

Free

Issue 19

# Real Ale Talk

Magazine of the Heavy Woollen branch of CAMRA



## Pub News

See inside for more information



Please read and  
leave for others  
to enjoy

**Spring 2017**

Distributed FREE to West Yorkshire pubs & clubs

**Circulation 2500**



CAMPAIGN  
FOR  
REAL ALE

# THE VULCAN

32 St Peters Street, Huddersfield, HD1 1RA

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**Opening Times - 9am - 2am**

**Huddersfield CAMRA Summer Pub of the Season 2012**

**3 Cask Ale All day Wednesday £2 per pint**

**6 Hand pumps serving the finest Local & National Cask Ales**

up to 15 per week

all @ £2.50/pint



**Happy Hours, Monday to Thursday All Day**



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Traditional home cooked food served daily

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Roasts, home made pies, vegetarian, fish

Large menu available.....Daily specials

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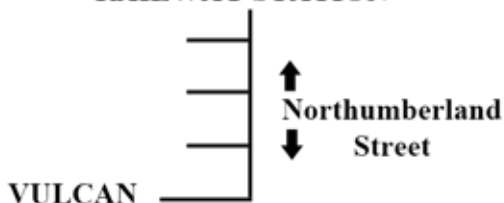
**pool and jukebox**

## LOCATION:

400 yards away from Railway Station

1/2 mile from Galpharm Stadium

## RAILWAY STATION



# Chairman's Welcome

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

During the last three months we have continued to see the growth of Real Ale in our pubs and clubs in the Heavy Woollen area. This is very refreshing to see as nationally we continue to see pubs and bars continue to close. I feel this is down to the hard work being put in by the people running these establishments and the quality of the beer and the welcome they are giving. From a CAMRA perspective this dedication is really appreciated and I know your support is vital in making them a continued success. We cannot afford to be complacent as the period after Christmas is often a difficult time for the Licensing trade so please continue to support your local.

We are pleased to see the Breweries in our area continue to prosper. The great advantage we have with all our brewers in the area, (Partners, New Inn, Haworth Steam and Mill Valley) is that they have a "Tap" where they continue to showcase their beers on a regular basis. Steve at Mill Valley is now opening his brewery to the public on regular occasions and his Facebook page will give you full details. If you get an opportunity I am sure these brewers will be pleased to see you.

On Saturday 8<sup>th</sup> March in celebration of International

Women's day women brewers across the world are again uniting to raise awareness and promote women in the brewing industry. In previous years the breweries all brewed the same beer on the same day to produce this collaboration brew. This year the beer will be brewed with the emphasis on local ingredients in an effort to support the local community. A number of our local pubs supported this day last year and I would encourage you to locate some of these beers if possible as I am sure the standard will be again superb

In the next three months we will also be selecting our Pub of the Year, Cider Pub of the Year and Club of the Year, and I can honestly say the standard has never been higher and the amount of choice is great to see. That is all down to the high quality served by our local pubs and clubs and we will be announcing these in our next edition of this magazine. The voting is decided by the branch and is open to all CAMRA members in the Heavy Woollen district.

Finally I would once again welcome any CAMRA members to join us at our forthcoming events featured at the back of the magazine and if you have any feedback please drop any of the committee an e-mail. We continue to have both a meeting and social every month and a warm welcome is guaranteed. Look forward to seeing you in your local soon!

Cheers, Andy!

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## Beer Festivals - Near & Far

For more up to date Beer Festivals,  
<http://www.heavywoollen.camra.org.uk/>

### MARCH

**16th - 18th** - Leeds Beer Festival, Pudsey Civic Hall, Dawson's Corner, Pudsey, Leeds LS28 5TA. Thu 11am – 3pm, 5pm – 11pm; Fri & Sat 11am – 11pm

**31st - 1st** - 29th Oldham Beer Festival, Queen Elizabeth Hall, Civic Centre, West St, Oldham OL1 1NL - Fri & Sat 12noon – 10.30pm.

### APRIL

**6th - 9th** - Spring Beer Festival, The Nook, 7 Victoria Square, Holmfirth, HD9 2DN

**20th - 22nd** - 11th Skipton Beer Festival, Ermysted's Grammar School, Gargrave Rd, Skipton, BD23 1PL - Thu 3pm – 10pm; Fri & Sat 11am – 10pm.

**27th - 29th** - Hull Real Ale & Cider Festival. Holy Trinity Church, Market Place, Hull, HU1 2JJ

**27th - 29th** - Bolton Beer Festival, Bolton Ukrainian Club, 99 Castle St, Bolton BL2 1JP. Thu 3.30pm – 10.30pm; Fri & Sat 12noon – 10.30pm

### MAY

**18th - 21st** - Spring beer festival at the Navigation Tavern, by Mirfield station. Thursday teatime – Sunday evening. Renowned for a great selection of beer.

### JULY

**29th** - Bobtown Beer Bash - 12:00pm - Roberttown Community Centre

Around 40 real ales and a good selection of traditional ciders plus music and locally sourced food at a very popular one-day event. Could be open until 10pm but for a good choice please arrive well before then. Small-scale mini-festivals are usually held at other venues in the village too, once you have enjoyed the Beer Bash.

## 1997 BEER QUIZ

Can you remember 1997?!

Who are the Yorkshire Breweries that brewed these beers in 1997 and have now sadly disappeared?

1. B----- BREWING BLACK HEART STOUT (SOUTH YORKSHIRE)
2. F----- BITTER (HARROGATE)
3. K----- WAITRESS (HUDDERSFIELD)
4. M----- OWD BOB (NORTH YORKSHIRE)
5. O-- C---- M'LUD (HUDDERSFIELD)
6. R----- STABBERS (SOWERBY BRIDGE)
7. S---- OLD TOM (NORTH YORKSHIRE)
8. S----- OLD HORIZONTAL (DONCASTER)
9. T----- SESSIONS (PONTEFRACT)
10. W--- THING (SLAITHWAITE)

## HORSE & JOCKEY

97 LOW LANE, BIRSTALL






**Beers on Handpull John Smith's  
current fixed ales Jennings Cumberland,  
Sharps Doombar, Ossett Silver King,  
Ossett Yorkshire Blond and 2 rotating Guests**

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

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

**This is a no headwear premises / WIGS ARE ALLOWED  
The answer is YES!!!**

**01924 472559**

birstalljockey@btconnect.com



# Heavy Woollen Autumn Pub of the Season 2016

## The Leggers, Dewsbury



The Leggers on Mill Street East, Dewsbury, was awarded the Campaign for Real Ale (CAMRA) Heavy Woollen Pub of the Season Award for Autumn. The award was presented to the manager, Joel Graham by Branch Chair, Andy Kassube.

The Leggers first featured in the Camra Good Pub Guide as far back as the year 2000 and was a permanent fixture for the next 15 years. Then the pub had different managers over a short period and the beer standards dropped from the very high ones it had previously enjoyed. In the face of very stiff opposition in the Heavy Woollen area it dropped out of the guide in 2016.

Just over a year ago, Joel Graham was appointed as manager and when he arrived the pub had two real ales which were selling relatively slowly and the pub was not attracting the trade it previously did. Joel is well known in the Dewsbury area and realised the potential the pub had to offer. He set about improving the quality of the real

ales and slowly improving the number and choice as sales once again began to rise. The pub now offers five ales with a variety of different styles to suit all tastes.

The Leggers is a traditional pub very popular with the boating community who moor both permanently and on a visitor's basis and regular community festivals are a feature of the pub. There are two main low-ceiling rooms with a warm welcoming atmosphere and one is often hired out for functions. The pub also runs in partnership with the Stables restaurant which offers good value food including feature nights such as Steak, Pie or Spice nights. Full details can be found on their website.

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

The pub is at the heart of the community and is popular with all age groups and is a place where everyone can feel comfortable enjoying a drink. On the Wednesday night we made the award the pub was packed which is a very good sign for a midweek night.

To help in promoting the pub there is also a successful Facebook page where you can keep up to date with everything which is going on at this thriving pub. Joel was also keen to thank his staff and locals for helping to make the pub a success in such a short time. On the night of the presentation we were joined by barmaid, Ellie, for the photos.

It is just great to see a pub like The Leggers coming back to the fore front of pubs in the Heavy Woollen area and we are sure Joel will continue to promote real ale going forward.

# Hanging Heaton Cricket Club Wins Award



Hanging Heaton Cricket Club has won an award in a national competition run by Sharp's Brewery. The first out of ten prizes, a Doom Bar themed "Beer Garden", was gained on the basis of sales of Doom Bar beer in clubs throughout the country. The prize consists of outdoor furniture with a difference. There is an open fishing boat which was sea-going in Cornwall for twenty years, now fitted out with seats for drinkers. The upright prow of a second boat has become a shelter seating two. Doom Bar casks have been made comfortable with wooden tops and a set of deckchairs completes the range.

The beer garden is situated on a perimeter banking popular with spectators and will be officially opened in April or May by one of the brewery directors.



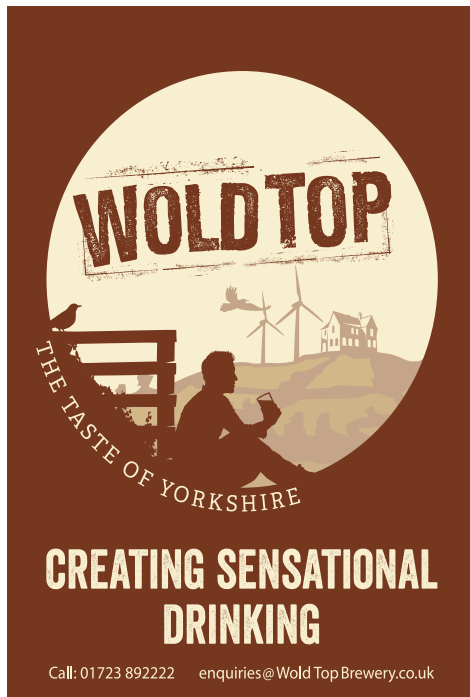
When the club steward, Peter Jagger took over four and a half years ago there was only one handpump which served Tetley's bitter. Now there are three pumps and this real-ale enthusiast has plans for a fourth. Unsurprisingly, Doom Bar is one of the permanent beers, the other being Ossett Yorkshire Blonde. The style of the third beer rotates according to the season, with porters and stouts featuring in winter. Beers from West Yorkshire breweries,

such as Elland and Partners have proved popular along with Phoenix from over the Pennines. The premises are completely free-of-tie allowing a wide choice of ales.

Peter's dedication was acknowledged by the Heavy Woollen branch of CAMRA when the Club of the Year award for 2016 was presented to him. The Club was runner-up in the region and also won the Worthington White Shield "Pint of the Year" prize.

The Cricket Club has been in existence for 140 years and draws quite a few of its 580 members from the "Lake District". This area is, in fact within walking distance as the roads off Bennett Lane are named after places in the National Park, such as Matterdale, Windermere, Ullswater, Grasmere and many more.

Visitors to the club can find the entrance at the top of Bennett Lane, just on the border of Batley and Dewsbury. Production of a CAMRA membership card brings the same 10% discount enjoyed by the club members.



# Quality Real Cider in Pubs

## From Simple Beginnings

Since I discovered real cider at my first CAMRA beer festival in the late 80's the availability of the product in pubs has dramatically increased. At the time the nearest pubs to me where I could enjoy a real cider or perry were around 50 miles away in Norwich or Cambridge, and there were only one or two pubs there where it was available.

Thankfully it is a very different situation now, with not only most real cider drinkers being able to find a pub nearby where they can enjoy their favourite tippie, but the number of producers has also increased with most areas of the country having at least a few that they could call local.

One reason for the increase in availability of real cider in pubs is, no doubt, the fact that they can buy it in a bag-in-box. This means that the producers don't have to get their tubs back and there is less likelihood of spoilage due to the air getting in to the container in which the cider is kept. It is also much easier for a pub to keep a box at the back of the bar than a tub.

Whilst the cider in a box is unlikely to spoil due to air getting in to it, it still needs some care and one of the most common problems that I come across is cider that

has not been kept at the right temperature. You may find it convenient just to put your box of cider on the bar and leave it there but you are very likely to find that, unless you are selling it very quickly, the quality of the cider will deteriorate. In fact, I have spoken to at least one producer who has refused to sell his cider to a pub which does this because he was worried about the quality of his cider at point-of-sale.

So, what temperature should you keep your cider at? Real cider is best kept at cellar temperature. I realise that it is not possible for all pubs to keep their cider in the cellar at all times but, if you can find a way of overcoming this problem, the quality is likely to be better and it could reduce wastage due to cider going off. One of the ways some pubs deal with this is they only have the boxes on the bar during the hours that they are open.

Hopefully having good quality real cider available for customers throughout the country will give more people the opportunity to visit their local pub and enjoy a product that has been produced in Britain for many years.

## Faulty Cider and Perry?

For over a decade Peter Mitchell of Mitchell Food and Drink in Gloucestershire has been lecturing around the world about cider and perry faults and improving standards for consumers across the world. It's very reassuring that Producers are prepared to be taught to analyze and probe their products to ensure a faultless product is received by you the customer.

So, what are some common faults? You might have heard of 'mousiness' which is a lingering dry mousy or over rich popcorn taste, strangely some people can detect it more easily than others. Some people even like the taste and seek it out. It's caused by a quite rare lactic acid and yeast reaction and generally most Producers try to avoid creating it as it interrupts their quiet enjoyment of the products.

Have you heard of a 'flabby' cider? This is where the drink is out of balance and lacks acidity. Rather than having the light elderflower notes, or full fresh rounded quality of

this seasons cider or perry a 'flabby' cider might be some of last year's stock. Malic acid gives cider it's tart zippy freshness and adds to its mouthfeel – hence the fact cider can become 'flabby' if the malic acid level is low.

Sometimes if it's been warmer than normal while the products have been fermenting yeasts can create an acetoin note like butter scotch. Although not everyone things of this as a fault and in some regions, they seek out this more flavorsome cider as their tippie of choice. As the cider matures these notes level out and disappear.

The most common fault however is 'going hard' or oxidation where the cider or perry has been in contact with the air for too long. An oxidized product will taste slightly sour, one dimensional and very woody.

Interestingly the spread of bag in box use has seen the amount of ciders and perries which go hard reduce and help ensure every customer gets a glass of sunshine when ordered.

**Batley town centre's  
favourite real ale pub!**

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**Real Ales, Fine Wines, Live Music!**

Opening Hours:

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

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Yorkshire's finest ales from  
Ossett, Timothy Taylor and Theakstons always  
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The best local musicians every Friday and  
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# THE TAPROOM



## BATLEY

# LEEDS BREWERY



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





Front Entrance



Lower Lounge



Real Ales



The Bar

## The Cellar Bar - Batley

The Cellar Bar has been a public house since the mid 1970's and is still doing well as a free house with a reputation for good real ale. Thanks to its official position on the Transpennine Ale Trail, situated directly across from the entrance to Batley Railway Station, the Cellar Bar experiences busy weekends offering beer drinkers the best local and other renowned ales.

For a few years until July 2006, the Bar was a rare outlet for Hambleton beers, brewed near Harrogate, which helped it to have a couple of years in the Good Beer Guide. In 2007, the team from Dewsbury's West Riding took over for a three year period and thoroughly refurbished the place, which boosted its fortunes and resulted in another four GBG entries; meanwhile the "Rail Ale Trail" was gaining in popularity. New management continued to provide good beer on the five handpulls and a new function room upstairs was added.

There are now five real ale pumps including two regular ales, Saltaire Blonde and Everard's Tiger, plus three guest ales of varied styles. Keg offerings include Warsteiner and two craft ales, Shipyard Pale Ale and Marston's 61 Deep.

The Cellar Bar is known for its fortnightly live music on a Saturday night, featuring the best of local live bands and solo artists, while facilities include a pool table, dartboard, digital jukebox, Sky Sports on 2 televisions, free wi-fi.

Andy Robinson and his daughter Shauna took over the pub in July 2016 and worked hard to give the pub a new lease of life. Andy completely renovated the defunct function room, he himself building its own independent bar, then reopened it as "The Station Lounge" in November 2016. Newly styled with train memorabilia and a station theme, it is now available for all kinds of private events for up to 40 people.

Plans at the moment are to continue to grow local trade and build a reputation for being one of the best pubs on the Real Ale Trail.



Function Room



# Medway Micropubs

On a pre-Christmas visit to relatives in Maidstone, I read about 3 micropubs in the Medway valley area of Kent.

Taking the 101 bus from Maidstone to Chatham, I got off at Chatham rail station and took the train to Strood.

A short walk from the station under a railway arch at the rear of 37 North St is 1050 from Victoria micro pub which gets its name not from a train in the timetable but from Network Rail's register of railway arches starting at Victoria. The micropub just happens to be in the one thousand and fiftieth archway.



1050 From Victoria



The beer, cider and wine railway themed pub has an outdoor beer garden for sunny days and beers are served direct from the cask in a room in the centre of the archway. All ales £3 - Mighty Oak Yellow Snow 3.8%; Rockin Robin Blizzard of Oz 4.5%; Dartford Wobbler 4.3%; Grainstore 1050 5.0% (house beer); Robinsons Lizzy's Christmas Kiss 4.4%. Returning to Strood station I caught the train to Rochester over the Medway bridge. Then walked along Rochester High Street towards Chatham



Flippin Frog

noting the Charles Dickens related buildings along the pedestrianised section. About halfway towards Chatham you come across The Flippin Frog micropub, 318 High St. Rochester, which has been trading for about 12 months. Situated in a former shop at the side of a railway bridge, 4 beers were available direct from the cask - Kent Brewery Summit

4.5%, Canterbury The Reeves Ale 4.1%; Tonbridge Winter Solace 4.8%; Weltons Ho! Ho! Ho! Chocolate Stout 4.4%. Food is available cooked to order in full view of drinkers.

A little nearer to Chatham is the Northern Seaman, 378 High St. This is a new micro supporting only local breweries. Again beers come straight from the barrel - Range Brewery Golden Shot 3.7%; Range Double Top 4.1%; Range Black Ops 4.8%; Range Winter Fire Spiced Ale 5.1%; Tonbridge Ebony Moon Porter 4.2%; Tonbridge Copper Nob 3.8%; Canterbury Wai-Itu Single Hop 4.0%.



Northern Seaman  
(blue fronted next to Britannia)



The Thomas Waghorn

Time was getting on now so walking back to Chatham for the 101 bus I called at Wetherspoons, The Thomas Waghorn which opened in July in the former

Post office after a £2.2 million renovation. I had Pursers Pudding Ale 4.0% from Nelson Brewery.

Cheers.

Gerald Christian

# CHEERS TO THAT!

## *CAMRA membership soars*

The Campaign for Real Ale (CAMRA) has just signed up its 185,000th member, reinforcing its place among some of the top membership organisations in the UK - and boasting numbers above all but one of the major political parties.

The milestone member was one of hundreds signed up at the recent Manchester Beer and Cider Festival, one of CAMRA's many successful annual events, which saw nearly 15,000 visitors enjoying real ale, real cider and perry last week.

The organisation's current membership puts it ahead of the Conservative Party, the SNP, the Liberal Democrats, the Greens and UKIP. Only the Labour Party has more members.

After 45 years of being one of the largest single-issue consumer groups in the world, CAMRA is still seeing nearly 10,000 new members join each year. Issues facing the beer and pubs industry still top the agenda for many, with CAMRA's key campaigns including the protection of pubs from closure, keeping beer affordable and promoting the wellbeing benefits of visiting your local continuing to strike a chord.

CAMRA is also well known for the 200 beer festivals that it runs across the UK, including its flagship Great British

Beer Festival, which will be returning to London Olympia this summer from the 8th-12th August and featuring over 900 real ales, other craft beers, ciders and wines.

CAMRA made the headlines last year when it embarked on a member-wide consultation about its future direction and purpose to ensure that it remains relevant 45 years on from its founding. The proposals put forward by the committee charged with running the Revitalisation consultation suggested that CAMRA could make numerous changes to its campaigning and activities to better represent the modern beer and pub world. A final decision on the proposals will take place at CAMRA's Members' Weekend in 2018.

Colin Valentine, CAMRA's National Chairman says: "It is fantastic to see our membership continue to grow year on year at such a successful rate. CAMRA remains an attractive organisation in this day and age because of our ability to adapt to the new issues that face the beer and pubs industry. We have seen the world of beer change significantly since 1971, with the rise in breweries and rapid closure rates in pubs, which is why we continually evaluate our purpose and strategy to reflect these changes. As a result, we are looking forward to another 45 years of pub and beer campaigning!"

## The Shears - Real Ale Inn



The Shears Inn, on Halifax Road, Hightown, has now got a new manager in the form of Phil Ward, formerly from the Red Rooster in Elland. Before that he

ran the Junction Inn at Rastrick and the Travellers Inn in Hipperholme.

He hopes to develop the Shears into an integrated part of the community and the best Real Ale pub in the district.

The pub will also cater for people calling for a glass of lager, wine, spirits, soft drinks or coffee and tea.

The Shears will shortly be undergoing a refurbishment, which will improve the appearance and ambiance of the pub. Two more real ale hand pumps will be installed, making it up to eight in total, providing a range of ales from around the country and keeping the regulars' favourites Black Sheep and Tetleys.

Phil and his staff will welcome both old and new customers and will be introducing new events over the next twelve months, so keep an eye on their Web Page <http://theshearsinn.co.uk/>

# Real Ale Talk Pub News

**BATLEY:** The Cellar Bar has a refurbished function room, now with a bar with two pumps, while downstairs there is Everard's Tiger, Saltaire Blonde and three well-chosen guests.

**BIRKENSHAW:** The Halfway House has seen a fine refurbishment and has up to three ales on including Tetley's.

**BIRSTALL:** The Black Bull has re-opened with new, experienced licensees after refurbishment and sprucing up (see photo). Food service has resumed, while four pumps dispense increasingly popular Fuller's London Pride and three rotating guests (lately Saltaire Blonde, York Guzzler and Adnams Lighthouse).



The Horse & Jockey has immaculately-kept Ossett Silver King, John Smiths Cask, Jennings Cumberland, Doom Bar, Marston's New World Pale Ale and guests on its seven pumps.

**BRIESTFIELD:** The Shoulder of Mutton has Dizzy Blonde and Landlord plus two changing guests, recently Doom Bar and Taylor's Dark Mild.

**CLECKHEATON:** The George, under new ownership, has had major refurbishment work done, including to its roof which was damaged by thieves while closed. Hopefully the building's potential can be realised once it re-opens. The Marsh has a range of Old Mill beers including fine seasonal specials such as Springs Eternal.

The Mill Tap, a bar in Mill Valley Brewery, is open some weekends with live bands on Saturdays and now has a full on-licence; see facebook for details. A guest beer may be available alongside their own brews which now include Panther, a popular 4% amber ale. Their beers are now vegan-friendly.

The Moorland, formerly Spen Ex-Servicemen's Club, is open to all and has Saltaire Blonde on the pumps.

The Station Tavern has two varying guests such as Bradfield Farmers Blonde and Robinson's Trooper. A new function room is available for parties etc.

The Wickham has popular Friday jazz nights with lots of demand for its seven ales.

**DEWSBURY:** The Huntsman at Shaw Cross, one of our few rural pubs, has been redecorated (see photos) and has a cosy, country cottage feel. Guest beers are popular and some rarities are seen, such as Nidderdale Brewery

Tanfield Blonde and Isca Dawlish Gold; four pumps including Taylor's Landlord and a Partner's beer.

The West Riding

on Dewsbury Station has achieved 100% on their latest Cask Marque Inspection.

Leggers has four fast-moving well-chosen guests plus Abbeydale Moonshine and Everard's Tiger.

The Old Turk is open Friday and Saturday evenings with live music and a couple of well-chosen guest beers.

The Shepherd's Boy has four or more ales, mainly Ossett, plus several real ciders.



**EAST BIERLEY:** The New Inn has re-opened under new management. Regulars are Tetley's and Bradfield Farmers Blonde, guests such as Saltaire Blonde and Everard's Tiger.

**GOMERSAL:** The Bull's Head provided us with a superb Christmas dinner at our social in December and the beer was in excellent condition too; Castle Rock Harvest Pale, Tetley's, Doom Bar and Landlord being their usual selection plus Hobgoblin as a guest.

The Shoulder of Mutton has closed permanently and has been bought by funeral directors.

The West End has well-kept Doom Bar, Ossett Yorkshire Blonde and Taylor's Landlord.

The Wheatsheaf has Taylor's Landlord plus two guests such as Speckled Hen, Sharp's Atlantic, Ossett Yorkshire Blonde and Bradfield Farmer's Blonde.

Hanging Heaton: The Fox & Hounds has a new manager, Jake. Offers include cask ale at £2.50 all day Monday and a drink included with some meals.

**HARTSHEAD:** The Hartshead always has a Saltaire beer and up to three guests kept in tip-top condition. All are welcome.

**HECKMONDWIKE:** The Old Hall has been re-carpeted and upholstered and is a fascinating building with lots of exposed structural woodwork, enjoyed with Sam Smith's Old Brewery Bitter from the wood at £1.80/pint.

Westgate 23 has two or three rotating beers, with Cross Bay Zenith and Merrie City ales available on our recent social. Some good choices sourced from local distributors Clark's and Bradford brewer Salamander.



**HIGHTOWN:** The Shears has a new licensee as Paul Black has retired. Paul had been in charge since the pub's rescue in 2010 from almost certain permanent closure and rebuilt a proper, welcoming pub with a good trade in real ale, soon rewarded by the Branch with a Pub of the Season award. We wish Paul a happy future, as we do the new man, whose experience includes being at the helm of the renowned Red Rooster in Brighouse, intends to boost sales of real ale and to increase the number on sale as demand allows.

**LIVERSEDGE:** The Liversedge has rotating guest beers, recently GK Hardy Hanson Bitter and Bateman's XB. Loyalty card, buy seven get the next one free. The Old Oak provides a varying selection of ales.

**MIRFIELD:** The Flowerpot has four or more Ossett beers plus well-chosen guests of various styles plus a popular, rotating real cider. Well-crafted beers from Ossett's excellent subsidiaries often feature.

The Peartree has been awarded 100% during its recent Cask Marque inspection.

Knowl Club has regularly changing guests, recent specials include rugby-themed ales from Brains, Hook Norton and Bateman's.

Lower Hopton WMC has well-kept Tetley's and beers from Ossett and York.

The Railway has re-opened after major refurbishment, with Taylor's Landlord and three guests.

The Shoulder of Mutton has a new, keen licensee and three rotating real ales, lately Doom Bar, Leeds Pale and Black Sheep Holy Grail, with a Cask Club loyalty scheme earning a free pint for every ten.

The Wilson's Arms has Moorhouse's White Witch; opens evenings until late.

**ROBERTTOWN:** The New Inn had a successful Autumn mini-festival including Beelzebub, a beetroot beer, plus Black Death, a 6% delight, with the very popular Fat Cow due another showing. Regulars are Leeds Best, Mallinson's Bobtown Blonde and Abbeydale Moonshine, six pumps in total. The pub rarely fails to impress with the quality of its own home-brewed ales.

The Star currently has Golden Pippin and Taylor's Landlord. When the sun comes out, the large, refurbished garden is a good place to be.

**SCHOLES:** The Stafford Arms has Taylor's Golden Best, Landlord, Bradfield Farmers Blonde and two changing guests, recently Recoil Avenger and Recoil Best.

**THORNHILL:** The Savile Arms has Black Sheep Bitter as its permanent ale with Black Sheep Special and Chocolate and Orange Stouts from the same fold. Ringwood's Boondoggle and St Austell's Proper Job proved popular and due for a return. Contact David or Hilary to book Saturday Wine and Dine evenings.

The Scarborough is open every day from 11 to 11. Cask Marque accredited, this pub has recently featured traditional Tetley's Bitter, Moorhouse's Blonde Witch and beers from local, regional and national breweries. Various dark ales and stouts are regularly on sale. Pub meals are available every day except Tuesday.

**WHITLEY:** The Woolpack has Black Sheep Bitter, Elland Blonde, Taylor's Landlord and rotating guest, lately Taylor's Boltmaker.

Many of our pubs have achieved Cask Marque accreditation and these are indicated on [whatpub.com](http://whatpub.com). To achieve this, an inspector from the Cask Marque Trust calls, unannounced, to check the temperature (11 to 13 degrees C), aroma, quality and condition of the real ales on offer. Beers tested include up to 6 different cask ales including the apparently slowest seller. Beer is held up to the light to check for haze or impurities and aroma is checked before enough of a sip is taken to test the taste. There is a cost to all this, £170+VAT for the first year, £128 for subsequent years, often paid jointly by the licensee and the pub company, so of course there are pubs with perfectly good beer which don't have a CM plaque simply because they chose not to pay, but otherwise the presence of a plaque is an assurance that the beer quality should be fine.

We continue our search for real ale clubs in the district as they have an important role in the community. In addition to the 28 clubs mentioned in our Summer issue, we believe that we can add a few more to our list; Spen Victoria CB & AC has two bowling greens and a cricket pitch and Leeds Pale on hand pull; Hanging Heaton WMC is a sizeable club with a friendly atmosphere and pumps serving Sharp's Doom Bar, Ossett Blonde and a rotating guest. These two bring our current total up to 30 clubs in the district selling real ale, many of which welcome non-members to some degree and all are listed in the national online pub and club guide, [whatpub.com](http://whatpub.com). To see the clubs when doing a search, untick the "Pubs Only" box and clubs will be added to the search results. We are sure that there must be other local clubs selling the real stuff, so if we have missed any, please let us know. Cheers!



# CAMRA LocAle

## Promoting Local Breweries

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

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

Continuing Accreditation is at the sole discretion of the local CAMRA branch and subject to the licensee agreeing 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 and kept to an acceptable quality. The branch will provide promotional material and publicity to support the scheme.

Each CAMRA branch determines what distance to regard as local, depending on the geography of their area. The Sustainable Communities Act, which CAMRA strongly supports, provides a definition of local as up to 30 miles from the point of sale, calculated from the pub to the brewery and based on the shortest driving distance, reduced to 25 miles in the case of Heavy Woollen due to the density of population and the number of breweries around. 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.

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. The national online guide, [whatpub.com](http://whatpub.com), also shows which pubs are in the scheme. We have begun to register local venues on our branch scheme and we expect around 30 places to be registered, starting with these:-

### **Birstall – Horse & Jockey**

*At least one beer from Ossett Brewery*

### **Dewsbury – Shepherd's Boy**

*Usually at least 4 beers from Ossett and associated breweries*

### **Dewsbury – Old Turk**

*Saltaire Blonde*

### **Dewsbury – West Riding**

*Beers from Timothy Taylor and from many local breweries*

### **Gomersal – West End**

*Ossett Yorkshire Blonde and Taylor's Landlord*

### **Liversedge – Black Bull**

*Usually at least 6 beers from Ossett Brewery*

### **Mirfield – Flowerpot**

*Usually at least 6 beers from Ossett Brewery*

### **Mirfield – Pear Tree**

*At least one local such as Bradfield, Elland, Mill Valley*

### **Mirfield – Railway**

*At least Taylor's Landlord*

### **Norristhorpe – Rising Sun**

*Saltaire Blonde and other changing local beers*

### **Roberttown – New Inn**

*One brewed here plus Leeds Best and Mallinson's at least*



IWANTBEER@STANCILLBREWERY.CO.UK

WWW.STANCILLBREWERY.CO.UK

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# Branch Social... In Lanzarote!

Before heading to Lanzarote for a holiday last December, we did some research and were surprised to find that not only is there some good beer available but some is brewed on the island. The Canaries, including Lanzarote, are popular with Brits due to the year-round warm weather and low prices. Lanzarote is famous for its volcanic landscapes but is not the obvious place to build a brewery, having no natural fresh water sources and little relevant agriculture, the public water supply being desalinated ocean water. We readily found two breweries prior to our trip, plus a third once we arrived! During our stay, we visited all three breweries, all run by enthusiasts who are clearly dedicated to their craft. All have facebook pages with useful information should you wish to visit.



Malpeis Brewery is on Calle Malagueña in Tinajo, behind the police station (ayuntamiento). Open to the public Thursday and Friday 10am to 3pm, Saturday 11am to 3pm. For group visits, call 676 535 092. For 5 Euros, we had good samples of each beer plus nibbles of meats, local speciality goat's cheeses

and bread. Bottles are offered at under 3 Euros for consumption on or off the premises, hard to refuse once we had tasted the lovely beers! Orlando and the team were very hospitable and keen to satisfy our curiosity. There are currently three beers in production; hops used are Cascade, Goldings and Hallertauer, processed through mash tun, kettle then conical fermenters. Then up to 20 days in conditioning tanks before being bottled by hand and stored for at least 7 days for secondary fermentation to establish, with no filtration, colouring, preservatives nor finings, hence truly bottle conditioned craft beer. Beers are Jable, a 5.3% blonde, Bermeja, a 6.7% American IPA and Rofe, a 7% dark bock style beer, all found to be well



formulated and of excellent quality. Key kegs are planned for 2017. An article and list of bars and shops which stock the beers (and often beers from other craft breweries) is at [goo.gl/cQIVCG](http://goo.gl/cQIVCG).



Los Aljibes brewery, the longest established, is based in a restaurant of that name just outside Tahiche, formerly part of a tourist attraction created by the famous local artist and architect César Manrique, responsible for



persuading the authorities to restrict the height and colours of all new buildings on the island after he was horrified by the high-rise Gran Hotel in Arrecife, which remains the only tall building on the island. The restaurant is renowned for its food and we experienced excellent quality at a modest price, the superbly presented smoked salmon salad being memorable. The brewery is housed in a vaulted building once used as a water reservoir while the picturesque beer garden enjoys the environment created by the artist. The English brewer, Gavin, explained that 700 litres are mashed at a time and isobaric fermentation is used, i.e. a closed fermenter allows greater carbonation of the beer without applying external pressure. Beers are both bottled and kegged for here, for the Los Aljibes bar by the seafront in Puerto del Carmen and for private functions. Agüita is the staple 4.8% pale ale, Helles a 4.6% lager, Oktoberfest a fine, seasonal 4.6% Märzen style and Tea a 4.7% IPA.



Nao brewery is in a former fishing net workshop near the marina on Calle Foque in the capital, Arrecife. Miguel



kindly showed us round the pristine brewery and provided samples from the bottle, with a shot-size glass used to collect the sediment for optional consumption, as is



done with some Belgian bottled beers. A visitors' bar was due to be opened with much celebration on the day that we were flying home and is now entertaining locals and tourists. La Gloria is a 3.5% Berliner Weisse style beer, hoped to wean locals off their usual Euro lager, while Capitán, a well-balanced 5.2% pale ale, has a more complex and satisfying character. After substantial treatment of the incoming water supply, they use a little unmalted local barley to add some local character, while hops include Equinox and Hallertauer plus some special hops from the North of Spain which impart bitterness. Experiments with special brews



with local ingredients include Maresía, imaginatively infused with Lanzarote grape juice.



Malpeis and Nao beers are available at a number of bars and shops around the island (see link above), some of which also stock other Canary Island and international beers. We liked La Tabla, a stone's throw from the Gran Hotel in Arrecife, while Mis Quesitos, at the inland end

of the main shopping street, has its own cheese making facility and some fine tapas, including smoked swordfish, to accompany the beers. On Calle José Betancort is a stylish bar with a good range of beers. In the former capital, Tegui, look for La Cantina, a bar with patios and cosy rooms and a good choice of beers. Each of the three breweries produce distinctive beers of fine quality, so I would recommend trying them all, cheers!



## Try a taste of tradition

### Farmers Ales from Bradfield Brewery

Bradfield Brewery is a family run brewery based on a working farm.

We use only the finest ingredients of malted barley and English hops blended together with clean, clear Peak District water to produce a fine range of cask conditioned ales.

Our award winning Farmers Blonde is an easy drinking very pale ale with citrus and summer fruit aromas... why not ask for a Blonde in your local?

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## NEW INN BREWERY REPORT

October saw the New Inn hold a very successful beer festival in October with Andy Kenyon brewing his famous Black Death Stout which he had reduced the strength to 6.0% ABV but maintained its smooth and dangerously drinkable style.

The winter period saw the New Inn brew a couple of new beers to complement their existing range. The first was a Christmas Pudding Ale which was brewed to a 5.0% ABV. The beer was a dark ale packed with Christmas spice flavours and a slight

chocolate malt edge. It was described as drinking "Christmas Pudding in a glass" and soon sold out.

The second ale was a version of the very popular Cara Red. This beer was titled Cara Reserve and was brewed to 6.0 % ABV. The taste of the Cara malt was still there giving the crisp finish but the extra strength made the beer very smooth to the first taste with a slight lingering finish. Hopefully this beer will make another

## MILL VALLEY BREWERY & TAP REPORT

It's been a little more than six months since we started brewing at Woodroyd Mills

Mill Valley Real Ale has appeared on the bar in over 40 pubs and clubs and around West Yorkshire, we have also been using a distributor to promote our Real Ales a little bit further afield. Mill Valley Real Ales have been seen in bars in Birmingham and across the Midlands with a positive response and this week we have sent our ales to the North East.

We have now opened Mill Valley Brewery at the end of each month to the public for customers to see our five-barrel microbrewery plant at South Parade Cleckheaton. We've recently had 23 visitors from Yorkshire District of the Round Table for a pie and peas supper with plenty of Real Ale. The Heavy Woollen Branch of Camra have also visited the Brewery for their monthly meeting and to test our Real Ales. We are planning to open the Brewery



Tap or The Mill Bar most weekends, so look out for our opening times on Facebook page @millvalleybrewerycleckheaton.

We have introduced a new ale called the Panther Ale, ABV 4 % to our list of beers to add to Mill Bitter 4.3%; Mill Blonde 4.2%; Luddite Ale 3.8% - this is a good session ale, We shall be introducing a new IPA to our list called The Duke which we will be brewing next week and appearing on our bar and at the Bradford Beer Festival.

Mill Valley Brewery Real Ales can be found at your local beer festivals like Leeds Camra Festival, Kirkburton Beer Festival, near Huddersfield, The Beck at Brighouse, Mirfield Beer Festival, Bobtown Beer Bash, Robertown, and Three Pigeons Beer Festival, Halifax. We are sponsoring the Robertown running club 25th half marathon. Also we've been invited on the 25<sup>th</sup> June (start 9am) to run our own Micro Bar at Oakwell Hall - #RaceforJo - this is to raise money for the late Jo Cox MP charities.

Mill Valley Brewery & Tap  
Woodroyd Mills, South Parade  
Cleckheaton, West Yorkshire. BD19 3AF

## PARTNERS BREWERY REPORT

In 2016 Partners purchased **Bob's Brewing Co.** of Ossett. Their **White Lion Ale** is an excellent addition to the Partner's range and provides a superb pale session ale choice for our customers. Bob's also brew a **Best Bitter** and a **Dark Mild** - both excellent in taste and character. The Partners Brewery is now located in a former working mens club in Hightown, West Yorkshire. Although still a modest Brewery by some standards, **Partners Micro Brewery** continues to grow and with award winning regular beers such as the ever popular **Partners Tabatha** alongside brews like **Blonde** and **ACA** and seasonal ales **Yakima Chief**, **IPA** and **Pilsner**.

Their core range now consists of three Partners branded ales and three Bob's Brewery branded ales and are available throughout the year.

The three Partners branded ales are:

**Partners Blond ABV 3.9%** - A crisp, aromatic session beer brewed using layered malts and finished with Pilgrim and Challenger hops.

**Partners Tabatha ABV 6.0%** - Tabatha is a very pale Belgian style triple beer with a strong fruity, hoppy character and a subtle hint of coriander. Powerful and warming with bitter finish

**American Craft Ales ABV 4.5%** - Brewed with American hops, light and refreshing and packed with exuberant citrus flavour and aromas. The three Bob's Brewing Ales are :

**White Lion ABV 4.3%** - A very pale, lager style beer using Cascade and Chinook hops.

**Brown Lion ABV 3.9%** - An amber coloured bitter, well balanced with a full body and a pronounced bitter finish.

**Black Lion ABV 4.0%** - Roasted malts deliver a smooth ale with a unique character.

In addition, there are a number of seasonal ales available from each brewery. Check out their web site at <http://www.partnersbrewery.co.uk/> for availability of their wide range of beers, or better still, call in at their brewery tap, the Brew House, in Hightown, Liversedge where there is always a good range of ales available to try.

# ACV Branch Pubs

**2,000 campaigning groups across England successfully listing their local pub as an Asset of Community Value (ACV).**

Since legislation was introduced in May 2015 which removed Permitted Development Rights from pubs nominated as ACVs, community groups have spent countless hours fighting tooth and nail to ensure their locals are registered, and are therefore subjected to the regular planning application process. Without being registered, pubs can be demolished or converted overnight without public consultation.

**Colin Valentine, CAMRA's National Chairman says:** "It is heartening that so many communities across England have spent so much time going through the process of nominating their pub as an Asset of Community Value. This shows a huge appetite for protecting pubs, which are more than just businesses – they are invaluable landmarks in our communities.

Pre Christmas a vote in Parliament to give Pubs a special status and remove Permitted Development Rights failed. CAMRA will be focusing all of its campaigning efforts on this as the Bill passes through the House of Lords next year. As the Bill is yet to go through a number of stages in this House, this will provide us with ample opportunities to communicate our message to key Peers.

Within the Heavy Woollen Branch we now have:

## **The Old Turk**

31 Wellington Road Dewsbury WF13 1HL  
The Old Turk Family Community Interest Group  
19/10/2012

## **The Horse and Jockey**

97 Low Lane, Birstall, WF17 9HB  
Mr Paul Dixey  
18/05/2015

## **Greyhound Pub**

100 Huddersfield Road, Batley, WF17 9BA  
Greyhound Campaign Mr Paul Dixey  
20/09/2013

## **The Shoulder of Mutton**

Briestfield Road, WF12 0PA  
Mr Laurence Campbell Briestfield History and  
Community Group  
22/06/2015

## **Cross Keys**

283 Halifax Road, Liversedge, WF15 6NE  
Keith Looker CAMRA  
04/03/2016

## **Leggers Inn**

Calder Valley Marina, Dewsbury, WF12 9BD  
Keith Looker CAMRA  
28/07/2016

## **Black Bull Inn**

5 Kirkgate, Birstall, WF17 9PB  
Keith Looker CAMRA  
02/08/2016

# HAMBLETON ALES

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## 15TH APRIL 2017

## 12 TILL 4

## FREE ENTRY

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NICK STAFFORD'S  
HAMBLETON ALES

# CAMRA Members Real Ale Discount Scheme

One of the benefits of becoming a members of the Campaign for Real Ale is to gain 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, Battysford, 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

## 1997 BEER QUIZ SOLUTIONS

1. **BARNESLEY BREWING BLACK HEART STOUT** (SOUTH YORKSHIRE)
2. **FRANKLINS BITTER** (HARROGATE)
3. **KITCHEN WAITRESS** (HUDDERSFIELD)
4. **MALTON OWD BOB** (NORTH YORKSHIRE)
5. **OLD COURT M'LUD** (HUDDERSFIELD)
6. **RYBURN STABBERS** (SOWERBY BRIDGE)
7. **SELBY OLD TOM** (NORTH YORKSHIRE)
8. **STOCKS OLD HORIZONTAL** (DONCASTER)
9. **TOMLINSONS SESSIONS** (PONTEFRAC)
10. **WILD THING** (SLAITHWAITE)

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[www.ellandbrewery.co.uk](http://www.ellandbrewery.co.uk)  
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# Why I'm Looking Forward To Bournemouth 2017



This April, I will be joining CAMRA members from across the UK in the seaside resort of Bournemouth for CAMRA's Members' Weekend, which includes our National AGM and Conference.

I have been attending the CAMRA Members' Weekend for almost 30 years, well before I was active nationally, never mind National Chairman. Those of you who were in Norwich in 2013 may remember that I still have my glass from my first AGM weekend, as they were then called, in Norwich in 1990. Even prior to becoming Chairman, I always made an effort to travel to whichever corner of the country the weekend was held and have only missed one since then - and was even organiser in Edinburgh in 1998. It has always been, and still is, an opportunity to meet with old friends, make new acquaintances and socialise with other CAMRA members from across the country.

Most importantly, the Members' Weekend is a fantastic opportunity for any member across the organisation - whether you have just joined, been a member for 20+ years, active or inactive - to shape the future direction and purpose of CAMRA.

As Chairman, I now have the great responsibility of making sure that the AGM and Conference part of the Members' Weekend is run successfully and open to every single one of our 185,000 members. This year, that responsibility is even greater than ever before.

Following 50 consultation meetings across the UK and three national surveys, we have now seen the proposals that were put forward by the Revitalisation Project Steering Committee on CAMRA's future. Whether you agree or disagree with the proposals, took part in the consultation events or stayed at home, the Members' Weekend will be the opportunity to discuss them inside and out ahead of a decision next year.

Over the weekend, members will be able to consider the Revitalisation Project and proposals on the future of CAMRA in a series of discussion groups. It will be your chance to have a say on the Revitalisation Project's findings and represent your views in the debate. A final decision on the proposals will then be taken at the Members' Weekend in 2018.

I am proud to chair an organisation that is a true democracy - where every member has the opportunity to feed into our policies, direction and future. I never forget that without our huge membership base and dedicated volunteers; there simply would not be a CAMRA.

I hope you will consider joining us in Bournemouth this year. The closing date for registration is Friday 17<sup>th</sup> March 2017.

For more information simply visit [camraagm.org.uk](http://camraagm.org.uk).

## THE WHITE CROSS INN

John & Sharon offer you a  
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4 rotating Guest Ales**

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# Old Mill Brewery, Pubs & Staff Raise Cash For Save The Children

Christmas jumper day returned on the 16<sup>th</sup> December 2016 and Old Mill Brewery joined in with people all over the country, wearing Christmas jumpers to help save Children's lives.

As many people enjoy the festivities over Christmas they often do it in their Christmas jumper in the pub! So why not get as many of our pubs involved as possible and raise money for such a worthwhile cause at the same time. Even staff from the head office in Selby joined in and the money we raised was then generously topped up by Managing Director Mark Wetherell bringing the total to £300.00 which included £100.00 from the Marsh Hotel alone.

"It was just for a bit of fun, I mean almost everyone has a Christmas jumper nowadays, the dafter the better"



says Kelly Wood, Telesales and Administrator at Old Mill Brewery "so we thought we would see how it goes and I'm pleased to say that so many of our pubs and their customer really got tinselled up and enjoyed being silly for a serious cause that we're going to do it all over again next year."

The money raised will go towards Save the Children's life-changing work with the world's poorest children. Every year 7.6 million children under five die from easily preventable causes like pneumonia and malnutrition.

Save the Children is working to stop this happening and ensure more children get the chance to grow up and fulfil their potential, no matter where they live.

If you would like to find out more about Christmas Jumper Day, visit [savethechildren.org.uk/jumpers](http://savethechildren.org.uk/jumpers)

To find out more about Old Mill Brewery visit their website [www.oldmillbrewery.co.uk](http://www.oldmillbrewery.co.uk) like them on Facebook [/Oldmillbrewerynaith](https://www.facebook.com/Oldmillbrewerynaith) or follow on Twitter [@oldmillbrewery](https://twitter.com/oldmillbrewery)

## Introducing Bob's 3 Lions:



The ever popular White Lion Pale Session Ale is now joined by our Brown Lion Best Bitter & our Black Lion Dark Mild.

[www.bobsbrewingcompany.co.uk](http://www.bobsbrewingcompany.co.uk) 01924 457772





# A Campaign



# of Two Halves

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Britain's  
Pubs!

## Join CAMRA Today

**Complete the Direct Debit form 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.

### 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 £24 ☐ £26 ☐  
(UK & EU)

Joint Membership £29.50 ☐ £31.50 ☐  
(Partner at the same address)

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

## Campaigning for Pub Goers & Beer Drinkers

## Enjoying Real Ale & Pubs

**Join CAMRA today – [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus)**



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

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

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

To the Manager \_\_\_\_\_ Bank or Building Society \_\_\_\_\_

Address \_\_\_\_\_

Postcode \_\_\_\_\_

**Name(s) of Account Holder**

**Bank or Building Society Account Number**

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**Reference**

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

Signature(s) \_\_\_\_\_

Date \_\_\_\_\_



**This Guarantee should be detached and retained by the payer.**

### The Direct Debit Guarantee

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

# RAT Around the World



Jersey

In this issue of RAT around the world, where member photos are displayed showing them on their travels with a copy of the Real Ale Talk, we can see David Grant with his copy of the RAT outside the Royal Yacht Hotel, St Helier, Jersey.

He also visited in St Helier The Dog & Sausage - full of military memorabilia and alcoholics.

David voted The Lamplighter as his best pub of the tour - "It has the largest selection of real ales in the Island, with eight ales on offer".

In addition we can also see members

of the Heavy Woollen branch in Lanzarote, at the Malpeis Brewery. See the full article printed in this issue of the Real Ale Talk.



Lanzarote

## The Navigation Tavern

6 Station Road, Mirfield 01924 492476

**Navigation  
Beer Festival**

**18th - 21st May**

with 40+ unique beers

**Heineken  
Music Festival**

**22nd July**

In Aid of Local Hospices

*Mirfield Rail Enthusiasts Society's meeting phone for details*

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

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

**WE ARE ON THE TRANSPENNINE RAIL ALE TRAIL**



**Tuesday  
POOL**

**Thursday  
QUIZ**

**Purveyors of**



**Legendary  
ales**

# Contacts & Diary

## CAMPAIGN FOR REAL ALE LIMITED

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

## HEAVY WOOLLEN BRANCH CONTACTS

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## HEAVY WOOLLEN BRANCH DIARY

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

Thur 23rd Feb – Social, Rising Sun, Scholes then Stafford Arms, New Pack Horse

Tue 7th March – Meeting, Old Colonial, Mirfield

Thur 23rd March – Social, meeting with a BDM from Punch or Enterprise (poss. Pear Tree or H&J); AM

Mon 3rd April – AGM, Cellar Bar, Batley

Thurs 27th April – Social, Marsh, Wickham, Rose & Crown, Cleckheaton

Tue 9th May – Meeting, Navigation, Mirfield

Thur 25th May – Social, Cross Keys, Shears, Black Bull, Liversedge

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

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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.

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## TRADING STANDARDS

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— SINCE 2003 —

BARNSELEY,  
YORKSHIRE





# OUR CORE RANGE

## MADE IN YORKSHIRE



Yorkshire Blonde  
Fruity Pale Ale 3.9%

Big Red  
Ruby Red Ale 4%

Silver King  
Citrusy Pale Ale 4.3%

Excelsior  
Strong Pale Ale 5.2%

## SCIENCE & ART COMBINED

For further information please contact our friendly sales team on  
01924 237160 or email [sales@ossett-brewery.co.uk](mailto:sales@ossett-brewery.co.uk)

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