



Ale Talk

The Real Ale Magazine of Huddersfield CAMRA



Huddersfield CAMRA Oktoberfest Dates 14th – 16th October 2011
Sikh Leisure Centre (APNA Venue), Spring Grove, Huddersfield

Contents

Chairman's Report	page 3	LocAle Brewing	Page 17
Out and Above	page 5	Angela Roberts R.I.P.	Page 21
Rat & Ratchet Awards	page 10	Oktoberfest Staffing Form	Page 22
No Bells in Sam's Pubs	Page 11	Oktoberfest beer Festival	Page 23
Spotlight on Cider	Page 12	Local & Regional Festivals	Page 25
Marsh Liberal Club Awards	Page 15	Branch Diary	Page 26



The Huddersfield Campaign for Real Ale **AUTUMN 2011**
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Branch Chairman's Report

There is a traditional Chinese curse which is translated as "May you live in interesting times". I wouldn't describe the last year and three quarters as a curse but they have certainly been interesting, and continue to be so. Here for example, is the first edition of Ale Talk serving just the Huddersfield area rather than the Kirklees area as a whole. Our friends in the Heavy Woollen Branch have developed their area's contribution to the Campaign for Real Ale to a point where they have resumed their beer festivals in Dewsbury each May, and are able to produce their own Branch magazine serving their Heavy Woollen district. This is wonderful news and a great stride forward for both areas of Kirklees, increasing quite considerably the coverage of pub and club news, and events.

In Huddersfield, our annual Oktoberfest, will soon be upon us, see feature article later in Ale Talk, along with information about how you can get involved with helping set it up and help with staffing during the three days of its operation. Elsewhere, we now boast no fewer than ten breweries in the Huddersfield area, and some really splendid pubs in which to enjoy their output. We are truly fortunate to have the privilege of being able to enjoy such a wealth of great pubs and clubs and such a great variety of real ales and ciders. We are also fortunate to have such splendidly dedicated and hard working members of the Huddersfield Branch helping to promote all this pleasure – so why not help us to enjoy our good fortune and come along. Details of social trips and our various meetings are shown towards the back of the magazine.

Our website is continuously kept up to date with news and information, and if you would like to vote for the Branch's Autumn Pub or Club of the Season, the nominations will be shown there. Ale Talk normally reaches all parts of Huddersfield, and you should look for the notice of where to send your news and views for inclusion in the Winter edition, and the deadline for such contributions to be received. All that's needed is an e-mail or phone call, and mention will duly appear in time for the Christmas and New Year season. Better still, if you would be prepared to support our magazine with an advert or a person contribution, let our editor know and arrangements will be made.

Michael Robinson, Chairman, Huddersfield Branch

Award Voting for Huddersfield Branch members only

Huddersfield CAMRA PUB or Club of the SEASON AUTUMN 2011

To be voted upon at the Branch meeting at the Wills o'Nat's, Meltham. Mon 24th October 2011

Nominations: **Kings Head**, Town Centre; **Railway**, Berry Brow; **Shoulder of Mutton**, Lockwood; **Vulcan**, Town Centre; **White Cross**, Bradley.

Name of the Pub or Club: _____

Member's name: _____ Membership No: _____

Please note that only currently Huddersfield Branch Members may vote, either at the meeting, via the website, or in person at the meeting.

Postal votes are to be sent to: **CAMRA, 57 Park Lane, Berry Brow, Huddersfield, HD4 6TP.**
Votes must be received no later than **Monday 17th October 2011**

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Bill Brogan and his wife Kath realised a dream when they completed the Purchase of the iconic Slubbers Arms, an oasis in a real ale desert just off Bradford Road, Huddersfield, and now they want to share that dream.

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Out and About Huddersfield

The recent Huddersfield 11th Food & Drink Festival in St George's Square, Huddersfield, has enhanced the Town's excellent reputation for award winning real ale pubs and the diversity of our locally brewed ales. The annual event was promoted by a Real Ale Trail taking in 12 of Huddersfield's pubs and bars. Those taking part included: The **Shoulder of Mutton**, The **Albert**, The **Rat & Ratchet**, The **Kings Head**, The **Star Inn**, The **Barking Spider**, The **County**, The **Head of Steam**, The **Vulcan**, The **Sportsman**, The **Grove** and the **Aspley**. Drinkers collected a series of stickers which they exchanged for a festival T-shirt; the event being sponsored by Mallinson's brewery. Beer tents were manned by **Elland brewery**, the **Star Inn**, the **Sportsman**, the **Kings Head**, the **Nook** and **Little Valley Brewery** who all supplied an excellent selection of Local beers. However, there were reports of **£2 a ½ pint** for Elland Brewery's Allied Hop Power 4.6% i.e. £4 a pint! Get a grip, this is Yorkshire not London! The **Rat & Ratchet** has done well this year in being voted joint Huddersfield Pub of the Year 2011 and Joint Runner Up in the Yorkshire CAMRA Cider Pub of the Year 2011. Well done Rob, Zee and all the staff. See article. Plans are well advanced to install a new microbrewery in the cellars and test brews have been evaluated by CAMRA Tasting Panel members, brewers and invited real ale drinkers. Hopefully, the new Rat beers will be available for the Oktoberfest. On a similar theme, the Sportsman has now started brewing its own beer. It too, has a small microbrewery in the cellar and the aim is to supply the pub, the WRLLR and The Cricketers. The launch of 10 new experimental beers will take place at the pub over the bank holiday 26th – 28th August. The **Grove** hosted International IPA Day (4th August) with a range of local, regional and internationally brewed IPAs. Examples included: Buxton brewery's Black Rock IPA, Axe Edge double IPA and Wild Boar IPA plus 8 IPAs from Brewdog, Thornbridge, Great Divide, Gadds, Flying Dog and Magic Rock's Human Cannonball IPA 9.2%. In addition to the usual handpulled ales list there is now a 'keg' list of beers both foreign and UK based. The **Star Inn** will be running its Winter beer festival again starting on the 23rd to 27th November. The **Head of Steam** has added Heddon Light Bitter (3.2% abv), brewed exclusively by Wylam brewery for the Head of Steam, to its 'Take Home' brochure of beer to purchase off premises. The **Kings Head** continues to supply handpulled real cider and perry in addition to its excellent range of beers. Gwynt Y Ddraig's Two Trees Perry was available on a recent visit and very nice too! The **Sportsman** has now started brewing and recently launched 4 of its new beers on the 17th August. It will be holding a weekend beer festival from the 26th to 28th August when it will be presenting 10 experimental ales. See www.undertheviaduct.com

The **Vulcan** held a successful mini beer festival during July featuring 70 beers including local and rare regional beers at £2 a pint. Again, this is a pub worth calling in for an alternative range of beers. Another interesting bar is **Vox**, behind the Wetherspoons Cherry Tree. Not many people will realise that the Vox Stout – a 4.5% milk stout and the Vox APA – a 5.2% American Pale Ale, are brewed in West Yorkshire specially for the bar. They are served like keg on tap in 2/3rd of pint glasses (the new government schooners?) and are priced £2.90 a glass.

Rhubarb, formerly Yates, is serving real ale. It has Black Sheep Bitter and Golden ale, Copper Dragon Golden Pippin, and 3 guest pumps which have had Summerwine beers and Phoenix Arizona and Hopsack on. The pub is a free house and the owner is keen to promote real ale.

The **Varsity** around the corner is reported to be serving very good Wells Bombardier. A handpull has been spotted in The **Warehouse** on Zetland Street. The **Barking Spider** on Albion Street is trying real ale and recent beers have included Mallinson's On the Trail Again, Taylor's Best, Copper Dragon Golden Pippin, Castle Rock Harvest Pale and Nook Summer Bitter. The **New Wharf** at Aspley has been sold by Enterprise Inns and is currently under conversion by Marshalls to a fast food outlet with student accommodation above. Hopefully, this will benefit other local real ale pubs in the area eg **The Fly Boat** and the **Aspley**.

Almondbury: The **Almondbury Bowling Club** after many years of being keg only has a handpull. Real ale is only available on match days and limited to pints (4.5 gallons). Local CAMRA member, Neil Roberts is credited with introducing the beer – Little Valley Withens IPA. The **Radcliffe Arms** is now a Marston's pub kept by Colin and Angela, offering 3 beers, usually Marston's Bitter and 2 varying guests from Jennings, Wychwood or Marstons.

Bradley: The **White Cross** is a pub worth calling in for a pint or two. In addition to the well-kept regular beers Copper Dragon Golden Pippin and John Smiths Cask there are 3 constantly changing guest beers. On a recent visit there was J W Lees Bitter, Moorhouses Pride of Pendle and Thwaites Lancaster Bomber – all in good condition. John is now trialling real cider and perry from the Real Cider Company with Gwatkins Norman cider 7.5% and Broadoak Premium Perry 7.5%. Across the road, the **Royal & Ancient** at Colne Bridge has very acceptable Marston's Pedigree and Wychwood Hobgoblin. The **Colne Bridge WMC** has good Black Sheep Bitter and Tetley Bitter. Keith Halliday, who has been steward at the club for the last 15 years, has now retired and moved to the North East. The Club will continue to serve real ale.

Denby Dale: The **White Hart** is a tied punch house which as Tetley Bitter, Black Sheep Bitter and a rotating guest, currently Copper Dragon Golden Pippin, and very good food too.

Golcar: The **British Legion Club** was reported to have real ale but this is no longer the case. The **Golcar Conservative Club** is reported to be selling very good Tetley Bitter, their only real ale. The **Rose & Crown**, next door, still has Thwaites beers – Original as permanent with Nutty Black as the guest mild, Abbeylee Moonshine and a regular Golcar beer which was Pennine Best Bitter on a recent visit. The **Golcar Liberal Club** continues to rate high for its regular handpulled Tetley Mild. In addition to the Bitter there was Tetley's season ale Midsummer Madness and Wells Bombardier. The **Rising Sun** has good Tetley Bitter, their only real ale. The **Commercial**, opposite the Golcar brewery in Swallow Lane, has 4 handpulls serving good Thwaites Original, Wainwrights, Nutty Black and the season ale IPA – Indus Pale Ale. The **Golcar Lily** had Tetley Bitter, Black Sheep Golden Ale and Taylor landlord on a recent visit.

Try the **Bolster Moor Farm Shop** for their interesting range of local bottled beers eg Golcar.

Hade Edge: The **Bay Horse** is selling Jennings Dark Mild and Cumberland Ale.

Highburton: The **Smiths Arms** has Black Sheep Bitter, Greene King IPA and Sundance.

Hillhouse: The **Slubbers Arms** has gone from strength to strength since John (aka Bill) and Cath Brogan took over ownership of the pub. In addition to retaining the Taylor's Landlord and Bitter, the guest ale range has increased with many local and regional beers on offer. Their efforts have not gone unnoticed and the pub has been voted Huddersfield CAMRA Summer Pub of the Season. The presentation will take place on Monday 5th September in the evening. Good traditional pub food is available.

Hinchliffe Mill: There is an application to demolish the toilets and extend The **Shepherd's Rest** pub. It is due to re-open under Mood Taverns.

Holmfirth: After months of speculation the **White Hart** in the Town centre is not going to be a Waterspoons. Work has started on converting the pub into a restaurant/wine bar to be called **Brambles** and is due to open in a month or two. Jonny Holmes, formerl of the Commercial at Slaithwaite, is rumoured to be taking over as manager. The **Old Bridge Hotel** had Black sheep Bitter, Copper Dragon Golden Pippin, Elgoods Greyhound, Moorhouses Premier, a Fernandes beer and Caledonia IPA on sale on a recent visit. The **Elephant & Castle** also has Black Sheep bitter and Copper Dragon Golden Pippin along with Tetley Bitter. The **Nook** is holding its annual Summer beer festival over the bank holiday weekend. 26th – 29th August. See advert for details. The latest new beer from the Nook Brewhouse is the fiery Chilli Red. The **Toad & Tattie** (formerly the Victoria) has opened recently and is selling a much improved range of beers. Beers that have graced the bar include: Phoenix Thirsty Moon and Arizona, Ossett Pale Blond, Acorn Barnsley Bitter, Magic Rock Highwire and Rapture, and Weston's cider.

The **Farmers Arms** at nearby Burnlee, has Taylors Landlord, Wells Bombardier, Copper Dragon Golden Pippin, Greene King IPA and Abbott Ale as permanent with guest ales such as Hop Back Summer Lightning, Fullers Summer Ale and Lancaster Blonde. Over summer there

as been a guest cider, Weston's hTraditional Scrumpy. A small function room is now available and every 2nd Tuesday of the month there is an open mic night which is proving extremely popular.

The **Bridge Tavern** at Holmbridge has Tetley Bitter, Taylors Golden Best and Golden Pippin.

Honley: The **Forresters** is reported to be selling very good Taylor's Landlord and Jennings Cumberland Ale. The **Honley Conservative Club** has Old Mill Bitter and Riverhead Butterley Bitter on sale, with the Butterley Bitter proving more popular with the members. The Club is thinking about having a beer festival in October/November. Look out for further details.

Jackson Bridge: The **Red Lion** is reported to be selling two Copper dragon beers, Tetley Bitter, Taylors Landlord and Phoenix Arizona on a recent visit.

Kirkburton: The **Foxglove** (Vintage inns) recently held a mini beer festival featuring a fine range of beers. This has become an annual event drawing upon rare regional and national beers,

some specially brewed for the event. The bar is cask marque accredited and serves two guest ales from a seasonal list of beers. It is worth calling in for a drink. The **Spring Grove** has re-opened and is serving 2 cask ales. It is not open on Monday or Tuesday. The **Royal** has Tetley Bitter, Old Speckled hen and Copper Dragon Golden Pippin. The White Swan has Taylor's Landlord, Tetley Bitter, Copper Dragon Golden Pippin and Jennings Cumberland Ale. The **George** is currently "To Let"

Kirkheaton: The **Yeaton Cask** has proved to be the savour of local real ale connoisseurs. It has 7 handpulls serving both a mixture of regular and continually changing guest ales. Regular beers include Thwaites Wainwright, a Hawkshead beer – Lakeland Lager/Red, and house beer Yeaton Cask 3.8%. Recent guest ales have been Potbelly Streaky, Cairngorm Gold, Isle of Purbeck Fossil Fuel, Mallinson's 3C's, Bridestones Pennine Gold, Salamander Tyke's Tipple. The pub is starting to open on a Monday evening from 4 to 9pm'ish. The **Spangled Bull** did not have any real ale on a recent visit. Likewise there is no real ale at the **Kirkheaton Conservative club**.

Lepton: The **Rowley Lane Club** has returned to selling Tetley Bitter on handpull after a brief encounter with guest ales, much to the members disappointment. The **Sun** has been refurbished and is now a Free House. It has 4 handpulls serving John Smiths Cask for the die hards plus 3 rotating guests such as an Ossett, Copper Dragon, Saltaire, or Thornbridge beers.



Linthwaite: The **Sair Inn** has had to resort to guest ales while the brewery is rebuilt following the disastrous fire that destroyed it over a month ago. Guest beers have included Little Valley and Elland beers.

Lockwood: The **Lockwood** is no longer connected with the Brass Monkey brewery and has reverted back to Cedar Inns. It continues to serve a good range of beers under the existing management. Recent beers have included Milltown Golden Hop, Bradfield Farmers Blonde and Steel Cow. The **Shoulder of Mutton** has 8 handpulls serving real ale and has become a regular outlet for the local Mallinson's beers and the excellent OMB (Owenshaw Mills brewery) beers from Sowerby Bridge. On a recent visit there were regular beers, Tetley Bitter & Mild, Taylors Best Bitter, Thwaites Wainwright, Copper Dragon Golden Pippin with guests Little Valley Crag Vale Bitter, Mallinson's FAD2 and OMB Daffydil. The nearby **Lockwood & Salford Conservative Club** has 2 handpumps serving permanent Tetley Bitter and Black Sheep Bitter and two guest pumps which on a recent visit included Magic Rock's Curious and Mallinson's Aurora - both on top form.

Longwood: The **Slip Inn** is a pub worth calling in. The current landlady has been in just over 13 months and worked hard to wean customers off 'smooth flow' onto Jennings Bitter (£2.20 a pint) There is also Marston's Pedigree and a guest from the Marston's portfolio which was Father Times (5%) on a recent visit. The beer quality is reported to be very good on several visits.

Marsden: The **Tunnel End** pub is closed for the foreseeable future with no date available for re-opening. The **Puleside WMC** aka Marsden 'Cot' is located up Old Mount Road at Marsden. This hidden gem has 3 handpumps serving Black Sheep Bitter, Leeds beers such as Samba or Midnight Bell and Greenfield beers such as Dobcross Bitter. Beers from other breweries are planned for the coming months. The

Mechanics Hall will be holding a Beer festival from the 11th -13th November. Details to follow. At the same venue on the 4th November the Steve Gibbons Band will also be playing.

Marsh: The **Marsh Liberal Club** has done particularly well this year in being voted Huddersfield Club of the Year 2011 and Huddersfield Mild Club of the Year 2011. This is a fantastic achievement and all down the hard work of stewards Guy and Wendy Brook. See article.

Meltham: The **Durker Roods Hotel** will be holding their 1st Beer Festival from the 27th to 29th August featuring 16 real ales. The festival starts at noon.

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The **Wills o' Nats** is currently serving Forester brewed by Acorn brewery and Mary Rose brewed by Hornbeam along with their regulars Timothy Taylor Landlord, Black Sheep Bitter and Tetley Cask Bitter. The final "Party in the Park" (car park) will include bands Speed Weasels, Age of Paranoia and the fabulous Jaggard Edge.

Netherthong: The **Clothiers** is serving Thwaites Original and Wainwrights. The **Cricketers** at nearby Deanhouse has Brakespear's Gold, Jennings Cocker Hoop and Greene King IPA and the locally produced Pure North Cider, all reported to be on good form.

Netherton: The **Netherton Conservative Club** has a good reputation for its beers. It has 4 handpulls available serving Tetley Bitter and Copper Dragon Golden Pippin as regulars with two guest ales which were Saltaire Blonde and Pale Ale. The nearby **Beaumont Arms** also serves a fine range of beers drawn from the Finest cask range. These include Tetley Bitter, Adnams bitter, Saltaire Blonde and Fullers Summer Ale – all in excellent condition.

New Mill: The **Duke of Leeds** is "To Let" but is still open selling Tetley bitter

Outlane: The **Commercial** has taken off Tetley Bitter as their regular beer and is now concentrating on national and regional guest beers. On a recent visit there was Theakston's Crime of Passion 4% and Brains Le Peloton 4% both served in good condition. Wychwood's Cherry Picker 4.2% was due next. This is a good little pub which serves food Tuesday to Saturday and is also biker friendly. Further down the road, the **Wagon & Horses** has a new manager, Mick Flannagan. Locals will remember him from the **Spotted Cow** at Salendine Nook where he was responsible for introducing real ale for the first time this year. Mick is keen to improve the reputation and availability of real ale again at the Waggon and hopes to have at least 2 to 4 handpulls in use. The **Swan** had three real ales on sale. The Black Sheep Bitter and Wells Bombardier were unavailable at the time of the visit but the Taylors Landlord was reported to be good.

Quarby: The **Fieldhead** held its first Summer beer festival recently featuring a good 16 beers on the main bar and in the side room. Ivan, landlord, is keen to repeat the festival next year and is keen on real ale. There are 3 handpulls serving beers from Punch's beer list, though at quiet times during the week this may be reduced to two. The beer quality is good and varied.

Salendine Nook: The **Spotted Cow** has a new landlord, Brian who formerly worked at the Albert in Town. Real ale will continue at the pub with Taylor's Landlord, Black sheep Bitter and Copper Dragon Golden Pippin. Further up the road, the YMCA club house bar has 4 handpulls serving good Copper Dragon Golden Pippin plus guest beers from the Theakston range and local micros. During the quiet season July and August, the beer range is reduced to just two handpumps but returns to four at the start of September and the sports season. Worth a visit.

Scapegoat Hill: The **Scape House** is open for business. Alan, the landlord, is keen on his real ale and serves beers from the Marston's seasonal guest lists – some fairly rare to Huddersfield. On a recent visit there was good Brakespears Bitter and Hooray Henry on sale.

Scholes: The **Boot & Shoe** has Tetley Bitter, Taylors Landlord and Bradfield Farmers Blond which is selling extremely well.

Shelley: The **Flying Ferret** (formerly the Oddfellows) has re-opened following a refurbishment during which an old well was uncovered in the car park. The well used to serve the pub but was also used around the turn of the last century for providing water for local steam driven buses. Beers on offer include Tetley Bitter, Black Sheep Bitter and Clark's Blond as guest ale.

Slaithwaite: The **Slaithwaite Conservative Club** has Moorhouse's Black Cat as a permanent Mild and another of their beers which was Broomstick Bitter as reported. Note the Club will be the venue for the Colne Valley Lions annual Moonraker beer festival in November – see festival file. The **Little Bridge** has removed the handpumped Black sheep bitter and replaced it with Weston's Old Rosie Cider. The **Commercial** continues to provide a very good choice of local Empire and regional beers plus real cider and perry. On a recent visit there was Quartz Crystal, Elgoods Raging Bull, Empire Armada and Expedition, and Brass Monkey Organ Grinder. The

Wharfside serves the Copper Dragon range of beers and occasional guest ale. Continuing along to Crimble, **the Swan** has lived up to expectations and has 5 handpulls serving guest beers and one for cider. The pub has Cask Marque accreditation and was selling Taylor's Golden Best, Saltaire Blonde, Wharfebank Slingers Gold, Wychwood Hobgoblin, Churchend Goats Milk on a recent visit.

South Crosland: **The King's Arms** is a gem of a pub which serves very good real ale. Copper Dragon Golden Pippin is a regular beer but also has guest ales. It is a regular outlet for local Mallinson's beers which sell for just £2 a pint. There are usually 2 to 3 guests available.

Upperthong: **The Royal Oak** has Taylors Landlord and Golden Best, Bradfield Farmers Blond and is also selling Weston's Old Rosie.

Double Award for the Rat & Ratchet

The Rat & Ratchet was the joint Runner Up in the Yorkshire CAMRA Cider Pub of the Year 2011. Six real ciders and two real perries are always available at the pub. David Litten, who presented the award on Saturday 22nd July, commented that over 200 pubs in Yorkshire now serve real cider and it was a real achievement to finish in the top three. He also praised the Rat for its range of real cider and the information displayed about the ciders & perries that were on offer. Huddersfield CAMRA also presented the Rat & Ratchet with their Mild Pub of the Year 2011 award. The Rat is a great supporter of mild, and there is always one on offer. The pub also runs an annual Mild & Cider Festival, a unique event.

In photo below: Rob Allen (Landlord of the Rat & Ratchet) & Zee Allen holding the awards, surrounded by other members of their team after receiving them from David Litten (Yorkshire CAMRA Cider Coordinator, left of Rob) and Michael Robinson (Huddersfield CAMRA Chairman, right of Zee).



No Bells in Sam Smith Pubs

The Slubbing Billys, the local Morris troupe based in Slaithwaite renowned for their lively dancing and love of real ale, have performed all around the country in pubs and at local festivals without a problem. They have appeared at the Sair Inn on many occasions, around Marsden at the Cuckoo festival and at the Golcar brewery on Golcar Lily Day and each time they have been made welcome.

On a recent trip to Durham, The Slubbing Billys were asked to leave a pub because the bells on their clogs were deemed to breach a ban on music. They were hoping to have a



drink in the Swan and Three Cygnets pub after performing in Durham's market place in the afternoon. However, when two female dancers entered the pub wearing the bells, the group was promptly instructed to vacate the premises by a barmaid who stressed that the bells went against the strict 'no music in pubs' policy of Samuel Smith brewery, who own the pub.

One of the Slubbing Billys members, Duggs Carre, said, "We couldn't believe it when we were told in the strongest possible terms to leave. A woman member of staff hollered 'no bells' at us. One of our group, wearing his Morris dance gear, went in first and was served a pint of beer without question. But when two of our lady members followed wearing bells they were told to get out out."

"There were about 15 of us so we all went around the corner to the Half Moon instead. We had been dancing in the Market Square on Saturday afternoon and were thirsty, we were looking forward to a refreshing pint. We weren't attempting to perform in the pub".

Duggs said the Slubbing Billys had been to other Sam Smith pubs "without trouble".

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Spotlight on Cider

Cider News

Pure North recently held a wassail event, as reported by The Examiner, which was to celebrate the planting of new orchards and conversion of stabling into a cider production facility. Udders Orchard are on the look-out for land to plant their own orchard, only a couple of acres are required so if you have any spare or wish to loan land please contact them. Despite this there is still a commitment to use local garden apples. The only Udders Orchard cider left is in pubs or being saved for Oktoberfest but collection of apples will commence very soon.



The Stubbing Wharf, in Hebden Bridge (situated on the canal just the other side of Hebden) will be holding its annual Apple Day, an homage to all things apple and cider on 22nd October. Landlord Matt Browne describes it thus "We offer apple juice, a range of bottled and draft ciders, apple pressing, as well as apple-related food, entertainment and fun and games". This is a free event that is well worth attending.

Cider on Twitter

If you want news about cider or talk/type about it to like minded people, and you don't have anyone else, you could do far worse than have a look at Twitter on that electrical interweb thingymagig. There are lively debates about all manner of things from recipes to pricing, and info to be gleaned, just try asking a question. Simply type in "twitter" in a search engine and set up an account. If talking about real cider always use the hashtag (search facility) #realcider. Don't worry, you'll soon pick it up! Some people to follow (get their tweets) are @realcider @uddersorchard @cidermike @cidernatters

As promised the new cider recipe feature has landed so here goes-

Yorkshire Mushroom and Cider Risotto

I have just eaten it and haven't died yet so it must be okay. It only takes half an hour.

Ingredients (two servings)

An onion (finely chopped small)

Garlic clove

6oz Arborio Rice

1 ounce of butter

Whatever you can spare out of your quart of good Dry Huddersfield cider (a hefty glug)

1 pint of hot stock (chicken or vegetable)

A good hand-full of mushrooms sliced, preferably picked earlier on a walk, mixed varieties are best

Some herbs (sage, thyme, chives), salt and pepper to taste.

A strong Yorkshire cheese (an ounce or two)

All the ingredients can be adjusted to suit what you have in your fridge and garden or indeed what diet you are on (the above is 14 pro-points on Weightwatchers per serving)

Throw the butter in a hot low-sided pan until it's hot, toss in the onion and cook until translucent, add the garlic and rice and stir well. Without reducing the heat have a drink of cider and pour a ¼ pint in the pan. Now turn down the heat so the mixture still bubbles. Throw in the mushrooms and herbs, then pour ¼ of the stock in and stir constantly, as the liquor is absorbed into the rice.

Add stock little by little over the course of 15 minutes, having a drink whilst stirring. Crumble in the cheese and season to taste. Bang it in a pasta bowl and garnish with whatever comes to hand. Serve with garlic bread and a glass of cider.

The recipe can be tweaked to include what fits your diet or what is growing in your garden. I just made it out of what I had to hand.

Pubs in our area selling real cider

Cherry Tree, Huddersfield; Commercial, Slathwaite; The Grove, Hudds; Head of Steam, Hudds; Kings Head, Hudds; Rat & Ratchet, Hudds; Riverhead, Marsden; Sportsman, Hudds; Cricketers, Deanhouse; Toad & Tattie, Holmfirth; Royal Oak, Upper Thong; The Little Bridge, Slaithwaite; Yeaton Cask, Kirkheaton; The White Cross, Bradley; The White Horse, Emley. Please update me if you know of others.

David Kendall-Smith

dave@uddersorchard.co.uk



Please donate your unwanted apples or pears this autumn.

Every variety welcome - from a sack to a ton! In return you will get a bottle made from your fruit!

'Udders Orchard use local garden fruit to produce Huddersfield's home grown cider and perry.

We are also looking for an acre or two to plant an orchard

Please phone/text Dave on 07817367752

Email: dave@uddersorchard.co.uk

Web: www.uddersorchard.co.uk

Twitter: @uddersorchard

THE JUBILEE REFRESHMENT ROOMS

OLD STATION BUILDING, SOWERBY BRIDGE RAILWAY STATION, STATION ROAD, SOWERBY BRIDGE, HX6 3AB
Tel: 01422 648 285 www.jubileerefreshmentrooms.co.uk

BREWERY MEMORABILIA APPEAL CHARITY AUCTION AND RAFFLE Saturday 10th DECEMBER 2011

At 12 noon members of the Brewery History Society will meet at the Jubilee Refreshment Rooms.

It is customary for these annual gatherings to include a Charity Auction and Raffle with all the proceeds subsequently passing to our local care home, Overgate Hospice, Elland.

You are invited to send, or bring us, or on the day, hear at the JRR, any old brewery publicity material or other beer related items in the form of posters, beer mats, palyng cards or bottle openers you may have kept hidden away at home.Thanks

Andrew T Wright

The Wills O' Nats

Hand Pulled Real Ales.

Always Black Sheep Bitter
Timothy Taylors Landlord,
Tetleys Bitter and ever changing
Guest Ales

along with Carling Black Label,
Fosters and Stella Lagers.

A Comprehensive Menu

by our award winning Chef's.

And

Early Bird Menu served Monday to
Friday 12.00 noon till 2.00 pm &
5.00 till 7.00 pm

Sunday Carvery

Served from 12.00 noon till 6.00pm
Three Roasts + Pie + Fresh
Vegetables, home made Yorkshire
Puddings and
home made Proper Gravy

LocAle

**Good Beer Guide
2011**

**CAMRA Pub of the
Season 2009**

Cask Marque Accredited

**Blackmoorfoot Road
Iltham Holmfirth
HD9 5PS
Tel 01484 850078**

Double award for Marsh Liberal Club

The Marsh Liberal Club has scooped two prestigious Huddersfield CAMRA awards this year. It has been voted Huddersfield CAMRA Club of the Year 2011 and Huddersfield CAMRA Mild Club of the Year 2011. Taylor's Golden Best – a true Pennine light mild – is always available, with guest milds occasionally on sale too. The Club also offers two other beers from Taylor's, and two further guest beers drawn from local and regional brewers.



Michael Robinson (chairman of Huddersfield CAMRA right) presents the Club of the Year 2011 award to Wendy & Guy Brook (stewardess & steward at Marsh Liberal Club) surrounded by members of the Club & Huddersfield CAMRA



Michael Robinson (chairman of Huddersfield CAMRA left) presents the Mild Club of the Year 2011 award to Wendy & Guy Brook (stewardess & steward at Marsh Liberal Club) surrounded by members of the Club & Huddersfield CAMRA

MALLINSONS BREWING COMPANY



Mallinsons Brewing Company specialises in pale, hoppy beers, as well as Stouts, Porters and Milds. We have received many awards for our beers, including Overall Beer of the Festival at Huddersfield CAMRA Oktoberfest 2009 and 2010.

We supply local free trade, distributors and beer festivals with hand crafted fine ales

If you cannot find our beers in your local pub, please ask your licensee to contact us on: 01484 654301

Please check the "Our Beers" section of the website for news about the latest beers available

WWW.DRINKMALLINSONS.CO.UK



Huddersfield's newest brewery has just launched its range of beers !!

Milltown Brewing Co is situated in the Old Railway Goods Yard, Milnsbridge, Huddersfield.

Our passion is for producing quality ales, consistently, using the finest Yorkshire Malts and ingredients.

The beers were launched in July 2011 and are now available for purchase.

The range of beers currently available are:

**Golden Hop 3.8% abv
Slubbers Gold 4.2% abv**

SIBA Member since 2011



To purchase or enquire about these products please call Milltown Brewing Co on 07946589645 or 01422 610579

LocAle Brewing

This Summer has seen a proliferation of new microbreweries in Huddersfield, a town that has already above the national average of local breweries per head. At the beginning of the year there were 7 but this was almost reduced to 6 when the Linfit brewery caught fire. Since then 3 more have started brewing with a 4th, the Rat & Ratchet, due to come on line in time for the Huddersfield Oktoberfest. This makes 11 microbreweries chasing the hop!

Empire Brewing. Tel: 01484 847343, 07966 592276

With the brewery working to full capacity, plans are ahead to increase the barrelage from its current 5 barrels to 10 barrels. Three 13 barrel fermenters have been installed, a new mash tun is ready and the new copper is awaiting fabrication. Hopefully, the new brew plant will be ready for the end of this year.

Golden Warrior (3.8%) is by far the most popular beer accounting for a fair proportion of sales with the guest ale market filling the remaining capacity. The bottled beer market is very buoyant and Russ has diversified into bottling. A range of bottles are now available from the brewery. Recent beers include: Spread Eagle (4.1%), Keel Haul (4.3%), Blues & Royals (4.0%), Mekon (4.4%), Expedition (3.9%), Armada (3.9%) for the sea battle series, Summer Storm (4.7%), Silver Lining (4.2%), Hip Dipper (4.3%) a cask conditioned lager, Brass Hat (3.9%), and Little Frog Porter (4.5%) although the naturalists will have spotted that it is a toad on the pumpclip. Rhapsody (4.2%) is a house beer brewed specially for Mustard & Punch and is available both on draught and in bottle. Dirty Dicks Ale (3.8%) is also brewed specially fro Dirty Dicks in Halifax

EMPIRE Brewing



**Brewers of Fine Quality Ales.
Beers you can be proud of.**

Regular Beers:

Golden Warrior	3.8% abv
Strikes Back	4.0% abv
Valour	4.2% abv
Crusader	5.0% abv

plus Specials

**Beers are NOW available through
SIBA's DIRECT DELIVERY SERVICE**

Bottled Beers available DIRECT from the Brewery

A Member of SIBA - Society of Independent Brewers

**Tel: 01484 847343 Mob: 07966 592276
The Old Boilerhouse, Unit 33, Upper Mills,
Slaithwaite, Huddersfield, HD7 5HA**

Golcar Brewery. Tel: 01484 644241

The brewery held its annual open day again to coincide with the local Golcar Lily Day celebrations. Visitors were shown the brewing process and given the opportunity to sample John's award winning beers. As usual the Morris dancers did their best to drink the brewery dry. A recent new beer, Scout & Proud (4.3%) was brewed specially to celebrate 60 years of scouting in Golcar. The beer is an amber coloured, hoppy bitter beer. It was made available in 500ml bottles, labelled and sold by the scouts in aid of group funds. The beer has appeared in draught form at the Marsh Liberal Club, the Sportsman and the Kings Head. Alba Rose (4.0%) was originally brewed for Yorkshire day with the pump clip sporting the tradition White Rose of Yorkshire. It is a light pale hoppy bitter with citrus undertones and was chosen to represent the brewery at the Great British Beer festival in London this August. Well done John.

Linfit Brewery. Tel: 01484 842370

On the Thursday morning of the 9th June, Ron Crabtree, owner of the Sair Inn, was woken by a neighbour who spotted smoke billowing out of the brewery at the back of the pub. Firefighters from Huddersfield and Slaithwaite were able to put the fire out but not before it had damaged brewing equipment and the roof. Fortunately, the pub was not seriously affected but brewing was temporarily put on hold for a month or two. As Ale Talk went to press, we understand the roof has been repaired and brewing is due to resume very soon. It has been speculated that the first new brew may be Smoke House Ale, a former beer brewed by the Sair.

Magic Rock. Tel: 01484 649823

The Magic Rock is the latest new brewery to set up in Huddersfield and takes its name from the premises next door, Burhouse Rock Shop in Tanyard Road, Oakes. The brewery was set up by brothers Richard and Jonny Burhouse aided by head brewer Stuart Ross, formerly of the Crown brewery in Sheffield. All are keen on American craft beers with their modern, flavoursome, hoppy beers and this is reflected in their beers.

The motivation to go into brewing developed from the brothers' online beer distribution website

MyBrewerytap.com A 12 barrel brew plant was started in February of this year but brewing did not commence until late May due to set backs with the installation of the power utilities. Finally, the launch took place at The Grove on the 21st June to much acclaim from drinkers and fellow brewers from around the country.

The beers are: Curious (3.9%), the flagship pale ale. This has a floral/grassy aroma with a good malt balance and citrus flavour. Rapture (4.6%) is a hoppy red ale brewed with 5 types of malt and 6 different hops to give a grapefruit/pine aroma and rich malty body with orange/citrus flavour. High Wire (5.5%) is an American West Coast ale, hoppy in character with a complex fruit flavour of mango, lychee and grapefruit. Dark Arts (6.0%) is a smooth stout with chocolate, liquorice, blackberry and fig flavours complimented by a lingering roasted bitterness.

Cannonball (7.4%) is a powerful hoppy India pale ale, fruity and resinous with a balanced malty character. This is mainly available in bottle but occasionally in draught. The latest super beer is Human Cannonball (9.2%) which is a double IPA. This has more malt and hops to crank up the flavour. It has a pine and candid orange peel aroma, a good malty base balanced by grapefruit and mango flavours which contribute to the bitter/ sweet feel. It featured at both The Grove and Mr Foley's in Leeds for the International IPA Day on the 4th of August.



Finally, after less than two months in operation Magic rock have won their first CAMRA Beer Festival Award with High Wire winning Beer of the festival at Grantham. Well done. Dark Arts, High Wire and Rapture also featured at the Peterborough Beer Festival.

Mallinsons Brewing Company. Tel: 01484 654301

The brewery continues to go from strength to strength having already expanded on its present site and taken on another member of staff to deal with the micro side of operations. Tara and Elaine have also supported the Real Ale Trail around Town promoting the Huddersfield Food & Drink festival by producing two new beers, F.A.D 2 (4.2%) and On the Trail Again (3.9%) for the event.

Mallinsons Brewery was chosen by CAMRA to showcase their Stadium Bitter (3.8%) at this year's Great British Beer Festival in London, where it was very well received.

Recent beers reported on the circuit include: Bramling Cross (3.6%) 19th in the hop series; Gerrard Regent (3.8%) 3rd in the sidecar series; Gemini (4.1%) in the bus series; Sorrel Sykes Gate (4.4%) 21st in the Yorkshire Follies series; 3C (4.6%) their 300th gyle; Naughty Ears (4.2%) for Jasper's 1st birthday at the Sportsman; HB Hop (4.2%) for the Hall Bower beer festival; Tizzi Seat (4.0%) and That's What You Are! (5.1%) for the Star Inn's beer festival; 360 Degrees (4.2%) in the train viaduct series; Apollo (3.9%); Boundary (4.5%); Fools to Kings (4.0%); Grey Sky to Blue (4.2%); Danger Hops (5.0%) and Brewery Beach (5.1%). Hats Off (5.2%), Peter-Beer (4.6%) and Saaz (4.0%) were at Peterborough Beer Festival.

Milltown Brewing Company. Tel: 07946 589645, 01422 610579

The Milltown brewery is one of the latest new breweries to set up in Huddersfield. It is located in the Old Railway Goods Yard at Milnsbridge and is the brainchild of local CAMRA member, Neil Moorhouse, who is both owner and brewer.

Two beers are currently brewed. The first is called Golden Hop (3.8%). This is a pale golden bitter with a subtle malty/caramel flavour, brewed with two types of American hop to give a floral hop character. The other is a stronger golden bitter, Slubbers Gold (4.2%). This is also brewed with Maris Otter and Crystal malts but includes a mix of American and Slovenian hops to give a less pronounced bitterness but hoppy character.

The beers were officially launched at a "Try the Ales and meet the Brewer" event on the 23rd July at the Mechanics Hall beer festival in Marsden. They are currently available from the brewery – see advert. Both beers have been on sale at the Slubbers Arms (where else?), the Lockwood at Lockwood, the Rat & Ratchet and the Sportsman.

Nook Brewhouse. Tel: 01484 682373

The latest new beer is Chilli Red (4.5%). This is a blend of real chillies and Fiery Red ale which gives it a warming bitterness with a subtle hint of ginger. It is surprisingly good and definitely one to try. Also making a return are Elderflower (4.5%) and Summer Bitter (3.9%). Look out for some new beers at the forthcoming Nook Summer Beer festival – see advert for details.

Rat & Ratchet Brewery. Tel: 01484 542400

The original Rat & Ratchet Brewhouse stopped brewing when the pub was sold to Ossett in September 2004 and the brew plant sold on to start another brewery elsewhere. However, due to the efforts of the current landlord, Rob Allen, the Rat & Ratchet is set to become a brew pub once more. The brewplant will be a 6 barrel plant.

Rob has trialled four potential beer recipes at a beer tasting meeting of invited guests and brewers. These were named in keeping with the Rat theme as brown Rat (3.8%), Blonde rat (4.0%), Black Rat (4.5%) and Golden Rat (5.0%). Two of the beers were brewed at Fernandes, Wakefield and the other two at the Riverhead brewery, Marsden, using recipes devised by Ossett's head brewer, Paul Spencer. The final recipes and beer styles have yet to be decided. It is understood that Lisa Handforth from the Riverhead brewery will be brewer or Brewster with Graham Stead from Ossett brewery as the second brewer. Watch this space.

Riverhead Brewery. Tel: 01484 841270

The Riverhead has experimented with a new ginger recipe producing a subtle ginger beer called Joe Ginger (4.2%), named after Joe Kenyon, the brewer.

Joe and Lisa have test brewed the pilot recipes for the shortly to be announced Rat & Ratchet brewery. These included a pale blonde beer Hop Pocket (4.0%) and a very tasty stout called Black Flood (4.5%) which formed part of the initial tastings.

To coincide with International IPA Day there was the excellent Amarillo IPA (4.5%).

Sportsman Brewery. Tel: 07866 901162

The first couple of Sportsman beers were "cuckoo" brewed at the Golcar Brewery by landlady, Sam Smith and Kelly Morgan, using their own recipes. The first beer, called Alpha Ale (4.3%) was launched at the Dewsbury Beer Festival in May. This was followed by the excellent Pigeon Bridge Porter (4.7%) and then by Hops Cotch (4.6%). A vanilla porter was reported at the WRLRR beer festival.

The current beers are now brewed in the cellar of the Sportsman on a 2½ barrel brew plant. The cellar tanks and equipment have been sourced and put together from various specialist suppliers. It is hoped to convert part of the existing cellars into a sampling room. David Hunt will be brewing for the Sportsman with help from Jamie Walker.

The official launch of four of the new beer range took place on Wednesday 17th August. A mini festival of 10 experimental beers is planned over the weekend of the 26th – 28th August.

Other new beers brewed at the Sportsman include Cowshed Stout (5.2%), Summer Special (4.6%), and two beers to celebrate Sam's dog, Jasper, 1st birthday called Happy Birthday to Roo (3.4%) and Oow I Say (5.8%), and a mild Sportsman's Dark Mild (3.4%).

Summer Wine Brewery. Tel: 01484 682373

The Summer Wine Brewery has a reputation for producing some interesting and highly hopped beers some of which are in the traditional cask form and others in the new "key keg" form. James, the brewer, was one of Huddersfield's first "craft" brewers and has been keen to promote the new wave of keg beers packed with hop flavours which are radically different from the original bland keg beers of the 1970's. He is also a fan of IPA's, both modern and traditional. Recently, the Summer Wine beers featured at a "Meet the Brewer" evening in the Port Street Beer House, Manchester. Cask versions of 7C's of Rye (7.0%), Rouge Hop (5.0%), Valencia (4.0%) and Teleporter (5.0%) were available along with the first ever kegs of Diablo IPA and Summer Saison Lime & Coriander (6.0%). The 7C's of Rye also appeared in keg form at Mr Foley's, Leeds as part of the assembled list of IPA's taking part in International IPA Day on the 4th of August.

Other new beers reported around Town are: Ensign (3.9%), Odyssey (4.2%), Marama (3.5%) and The Benz (4.5%). The Head of Steam is an occasional local outlet for Summer Wine beers. 7 C' of Rye, Resistance Mild.(3.7%) Teleporter (5.0%) and Zenith (3.6%) all featured at the Peterborough Beer Festival.

Angela Roberts R.I.P.

Although a life member of CAMRA, I'm no longer active in the day to day happenings on the Real Ale scene, so I didn't hear about the death of Angela Roberts until I read the Summer issue of Ale Talk. That lovely smiling picture of her transported me back to the many happy hours I spent in the Nook with her and Dave supplying their ale. She was as stated, kind, caring and warm, but the obituary also mentioned she was the rod of iron that kept the place running. She had to have that rod of iron given the chaotic nature of her husband.

I remember an occasion that characterised all of her many virtues.

It was a busy Friday night at the Nook an unremembered number of years ago, Dave and Angela were keeping the thirsty multitudes at bay when one of the beers ran off. Dave departed down into the cellar, Angela served on. After a while she banged on the floor with her foot expecting a returning knock to signify that the barrel had been changed. No sound came back. After another couple of minutes she tried again. Still no response. Her sunny smiling face clouded a little. A third futile attempt to raise David resulted in her going down into the cellar herself. She returned a moment later her clouded face now a mask of thunder.

"Nobody go behind the bar," she announced as she swept out of the door. Nobody did, nobody dared. We all moved nervously from foot to foot until she burst back through the door leading Dave by the ear, as one would with an errant schoolboy.

"I knew where he'd gone," she said depositing him back behind the bar, where they resumed serving continually staring at him, daring him to transgress again.

It turned out that Dave had changed the barrel climbed out of the cellar via the beer drop and headed to the Shoulder of Mutton, the pub next to the Nook, for a crafty pint, or maybe two.

By the end of the evening the chastened scallywag and the fuming landlady had regained their former equilibrium, their lives back on an even kilter. Angela was smiling that lovely smile.

Normal service at the Nook had been restored.

My memory of the power behind the throne at the Nook. Angela Roberts R.I.P.

Jim Turney

THE KING'S HEAD

(Formerly known as the Station Tavern)

Specialising in quality Real Ales from
Independent microbreweries.

Serving Timothy Taylor's Landlord plus
an Amazing range of Guest Ales



CAMRA Good Beer Guide 2004 - 2011

Live Music every Sunday afternoon

We are situated at the East wing of Huddersfield Railway Station.

Families are welcome and we are dog friendly.

Open Mon-Sat 11.30am – 11pm

Sun 12 noon – 10.30am

www.the-kings-head-huddersfield.co.uk

St George's Square, Huddersfield, HD1 1JF

Tel: 01484 511058

Huddersfield CAMRA Beer, Cider & Perry Festival Oktoberfest 2011



Staffing Form

Name:			
Address:			
Contact phone number/s:			
e-mail address:			
CAMRA Membership Number: (for insurance purposes)			
Are you a qualified First Aider?	Y / N	Are you willing to drive a van during the set up/take down sessions?	Y / N
Have you worked at the festival before?	Y / N		

I would like to help at this year's beer festival and am able to work the following sessions:

Tuesday 11.10.10	Set-up	09.00-13.00	
		13.00-17.00	
Wednesday 12.10.10	Set-up	09.00-13.00	
		13.00-17.00	
Thursday 13.10.10	Set-up	09.00-17.00	
	Evening Session	17.00-23.00	
Friday 14.10.10	Lunchtime Session	11.30-17.00	
	Evening Session	17.00-23.30	
Saturday 15.10.10	Lunchtime Session	10.30-17.00	
	Evening Session	17.00-23.30	
Sunday 16.10.10	Take Down	10.00-16.00	

Comments/Notes:

Please amend above form as necessary if you can only work part of a session or can work outside of the above hours. Please indicate any medical condition that could cause problems during the event and to make sure we do not give you an inappropriate task. (This is in confidence but please use a separate sheet of paper if you wish.)

Please return form to: Alex Barlow, 24 Marsden Lane, Marsden, Huddersfield. HD7 6AF
or email to: staffing@huddscamra.org.uk

Huddersfield CAMRA Oktoberfest Beer,Cider and Perry Festival

The ever-popular Oktoberfest Beer, Cider & Perry Festival is back again this October at the **Sikh Leisure (APNA Venue) Centre**, Springwood, Huddersfield.

The Sikh Leisure Centre is conveniently situated on prospect Street, next to the Sikh Temple and behind the Fire Station. The venue is central to the town at the bottom of the Springwood car park in front of the Grove and a 5 minute walk from both the Bus and Railway Stations. There is ample parking, level wheelchair access, disabled toilet facilities and plenty of space and seating.

The festival will open on **Thursday 13th October** from **6pm to 10.30pm**; all day **Friday from 12 noon to 11pm**, and all day **Saturday from 11am to 11pm**. Look out for the posters and flyers in your local pub or club. See the back cover of Ale Talk for details.

There will be approximately **90+ real ales and about 20 real ciders** on offer. The Oktoberfest will be supporting the LocAle initiative by including Huddersfield microbreweries and the best regional brewers. In addition, there will be beers from other areas of the country. Expect to see a wide range of beer styles to suit every palate.

October is also CAMRA's Cider Month. We will be showcasing local ciders and perries from the Uddersorchard plus old favourites and some of the rarer mouth-watering single varieties. Note the festival is a **Magners Free Zone!** Only real ciders and perries will be available.

This year's charity is the West Yorkshire **Forget me not Trust**. This is a team of healthcare professionals who are experienced in delivering care to children and young people with life limiting and life threatening conditions in their own homes. This is a charity we have supported over the years and are pleased to support again. Please give generously to this worthy cause.

The **Breweriana stall** will be offering all things "beer and brewery" related There will be the usual boxes of pump clips, beer mats, beer labels, bottles, bottle openers, glasses, bar towels, trays, T-shirts, books, ephemera, etc – all at sensible and affordable prices. Come early to avoid disappointment.

The success of this stall is largely due to you, and the generosity of landlords, brewers, CAMRA members and collectors. If you have any brewery related items you would like to donate or see go to a good home, then please contact Bob Tomlinson on 01484 355378 (day)

A varied and reasonably priced choice of food will be available during the festival supplied by the Leisure Centre's own caterers. There is usually a vegetarian option. So there's no excuse for drinking on an empty stomach!

Admission is just **£1 to CAMRA members and £3 to non-members**. Membership of CAMRA allows you to reduced admission to most CAMRA festivals and to promote this there will be concessions to those joining at the festival.

If you enjoyed last year's festival, bring your friends along this time and make a day of it. Try and experience the different styles and tastes that make real ale and cider such a winner with discerning drinkers.

A big thank you goes to all our sponsors, landlords for displaying posters and donating items, the brewers for supporting us, and the individuals who have given up their time and effort to support the Oktoberfest. If you would like to help out, please fill in the **staffing form** opposite.



Colne Valley Lions Club



Slaithwaite Moonraker Beer Festival 2011

Thursday 17th Friday 18th November 6 to 11pm

Saturday 19th November Noon till 11pm

At Slaithwaite Conservative Club

19 Britannia Rd, Slaithwaite, HD7 5HF

In Aid of Colne Valley Museum

And Local Lions Charities



Fantastic beers & great atmosphere

32 hand pulled cask conditioned Real Ales

Food available

Entertainment : Friday – Whiskey In The Jar

Saturday – J. B. Goode

Local and Regional Beer Festivals

- 26th – 29th Aug** The Nook Summer BF, The Nook, Victoria Sq. Holmfirth
Normal opening hours
- 27th – 29th Aug** Durker Roods Hotel 1st BF, Bishops Way, Meltham, Huddersfield
Sat, Sun & Mon 12noon – 11pm
- 26th – 28th Aug** The Sportsman BF, St John's Road, Huddersfield
Fri & Sat 12noon – 12midnight; Sun 12noon – 11pm
- 15th – 17th Sep** York 3rd Knavesmire BF, Knavesmire, York Racecourse, York
Thu 2pm – 11pm; Fri & Sat 12noon – 11pm.
- 17th – 18th Sep** Arts & Ales Festival, Lawrence Batley Theatre, Huddersfield
Sat 12noon – 11pm, Sun 12noon – 10.30pm
- 22nd – 24th Sep** Keighley 23rd BF, Victoria Hall, Bradford Rd, Keighley
Thu 3pm – 11pm; Fri & Sat 11am – 11pm.
- 23rd – 25th Sep** GBBF Beers BF, Cricketer's Arms, Cluntergate, Horbury. WF4 5AG
Normal opening hours.
- 29th Sep –
1st Oct** Hull Real Ale & Cider Festival, Mortimer Suite, Hull City Hall, Hull
Thu 12noon – 11pm; Fri 12noon – 11pm; Sat 12noon – 8pm
- 7th – 9th Oct** Triangle 4th BF, Cricket Club, Grassy Bottoms, Triangle, Sowerby Bridge.
Fri 5pm – 11pm; Sat 12noon – 11pm; Sun 12noon – 8pm
- 13th – 15th Oct** Oktoberfest, Sikh Leisure Centre, Prospect St, Spring Grove, Huddersfield
Thu 6pm – 10.30pm; Fri 12 noon – 11pm; Sat 11am – 11pm.
- 13th – 15th Oct** Red Shed BF, Labour Club, Vicarage St, Wakefield
- 10th – 12th Nov** Wakefield BF, Light Waves, Leisure Centre, Wakefield
Thu 4pm – 11pm; Fri 11am – 4pm, 5.30 – 11pm; Sat 11am – 11pm
- 11th – 13th Nov** Marsden BF, Mechanics Hall, Peel St, Marsden
- 17th – 19th Nov** Colne Valley Lions Moonrakers BF, Conservative Club, Slaithwaite
Thu & Fri 6pm – 11pm; Sat 12 noon – 11pm
- 23rd – 27th Nov** Star Winter BF, Star Inn, Albert St, Folly Hall, Huddersfield
Normal opening hours

Note: Tickets may be required in advance for some festivals. An entrance charge may be made, although card-carrying CAMRA members may receive a discount at CAMRA beer festivals. Contact ALE TALK at aletalk@huddscamra.org.uk for a free listing. A listing of a non-CAMRA event does not necessarily indicate CAMRA endorsement.

THE YEATON CASK

“A Community pub, now a successful Real Ale pub”

Serving 7 Handpulled Real Ales
And a traditional Cider

**Yeaton Cask, Hawkshead Red and Thwaites Wainwright
As permanent with
4 Rotating guest Ales from country wide.**

Voted Huddersfield CAMRA Winter Pub of the Season 2010

Live Bands 1st and 3rd Sunday of the Month 4pm

Now open Monday 4 – 9pm-ish

For details and new beers coming on see website

www.yeatoncask.co.uk

4 Town Road, Kirkheaton, Huddersfield. HD5 0HW

Huddersfield & District Branch Diary

Branch website: [http:// www.huddscamra.org.uk](http://www.huddscamra.org.uk)

Contact details: info@huddscamra.org.uk

Chairman: Michael Robinson, 57 Park Lane, Berry Brow, Huddersfield. HD4 6TP
Tel: 01484 305854 Mob: 07802 539822 Email: mj@robinson-towers.co.uk

All meetings and socials start at 8pm unless otherwise stated.

Sign up for email updates at www.huddscamra.org.uk

- 31st Aug** Holmfirth Social Pub crawl. Meet at Rose & Crown(Nook), Holmfirth. HD9 2DN at 19.30hr. Then on to the Carneceria at 20.15hr, then Hervey's, Old Bridge Hotel and Box office. Bus No 313 at 19.10 from Huddersfield Bus station.
- 5th Sep** Presentation of Pub of the Season Summer 2011 to the Slubbers Arms at Hillhouse, Huddersfield. Bus No. 363 at 19.25 from Huddersfield Bus station
- 19th Sep** Branch meeting at the Sair Inn, Lane Top, Linthwaite, HD7 5SG. Bus No. 182 at 19.15 from Huddersfield Bus station.
- 24th Oct** Branch Meeting at the Wills O' Nats, Blackmoorfoot, Meltham, HD9 5PS. Minibus to be arranged from and back to Huddersfield.
- 21st Nov** Branch AGM at the Rat & Ratchet, Chapel Hill, Huddersfield, HD1 3EB. Voting by members only.
- 12th Dec** Branch meeting at the Commercial, Carr Lane, Slaithwaite.

CAMRA Regional Meetings

- 10th Sep** The Works, Hollins Mill Lane, Sowerby Bridge, HX6 2QG. For 12noon. Opposite swimming baths.
- 26th Nov** The Vale of York, Carlton Road, Carlton Miniott, nr Thirsk, YO7 4LX. 3 minutes walk from Thirsk Railway Station. For 12noon.

Campaign for Real Ale Ltd. 230 Hatfield Road, St Albans, Hertfordshire, AL1 4LW
<http://www.camra.org.uk>. Tel: 01727 867201 Fax: 01727 867670

Advertising in Ale Talk

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