

Real Ale Talk

Magazine of the Heavy Woollen branch of CAMRA



**Our Three New Pubs
in the Good Beer Guide 2017**



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to enjoy

Autumn 2016

Distributed FREE to West Yorkshire pubs & clubs

Circulation 2000



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Chairman's Welcome

Welcome to the latest edition of the Heavy Woollen CAMRA Real Ale Talk Magazine. In this quarter's magazine you can read the latest information from our local pubs and brewers along with a selection of interesting articles relating to beer and pub matters. I would like to take this opportunity to thank all of those who have contributed to this quarter's publication.

As winter approaches it is one of my favourite times of the year as there is nothing more welcoming than to go into your local pub or club and enjoy a pint with friends or colleagues in a friendly and warm atmosphere. We also tend to see more Porters, Stouts and Winter Ales appearing that are part of our British brewing tradition and from a personal perspective I know our Yorkshire breweries produce some fine examples of these so look out for them on the bar..

In this edition there is a very interesting article written by Keith Looker on the subject of ACV's (Assets of Community Value) because as an organisation CAMRA does not want to see viable pubs disappearing that have served the community for a number of years. So please have a read of this article because CAMRA sees part of our role to make sure you have pubs available to enjoy a good pint.

Also I would like to take this opportunity to personally thank the three new pubs in our Heavy Woollen area that have made the Good Pub Guide for 2017. Two of them, The Rising Sun at Norristhorpe and The Stafford Arms Scholes for the first time. The Rose and Crown at Cleckheaton has returned after a long absence. I know the work that these owners have put into these

pubs and they should be proud of their achievement. We can honestly say that judging is getting tougher every year as the quality improves in the area and I am sure next year will be no easier.

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

Finally, on behalf of the branch, 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. In the meetings we discuss local issues and pubs and a number of beer matters so as a member please join us if you have an update on anything happening in your local. At the socials we try to go to pubs that are maybe under new ownership and show our support. Look forward to seeing you in your local soon!

Cheers,

Andy

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Beer Festivals - Near & Far

OCTOBER

27th - 29th

Rotherham Beer Festival. Rotherham College of Arts & Technology, Eastwood Lane Rotherham. Thu/Fri 6pm-11pm, Sat Noon - 11pm www.rotherhamcamra.org.uk

28th - 30th

Booz & Brewz Beer Festival – New Inn Brewery Roberttown

NOVEMBER

3rd - 6th

Cask Beer festival at Foleys Tap House, 159 The Headrow, Leeds LS1 5RG www.mrfoleys.co.uk

4th - 5th

November Castleford Beer Festival presented by Revolutions Brewing at Mill Castleford Tickets available on-line at www.castlefordbeerfestival.co.uk

1991 BEER QUIZ

Can you remember 1991!

Where have these 25 years gone and where have these beers/breweries gone too?

Who brewed these beers or what beers have disappeared? None of these exist any longer!

1. T----- HOGSHEAD (YORKSHIRE)
2. --- S----- (TYNE & WEAR)
3. MORRELLS V----- (OXFORDSHIRE)
4. BUNCES OLD S----- (WILTSHIRE)
5. ELDRIDGE ---- R----- (DORSET)
6. ----- SKULLCRUSHER (DERBYSHIRE)
7. S----- EXHIBITION (AVON)
8. STOCKS OLD H----- (SOUTH YORKSHIRE)
9. M----- R----- DARK MILD (NOTTINGHAMSHIRE)
10. H----- T----- (SHROPSHIRE)

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THE TAPROOM



BATLEY

Heavy Woollen Spring Pub of the Season 2016

The Brew House, Hightown



The Brew House on Halifax Road in Hightown, Liversedge, was awarded the Campaign for Real Ale (CAMRA) Heavy Woollen Pub of the Season Award for Spring. The award was presented to the manager, Nichola Quirke by Branch Chair, Andy Kassube.

Nichola has been manager of the pub since it was opened in November 2014 by the Partners Brewery as their Brewery Tap. She has helped to oversee a major refurbishment as the building was previously the Heights Working Mens Club. The pub was given a tasteful makeover but has nevertheless managed to maintain a warm and welcoming atmosphere.

The pub has grown a good reputation for Real Ale over the last 20 months and there is a large selection of real ales with eight hand pumps showcasing the a range of both Partners and Bob's Brewery beer, which was recently taken over by the brewery. There will always be one guest beer available which tends to be a dark ale.

In June 2015 Partners moved their brewing operation from its original Dewsbury home to this pub and the beers are brewed by Nichola's partner, Justin Clarke. Justin takes great pride in his brewing and he is always looking at new brews whilst making sure the brewery maintains its stable core beers such as Working Class Hero; Cascade;

Triple Hop; Blonde and the classic Tabatha.

Earlier this year Partners acquired Bob's Brewery and has worked hard to make sure the recipes are not changed. They are now brewing White Lion, Silver Bullet and Yakima Chief. All of these beers are being well received at the Brew House and in the local trade.

The pub is at the heart of the community and it was nice to see a packed pub for the presentation which demonstrated how this has become a true locals pub and a place where people can relax and enjoy the atmosphere. The brewery has invested money to give the bar a comfortable feel and this was another factor in helping the pub win this award along with the quality of its ales.

To help in promoting the pub has a Facebook page where you can keep up to date with everything which is going on at this thriving pub, including a successful quiz night on a Tuesday. Nichola was also very keen to thank her staff and locals for helping to make the pub a success in such a short time. On the night of the presentation Nichola was joined by Lynda and Tony of her usual team.

We are sure the Brew House will continue to cement its place in the Heavy Woollen area and Nichola and Justin will make sure you are given a warm welcome and a good pint on your visit.

The George & Dragon, Hudswell, named Yorkshire Pub of the Year 2016

The George & Dragon, Hudswell, North Yorkshire, has been named CAMRA'S 'Yorkshire Pub of the Year 2016'.

The pub is located 3 miles west of Richmond, on the border of the beautiful Yorkshire Dales. It is owned by Hudswell Community Pub Limited, which was formed in 2010 to buy, refurbish, and re-open the only pub in the village. It has achieved this and gone on to develop the pub as a hub for a wide range of activities and services.

Stuart Miller has been running the pub since 28th July 2014. He is supported by an excellent team including his father Keith and his brother Sam, who are both outstanding chefs.

It is described in the new CAMRA Good Beer Guide 2017 as: "At the heart of the village, this homely multi-roomed country inn has a large beer terrace offering fantastic panoramic views over the Swale Valley." Copper Dragon Best Bitter and Rudgate Ruby Mild, are the beers that are available on a regular basis. Three regularly changing guest beers, sourced mainly from within the Yorkshire region, are also always available.

To celebrate the pub's first appearance in the Good Beer Guide since it reopened, a regional launch of the Good Geer Guide 2017 was held in the pub and CAMRA National Director and George & Dragon shareholder Ken Davie was available for interviews.

The Runner-up in the competition was The Sportsman in Huddersfield, which is run by John Fletcher. The pub is owned by Beerhouses; a small Dewsbury based pub group that owns five pubs. It is described in the CAMRA Good Beer Guide 2017 as: "This 1930s pub has won a CAMRA English Heritage Conservation Pub design award. Eight handpumps include one serving a Mallinson's beer." CAMRA's Yorkshire Regional Director, Kevin Keaveny, said "The results of this year's competition highlight the success that can be achieved by an enthusiastic community company and a small well-managed pub group."

The licensee of the George & Dragon will be presented with a framed certificate at 2.00pm on Saturday 19th November by Kevin Keaveny, CAMRA's Regional Director.

The licensee of The Sportsman will be presented with a framed certificate at 2.00pm on Saturday 12th November by Peter Goddard, CAMRA's Deputy Regional Director.

The eighteen nominations (see below) for this year's prestigious title were visited by individual members of a judging panel over a four month period. Each nomination was scored against strict criteria that included an emphasis on the Quality and Choice of Real Ale, Style/ Decor, and Service and Value.

NOMINATING BRANCH

Barnsley
Bradford
Cleveland
Darlington
Doncaster
Halifax & Calderdale
Harrogate
Heavy Woollen
Huddersfield
Hull & East Yorkshire
Keighley & Craven
Leeds
North West Yorkshire
Rotherham
Scarborough
Sheffield
Wakefield

PUB NAME

Crown
Hop
Downe Arms
Crown Inn
Doncaster Brewery Tap
Firehouse
10 Devonshire Place
New Inn
Sportsman
Butcher's Dog
Talbot Arms
Kirkstall Bridge Inn
George & Dragon
Beehive
Sun Inn
Kelham Island Tavern
Robin Hood

LOCATION

Elsecar
Saltaire
Castleton
Manfield
Doncaster
Sowerby Bridge
Harrogate
Roberttown
Huddersfield
Driffield
Settle
Kirkstall
Hudswell
Harthill
Pickering
Sheffield
Altofts

Wortley Men's Club is named Yorkshire Club of the Year 2016

The Wortley Men's Club in Wortley has been named 'Yorkshire Club of the Year 2016' and is now celebrating a hat-trick of wins after also taking the prestigious title in 2014 and 2015.

The club's run of success actually started four years ago when it finished runner-up in 2013. It was particularly successful in 2015 when it went on to win the title of National Club of the Year 2015. The club is situated in a village that is just over 8 miles away from Barnsley in South Yorkshire. It is run by Nigel & Teresa Pickering, who said they were delighted to have won again.

The club is described in the CAMRA Good Beer Guide 2016 as: "Originally the estate reading rooms, the opulent interior and exterior feature exposed timber frames, ornate ceilings, wooden panelling and a real fire." Timothy Taylor Landlord is on sale regularly, and two guest ales are obtained from local and national breweries. A changing real cider is always available.

CAMRA's Yorkshire Regional Director, Kevin Keaveny, said "This third win in a row shows the club's continued commitment to high standards. It also shows that a club in a village can thrive if the management offer the members the products, facilities, and level of service that they require."

The Tap Room in York was the Runner-up in the competition. The Tap Room is nestled inside the York Brewery in Toft Green, which is only 10 minutes walk from the railway station. It is managed by Matthew Moore, and sells a good selection of the brewery's award winning beers.

The Licensees of both clubs will be presented with framed certificates on dates to be arranged in October. Peter Goddard, CAMRA's Deputy Regional Director, will do the presentation to the Wortley Men's Club. Kevin Keaveny, CAMRA's Regional Director, will do the presentation to The Brewery Tap Room.

The eleven clubs nominated for this year's prestigious title were visited by five judges over a four month period. Each nomination was scored against strict criteria that included an emphasis on the Quality of Real Ale. Also considered

were Atmosphere, Style/Decor, Service and Welcome, Value for Money, and Alignment with CAMRA's Principles,

The other nominations for the title were:

Guiseley Factory Workers' Club, Guiseley; Armitage Bridge Club, Armitage Bridge; Crookes Social Club, Sheffield; Alverthorpe Working Men's Club, Alverthorpe; Concertina Band Club, Mexborough; Hanging Heaton Cricket Club, Batley; Three Links Club, Skipton; Wickersley Old Village Cricket Club, Wickersley; Crossing Club, Grosmont.

HORSE & JOCKEY
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Beers on Hand pull John Smith's at £2.60 Pint
current fixed ales Jennings Cumberland,
Sharps Doombur, Ossett Silver King,
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BIRSTALL IDL CLUB, 15 High Street, Birstall, WF17 9ES

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

WEST END, West Street, Gomersal, BD19 4JU

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



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Heavy Woollen Summer Pub of the Season 2016

The Pear Tree, Mirfield



The Pear Tree on Huddersfield Road in Mirfield, was awarded the Campaign for Real Ale (CAMRA) Heavy Woollen Pub of the Season Award for Summer 2016. The award was presented to the publican, Alan Ingle by Branch Chair, Andy Kassube.

This is the second time that Alan has won a CAMRA award having also won the Heavy Woollen Winter Pub of the Year award in 2010 shortly after Alan had taken over the running of the Pear Tree, which is testament to the consistent quality of the ales kept.

Alan took over as Publican of the pub in 2010 when trade was dwindling and the pub had a very tired feel to it. Assisted by wife, Emmy, Alan has undertaken a very tasteful refurbishment of the interior and made the pub a very popular venue in the town. Under Alan's management the pub has maintained a warm and welcoming atmosphere, whilst at the same time developing a good reputation for the quality of its food offering.

Alan has also developed the beer garden at the pub which is now an attractive riverside venue with plenty of seating and you are able to enjoy the River Calder passing by its door and this has helped to develop the pub's popularity with all age groups

The pub has grown a good reputation for Real Ale over the last 6 years as when Alan took over there were only two real ales of variable quality. However he has slowly developed the range increasing to three as popularity grew and this year a fourth hand pump was introduced due to demand. Bradfield Blonde and Sharps Doom Bar are permanent beers with two ever-changing guest ales, with an emphasis on local Yorkshire brews wherever possible.

The pub has developed as an integral part of the community and it was good to see a busy pub for the presentation with Alan and Emmy kindly laying on a buffet as a thank you for their loyal locals. This pub is able to cater for both diners and drinkers due to the layout of its rooms and Alan is keen to keep this balance. The pub is also able to offer function facility by closing off areas of the pub.

The Pear Tree runs a successful quiz night on a Thursday which is very popular. On the night of the presentation Alan was joined by a number of his team.

Also on Sunday 28th August there will be a family fun day in aid of Kirkwood Hospice with a number of events taking place.

Good Cider As It Used To Be

Believe it or not, it is nearly 30 years since CAMRA published its first edition of the Good Cider Guide. This book first came out in October 1987, compiled almost single-handedly, by cider enthusiast David Kitton.

He had originally produced an earlier version, published by Virgin, but this was the first time that CAMRA had seriously promoted real cider and perry to the outside world, and it is interesting today to see how the cider industry has changed, by looking at the producers and outlets that were around in those days.

There were around 80 producers listed in the Guide, although there were a lot more that were not included, but nothing like the hundreds of producers that you can find today, and only about a third of them are still going, with some areas having changed dramatically.

One of the most remarkable changes has been in Wales. This country was traditionally a big cider and perry area, but when the Guide came out there were no known producers at all. Look how that has changed today, where there has been a big revival in cider and perry production and now several dozen makers.

Similarly Dorset, another traditional cider area, has taken off again recently, with a whole range of new producers. When this Guide was published, there were only two, and neither of them are still producing. Mill House at Overmoigne is now a museum, and has one of the most amazing collections of cider presses to be found anywhere. Likewise, Captain Thimbleby at Wolfeton House no longer produces, but the eccentric medieval and Elizabethan house is open to the public (at least it was the last time I checked).

There were, of course, a number of producers who were subsequently bought up and closed down by the big companies. One of them was Symonds in Herefordshire, whose family had been making cider since 1727. But this meant little to Bulmers, who eventually bought them and closed them down, while still making a keg cider called Symonds Scrumpy Jack. Likewise, Bulmers did the same with Inch's in Devon, who had been making cider since the beginning of the 1900s. Once again, bought up and

closed down. (See, it isn't just breweries that do it).

Those of you who have heard of Brogdale in Kent, who have the national collection of apple and pear trees, may not know that the cider apples and perry pears were originally at the Government-funded Long Ashton research Station in Bristol, and they made their own cider as well.

In the East of England there was James White Suffolk Cider, no longer producing. When this Guide came out, it seemed that every other pub in East Anglia was selling it. And in Herefordshire, Westons was still producing and seen in many pubs throughout the country. But by far the largest number of outlets with cider (including a lot of off-licenses) were stocking Bulmers, so some things never change! Indeed, in those days Bulmers had even owned a small number of their own cider houses, which were sold off. The one at Quatt in Shropshire is the only one still open, although now independent.

But the list of producers who are no more is a long one. A lot of cidemakers were also farmers, and cider had been made for generations, and when they retired or died there was often no-one to take over the business. But luckily, as well as the hundreds of new producers, some of the family businesses are still there. So you can still say hello to makers like Roger Wilkins and Derek Hartland, both cidemakers in the old tradition, while welcoming all of the new ones as well.

And I hope that they don't mind me saying this, but thank goodness that a lot of the newer producers are just as eccentric as the old ones!

Mick Lewis

The Resurgence of Scottish Cider

The term “craft” has crept into the drinks sector vocabulary as a cover-all description to describe the products brought about by the massive growth in the field of new, small scale brewers. Over the past decade the explosion in numbers of new “craft” breweries starting up in business has captured the imagination of a new generation of drinkers looking for something exciting and different. Something similar is happening in the world of cider, albeit on a smaller scale and somewhat more scattered geographically. While the number of new cider makers is but a fraction of those setting up a new brewery, they are more likely to be producing cider for the love of it first and foremost. The term “craft” hardly does them justice. I prefer to think of them as “artisans”. Traditional cider areas such as Herefordshire, Somerset and Devon and even the more diverse areas famed for using eating and cooking apples to produce cider such as Kent, East Anglia and Scotland are all benefiting from this resurgence in cider making, usually carried out by keen individuals with more than a passing interest in the heritage of the drink.

Much of this new wave are producing very small quantities only for local consumption, the sort of thing you’d purchase at the local farmers’ market rather than find in your local pub. By now you’ve probably caught up with me and wondering how Scotland has crept into the list? What a lot of people aren’t aware of is Scotland’s rich cider past. Historically, there are several areas of Scotland which were once home to apple and pear orchards. Eight hundred years ago the estates and monasteries of the Scottish border region were awash with large orchards. These stretched as far as Glasgow and the Clyde valley. Some parts of modern day Glasgow, such as the Gorbals, Govan and the Merchant City were once home to vast orchards. In fact the Merchant City is largely built on the site of a huge, old pear orchard. It is some of these old estates that present day cider makers turn to for their apple crops. Some old orchards have been left to nature and the apples they produce simply fall to the ground to rot. Not any more as enterprising cider makers are busily seeking out these old orchards and their rare fruit trees and either buying up the surplus fruit or taking on the maintenance of the trees.

Probably the longest established (founded 2008) and certainly the largest of the new wave of Scottish cider makers is Thistly Cross Cider, now based at their new cider barn in West Barns near Dunbar in East Lothian. They source local apples for their Jaggy Thistle, the only real cider they produce. Their output of fruit added ciders is so large, even exporting to the USA, they can’t source enough home grown apples and resort to using imported apple juice concentrate for most of their range. Another borders cider maker but based near Langholm in Dumfries and Galloway is Waulkmill Cider. Owner Chris Harrison also scours

the region for his supplies of apples and pears and in 2013 he produced the first Scottish perry in over a century. He is also planting new trees with an eye to the future.

Meanwhile in Glasgow, John Hancox set up Clyde Cider in 2015 and has produced the first urban west of Scotland cider since medieval times. One of John’s main interests is the promotion of fruit tree planting (www.scottishfruittrees.com). Again, John seeks out windfall crops of apples for his cider making. He casts his net some distance as he has been able to obtain enough apples from the Edinburgh area to produce a special edition MorningCider, named after the capital city suburb of Morningside. Cider making in Scotland doesn’t stop at Glasgow either. The Cairse of Gowrie area of Perthshire was famous in Victorian times for its apples, pears and plums. Today it is one of the UK’s biggest soft fruit growing regions. The village of Errol sits not far from the banks of the River Tay and has been the home of the Cairn O’Mohr Winery since 1987. A recent addition to their range of fruit juices and wines has been cider. They don’t have far to go for their apples although one of their special, single varietal ciders (King Jimmy’s) involves using a rowing boat to gather the apples from a clutch of trees from an island in the middle of a lake on the local golf course! Finally, we head north. Mention Loch Ness and the first thing that enters most people’s minds is the monster.

However, by the shores of the loch the village of Drumnadrochit is home to Loch Ness Cider. Set up in 2014 by Karen Wotherspoon, a keen cider drinker who grew up in Devon using a blend of Highland apples from the Black Isle (even further north than Loch Ness) there are plans here to plant new cider apple trees using varieties that are known to produce fruit in the Highland climate. You might have to search high and low for a sample of Loch Ness Cider (try out Scottish Aldi stores) but it just goes to show that cider making is alive and well in even the most unlikely of places. There are at least another four of five Scottish cider makers I could have mentioned. All have the same enthusiasm to reinstate Scotland on the cider map in however small a way. One bright spot on the future horizon comes from the Scottish Government’s own statistics. In 2014 Scottish National Heritage commissioned a National Orchard Inventory. It found that there were orchards in 31 out of Scotland’s 32 local authority areas with the greatest concentration in the Clyde Valley and Kingdom of Fife areas.

Bill Wilkinson

Real Ale Talk Pub News

Here is listed news from pubs and clubs in the Heavy Woollen area, plus a few reminders of what you can find. If we have missed something, if you have some news or you think that somewhere is overdue a mention, please let us know. Cheers!

BATLEY: The **Union Rooms** have a fine selection of guest beers at low prices and at least one real cider, while a visit to the nearby **Cellar Bar** and the **Taproom**, both with good beer ranges, makes it worthwhile to hop off the train at Batley station.

BIRKENSHAW: The **Golden Fleece** has frequent charity events, including its August bank holiday beer festival which was a great success, featuring around 36 cask ales and a dozen or so ciders plus Continental beers, meanwhile it serves up to 6 beers.

The **Halfway House** is under new management, continuing with Tetley's and a rotating guest.

A new build opened in September; primarily a dining pub, **Heathfield Farm**, just off the A58, is very busy with diners and families. Beers are Greene King IPA, Abbot and house beer plus a rotating guest which was from Partners when we visited.

Birkenshaw Liberal Club (CIU affiliated) has Tetley's and a guest, often from Salamander; guests may be signed in by a member.

BIRSTALL: The **Black Bull** is expected to be open again under new management as you read this.

The **Greyhound** has Tetley's and one or two guests.

The **Pheasant** has Greene King IPA and three rotating beers, mostly from GK but often with a well-chosen independent ale.

The **Sheaf**, open Wednesday – Sunday, has two pumps with beers usually from Yorkshire brewers such as Stod Fold, Partners and Geeves, primarily for diners but drinkers are welcomed.

The **Scotland** serve Tetley's and a couple of guests, often from local brewers, in a popular pub with a fine, large beer garden.

BRIESTFIELD: The **Shoulder of Mutton** had Taylor's Landlord, Robinson's Dizzy Blonde and Shipyard IPA on a recent visit.

CARLINGHOW: The **Victoria** has Tetley's and a rotating guest, usually from Partner's.

CLECKHEATON: In Cleckheaton on our recent social night, **Obediah Brooke** had some fine guest beers and Weston's Old Rosie in good condition, the **Wickham** had Tetley's, Sharp's Atlantic, its Wickham Gold house beer (source being a closely guarded secret) and several others all well kept and at good prices. Alan has taken over management of the **Rose & Crown** and is sticking to the formula which has seen the pub have great success since its reopening, including a well-chosen range of guest and in-house beers with styles to suit everyone.

The **George** has been bought by a local pub company who are investing heavily in a refurbishment, though we don't yet know the details.

Mill Valley Brewery have regular open weekends at their Woodroyd Mills premises, with 2 or 3 beers at £2/pint.

DEWSBURY: The **Huntsman** at Shaw Cross has Taylor's Landlord and a Partners beer plus usually two interesting rotating guests.

The **Timepiece** stocks a fine range of ales including local guests, all of course at very low prices. There are regular Meet The Brewer events too.

The **West Riding** held another successful Westival event, meanwhile the range of ales and cider on the ten pumps never fails to impress, always with a wide selection of styles on offer. They also have been holding Meet the Brewer events.

EARLSHEATON: The **Park** had a successful family fun day and mini beer festival over the August bank holiday and the real cider and rotating well-kept and wide ranging guest beers from the SIBA list have gained a good following.

GOMERSAL: The **Saw** has new management but no handpulls.

The **Shoulder of Mutton** has been sold, details to follow..

GRANGE MOOR: The **Grange** has (Partners) Bob's Silver Bullet and John Smith's Cask

HANGING HEATON: **Hanging Heaton Cricket Club** came third in the Yorkshire Region Club of the Year competition, for which all 17 Yorkshire CAMRA branches were eligible to enter a nomination, so this is a fine achievement and reflects the hard work that goes into giving members and guests a welcoming atmosphere and of course real ales in fine fettle. A recent treat was

handpulled Worthington White Shield, a real classic example of the brewer's art and not easy to find, plus it can be temperamental in the cask, however the club served it in top-notch condition which for me was the best beer I have tasted this year! Three well-kept cask ales and three real ciders are generally available.

HARTSHEAD: The **Gray Ox** is a dining pub with a limited amount of space for drinkers at busy times but has some well-kept beers, usually Thwaites Wainwright, Jennings Cocker Hoop and varied guests from Jennings or Marston's range.



HARTSHEAD MOOR (CLECKHEATON): The **New Packhorse** had a beer festival in early October; otherwise on the bar are well-kept Black Sheep Bitter, Saitaire Blonde and three good guest beers from various independents, well worth a visit.

We hear that Heineken are spending lots of money refurbishing the **Old Pack Horse**, a pub which has not achieved its potential for many years.

HECKMONDWIKE: The **Red Lion**, now renamed the **Dandy Lion**, has introduced real ale.

The **Old Hall** has Samuel Smith's Old Brewery Bitter in a fine, listed building where discoverer of oxygen, Joseph Priestley once lived. Fascinating internal features include an acorn ceiling.



HIGHTOWN: If you haven't yet visited the **Brew House**, you have missed a fine example of a new pub created from a former club. There is a cosy lounge where the quality and choice of fittings is very good and the use of stained glass is most effective. Eight beers, mostly from Partners Brewery in the same building, plus a selection of real ciders are available.

The **Cross Keys** beer range has changed to Dizzy Blonde, Bombardier and guest, lately Taylor's Golden Best.

The **Shears** is an historic pub with well-kept Tetley's, Black Sheep, Moorhouse's house beer and one or two guests.

HUNSWORTH: The **Savile Arms** has Theakston's Bitter and Black Bull and is worth a visit to see the architecture,



including mullioned windows and genuine beams; food menu is traditional too.

MIRFIELD: The **Airedale Heifer** has Tetley Bitter, Ossett Silver King and 2 rotating guests, well-kept.

The **Navigation** had another superb beer festival in September, featuring some great beers from London (don't believe the old stereotype, Southern beers are not all flat and boring!)

The **Old Colonial** has had a specially brewed 4.4% beer on, New Colonial Dead Frog (so named because there aren't many hops in it?) while more specials are expected. The **Railway** is now run by Fiona and Ellie, 3 ales including Taylor's Landlord, also real cider and discount for CAMRA members.

The **Ship** (Hungry Horse branded) re-opened after flood repairs and refurbishment in May and has a separate entrance to access the bar; there are now cask ales, GK IPA and Taylor's Landlord.

The **Shoulder of Mutton** continues with the CAMRA discount scheme under new management.

The **White Gate** has been refurbished by new owners Old Mill Brewery and is run by the same team who have been running the Marsh in Cleckheaton for some years. New pumps dispense a range of Old Mill beers plus one guest.

NORRISTHORPE: The **Rising Sun** offers Acorn Barnsley Bitter, Saitaire Blonde and 5 good quality guest beers. It has a newly refurbished garden with excellent views.



ROBERTTOWN: The **New Inn** continues to provide interesting and good quality brews, some from its own cellar, a dark rhubarb beer being a recent treat.

SCHOLES: The **Rising Sun** will have re-opened under new management by the time you read this, run by the same team who run the W heatsheaf at Gomersal and the Sheaf at Birstall, so we expect some good food and beer;

Tetley's and Robinson's Trooper initially.

THORNHILL: The **Savile Arms** retains Black Sheep Bitter as its regular ale with Saltaire Blonde proving popular and due for a return. The other pumps have featured regional and national beers from as far off as St Austell. Contact David or Hilary for meals and Xmas parties.

The **Scarborough** This Casque Marque pub has opening hours of 11 to 11 all week. Rotating beers are from local breweries such as Partners and throughout Yorkshire and further afield. Pub meals available all days except Tuesday.

THORNHILL LEES: The **Nelson** has at least one rotating guest beer, varying styles in a real community pub by the side of the picturesque canal.

UPPER HOPTON: The **Traveller's Rest** has Ossett Yorkshire Blonde plus up to four others such as Doom Bar, Black Sheep, Golden Pippin and various from Moorhouse's.

The **Hare & Hounds** has Doom Bar, York Terrier, Leeds Pale and Black Sheep Bitter.

WHITE LEE: The **Black Horse** serves up to three ales, usually including Tetley's, Old Mill Blonde Bombshell and a premium guest beer, often from Cross Bay.

CAMRA 2017 Good Beer Guide Launch

September 15th saw the official launch of the Campaign for Real Ale Good Beer Guide for 2017. As a branch Heavy Woollen branch are pleased to announce three new entries in their area for this year.

The first entry is the Rising Sun at Norristhorpe. The Rising Sun had a succession of tenants who had struggled to make the pub a success. Since taking over this pub less than two years ago from Punch Taverns Rob and Claire Toulson have invested heavily and seen their pub become a firm favourite in the area. The pub was very stylishly refurbished with fine fireplaces and lots of cosy corners for people to appreciate a drink. There are eight hand pumps available with the emphasis on independent brewers especially with a slant toward Yorkshire.

The next entry is the Rose and Crown at Cleckheaton. In a similar story the Rose and Crown had a number of tenants who had struggled to make the pub a success. This pub was once a regular in the GBG but that was over twenty years ago since its last selection. Andy Gascoigne and his wife Mandy basically spent over a year restoring the pub to its former glory whilst at the same time Andy was relocating his Haworth Steam Brewery at the back of the pub. The Rose and Crown has gone from strength to strength in this period with at six real ales available at all times with Andy keen to showcase Yorkshire breweries.

Our final new entry is the Stafford Arms at Scholes which is another phoenix which has risen from nowhere. When their favourite pub was up for sale, Sarah and Richard Wilson took the brave decision to buy it even though they had no experience of running a pub ! Their intention was to rent out the pub but when the prospective tenant said he was going to remove the hand pumps and not sell Real Ale that was too much for Richard so they decided to run the pub themselves. So this award is tribute to the progress they have made in this stone built country inn packed with character. There can be between three and five beers available at any time but Richard prefers to major on quality rather than quantity to serve a good pint at all times.

As a branch we congratulate all three as this year the competition has really increased with next year's judging already starting to look difficult. This is a compliment to the pubs and clubs in this area who are serving quality Real Ale with a friendly welcome.

Copies of the guide are available from CAMRA head office and good retail book outlets as well as from the Heavy Woollen branch.

THE BREW HOUSE

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

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



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

Real ale, Real people, Real conversations

Opening Times

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

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

A Speciality Beer Has Won CAMRA Champion Beer Of Britain

A speciality beer has won CAMRA's Supreme Champion Beer of Britain for the first time.

Bingham's Vanilla Stout, brewed in Berkshire, was named the best beer of 2016 at the Champion Beer of Britain Awards Dinner held on Tuesday evening (9th August) at the Hilton Hotel, Olympia, London.

The award comes after almost a year of local tasting panels and regional heats seeing the best beers across the UK invited to compete at the Great British Beer Festival.

Final judging for the competition was held at the huge beer festival which opened its doors to the public on August 9 and over the next week will see more than 50,000 people visiting Olympia in London to sample their choice of more than 900 beers, cider and perries – including the chance to try the nation's best beer.

Bingham's Vanilla Stout is a 5 per cent Dark Stout infused with vanilla and dark malts to create a smooth and dark beer.

The Kent based Old Dairy brewery's Snow Top claimed the silver award in the Champion Beer of Britain competition. The 6 per cent ABV Old Ale has already taken a gold award at CAMRA's National Winter Ale's Festival and is described by the brewery as the "perfect winter warmer" with fruitcake and marmalade flavours.

Placing third in the competition was Tring brewery's Death or Glory, a 7.2 per cent Barley Wine, brewed by appointment to the Queen's Royal Lancers. The beer is described by the Hertfordshire brewery as being a rich and sweet barley wine with a complex nature.

CAMRA national director responsible for the Champion Beer of Britain Competition Nik Antona said: "This year all the judges commented on how high quality all the beers were in the final stages of the competition and what a wide range of styles and beers they had to try and choose between.

"Bingham's Vanilla Stout is packed full of comforting flavours and I'm sure it will be a popular Champion Beer Choice. It's great to see a speciality beer win the award for the first time in the history of the competition and our congratulations go to the brewery."

OVERALL WINNERS

BREWERY	BEER	FIND IT AT	
Binghams	Vanilla Stout	B5	Gold
Old Dairy	Snow Top	B19	Silver
Tring	Death or Glory	B7	Bronze

CATEGORY - MILD

BREWERY	BEER	FIND IT AT	
Williams Bros	Williams Black	B23	Gold
Mighty Oak	Oscar Wilde	B2	Silver
Acorn	Darkness	B18	Bronze

CATEGORY – BITTER

BREWERY	BEER	FIND IT AT	
Timothy Taylors	Boltmaker	B17	Gold
Tiny Rebel	Hank	B14	Silver
Hawkshhead	Bitter	B12	Joint Bronze
Salopian	Shropshire Gold	B6	Joint Bronze

CATEGORY – BEST BITTER

BREWERY	BEER	FIND IT AT	
Surrey Hills	Shere Drop	B18	Gold
Salopian	Darwin's Origin	B6	Silver
Colchester	Colchester No.1	B2	Joint Bronze
Tiny Rebel	Cwtch	B14	Joint Bronze

CATEGORY – STRONG BITTER

BREWERY	BEER	FIND IT AT	
Heavy Industry	77	B11	Gold
Hawkshhead	NZPA	B12	Silver
Adnams	Ghost Ship	B18	Bronze

CATEGORY- GOLDEN ALES

BREWERY	BEER	FIND IT AT	
Golden Triangle	Mosaic City	B11	Gold
Grey Trees Independent			
Craft Brewery	Diggers Gold	B2	Silver
Marble	Lagonda IPA	B23	Bronze

CATEGORY - SPECIALITY

BREWERY	BEER	FIND IT AT	
Binghams	Vanilla Stout	B5	Gold
Saltaire	Triple Chocoholic	B17	Bronze
Titanic	Plum Porter	B16	Silver

Save Our Pubs



“My pub’s closed”; “there’s a supermarket where my pub was”; “my pub’s now offices”; “my pub’s now flats”. All comments made by people - but far too late.

WE NEED YOUR HELP! As a local group we have a small number of very active committee members but we can’t

be everywhere and pub intelligence is key to listing pubs before it’s too late

The rate of pubs closing across England has slowed to around 27 a week which shows the work CAMRA is doing is having an effect

So what changed to stop the rot ? Following the Localism Act 2011, legislation came into being last year allowing communities to put in some protection for local pubs under an ACV. What’s an ACV ? Well read on!

Protecting Pubs

Well-run pubs play a pivotal role in local communities, but are increasingly under threat as, in particular pubcos try and reduce their stockpile of pubs and realise the asset value. We also know that too many pubs in one area can render them unviable; CAMRA recognises that at the end of the day a pub is a business and needs to be viable. Heavy Woollen CAMRA is not in the business of nominating every pub, rather we are looking to protect those pubs that serve communities and bring value to that community.

As a pub lover and local campaigner the first step to saving a viable pub is to list it as an Asset of Community Value (ACV) This can be done before a pub is under threat and gives added protection under planning law. Nominations can take place by CAMRA in the area or as local groups e.g. a Parish Council

Why Nominate a pub as an ACV?

Nominating your local as a ACV ensures it is protected in your community. Currently a pub can be demolished or converted to several other uses without a planning application – meaning in theory your local can be changed overnight without your knowledge! ACV status ensures this cannot happen – and the local community has a say should it come under threat. An ACV can delay development by up to six months while the community explores options to keep the pub open.

How do I nominate?

Easy! Let CAMRA do the work, with local experience and with ACV nominations in place CAMRA Heavy Woollen

District has the experience to pursue the listing of pubs with Kirklees Council. We also have support of the CAMRA team in Head Office and easy access to documents like the land registry.

For help contact our Pub Protection Officer Keith Looker on 07957939737

Reasons why ACV listing is beneficial to a licensee:

1/ An ACV accreditation is a quality mark which confirms that your pub is valued by local people and is an important part of community life. This can be used to promote the pub to customers and could increase trade.

2/ If you are looking to sell your pub you might be able to save on agents fees by selling direct to the community. ACV’s provide access to a group of people who may wish to purchase the pub.

3/ ACV status can prevent your pubco selling the pub to a property developer without you being informed. You would also have the opportunity to bid for the pub yourselves.

4/ Pubs sold as going concerns are not subject to the moratorium. So there is no delay in cases where the purchaser fully intends to keep the pub open.

5/ The initial moratorium is just six weeks which is much shorter than the time it usually takes to find a buyer and for solicitors to complete a sale. The moratorium is only extended to six months if a community group expresses an interest in buying the pub. A sale to the community can take place within the six months.

6/ ACV status can start a conversation with the community group who have the opportunity to work together to increase business.

7/ ACV status may help when applying to alter licensing hours or applying for planning permission to extend a pub to increase viability. This is because the ACV status provides evidence that the pub is valued and supported by the community.

8/ CAMRA are campaigning for ACV pubs to be given enhanced support by Councils and Government. One of the ideas we are pursuing is the extension of business rate relief for pubs listed as ACVs which would save licensees money

9/ ACV status can be used to secure valuable positive publicity in local media

10/ Having got the pub listed, people in the community are more likely to feel loyal to the pub and use it more regularly.



Keith Looker

The Navigation Tavern

6 Station Road, Mirfield 01924 492476

Saturday Nights at The Navigation

Regular Motown/Soul Nights, a proper night out!

Check in the Navi for future dates

Mirfield Rail Enthusiasts Society's meeting phone for details

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

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



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Tuesday
POOL

Thursday
QUIZ

Purveyors of



Legendary
ales

LEEDS BREWERY



www.leedsbrewery.co.uk

NEW INN BREWERY REPORT

During the last three months at the New Inn Brewery, brewer Andy Kenyon has been concentrating on his core range of beers.

The only new beer brewed in this period was for the Bobtown Beer Bash where Andy produced a 4.2% ABV Festival ale. This was a Pilsner style ale made with Lager Malt and Czech Republic hops.

As we move into winter we will be pleased to see the return of Fat Cow. This is a 5.0% Milk Stout which is smooth, creamy and has an intense flavour. This was a very popular beer last year when the first barrel disappeared

in less than 48 hours. We look forward to seeing this brew again soon!

Also the New Inn is proud to announce its next beer festival in October (see poster). Andy will be brewing his famous Black Death Stout which is 7.2% ABV in strength but is very smooth and dangerously drinkable.

The New Inn festival is always a great event and normally has some very unusual brews on offer and this year's Halloween styled festival will be sure to leave everyone in good spirits!

MILL VALLEY BREWERY REPORT

Mill Valley Brewery Ltd are now settled in at their new premises at Woodroyd Mills Cleckheaton, Having taken over 3 months to refit the inside of the old mill Cleckheaton, it has taken us much longer to refit than we expected.

We have just completed the installation of new heat exchanger with extra cooling capacity along with a brand new 6 barrel stainless steel fermenter tank; finally we are now ready to start brewing to our 6 barrel plant capacity, Mill Valley Brewery will be Brewing 4 beers in 2016



1, Mill Bitter is amber in colour ABV 4.3% - has been proving very popular,
2, Mill Blonde is lighter in colour ABV 4.0%

3, Luddite Ales is a light ale with an ABV 3.8% brewed to a traditional recipe.

4, Luddite Dark Ales - our recipe will be a stout taste ABV 4.6%, ready for the autumn.

We have recently built our Mill Bar which is open to the public on last Friday & Saturday of each month. This is to promote Mill Valley Brewery, let our customers have had a good time to try our ales and are able to see how we brew our Real Ale for the first time. Future dates are available for brewery trips and private function etc.

Please look out for Mill Valley Ales at your local Pubs or Clubs.

Cheers,

Steve Hemingway

Porto's Hidden Gem

So when we go to Portugal as a beer drinker what do we expect? Maybe a Super Bock or a Sagres or if we are really lucky we get may their version of Super Bock Stout or Sagres Preta (a black lager). Yes in the sunshine these are okay for one or two at most but soon we need a decent beer. Generally the rest of the choice will be standard European "fizz".

Therefore we were lucky enough to book a trip to Porto in June and after a little bit of research I found a bar called Catraio (which means kid in Portuguese). It is situated about 15 minutes from the famous Clerigos Tower but well worth the walk. In fact we visited every day of our three day stay and sometimes twice (Thanks Jill, my understanding wife!!)

The bar is situated on pedestrianised small shopping arcade and has a few tables outside. On entering you are given a very warm welcome by the staff and the locals. The bar was established by Ricardo and Biai and has gone from strength to strength in the two years they have being open.



The bar sells around 10 to 12 beers on tap which are changing constantly and they have around 100 beers in bottle. The bottle beer selection is from Denmark,

Holland, Great Britain and the USA principally but others are available and there is a menu to assist you as well as the knowledgeable staff. However the biggest selection is from the rapidly expanding Portuguese brewing industry and I could not believe the range and also the different styles from Pale ales to Dark beers to European styles. Amongst the many beers I tried some that stood out were from the Letra brewery, which is situated near Braga and their Stout (5.5 %) and Red (6.0%) were very good. There was also a Van Doma Doppelback called Vandominator

(7.8%) from the local German Brewhouse in Porto which was as good as any I had tried from Germany.

Another two stand out beers were from D'os Diabos, which is a brewery situated near Lisbon, and they produced an excellent Brown



Ale (6.5%) and a good Dry Stout (5.7%) Another brewery situated near Lisbon was the Mean Sardine and their bottled American Pale Ale (5.0%) was really crisp and refreshing.

The real star was the Opo 74 Brewery Red Mosquito which was a smooth Red Ale at 6.5% and so easy to drink. I was lucky enough to chat to the Brewer who says his ambition is next to produce hand pulled cask ale. He acknowledges the climate makes this challenging but sees the possibility for a strong Winter Ale.



This bar is definitely worth searching out on a trip to this historic city full of cobbled streets and great architecture as well as the Port houses by the side

of the river. Also look to time your visit with the Porto Beer Festival, a newly established event, looking to showcase the rising tide of breweries in this charming country.

CATRAIO- 256 RUA DE CEDOFEITA
OPENING TIMES TUES – THURS 4PM TO MIDNIGHT

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 area are:

Airedale Heifer

53 Stocksbank Road, Battleyford, 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

Britain's Best Real Heritage Pubs New Edition



About the book –

This definitive listing is the result of 25 years' research by CAMRA to discover pubs that are either unaltered in 70 years or have features of truly national historic importance. Comprehensively revised from the 2013 edition, the book boasts updated information and over 500 top-quality new photographs. Among the 260

pubs, there are unspoilt country locals, Victorian drinking palaces and mighty roadhouses. The book has features describing how the pub developed, what's distinctive about pubs in different parts of the country, how people a century ago could expect to be served drinks at their table, and how they used the pub for take-out sales in the pre-supermarket era.

There is a bonus listing of 75 pubs that, while not quite meeting CAMRA's national criteria, will still thrill visitors with their historic ambience.

1991 BEER QUIZ SOLUTIONS

1. TROUGH HOGSHEAD (YORKSHIRE)
2. VAUX SAMSON (TYNE & WEAR)
3. MORRELLS VARSITY (OXFORDSHIRE)
4. BUNCES OLD SMOKEY (WILTSHIRE)
5. ELDRIDGE POPE ROYAL OAK (DORSET)
6. LLOYDS SKULLCRUSHER (DERBYSHIRE)
7. SMILES EXHIBITION (AVON)
8. STOCKS OLD HORIZONTAL (SOUTH YORKSHIRE)
9. MANSFIELD RIDING DARK MILD (NOTTINGHAMSHIRE)
10. HANBY TREACLEMINER (SHROPSHIRE)

Can You Help To Identify Or Add Information To These Old Photo's



The Swan, Frost hill Liversedge, built around 1840, it was a Springwell brewery pub of Heckmondwike, I believe the houses behind the police man was demolished in the fifties and I remember the shop on the right was there in the seventies, now a



grass land, I was working on Frost hill when a man told me he was told to leave the swan because it was falling down, he was really miffed because he had to leave his pint, it partly fell down inside then demolished two days later, the new swan is built further back.



The photo on the left is the high street in Heckmondwike, the Methodist chapel near the tram is now housing flats, cottages lower down is gone and now a car wash, below that the buildings are still there, second one up is the woolpack pub, brewery unknown and next but one up is the The Royal, still there but only open part time, it was a Tetley



house, I think one of a few in this area before they took over a lot of pubs. On the right is Heckmondwike market place, the fountain or clock as it became is to the right of the two men in front, on the right is the Red Lion before

the red tiles was added, brewery unknown, on the left was the Woodman, a Bentleys brewery, later to be known as BYB, the demise of the woodman I believe was fire in the fifties, not sure, now is the Santander bank .



On the left is the Flower pot, lower Hopton, Mirfield, on the left is cottages that some was knocked down and one is now part of the pub, brewery unknown, the age is also not known to me but looks as it might have been a farm and inn originally, the pub had a big refit and a lot of the original interior can be seen, an Ossett brewery pub and local camra pub of the year.



On the left is I believe to be the Dentley arms, Dewsbury, no idea if this is correct or where about in Dewsbury this is,

do you know, photo circa 1904, now that is a loaded cart, no health and safety then



Ye old dusty miller, Mirfield, a Springwell brewery pub, the photo is circa 1912 and is the original front,

becoming a classy pub in the 70's but with the help of big pub co's it lost a lot of custom, changed it's name a few times but now back to just Dusty miller, at least for now

The Black bull hotel, a grand landmark building in Mirfield, It originally catered for travellers from nearby rail station and always popular,



photo circa 1910, now, even after a big public protest, it was converted to a Tesco, like another mini market was needed in that area, great planning although due to stupid regulations a pub can change to a supermarket, fast food outlet or restaurant without planning permission

more is known to me but if you can help?

On the right is the Fleece in on Northgate Dewsbury, not there anymore and little is known about the fleece other than it was a Tetley's house



If you can add or correct any above information please contact the editor or if you have any photo's you would like to share. The

opinions or any inaccuracies in this article is down to the author and is not necessary that of Camra's.



The original Airedale heifer Mirfield, circa 1910, the building as been altered many times and is difficult to place the photo, the brewery was Bentley's, not much

Joe Kenyon

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- Marquee & Mobile Bar Hire in Paddock

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 Fri – 12-11pm
 Sat – 12-11pm
 Sun – 12-10.30pm

Food Served
 Thurs/Fri – 12-2.30pm & 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

A Campaign of Two Halves

Fair deal on beer tax now!
 Save Britain's Pubs!



Join CAMRA Today

Complete the Direct Debit form opposite 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

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

To the Manager Bank or Building Society

Address _____

Postcode _____

Name(s) of Account Holder _____

Bank or Building Society Account Number Branch Sort Code

Reference _____

Service User Number **9 2 6 1 2 9**

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

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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 guarantee accepted 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 _____

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.

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 Debit.

† 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 is 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 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.

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

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

Oldest beer drinker organisation in the UK becomes a member of British Pub Confederation!

The British Pub Confederation have welcomed the Society for the Preservation of Beer from the Wood (SPBW) as a member organisation.

The SPBW was founded in 1963, and members have campaigned on beer and pub issues since then, with over 20 branches across the UK and internationally. They have opened five branches alone in the last five months and work particularly to promote the drinking of traditional draught beer and to support the endangered traditional craft of the cooper and the use of wooden barrels for storage and dispense.

The British Pub Confederation brings together fourteen organisations across the pub sector, giving a strong, unified voice for pubs, publicans, pub supporters and campaigners, following on from the success of the Fair Deal for Your Local campaign.

Commenting, Mark Hutchinson, Technology and Communications director of SPBW, and chairman of the SPBW's Northern Ireland branch, said:

"The SPBW are glad to have joined the British Pub Confederation. It is essential that beer drinkers, present a united front alongside pub supporters, pub campaigners and publicans when campaigning for the changes that really matter for British pubs."

"It is important to be aware that many parts of the country are still cask ale deserts, including N. Ireland, and, while modern craft beers are giving us all a wider choice, a lot of effort has to be placed into quality and availability as an ongoing and vigilant campaign and recognise the continuing importance of traditional premises for the sale of such products. As such, The SPBW are glad to have joined the British Pub Confederation."

Rob Shacklock, SPBW's social media director of SPBW and chairman of the North East branch, said:

"As the oldest beer drinkers' organisation in the UK, it's right that SPBW joins the British Pub Confederation. We will work alongside the other member organisations campaigning to support British pubs."

Greg Mulholland MP, Chair of the British Pub Confederation said:

"I'm pleased to welcome the SPBW to the British Pub Confederation. It's fantastic to have the support of a beer drinker organisation with such a long history of campaigning, and I look forward to working with them in the fight for British Pubs."

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HEAVY WOOLLEN BRANCH DIARY

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

7th Nov Meeting @ New Inn Roberttown

24th Nov Social Starting @ Cellar Bar, Batley, then Union Rooms 8:45 and Taproom 9:30

28th Nov Meeting @ Hanging Heaton Cricket Club (Early Meeting due to Xmas)

16th Dec Xmas Social (Venue and Time to be arranged)

Please see the Heavy Woollen Website for any recent additions/changes to the Diary of events.

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

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 January.

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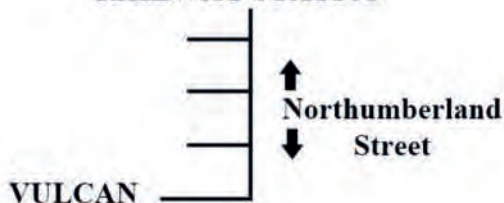
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