

Real Ale Talk

Magazine of the Heavy Woollen branch of CAMRA



A New Lease of Life for the Park

New Brewery in the Heavy Woollen Branch



Please read and leave for others to enjoy

Spring 2016

Distributed FREE to West Yorkshire pubs & clubs

Circulation 2000



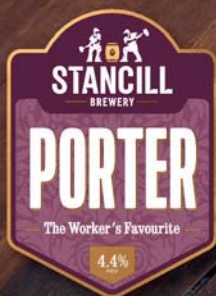
CAMPAIGN FOR REAL ALE



STANCILL

BREWERY

Stancill have a reputation for award-winning craft ales, brewed with passion and in the pursuit of perfection. We believe our new look and range of pump clips amplify these core qualities, so look out for these wherever good beers are sold.



☎ Beer Line 0114 275 2788 / 07809 427716 🌐 www.stancillbrewery.co.uk

📘 facebook.com/stancillbrewery 🐦 twitter.com/stancillbrewery

Chairman's Welcome

Hello and welcome to our Spring edition of the Heavy Woollen CAMRA Real Ale Talk publication. In this quarter's magazine we have the latest information from our local pubs and brewers along with a selection of interesting articles.

During the last three months, we have seen a number of new landlords, landladies and managers taking over some of the pubs and clubs in the Heavy Woollen area and I am sure you will be giving them your support as they settle into the area. We continue to see the growth of Real Ale in our outlets and I know from feedback that you as the customers are dictating the style and choice of beer in your local.

We continue to try 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 so already. This would enable us to assist in promoting the club for free on our website and magazine if they wished.

On Saturday 5th March in celebration of International Women's Day, women brewers across the world were again uniting to raise awareness and promote women in the brewing industry. All breweries were brewing the same beer on the same day to produce this collaboration brew.

A number of our local pubs supported this day last year and I would encourage you to locate some of the beer brewed if possible as the standard was superb. One of our local brewsters, Lisa, from the Riverhead Brewery in Marsden produced this beer last year and it was delicious. I am also pleased to announce that we have another new brewery in the area and that is Mill Valley Brewery in Liversedge. On behalf of the branch we wish Steve every success going forward and look forward to seeing his beers on the bar locally.

In the next three months we will also be selecting our Pub of the Year, Cider Pub of the Year and Club of the Year, and I can honestly say the standard is improving year on year. That is all down to the high quality served by our local pubs and every year it seems to get tougher to choose. The voting is decided by the branch and is open to all CAMRA members in the Heavy Woollen district.

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!

Contents

Chairman's Welcome

Page 3

Beer Festivals Near & Far &

Wordsearch

Page 4

Mill Valley Brewery

Page 5

Stancill Brewery & Discover Real Cider and Perry

Page 7

Springwell Brewery Co. Ltd

Page 9

Tadcaster's Great Yorkshire Beer

Page 10 - 11

The Park - Earlsheaton

Page 11

Pub News

Pages 12 - 13

New York - Beer in the Big Apple!!

Page 14 - 15

Regional Young Members Social

Page 16 - 17

RAT on Tour

Page 17

Brewery Round Up

Page 19

Master Cooper Gets His Apprentice

Page 20 - 21

The EU and Cider Duty

Page 21

Rumours of my death are greatly exaggerated

Page 23

Membership

Page 24

Discount Scheme & Wordsearch - Solution

Page 25

Contacts & Diary

Page 26

Beer Festivals - Near & Far

MARCH 2016

24th - 28th

The Old Cock Beer Festival. Otley

24th - 27th

Horsforth Beer Festival, Hall Park Cricket Club Leeds LS13

25th - 27th

6th Emley Brass Band BF, Band Room, 9 Beaumont St, Emley HD8 9RN. Fri - Sun 1pm - 11.30pm

25th - 27th

Morley Annual Cricket Club Festival, Scratch Lane, Morley LS27 0JJ

APRIL 2016

14th - 16th

Hull BF, Holy Trinity Church Hall, King St, Hull HU1 2JJ. Thu & Fri 12noon - 11pm; Sat 12noon - 8pm.

29th Apr/2nd May

Summer BF, Fox & Goose, 7 Heptonstall Rd, Hebden Bridge, HX7 6AZ. Normal opening hours

MAY 2016

19th - 22nd May

Navigation Tavern, Station Road, Mirfield "Beers never seen round here before"

JUNE 2016

2nd - 4th Jun

Skipton BF, Ermysteds Grammar School, Gargrave Rd, Skipton BD23 1PL. Thu 3pm - 10pm; Fri & Sat 11am - 10pm.

WORDSEARCH *Closed Yorkshire Breweries*

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

Mill Valley Brewery



This is a new Brewery to start up in the Heavy Woollen Branch. It is based in Liversedge, West Yorkshire, and was founded by Steve Hemingway.

Steve previously had brewed Real Ales from his home for a number of years and until recently he was working as a sales manager for a cooling company from which he was made redundant. Steve wanted to start his own microbrewery but was too busy at work, so he decided straight away he was going to start and build Mill Valley Brewery.

The Mill Valley name came about as the Liversedge area is well known for its famous past history with the Luddites and textile industry in the Heavy Woollen area.

Mill Valley Brewery will be brewing four real ales in 2016. These are:

1) Best Ale, is an amber coloured ale with an ABV of 3.9%

2) Blonde Ale is a lighter beer with an ABV of 3.9%

3) Golden Ale is a real ale with an ABV of 3.7%

4) Darker Ale, with more of a stout taste, has an ABV of 4.2%.

It is Steve's intention, in the near future, to produce bottled beers with a more seasonal flavour. The Mill Valley Brewery has got off to a flying start over Xmas with a Brewery launch at the Old Colonial, Mirfield (See photo of Steve with Tim Wood), and Mill Valley Ales appearing on such bars as the Leggers, the Pear Tree and Huddersfield Golf Club to mention just a few. Due to the popularity of these ales, Mill Valley Brewery have already searched out larger premises and are increasing their capacity to cope with the increase in orders.

Brewery Address

Unit 5, Woodroyd Mills, South Parade, Cleckheaton.
BD19 3AF

Steve Hemingway
07565 229 560

Bradfield Brewery is a family run brewery based on a busy working farm in the Peak District, within the picturesque village of Bradfield.

Using the finest malts, traditional hops and natural spring water from our own borehole we produce a range of distinctive and award winning cask conditioned real ales.



Alongside our core range of ales, we regularly produce seasonal brews



AVAILABLE DURING MARCH

Irish Dexter

4.8% abv, A deep red coloured malty ale with sweet flavours and a dry finish

Plum Bitter

4.4% abv, a deep rich reddish coloured smooth on the palate beer, with tonnes of plum fruit finish

Bradfield Brewery

Watt House Farm,
High Bradfield, Sheffield, S6 6LG

Telephone: 0114 2851118
www.bradfieldbrewery.com
info@bradfieldbrewery.com

Follow us
Facebook & Twitter



A range of our ales are also available in bottles and 5 litre mini kegs



TRADITION INNOVATION



BARNSELEY BITTER

Brewed using finest quality Maris Otter malt and English hops. Chestnut in colour, having a well-rounded, rich flavour, it retains a lasting bitter finish.



YORKSHIRE PRIDE

Light easy drinking session beer. Pale straw in colour with tropical fruits and citrus notes on the palate and aroma.



OLD MOOR PORTER

A full bodied Victorian style porter with hints of liquorice. The initial bitterness gives way to a smooth, mellow finish.



ACORN BLONDE

Beautifully balanced pale ale. An initial creamy, malty body is followed by a citrus fruit and hoppy aroma and taste.



GORLOVKA IMPERIAL STOUT

A deep malt and hoppy aroma with liquorice throughout. Roast malts, fruit and hops also carry through this full-bodied stout.



BARNSELEY GOLD

Golden beer with a fresh citrus aroma and good bitterness levels. Fruit and hops carry throughout. Crisp dry and well-hopped.

OUR SHOP AT THE BREWERY IS OPEN FROM 9AM TILL 4PM MONDAY - FRIDAY

t: 01226 270734

e: info@acorn-brewery.co.uk



@acornbrewer

www.acorn-brewery.co.uk

Stancill Brewery - Sheffield



The last two years has seen Stancill Brewery go from strength to strength, with 2016 marking an important next step for the ambitious Sheffield brewery.

Stancill are approaching their second anniversary and have seen the business grow and develop considerably during this time. Since acquiring the

brewing equipment from Barnsley's Oakwell Brewery, not only have founders Tom and Adam succeeded in recreating Oakwell's legendary Barnsley Bitter, but they have won the Champion Bitter of Yorkshire for the past two years.

Their range of core cask ales has grown, picking up a number of awards along the way. Stainless 4.3% has developed into one of their most popular brews and has gathered a dedicated following of drinkers and landlords alike.

In addition to expanding their core range of ales, Stancill are even responsible for creating Sheffield's first ever pilsner.



Sheffield Pilsner is available in a number of bars and pubs across Sheffield, with bottles available from selected retailers around the city.

In February 2016, Stancill has undergone a rebrand with a new website to match. The iconic steel workers logo has had a slight rework, but the most noticeable changes

are in the eye catching pump clip designs and their point of sale merchandising. The brewery continues to grow and while Stancill's aim is to cement their

status as one of the major players in the Sheffield brewing scene, they also have one eye on expanding outside of Yorkshire.



Tom Gill, MD of Stancill, *"I'd like to thank all of our loyal customers and landlords that have been enthusiastic about our beer since our very first brew, and also thank our suppliers and CAMRA for their support and encouragement"*.

Stancill also hold numerous events across the city; their most recent was a successful beer and gourmet food evening at the Showroom Cafe/Bar. They will be teaming up with the Red Deer in Sheffield as part of Sheffield Beer Week for a 'Tap Takeover and meet the brewer session' on the 17th March. Their core range of beers will be on offer with one or two specials available too.

Discover Real Cider and Perry

When I moved to England in the late 80's I was taken to my first beer festival. At the time I didn't drink beer so I found myself at the cider bar and it was a revelation. Having spent years drinking the standard fizzy cider that was available in pubs I discovered a drink that tasted of apples and you could taste the flavours coming through from the fruit. I also discovered the variety of drinks that were available.

I quickly learnt that very few pubs sold real cider and that the only place that I could guarantee being able to find it was at the larger CAMRA beer festivals so I joined to find out where the festivals were and started travelling to those which were easy to get to.

Thankfully we now live in a very different world. We have seen the number of cider producers increase in recent years so many areas now have a cider producer somewhere nearby. Most beer festivals now sell real cider and perry, with even the smaller ones having a small selection. There are also a lot more pubs with at least one available and many stocking a good range.

If you search for pubs that sell real cider in your county on the Whatpub website, you are given a choice of pubs. It is even possible to arrange cider crawls of larger towns and cities.

May is one of CAMRA's cider campaigning months so, now that it is easier to find in pubs and at beer festivals, why not take the opportunity to try some real cider or perry and discover the variety of flavours that you can find in these drinks.



The Huntsman

- Traditional Home Cooked Food
- Rotational Guest Beers
- Country Inn with excellent Views
- Coal/Log Fires
- Large Beer Garden
- Friendly Atmosphere

Opening Hours
 Tue/Wed - 5-11pm
 Thurs/Fri - 12-2.30pm & 5-11pm
 Sat - 12-11pm
 Sun - 12-10.30pm

Food Served
 Thurs/Fri - 12-2.30pm & 5.30-7.30pm
 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

THE CAMRA AWARD-WINNING

Salamander BREWING COMPANY

TRADITIONALLY CRAFTED BEERS
FOR THE DISCERNING PALATE

**BRIGHT
BLACK
PORTER**

Champion Beer
at
Bradford Beer
Festival



**GOLDEN
SALAMANDER**

Silver Medal Winner
at GBBF



MUDPUPPY

Available at
Jacobs Beer House,
Bradford



@salbrewcom Salamander Brewing Company

Tel: 01274 652323 Email: salbrewcom@gmail.com
22 Harry Street, Dudley Hill, Tong, Bradford, BD4 9PH

www.salamanderbrewingcompany.co.uk

Batley town centre's favourite real ale pub!

4 Commercial Street, Batley, WF17 5HH

Real Ales, Fine Wines, Live Music!

Opening Hours:

Monday to Thurs 4 til 11; Friday 3 til late;

Saturday and Sunday: 12 til late

Yorkshire's finest ales from
Ossett, Timothy Taylor and Theakstons always
available.

The best local musicians every Friday and
Saturday night!

**Check out our programme of
events on the website!**

01924 473223 www.taproombatley.com

THE TAPROOM



BATLEY

Springwell Brewery Co. Ltd

Market Street, Heckmondwike

An advertisement which appeared in the Halifax Guardian during April 1866, inviting tenders for the erection of a brewery at Springwell, Heckmondwike, is the first record of the business which was set up by Messrs. Whitworth Brothers, on a site in the town situated between Market Street and what was to become Brewery Street. A few years later, during 1871, an ancient clay jug was found buried during excavations for a new pumping station for to the brewery in nearby Beck Lane.

In July 1874, Robert Charles Whitworth and Joseph Whitworth, both of Heckmondwike were stated to be in partnership together as brewers, in joint tenure of the brewery buildings, steam engine, boiler plant and other premises; conducting their business under the style of Whitworth Brothers. The original buildings were five storeys in height, being reduced to three in later years.

A private company called Springwell Brewery Co. Ltd., was formed in September 1888, and the partnership assets, which included the brewery, forty-six pubs and beerhouses, a malt kiln and various other land and property were transferred to it. One of the parties to the contract was one Spedding Whitworth of Wath on Dearne, brewer and maltster, owner of the Wath on Dearne Brewery of Whitworth, Son and Nephew, situated there in Moor Road. By the end of the century, the new company was in good financial shape, a local newspaper reporting that the profits for 1898 had been £18,386. A dividend of 7% was declared for the year, with a sum of £500 being added to the reserve fund in respect of leasehold premises and a further £1000 carried to the general reserve fund.

During a long period of financial difficulties for the brewing industry consequent upon pro-temperance legislation and the effects of World War One, many brewers sought to merge with one another in order to survive. Springwell Brewery was no exception, and during 1929 accepted an offer from Hammond's Bradford Brewery for the whole of its business along with eighty-eight licensed houses. The costs involved in the acquisition of the Springwell concern proved to be a huge drain on Hammond's resources, and it was to be many years before a worthwhile return could be made on their investment. The brewery itself, not being needed by the new owners, was sold in February 1930 for £1900, together with stables, petrol pump, two Lancashire boilers by Umpleby, a smith's hearth, vats and bottling plant. Mr William Walker was the purchaser. Later the buildings were occupied by Schluemper, pile fabric manufacturers, and more recently (1993) by

the Co-operative Wholesale Society for the manufacture of safety shoes under the Goliath brand name. The brewery had used the Yorkshire stone square system of fermentation, and substantial remains of these vessels complete with their external cooling jackets remained in situ at the brewery at the time of the author's visit during 1993.



Former Springwell Brewery premises looking along Brewery Street from Church Street, May 1993.



Former Springwell Brewery premises in Church Street, Heckmondwike, May 1993.

Illustrations

Notes compiled by P.W. Robinson, August 1993, revised 2015

HORSE & JOCKEY

97 LOW LANE, BIRSTALL






**Beers on Handpull John Smith's at £2.70 Pint
current fixed ales Jennings Cumberland,
Sharps Doombar, Ossett Silver King,
Yorkshire Blond and rotating Guest**

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

Tadcaster's Great Yorkshire Beer

In the 21st century the production of beer, like most commodities, is organised on an industrial basis to take advantage of economies of scale. This process really had really begun during the Industrial Revolution of the 18th and 19th centuries but gained impetus because of improvements in transport, particularly the coming of the railways from the 1830s. This meant that the distribution of beer over a much wider area now became a real possibility and enterprising brewers were able to expand their businesses to take advantage of the rising demand from a growing population. The Yorkshire town of Tadcaster was to become an important centre of production and remains so to this day

Before the Industrial Revolution the production of beer was on a much smaller scale, often from brewhouses attached to large households or wayside inns. In this respect Tadcaster was really no different from many other towns and villages in Yorkshire. What set the town apart from others however was its springs and wells which, because of the underlying magnesium limestone strata, provided water rich in sulphate of lime. This water proved to be ideal for the brewing of the brighter bitter beers that became more popular in the 19th century.

The earliest evidence of brewing in Tadcaster comes from the 14th century when it is recorded that five innkeepers were present in the town. By the 17th century there were several brewhouses and some had malt kilns attached to their premises for malting barley, one of beer's basic raw materials. These malt kilns probably supplied some of the town's smaller ale makers too and evidence from wells in the early eighteenth century suggests that Tadcaster brewers also had customers in nearby villages and even as far away as York.

By the mid eighteenth century Tadcaster lay on the important coaching route from the thriving woollen towns of West Yorkshire to York and elsewhere. Fifty coaches a day passed through the town and provided increasing opportunities for those catering for thirsty travellers. Coaching inns like The Swan had stables at the rear where tired horses could be changed while passengers alighted for refreshments. The coaching trade stimulated the demand for beer and the Beaumont family created a new brewery in the town in 1758. It was these premises (now known as the Old Brewery) which, in the nineteenth century, saw the rise of Tadcaster's most celebrated

brewing dynasty: the Smith family.



By the beginning of the nineteenth century the brewery was owned by the Hartley family who were active in the coaching business and owned several properties in Tadcaster including

the Old Falcon Inn and the Golden Lion. However even before the coming of the railways led to the steady decline in Tadcaster's role as a coaching town the Hartley family were in serious financial difficulties. With their business in need of an injection of fresh capital they turned to Samuel Smith, a tanner of Meanwood, Leeds, who was looking for a business opportunity for his 24 year old son, John. The arrival of John Smith, in 1847, marked an upturn in the breweries fortunes and by 1852 he owned it outright. Whether by accident or design Smith's move to Tadcaster in 1847 coincided with the arrival of the railway in the town. On August 10th the North Eastern Railway's line from Church Fenton to Spofforth opened connecting Tadcaster with northern England's fast expanding railway network. John Smith, aided by his brothers William and Samuel and sisters Sarah and Elizabeth, was able to tap into the growing market for beer among the working classes of industrial Yorkshire and his business prospered. With earthenware mugs giving way to pint glasses and the sweeter, cloudier porters being superseded by brighter bitter ales John Smith was in a strong position to supply the demand.

As business boomed, in 1873 John Smith made the decision to build a new brewery down the road from the old one. On land formerly occupied by an orchard and some cottages and using stone from his own quarries Smith was able to see the magnificent new building take shape. Although he did not live to see it completed, dying in 1879, his expansion plans laid the foundations for future prosperity. By 1892 when John Smith's became a limited company beer output had reached 15,000 barrels a year and the business was employing 100 people. The first part of the 20th century saw the company using the railways to supply places as far away as Sheffield and 250 horses to pull drays loaded with beer to places inaccessible by rail. Although John Smith was an able businessman his death and the complexities of his will led to the establishment of a rival, though smaller, brewing business. While the new brewery was run by one branch of the family: the Riley-Smith's, who were descendents of John's sister Sarah, the Old Brewery buildings were bequeathed to



THE PARK EARLSHEATON

his brother Samuel's heirs. In 1886 Samuel Smith junior restarted beer production in a re-opened and re-equipped Old Brewery where it has continued ever since under the brand name of 'Sam Smith'. In comparison to the John Smith's Group, which continued to grow in the period 1882 to 1939 by buying up many smaller local breweries, Sam Smith's has remained a small-scale operation. It still uses traditional brewing techniques like the Yorkshire Square system of fermentation while the brewery cooper continues to make and repair the wooden casks in the time-honoured way.

While in the present century Samuel Smith has remained as one of Britain's dwindling band of small independent brewers the John Smith business had, by the 1970s, been swallowed up in a merger. This created the Scottish Courage group, an alliance of famous brewing brands including John Smith and William Younger. While in many places mergers in the brewing trade have often led to rationalisation and the closure of breweries in Tadcaster the process has had the opposite effect. With John Smith's bitter becoming one of Britain's leading brands there has been a major investment of £23 million in the Tadcaster plant in recent times bringing production to 2 million barrels a year.

The story of Tadcaster brewing would have been remarkable enough with the two 'Smith' businesses in the town. However what makes this small Yorkshire community truly unusual is that there is a third brewery to the north of the other two on the road to Boston Spa: the Tower Brewery. This was founded in 1882 by a small group of local gentry and hence become known locally as the Snobs Brewery. The new brewery was built on surplus land bought from the North Eastern Railway Company and like Tadcaster's other brewers benefited from the town's rail links. Following yet more mergers starting after the Second World War and a major building expansion programme from the 1950s, it had by 1967 become a component of the Bass Charrington group and today is a part of the American drinks giant, Coors.

Alongside Burton-on-Trent, Tadcaster therefore continues to rank as one of the capitals of British brewing and will probably remain so. A combination of an excellent water supply, a long tradition of brewing excellence and the vision skill and enterprise of 19th century Yorkshire entrepreneurs like John Smith have all been factors in Tadcaster's success.

c. Martin Limon, 2011

(Thanks to the Dalesman for allowing us to print this article. www.dalesman.co.uk)



The story of the Park, Earlsheaton is a refreshing tale when all we read usually is about pubs closing down or being turned into shops or housing. Just over a year ago Ann and David Scott took over this pub which frankly was struggling and had lost the support of the local community. Ann and Dave decided the first thing they had to do was to make the Park a place that people wanted to visit so they renovated the lounge area to give this a warm and welcoming feel. Just over 6 months ago Dave decided he wanted to reintroduce real ale to the pub and so with a little assistance from the local Heavy Woollen CAMRA branch he slowly started to introduce a handpump which soon grew to two as the beers proved very popular with the locals.

Since this point some barrels have been known to be drunk in a day, such is the quality of the beers and the pride that Dave shows in serving them. The pub has quickly established a well deserved reputation locally and they are trying to offer customers some unusual ales. They are trying to introduce beers from all over the country and have had beers from as far as field as Wales, Cornwall and Hampshire to name but a few.

The pub has established itself as a place to go for a decent pint and a warm welcome is guaranteed at all times. The couple have introduced entertainment and are now doing good value light meals and snacks.

The rapid improvement and popularity of The Park was shown by it winning the Heavy Woollen Pub of the Season awarded for Autumn 2015. The award was presented to Ann and Dave by Andy Kassube, Chairman of the Heavy Woollen branch in front of a packed house. This pub is showing its value to the community and is showing what can be achieved by adapting to what your customers want.

Real Ale Talk Pub News

BATLEY

The **Cellar Bar** has 5 well-kept ales including Golden Pippin, Tiger and 3 good guests.

Black Sheep Bitter and a rotating guest are a snip at **Batley Nash (IDL Club)**.

The **Taproom's** creator, Chris Berry, has really enjoyed his time in "the real world" and has mixed feelings about moving back down South but leaves behind the legacy of a great pub which would almost certainly have closed down had he not bought it. Management of the pub is still in the hands of Jacques as it has been for the last year or so, hence we should not see too many changes and he is said to be committed to the beer.

BIRKENSHAW

The **George IV** has Tetley's and 3 pumps with varying guests from such as Salamander, Pennine, Partners, Naylor's, Wentworth, Old Bear, Bingley, Stod Fold and Leeds plus a handpulled cider from Weston's or Thatcher's.

BIRSTALL

The **Black Bull** has a good, fast-rotating guest, usually pale, alongside Leeds Pale, Doom Bar and JS Cask.

The **Greyhound** has Tetley's and one or two guests, free of tie.

The **Pheasant's** recent guests have included such treats as Bateman's Gold, Moorhouse's Blond Witch, Ilkley Mary Jane and Penpoint Cornish Coast, usually one or two at a time.

Priestley's (under the Co-op) have Theakston Bitter and Hobgoblin on the pumps.

The **Sheaf** has settled into the groove of having usually 2 well-kept real ales supplied in pins (36-gallon casks) from mainly local, quality breweries, albeit at £3.40, providing a real ale choice with or without the excellent, generously portioned food. They also have Weston's traditional Rosie's Pig cider from the box.

The **Scotland** has new first-time leaseholders, Collette and Charlie, who we wish well in what is a very popular pub known for the quality of its Tetley's and guests which are drawn mainly from local breweries. Opening hours may change and food will be introduced.

BRIESTFIELD

The **Shoulder of Mutton** has re-opened after a thorough, some would say eclectic, refurbishment, with four handpumps - range lately Taylor's Golden Best, Landlord, Robinson's Dizzy Blonde and a guest. The restaurant is getting some great reviews and homemade pork pie looks interesting.

CARLINGHOW

The **Victoria** has Tetley's Bitter and a couple of Partners beers, lately Blonde and Triple Hop.

CLECKHEATON

Plans have been submitted for extensions to the grade II listed building of the **George**, by the same people who run a number of

varied styles of pub in the County.

The **Marsh** has Old Mill Blonde Bombshell, Bitter, tempting seasonal beers and a microbrewery guest.

The **New Pack Horse** (Hartshead Moor) was busy on the Thursday (quiz night) of our recent social; Black Sheep Bitter and Saitaire Blonde are the regulars and two pumps have good guests which on our visit were AJ's SPA from Walsall and Black Sheep Blind Side, all in excellent condition. Food looked tempting too. Meanwhile across the road at the Old Pack Horse, the new manager is hoping to restore real ale to help attract custom.

Obediah Brooke offers a good selection of guests, with local brews preferred, while those who prefer the atmosphere of a traditional multi-roomed pub/hotel can enjoy the range of up to seven ales from different breweries at the **Wickham**.

The **Rose and Crown** is proving popular for its range of beers, dark beers being particularly in demand, from its own brewery (usually on just one or two pumps) and renowned Yorkshire breweries. Good food is on offer too.

DEWSBURY

At the time of writing, the grade II listed **Black Bull** was closed. This was Thwaites' last remaining pub in the district after they failed with the **Fountain** at Roberttown and the nearby **New Yew Tree** which now have other uses and the **Victoria** at Carlinghow, which thankfully now has private ownership and which serves the local community well.

The **Old Turk** is generally open only on weekends and has fine, live music but is available for functions on other days. Unusually for this kind of venue, some outstanding real ales are available.

The **Timepiece** has a fine selection of guests plus a real cider.

The **West Riding** continues its policy of aiming to provide the widest possible range of beer styles on its eight handpulls, setting the standard for real beer choice and demonstrating the diversity of real ale. Also on offer is some great food. Lots of information is on their facebook page, which is the case with many of the pubs listed here.

GOMERSAL

The **Bull's Head** has well-kept cask ales such as London Pile, Hobgoblin, Tetley's, Castle Rock Harvest Pale and a rotating guest, recently sporting Orkney Red Macgregor and Pennine Winter Warmer. The pub has been extensively refurbished and serves quality food most days.

The **Saw** was again closed last time we looked; owned by Clifton Properties who rent out pubs free of tie.

The **Shoulder of Mutton** has real ale again; let's see what the future holds.

The **West End** is a popular pub catering well for locals and visitors alike and has at least three well-kept ales plus traditional cider on handpull.

HARTSHEAD

The **Hartshead** has up to four real ales including *Saltaire Pride* and carefully chosen guests; although classed as a club, all are welcome.

HECKMONDWIKE

Kirklees planners have approved plans for changes to the **Red Lion**, surprisingly including destroying and painting over the distinctive tiled frontage which for decades has been a welcome landmark in the town.

Westgate 23 has a beautifully finished interior and serves up to 4 ales including *Black Sheep Bitter* and *Taylor's Landlord*.

HIGHTOWN

The **Brew House** has eight ales, mostly brewed on site, with 6Nations being a good, dark beer which went down well on our recent social. For cider drinkers, on tap the choice includes *Weston's Old Rosie*, *Rosie's Pig*, *Wyld Wood* and *Perry*.

The **Cross Keys** has new, keen management and stocks *Sharp's Atlantic* or *Doom Bar*, *Wells Bombardier* and a guest, often from *Otter Brewery*.

The **Shears** serve *Tetley's*, *Black Sheep*, *Moorhouse's* beers and guests, recently featuring *Mill Valley* ales brewed within a mile.

LIVERSEDEGE

The **Black Bull** recently tried out *Mill Valley* ales among their tasty 8 (or is it 9?) pump selection of *Ossett* beers and guests.

The **Swan** was still showing as *To Let* although there are signs of activity...

MIRFIELD

The Guide-listed **Airedale Heifer** was under temporary management at the time of writing.

The **Flowerpot** has a great selection of well-kept *Ossett* beers and guests, plus a varying choice of traditional cider.

Greene King have committed to re-opening the **Ship** despite extensive flood damage.

The **Navigation** has added appeal after installation of a large, wood-burning fire in an open fireplace. It is the place to go for the best selection of *Theakston's* beers among the typically 8 to 12 beers available and its beer festivals, held 2 or 3 times a year, set the standard for others to follow. The next festival is due 19th - 22nd May and promises "lots of beers never seen round here before".

The **Old Colonial** hosted the launch of the district's latest brewery, *Mill Valley of Liversedge*, which has a three-barrel plant. *Copper Dragon Best Bitter* is always on alongside three to five guests, always including a good darker beer such as *Rudgate Ruby* or *Stancil Ruby India Ale*.

The **Pear Tree** has *Doom Bar* and *Bradfield Farmers Blonde* plus a couple of good guests free of tie.

The **Plough** has *Golden Pippin* and a guest, with members' discount.

The **Railway** has been undergoing refurbishment of the beer pumps with the intention of providing a range of six well-kept

beers via the *Autovac* system, to include *Tetley's*, *Landlord* and *Doom Bar*, with *CAMRA* discount.

The **Saville** still has real ale but management are reluctant to be surveyed.

The **Shoulder of Mutton** has new management.

The **Three Nuns** is to re-open soon, refurbished again with a new theme, moving away from families with children and towards specialising in steaks.

The **White Gate** has *Wychwood Hobgoblin* plus a *Thwaites* seasonal beer.

RAVENSTHORPE

Rosey's is now a specialist East European shop.

ROBERTTOWN

The **New Inn** continues to brew some excellent beers in a wide variety of styles, *Fat Cow Milk Stout* proving particularly popular. The **Star** has *Leeds Pale* and *Lancaster Bomber* and some lovely food.

SCHOLES

The **Rising Sun** has new licensees *Emily & Diego* who will be serving *Leeds Pale*, *Black Sheep Bitter*, *Moorhouse's White Witch* and a fortnightly rotating guest.

THORNHILL

The **Savile Arms** features beers from *Black Sheep Brewery*, including *Resolution*. *Rudgate Ruby Mild* and ales from *Stancil's* breweries proved popular. Quality home-made meals are served on Wednesdays and Fridays.

The **Scarborough** is open 11-11 daily with local and regional beers from such as *Stancil*, *Morland (Greene King)*, *Fuller's* with usually a darker ale on offer. Bar meals *Wed-Mon*; on 281, 282, 283, 128 and 130 bus routes.

THORNHILL LEES

The **Nelson** has one or two rotating ales, tasty beers under 4% being favoured.

UPPER HOPTON

The **Traveller's Rest** has *Ossett Yorkshire Blonde* and *GK Old Golden Hen*. Our social group was treated to some fine quality *Little Valley* beers at *Upper Hopton Club*.

WHITE LEE

The **Black Horse** has usually *Old Mill Blonde Bombshell*, *Tetley's* and an interesting guest, *Gulp IPA* from *Milk Street Brewery* being enjoyed recently.

WHITLEY

The **Woolpack** has *Old Speckled hen*, *Ruddles*, *Whitley Bitter* and *Abbot*, all brewed by *Greene King*.

NEW YORK: BEER IN THE BIG APPLE!!

What is the first thing that comes to mind with American beer? Cold, fizzy and well-known brands are three terms that may come quickly into your thoughts and maybe 15 years ago these would have covered a lot of the beers consumed in New York.

So why as a CAMRA member of 28 years am I writing this article? Two main reasons which are, firstly New York is a popular City Break destination and hopefully this article may enhance your stay, but secondly to put the record straight on your first thoughts.

I am a lover of Real Ale and given the chance this would always be my first choice, however the Craft beer scene is growing rapidly in the USA and the quality is superb. If you read the Autumn Issue (Number 15) there is an article explaining the difference between the two styles and I will stress the opinions in this article are mine and not of CAMRA.

We were lucky enough to visit New York for the first time 15 years ago and the choice was not good. The best we could hope for was a visit to the Heartland Brewery or a bottle of Brooklyn or Anchor Steam.

We next visited in 2006 and things had not really improved from before. Heartland Brewery had opened a couple more bars and some more bars had Sam Adams available. However this was still not a place to get beer drinkers excited.

Fast forward 9 years and things have really changed. Thanks to a very sympathetic wife, (Cheers Jill !) we were able to break up our days out by finding bars with a good atmosphere and some good beers to drink. The other thing that was so great was the mix of people drinking beer such was the variety of styles available and the cost compared to wine and spirits. The other pleasing aspect was bars serving ales through the traditional English hand pumps as well as straight from the barrel.

The American beer scene is varied ranging from Pale Ales, Stouts, Porters, Fruit, Saisons, Wheat and IPA, all now being very popular. By keeping under Craft conditions the bars are able to offer a varied choice and also a wide

range of stronger beers as they last longer. This is making the bars more of a night out as you can keep the majority of your customers happy. I am going to list a few bars you might want to try which we have enjoyed in the past and hopefully you will enjoy too.

1. BLIND TIGER

281 Bleecker Street
(Edge of Greenwich Village)

A popular bar offering a very good choice of ales

including some very strong always available. This bar also offers 2 ales on cask at all times which tend to sell out quickly. Be prepared to find some unusual brews.



2. GINGER MAN

11TH EAST/36TH STREET
(Near Empire State Building)

Another must visit with over 70 beers on tap and also at

least two from the Cask available. The menu changes every day and fresh ones are printed and left on the tables. After your climb up the Empire this is the perfect place for a relaxing drink.



3. THE PONY BAR

637 10TH STREET / 45TH STREET

Situated in the Hell's Kitchen area of the city is a busy bar but on a smaller scale to the previous two.

They are proud of their American heritage and no imports are served. Over 20 beers are served on tap and also two cask at all times. They also have a very good happy hour but the time changes so it is worth contacting them before you visit to maximise your spending!!



4. BEER CULTURE

328 WEST/45TH STREET (5 minutes walk from Times Square)

One of the new bars on the scene which is snug and offers a good start to the American bottle scene with over 600 available and also 12 beers on tap. It can become a little crowded due to its size and location.



5. NEW YORK BEER COMPANY

321 WEST/45TH STREET

(Close to Beer Culture near Times Square)

This is a lively bar with an interesting concept as the prices of the beers change over certain periods via an electronic pricing display mirroring a Stock Exchange. There are just over 25 beers on tap with local NY breweries represented at all times.



6. STOUT NYC

133 WEST/33RD STREET

(Close to Penn Station and Madison Square Garden)

This is a large and very popular pub both with commuters and people visiting the MSG. There are stone walls, high ceilings and wooden floors to give a traditional feel. There are 20 beers on tap with a range of styles and also a good bottle Stout menu.



7. THE JEFFREY CRAFT BAR

311 EAST/60 TH STREET (Close to Queensboro Bridge)

This a bar situated just over 1.5 miles from Times Square and worth the walk to experience the city. 59th street/Lexington subway is



a short stroll and Roosevelt Island is also nearby. The Jeffrey is a two storey coffee and craft beer bar offering over 30 different beers.

8. BRAZEN FOX

106 3RD AVENUE (10 mins walk from Union Square Park)

If you do now wish to walk then 3rd Avenue subway is nearby. Brazen Fox

is a typical stylish NY bar offering over 24 beers on tap and a friendly welcome. There are usually some unusual choices and it is building up a growing reputation in the city.

These are some of our personal favourites and hopefully you can enjoy them too in the future or bring back happy memories if you have visited before. Others you may wish to consider include:



FOOL'S GOLD

145 E HOUSTON STREET

On the edge of Nolita.

HEARTLAND BREWERY

Four locations in the City

Check website (www.heartlandbrewery.com)

STOUT NYC

60 EAST/41ST STREET

New venue near Grand Central.

The beer scene in New York is exciting and the sight of hand pumps and beer from the barrel is good to see. The Americans are a putting a lot of energy and quality into beer brewing. Some of the craft beers I have tasted were superb and I am sure you will be able to find something you like. Who knows that in another 15 years all American beers may be hand-pulled!!

Regional Young Members Social

Did you know there are around 1000 Young Members (YM) in Yorkshire? I bet that surprised you. As everyone's spread over a large area and always busy it can be difficult to meet up with other YMs, which is where a Regional YMs' Social comes in. On a sunny Saturday afternoon in late August we held our inaugural event, a walk along the canal from Kirkstall to Rodley visiting the pubs en route with a little bit on top.

We met in Tapped in the city centre, an easy place to get to whether travelling by train or bus, and sampled their wide range of beers. Two of us tried Magic Rock Simpleton (2.6%) because we wanted to know if a beer at this alcohol by volume (ABV) could still deliver full flavour. And it certainly did. A lot of people will be put off buying a beer of low 'strength' but there really is no reason other than perception. On a previous branch brewery tour, the brewer said one of the hardest beers to brew is a low ABV one. There's a small market for these beers so breweries that produce them must be confident of their quality and parity of flavour compared to regular ABV beers as was the case here.

Anyway, back to the event itself. Once all congregated, we hopped on a bus to Kirkstall Abbey for a quick bit of culture and see one of Leeds' sites, given many people weren't from the city having come from all over God's Own County including Bradford, Ossett, Sheffield, Thirsk and Wakefield. And let's not forget West End House pub is about 3 minutes away! One person knew far more about Kirkstall Abbey than I did though he does currently work for English Heritage but will be joining Whitby Brewery shortly.

In the aforementioned pub upon seeing the interesting selection of 4 or 5 ales one of the group ironically joked that they wanted John Smith's Smooth. The barman missed the banter and was apologetic that they didn't stock it but had Worthington Creamflow instead! Beers from Goose Eye and Naylor's were what most people opted for and they were certainly not disappointed. Big banners outside advertised the twice weekly quiz: it's a couple years since I last took part but it was one that stood out as being very enjoyable, fast paced and inclusive of all individuals and teams irrespective of ability at traditional pub quizzes. Do you fancy a quiz night social here?

Just down the road is Kirkstall Bridge Inn (Pub of the Year

for the second year running) where we joined members on one of the regular branch socials. It was great to see some new faces at the event who had recently moved into the branch area and others who I'd not seen for a while. Across the two socials there were around 35 people enjoying the afternoon. The YMs stayed on for a bit extra to allow fair chance to sample a selection of the four Kirkstall Brewery beers, these sometimes being hard to locate for many non-Leeds members, and four guests. With two dark beers plus a strong one (Kirkstall, Generous George, 6.1%) available I was quite happy to spend extra time lapping up the sunshine in the beer garden. (The garden was completely flooded in November and made national news because two people still 'enjoyed' a pint outside despite being up to their chest in water!)

Conscious of still having five pubs to visit we made a move and enjoyed a pleasant 1.5 mile/2.5 km or so walk along the canal watching fisherman waiting for that elusive catch, listening to a range of cheery birdsong and laughing at dogs leaping in to the water to reach their new favourite stick. The Abbey Inn (Community Pub of the Year complete with large banner celebrating this achievement) greeted us and Martin, the landlord, was his usual jovial self. An interesting choice of 6 ales that included a dark one plus some well-regarded bottled beers were available. However, my favourite ale was Little Daughter from Voracious Vole, a 6.1% stormer that reminded me of a Belgian trippel. Another of their excellent brews was available on a previous award evening at the pub with the wares, I believe, from a home brewer who lives just around the corner.

Another stroll of the same length brought us to Rodley with the first port of call The Crown and Anchor. On each of my visits there's been a single ale available, this time Everard's Sunchaser, but I've always been very impressed with the quality. It's far better to stock fewer beers and serve them in tip-top condition than to have a wide range and struggle to keep the quality. Sometimes CAMRA members can be blinded by the number of beers on offer and overlook places that serve one or two in consistently excellent condition and for which there is demand amongst the regulars but may be viewed as "boring" within certain CAMRA circles.

A couple of minutes further and with perfect timing, as

it started spitting, The Owl greeted us. These had been very successful premises for a number of years under the stewardship of Gina and the team but following a substantial rent increase they relocated to The Fleece at Farsley, which has subsequently won Pub of the Season. After a period of closure and changes to landlords, The Owl seems to be heading back in the right direction with its convivial atmosphere re-establishing. And as a sweetener, just show your CAMRA card for a 10% discount on pints. We dodged a heavy shower while inside and right-on-cue when emerging the sun came out again - as the expression goes, the sun shines on the righteous!

We visited The Railway next, located 100 metres off the canal and less than 5 minutes beyond Rodley. A traditional and cosy pub this would be an ideal location to escape the weather on a cold winter's day. We bumped into some friends of one of the people on the Social who class the pub as their local despite living in Horsforth and are more than willing to make the journey to it. After an enjoyable Theakston's Old Peculiar from the choice of 4 ales, and again dodging another heavy shower, we headed back to the centre of Rodley for our final venue, The Barge.

Here they have benches right on the side of the canal if you fancy a final fix of being close to the water while enjoying one of their 5 ales. It's also a perfect place for the final drink being on a crossroads with a bus stop on two of the opposite corners - just make sure you're at the correct one though if you do happen to miss your bus it wouldn't be a hardship to stay for another in any of the nearby pubs!

I plan to organise Regional YMs Socials roughly every 3 to 4 months so keep your eyes open for future events such as a brewery tour, rail ale trail and 'volunteering social' at a beer festival. In the meantime, do check out what your local branch is up to. Demographics might mean they don't have any specific YMs socials coming up but their normal events might also be worth a look.

Questions, suggestions or information? I'm always happy to hear from you, just drop me an email: YoungMembers@leeds-camra.com. I look forward to hearing from you soon!

Cheers

Warren Yabsley

Leeds Branch and Regional (Yorkshire)

Young Members Contact

RAT on Tour



Send a photo of yourself holding a copy of the RAT and get your story printed in the Real Ale Talk. Here are a group of Real Ale enthusiasts on a "Winter shopping Trip" trip to Hamlin in Germany. Well the Girls at least were, the Men spent most of their time waiting patiently for them in a variety of bars, sampling the local beers.

Editor

THE WHITE CROSS INN

John & Sharon offer you a
warm welcome

**Fine Traditional Cask Ales
& Good Food**

**Copper Dragon
Golden Pippin**

St Austell Tribute

4 rotating Guest Ales

Function/Conference
Room available



2 Bradley Road, Bradley, Huddersfield, HD2 1XD
Tel: 01484 425728



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

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

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

TAPROOM, Commercial Street, Batley, WF17 5HH

TRAVELLERS REST, 252 Hopton Lane, Mirfield, WF14 8EJ

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



The Navigation Tavern

6 Station Road, Mirfield 01924 492476

Navigation Beer Festival

19th - 22nd May
with 40+ unique beers

Mirfield Rail Enthusiasts Society's meeting phone for details

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

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



WE ARE ON THE TRANSPENNINE RAIL ALE TRAIL



Tuesday
POOL

Thursday
QUIZ

Purveyors of



Legendary
ales

NEW INN BREWERY REPORT

During the last three months the New Inn Brewery has again been very busy with Andrew Kenyon stepping up his brewing responsibilities and looking to introduce new beers

His first beer was a 5.0% Milk Stout called Fat Cow. The beer was smooth, creamy and had an intense flavour which proved very popular with the first barrel disappearing in less than 48 hours. This beer was also taken by Leeds Brewery for its Brewery Tap pub and they were soon requesting another barrel as it proved very popular. We look forward to seeing this brew again soon! The next beer produced by Andrew was a Winter Ale,

which was brewed with a mixture of chocolate malt and Golden Promise hops and was 4.5% in strength. This was a Porter style packed with chocolate and coffee notes with a lovely crisp finish. It was the perfect beer for a cold Winter night.

The latest beer was a "one-off" beer brewed for a customer's birthday celebration at the New Inn which was based on the popular Cara Red but was a little lighter brewed to a strength of 4.5% instead of the usual 4.7%. It had a sweet Caramel taste but with a slightly bitter finish. The first barrel disappeared within 24 hours such was its popularity.

PARTNERS BREWERY REPORT

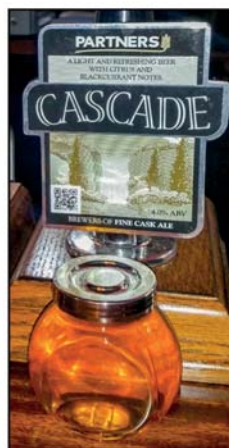
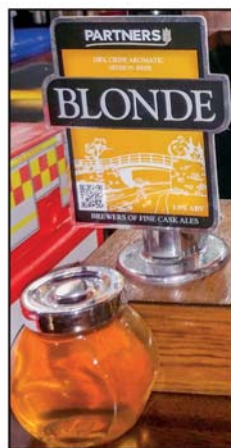
Partners head brewer, Justin Clarke continues to produce a core of quality regular beers from our new 15 barrel brewery plant in Hightown, Liversedge such as Working Class Hero (3.8%) and Cascade (4.0%). We also produce a different seasonal beer per month, all of which have sold out in record time over the past few months.

Forthcoming monthly seasonal beers include 6 Nations (4.0%) in February which is brewed especially for the 6 Nations Rugby Tournament, Best Bitter (3.9%) in March which is an amber coloured bitter, Pilsner (4.8%) in April which is a well-hopped German style beer and the traditional styled dark Mungo Mild (4.4%) in May. All of our monthly seasonal beers are showcased at our brewery tap, The Brew House (www.thebrewhouse.pub) on the first 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.

Partners are also proud to be the sole ale provider to the ever popular Morley Cricket Club Beer Festival which will take place over the Easter weekend (25th-27th March). We will be providing over 30 casks to the beer festival from both Partners and other selected breweries along with assisting the festival organisers in the running of the event, so please put this event in your diaries as one not to be missed.

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.



Master Cooper Gets His Apprentice



After a successful summer advertising campaign for an apprentice, Master Cooper Alastair Simms finally got his man in October. The story of his business and his requirement for new blood to continue his ancient trade had gone viral

in the local and National press. He was interviewed by Vanessa Feltz one lunchtime on Radio 2 and a further evening interview took place across the syndicated National local radio network. However, top of the shop was an appearance on the ITV National News.

Hundreds of job applications arrived from near and far on Alistair's physical and electronic mats. Following a considerable amount of sifting and narrowing down, six candidates remained by the final interview day on 17th October 2015.

It was a bright and sunny Saturday lunchtime when they began to arrive, all agreeing that it was great to have the opportunity and a privilege to make it so far along the selection process. All bar one had previous experience of working with wood in one form or another and this was to prove crucial in the selection process which consisted of two elements, a regular sit down HR type interview and two practical aptitude tests.

Two tasks were shown to the candidates before they were invited to "have a go". The first was raising a cask, which in layman's terms is putting the hoops on staves while the second was dressing out - smoothing out the inside of the cask once assembled.

Two of the six candidates were well ahead of the others in these tasks and there was not much to choose between them. However, from the duo Alastair chose Kean Hiscock for a couple of reasons. Although he'd no serious experience with working with wood, Alastair saw some something of himself when he was young in Kean.

He also could see in him the raw material which could be crafted into shape.

During the practical tasks Kean showed the correct attitude. He paid full attention to the demonstrations and showed great concentration, competency and hand/eye coordination. Alastair also noticed that Kean had the same sort of dry, cheeky humour that coopers require and display.

Kean has grown up in West Yorkshire and as well as a good formal education has also excelled in an inherited family gift - sport, representing Yorkshire at Under 19 level at Rugby League. As such his ambitions had initially lain in the sporting path as a PE instructor. However, the chance of a lifetime to learn the rare skill of the cooper was a unique opportunity to strive for. He had learned of the job vacancy by word of mouth and realised that if successful it would be a massive skill to attain. He did his research in preparation and gave the impression of being a confident young man, despite later admitting that he was nervous.

When Alastair rang him later on interview day, he thought that it was going to be bad news but it was quite the reverse. He later stated "I hope to work in the business for many years, thereby keeping the trade alive".

Prior to Kean's appointment, Alastair's order book was at bursting point with an ever increasing demand for his services not only to make and repair casks for beer but to also maintain and service large vats at a number of large independent breweries and cider makers. He had already taken on South Australian wine cooper, Cassandra Phillips but an apprentice was vital.

There are no technical college courses with day release facilities for learning the "art of the cooper" and Kean will learn "on the job" with one-to-one practical training. Kean's apprenticeship has now begun and will last for four years, covering not only all practical aspects of the business but also interpersonal skills in day to day interaction with customers and clients together with learning the art of giving demonstrations and lectures to various groups around the country.

The apprenticeship is being funded externally by the London based livery company, the Worshipful Company of Coopers, which is extremely keen to encourage and support the current revival in the country and Yorkshire in particular.

After just a couple of months at the White Rose Cooperage, Kean has shown a considerable aptitude to learn so many new skills and has already successfully assisted in the completion of several contracts including several vat repair jobs and lecture outings to London. When asked recently about his new job Kean stated "It is very interesting hard work, both enjoyable and rewarding." For his part Alastair said "I am more than pleased with Kean's attitude and temperament. He is making great progress."

Long may it continue.

David Litten

The EU and Cider Duty

It seems that these days it is impossible to turn on the radio, TV or open a newspaper without seeing something about the UK and its relationship with the EU. So it is appropriate at this point to write something about how the UK levies duty on cider, and the latest proposals coming out of Europe about how we levy duty on our own ciders and perries. But first, an explanation on the current situation seems appropriate.

Unlike beer, which has a sliding scale of duty, cider rates are based solely on strength, regardless of how much is produced. This means that Bulmer's pay the same duty rate as producers who make relatively small amounts. But there is one exception to this. The very small producers, who make less than 70 hectolitres a year (around 1500 gallons) are exempt from duty.

The EU, which does not seem to like exceptions to any rule, has told the UK Government that they must levy duty on all cider producers, regardless of their size. This could have a devastating effect on the UK cider industry.

There are now more cider producers in the UK than there have been for many, many years. New cider makers are

cropping up almost on a weekly basis. Many of these are part-time, making cider as part of their main business, and many are hobby producers who have decided to expand and perhaps sell to their local pubs and beer festivals. The industry is currently buoyant and the range of both ciders and perries gives the consumer a wide choice of drinks, similarly to what we have seen from small breweries in recent years.

But what will happen if they have to start paying duty on top of the exorbitant costs of their production? Unfortunately, the majority of them will disappear. To make it financially viable, they will have to increase their production by three or four times their current output. For many, this is just not possible. The very small producers do not have either the space or time to be able to do this. This level of production is a hobby or an add on to an existing business – something they can make a bit of money at by selling their product at local festivals or farmers market. They are entirely reliant on how many apples are grown each year, and if they increased production where would all of the extra apples come from? On top of this, the real cider market is only a small percentage of the UK's total output, so where would they sell their extra product? If they have to start paying duty, possibly up to several hundred would have to stop.

At the moment there is a consultation into how duty is levied on alcohol products by the EU, and both the National Association of Cider Makers and CAMRA have been lobbying to keep the status quo. In fact CAMRA's on-line petition about this collected over 20,000 names, and CAMRA has also been over to Europe to meet with the EU officials and MEPs to discuss the issue. It would also seem that the UK government is in favour of keeping things as they are, but I would assume that in the current economic climate, it is way down the list of Mr Cameron's priorities.

So now it is a matter of waiting to see what happens. Remember, most of these small producers are not big businessmen, they are cider enthusiasts, and as such they need to be supported. The alternative could see an enormous amount of producers closing, and we must not let that happen.

Mick Lewis

PARTNERS

BREWERS OF FINE CASK ALES



PARTNERS
PALE, FULL-BODIED BITTER
WITH A CITRUS FINISH
GHOST
4.5% ABV
FINE CASK ALES

PARTNERS
GERMAN-STYLE BEER, WELL-HOPPED
WITH A RICH, MALTY SWEETNESS
PILSNER
4.8% ABV
BREWERS OF FINE CASK ALE

PARTNERS
DRY, CRISP, AROMATIC
SESSION BEER
BLONDE
BREWERS OF FINE CASK ALES

TEL: 01924 457772
EMAIL: INFO@PARTNEERSBREWERY.CO.UK
WWW.PARTNEERSBREWERY.CO.UK



YORK COIN LEISURE



FRUIT
MACHINES

QUIZ
MACHINES

YOUR LOCAL PROVIDER



OF THE
BEST IN



GAMING ENTERTAINMENT

MUSIC
SYSTEMS

RETRO ARCADE
MACHINES

POOL
TABLES

01904 750445

www.yorkcoinleisureltd.co.uk

Rumours of my death are greatly exaggerated...

by Tim Wood “Young” Colonial, Mirfield.

Dear Sir

Have you ever had one of those weekends that start off great and then end up not quite like what you ever expected?

Last Friday I has a bit of a runny nose and a dry, tickly cough, nothing too serious; a quick powder and a hot toddy soon got it going away.

The pub was busy and the beer launch for Britain's latest brewery, Mill Valley at Liversedge, was progressing rather well.

At about 9:30pm a steady stream of customers, whom I haven't seen for a while, called in, bought a drink and 20 minutes later got up, bid me goodnight and left the premises.

From 10:30pm onwards the phone never stopped ringing; I answered in my usual cheery voice and it was mainly people asking if I was open tomorrow for food, or was I closing for the weekend.

Strange, I thought, lots of enquiries for weekend food.

After closing on Friday, the 'phone rang a couple more times, again people making enquiries about the availability of food.

Saturday morning I answered the 'phone to random parties, all making faltering enquiries for vacancies, but no firm bookings; a bit odd I thought.

Just a bit after 2pm, Jimmy Walker, our carpet fitter arrived and looked shocked to see me. He said "Did you know everyone in Mirfield's got you "boxed up?"

"What?" I said. The penny hadn't dropped.

"There's a strong rumour going around that you're dead"

Then the penny dropped! All the discreet phone calls, fleeting visits by goodwill gloaters, and the rest.

I don't know how the rumour started but it carried on all weekend. I had expired on three separate days, to three different fates ; on Friday, I was out walking the dog and fell in the canal and drowned; on Saturday I had collapsed sweeping the pub car park; and on Saturday night I had

one too many and fell head-first down the cellar steps (it's a roll-in cellar, by the way).

Sunday was a great day, with people coming in just to see if the rumour was true.

I don't know whether they expected to find me laid out on the long saddle with 50 pence pieces over my eyes, or what, but they kept coming, bless 'em.

It is quite a sobering thought - being known to be a bucket-kicker but clearly still pulling pints.

One of the lads rang me up and said he'd heard I'd got a ticket for the next David Bowie concert!

The crack and the banter continued all weekend, and the origins of the rumour remain shrouded and muffled by the licensed trade's jungle drums.

Yes, it is true that one of my chums has tried to arrange a wake for me this Saturday night – and I hope I will be back behind my own bar.

So for now, it's business as usual.... by the way, have you tried our pies? You'll never get better.

Tim Wood

Epilogue

Later that Sunday, the "Girls" (serving staff etc) were heard to be discussing the events above after the Sunday lunch was over.

"Who you talking about?" said one of the new girls.

"Tim Wood" said another.

"Who's Tim Wood?" said the first girl.

" You know" said another girl, "Tim Wood, the landlord, him behind the bar!.

" That not his name" said the first girl, "There's a notice board at the bottom of the drive that says that Timothy Taylor's the Landlord.

(and that's a true story - Editor)

A Campaign of Two Halves

Fair deal on beer tax now!

Save Britain's Pubs!



Join CAMRA Today

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

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

Your Details

Title _____ Surname _____
 Forename(s) _____
 Date of Birth (dd/mm/yyyy) _____
 Address _____

 _____ Postcode _____

Email address _____
 Tel No(s) _____

Partner's Details (if Joint Membership)

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

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

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

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

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

01/15

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

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



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

Please fill in the whole form using a ball point pen and send to:
Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW

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

To the Manager Bank or Building Society
 Address _____

 _____ Postcode _____

Name(s) of Account Holder

Bank or Building Society Account Number

Branch Sort Code

Reference

9 2 6 1 2 9

FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number _____
 Name _____
 Postcode _____

Instructions to your Bank or Building Society

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

Signature(s) _____
 Date _____



This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

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

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 to 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. (Should you find that the pub is no longer offering a discount, or that you come across a Heavy Woollen branch pub offering discount not listed below please let the Editor know – contact details inside the back page)

If you are a Landlord and would like to join this scheme, please contact the Pubs Officer for more information. Contact 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

WORDSEARCH

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

Contacts & Diary

CAMPAIGN FOR REAL ALE LIMITED

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

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

HEAVY WOOLLEN BRANCH CONTACTS

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

Branch Contact: Paul Dixey

Tel: 01924 420029; Fax: 0870 7062353; Email: pdixey@heavywoollencamra.org.uk

Branch Chair: Andy Kassube

Mob: 07730 923194; Email: akassube@heavywoollencamra.org.uk

Editor & Pubs Officer: Mike Fretwell, Tel: 07810 582799; Email: mfretwell@heavywoollencamra.org.uk

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)

23rd March	Social Starting at Leggers, then West Riding Refreshment Rooms.
5th April	AGM @ Navigation Tavern, Mirfield
21st April	Social starting at Cellar Bar, then Union Rooms and Tap Room, Batley
9th May	Meeting @ Savile Arms, Thornhill
26th May	Social starting at New Inn East Bierley, then on to Birkenshaw TBC
7th June	Meeting @ Cleckheaton Sports Club
23rd June	Social starting at West End, Gomersal then Wheat Sheaf & Bulls Head TBC

REAL ALE TALK

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

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

Next copy date is ASAP.

© Campaign for Real Ale 2016. All rights reserved.

TRADING STANDARDS

West Yorkshire Trading Standards Service

Nepshaw Lane South, P.O. Box 5,

Morley, Leeds,

LS27 0QP

0113 253 0241

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 @ £2.50/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



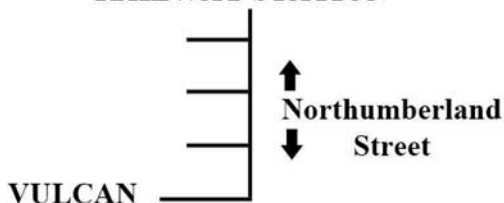
**Weekend disco - Karaoke - Live bands
pool and jukebox**

LOCATION:

400 yards away from Railway Station

1/2 mile from Galpharm Stadium

RAILWAY STATION

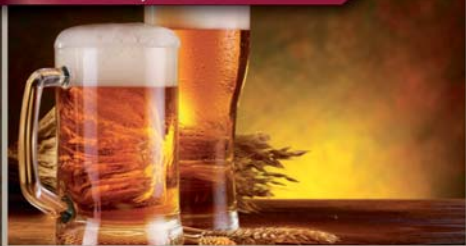


THE WILD WEST



Mon: Quiz Night 9pm

Last Wednesday of the month



Wed: Meet the Brewer 7.30pm

*10oz Rump Steak or Mixed Grill
£11.95pp / £29.50 for two with bottle of wine



Thurs: Steak Night 4-9pm

Prosecco: 75cl bottle £11.95
2 x 20cl bottles £7.95



Fri: Friday Fizz - all day

Full English Breakfast £5.95



Sat: Ale Day Breakfast 10am-4pm

Sunday lunch £6.95



Sun: Sunday Lunch noon-7pm

* uncooked weight


beerhouses

www.beerhouses.co.uk



Dewsbury
Railway Station
WF13 1HF

T: 01924 459193



WEST RIDING
Licensed Refreshment Rooms