

# Real Ale Talk

Magazine of the Heavy Woollen branch of CAMRA



**Black Bull in Liversedge  
Reopened After Major Refurbishment**  
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## Summer 2016

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# Chairman's Welcome

Hello and welcome to our Summer edition of the Heavy Woollen CAMRA Real Ale Talk publication. In this quarter's magazine we hope you will enjoy catching up on the latest information from all your local pubs, clubs and brewers along with a selection of interesting articles about the beer scene both locally and nationally.

Hopefully by the time you are reading this Summer will have begun and the sun will be out and you will be taking advantage of the beer gardens on offer in the area whilst enjoying a refreshing pint. Apart from the weather this is one of my favourite times of the year as a number of local festivals will be happening in the coming weeks.

First on offer will be the Bobtown Beer Bash which has established itself as one of the leading local festivals of the summer. The work put in by the volunteers who organise this event can only be admired both for the range of beers and for the hard work and amount of beer and cider sold in the one day.

The beginning of September sees the return of the Westival held at the West Riding Refreshment Rooms in Dewsbury. Not only is this a highly successful music festival but also offers an outdoor beer and cider festival with some very unusual beers for the area bound to be on

offer, along with the usual ten beers and ciders available in the pub itself.

Finally towards the end of September normally sees the Navigation at Mirfield beer festival. The pub generally holds two highly successful festivals each year. These bring beer drinkers to the area looking forward to enjoying the rare beers that are normally sourced by this thriving and popular pub.

We continue to see the number of clubs in the Heavy Woollen District offering real ale growing and we would encourage you to get the managers or stewards to contact us if they have not done so already. This gives them the opportunity to promote the club for free on our website and magazine if they wished. Also if your local is not featured please get the landlord or manager to contact us about the range of real ales and real ciders they may have on offer.

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

## JULY

**29th – 31st**

Summer BF, Outlane Golf Club, Slack Lane, off New Hey Rd, Outlane. HD3 3FQ Fri – Sun 11am – 11pm

**30th – 31st**

Hall Bower BF, Hall Bower Athletic Club, Hall Bower, Newsome HD4 6RR. 12noon – 11pm

**30th**

Bobtown Beer Bash, Roberttown WF15 7LA. 40 Real Ales from 12 noon.

## AUGUST

**6th - 7th**

Batley Beer and Music Festival at Batley Town Hall, Market Square, Batley. WF17 5DA, noon-23:00 each day

**9th - 13th**

The Great British Beer Festival, Olympia, London

[www.gbbf.org.uk](http://www.gbbf.org.uk)

**29th**

The Park, Earlsheaton:- Starting at 1pm

**26th – 28th**

Summer BF, The Nook, 7 Victoria Sq. Holmfirth HD9 2DN Normal Pub Hours.

## SEPTEMBER

**3rd - 4th**

Cleckheaton Beer and Music Festival at Cleckheaton Town Hall, Bradford Road, Cleckheaton BD19 3RH

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

**8th - 11th**

Leeds International Beer Festival at Leeds Town Hall.

<http://www.leedsbeer.com/>

**9th - 10th**

Saltaire Beer Festival 2016 at Saltaire Brewery a short walk from Shipley Station, £5 admission - tickets from the brewery and online [www.saltairebrewery.co.uk](http://www.saltairebrewery.co.uk)

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## Heavy Woollen CAMRA Pub of the Year 2016

### New Inn Roberttown



Andy Kassube, Chairman of the Heavy Woollen CAMRA branch, recently presented the award for the Winner in the Pub of the Year competition for 2016 to Susan Walker and Andrew Kenyon, co-owners of the pub.

Since re-opening the pub 5 years ago, this has being a remarkable success for the couple. The pub, which was closed as it was not making money for a pub company for a while, has

become one of the leading pubs in the area due to the hard work of the couple and the team that work with them.

In the five year period, they have won the HW CAMRA Pub of the Year award twice, the Pub of the Season award once and Runner-up in the Pub of the Year twice, which is an outstanding achievement.

The New Inn has six Real Ales available at all times including one from their own micro-brewery, which is situated at the pub. Their brewery was originally set up by Andrew's father Joe, but Andrew has now taken over the brewing and is continuing to produce some great beers.

The pub is an integral part of the community and runs its own beer festival once a year where it targets micro-breweries like itself, along with a number of charity events. As you walk in the spirit of community is felt as the village has taken the pub to its heart and you feel a real sense of community.

The pub has live music at times, details on their website, and a function room available for hire.

## Heavy Woollen Pub of the Year 2016 Runner-Up

### The West Riding



In front of a packed pub, Heavy Woollen CAMRA Branch Chair, Andy Kassube, made the presentation of 2016 Runner-Up in their Pub of the Year competition to The West Riding Room Refreshment Rooms in Dewsbury. This award was received by Manager, Carole Hemming and Danny Munt and all of the team. Since Director, Mike Field, first had the idea in January 1994 to open a bar on a railway platform, this pub has won many awards from the local branch for the consistent quality of the Real Ales served. On top of this the warm welcome you receive from the staff and the customers at this iconic Dewsbury pub make it a very popular destination both from locals and the ever popular "Rail Ale Trail".

Mike's vision is still going strong as the West is now one of the leading pubs in West Yorkshire, having won the HW Pub of the

Year on numerous occasions. The tradition has been taken on by his business partner, Sarah Barnes, who has continued the work he started and their pub company now extends to 5 pubs under the "Beerhouses" company name, the pubs being based in West Yorkshire and Lancashire.

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

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

The pub has now extended its range to 10 handpumps selling a wide range of Real Ales from all over the country with a variety of styles to suit every taste with real cider also available at all times. There is popular food on offer at certain times with details found on their website.

The pub continues to enjoy a good reputation for encouraging local bands and its summer music gigs are very popular. Details of live bands are regularly updated on their website. The West has also held a number of highly popular beer festivals over the past twenty-two years and the very popular Westival (a three day Beer and Music festival) is now well established. This year the event will run from 2<sup>nd</sup> to 4<sup>th</sup> of September.

## Heavy Woollen Club of the Year 2016 Winner The Hanging Heaton Cricket Club

The Heavy Woollen branch of the Campaign for Real Ale has awarded its Club of the Year award to The Hanging Heaton Cricket Club on Bennett Lane in Batley.



The certificate was recently presented by branch Chair Andy Kassube to club stewards Joanne and Peter in front of a packed club.

The couple took over the club approximately 3 and a half years ago and the club has gone from strength to strength under their stewardship. Sales have risen by over 40% in this period, such is the popularity of the club and the warm welcome you receive from the staff and the members.

When Peter took over the club there was just one hand-pulled ale, Tetleys, which was not really selling but he took a chance and experimented to see what his locals wanted and he is now selling over thirteen casks a week on average. There are three Real Ales available on the bar, a mixture of local brews and beers that Peter sources from other areas and he is always willing to try something on a member's recommendation. Also the club has two Real Ciders available which again are a great success during the cricket season. The beers change regularly but there is always pride of place for at least one Yorkshire ale.

The club has now over 300 members as it is not only a successful Cricket Club but also has a Bowls Club and a Snooker area which are very popular too. There is a large function room available with lovely views over the surrounding area. This club has established its place on the local events scene and we look forward to seeing it continue its progress.

## Heavy Woollen Club of the Year 2016 Runner Up The Hartshead



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

The certificate was presented by branch Chair Andy Kassube to club stewards Rob and Emma and a member of the Club Committee, Stuart. Rob was initially disappointed at being Runner-up for a third year but the competition is becoming stiffer with nearly 30 clubs in the area now offering Real Ale.

The award is testament to the consistency of the beer quality and the warm welcome you receive when you visit.

The club is integral to the community and has established as a popular venue for a drink and a friendly social visit.

The club is a home from home for its members and visitors and caters for all. A major refurbishment a few years ago resulted in an attractive horseshoe bar in the centre flanked by a comfortable lounge area on one side and a games area on the other, with a full-sized snooker table and plenty of space. The club has also established a good reputation for live music performances.

The refurbishment resulted in four handpumps being installed on the bar, with emphasis on quality craft brews rather than mass-produced leading brands. The regular offerings are from Copper Dragon and Saltaire but Rob likes to stay loyal to other Yorkshire brews as well. Up to two guest ales rotate on the other pumps, carefully chosen from renowned breweries and well cared for, which was an important factor when making the awards.

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

# Heavy Woollen CAMRA Cider Pub of the Year 2016

## The Flowerpot

Andy Kassube, Chairman of the Heavy Woollen CAMRA branch, recently presented the award for the Cider Pub of the Year competition for 2016 to Chris Osman, Manager of The Flowerpot, Lower Hopton, Mirfield

It 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, Chris Osman and his 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, helping to keep it in peak condition.

The pub is 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.

This is the second year in succession that The Flowerpot has received an award from the Heavy Woollen, having won the Branch Pub of the Year in 2015. In the Heavy Woollen Area there are a growing number of pubs serving Real Cider so The Flowerpot had to beat stiff opposition to win the award.

CAMRA showed their commitment to real cider and perry over 30 years and as an organisation they are proud of the way pubs and clubs are working hard on promoting this product. Real cider and perry is now produced all over the United Kingdom and we are lucky to have two wonderful producers in the locality in Pure North and Udders Orchard.

The pub is part of the Ossett brewery estate and all of their pubs work hard to support and promote real cider and perry as a key part of their offering to the public.

At the start of July, the Flowerpot showed its commitment to cider by holding a beer and cider festival. During this period, 6 different ciders and a perry, each with its own distinctive character, were showcased at the pub along with a wide range of real ales with a flower theme, which worked very well!



## Black Bull in Liversedge

### Reopened after Major Refurbishment

Ossett Brewery's first community pub, The Black Bull in Liversedge was closed for a short while in June to allow for refurbishment and it subsequently re-opened on Thursday 16<sup>th</sup> June. The major refurbishment work upgraded the nearly 300 year old pub by tastefully enhancing the original features without losing its traditional charm. This traditional inn has served refreshments to both the local community and thirsty travellers for nearly three centuries. Indeed one of the original indenture certificates, dated 1781 still hangs on the wall of the pub.



its subsequent public houses. Since then the company

The Black Bull was the first pub to be opened by Ossett Brewery back in May 2003, setting a standard that became the benchmark for all

has successfully expanded to 25 sites around Yorkshire. The Black Bull is without doubt a traditional and welcoming pub which continues to provide customers, old and new, with a quality experience time after time, producing a consistent quality of real ale that many have tried to mimic. Jamie Lawson Managing Director of Ossett Brewery says: "Having been the landlord there myself for almost two years, this is a pub close to my heart. The Black Bull is something



I am immensely proud of. The pub has a very loyal customer base and the refurbishment will be sympathetic to the structure, whilst subtly upgrading the interior décor throughout."

Black Bull, 37 Halifax Road, Liversedge, WF15 6JR  
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# Heavy Woollen Winter Pub of the Season 2015

## Rose and Crown



The Rose and Crown, on Westgate Cleckheaton, was awarded the Campaign for Real Ale (CAMRA) Heavy Woollen Pub of the Season award for Winter. The award was presented to the landlord Andy Gascoigne, his wife Mandy and daughter, Kelly by Branch Chairman, Andy Kassube.

Andy and Mandy had been restoring the pub for well over a year before it finally opened in September 2015. The pub dates back to the Seventeenth century and they have overseen a major refurbishment carefully and sympathetically installing stone flagged floors and wood panels on some of the walls. The pub was given a traditional but stylish makeover and with its wood burning stoves and pictures of Cleckheaton and Andy's Rugby League career it has a real traditional Yorkshire feel.

Andy is well known as a rugby league player in Yorkshire playing for Bramley, Hull, Doncaster, York and Keighley amongst others. After working as a builder he decided to turn his hand to brewing in 2011 and established the Haworth Steam Brewery.

At the same time as the pub restoration Andy has relocated his micro-brewery to the back of the pub which now is the permanent home of the Haworth Steam Brewery which basically outgrew its premises at Haworth. The success of the brewery meant larger brewing capacity was necessary which is why he relocated to Cleckheaton as he saw the potential in the inn. On top of his range of Haworth Steam beers, Andy is brewing a range of Whitechapel beers named after the district in the town.

The pub has quickly grown an excellent reputation for Real Ale over the last 6 months and Andy has attempted to have six Real Ales available at all times which he will try to make sure some of his beers are available. The rest

will showcase beers from Yorkshire as he is a very proud Yorkshireman who is keen to support other breweries in the county.

The pub has quickly established itself at the heart of the community and is very much a pub where people are encouraged to sit and talk as there is no jukebox or Sports channels.

Under Mandy's careful eye they have also successfully introduced food. Lunches are proving very popular and food is available on most nights other than weekend nights when the pub is full of drinkers enjoying the atmosphere and great beers. The food is made from fresh by Mandy and is very reasonably priced. Their Sunday lunches are also becoming very popular and are very good value.

As a branch Heavy Woollen are delighted at the rebirth of the Rose and Crown as it was a regular in the CAMRA Good Beer Guide up until 1991. The success it is now enjoying is testament to the hard work that the Gascoigne family and their staff are putting in and we look forward to the continued rise from the ashes for this pub.

## New Landlord at the Railway Inn – Mirfield

As the new publicans at The Railway, Mirfield, we would like to welcome everyone to the pub.

We are new to the area and are currently increasing the real ales at The Railway to include a wide selection of flavours for all tastes.

We will shortly be serving great pub food to complement the ales and we are looking to support the local breweries, alongside the favourite resident ales such as Timothy Taylor's Landlord.

We are excited to be part of the Campaign for Real Ale at The Railway and will be taking part in the real ale discount scheme, so we look forward to seeing you soon for a pint.

## Do many Heavy Woollen Clubs have real ale?

We always knew we had a few good clubs, selling real ale, usually at low prices, but until we dug a bit deeper, we didn't realise quite how many there were, nor indeed just how many welcome non-members. We love the variety of our pubs and the dedication of their licensees deserves to be rewarded by our custom, but our clubs offer something a little different to enjoy.

There are different categories of club with varying degrees of access for visitors; it all depends on the club's constitution and the type of licence they hold. If you fancy having a look, just walk in and politely ask if non-members are allowed in and allowed to buy drinks. Our sports clubs typically allow non-members in, to at least enable visiting teams and their supporters to enjoy a drink while play is in progress. You can expect to pay a little more for your drinks than a paid-up member but prices are usually kept anyway. Many clubs welcome families, offering a welcome break from sitting at home in front of the telly. We are still building our knowledge of Heavy Woollen clubs, so please let us know if you have something to add or amend, especially regarding any real ale clubs not mentioned here. I have a feeling that there is at least one good one out there that we have so far missed!

In 2013, we held the first of our Club of the Year competitions. It was the first time that most of our active members had been into Cleckheaton



Sports Club but all were impressed not only with the outstanding sports facilities including long-established cricket and rugby pitches and a bowling green but also with the quality of the newly refurbished lounge bar and the condition of the cask ales, at that time coming from Thwaites, recently changed to Greene King. This won it not only our Club of the Year award but also third place in the Yorkshire regional competition, judged by a panel of judges drawn from the 17 Yorkshire CAMRA branches mainly on the beer quality, the welcome, the atmosphere and other factors which make it a good place to be. Our branch runner-up in 2013 was Dewsbury Socialist Club, which despite opening Friday-Sunday only keeps its

Tetleys and a well-chosen guest beer in fine condition.

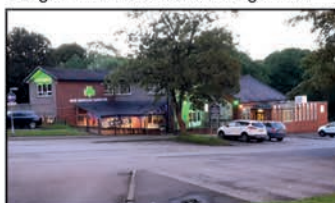
In 2014 and 2015, Cleckheaton Sports won again while Hartshead Club began a string of 3 annual awards for runner-up! The Hartshead is a comfortable and very homely club welcome to all, has some live music and a snooker table and naturally they are keen on the quality of the ales, having Saltaire Pride and up to three rotating guests.

A relatively recent discovery was Hanging Heaton Cricket Club, serving Ossett Yorkshire Blonde, Doom Bar and a good guest ale plus two real ciders in a roomy clubhouse with panoramic views of the pitch and good snooker facilities. 10% discount is offered to club members and to CAMRA members. Impressive enough that it won the 2016 branch competition.

Lower Hopton WMC is a well-established traditional club with well-kept Tetley Bitter and two guests, currently Ossett Yorkshire Blonde and York Guzzler, while up the hill, Upper Hopton Club has two ales from Little Valley Brewery, beers not often seen around here.

Gomersal Cricket Club has two varying ales while Birstall Cricket Club has one at weekends, Moorlands Cricket Club in Mirfield has two, as does Mirfield Parish Church Cricket Club. East Bierley Cricket Club has Tetley's and two guests, Liversedge Cricket Club in Roberttown has recently added two pumps to add to Tetley's and guest. Heckmondwike Sports Club has Greene King IPA and Sharp's Doom Bar. A recent find, thanks to someone sending feedback via whatpub.com (please use this facility as much as you can as it helps us keep more up to date) is Thornhill Cricket & Bowling Club, with Tetley's and Bradfield Farmer's Blonde. Do you get the impression that cricket fans like their real ale?

Golf clubs get a look in too; Cleckheaton Golf Club has Tetley's and a guest and is a great venue for wedding receptions and for civilised Sunday lunches whether members or not. Hanging Heaton Golf Club has Copper Dragon Best Bitter and two guests.



You might think that Irish clubs are all about Guinness, but the reality is that Birstall Irish Democratic

League club, fondly known as Birstall Nash, has had well-kept Tetley's for years and also has a couple of guests such as Ossett Yorkshire Blonde and Sharp's Doom Bar, while Batley Nash has Black Sheep Bitter and a rotating guest and welcomes all. Both clubs are popular and convivial.

The former Mirfield Liberal Club became Knowl Club, all welcome, where up to four ales, mostly sourced by Marston's, are kept in good order. Also



in Mirfield, Mirfield WMC has the intriguing alternative name of the Little Duck (ask them why) and has a rotating guest, Caledonian Kick Off when last checked. Hartshead Moor WMC proudly says "Cask Beers" on its sign and has

Ossett Pale Gold and Sharp's Doom Bar. Soothill WMC have it in mind to hold a beer festival, meanwhile Black Sheep Bitter and Taylor's Boltmaker are on the bar.

Other real ale clubs include Birkenshaw Liberal Club (Tetley's), Morton House Club, Dewsbury (Jennings Cumberland), Comrades Club, Heckmondwike (occasional guest), Millbridge Club (rotating guest, often York Brewery), Norristhorpe WMC (John Smith's Cask and rotating guest) and Roberttown WMC (Black Sheep Bitter and Ossett Silver King).

More detail can be found at [www.whatpub.com](http://www.whatpub.com) – a simple search lists pubs only but before you search, untick the "Search only for pubs..." box and clubs will appear too. Where possible, each entry includes a link to the club's Facebook page, which generally gives a fair idea of the nature of the club.

So, how many so far? I count 28! Cheers!

## Official Induction for White Rose Cooperage Apprentice

It has been an incredible few months for Yorkshire lad Kean Hiscock. Just a short while ago he was looking forward to a career in teaching sport. Having successfully secured the dream job as apprentice to the only Master Cooper in the country, Alastair Simms at the White Rose Cooperage



in November, he recently signed his indentures and received his "official personal tools" at the Brigantes public house in York. Around 25 work colleagues, family friends, customers and dignitaries gathered to witness the rare event of this marking his becoming one of a few apprentice coopers in the country. The ceremony was carried out by the Master of the Worshipful Company of Coopers, Vivian Bairstow. Vivian and his colleague Adrian Carroll made the long journey from London and John Gaffney from the National Cooperage Federation travelled from Edinburgh to make the presentations to Kean together with apprentices from Theakstons and

Samuel Smiths. Appropriately Elland Brewery provided a special beer in a wooden cask. Fantastic hospitality was provided by the Brigantes team headed by manager Kev Jones.

A prop forward with Lock Lane Amateur Rugby League Football Club in Castleford, Kean has also been selected for England Lions U19 Rugby League touring squad to Canada between August 22<sup>nd</sup> and September 5<sup>th</sup>. As well as his work commitments he has also been very busy raising money for the trip. To that end, his boss Alastair Simms has decided to throw open the doors of the cooperage for tours over the summer. These are available by prior arrangement for groups until August 13<sup>th</sup>. The cost is £10 per person and will not only include a tour but also coopering demonstrations by both Alastair and Kean and a chance to drink beer, thanks to the generosity of a number of breweries. All monies raised will go to fund Kean's trip. Please contact the Cooperage should you wish to take advantage of this opportunity to see a rare craft or to simply make a donation.

Website: [whiterosecooperage.com](http://whiterosecooperage.com)

E-mail: [alastair@whiterosecooperage.co.uk](mailto:alastair@whiterosecooperage.co.uk)

Telephone: 01937 845627 or 07557 374528

# Real Ale Talk Pub News

**BATLEY CARR:** The Woodman is a fine, traditional pub with an excellent games room, in a back street where you would never find it by chance (behind the Vauxhall garage on Bradford Road, 12 minutes' walk from Dewsbury station). With a memorial stone dated 1680,



it is thought to be the town's oldest pub. Just Tetley Bitter on offer but well worth a visit – see photo. On the other side of Dewsbury of course is Beer Street, similarly offering Tetley's in a lovely building.



**BIRKENSHAW:** The George IV usually have Tetley's plus Leeds Pale and at least one guest, best choice is at weekends. Salamander Pretentious Polly was the guest on our social there and was an excellent dark porter.

The Golden Fleece has up to six ales including Leeds Pale and Best plus a varied selection of locally-sourced guests. Beer festival planned for August bank holiday weekend.

The Halfway House serves Tetley's and a rotating guest, in traditional surroundings.

**BIRSTALL:** The Black Bull was between tenants when we last checked.

The Horse & Jockey has increased its pump count to seven with the excellent Old Rosie cider taking its place alongside Ossett Yorkshire Blonde, Jennings Cumberland, John Smiths Cask, Doom Bar and two guests.

Birstall IDL club (Nash) has well-kept Tetley's, Ossett Yorkshire Blonde and Sharp's Doom Bar.

**BRIESTFIELD:** The Shoulder of Mutton has 4 good quality ales, recently including Old Peculier from the wood and serves some quality food. Taylor's Landlord and Robinson's Dizzy Blonde are regulars.

**CLECKHEATON:** Cleckheaton Golf Club serves Tetley's and usually a guest.

Cleckheaton Sports Club has well-kept Greene King IPA and Golden Hen, with occasional guests.

The grade II listed George has been sold by its pub company to a local person but we do not know their intentions. It is a fine building with much potential.

The Marsh has 5 Old Mill beers including Yorkshire Elixir and a seasonal ale. See also White Gate, Mirfield.

Mill Valley Brewery has moved to Cleckheaton and has a six-

barrel plant producing three regular beers with a fourth, a premium dark mild, to follow soon.

The Moorland, formerly Spensborough ex-Servicemen's club, has Saitaire Blonde at £2.32 and all are welcome.

The Rose and Crown had a successful beer festival with around 30 great beers from all four countries of the UK, using their new, pleasant outdoor space. Copper Dragon Best Bitter sits on the bar plus 5 well-chosen rotating guests including 1 or 2 of their own.

The Wickham caters for diners, drinkers and shoppers alike; Tetley's, Landlord, Sharp's Atlantic, Black Sheep, Golden Pippin, Wainwright and a guest are usually to be found.

**DEWSBURY:** The Crackenedge is worth the walk uphill from Dewsbury for a good guest beer in a country-style atmosphere.

The John F Kennedy is usually open Friday – Sunday around 8-11:30, generally with a rotating Glentworth beer, served by Ted who has been here since 1969.

The constantly changing beer range at Leggers is well worth revisiting, with some excellent choices, plus a guest real cider.

Morton House Club has Jennings Cumberland Ale.

The Shepherd's Boy has new manager Jane, doing a fine job serving well-kept Ossett and guest beers in a pub with a good atmosphere and a super beer garden.

The West Riding, which was runner-up in the recent Pub of the Year competition, now has 10 handpulls including one for traditional cider and always has a terrific range of quality beers of many styles.

**EAST BIERLEY:** The Cricket Club serves non-members has two real ales, lately Tetley's and Wainwright.

The New Inn has Tetley's and Black Sheep plus a rotating independent guest, Cross Bay Halo on our recent visit.

**GOMERSAL:** Deli and beer shop Ginger Whale on Oxford Road in Gomersal is under new management and has a fine range of UK and world beers plus locally-sourced produce.

The Bankfield has a new, local tenant and has two varying ales at £2.60 served in a homely, comfortable environment.

The Bull's Head has Tetley's, Doom Bar, Castle Rock Harvest Pale, Taylor's Boltmaker and Landlord plus Rosie's Pig traditional cider.

The Saw has new management and has real ale.

The Shoulder of Mutton is once again for sale, at a modest price. The West End has 3 ales, currently Ossett Yorkshire Blonde, Sharp's Doom Bar and Theakston's XB plus real cider/perry in the form of handpulled Rosie's Pig and Old Rosie and Country Perry behind the bar.

The Wheatsheaf has 3 rotating ales such as Wainwright, Bombardier and Landlord on their newly-serviced Autovac handpulls.

**HANGING HEATON:** The Fox & Hounds has Doom Bar and Wainwright plus occasional guests, while the Cricket Club has

Doom Bar, Ossett Yorkshire Blonde and a well-chosen guest plus two real ciders.

**HARTSHEAD:** Hartshead Moor WMC has two real ales including local ale.

The Hartshead again won runner-up in the branch Club of the Year competition. It continues to have a Saltaire beer and two excellent guests in an open club with a homely atmosphere; all welcome.

**HECKMONDWIKE:** The Red Lion in Heckmondwike has just re-opened as the Dandy Lion (thankfully with its threatened distinctive tiles intact thus far) while the Sir Robert Peel is now Heckmondwike Tavern, making four pubs in Heckmondwike to have changed names in recent times. To be surveyed soon.

Westgate 23 has a rotating Old Mill beer plus Tetley's; Bradfield guests often on.

**HIGHTOWN:** The Cross Keys is now ACV listed. Licensees Vicky and David have spruced up the pub and garden. Wells Bombardier and rotating guest.

**LIVERSEDEGE:** The Black Bull re-opened in June after major refurbishment which maintained and enhanced the great character of the pub while adding to the space with a well-designed, covered outdoor space, also opening up the former bottleneck near the front entrance. Eight ales are available including Ossett's core range plus a Rat and a guest beer.

The Cross Keys now serves food at weekends with Wells Bombardier, Robinson's Dizzy Blonde and a rotating guest, currently Taylor's Golden Best.

The Liversedge has 2 rotating ales, recently Greene King Old Golden Hen and London Red Ale from the London Beer Factory. Millbridge Club has a varying guest ale.

The Swan remains closed and available to let free of tie at time of printing.

**MIRFIELD:** The Airedale Heifer has 3 or 4 ales under new, keen management.

The Flowerpot has 8 pumps, mainly from Ossett's four unique breweries plus Marston's Pedigree and varying guests, including one dark ale and a real cider, all well-kept.

Lower Hopton WMC has well-kept Tetley's, Ossett Yorkshire Blonde and York Guzzler.

Knowl Club has normally two beers on, up to four according to demand to maintain top quality.

The Navigation once more excelled with its beer festival in May, with over 30 beers collected from the East End of London! A feast for beer tickers but also well chosen for quality and variety and all on sale at £3/pint. Look out for news of the next one; there are usually three per year. Always a range of Theakston's, Caledonian and guests available otherwise.

The Old Colonial has Copper Dragon Best Bitter and three guests from such as Stancill, Grey Hawk, Lee's and Rudgate.

The Pear Tree has Doom Bar, Bradfield Farmers Blonde and two guest ales, usually from local independent breweries.

The Railway has new, keen management, planning to provide

food including breakfasts but already attracting local drinkers to Taylor's Landlord and two changing guests. CAMRA discount is to be implemented.

The Shoulder of Mutton is under new management. Tetley Bitter & Robinsons Dizzy Blond are currently available. CAMRA Discount to be implemented.

The historic name of the Three Nuns has been removed amidst dismay from locals who value their local heritage. Corporate branding of Miller & Carter has appeared, real ale has gone and the emphasis is on (mostly pricey) steaks.

The White Gate has been bought by Old Mill Brewery, expected to be open from late July after refurbishment; Neil and Karen from the Marsh will manage both pubs.

**NORRISTHORPE:** The Rising Sun has a new beer garden with fine views. Lunchtime snacks are available, washed down with up to seven beers including Saltaire Blonde and Acorn Barnsley Bitter.

**ROBERTTOWN:** Bobtown Beer Bash takes place 30<sup>th</sup> July with bands and food – don't be late as it sells out fast.

The Star has a fine, refurbished garden and usually Leeds Pale and Thwaites Bomber.

**SCHOLES:** Keen, popular tenants at the Rising Sun have allegedly been forced out by being unable to make ends meet in this fine Enterprise Inns pub, while the Stafford Arms thrives under private ownership, serving beers from Copper Dragon, Taylor's and guests.

The Walkers Arms has three pumps, lately serving Tetley's, Black Sheep and Doom Bar.

**SHAW CROSS:** The Huntsman has Partners Blonde, Taylor's Landlord and two interesting guest beers and some tempting foody photos on its facebook page.

**THORNHILL:** The Savile Arms continues to serve Black Sheep Bitter as its regular ale and has also featured their Pathmaker, Golden Sheep and My Generation. Regional and national beers rotate on the other pumps. Home-made meals Wednesdays and Fridays.

The Scarborough is open 11-11 daily with Yorkshire beers from such as Partners and Stancill, and further afield Camerons and other renowned local and regional breweries with usually a mix of styles. Pub meals are proving popular.

Thornhill Cricket & Bowling Club has two well-kept real ales (lately Tetley Bitter and Bradfield Farmers Blonde) and has a 200-seat function room.

**WHITLEY:** The Woolpack has re-opened following refurbishment after Greene King sold it to a local experienced publican who also has the Blacksmiths at Kirkheaton. Regulars are Black Sheep Bitter, Taylor's Landlord and Eiland Blonde and there is a rotating guest.

**WOODKIRK:** The Babes in the Wood is now ACV listed and rebuilding trade; no ale on our last visit but may change.

# Severn Valley Beer Bash

A group of locals headed to the West Midlands for a pub crawl; here is what they found:-

On arrival by train at Kidderminster from Huddersfield we walked the short distance to the Severn Valley Railways Kidderminster Town station and found on the bar 5 handpumps, 3 of which were from the immediate area. These were Wye Valley Butty Bach 4.5% Premium Ale, Teme Valley Jack in the Green 4.5% and Bathams Best Bitter 4.3%. The others were Elland Ellium 3.8% and Caledonion Flying Scotsman 4%. There was also Hobsons Champion Mild 3.2% available.



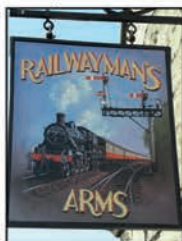
Moving on to our base for the night at the Wetherspoons George Hotel in Bewdley, we ventured out to the Great Western, close to the Severn Valley Railway station. There we found

3 beers from Greene King, Old Golden Hen 4.1%, Old Hoppy Hen and Belhaven IPA 3.8%. Local beers were Worcestershire Way 3.6% and 2857 5.0%, brewed by Bewdley brewery. A real cider was also available on draught in the form on Westons Old Rosie.



Back at the George Hotel, beers were Vale brewery Gravititas 4.8% pale ale, Daleside Old Legover 4.1%, Sharps Doombar 4.0%, Elgoods Greyhound Strong bitter 5.2%, Naylor's Spring Loaded 4.4% and Sadlers Peaky Blinders.

Next day we moved to Bridgnorth and first call was the Railwaymans Arms, Severn Valley Railway Station. 8 handpulls greeted us in this busy railway themed pub. Three Tuns Clerics Cure 5.0%, Otter Ale 4.5%,



Bespoke Brewing Co Saved by the bell 3.8%, Hobsons Best Bitter 3.8%, Town Cryer 4.5% and Mild 3.2%, Bathams Bitter 4.3% and Dancing Duck Imperial Drake 6.5%. Cider was Westons Family Reserve 5.0%.

Returning later in the evening, one of the Hobsons beers had been replaced by Woods Pot 'o' gold 4.4%. We took the cliff railway from Hightown to Lowtown to the Blackboy on Cartway, dating from 1790. On offer was Old Golden Hen 4.1%, Olde Trip 4.3%, St. Edmunds 4.2%, Banks Blackboy bitter 3.9%, Broughs Springfield 4.0% and Highgate Dark Mild 3.4%. Cider was Old Rosie 7.3%.



Back to the cliff lift for a meal at Wetherspoons Jewel of the Severn, High St. beers were Youngs Special 4.5%, Salopian Oracle 4.0%, Sharps Doom Bar 4.05, Sadlers Peaky Blinders

and Greene King George and the Flagon. It being a Thursday we ordered a curry but they'd sold out!!

Next round the corner to the Kings Head, Whitburn St. A 16th century timber framed building with Hobsons Twisted Spire 3.6% and Town Cryer 4.5%, Wye Valley HPA 4.0%,



Dancing Duck Amberillo 4.8% and Pardoes Entire 4.4%. The Stable Bar at the rear offers courtyard drinking for warm evenings.

We shall be back to check up on other real ale pubs in Bridgnorth but found the beers brewed locally to be of good quality and flavour and are rarely seen in our neck of the woods.

Gerald Christian  
Heavy Woollen

# CAMRA LocAle

## What is CAMRA LocAle?

CAMRA LocAle is an initiative that promotes pubs stocking locally brewed real ale. The scheme builds on a growing consumer demand for quality local produce and an increased awareness of 'green' issues.

The CAMRA LocAle scheme was created in 2007 by CAMRA's Nottingham branch which wanted to help support the tradition of brewing within Nottinghamshire, following the demise of local brewer Hardys and Hansons. There are currently 125 CAMRA branches participating in the LocAle scheme which have accredited hundreds of pubs as LocAle pubs which regularly sell at least one locally-brewed real ale.

Everyone benefits from local pubs stocking locally-brewed real ale...

- **Public houses** as stocking local real ales can increase pub visits
- **Consumers** who enjoy greater beer choice and diversity
- **Local brewers** who gain from increased sales
- **The local economy** because more money is spent and retained locally
- **The environment** due to fewer 'beer miles' resulting in less road congestion and pollution
- **Tourism** due to an increased sense of local identity and pride - let's celebrate what makes our locality different

Accreditation is at the sole discretion of the local CAMRA branch and subject to the licensee agreeing to the following...

- That they will endeavour to ensure at least one locally brewed real ale, as defined by the local branch, is on sale at all times
- Only real ale, as defined by CAMRA, can be promoted as a CAMRA LocAle
- Where the standard of real ale sold falls below an acceptable quality, accreditation will be withdrawn
- That accreditation can be withdrawn at any time at the discretion of the local branch
- That should accreditation be withdrawn, or should the licensee withdraw from the scheme, all LocAle publicity material must be removed from the pub and the licensee cease using the CAMRA LocAle logo.

## Definition of Local

The Sustainable Communities Act, which CAMRA strongly supports, provides a definition of local as up to 30 miles from the point of sale. CAMRA recommends that the distance is calculated from the pub to the brewery and should be based on the shortest driving distance. Real ales from regional and national breweries as well as from microbreweries can be regarded as "local" if they are brewed within what the branch has decided as being the local area.

## How do I find a LocAle Pub?

Pubs which have been given LocAle status by their local CAMRA branch can display the LocAle sticker on their windows/doors. The stickers have the year for which they have been accredited as LocAle pubs by their branch. They may also have posters up in the pub and on the pumps that are serving locally brewed beers there will be LocAle pump clip crowners.

Many branches also list the pubs that have LocAle accreditation on their websites and in their local newsletter. You can find your local CAMRA branch via CAMRA Near You.

## 1986 BEER QUIZ

Can you remember 1986?

Who brewed these beers or what beers have disappeared?

All of these beers no longer exist...

1. JOSHUA TETLEY F----- BEST ( YORKSHIRE)
2. WOODFORDE P----- XXX (NORFOLK)
3. T----- SAMPSON (LONDON)
4. DARLEY T----- BEST BITTER (YORKSHIRE)
5. W--- SHEFFIELD BEST BITTER (YORKSHIRE)
6. CLARKS H----- (YORKSHIRE)
7. H----- BITTER (LIVERPOOL)
8. N---- C----- BITTER (HULL)
9. M----- BITTER (LANCASHIRE)
10. D----- WESSEX BEST BITTER (DORSET)

# 7th Roberttown Real Ale 'Bobtown Beer Bash'

## Saturday 30th July 2016

After the amazing success of the last year's festival, the organisers are pleased to confirm the 7th 'Bobtown Beer Bash' at Roberttown Community Centre, on Saturday 30<sup>th</sup> July (12 noon onward)

Last year's event again exceeded all expectations, and the festival organisers were able to make some significant donations to local good causes "We were again staggered by the response we received." Robert Knapp, one of the festival organisers explained. "We realised the festival was going to be another success when following a steady flow of our regular visitors the whole outside entertainment area was full of people enjoying the live music and beers from all over the UK.

Of great significance was the amount of money the festival raised for local charities and worthwhile organisations, which was the main aim of the organisers. The Community centre was one of the charities which benefited, and some of the proceeds from the festival went to a number of improvements the centre has enjoyed since.

The success of the festival was due to some hard work months in advance working within and around the community seeking support of local businesses and individuals.

The provision of bar equipment for the 2016 festival is now a combination of our own kit and that of both the Heavy Woollen and Barnsley CAMRA organisations and ably assisted by Tim Wood the esteemed landlord of the Old Colonial Mirfield, whose experience and skill is always welcome and the enthusiasm of all concerned the festival will be another success.

To keep the drinkers well fed again at this year's festival, local proprietors Buckles Butchers and Pure & Natural Cuisine will again be providing a variety of good quality fresh food to cater for all needs.

The festival will also provide live entertainment with a number of bands already earmarked to perform on the outside stage. So providing the weather remains fine (something the organisers can't guarantee) there is every reason to expect the continued success of the festival.

### So what will be different for 2016?

"For a start, we will have more Beer and Cider" explained Robert, "hopefully up to 45 real ales, but we still recommend an early attendance to avoid disappointment and to ensure a full choice of all the brews we offer"

As far as beer goes, the festival doesn't really follow any theme, but the organisers are working hard to source a wide selection of beer styles from all over the country.

"I'd like to think even the most dedicated 'beer tickers' will go home having enjoyed a number of beers they haven't sampled before" said Robert "I can't really confirm any particular beer at this stage, but I'm hopeful we will have beers from all over

the UK, together with brews from lesser known breweries from nearer home, as well as one off festival specials".

The Community centre in Roberttown is ideally placed to hold the festival, and drinkers from further afield are able to use the excellent public transport options that Roberttown has. The 229 service (Leeds – Huddersfield) has a stop immediately outside the centre, and the village can also be reached by the 220, 253 services, full details of which can be found on the Metro bus website [www.wymetro.com](http://www.wymetro.com)

The festival chairman Malcolm Firth would like to thank those hard working volunteers in advance for their support and with eight or so live bands already booked in the festival should be another great success. Local businesses have again offered sponsorship with "Utopia" Financial Services who are based in Roberttown leading the way as the festivals major sponsors.

The much sought after festival glass available free on entry will again have a variation on the festivals hand pump BBB logo. The main bar will again use tokens and be inside the community centre with the paying cider bar outside. However due to the strict licensing laws only drinks purchased at the festival can be consumed and any anyone seeking to bring their own drinks may be refused entry.

## BOBTOWN BEER BASH

### SAT 30TH JULY 2016

ROBERTTOWN COMMUNITY CENTRE

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### 40+ REAL ALES

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# ROSE AND CROWN

## They say it comes in threes

If you did not already know after the Christmas & New Year celebrations me and the present Mrs Gascoigne decided after two years without a day off it was time for a road trip across Europe in my daughter's Corsa van you might laugh! But the little motor is a flying machine and goes 1000 miles on a tenners worth of diesel, I wish!

We like to visit the usual places Brugge, great beer; Amsterdam great shopping! And this year we thought France, Spain and beyond. I know what you're thinking in that car and in January, well you have to take a break when you can in this trade. So off we went, only into our trip a few days heading into Amsterdam on the motorway about 20 miles from our destination when Andy decided after some confusion at the pumps to fill up with the wrong fuel. Diesel cars don't run too well on petrol, and he filled it to the top before the realization of what he had done! Have you ever tried getting the Dutch AA out to fix your car when you don't speak the lingo? All I can say is that three hours sitting in the services and 180 Euros later we were on our way!

Having spent a few days here and there we were on our way to Alicante, and the weather was set, fair sunshine all the way or so we thought. However the Spanish Guardia had other ideas and ourselves and many other drivers were fined for speeding which was obviously a large operation to curb speeding tourists on their motorways. My fine, a paltry 50 Euros, the guy behind a

whopping 150 Euros for driving at ten mile an hour more than me - thought it was my lucky day?

Thinking that nothing else could go wrong, and nothing could hold us back, we flew past the Sierra Nevada snow capped mountains and on to Fuengirola, a lovely hotel on our arrival but we don't like being on the 11th floor not at all keen on heights neither me or Mrs G. A couple of nights later at three in the morning after a curry, the bed starts to shake quite violently, and its not the curry! No we have only managed to find ourselves in the first earthquake in Spain for over 10 years and just a mere 6.8 on that scale thing, and we're 11 floors up! I have to say it's probably the most bizarre thing that's ever happened to us and its hard to explain what happens when the floor you're stood on no longer feels safe, and your still half asleep. I wanted to vacate to the stairs as fast I could however the wife had other plans, she decided in her nighty that she needed her knickers, and would follow me when she was more decent, I was off! As I arrived in reception there were many worried faces no-one dressed, and some in tears refusing to go back to their rooms, for fear of that old after- shock you hear of. I decided I had heard enough and seen enough. Off back up to see what Mrs G was doing, well true to her British Bulldog spirit she was making a cup of tea! Yes a cup of tea, the one thing that's guaranteed to save your life in a crisis. It could only happen to us.

## HOW USEFUL IS A PIN?

The pin that we refer to here is a 36 pint cask. The most commonly used cask size is a firkin, a nine gallon cask, with 18-gallon kilderkins being used in pubs with high turnover of cask ale.

We sometimes get asked for advice about real ale by licensees wanting to try it for the first time or, more often, wanting to try a different style of beer but worried about the risk of it spoiling before it has all been sold, bearing in mind that real ale will probably start to deteriorate in the cask after a few days of being opened.

One helpful device is the Race Cask Ventilator or Race Spile, which automatically controls the venting of the cask while minimising the amount of oxygenated air coming into contact with the beer; this can extend the useful life of the beer by a few days, costs around a tenner and is approved by CAMRA.

Another solution is to use pins of beer; because they contain only 36 pints, it is far less likely to have a significant amount of wastage. Several of our local pubs are now using pins for at least some of their beers; in the case of the Sheaf in Birstall, they usually have two ales on at a time, to give customers a choice of styles and of course if one runs off then there is still a real ale available; they have found that they indeed sell more beer when

two pins are in use than they do with a single firkin and wastage is minimal.

Until recently, it was rare to find any brewery willing or able to supply beer in pins but some of our small local breweries are quite happy to oblige. Most will expect to supply at least two pins to make it worthwhile, which should not be a problem to anyone because even if they are put on one at a time, the unopened cask will stay fresh until needed. Taking two gives the opportunity to try two different styles, such as a mild or porter and a blonde, to see what the customers take to.

Breweries known to supply beer locally in pins include:-

Partners, Hightown (01924 457772)  
Salamander, Bradford (01274 652323)  
Stod Fold, Halifax (01422 245951)  
Naylor's, Keighley (01535 637451)  
Geeves, Barnsley (07890 680044)

All have websites so that you can find out more about them and their beers.

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# THE TAPROOM



## BATLEY

## NEW INN BREWERY REPORT

In the last three months the New Inn Brewery Andrew Kenyon has continued to experiment with new beers as well as maintaining the standard range

His first beer was a 4.3% Pale Bitter made for the football European Championships. The name of the beer was picked by regulars at the New Inn and the selection was Hodgsons Choice. The beer proved to be far more successful than the England team it was brewed to support with two barrels selling out in the first week. As it proved very popular, Andy was looking to brew again but whether he decides to give it an Icelandic name may now

be open to debate ! The beer was a crisp smooth bitter made with lager malt which was very easy drinking and belied its strength.

The next beer produced by Andy was Cascadian Bitter, which was brewed principally with Cascade hops and was 4.6% in strength. This was a crisp, refreshing bitter with hints of Grapefruit and citrus fruits which led to a well-balanced beer.

Finally an update on the annual New Inn Brewery Beer Festival. This will be now be held in the Autumn this year. Please check on the New Inn website for timings.

## HAWORTH STEAM BREWERY REPORT

A few words from Andy Gascoigne, proprietor of the Rose & Crown, Cleckheaton and its brewery:-

"Well, its been a rail road ride regarding the hop situation this year already so we are now producing many new ales with hops we have not used before, hence there are many new brews.

Already seen on the bar with many followers are Trouble at Mill, a 3.8% Blonde and Panther Porter, 5.2% ABV now on regularly at the Rose & Crown and seems to be even more popular than the Dark Mild!

Coming soon, once it's had enough conditioning is Stolen Station, a 4.2% pale ale, also Maximus, 4.3% ABV Brown Ale - thought we would try an old classic.

On another note, the beer festival went very well, we will have an Autumn one with a different theme with more outside entertainment and street food. Hope you all enjoyed the last weekend festival and will visit us again.

Many Thanks,

Andy"

## MILL VALLEY BREWERY REPORT

Our newest Brewery Mill Valley has been on the move, after starting brewing in early 2016 Steve Hemingway owner brewer quickly realised he need more space and capacity.

Mill Valley is now brewing in a converted mill unit in Cleckheaton with a brand new six barrel plant. The surroundings are ideal for a brewery with a mill and Luddite theme to the beers. The Old stone floors together with the thick walls provide ideal conditions for brewing and conditioning of the beer.

The brewery has been quickly spreading its name around the area with the beer from the new brewery getting a



positive response, such that Mill Valley have supplied beers to over 25 Pubs & Clubs in the area. Recently Mill Valley have been invited to beer Festivals like Leeds Camra Festival, Kirkburton Huddersfield, Beck at Brighouse, Mirfield Beer Festival, Bob Town Robertown, Batley Oakwell Festival, Leggers Canal Festival, Cleckheaton Beer Festival, Ossett Brewery Three Pigeon Beer Festival.

Following on from the Ossett brewery festival at Halifax, Mill Valley is now an approved supplier to Ossett pubs as a guest ale. Mill Valley are also sponsoring Robertown running club Festival.



# CAMRA Young Members Regional Social

Did you know there are around 1000 CAMRA members in Yorkshire who are between 18 and 30? I bet that surprised you. And in addition to those officially classed as Young Members (YMs), there are another 500 aged 31 to 35 who I like to include too. Would you not agree that's pretty good numbers for an organisation perceived as being full of old blokes who wear socks and sandals and have a beard and beer belly? That said, there are many trendy beer bars around where if you're male and don't have a beard you're the odd one out - I say this as I stroke mine, perusing the words for the next paragraph.

Anyway, as everyone's spread over a large area (in other words across God's Own County) and always busy it can be difficult to meet up with other YMs, which is where a Regional YMs' Social comes in. And if you're wondering who's writing this let me introduce myself: I'm Warren, Regional YMs' Coordinator and YMs' Contact (YMC) for Leeds branch. Every CAMRA branch is encouraged to have a YMC with this position filled in around two-thirds of Yorkshire branches.

Every 3 to 4 months (well, we do have lots of other stuff going on) I hold a social with previous events including a walk along part of the Leeds-Liverpool canal taking in a number of quality pubs enroute and an ale trail between Wakefield and Sheffield via Barnsley on the Hallam train line. The latest adventure in the ongoing series of events was the infamous Trans Pennine Rail Ale Trail.

Most of you will know it runs between Stalybridge and Dewsbury (or extended to Batley) and really took off in popularity post-2009 after it featured on Oz and James Drink to Britain. Although the programme was very well intentioned by promoting real ale and the pubs in, or close to, the stations on the route, it unfortunately had a negative effect because it attracted large and unruly, non-ale drinking groups whose sole intention was to get plastered. I'd done the trail a couple times with Leeds University Real Ale Society and thoroughly enjoyed it before the numbers partaking exploded. Sadly, I'd been put off for the past few years but following a ban on certain spirits and pints of lager by select forward-thinking pubs I'd heard reports that it was returning to its former glory.

When friends suggested the jaunt as a recent Saturday afternoon out it was the perfect opportunity to 'test the water' for a Regional Social. From what I saw, the majority of people were there to enjoy the pubs and ale as originally intended so it was a green light for the event.

Soon after it was the day of the social. An early start resulted in having the Stalybridge Buffet Bar at 11.15 almost to ourselves and with that brought the chance to chat with the affable bar staff. Probably the most cosy and atmospheric of the venues with much Victorian memorabilia on the walls, it was a good way to start the day. The 9 or so ales included two dark beers so I was in my element: Thornbridge Black Harry and Howard Town Dark Peak (6.0% porter). I also had a half (I didn't have a pint the whole day) of Shining Clough, which was also brewed by the latter. Although I've never seen Star Wars I could appreciate the name of another beer on the bar, Strikes Back from Empire brewery.

Although we could easily have stayed for longer that would have meant skipping places on the way. We caught the train to Mossley, not a traditional stop but with 2 Good Beer Guide pubs within as many minutes' walk of the station it seemed a shame to miss them. Neither Britannia Inn nor Commercial Hotel had the character of Stalybridge Buffet Bar though the ale selections weren't to be sniffed at and a dark beer (Millstone Stout) was available in the latter. The main thing however, was that the beer quality was equally great which is always of paramount importance, again something common to the whole day. I'd always rather have a smaller selection in top quality that appeals to the regulars than a wide choice in mediocre condition. After a half in each pub it was on to Greenfield and Railway Inn.

Unfortunately, on the train we picked up a stag do. I say unfortunately not because they were any problem but most of them were on ale and pouring 20 or so pints takes a while. Given my predilection for dark beer I favoured Theakston Old Peculiar from the 6 choices but with the shortened drinking window it was soon time for the next stop.

Having learnt our lesson about being behind the large group we were primed when the train doors opened at Marsden and hot-footed it down to the dog-friendly Riverhead Brewery Tap, which is part of the Ossett brewery stable. This was a favourite among many on the social with a good number of ales available from the on-site brewery with a lettering system used to grade all beers available from light to dark. This is a very simple system (along with a sample in a jar) that I'm surprised more places don't use to enable the customer to get a beer of their general preferred style as you can't always tell from the pumpclip especially if you're a distance away because it's busy at the bar.

Unless you're a seasoned ale drinker, most people don't feel confident asking bar staff what the beers are like let alone requesting a taster. If CAMRA is to promote ale to a wider audience people need to know, and feel confident, they will get a beer style they enjoy and that it will be of consistently good

equality. Two very simple things in principle but in my opinion these are the biggest blockers to converting people from the safety of big drinks brands to relatively unknown ale breweries.

Now, I do feel sorry for Railway next to Marsden station. Without Riverhead Brewery Tap it would more than hold its own as a destination on the Ale Trail and a number of people do split the hour between the two. We didn't visit on the day but I did pop in there another time after a group walk. Between us we tried most of the 5 ales available from the wide Marston's stable including a couple of seasonal beers and were very pleased with the quality. Back to the day itself and Slaithwaite was next. If anyone knows me it's obvious I wasn't born and bred in Yorkshire (it seems the Cornish accent is here to stay!) but very quickly I knew this place was pronounced Slawit. I've been in Yorkshire for a while now and when I was looking for the day's train times I actually typed in Slawit. However, according to the National Rail website there's no such place!

In Slawit, Commercial is located at the bottom of the hill. It doesn't take long to it on the way down but it's essential to allow adequate time to get back up. 8 or 9 beers await in the pub including two from Empire brewery, both priced at an extremely competitive £2 pint/£1 half, one of which is a golden brew while the other is a mild. In addition, one of the other beers is usually a porter or stout with a real cider also normally available. As to be expected, the YMs were still impeccably behaved and we made it back up the hill with plenty of time for the train to Huddersfield despite the lure of the (quiet) TV showing Saturday afternoon's final football scores. And it was from this point our path separated from that of the stag group.

Huddersfield: you could spend the whole day here visiting the quality pubs but that wouldn't be true to the Ale Trail. However, there are two in the station: King's Head and Head of Steam. The former is one I often pop in when changing trains after a long hike with the Huddersfield Ramblers and the wood burner makes it ideal for drying a wet coat while enjoying a pint from the selection of 10 competitively priced beers and 2 ciders. 4 of the beers are permanent with 2 of the guests dark beers and often includes a mild. I happened once to visit at early tea-time on both a Saturday and Sunday and every single guest beer had changed in the 24 hours. If you haven't visited for ages, the scaffolding has gone and the full height of the ceiling is exposed.

Rococo Mild from Geeves Brewery was my choice on the day. The brewery is owned by the father and son team of said name. Harry used to be on the committee of Leeds University Real Ale Society and his father was the infamous orange character doing the "tangoing" in the Tango drinks adverts! Katie Marriott (former Regional YMC and current Leeds branch vice-chair) of Whippet Brewing Company was also on the committee. Together with at least three or four other past members of the Society being brewers or owning pubs it shows what a valuable gateway ale

societies are into CAMRA and ale in general. I believe stronger links between CAMRA branches and ale societies would be beneficial to both parties. However, I've digressed from the day again so let's get back to it.

At the opposite end of the platform is Head of Steam with its four rooms radiating from the central bar. Again, a couple dark beers usually feature amongst the wide selection with my tippie being the excellent Sublime Chaos from Anarchy Brew Co., a 7.0% stout. We'd planned extra time in Huddersfield for food and decided to eat here. Good value pub grub, including vegetarian options, is available but why you have to collect your own cutlery when the person bringing the food walks past the knives and forks is beyond me. By the time the food order was placed, we realised we'd have to wolf our meals down in time to catch the train to Mirfield and still finish in Dewsbury on time. As a result it was decided to savour the sustenance and sadly forego Navigation Tavern but this did afford time for a half of Sonnet 43 Bourbon Milk Stout.

On the recce trip I called in the aforementioned Mirfield pub. In addition to the 6 permanent beers from Theakston, Caledonian and John Smith's, there were 6 guest beers. My halves of choice were Theakston Old Peculiar and Great Newsome Frothingham Best.

Our final stop of the day was West Riding Refreshment Rooms in Dewsbury. Together with Stalybridge Buffet Bar it is part of the small Beerhouses chain. In atmospheric and busy surroundings I enjoyed the delicious Vamp, described as a "blood orange dark ale", from the relatively new Ghost Brewing Co. (Baildon) though I was tempted by a number of the other ales and the selection of real ciders. I've heard that West Riding was one of the earliest premises in a station to be granted a licence (where it hadn't been held continually) after much legal wrangling. One of the conditions was the small railing on the platform near the door to stop people running onto the train though with one sidestep you can easily negotiate it! This requirement is no longer necessary but as a memento of the licence battle the owner has insisted it remains in place.

So, after 9 pubs and 10 hours the thoroughly enjoyable day drew to a close with all those on the social already looking forward to the next one. Who knows what it'll be: a pub crawl, beer themed treasure hunt or brewery trip? Either way, keep your eyes open for details including on your branch Facebook and Twitter accounts and let your friends, family and colleagues know CAMRA is open and relevant to everyone irrespective of age. Please feel free to get in touch as thoughts, comments and suggestions are always very welcome. I hope to see you soon.

Warren Yabsley

[YoungMembers@leeds-camra.com](mailto:YoungMembers@leeds-camra.com)



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## 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 and benefit from the free advertising on this page, 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

### Railway

212 Huddersfield Road, Mirfield. WF14 9PX

### Hanging Heaton CC

Bennett Lane, Hanging Heaton. WF17 6DB

## RAT ON TOUR

### Salzburg

RAT visited Salzburg (in Austria of course) so we had to have a photo by one of the fountains featured in the Sound of Music!



Salzburg is good for beer too, with the Augustiner Braustubl beer halls (capacity 3000!) being a sociable place where every type of food is chosen from independent side stalls and their own beer is poured direct from large wooden casks. The long established Stiegl Brewery has brewery tours which are included with the Salzburg tourist card while the brewery tap in the city centre dispenses a wide variety of ales.

Some fine bars and brewpubs are to be found in the city,

including the recently expanded Die Weisse, which has its own impressive brewery. At the other end of the scale is the microbrewery in Kastner's Schenke, where the service, food and ambience is recommended. There is so much more to see in the city; well worth the Ryanair flight from Stansted to Salzburg airport which is very close to the city. Cheers!

## 1986 BEER QUIZ SOLUTIONS

Can you remember 1986!

Who brewed these beers or what beers have disappeared? None of these exist no longer!

1. JOSHUA TETLEY FALSTAFF BEST (YORKSHIRE)
2. WOODFORDE PHOENIX XXX (NORFOLK)
3. TRUMANS SAMPSON (LONDON)
4. DARLEY THORNE BEST BITTER (YORKSHIRE)
5. WARDS SHEFFIELD BEST BITTER (YORKSHIRE)
6. CLARKS HAMMERHEAD (YORKSHIRE)
7. HIGSONS BITTER (LIVERPOOL)
8. NORTH COUNTRY BITTER (HULL)
9. MITCHELLS BITTER (LANCASHIRE)
10. DEVENISH WESSEX BEST BITTER (DORSET)

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

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Title \_\_\_\_\_ Surname \_\_\_\_\_  
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 Address \_\_\_\_\_  
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Joint Membership (Partner at the same address)	£29.50 <input type="checkbox"/>	£31.50 <input type="checkbox"/>

For Young Member and other concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call 01727 867201.

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

I enclose a cheque for \_\_\_\_\_

Signed \_\_\_\_\_ Date \_\_\_\_\_

Applications will be processed within 21 days

01/15

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

Please fill in the whole form using a ball point pen and send to:  
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- 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.



## And Finally

**Are you a glass half full or a glass half empty person?** Well it could depend on the shape of the glass you are looking at.

Researchers from Bristol University's Tobacco and Alcohol Research Group found that the shape of a glass can affect the speed at which we drink – and that straight glasses cause people to drink more slowly than curved ones.

So if you find yourself finishing off pints long before your friends are ready for the next round, perhaps you should ask the person behind the bar for a straight glass.

Lead researcher Dr Angela Attwood and PhD student David Troy asked a group of 160 people to attend two sessions at local pubs, giving some participants a lager in a curved glass and others beer in a straight-sided glass. Sounds like torture, could have been proper beer.

Those who had the straight glasses were 60 per cent slower to consume alcoholic beverages than those drinking from curved glasses.

In another experiment, one group of subjects were given beer in a curved glass which had markings on the side, showing measurements of a quarter, half and three

quarters. The other participants also had curved glasses, but with no markings.

The results showed that the markings slowed the speed at which people drank. The group with the marked glasses took an average of 10.3 minutes to finish their pints, while the non-marked glass group took 9.1 minutes.

Dr Angela Attwood said: "The speed at which beer is drunk can have a direct effect on the level of intoxication experienced. This can also increase how much is consumed in a single drinking session. While many people drink alcohol responsibly, it is not difficult to have 'one too many' and become intoxicated.

Our research suggests that small changes such as glass shape and volume markings can help individuals make more accurate judgements of the volume they are drinking and hopefully drinkers will use this information to drink at a slower pace."

Really!

The pair presented their research recently at the British Psychological Society Annual Conference in Liverpool, not sure how it went down though!



# 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](http://www.ossett-brewery.co.uk)



# Contacts & Diary

## CAMPAIGN FOR REAL ALE LIMITED

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230 Hatfield Road, St Albans, Hertfordshire AL1 4LW. Tel: 01727 867201; Fax: 01727 867670;  
Home Page: <http://www.camra.org.uk>

## HEAVY WOOLLEN BRANCH CONTACTS

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

Branch Contact: Paul Dixey

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

Branch Chair: Andy Kassube

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

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

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

## HEAVY WOOLLEN BRANCH DIARY

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

- 21<sup>st</sup> Jul Social Starting at Rising Sun, Norristhorpe then New Inn, Roberttown  
2<sup>nd</sup> Aug Meeting @ Bull's Head, Gomersal  
5<sup>th</sup> Aug Social at Salamander Brewery, from 5pm onwards. (253 or 283 bus)  
19<sup>th</sup> Aug Social, Shepherd's Boy, Dewsbury then 9pm John F Kennedy  
7<sup>th</sup> Sep Meeting @ Knowl Club, Mirfield  
22<sup>nd</sup> Sep Social, Obediah Brooke, Cleckheaton then Wickham, Rose & Crown  
4<sup>th</sup> Oct Meeting @ Upper Hopton WMC

## REAL ALE TALK

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

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

Next copy date is September.

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## TRADING STANDARDS

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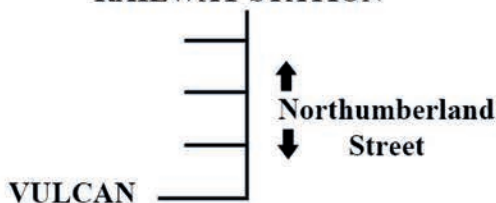
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