) and including well-crafted beers from Rat, Riverhead and Fernandes brewpubs plus Jennings Cumberland Ale and a couple of independent guest ales, usually including a mild or a speciality dark ale, a total of nine hand-pulled ales all at reasonable prices.

The certificate was presented by branch chairman Andy Kassube to a delighted Linda on a Tuesday, which is their regular quiz night.



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The first “Real Ales” in a can are fromHalifax!!!!!!!!!!!!!!

Earlier this year I had arranged with Oates Brewery head brewer Anthony Barrett to go over to Halifax to assist with the brewing of a beer. I rang him the day before to confirm and he said that there had been a change of plan and that instead of brewing they were canning. My initial response was “Oh, that won’t interest me then”. Anthony then explained that a mobile canning unit was coming to can Oates APA and Caragold XB and that it was to be “real”. Not quite believing it – I was now very interested especially when he said that the canning was to be the first commercial run in the country. My standpoint was now “count me in”.

It might sound like a simple thing to do but there were many hurdles to jump over and hoops to climb through by provider “WeCan Solutions” to reach this stage. After eighteen months planning and testing and following successful trials at Brains and Everards breweries, I was indeed about to witness the first commercial canning run for real ale in this country. Challenges such as scaling down and developing the canning unit to become mobile, making it flexible to operate in breweries of all shapes and sizes, keeping it sterile, seaming and capping the cans, labelling issues had all now been overcome. Indeed Andy Hughes, co-director of WeCan Solutions commented “the easiest part of this project was to buy the machinery - the hard part was to figure out a range of solutions to make the service easy for the brewers”.

Thus on a bright sunny day I arrived to find Andy Hughes and Martin Forder from WeCan Solutions setting up their unit in the main area at Oates brewery as an expectant Anthony watched on, waiting for the word to connect the line from his beer. After short period of setting up and correcting a few glitches the beer was flowing immediately, disappearing into the top of the machine, filling the cans through a set of nozzles and then being sealing by the special caps. Amazing!!

The manner in which beer is put into the can is critical to ensure that additional oxygen is kept to a minimum. The previous tests carried out at Brains and Everards had

shown excellent results in terms of fill level consistency, sanitization, carbonation and Dissolved Oxygen levels. As this was the first run WeCan provided the cans with adhesive labels but will in future have them printed on directly.

So what is the point of canning quality beer and real ale in particular? It enables microbrewers to enlarge their product distribution, whilst allowing discerning drinkers who are not able to go to the pub for a multitude of reasons to drink real ale. Environmentally, only the unit is travelling not the beer thus reducing beer miles following brewing. Recycling is also more efficient when compared to bottled beer.

On the first runs around 400 cans of APA and 800 of Caragold XB were filled. The APA is a 6.11% ABV real ale in a can to the style of an American pale ale, made with five of the finest malts and three fruity hop varieties. The Caragold XB is at 4.5% ABV a slightly stronger hoppier version of the best selling brand made with fine English malts, Target and Bramling Cross hops and is packed full of flavour.

It should be remembered that as these beers are can-conditioned they will need time to settle and need to be poured carefully to leave the sediment in the can.

The cans are available via the brewery website: <http://www.oatesbrewing.co.uk/> and the intention is also to have them available in specialist independent beer shops, farm shops and delicatessens.

No doubt there will quite some discussion as to whether these beers are “Real Ale”.

Welcome to “The House of Fun”

Brewing (and drinking) a Mocha Milk Stout

Was it really 33 years ago that I went to see Barrie, the record man on the market to buy an ex-jukebox copy of “House of Fun” by Madness? Well it must have been and I still have it, complete with picture sleeve and false centre. We always had to say “got a middle for this mate?”. It was released as a one-off single on 30th April 1982 and reached No.1 in the Hit Parade.

Memories of all this came flooding back when I spoke to Andrew and Mark from Revolutions Brewery at Wakefield CAMRA beer festival last November. They had already decided on the names of the beers for their 2015 Rewind Special series and offered me a choice to come and brew one. “House of Fun” jumped out at me as it about sums up my life at the moment. Several weeks later, Andrew showed me the pumpclip design on his phone and at that moment the pub we were in, the Victoria in Ossett became just that as I had to put my drink down and roll around with laughter.

Based at Whitwood in Castleford, Revolutions make great music-inspired beers, wide ranging in styles and flavours that appeal to contemporary tastes and yet with a nod to the vinyl (and cassette) tradition of my youth. Classic songs, albums and artists are referenced throughout their beer range. Many are 4.5% ABV (including this one) reflecting their love of the 45rpm 7” single - younger readers take note and look on the internet, please.

Winding on to February 18th this year, the brew day arrived and new apprentice Callum was soon busy weighing out the malts. Carafa 3 was used to provide a less intense flavour than usual to allow the chocolate malt to come through for flavour. Someone had done his homework, Andrew! Other notable grains added were roasted barley, chocolate malt and oats.

After boiling for a couple of hours in the mash tun, the wort was transferred to the copper for a rolling boil. Pilgrim hops were added for bittering and then it was time for the magic ingredients. Lots of Lactose powder to make it Marvellous and 3 kilos of Cacao Nibs from Peru, the land

of footy World Cup legends Hugo Sotil, Teófilo Cubillas and Héctor Chumpitaz. I remember them well – I had the Subbuteo team. A search on the internet reveal that Cacao increases energy, vitality and well being through the release of anandamide, a bliss ending compound. Who said beer is not good for you?

The wort was then rapidly cooled via the heat exchanger and transferred to the fermenter where the yeast was added to begin the final process (for the time being). A bit of clearing up and then it was refreshment time over at the Junction pub in Castleford where the guys told me that “our” beer was the most expensive beer they had ever made thanks to the fancy ingredients. No pressure then!!

After a week of waiting and wondering, Andrew contacted me to say that it was Ok. Such enthusiasm. He also instructed me to attend the beer launch at the up and coming Robin Hood pub at Altofts on March 11th. The news went out and about and as the evening of the big day approached my worrying intensified. However, after one sip at the pub I was happy. The mocha milk stout brewed with my help/interference was pretty good. The Robin Hood was certainly a “House of Fun” that night.

But the story did not quite end there. The following day, I was working at Leeds CAMRA beer festival and our beer was on. Quality control revealed that it was still very good. Quite by chance I bumped into Ian Cheeseright, the pumpclip designer. What an honour! I abandoned my duties for a while as we chewed the cud over a pint or two.

So thanks guys for making a wonderful beer and involving me. And no – I was not one of those embarrassed teenage lads who frequented chemist shops.

The logo for 'The Saw' pub, featuring the words 'The Saw' in a stylized, cursive font. The 'S' is particularly large and decorative.

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The logo for 'The Taproom' pub, featuring the words 'THE TAPROOM' in a bold, white, sans-serif font. Below the text is a white illustration of a hop cone and a bunch of grapes.

BATLEY

NEW INN BREWERY REPORT

During the last three months the New Inn Brewery has been busy with Brewer, Joe Kenyon, passing the responsibility for a lot of the brewing over to son, Andrew following the success of the two Christmas beers.

An IPA at 5.2% brewed with Chinook and Green Bullet hops proved very successful and flew off the bar as it was a smooth crisp beer with a very subtle finish. The good news is that this beer will be making a reappearance in the next three months.

The next beer produced by Andrew was Cara Red, which was brewed with a mixture of Golden Promise and Carared malt along with Bramling Cross hops. This produced an excellent Red Ale which was a cross between an American and Irish red ale and came out at 4.7% ABV. The beer had a refreshing taste with a subtle sweet finish.

During the next three months the traditional summer beers of Bangkok Bob and Ginger Beered will be making a welcome return. Also for Yorkshire Day (1st August) we will see the reappearance of Yorkshire Bob brewed with Rhubarb to celebrate in style!

PARTNERS BREWERY REPORT

Partners brewery has now moved to their new fifteen barrel brewery at Halifax Road, Hightown.

The new facility of course hosts their new brewery tap "The Brew House"

The head brewer Justin Clarke continues to produce some excellent cask ales with a Pilsner (German style 4.8%) as the special brew for June.



West Yorkshire Wood Fever



A recent tour round some beer hot spots in West Yorkshire revealed that “Beer in the Wood” is most definitely on the up. It all began with a full Friday afternoon and evening session in Castleford where the pioneering Maureen Shaw and Neil Midgley have been serving cask ales only from the wood at their fabulous Junction pub since early last year. I can only agree with the locals that the most consistent and beautiful beers regularly served are those from Ridgeside, Elland and Stancill breweries. On this occasion it was Ridgeside Cascade (4.1 % ABV) and Lost Horizon (3.5% ABV) for me. Such wonderful tasting beers originally created by the late Simon Bolderson who (along with Master Cooper Alastair Simms) backed Maureen and Neil’s vision to return to wood from the outset. Today his legacy is continued by brewing team Matt Lovatt and Juan Mendoza.

Later that weekend Elland 1872 Porter (6.5% ABV) appeared before disappearing rapidly. The reason being that jungle drums had been doing overtime to inform the eager top beer nuts that this cask was from the same gyle as that which was crowned ‘Champion Winter Beer of Britain’ at Derby. In the wood it was even better. Woo Hoo!

Two days later, on Sunday, beer from the wood went under close scrutiny at the Duck and Drake pub in Leeds which staged a special event with over 50 members of the West Riding branch of the Society for the Preservation of Beers from the Wood gathering for their monthly meeting. Andy Yuill, who runs the pub, is keen on his cask beers

served and offered four beers from wooden casks. Two were from Saltaire - Cascade (4.8% ABV) and Black Cascadian (4.8% ABV) and two were from Ridgeside – Black Night (5% ABV) and Phoenix (4.0% ABV).

All of these beers were in tip top tasty condition and were gone within the day. That tells you something! Luckily for me, Andy gave me some of his valuable time and took me into the cellar to photograph and stroke the wooden objects of my desire. Next up for our delectation will be two from Ossett – Inception, a wonderful hoppy golden ale at 4.0% ABV, recently added to their core range and Excelsior, an award winning classic pale ale weighing in at 5.2% ABV. These will be in casks especially made for the pub by Jonathan Manby, the cooper at Theakstons. The following Wednesday I headed off to Shipley on my way to warm up for the Bradford CAMRA beer festival at the Victoria Hall in Saltaire which was to commence on the following day. Stopping off at the Oddfellows I found a beer in the wood. This time it was Yorkshire Dales Smokebox, a 5.6% ABV, a truly memorable smoked porter with a real complex depth of flavours, enhanced even further by being dispensed from a wooden cask. I had a good chat with licensees Tony and Teresa who a few months ago took the plunge and purchased their own wooden cask from Alastair Simms. This was the third beer in their wooden cask, the previous ones having been Saltaire New World Red (5.2% ABV) and Baildon Brunette (3.9% ABV). It is their intention to buy another cask from Alastair some time soon. Great news indeed.

A brisk walk took me to Saltaire and the recently opened Cap and Collar micropub where licensee Phil Garvey was on hand to serve me a pint of Challenger Special (5.2% ABV) from Saltaire Brewery. Naturally this was in the wood and another great treat.

At the Bradford beer festival the following day there were four beers in the wood – all on the first floor Bar 3 in the York Room. Two were in 18 gallon “Woodies” from Saltaire, namely Celebration Ale (a strong golden ale at 6.5% ABV) and Imperial Stout from their XS range weighing in at a mighty 8.9% ABV. Wowiee – so tasty. Alongside (well, above really) in the wood were Oates

Lenten Bock (6.4% ABV) brewed in Halifax by head brewer Anthony Barrett with a little aid from myself a few weeks earlier and Moorish Mild (4.0% ABV) brewed by Joe Cox from Norland Brewery (based at Oates). After several photographs and copious volumes of tasting I met up with Christina Wagstaff from the CAMRA and SPBW award winning Jacobs pub in Bradford. In no time, Christina has pushed the envelope in many directions, one of which is the intention to have a dedicated handpump for beers from the wood. Good on you gal !! Sadly, it was soon time to retreat to the comfort of a warm bed at a friend's house to prepare for the homeward journey on Friday.

However, the journey to Hull could not be completed without a diversion to the "home of beers from the wood" at the Junction in Castleford to visit Maureen and Neil to see what was occurring. And it was quite a lot. It began with six beers on Friday with an afternoon on the Ridgeside Coda (a mighty 5.7 % ABV) for me. Over the weekend, there were ten cask ales from eight different breweries. Who said it was just a fad!!!

So – a week to remember indeed for beers in the wood from all over Yorkshire. And there was more to come especially at the Junction where the annual "Woodfest" takes place over Easter weekend. I felt sure that there would be plenty of "oaky" delights on the bars, some aged, some rare and some newbies – all in tip top condition thanks to excellent cellarmanship and a vision!!

The revolution rolls on.

(BFH)

CAMRA Members Real Ale Discount Scheme

One of the benefits of becoming a members of the Campaign for Real Ale is to benefit from the 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 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, Battyeford, Mirfield. WF14 9QB

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

The Saw (Old Saw)

Spenn Lane, Gomersal, BD19 4PJ

The Navigation Tavern

6 Station Road, Mirfield 01924 492476

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Check in the Navi for future dates

Mirfield Rail Enthusiasts Society's meeting phone for details

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CAMRA names the UK's best Ciders and Perries

CIDER

GOLD (joint) – White Jersey, Orgasmic Cider Company

GOLD (joint) – Janet's Jungle Juice, West Croft

BRONZE – Medium, Three Cats

PERRY

GOLD – Two Trees Perry, Gwynt y Ddraig

SILVER – Snowy Owl, Raglan Cider Mill

BRONZE – Perry, Snails Bank

CAMRA, the Campaign for Real Ale, has announced the winners of its National Cider and Perry Championships.

The joint winners of the Cider Gold medal are White Jersey by Orgasmic and Janet's Jungle Juice by West Croft. White Jersey was described by judges as being 'fruity' and 'easy drinking', with 'a slight sweetness balanced by an excellent tang', and having 'balance without too much acidity'. Janet's Jungle Juice was described as having a 'mature and woody aroma' with 'an initial sweetness and a smooth finish', and a 'full mouthfeel with a resinous aroma'.

The winner of the Perry Gold medal is Two Trees Perry by Gwynt y Ddraig (meaning 'dragon's breath' in Welsh) which the judges described as being 'initially sweet with a refreshing, dry aftertaste', 'complex yet well balanced with a poached pear flavour and aroma' with a 'slowly developing finish'.

The final round of judging for CAMRA's National Cider and Perry Championships 2015 took place at the popular Reading Beer and Cider festival. The competition featured ciders and perries from across the UK, with each cider and perry judged on its individual taste, aroma, flavour, after-taste and overall appeal. The top awards were selected by a specially chosen panel of experienced judges, drinks writers and CAMRA members.

Steve Layton of Orgasmic Cider Company, had this to say on hearing his cider had taken the top spot,

"We're very proud of this single blend [variety] cider - we grow the apples, we produce the cider, we do everything - so to me this is a great achievement, as it lets me know our cider is enjoyable to drink by everybody on this

top judging panel. We're very proud to win and this is a massive achievement."

Andrea Briers, CAMRA National Cider and Perry Committee Chairman, had this to say on the quality and diversity of entries:

"The quality and variety of real cider and perry is increasing year-on-year, making our job as judges increasingly difficult. With a set of truly excellent drinks available this year at the festival, and a competition which was very tight right until the final judging we are confident these ciders and perries can truly be known as the best in Britain."

Reading CAMRA Beer and Cider Festival served over 550 beers, plus 150 ciders and perries (from over 100 producers), including a selection of foreign beers, English wines and mead.

Over the four days festival around 13,000 attendees drank over 35,000 pints of beer and 11,000 pints of cider.

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I enclose a cheque for _____
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01/15

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Elland Brewery Celebrate Their National Triumph

Elland 1872 Porter was recently named 'Champion Winter Beer of Britain' for second time in three years and subsequently Maureen and Neil at the Junction pub in Castleford found themselves hosting another award ceremony. As winner of CAMRA's Supreme Champion Winter Beer of Britain 2015 for 1872 Porter, Elland Brewery requested that their recent National CAMRA award be presented at the pub. CAMRA officials, headed by Nik Antona, Champion Winter Beer of Britain Director gathered with brewers, enthusiastic beer lovers and locals at the pub for the event.

In presenting the certificate, Nik said: "Elland 1872 is a fantastic example of what a traditional porter should taste like and has been hugely popular for many years, particularly it seems with competition judges, who have named it Champion Winter Beer of Britain twice and overall Champion Beer of Britain once in the last three years – a huge achievement."

The winning 6.5% ABV beer is described in CAMRA's 2015 Good Beer Guide as a "creamy, full-flavoured porter with rich liquorice flavours and a hint of chocolate from the roasted malt. A soft but satisfying after taste of bittersweet roast and malt."

Mike Hiscock, Elland Brewery Manager, commented: "It's absolutely fabulous to win the Champion Winter Beer of Britain, though we certainly weren't expecting this, it is amazing to get the hat trick and win this award for the third time. We know it is independently judged so for it to keep coming out on top is testament to the depth of flavour and complexity that we get into the beer. This really is fantastic news. We chose the Junction to host the event because Maureen and Neil are great supporters of our brewery, the Junction is the Wakefield CAMRA Branch Pub of the Year and because it provided the opportunity to drink our beers from the wood, notably the aged version of our Champion beer from a Bourbon cask."

Licensee Maureen Shaw said "Neil and I are both delighted and most honoured that Elland Brewery asked us to host such a prestigious National CAMRA event."

High quality beers served from Elland brewery in the wood are regularly found on the bar at the Junction. The 1872 Porter features frequently but never lasts long. We now know why!

WORDSEARCH

J	T	Y	N	E	B	A	N	K	L	B
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A	N	U	C	J	A	R	R	O	W	G
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Contacts & Diary

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

HEAVY WOOLLEN BRANCH CONTACTS

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

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Advertising Contact: Neil Richards MBE, Tel: 01536 358670; Email: n.richards@btinternet.com

HEAVY WOOLLEN BRANCH DIARY

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

Tue 7th July - Meeting, Knowl Club, Mirfield

Thur 23rd July - Social, Shepherd's Boy then Old Turk, Dewsbury

Wed 5th Aug - Meeting, Hanging Heaton Cricket Club

Thur 27th Aug - Social, Bankfield then Bull's Head, Gomersal

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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2015

FRI 4TH: 6PM TILL LATE
SAT 5TH: MIDDAY TILL LATE
SUN 6TH: MIDDAY TILL FINISH

SAT & SUN 12-6: MARKET STALLS AND
CHILDREN'S BOUNCY CASTLE & FACE PAINTER

SAT: 'STEAM' A PERFORMANCE-PARKOUR SHOW
BY URBAN PLAYGROUND TEAM
SUPPORTED BY CREATIVE SCENE

LIVE MUSIC THROUGHOUT THE FESTIVAL

AMERICAN ROAD HOG DINER~AMERICAN CLASSICS
YORKSHIRE PIZZA KITCHEN~FRESHLY PREPARED WOOD-FIRED PIZZA

IN AID OF KIRKLEES MUSIC SCHOOL

3 DAYS
of BEER
& MUSIC