

Real Ale Talk

Magazine of the Heavy Woollen branch of CAMRA



ACV - List it or Lose it



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Autumn 2015

Distributed FREE to West Yorkshire pubs & clubs

Circulation 2000



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Chairman's Welcome

Hello and welcome to the latest edition of the Heavy Woollen CAMRA Real Ale Talk Magazine. I would like to thank you for taking the time to have a look at our publication and hope you will find something to keep you entertained. In this quarter's magazine we have the latest information from our local pubs and brewers along with a selection of interesting articles.

With Winter approaching I am sure you will agree there is nothing more welcoming on a cold winter's night than to go into your local pub and enjoy a pint with friends or colleagues in a friendly and warm atmosphere. We continue to see new pubs and clubs in the Heavy Woollen area serving excellent real ale and this is testament to the way its popularity continues to grow. I know your support is really appreciated by the landladies, landlords and managers and it enables them to provide you with a quality choice and product.

The most pleasing area of growth in our area is the number of clubs that are now starting to offer a wide range of real ales due to the demand from their customers. We are trying to build up our database of clubs in the Heavy Woollen District offering real ale and we would encourage you to get the managers or stewards to contact us if they have not done already. This would enable us to assist in promoting the club for free on our website and magazine if they wished.

Our Heavy Woollen Facebook page continues to promote pubs and their beers by enabling you to find out what is happening on the beer scene locally. All you have to do is to "like" our Facebook page and you will then receive updates on all the changing beer information in the Heavy Woollen area. You can then see if a particular favourite beer is on at a pub and pop in for a quick pint. Please also ask your local pub and club to contact us if they would like their beer information updating on our pages as we would like to support as many as possible.

In the last three months a number of our local pubs organised beer festivals which were very popular. These festivals enabled the pubs to offer a wider range of beers and bought some unusual and rare ales to the area. I would like to thank the pubs for their tremendous efforts as I know the amount of extra work which goes in to organising these events but it is appreciated by CAMRA and their customers ! If any pub or club would like any assistance or advice in organising a festival please do not hesitate to contact any of the committee members.

Finally I would once again welcome any CAMRA members to join us at our forthcoming events featured at the back of the magazine. We continue to have both a meeting and social every month and new faces are always welcome. Look forward to seeing you in your local soon, Cheers, Andy!

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Beer Festivals - Near & Far

NOVEMBER 2015

Fri 6th - Sat 7th

Wharfedale Beer Festival, Grassington, N.Yorks. Grassington Town Hall, Grassington North Yorkshire, Fri 6-11, Sat Noon-5 & 6-11. Entry £10 per session including food & drink tokens. Festival buses will run all day between Ilkley, Skipton and Grassington. All proceeds to local good causes in Upper Wharfedale. See <http://www.wharfedalebeerfestival.com> for more details.

Fri 6th - Sat 7th

Brewers Market Leeds. Canal Mills, Brandon Street, Leeds LS12 2EB.

Thurs 12th - Sun 15th

Calderdale Beer & Cider festival, Hebden Bridge. Hebden Bridge Town Hall, St Georges Street, Hebden Bridge HX7 7BY. Thu 2pm-10pm, Fri/Sat Noon-11pm. Over 50 beers and ciders see <http://www.hxcalderdalecamra.org.uk> for details

Thurs 12th - Sat 14th

Slaitwhaite Moonraker Beer Festival. Slaitwhaite

Conservative Club, 19 Britannia Road, Slaitwhaite, Huddersfield, HD7 5HF. Thursday & Friday 6pm-11pm, Saturday Noon-11pm 32 hand pulled cask conditioned real ales. Food available. Entertainment Friday & Saturday Night

Friday 20th - Sun 22nd

Fox & Goose Beer Festival Hebden Bridge. Fox & Goose Inn, Hebden Bridge, West Yorkshire HX7 6AZ
See <http://www.foxandgoose.org/> for details

Fri 20th - Sat 21st

Otley Beer Festival. Otley Rugby Club, Cross Green, Otley, West Yorkshire, LS21 1HE. Noon-11pm both days, Approx 60 real ales + ciders & perry + global beers Soft drinks + food + live music
see <http://www.otleybeerfestival.co.uk/>

Fri 20th - Sat 21st

first Castleford Beer Festival presented by Revolutions Brewing of nearby Whitwood in the historic Queens Mill (you knew it as Allinsons), 1 Aire St, Castleford WF10 1JL, great beer, food and music in a stunning, historic venue
<https://twitter.com/CasBeerFest>

WORDSEARCH *Beer Styles*

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

CAMRA - New In House Support Service

How CAMRA can best support branches in nominating pubs as Assets of Community Value (ACV)

CAMRA has launched a new in house support service to assist CAMRA Branches with nominating pubs to be registered as Assets of Community Value (ACV). This is to make the process as easy and simple as possible for CAMRA Branches looking to nominate pubs in their area. This document outlines exactly how the ACV Support Service will support you and the approval process which members should take in order to nominate in the Branch's name.

CAMRA's new service will include the following:

A. Assistance Service:

Providing members and Branches with a copy of Land Registry site plans and title registers which usually costs nominating groups £6. We can also help check applications for groups nominating pubs.

B. Online Nomination Service:

The "online nomination service" will enable branch officials to complete a short online form for each nomination which will be processed to produce a pre populated local Council nomination form. This will be returned to local branches along with land registry documents for the branch to approve and then submit to the relevant council.

In order to ensure we can support all branches equally, we commit to:

- Respond to general enquiries within 5 working days. More complex queries will be acknowledged within 5 working days, but a full response may take longer.
- Process 10 applications per branch every month using the online nomination form. We will process nominations using the relevant Local Authority forms and send these back to the branch for the branch to submit.
- We will keep a list of successful nominations on our website. We will endeavour to update this information every two months.
- We will support any branch having difficulty with their local authority and chase any specific issues up with them as appropriate.

NOMINATING AS A CAMRA BRANCH

If a member of CAMRA (including branch committee members) wishes to nominate a pub on behalf of the CAMRA Branch, they must have consulted and have permission from the Chairman of the branch. We will trust

that any member filling out the questionnaire on behalf of the Branch will have sought this permission.

If any member of CAMRA would like to contact their local branch to discuss ACV

nominations, they should do so by finding their contact details online: <http://branches.camra.org.uk/>

New Era for Ridgeside Brewery

As from July 31st 2015 Ridgeside Brewing Company has new owners in the form of Matt Lovatt and Juan Mendoza who have been working as brewers at the

Meanwood brewery since January this year. Matt said "Simon's parents Pat and Eric Bolderson have done an excellent job of keeping the brewery running in difficult circumstances but we now hope to move the brewery forward". And indeed, Pat and Eric wish to express their thanks and best wishes to all of the brewers, licensees and real ale lovers who have supported the brewery since Simon's untimely departure from this life in May last year. The new owners are intending to maintain the legacy of Ridgeside by continuing to brew firm favourites such as Cascade, Jailbreak and Black Night while also developing recipes for exciting new beers. Matt said "Expect a greater emphasis on experimentation with styles and ingredients". Matt and Juan look forward to ushering in a new era for Ridgeside and to reflect this the branding is being updated. Keep an eye out for the new look pumpclips!



Matt added "Ridgeside has a particular association with beer from the wood and that is something we wish to continue. We hope to be ageing beer in wood before long as well as filling woods for pubs". Good news indeed!



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*Certain products & offers are excluded from this offer



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Sat - 12-11pm
Sun - 12-10.30pm

Food Served

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Sat - 5.30-7.30pm
Sun - 12-4pm

Chidswell Lane, Dewsbury, WF12 7SW
Tel: 01924 275700

www.huntsmandewsbury.co.uk

Facebook: The Huntsman & The Huntsman Outdoor Events

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The Kelham Island Tavern

Yorkshire Pub of the Year 2015

The Kelham Island Tavern in Sheffield has been named 'Yorkshire Pub of the Year 2015' and will now go forward into the next round of the National Pub of the Year 2015 competition.

The Kelham Island Tavern is situated in Russell Street in Sheffield, and has now won the prestigious title for a record seven times, having previously won it in 2004, 2007, 2008, 2009, 2012, and 2014. It is owned and run by Trevor Wraith and his team, and is featured in the new CAMRA Good Beer Guide 2016: "Former National CAMRA Pub of the Year, this small gem was rescued from dereliction in 2002. Twelve handpumps dispense an impressive range of beers, always including a mild, a stout and a porter. In the warmer months you can relax in the pub's multi award-winning beer garden."

The Runner-up in the competition was the Sun Inn in Pickering. This was the first time that the pub had been nominated for a Yorkshire Pub of the Year competition. Situated in Westgate, it has been run by Rob & Sharon as a free house since April 2010. The pub offers up to six real ales, mainly sourced from small Yorkshire breweries, plus two real ciders.

CAMRA's Yorkshire Regional Director, Kevin Keaveny, said "The standard of the competition was extremely high again this year, but as last year, the judges felt that the Kelham Island Tavern just 'ticked a few more boxes' than the other nominations. The owner and the staff of the pub have set a very high standard for the last two years, and for most of the previous nine years".

Kevin Keaveny will present framed certificates to the licensees of the two pubs mentioned above at some time in the near future, when special presentation events have been arranged.

The eighteen nominations for this year's prestigious title were visited by individual members of a judging panel. Each nomination was scored against strict criteria that included an emphasis on the Quality of Real Ale and Community Focus. Also considered were Atmosphere, Style/Decor, Service and Welcome, Value for Money, and Sympathy with CAMRA's Aims.

The other pubs that were nominated were: Brown Cow in Keighley, Old No.7 in Barnsley, Flowerpot in Mirfield, Crown Inn in Manfield, Jacobs Beer House in Bradford,

Dr Phil's Real Ale House in Middlesbrough, Grove Inn in Huddersfield, Three Pigeons in Halifax, Harrogate Tap in Harrogate, Chequers Micropub in Beverley, Kirkstall Bridge Inn in Kirkstall, Beehive in Harthill, Junction in Castleford, Maltings in York, Corner Pin in Doncaster, White Hart Inn in Hawes.

For more information and comment please contact:
Kevin Keaveny (CAMRA's Regional Director) Tel: 07402 329475 E-mail: RD.Yorkshire@camra.org.uk

Alan Canvess (Competition Co-ordinator) Tel: (01482) 446320 E-mail: alan@canvess.karoo.co.uk

Trevor Wraith (Owner of the Kelham Island Tavern) Tel: (0114) 272 2482

NEW BOOK

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96 pages, 20,000 words, 50 colour photographs.
Foreword by Roger Protz.

All profits to The Alzheimer's Society.

Mail order: £10 including postage.

Union Rooms, Batley

Heavy Woollen CAMRA Cider Pub of the Year 2015



Andy Kassube, Chairman of the Heavy Woollen CAMRA branch, recently presented the award for the Cider Pub of the Year competition for 2015 to Rutger Fryer, Duty Manager of the pub.

The venue has become established as one of the leading pubs in the area due to the quality of the Real Cider served and the work that Manager, Kris Veeraplanon, and

her team do to ensure that a warm welcome is received. Cider is one of the popular drinks served at this pub and the quality means that there is a regular turnover of the stock ensuring that it is always in peak condition.



The pub is now an integral part of the community and is proud to showcase cider which is always a popular drink in Summer but

Real Cider, which is made just from fresh apples and no additives has now become a popular drink all year around. In the Heavy Woollen area there are a growing number of pubs serving Real Cider so the Union Rooms had to beat stiff opposition to capture the award.

The Wetherspoon owned pub is showed its commitment to cider by holding one of its regular cider festivals from the 10th to the 26th July. During this period up to 30 different ciders were showcased at the pub at different times.

CELLARMANSHIP:

CAMRA's definitive guide to storing, caring for and serving cask ale



CAMRA, the Campaign for Real Ale, launch the 6th edition of their definitive professional guide to cask ale, written by cask beer expert and author Patrick O'Neill.

Cellarmanship is an essential book for publicans, brewers and other professionals working in the drinks trade, outlining all you need to know

about cellaring and serving real ale, with step-by-step instructions, concise information, illuminating anecdotes and – for this edition - new content on KeyCask, FastCask and other recent technologies.

Cask Beer is outperforming the rest of the beer market and is now the most popular way to serve ale. But as the author highlights in his introduction, this growth can present its own issues when it comes to training barstaff, "Caring for cask-conditioned beer, a product now almost

unique to Great Britain, requires some learnt skills and technique."

The easy-to-follow textbook is essential reading for those that want to serve the best possible pint of cask-conditioned beer and is available to purchase from www.CAMRA.org.uk/shop

About the author

Patrick O'Neill is the author of five previous editions of Cellarmanship, all published by CAMRA. He studied physics and spent more than 30 years working as an engineer in the electronics industry. His science and engineering experience proved useful in running CAMRA beer festivals and for several decades the bar and cellar of a busy Private Members' Club, and this book was produced as a result of that experience. The technical aspects of making, keeping and selling beer have always been of consuming interest to him.

Rising Sun, Norristhorpe

Summer Pub of the Season 2015

A former Tetley pub, the Rising Sun at Norristhorpe had been in the doldrums for the last few years, with a succession of tenants finding it difficult to make the business work under the ownership of one of the large pub companies.



When Punch put the pub on the market, Rob and Claire Toulson saw an opportunity, brushed aside doubts about its viability and invested a small fortune on buying and then completely refurbishing the pub, which they re-opened in time for last Christmas. The couple had previously managed the Black Bull in Liversedge, which was some years earlier owned by Rob's father, Arthur and which has always been one of our favourite places.

The Rising Sun is in a fine location with extensive views from the newly-renovated beer garden. Inside, the best existing features of the pub have been

exposed, with fine fireplaces on show and lots of cosy corners in which to settle. This is a traditional community pub appealing to all ages, where the music is never too loud and relaxation and conversation are paramount.

On the bar, a good range of drinks are on offer including excellent quality cask ales, mostly from renowned independent brewers on the eight handpulls. Pale beers are most popular here, with Saltaire Blonde featuring on two pumps due to high demand, accompanied by Acorn Barnsley Bitter, Taylor's Landlord and guests such as beers from Bob's, Bradfield and Goose Eye breweries.



The award certificate was presented to Robert and Claire by committee member and former Branch Chair Alan Mapplebeck.

MIRFIELD ROUND TABLE BEER FESTIVAL 2015

This was the organisation's third charity beer festival, and they hope to carry on with these events on an annual basis.

Starting the festival with 21 beers and 5 ciders, on the Saturday night they were running dry a lot quicker than expected and had to do a quick run around to a few local pubs where they managed to get four extra beers. In all, they totally sold out of 18 beers and all 5 ciders this time (the ciders had run completely dry by early Saturday evening). Of the 7 beers still pulling through at close on Sunday, there was very little left in.

Mirfield Round Table wish to thank:-
Mirfield Cricket Club for the use of their venue and sorting out some live cricket for entertainment on Friday night, plus Saturday/Sunday day time;

Bar Hire Solutions for them setting up, and use of their

bar;

All the breweries that did some great deals on some fantastic beers;

Local Mirfield acoustic solo artist, **Alex Carlos** for some fantastic live entertainment on the Friday night

Local Mirfield artiste **Jenny Winterburn** and her band, "**Jacob's Ladder**" for a second year of great live entertainment on Saturday night;

All of the sponsors;

All of the customers who came and enjoyed the beer festival over the duration of the weekend.

A SPECIAL THANK YOU to **The Old Colonial** and **The Flowerpot** for their help in supplying some extra beer at very short notice on Saturday night. Without their efforts, we'd have been really struggling to have enough beer left on for Sunday!

The Great British “Craft Beer” Confusion

Over the past few years, the world beer scene has changed beyond recognition with interesting and innovative styles of beer being produced by not only thousands of microbreweries in the U.S., but in Europe and the rest of the world too.

Many of the styles of beer are not yet produced in the UK and others have an interesting twist to them, They may not all be to everyone’s taste but the blossoming expansion of choice must surely be welcomed.

Yes, sadly the dreaded words “craft beer” start to worm their way into this subject, a meaningless term hijacked by the marketing boys and now used to describe virtually any beer in the world. Don’t be misled into thinking this beer is handcrafted (whatever that means) by artisans (ditto) in tiny cellars and former pigsties in the back of beyond. Some may be, but a lot of them come from existing regional, national and international breweries throughout the UK and the world.

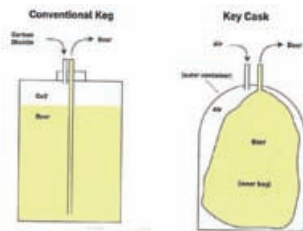
So how does this differ from real ales? Well in many case it doesn’t, most real ales can equally be described as craft beers as they are brewed in small breweries by hand (again whatever that my mean). Confusingly though, most products labelled as “craft” are what are known as keg beers – yes just like the unmissed Watneys Red Barrel of the past and the current crop of massively advertised national lager beers. These pasteurised and filtered beers are stored in pressurised kegs and driven to the bar by forcing more Carbon Dioxide, or mixed gas, into the keg and of course the beer, making it extremely fizzy.

So is it a simple case of saying handpump good, bar tap bad? If only it was as straightforward as that. Some “craft” beers are not pasteurised and filtered, many still have live yeast in the keg and so continue to ferment in the keg, just like real ale does in the cask in the pub cellar. Often these beers are served using less gas pressure in an attempt to reduce to carbonation levels.

But there is more confusion when a container called a Keykeg is used, named after the manufacturer and sometimes called a KeyCask depending upon how its used. The beer in these containers can often be real ale, if the beer is stored and served in a manner that has CAMRA official approval.

When in real ale form, the beer is unfiltered and unpasteurised and yeast continues to work within the container in which it is served, just as it does in conventional casks. Equally important, unlike with keg

beers, no gas (CO2) is forced into the beer to force it to the tap. The beer is served using compressed air to squeeze the bag in which the beer is held and force it to the bar; none of this compressed air goes into the beer (see diagram below)



The current problem is how do we as customers know what beer we are being served? A handpull is usually a safe bet, but these KeyCask beers come out of a tap at the bar and there is rarely, if ever, any information to tell you if it comes out of a keg or is real ale from a KeyCask. This is clearly an issue that CAMRA needs to work on.

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Social Network declines at a stately pace

Recent weeks have seen yet another of the area's iconic pubs disappear as a local landmark.

The Swan, at Shepley Bridge, Mirfield, built in 1755, astride the border of Dewsbury and Mirfield, is now a pile of rubble. A thousand years of proper social networking in our taverns, inns, coach-houses, pubs and clubs is slowly but steadily in unstoppable decline on a national basis.

The Swan was a coaching inn on one of the many packhorse routes to cross the Pennines. When the Calder and Hebble Navigation Canal was completed around 1797, the Swan served the canal basin of a transport system that fed the Industrial Revolution.

The nearby Shepley Marina was a prominent boat and barge-building centre, and an important resting place for the bargees and horses. The Swan was conveniently placed 100 yards away to serve them well.

In recent times I worked there as a DJ and part-time Quiz master for the licensees Keith and Jean Greenwood, and latterly Peter and Angie Harrison. The pub was the busiest for miles around, and for two years was in its pomp.

Danny Lockwood, the owner of the Press newspaper, used to ably assist on the DJ stand on occasions. He was very popular with the licensees; not only did he bring a rugby team with him (Dewsbury Celtic), but he could sup his DJ fee on the night: The only self-financing musical turn I have ever come across in almost 40 years.

Later on in 1994, I took the tenancy of the nearby Bulls Head, on Huddersfield Road, Ravensthorpe. The area was then well supported with pubs and drinkers alike.

The Ravensthorpe Run on New Year's Eve was a proper pub crawl and not to be missed, pre-dating the Golden Mile of Bradford Road, Batley: The Old Albion, Rosey's Bar, The Royal, Station Hotel, New Albion, Ravensthorpe WMC, Ravensthorpe Hotel, Sheridans, Bull's Head and the Swan. It was a working class triumph for the social masses.

Only two remain in the area now, The Royal and the Bulls Head, with the Barclays private members club on North Road also closing last year due to the owner's retirement. So what's going wrong with our local pubs? As I can see it, industry in the area has declined so, therefore, has the working force who had the spending power. The Asian community has expanded and they mostly excuse alcohol on religious grounds.

Duty prices are still far too high to be a credible form of indirect taxation; pubco CEOs have greedily mismanaged some outlets.

Our community local is alive and well on TV – the Queen Vic, The Woolpack and the Rovers Return – although

the producers and scriptwriters on Coronation Street openly admit that they are hanging on to the audiences by painting a rosy picture of the type of community that was about 25 years ago.

What I think is the biggest factor in the pub's decline, is linked to the TV or computer screen. Pubs were once the social meeting place for people to catch up on life, and talk about all manner of things. Now there's Skype, Facebook, Twitter and as the digital generation catch up at the speed of light, the old social pub network declines at a sedately pace.

However, it's not all doom and gloom. There is a piece of multiple processing kit that's been about over millions of years, and it's encouraging people to see things in the real world: it's called the human eyeball Mk1.

Tim Wood

Old Colonial, Mirfield

Wakefield Beer Festival Beer of the Festival Results

The overall winning cask ale was Titanic Plum Porter. The top ten feature a remarkable number of dark beers.

- 1. Titanic - Plum Porter 4.9%**
Stoke-On-Trent, Staffordshire
- 2. Five Towns - Art Decade 6.4%**
Outwood
- 3. Fernandes - Black Voodoo 5.1%**
Wakefield
- 4. Penzance - Crows-an-wra 4.3%**
Crowlas, West Cornwall
- 5. Penzance - Scilly Stout 7.0%**
Crowlas, West Cornwall
- 6. Five Towns - More Grounds for Divorce 8.2%**
Outwood
- 7. Rat - Nosferatu 6.5%**
Huddersfield
- 8. Whippet - Snap Dog 5.7%**
Leeds
- 9. Padstow - Lobster Tale 4.5%**
Padstow, Cornwall
- 10. Sunbeam - Chocolate Mild 4.8%**
Leeds

Real Ale Talk Pub News

These pages list any notable changes that we know about to the 153 pubs and dozens of clubs in our branch area, particularly with regard to availability and choice of real ales and to new openings and re-openings. Also listed are a few reminders of some of our fine pubs where consistently good service can be expected; of course we don't have room to mention them every time. If you know of any other items of news or of a place worthy of a mention, please let us know. Cheers!

Batley: Batley remains a worthwhile place to break your train journey, with 5 good ales at the Cellar Bar, a fine selection of 2 regulars and 6 guests plus a good turnover of real cider at the Union Rooms and 6 pumps and fine live music at the Taproom, Theakston's Old Peculier and some interesting guests making the total choice over the three pubs approach 20 good beers and cider.

Soothill WMC has Black Sheep Bitter and Taylor's Boltmaker with a keen bar steward.

Batley Carr: The Woodman has well-kept Tetley's and interesting décor, with lots of sporting memorabilia in the games room.

Birkenshaw: The Golden Fleece re-opened after a long closure and a major refurbishment, the front being divided into a comfortable bar and restaurant, with plans to also make use of the large space of the former function room. Leeds Best and Pale are the regulars with four guests of mixed styles mostly from local breweries, Rat Poison (7%) being a rare treat (and reasonably priced) on our recent visit.

The Halfway House has always well-kept Tetley's and a rotating guest.

Birstall: The Horse & Jockey now has ACV status and has increased handpulls from five to six with John Smith's Cask, Ossett Silver King and Yorkshire Blonde, Jennings Cumberland and two guest ales, all except JS having discount for members. The Sheaf has Rosie's Pig cider and one or two ales, using pins (36 pint casks) from quality independent brewers such as Salamander and Saltaire (more suggestions welcome). Food comes in good portions and quality.

Briestfield: The Shoulder of Mutton closed but there are rumours...

Cleckheaton: The Horncastle is reported to now have real ale. The Malt Shovel serves Leeds Best and a guest. The Moorland, formerly Spensborough ex-servicemen's Club, has Golden Pippin and a guest and is host to a number of societies. Obediah Brooke continues to stock a good, varied selection of mainly Yorkshire-brewed guest ales.

The Rose and Crown



(see Photo) opened in late September after a lengthy and comprehensive, high quality restoration with lots of woodwork, quality furnishings and some impressive, enlarged old photographs and artefacts on a brewing theme. Six handpulls dispense rotating ales including two or more brewed in the back yard. Good quality food should be available soon if not now, from the well-equipped new kitchen, with a menu based on that of the popular



Gascoigne's Restaurant in Haworth.

After installing real ale in the Spring, the Station Tavern has a rotating choice, lately Bradfield Farmers Blonde and Robinson's Trooper.

The Wickham now has a house beer among the many wickets also serving Tetley's and beers from Taylor's, Thwaites, Copper Dragon, Black Sheep and Sharp's; why not call in and see if you can guess what brewery it comes from?

Dewsbury: Beer Street has well-kept Tetley's and is a gem of a pub.



The Crackenedge (see photo) is a fine, homely community free house with a well-kept guest from such as Cross Bay, Pennine,

Saltaire and Marston's. (see photo)

The Huntsman at Shaw Cross has much revised opening hours and food times, welcomes functions in its marquee and has Taylor's Landlord and Partners Blonde plus one to four guests according to demand. Good Sunday roast.

The legendary John F Kennedy, run by Ted since 1969, now opens Friday, Saturday and Sunday evenings 8-11:30, with usually a Glentworth ale available.

Leggers Inn has replaced its worn out handpulls and old favourites Everard's Tiger and Abbeylea Moonshine sit alongside some fine guests.

The Shepherd's Boy has around 6 well-kept ales plus several real ciders.

The Socialist Club is good for weekend live music and interesting guest ales.

The Timepiece has a good selection of guests at low prices.

The West Riding had another successful beer and music festival and always has a great selection of ales with styles to suit everyone.



Earlsheaton: The Park (see photo) has two rotating guest ales and has attained Cask Marque. Also, due to demand, a third pump has just been

fitted; an excellent achievement for a pub which for quite some time had no real ale.

East Bierley: The New Inn has Tetley's, Black Sheep and a couple of guests, often from Salamander. Good quality and value food is available.

Gomersal: Gomersal Cricket Club has two real ales and is worth a visit as is the Bankfield across the road, down Bleak Street, a free house with a varied range lately featuring Silver King, Spitfire and a guest, all around £2.40.

The emphasis may be on food, especially steaks, however the Saw in Gomersal offers 20p/pint discount to CAMRA members and has up to four ales.

The Wheatshaf remains popular with diners who like good quality and generous portions, with well-kept Abbot and two guests.

Grange Moor: The Grange (Huddersfield area) has John Smith's Cask and Ossett Yorkshire Blonde.

Hanging Heaton: The Fox & Hounds has been turned around by new management with a reputation for good beer, currently serving 2 or 3 beers such as Abbeydale Moonshine, Bradford Farmers Blonde, Ossett Yorkshire Blonde, Sharp's Doom Bar and York Guzzler, while nearby the Cricket Club has well-kept Doom Bar, Ossett Yorkshire Blonde and a rotating guest, Whale Premium Amber on our last visit.

Hartshead Moor: The Old Packhorse has three ales including Theakston's Bitter, Ossett Yorkshire Blonde and a guest.

Heckmondwike: The Old Hall continues to sell Samuel Smith's Old Brewery Bitter at a low price.

The Six Lane Ends has one ale, usually Thwaites Wainwright.

Heckmondwike Sports Club has Sharp's Doom Bar and Greene King IPA.

Hightown: The Brew House has eight pumps for beer including

a well-chosen guest ale, plus real cider and some of their own flavoured ciders.

The Cross Keys has Otter Bitter and Wells' Bombardier.

Liversedge: The Lonsdale, now managed by Clifton Properties who have done a good refurbishment, has one real ale, currently Black Sheep Bitter, but the manager is keen to extend the range depending on demand.

The Old Oak now has a regular clientèle appreciative of the quality of ales such as Saltaire Blonde and sometimes beer from Nine Standards Brewery.

The Swan appears to have been sold by Enterprise and is at the time of writing showing as To Let, presumably free of tie. This used to be a busy pub so could be a good opportunity.

The Toby Jug is a fine community pub, John Smith's Cask.

Mirfield: The Airedale Heifer has Ossett Yorkshire Blonde and three rotating guests of good quality, with discount for CAMRA members.

The Dusty Miller has re-opened under the management which gained a good reputation at the Royal and Ancient, Colne Bridge. There are three regular ales plus one changing, all currently £3 pint. Food is important here and there are separate menus for the bar and the restaurant.

Knowl Club has up to four ales, mostly from Marstons' portfolio.

The Navigation had another great beer festival in September featuring over 30 beers from the east of England, otherwise a range of Theakston beers (including Old Peculier), Caledonian beers and guests are available.

The Old Colonial has Copper Dragon Best Bitter and three ever-changing guests, usually including a delicious dark ale such as Rudgegate Ruby Mild.

The Railway pub/restaurant has new management, owners of the Black Horse at White Lee, with improved quality of real ales featuring autovac dispensed Tetley's, Taylor's Landlord, Doom Bar and a guest over 4.5% ABV, with CAMRA members' discount. The Shoulder of Mutton has re-opened after refurbishment.

The White Gate has Black Sheep Bitter, Golden Pippin and occasionally a house beer.

The Wilsons Arms, which is known for late night entertainment, has Ossett Pale Gold.

Norristhorpe: The Rising Sun is now well established with a good trade on its eight pumps from a number of Yorkshire breweries and the garden has been renovated while the New Yew Tree is no more.

Ravensthorpe: Rosey's has closed permanently and no other pubs have real ale.

Roberttown: The New Inn usually has one of its own excellent brews, a rhubarb beer being a recent treat, alongside Leeds Best, Abbeydale Moonshine, Mallinson's Bobtown Blonde and a couple of interesting guests which normally include a dark beer.

Thornhill: The Savile Arms has Black Sheep Bitter as its regular ale and has recently featured beers from Jennings and Stancil's breweries. Quality home-made meals are served on Wednesdays and Fridays. Booking essential.

Thornhill Edge: The Flatt Top has John Smith's, Tetley's and Leeds Pale with occasional guests, lately featuring Bosun's.

Thornhill Lees: The Nelson, a fine community pub, serves Thwaites Wainwright and a rotating guest.

Upper Hopton: The Traveller's Rest has Ossett Yorkshire Blonde and Robinson's Unicorn.

Upper Hopton Club has Little Valley Withens Pale and Cragg Vale Bitter both at £2.30/pint.

Whitley: The Woolpack has Ruddle's Bitter, Abbot and Old Speckled Hen (all brewed by Greene King).

Woodkirk: The Babes in the Wood has new management, formerly of the Crown at Chickenley, dispensing Black Sheep Bitter.

As was mentioned recently in the news, a load of Punch pubs have just been sold to New River Retail, who in the past have mostly demolished or converted pubs to shops. They say they will initially at least, run them as pubs.

Punch categorise their pubs into core A and B and non-core, non-core meaning they would be happy to get rid, then Core B presumably being next for the chop. One that was in the news recently was the Roscoe Head in Liverpool, in the Good Beer Guide since 1974, which has been sold to New River despite not being a non-core pub, so it seems that none may be regarded as safe. If your valued local is a Punch pub, you may like to start the process of application for Asset of Community Value registration, to give them some protection against sudden sale or change of use. The process is not too difficult if you can find 22 or more people to support the idea; please get in touch if you would like some advice on the matter, we have already completed a couple of successful applications and regulars at the Old Turk helped save their pub from closure by doing it themselves. No matter who owns the pub, if you value it then you can apply for ACV listing. (See ACV article in this issue)

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Give Me STRENGTH

One my favourite pubs in Yorkshire is the Cross Keys at Siddal near Halifax, where licensees Hugh and Ruth serve up some fantastic cask ales and real ciders. The clientele is one of the most friendly I have ever known and amongst its ranks is Barry the championship winning pork pie maker whose perfectly formed creations are always available (to the delight of pub dog Poppy). Throw in a fantastic roster of bands of all styles on Sunday afternoons and what is there not to be ecstatic about? There is a great annual beer festival held every August and this year's was no exception. The pub regulars like their strong beers and this led to Hugh asking award winning top Yorkshire brewer, Tony Rogers and myself to come up with a strong festival special, hopefully with a double figure ABV.



Tony thought we could get near and thus, early on a Tuesday morning in mid July he collected me from Howden railway station and we drove to his home and brewery in the sleepy village of

Ellerton close to the River Derwent. We came up with the idea of a Double IPA and spent the day having a fun time recounting beery stories while getting on with the serious creativity business.

For the strength to be high, less liquor (a technical term for water no less) and more malt had to be used in the mashing process. The mashing paddle was almost able to stand up on its own and was very exerting on the old (in my case) arm muscles when it came to stirring the magic mixture. Once the transfer to the copper had taken place Tony handed me the malt shovel and said "empty that!" It was hard going but fortunately he and partner Jackie had practicality in mind when building the brewery and had decided upon a tilting one. Phew!!! And to give him his due, Tony did clean out the copper boiling vessel once the wort had been transferred to the fermenter. It was like the re-staging of an episode of Jeux Sans Frontières from the 1970's. He climbed in through a narrow hole in the front and his head popped out above the parapet. Tony made some calculations with the aid of a hydrometer and a calculator and said "I think we're almost there". Using the figures he predicted that our as yet unnamed beer would be somewhere between 9% and 10% ABV. Just what Doctor Hugh had ordered!

Having completed our work for the day, the phone rang and it was Hugh. He had thought of the name for the

beer – something to do with Hull, Hell and Halifax he said. Well I live in Hull and Hugh is a stone's throw from Halifax. Presumably that leaves Ellerton unjustly as Hell. It is such an idyllic village it seems more like Heaven to me. Then the idea developed. Why not call it "Beggars Littyen" playing on my surname? Beggars Littyen was the 1622 work of Water Poet John Taylor and included the cry "From Hull, Hell and Halifax, Good Lord deliver us!"

That was it for a couple of weeks until the opening day of the Cross Keys festival. I arrived to find Beggars Littyen on the bar with a crazy pumpclip. A copy of an old etching of the Halifax Gibbet that was used to chop the heads of thieves off had my alter ego's bonce falling to the ground by the light of a Half Moon. You could not make it up except that somebody did! I apologized to Hugh for not quite getting the beer to 10% ABV and he said "That's ok. I love it and I'm keeping the other cask to myself." He then led me outside to the beer garden where a working gibbet, made by a local joiner stood and I was jokingly (I hope) decapitated. All great fun and our beer wasn't half bad.

Postscript: The beer was available locally in the Chequers Micropub in Beverley using the normal style pumpclip. Both proprietor Ian and I still could not stop laughing when I visited. Crazy!

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THE MEN IN SHORT WHITE JACKETS

In past issues of Real Ale Talk there have been articles looking at various pubs, licensees, customers and characters in the Heavy Woollen District. However, one aspect not yet touched upon is the role played at one time in many local pubs by 'The Men in the Short White Jackets'. For this account of a bygone service our thanks go to veteran writer Alan Thomas. Now read on.....

To appreciate the need for these once familiar pub 'bit-part players', it is necessary to cast ones mind back to the days when most drinking establishments were compartmentalised — a far cry from the large drinking areas which prevail in most of today's licensed premises. Many will recall the once familiar names given to these separate drinking areas, snug, tap-room, vaults, lounge, saloon, best-room, concert-room, bar, etc. Even passageways and corridors dedicated to stand-up boozing were accorded special, but often unofficial names.

Area designations were etched into glass windows, informing passers-by of the variety of rooms within the establishment. This sectionalised drinking was all the rage in the days when class-distinction intruded into many aspects of everyday life. This segregation was rigorously enforced and woe betide any working man wearing dirty overalls who dared to venture into the lounge or best-room. It was the tap-room for him.

The younger generation of Real Ale Talk readers, and future generations may accept that drinking segregation fitted in with the social conventions of the past. However, what they will find difficult to understand is the varying prices, which were charged for identical drinks, depending upon where one was seated in the pub. Not only was this an accepted standard practice, but these price differentials were prominently displayed in the pubs. For example, when a pint of mild to be drunk in the public bar cost nine old pence, the snug or best room price would be ten pence. These price differentials were accepted on account of the superior seating and general surroundings in the premier priced rooms. A further justification, particularly in the evening and at weekends was due to these 'posh' areas being served by men in short white jackets. In other words, for paying a higher price, drinks were brought to you — no more going to the bar and having to 'elbow' a way forward for service.

But who were these men in the 'short white jackets' who preformed this somewhat menial task, and for which there never appeared to be any shortage of applicants? In the majority of cases this role was performed by men who

were in full-time employment, who, for various reasons wanted to increase their income. Others did it just to get out of the house, be away from the wife, or have a few drinks.

Generally speaking, these 'part-time waiters' were of smart appearance with neat haircuts, well polished shoes, pressed trousers. Collars and ties were mandatory. Of course we are writing of times when most licensees were smartly attired. The more senior readers may recall Edgar Lister, licensee of the Scarborough Hotel in Dewsbury with his diamond tie-pin, gold cufflinks and white, starched collars.

This part-time work was known locally as 'waiting on', a job, which never appeared to be advertised, but vacancies were filled by word-of-mouth. Payment no doubt varied from one establishment to another, but was probably part of what is known today as the black economy. Some 'waiters-on' were known to offset any payment against their drinking slate, others were reputed to be repaying a debt to the landlord.

Although the employment of such part-time staff appeared to be informal and ad-hoc, the part played by these 'waiters-on' was obviously recognised by the breweries as they provided the short white coats. These jackets carried the brewery logo emblazoned on the top-pocket — some long-gone such as Ramdens Stone Trough and Whitakers Cock o the North others still familiar such as Tetley's Huntsman. The waiters-on would don these jackets prior to entering the public areas in order to demonstrate that they were part of the establishment. These part-time waiters also operated in Working Men's Clubs, Conservative Clubs etc., and quite a few became well-known characters. One in particular used to request the bar staff to retain sediment from the bottles of Red Label Bass and Worthington White Shield, (then the only commonly available bottled-conditioned ales) which he used to drink at the end of his shift. Today's high-fibre breakfast cereals were unnecessary, as he claimed that it "kept him regular"!

The majority of the "waiters-on" were men, even though serving at table was not a vocation favoured by the local male population.

The men in 'short white jackets' together with the men in long white coats and basket on arms, shellfish salesmen (jokingly referred to as 'prawnbrokers') have long gone from the local pub scene, no doubt never to return.

Is there such a thing as Good Beers in Benidorm?



There is but not easy to find, on a recent quest I started in the old town in the centre, up towards tapas alley in the plaza de constitucio, just above the alley is the “Tragantua” tapas bar and cafe , there is some excellent tapas on display but I am here for the beer, on display is seven artisana beers in bottles, craft beers to us, of the seven, three are brewed in Benidorm, the “Benidorm Blue Beer” a light golden beer at 4.6%, it’s not blue, just the bottle, “Serra Gelada” a bottled conditioned beer with a taste a bit like the wiesse beers, and “Freda Gram” another bottled condition beer but lacking in flavour a bit, one is made with sea water ?, well I didn’t get round to that one, you also get a tapas with each beer.

From the old town a 10 minute walk to the pontiente side of town about a third way up Av.Rei Jaume 1 on the left is “Mario’s”, a pleasant Belgium bar with a



good range of Belgium beers, on draught was Leffe blond and brown, Juliper, Kriek and a rotating one, the Brugge Jot was on today, Mario keeps all the correct glasses including the Horn glass and cradle for the 10% “Corne” also the egg timer shape “Kwak”, just a word of warning, Mario runs the bar on his own and is likely to close for siesta, about an hour around 2.00pm.

Next back to old town on Levante beach side and catch the number 10 bus, this route takes you to most places for just euro 1.50, and so on to the village of Altea, the end of the bus route and about 50 minutes away, here is the “Althai brewery” but unable to find it or anywhere that sold the beers, but it’s a lovely village and worth the trek up the very steep and narrow streets to a church and

plaza on top and back to the sea front to an attractive promenade, plenty of eating places and bars, from here it’s a nice walk along the coast to next village Albir and found the illusive beers at the “Universal” bar and café on the main road, 66 carrer el-albir, a 10 minute walk from beach. The no.10 bus stops right outside, they advertised “Brown ale” in English, so had to try, tasted nothing like a brown ale but more like a “dunkel wiesse” from Germany, all bottled conditioned, also an American IPA at 5% a bit different but ok.



So on the no.10 to the “Villamar camping” just on the outskirts of Benidorm and go through the main gates and follow the road behind the reception to the club

house, it’s open to all, and one of the best settings in the area, swimming pools, gardens and palm trees with Benidorm in the back ground, they sell the “Alambra” on tap, probably the best of the Spanish beers and because they have a big turnover, the beer is not gassy, and at euro1.60 a pint good value, although they do a special Alambra in bottles 5.4% at just one euro, in that surroundings, a wonderful 2 hours passed nicely.

Next a 35 minute walk (or no.10 bus) to the beach, bottom of Av.Ametlla de mar and opposite burger king in an alley is the “Little Devil” Belgium bar with Palm, Juliper, Kreik and



Leffe blond and brown on tap, plus a selection of bottles and a selection of British commercial beers such as Carlin and Magners on tap for those who miss it, also an excellent coffee and brandy, and so to bed.

Joe kenyon



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THE TAPROOM



BATLEY

FIVE TOWNS BREWERY

A Most Unusual Brewery Visit

We were fortunate to be amongst the few invited guests for an occasional "open house" at Fivetowns Brewery, Outwood, Wakefield recently.

Although the 110 Service from Wakefield drops you at the door as it were, there are no real outwards signs of a brewery except a very small notice.

It is in fact, the house of Malcolm and Beverley who gave us a very warm welcome.

The brewery is actually located in the garden buildings and the pleasant garden has lots of the breweries bottles on display.

Access to the cellar bar is through the house itself. The bar is unique and packed with memorabilia. Malcolm was serving "A Day at The Races" (a very pleasant mid/light coloured bitter at 3.9%), a very drinkable "Crisis" (a nice smooth bitter at 4%) and the "Strange Brew" (which at 7% had to be treated with more caution but extremely nice).

We were served with snacks and pie and peas to add to the very pleasurable afternoon spent in a very unusual setting and with excellent hosts.

Carol and Phil Cain

FIGHTING COCK BEER FESTIVAL, BRADFORD

The legendary Fighting Cock at Lister Hills, Bradford, the template for bare floor real ale houses was able to add to their constant extensive range of quality ales with a beer festival recently.

This was held in the newly opened beer garden adjacent to the pub where 40 beers were on offer all at £1.50 a half (by token) as well as all the beers and ciders inside the pub at £1.60 a half.

We tried quite a lot of the brilliant range of beers over the 4 hours we were there and they were excellent.

It's great that a pub in such an isolated place, not viewable from the main road is still going from strength to strength which proves that good ale will always sell anywhere!

Carol and Phil Cain

PARTNERS BREWERY REPORT

Since moving to our newly built premises in Hightown, Liversedge in June 2015, Partners Brewery have continued to go from strength to strength. Head Brewer Justin Clarke continues to produce quality regular beers from our new 15 barrel brewery plant such as Cascade (4.0%) and the award winning Tabatha (6.0%). We also produce a different seasonal beer per month, all of which

have sold out in record time over the past few months. Forthcoming monthly seasonal beers include Stout & About (3.9%) for November which is a rich, smooth, full bodied Stout with flavours of roasted coffee, chocolate and spice and returning for December is our ever popular Christmas Cracker (4.2%) which is a dark coloured ale with a taste of caramel, orange and Christmas spices. Please contact Partners on 01924 457772 or email sales@partnersbrewery.co.uk for further details or to order any of our beers. Full details of all our beers and up to date brewery news can be found on our website www.partnersbrewery.co.uk

Alongside the beers Partners now also offer a range of premium craft ciders and perrys using traditional fermentation methods and finest quality ingredients. The ciders available range from fruity blackberry and raspberry ciders at 4.0% to a medium sweet perry at 7.4%. All of our ciders are supplied in 20L bag in box.

All of our monthly seasonal beers are showcased at our brewery tap, The Brew House (www.thebrewhouse.pub) on the 1st Wednesday of each month at a special price of £2.50 per pint including supper, so please come along and give our beers a try.

Dan Holmes

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The Female Hop Beer Festival



The sixth beer festival at Jacobs Beer House in Bradford was yet another creation from the head of licensee Christina Wagstaff. The theme this time was a festival entitled “The Female

Hop” that was a celebration of beers brewed by women - Brewsters. With the aid of knowledge from a friend she gathered together a list of female brewers and asked them if they would supply beers for her festival. The result was seventeen beers from ten breweries.

Why “Brewsters” you may ask? The number of professional women brewers in this country and no doubt the world is on the up which just illustrates that brewing has come full circle. From ancient times until the Industrial Revolution, making beer was the domain of women as part of their role in the home. Just as food was home prepared in the kitchen for the family (including children), beer was too. For many years water quality was poor and the only safe way of drinking was to partake in alcohol. Anything left over was usually sold, often providing a valuable income for households. Indeed a survey of an English town in the 13th century found that only 8% of brewers were men. Alehouses were most often run by women and that often meant that there was a room made available in the house for the consumption of “home brew”.

However the social and economic change brought about by the Industrial Revolution generated a huge change. With the scientific understanding of the brewing process and the introduction of large scale equipment into what amounted to factories (the domain of men), beer was taken out of the hands of women and the family home and produced on a massive scale by men, for men!

In recent years there has been an upward trend of more women drinking real ale and this has been reflected by the increasing number of brewsters in the industry, nowhere more so than in God’s Own County. Of the ten Brewsters breweries showcased at the festival, seven were from Yorkshire and the other three from not far away. Women brewers tend to think outside the traditional box and its often called boring bland brown beers (although still liked by some) and these are no longer the norm. Many have brought imagination to their craft and just as there is a trend to experiment with flavours and tastes with food, they have been as innovative with beer and have not been afraid to be creative. With this inventiveness has come commercial success and recognition too. Many female brewers have won awards all over the country for their beers and perhaps the pinnacle of these successes

was the title of “Brewer of the Year” being awarded by the British Guild of Beer Writers to a woman for the first time in its twenty year history to Sara Barton in 2012. Sara owns and runs Brewster’s Brewery in Lincolnshire and provided a great beer for this festival.

And what of these brewsters and their beers? In brewery alphabetical order:

Baildon Brewery

Guest appearing at the festival launch was local lass Leigh Terry from the Baildon Brewery who had supplied her Brunette, a 3.9% ABV Ruby True Ale made with English hops. Although she had only been running her brewery for about a year, Leigh had previously spent ten years performing various roles at Britain’s oldest brewery, Shepherd Neame in Kent. She was on her way to drop a wooden cask also containing Brunette to the Oddfellows at Shipley and so a photograph just had to be taken. She had this to say about being a brewster “This may seem like a male dominated industry but in practice is more like a club where women are accepted as equals. That is the beauty of brewing. All true brewers are supportive of each other. We leave the cutthroat business to the salesmen. For these reasons there is no other industry I would rather work in and I am very proud of our heritage. Read the story of Leigh and her Baildon Brewery in the article written by Jeff Utley MBE in the Tyke Taverner from July/ August 2014.

Bradford Brewery

The beer from the newest and most local brewery was a lovely 5% ABV Strawberry Pale Ale brewed by Maria Barrett at Bradford Brewery. Called Jaspa, the strawberry flavour was very subtle and monies raised from sales of this festival special were donated to Children’s Liver Disease Foundation charity.

Brewsters Brewery

In the business for over twenty years, Sara Barton founded her Brewsters Brewery because she had a raging desire to brew fine innovative beers on an artisan scale. She took a Masters degree in Brewing at Heriot-Watt University in Edinburgh, and spent several years working for Courage mainly in the Berkshire Brewery as a production manager. With her brewery team she continues to develop new beers and put a twist on old styles by incorporating the latest hop varieties. She heads an all round brewery developing the experience to produce an array of beer styles with great flavours for all occasions. On the bar at the festival was Aromantica (4.2% ABV), a light amber beer with a slightly sweet nutty flavour.

Brown Cow Brewery

Sue Simpson at Brown Cow had supplied two beers for the festival, the multi award winning Thriller in Vanilla (5.1% ABV) and the ever popular (if you are lucky to frequent the great pubs of Selby) White Dragon (4.2% ABV). Sue had this to say "I brewed my first Brown Cow Brewery beer eighteen years ago on the 17th July 1997. Back then it was pretty unusual to be a Brewster, there was probably only around a handful of us in the country and sometimes I admit it could be hard to be taken seriously. These days though it's not so unusual and it's great to see a growing band of brewsters joining the industry. I've just brewed my 1,432nd beer and I don't intend to hang up my mashing-in paddle any time soon!"

Empire Brewery

Normally, Russ Beverley does all the brewing down at Empire in Slaithwaite (Slawit to train conductors and us locals). However half the brewery team are two redheaded ladies and they thought why not get stuck in and came up with "Double Hop, Carrot Top" (4.3% ABV). Brewed by the "Empire Bunny Boilers" (their words not mine), it is what it says, a doubled hopped pale ale with tongue tantalizing notes of mango, passion fruit and lime - what's there not to like. Well if this is their first attempt there should be more to come in the future. Lovely.

Ilkley Brewery

Head brewer at Ilkley Brewery, Christa Sandquist has been with the company for almost two years after two year's brewing at the Harviestoun Brewery in Scotland. She has brought a wealth of knowledge and experience, endorsed by a degree in Brewing and Distilling at Herriot-Watt University as well as a Chemistry degree from the University of Washington. The Invader is a 4%ABV crisp, peppery and light rye pale ale that is a revamped and improved recipe developed from Rye Pale brewed for Le Tour (Bike Rye'd) last year.

Mallinsons Brewery

Former teachers Tara Mallinson and Elaine Yendall love beer and their inspiration in establishing their brewery in 2008 was to develop and brew beers that they like themselves. Over the years, they have gained a reputation for producing crisp, clean flavoured hoppy ales, their speciality being single hopped variety ales of which those supplied to the festival are prime examples, namely Citra (3.8% ABV), Bramling Cross (3.7% ABV), Baby Mosaic (3.7% ABV) and Ella (3.9% ABV made with Stella hops – don't ask!).

Oldershaw Brewery

Kathy Britton is the managing partner at Oldershaw Brewery in Lincolnshire. She runs the brewery on a day to

day basis: brewing, recipe devising, selling beer, handling the office and pretty much anything else that needs doing. She has developed many new beers including those which are part of Project Venus – a collaboration by brewsters to raise the profile of women in the brewing industry. On the bar was Mosaic Blonde (4.3% ABV), a lager-style beer featuring three hop varieties including the formidable 'Mosaic', a relative newcomer to the hop scene and the current favourite of many including myself. Waiting in the wings was the American Hopquad IPA (5% ABV), a beer with striking orange, citrus and herbal notes.

Riverhead Brewery

After two years as assistant brewer at the Riverhead Brewery in Marsden, Lisa Handforth has been going solo now for around four years making some wonderful beers. Her brewery is a two brewers barrel plant producing just eight firkins per brew, meaning that she can experiment and produce a massive range of styles of beers, including many one-off, limited edition brews. Lisa says "each and every brew day is full of challenges and as a result I have become the mistress of multitasking, but for me, knowing that people really enjoy the end product is the greatest reward." Well said. Lisa's beer for the festival was the flavoursome Dandelion and Burdock Mild (3.6% ABV) with herbal and floral notes.

Welbeck Abbey Brewery

The career of head brewer Claire Monk all came about by chance. Having studied microbiology and bio-chemistry at Sheffield University, she was unsure about a career path when a lecturer friend suggested the food and drinks industry. She soon found herself at Kelham Island Brewery in Sheffield training as a brewer. It was the ideal role, made even more appealing by the fact that she'd always had a passion for beer encouraged by her father's love of real ale. When Welbeck Brewery opened in April 2010, Claire moved to become Head Brewer. A dream come true job indeed. She is now relishing the routine of brewing and managing the brewery's day-to-day business. "It's very demanding, but great fun", she says. Three of Claire's beers were available: Portland Black (a rich black porter at 4.5%ABV), a delicate golden ale called Aphrodite (5.2% ABV) and a malty amber beer called Red Feather (3.9% ABV).

Thus the Brewsters festival provided a multitude of styles with something for every palate. Well done Christina for organizing it. What will she think of next? Perhaps a tap takeover from a brewery that only puts its beers into wooden casks!

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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



Small World Brewery and Bury Trip



Just over a year ago in June 2014 beers from the new Small World brewery began to appear in the Huddersfield area and it was not long before some SPBW (Society for The Preservation of Beers from the Wood) West Riding branch members had tasted them. The feedback was great. On their

recommendation the brewery was approached and a visit arranged. Around thirty branch members filled the coach on a bright Saturday morning and it was not long before we had left the motorway for the outer reaches of Huddersfield district. Located between Shelley and Shepley, the brewery is in one of the units on the Barncliffe Mills trading estate, formerly used for textile production.

We were greeted by owner Dave Hill and operations manager Pete Forder and there was no preamble just a huge surprise. They had borrowed a few wooden casks from Neil and Maureen at the Junction in Castleford. Especially for us, two beers, Long Moor Pale (3.9% ABV) and Thunderbridge Stout (5.2% ABV) were available from the wood. These were via handpump in the lovely upstairs wood logged brewery bar / hospitality area, nicely constructed into the rafters of the building.

For the enthusiasts Long Moor Pale was also available from a steel cask on the downstairs bar. Some of us took up the challenge and, yes, we did taste the difference which not only pleased us but also Dave. Alongside on the downstairs bar were Barncliffe Bitter (3.7% ABV) and Summer Bank (3.7% ABV).

Once everyone had a drink and made themselves comfortable around various parts of the brewery, Dave and Peter circulated amongst small groups and even individuals to answer questions. We were also allowed to wander off on our own to inspect the various parts of the brewery – even to take photographs of the wooden casks in the cellar!

Of particular interest, amusement and hilarity were the unusual half pint polycarbonate glasses that appeared.

These had the appearance of a standard pint glass that had been sliced into two vertically from base to rim. And of course this was a photo opportunity that was certainly not missed.

As the hospitality continued, the food arrived. Firstly, courtesy of Dave's wife Penny, light snacks of cheese, meat and crackers appeared and rapidly disappeared. Then it was time for the now famous Barncliffe Chilli, expertly prepared by Peter's wife Joanne. Great scran indeed! And then – more lovely beer.

After around four hours of wonderful hospitality it was sadly time to set off to our next destination. Our thanks go to Penny and Dave and Peter and Joanne. Just great. Following some snoozing and sobering up we arrived in Bury near the market and as time was on our side several of us ventured into the market to buy some of the world famous Black Pudding. While some chose to eat it hot there and then others bought some for later. A treat indeed.

Undoubtedly, the highlight for beer was the Trackside, part of the East Lancs Railway. They were having their "Summer Diesel Gala Weekend". Alas, as a result, there were no steam trains but nevertheless it was very interesting for many to recall their notebook youth days. And not forgetting the extremely rare red telephone box with postbox and stamp vending machine on the platform. As a consequence there was a constant but fast moving queue at the bar for a fine selection of lovely beers.

A very interesting new pub was the Clarence which is a smart place with Silver Street microbrewery in the cellar which could be viewed on the way to the loos. At the bar there were several guest beers alongside the three house beers (which could be purchased as 3 x 1/3s by CAMRA members at a discount). There were plenty of other good pubs too.

As always time to depart came around all too soon and after more snoozing and sobering up on the bus we arrived in Leeds on time. Several of us chose to visit the great new Leeds Brewery pub, the Lamb and Flag which was conveniently located at our dropping off point. And to round off an exceptional day a few of us crossed the road for some more great beers in the Duck and Drake while watching great blues band Crosscut Saw.



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Do You Use Whatpub.com?

One of our most useful campaigning tools is also a great help to anyone looking for a good pub or club to visit, whether locally to home or while travelling away from home. I am referring to whatpub.com, the national pub and club guide set up and maintained by CAMRA members. Currently there are over 35,000 real ale pubs listed, plus many more which do not presently have real ale. The detail for each pub is more extensive than any other online pub guide and, unlike other guides, no-one pays either for having an entry or for using the guide.

While no guide is ever entirely up to date, in practice whatpub.com needs the help of thousands of pubgoers, whether CAMRA members or not, to ensure that it is helpfully accurate. This is where we request the assistance of our local readers. What would be most helpful would be for people like you to let us know when detail is not up to date, including any or all of opening hours, the ownership of the pub (for example Punch, Enterprise, private ownership), regular and guest beers on offer, times when food is served and features and facilities of the pub.

Any person, including non-members, may feed back information on any entry in whatpub.com via a link near the bottom of the page of the entry. For instance, I recently went to a pub in Richmond, North Yorkshire hoping for a meal but found that the Sunday food times had changed, so I used the feedback link to pass on this information. This gets forwarded automatically to the Pubs Officer of the relevant branch for processing and it also tells them whether or not the information is from a CAMRA member.

Entries in **whatpub.com** are not limited to real ale pubs. The aim is for every pub and club to be listed, whether real ale or not, partly because we never know whether such a place might add real ale in future or change ownership for the better as has happened with many of our local pubs. We think we have at least a basic listing of every pub in our branch area but we know that we are missing many clubs, some of which now offer some very good ales and more than ever before allow non-members to go in and buy beer.

WORDSEARCH

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Contacts & Diary

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HEAVY WOOLLEN BRANCH DIARY

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

Thur 29th Oct - Social, Fox & Hounds, Hanging Heaton then 9:15 Crackenedge

Fri 6th Nov - 8:30, Pub of the Season presentation, Park, Earlsheaton

Mon 9th Nov - Meeting, New Inn, Roberttown

Thur 26th Nov - Social, Airedale Heifer, Mirfield then others, lots of choice.

Mon 7th Dec - Meeting, Black Bull, Birstall

Fri 11th Dec - 7pm, Xmas social (please book), Old Colonial, Mirfield

Mon 11th Jan - Meeting, Rose & Crown, Cleckheaton (TBC)

Tue 26th Jan - Social, Upper Hopton Club then 8:45 Travellers then Flowerpot

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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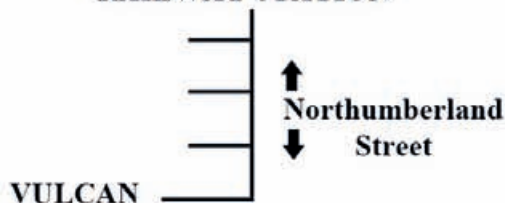
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