



Ale Talk

The Real Ale Magazine of Huddersfield CAMRA



The Sportsman is Huddersfield CAMRA's Pub of the Year 2012

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SUMMER 2012

The Huddersfield Campaign for Real Ale CAMRA Magazine
Distributed FREE to over 200 Pubs and Clubs.
Circulation 2000.
Please read and leave for others to enjoy.



THE COMMERCIAL

Slaithwaite's Premier Free House

We're on the TransPennine Real Ale Trail

Serving 8 Handpulled Real Ales

CommerciAle and a Mild

From Empire Brewing

Plus 6 Rotating Guest beers

From local and regional microbreweries

And Real Cider & Perry

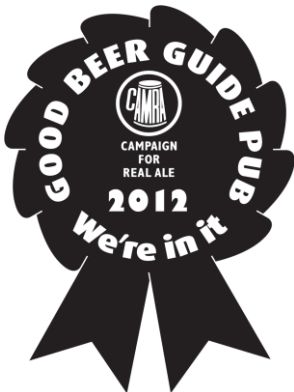
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Listed in CAMRA's Good Beer Guide
2011 and 2012**

Website: www.commercial-slaithwaite.co.uk

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Email: the-commercial09@hotmail.co.uk

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3 minutes walk from Slaithwaite Railway Station and local Bus

Routes 181, 335, 339, 907 and 938

HUDDERSFIELD CHAIRMAN'S REPORT

Alas there was no good news for the drinker in Mr Osborne's budget. We are now in the combined vice like grip of both the Treasury and the health lobby and no good can come of it for the British pub trade.

In Scotland the SNP government is going ahead with a bill to create a minimum price for alcohol of 50p per unit at the point of sale. The Westminster government is planning to introduce a minimum price of 40p per unit, but will presumably wait to see if the Scottish legislation is struck down by the European Commission. This would probably be the only time I would offer two cheers for the EU!

Minimum pricing has not and never will be the complete answer to excessive drinking. The only beneficiaries will be the shareholders of the big supermarket chains. It's a myth that people get slaughtered at the end of the working week, assuming they have a job, just because canned lager is on sale at discounted prices in the local supermarket. It's much more complex than that and it's time the government and the health lobby stopped insulting our intelligence.

The argument that pubs will be unaffected because their prices are already way above the minimum is disingenuous. What is needed is an equalisation of the tax regime that significantly narrows the price gap between the supermarket can and the pub pint. It should not be beyond the wit of the Treasury to achieve this in a revenue neutral way. The current tax regime encourages pre-loading and domestic boozing at the expense of keenly priced and well run pubs selling real ale which were once at the heart of every community. Come on Mr Cameron! What about your commitment to localism?

Paul Laxton, Chairman



Award Voting for Huddersfield Branch members only

Huddersfield CAMRA PUB or Club of the SEASON SUMMER 2012

To be voted upon at the Branch meeting at the White Horse, Emley. Mon 16th Jul 2012

Nominations: **Fieldhead**, Quarmby; **The Vulcan**, Huddersfield; **White Cross**, Bradley; **Railway**, Berry Brow; **Herberts Bar**, Huddersfield.

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, 32 Long Grove Ave, Dalton, Huddersfield, HD5 9LQ.** Votes must be received no later than **Monday 16th Jul 2012**

THE KING'S HEAD

(Formerly known as the Station Tavern)

**Specialising in quality Real Ales from
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an Amazing range of Guest Ales
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2004 - 2012**



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Families are welcome and we are dog friendly.

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

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The Slubbers Arms

Fartown, Huddersfield

A real ale oasis in the heart of town



**HUDDERSFIELD CAMRA
PUB OF THE SEASON
SUMMER 2011**

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And lunchtime and evening meals will be reintroduced.

The pub features a lounge with a horseshoe bar, games room and a quiet room with is

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For winter and a sun trap patio for when the warmer weather returns.

Bill and Kath are waiting to greet you.

Contact them on 01484 429032 for further details.

Out and About Huddersfield

Congratulations are in order for **The Sportsman** on winning Huddersfield CAMRA's Pub of the Year 2012. The award was present by the branch chairman Paul Laxton to Sam Smith, the landlady, on the 19th April at the start of a weekend of festivities to celebrate the 3rd anniversary of its opening in 2009. The event included a mini beer festival featuring a celebratory new beer from the Sportsman brewery called 3 Cheers, a meet the brewer night from Mallinsons and Outstanding breweries, a meet the cider maker, Rob North from Pure North, and a couple of entertaining bands. Well done Sam and all her staff.

On the local awards trail, **The Rat & Ratchet** has been voted Huddersfield CAMRA Cider Pub of the Year 2012 in recognition of its range and dedication to the promotion of Real Cider and Perry. Presentation of the award was made at the start of the annual Mild & Cider festival on the 3rd May which featured a good 30 milds and 15 or more ciders and perries. The Rat will be entered into the Yorkshire Cider Pub of the Year competition later this year.

On a different note, Rob Allen, who has been landlord at the Rat for a few years, has left to start up a new business in Town specialising in the sale of Continental, UK and American bottled beers. The HDM Beer shop, in Wood Street, will be opening in early June. See advert for further details. We understand Katie Green from the Shepherd's Boy at Dewsbury will be taking over from Rob.

The **Star Inn** will be holding its annual Summer Beer Festival take place, running from Wednesday 11th to Sunday 15th July. As usual there will be a great line up of beers, all on handpull, accompanied by some good food and company.

The **Grove Inn** has taken off Timothy Taylor's Golden Best making the pump available for another guest ale. Brian, the part time brewer and barman, has raised over £1400 by shaving his hair off in aid of charity. All the money raised has gone to support Alzheimers research. He has also collaborated with the Red Willow brewery in Macclesfield in brewing a special beer, Faithless XIV, a 4.6% abv Juniper and Lemongrass Saison style beer.

The much talked about refurbishment of the Grove has been temporarily delayed but is still planned to go ahead later this year

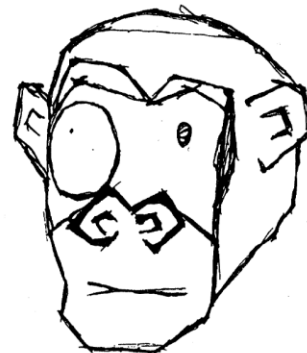
The **Vulcan** has recently had a lick of paint and been refurbished. This year, Peter, the landlord, will be celebrating the fact that he has been in the Vulcan for 20 years and is the longest serving landlord within the ring road. There are 5 handpumps serving local and national real ales. Recent beers have included Holts IPA, Mallinson's Citra, Springhead the Bees Knees, Copper Dragon Golden Pippin, plus many more.

The **Head of Steam** entered into the spirit of Mild May with a festival of Milds throughout the month. There were at least 18 different milds, both light and dark, ranging from Adnams Lighthouse to Woodforde's Mardlers Mild and including award winning milds from Bateman's, Brains, Rudgate, Robinson and Hook Norton Hooky Dark.

Herbert's bar on Cross Church Street continues to receive good reports. Recent beers have included Deuchars IPA, Tetley Trust Porter – in support of Help the Heroes, and others. The **Ramsden's Arms** is still shut. The **Greyhound** on Manchester Road which has been shut for years, is

HAND DRAWN MONKEY

PRESENTS



Opening June 2012

HDM Beer Shop
28 Wood Street, Huddersfield

enquiries@HDMbeershop.co.uk
www.HDMbeershop.co.uk

Continental, UK & USA
Bottled beers & beer stuff

rumoured to become a Costcutter mini store. The **Parish** is understood to be under threat from the proposed expansion of the Kingsgate Centre. **Molly Malones** has had Nook beers on.

Armitage Bridge: The Monkey Club will be holding its 6th annual Monkeyfest beer festival on the 6th and 7th July with a superb range of beers and local bands. Last year's Monkeyfest raised over £1000 for the Yorkshire Air Ambulance, 'Keep it up Campaign'. See advert for details.

Aspley: The Flyboat has a temporary manager following the retirement of former landlord Peter. The new couple Nathan and Sheridan have introduced a second beer, Black Sheep Bitter, alongside the permanent Tetley Bitter. The beer quality was reported to be good.

Berry Brow: The **Railway** has four handpumps serving guest ales. On a recent visit there was Howard Town monks Gold, Great Hecks Hecks Angel and Milltown Golden Hop and Platinum

Blonde – all on top form. Further down the hill is the **Berry Brow Liberal Club** – note the new sign – which sells Jennings beers and beers from the Marston's range plus guest.

Brockholes: The **Rock** has re-opened again after a temporary period of closure.

Burnlee: The Farmers Arms was reported as having Phoenix Arizona, Greene King IPA and Abbott Ale, Leeds Yorkshire Gold, Wells Bombardier and Copper Dragon Golden Pippin.

Cowcliffe: the **Cowcliffe & Netheroyd Hill Liberal Club** has four handpumps and is Cask Marque accredited. It normally serves Thwaites Wainwright and Nutty Black and Copper dragon Golden Pippin and 1816. All the beers were on top form when visited recently.

Denby Dale: The **Pie Hall** has Tetley Bitter with Marston's Pedigree. The **White Hart** has Tetley Bitter, Black Sheep Bitter and a guest Wharfebank Tethered Blond. The **Denby Dale WMC** also has Tetley Bitter and excellent Sam Smith Bitter.

Emley: On a recent visit to the **White Horse** there was Ossett Pale Gold, Excelsior and Emley Cross, Goose Eye Balmpot, Rat & Ratchet White Rat and Pot Belly Beijing Black plus a cider on handpump, Weston's Old Rosie. All were on good form. The pub also has a good trade in food.

Fartown: The **Railway** on Bradford Road has a good range of beers and on a recent visit had Davenport's Glory and Black Sheep Golden Sheep. The beer ranges varies.

Hade Edge: The **Bay Horse** is selling good Jennings Cumberland and the Dark mild.

Hepworth: The **Butchers Arms** has Copper Dragon Golden Pippin and Black Sheep Bitter.

THE NOOK
Ale'ympics
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(Bank Holiday Weekend)
At The Nook
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Holmfirth HD9 2DN

50+ cellar cooled real ales, ciders and fruit wines
Live music on Friday, Saturday and Sunday night
Plus... Barbeque, Ale'ympic pub games and
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Hillhouse: The **Slubbers Arms** was the start of a Mild crawl around the Towns real ale pubs. In addition to having Taylors Landlord and Best, Bill has a permanent Mild pump, Cider/Perry pump plus pumps devoted to guest ales. On the night, there was the excellent Geeves brewery Coco Canal, a wonderful dark mild weighing in at only 3.6% abv. Also available was Salamander golden salamander, Partners Blonde, Phoenix Hopsack and Gwynt-Y-Ddraig Two trees Perry. The guest ale range varies and the beer quality in this pub is very good.

Hinchcliffe Mill: The **Stumble Inn**, formerly the Shepherds on Woodhead Road, has opened and is reported to be selling Tetley Mild and Bitter and Theakston's Best and seasonal beer Lightfoot. The beer is said to be good.

Holme Bridge: The Bridge Tavern has Cask Marque accreditation and is selling Tetley Bitter, Taylor's golden Best, Copper dragon Golden Pippin, Wychwood Hobgoblin and John Smiths Cask. The beer quality is reported to be good.

Holmfirth: The **Toad & Tatie** has 3 cask beers on handpump plus a real cider Westons Scrumpy or Old Rosie. On a recent visit there was Milltown Platinum Blonde and Magic Rock Rapture and Highwire. The **Elephant & Castle** has Tetley Bitter, Taylor's Landlord and Copper Dragon Golden Pippin. In addition to the two house beers from Empire, and a locally produced cider, Pure North, there has been Milltown Mill Pond, Captain Cook Porter and Phoenix Pale Moonlight on as guests at **Brambles**. The **Nook** will be holding its Summer Beer Festival at the end of August over the Bank Holiday weekend. See advert for details. Also, there will be new beers to celebrate the Holmfirth film Festival and the Queen's Diamond Jubilee. See LocAle brewing article. The **Bridge Hotel** has Black Sheep Bitter, Moorhouses' George's Cross, Ossett's By George, and Phoenix Monkton mild.

Jackson Bridge: The **Red Lion** has Taylors Landlord, Tetley Bitter, Copper Dragon Golden Pippin and Phoenix Arizona. Close by, the **White Horse** has been selling Nook Red, Mallinson Nelson Sauvin, Tetley Bitter and Greene King IPA. Again all on top form.

Kirkburton: The **Royal** has Copper Dragon Golden Pippin, Tetleys Bitter and J.W. Lees Bitter. The **George** has Banks' Sunbeam, Jennings Bitter, and seasonal guest Slap & tickle. The **Liberal Club** has Tetley Bitter and a guest ale. Recent ones include Everards Tiger and Elsgood's Pageant. The **Fox Glove** has Marston's Pedigree and York Terrier with guests such as Harviestoun's Bitter & Twisted and Wentworth WPA. The **Spring Grove** has Tetley Bitter and the occasional guest – Caphouse beers. The **Kirkburton Diamond Jubilee Beer Festival** will be taking place at the Scout HQ, Hallas Road on the 1st to 3rd June featuring up to 20 beers at £2 a pint, plus pie & peas, barbecue and live music. Be Prepared!

Kirkheaton: The Yeaton Cask has in addition to its three main beers Hawkhead Red, Thwaites Wainwright and Yeaton Cask, four guest handpulls which have included on a recent visit, Bradfield Framers Blonde, Wolfe Lupus Lupus, Mallinson's Stadium but to name a few.

Lepton: On a recent visit the **Sun Inn** had Little Valley Midgeley Mild and Withens Pale Ale, Tetley Bitter and Empire Golden Warrior. The beer quality is very good and the pub is worth a visit. Further down Rowley Lane is the **Rowley Lane Club**. This sells good Tetley Bitter

Linthwaite: The **Sair Inn** was visited recently by the Branch (see feature article) who reported that the beer quality was very good and the new brewery was producing some excellent beers. The **Royal Oak** on Manchester Road, has a limited range of beers and was serving Holts IPA and Jennings beers on a recent visit.

Longroyd Bridge: The **Bridge** is reported to have a handpump and serving Leeds Pale Ale.

Marsh: The **Marsh Liberal Club** will be holding their War of the Roses Beer Festival on the 29th and 30th of June. See advert for details. Pie & Peas available Friday evening.

Meltham: The **Waggon & Horses** has Tetley Bitter, Taylor's Landlord, Thwaites Wainwright and Greene King Abbott Ale. The **Meltham Liberal Club** has good Tetley Bitter plus a guest which was Woodforde's Once Bittern. The **Victoria Park** has good Tetley Bitter plus a guest ale which on a recent visit was Sharp's Doonbar. The **Durker Roods Hotel** recently held its Spring Beer festival featuring 18 real ales from local brewers such as the Nook Brewhouse, Mallinsons, Ossett, Rat, Riverhead and Fernandes, and regional brewers such as Saltaire, Geeves and Ilkley. In addition there was Pure North Valley Gold and Deanhouse Dry cider. Do visit the hotel bar which had Mallinson's Chinnok and Mighty Oak Total Recoil on handpull.

30+ hand pulled beers
Live Music
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Family friendly
Bar 12 till 11
Open to all!



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Hall Bower Beer Fest
28th - 29th July 2012

@ HALL BOWER ATHLETIC CLUB, 53 HALL BOWER, NEWSOME, HUDDERSFIELD, HD4 6RR

Hall Bower Club

Info@hallbower.co.uk

@HallBowerClub

Milnsbridge: the **Milnsbridge Socialist Club** held its 1st Beer & Pork Pie festival recently. It was deemed success and further maritime themed festival is planned for the end of August. The club serves very good real ale from a variety of local and regional breweries. Empire and Milltown beers have been on sale. See festival file.

Moldgreen: The **Jolly Sailor** has been sold on and may re-open again as a pub.

Netherthong: The **Clothiers** has a new landlord. The pub serves Thwaites Original and Wainwrights as regular beers.

Newsome: The **Hall Bower Athletic Working Mens Club** will be holding its Summer Bower Beer festival on the 28th and 29th July featuring a good selection of beers and BBQ. See advert.

Outlane: The **Commercial** is a great little pub which serves good ale and good homecooked food. The landlady is keen on her real ale and normally has two or three beers available. These have included Tetley bitter, Theakston's best, Leeds Yorkshire Gold, Jennings Lakeland Stunner, Brains Bread of Heaven but to name a few. The **New Inn** has Taylor's Landlord, Black Sheep Bitter and Copper Dragon Golden Pippin on a recent visit. The nearby **Dog & Partridge** has its regular Taylors Landlord, Black Sheep Bitter and occasional Springhead beers.

Quarmby: The **Fieldhead** is having a mini festival during the first week of June with about a dozen guest beers on the bar, spread over the weekend. The pub usually has beers from local and regional suppliers and its always a pleasant surprise to see what turns up next. Worth a visit.

Scholes: The **Boot & Shoe** has Bradfield Farmers blonde, Taylor's landlord and Tetley bitter on as regular beers. On a recent visit the quality was reported to be very good.

Shepley: The **Sovereign** has good Copper Dragon Black Gold, Leeds Pale and York Terrier.

Slaithwaite: The **Commercial** has been voted Huddersfield CAMRA's Spring Pub of the Season. A presentation visit is to be confirmed. See website for details. The **Shoulder of Mutton** has a new landlord and was reported to have three real ales on the bar.

The **Rose & Crown** at Cop Hill, Slaithwaite, is reported to have Thwaites Wainwright, Springhead Bees Nees, Black Sheep bitter and a house beer from Goose Eye, Cop Hill Bitter

THE VULCAN

32 St Peter's street
Huddersfield
HD1 1RA

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**Up to 15 different beers per week
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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.
Breakfast trips catered for.**

Weekend Disco – Karaoke – Live bands. Pool & Jukebox

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NATIONAL CAMRA PUB OF THE YEAR 1997. GBG/GOODPUB GUIDE. CASK MARQUE.

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Turn up Steep hill at Dyson's Mill, opposite painted tanks and Bargate bus shelter.

Bus to Linthwaite Church easy walk down Tommy Lane.

Bus to Bargate – short walk up Steep Hill.

OPENING MON-FRI 5-11, SAT 12-11, SUN 12-10.30



One of Huddersfield's newest breweries !!

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**Our passion is for producing quality ales, consistently,
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Our range of beers currently available are:

**Golden Hop 3.8% abv
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SIBA member for 2011

www.milltownbrewing.co.uk

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

The Linfit Brewery Celebrates 30 Years of Brewing

This year marks a special occasion for the Linfit brewery at the Sair Inn, Linthwaite, as it celebrates 30 years of brewing. Not many small breweries that set up in the early 1980's have survived through to the Millennium and beyond. However, the Sair Inn and the Linfit brewery have, becoming something of a local legend among Huddersfield's Real Ale Drinkers.

During those three decades, the brewery has remained true to its original purpose of supplying the Sair Inn with a regular range of up to 10 different beers, each one representing a different style of beer. This has been its strength, catering for all of its customers' tastes with good, honest, traditional ales. Likewise, Ron has not seen fit to expand the brewery beyond the confines of the brewhouse as many small breweries have, and this may be another reason for its survival.

Ron Crabtree, co-founder and director of the former West Riding Brewery, bought the Sair Inn in 1982. It had originally been a 19th century brewpub called the New Inn where Eli Dyson, the landlord, once brewed. Eager to carry on the tradition of brewing, Ron's first task was to set up a brewery at the back of the Sair in the adjoining outhouse. By August of that year, Ron had assembled a 1 barrel brewplant fashioned from redundant industrial plastic barrels. Test brews followed and in January 1983, the first commercial brew was produced.

The new beer was promptly named "Old Eli" after old Eli Dyson, "Eli o' t'Sair", former Victorian landlord and brewer. This was a dark, full-bodied, strong 5% abv beer, being more bitter than other beers of a comparable strength. It was an instant success selling at 60p a pint!

The range was gradually increased to include a dark mild, Linfit Mild at 3% abv, Linfit Bitter, Linfit Special, English Guineas, Old Eli, Leadboiler, Enoch's Hammer (8% abv) and the bottled conditioned Xmas Ale (og 1080).

The names of the beers were taken from local history and stories. Leadboiler took its name from the Linthwaite villagers who tried to melt lead by boiling it in water; Enoch's Hammer from local blacksmith Enoch Taylor, who at the time of the Luddite rising, not only made the shearing frames but also the hammers to smash them! English Guineas Stout was brewed as a "real" rival to the keg Irish Guinness Stout, and, eeh bah gum, it also tasted better!

In 1993, production was expanded and again in 1994, with new brewplant increasing its capacity to 1½ barrels. By now, there was a new beer, Janet Street Porter, a porter named after the TV personality (November 1994) and one or two new ones including Autumn Ale, Swift, Ginger Beer and Smoke House Ale. Bottle conditioned beers were occasionally produced such as English Guineas, Windfall and Old Bartholomew, brewed to mark the centenary of Marsden parish church. Since then, the number of beers has fallen from 12 to 10 as the draught Linfit Mild and the excellent Enoch's Hammer have sadly been withdrawn. Hopefully, Enoch's Hammer might be revived for this year's 200th anniversary of the Luddite uprisings from November 1811 – January 1813.

In the early hours of Thursday morning on the 9th June 2011, disaster struck the brewery. Smoke was seen billowing out of the brewery by a neighbour, who quickly raised the alarm. Fire fighters were able to put out the fire but not before it had damaged the roof and brewing equipment. Luckily, the fire did not affect the adjoining pub or the malt and hop store next to it.

All brewing ceased and that looked like the end of the Linfit brewery. Fortunately, Ron did not give in and took this opportunity to revamp the brewery with a new roof, a complete re-wiring of the electrics, and invested in purpose built new brewing equipment.

In early Spring 2012, the brewery opened again for business and Huddersfield CAMRA were invited to visit and sample the new beers. The brewhouse is impressive and a far cry from the old, dusty and cobweb clad, building with its Heath-Robinson brewing equipment. The new brewery has whitewashed walls, a new spider-free roof and painted floor, brand new electrically heated stainless steel copper, mash tun, hot liquor tank and 4 fermenters.





The fermenters are traditional open topped Yorkshire Squares with 45 and 90 gallon capacities.

The secret to the brewery's versatility, lies in its ability to drop the brews, once fermentation is complete, into storage tanks in the pub's cellar below. This allows, Ian, the brewer, to brew up to four times a week.

The Branch was given a guided tour around the new brewhouse by Ron (left) with Ian the brewer (3rd right) explaining the brewing process. Afterwards, it was back inside the Sair Inn for a few more of the excellent Linfit ales.

Brewing is primarily for the pub with the Linfit ales only available at the Sair Inn. Therefore, if you want to sample the beers, you'll have to visit the pub.

The Sair Inn, Lane Top, Hoyle Ing, Linthwaite, Huddersfield, HD7 5SG

Open: Mon to Thu 5 – 11pm;
Fri and Sat 12noon -11pm;
Sun 12noon – 10.30pm.



Huddersfield CAMRA Pub of the Year 2012

The Sportsman has won this year's Huddersfield CAMRA's Pub of the Year 2012. This comes after a succession of awards starting with the Winter Pub of the Season in 2009, Mild Pub of the Year 2010, and culminating with the prestigious National Pub Design Award in 2010, a joint CAMRA / English Heritage award in the Conservation category. Last year the Sportsman was joint Pub of the Year 2011 with the Rat & Ratchet.

The award was presented on a busy Friday night as part of the Sportsman's 3rd anniversary celebrations. The pub features 8 handpumped beers, with LocAle featuring prominently – and none more LocAle than the Sportsman Brewing Company beers that are brewed in the cellar below. The pub also supplies a good range of real cider, including Pure North from Netherthong.



Branch Chairman Paul Laxton (centre left) presents the award to Sam Smith (centre) and staff

Huddersfield CAMRA Club of the Year 2012

The Armitage Bridge WMC aka The Monkey Club has been voted this year's Huddersfield Club of the Year 2012. The club serves Timothy Taylors Best Bitter and guest ales and holds the famous Monkeyfest beer festival every Summer. It last won the Club of the Year award back in 2009.



Gareth Shaw, Monkey Club Bar Manager (right) and Peter Brewin, committee member (left) accept the Club award from Branch Chairman Paul Laxton (centre)

The Wills O' Nats

Hand Pulled Real Ales.

Always Black Sheep Bitter
Timothy Taylors Landlord,
Tetleys Bitter and ever changing
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along with Carling Black Label,
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A Comprehensive Menu by our award winning Chef's.

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5.00 till 7.00 pm

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Served from 12.00 noon till 6.00pm
Three Roasts + Pie + Fresh
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LocAle

**Good Beer Guide
2011**

**CAMRA Pub of the
Season 2009**

Cask Marque Accredited

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MONKEYFEST 6

HEADLINE ACT:

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KEEP IT UP

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**Over 60 Beers Plus
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Food and Snacks available



MONKEY CLUB

**ARMITAGE BRIDGE CLUB, Dean Brook Road,
Armitage Bridge, HD4 7PB**

www.the-monkey-club.webs.com



OBE CLUB

We are proud to list the quality real ale pubs and clubs below as local members of the OBE club, honoured for serving the perfect pint of Ossett Brewery beer.

FORESTERS ARMS, Lower Cumberworth, Huddersfield, HD8 8PH

FOX HOUSE INN, Penistone Road, Holmfirth, HD9 2TR

TAPROOM (@The Wilton Arms), Commercial Street, Batley, WF17 5HH

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



The Rat and Ratchet has 13 Hand Pull Ales with rotating and permanent Rat Brewery and Ossett Ales as well as a variety of guests, 6 Real Ciders and 6 Real Perrys.

Opening Times Mon-Thu 3pm, Fri - Sun 12 from noon

Rob Allen has decided to open up a Specialist bottle ale shop in Huddersfield and we wish him well in his new venture. Katie has taken over as manager so please drop in and say hello to her.

The Rat Brewery, Rat & Ratchet, 40 Chapel Hill, Huddersfield Road, HD1 3EB Tel. 01484 542400

Huddersfield CAMRA Cider Pub of the Year 2012

The Rat & Ratchet has been voted Huddersfield CAMRA's Cider Pub of the Year 2012. With 6 real ciders and 2 perries usually on offer, it has the largest range for many miles. The Rat also holds an annual Mild and Cider festival every summer where the number of ciders and perries exceeds some CAMRA festivals.



Rob (centre), Zee & baby Marcel Allen accept the Cider Award from Paul Lunn (right)

Marsh Liberal Club 6th Annual Beer Festival

29th to 30th June 2012

FREE ENTRY

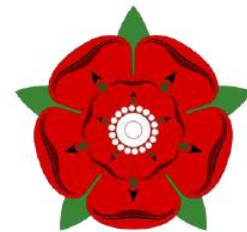
Friday 5pm – 11pm

Saturday 12noon – 11pm



War of the Roses theme

**Yorkshire Beers
vs
Lancashire Beers**



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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
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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

LocAle Brewing

Empire Brewing. Tel: 01484 847343, 07966 592276

Work on the upgrade of the brewplant is nearing completion. The new Copper is due to be delivered in early June and once employed will almost double the brewing capacity. Russ's beers are increasingly in demand and this new addition will free up more brewing time.

The bottled beer sector is becoming increasingly more popular with drinkers demanding more locally produced beers. If anyone's been to the Microbar in the Arndale Centre, Manchester, recently they will find Empire bottled beers on sale. It's a great little bar to spend an hour or two trying the beers while the missus goes shopping. Otherwise, call in and buy direct from the brewery.

Russ has recently issued a new set of beer mats featuring his lovable dog Bonzo on the reverse and new bar runners (formerly known as bar towels but now made in the form of a long, rubber advertising mat). See them in Brambles, The Commercial and Dirty Dicks, Halifax.

New beers include: Reward (4.1% abv); Anxiety (3.9% abv); Substitute (4.2% abv); Close Quarters (4.3% abv); James Town (4.3% abv); Elements (3.8% abv), Twilight (3.9% abv); Dark Morris (4.2% abv); Dominion (4.2% abv); Beyond the Pleasant (4.4% abv); H'Ale 2012 (4.2% abv); Ale St George (4.3% abv) and Jasper (4.3% abv) for the Sportsman's 3rd Anniversary.

On the beer festival scene, Weimar (4.4% abv) – a clear wheat beer, Cheers George (4.0% abv) featuring the Chancellor George Osbourne on the pumpclip, and Wild Boar Stout (4.1% abv) all featured at the recent Doncaster Beer Festival.

Golcar Brewery. Tel: 01484 644241

The award winning Golcar Mild (3.4% abv) and Guthlac's Porter (4.5% abv) were chosen for the Rotherham Magna beer festival earlier this year. The festival is one of the largest in Yorkshire and features approximately 200 different beers with a large proportion coming from breweries throughout Yorkshire. At the beer tasting competition, John's Mild was awarded Gold in the Mild class and the Porter won Silver in the Porter class, with the Mild winning Bronze over all. Well done John!

The Golcar Lily Day festivities took place on Saturday 12th May with an "open day" at the brewery. Visitors were able to sample some of the Dark Mild, Pennine Gold and some of the special Lily Day ale, Convallaria Best Bitter (4.7% abv). Note, the Convallaria is slightly stronger this year than in previous years and is brewed with Munich malt.

The Dark Mild (3.4% abv) and Pennine Gold (4.0% abv) both on sale at the recent Thorner beer festival in Leeds, and the Mild appeared at the Rat & Ratchet Mild & Cider festival.

Linfitt Brewery. Tel: 01484 842370

See feature article on the Branch visit,

Magic Rock. Tel: 01484 649823

The brewery continues to expand in response to the demand for its excellent beers. Not so long ago the brewery increased its capacity with two new 12 barrel fermentation tanks. These have now been joined by a further two 16 barrel capacity tanks. These are conical base tanks which also double up as conditioning tanks. The tanks are insulated and temperature controlled by a circulating glycol mixture to allow fermentation at different temperatures for different beer styles. The latest new beer is called Carnival (4.3% abv). This is described as a golden summer ale and contains Amarillo as the main hop and dry hopped with Simcoe hops. It has a pleasant fruity orangey flavour.

Later in the year, there will be a special limited edition of Bearded Lady (10% abv), an imperial

stout. Some of the original beer which was bottled, has been stored in an ex-Bourbon wooden cask, and may be available in cask form. The Grove at Huddersfield has expressed an interest. On the festival scene, Curious (3.9% abv) and Highwire (5.5% abv) both featured at the recent Halifax Mayfest beer festival.

Look out for the new yellow and black Magic Rock beer mats with the circus character designs.

Mallinsons Brewing Company. Tel: 01484 654301

Tara and Elaine continue to amaze and titillate our taste buds with a bumper new crop of beers featuring Australian and New Zealand hops. However, they seem to have fallen foul of the corporate lawyers at In Bev. Midway through May, Tara and Elaine received a letter from the brewers of Stella Artois demanding that they withdraw or rebrand their single hop beer, Stella, named after the Australian Stella hop. There is no way anybody could mistake the two drinks – one is a tasteless mass produced factory lager full of chemicals and gives you a headache and the other is a full flavour artisan produced quality real ale. The single variety hop beer, Stella, has been out for at least 5 months and unlikely to have a world wide impact on Stella Artois sales! We will have to see what happens in due course

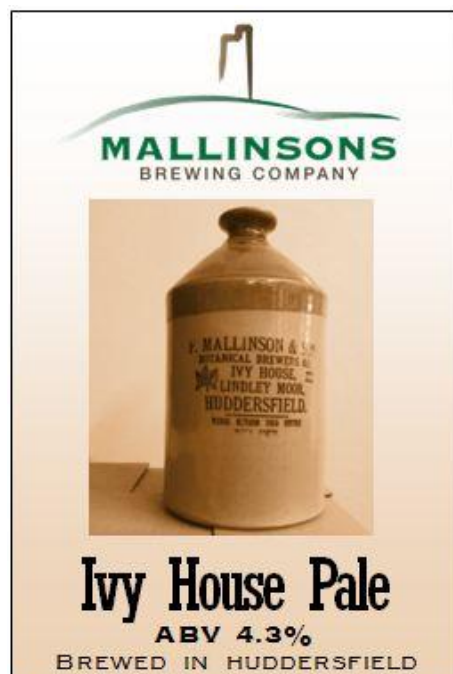
The single hop series has featured Galaxy (3.9% abv) using Galaxy hops; Aramis (3.9% abv) using French Aramis hops. The double hop series continues with Summit Summer (4.2% abv) using Australian Summit hops for bitterness and Summer hops for aroma; Columbus Nelson (3.8% abv) using New Zealand Nelson Sauvignon hops for aroma and Cluster hops for bitterness; BG Cluster (4.1% abv) with Brewers Gold hops for bitterness and Cluster for aroma; Hopped #11 (3.8% abv) using Perle, Cascade and Amarillo hops.

In the various occasional series beers we have Neptune (4.4% abv) 14th and Orion (4.4% abv) 15th in the space series; Nation 2 (3.9% abv) 16th in the bus series; Garrard Ladbroke (4.2% abv) in the sidecar series; Ripley castle Temple (4.0% abv) 23rd in the Yorkshire Follies series and brewed with Australian Topaz hops; and in the new bird series, Bog Bumper (3.9% abv) 1st and Clod Hopper (4.0% abv) 2nd. The bird photos on the pumpclips are courtesy of Will Forrest.

Another new beer was Ivy House Pale (4.3% abv) which featured on the pumpclip an old flagon from the Ivy House Botanical brewery at Lindley Moor. The brewery was run and owned by F. Mallinson & Son (no relation to Tara Mallinson) and closed in the mid 1940's. Co-incidentally, this building still exists and is the head offices of the local Milltown brewery. The beer is described as pale blonde with a lemony citrus hoppy aroma, bitter citrus tones and a dry-ish finish.

On the beer festival scene, Chinook (4.0% abv) featured at the Denby Dale BF; Kathleen's Gift (4.4% abv) at the Ship Inn Festive at Brighouse; Over Indulgence (3.7% abv) and This is pump 44! (4.4% abv) at the Star Inn BF; "22" (4.2% abv) at Doncaster BF; Stadium Bitter (3.8% abv), Columbus Nelson (4.4% abv) and Summit Summer (4.2% abv) at Oldham BF; Gledholt Guzzler III (4.2% abv) at the Gledholt Male Voice Choir BF; Brenda (3.9% abv) for the Sportsman's 3rd Anniversary; and Mount Pleasant Mild (3.7% abv) and Sorachi Ace (3.8% abv) at the recent Halifax Mayfest.

Due to the popularity of the beers, brewing has been proceeding at a hectic pace and clearly the current premises are too small to cope with a new or bigger brewplant. As Ale talk went to press, it has been reported that Tara and Elaine are hoping to move to bigger premises at the Autoglass building on Lockwood Road in Lockwood. This will allow them to install a 15 barrel plant which is on order from David Porter, the well-known supplier of brewing plant.



Milltown Brewing Company. Tel: 07946 589645, 01422 610579

Neil has produced a few new beers which have been doing the local rounds. Dark Moor (3.7% abv), a dark mild brewed for Mild May, Grist Mill Gold (4.2% abv) and Epic (7.0% abv), a powerful barley wine brewed for the festival, have been on at the Barge & Barrel in Elland, where Milltown beers are a regular feature. Mill Pond (4.2% abv) appeared as a guest ale at Brambles in Holmfirth. Two specials, Pioneer (4.5% abv) brewed with pioneer hops, and Tottington Blonde (4.0% abv), both featured at the recent Reading beer festival. Maltissimo has been brewed again. Locally, Golden Hop (3.8% abv) and Platinum Blonde (4.0% abv) have been on at the Lockwood at Lockwood and the Railway at Berry Brow.

Nook Brewhouse. Tel: 01484 682373

The full range of 16 Nook beers were available at the Nook's Spring "Madchester" Beer Festival with the addition of the new Sky Blue Blond (4.5% abv). This is described as a refreshing light blonde ale with an underlying blueberry flavour, slightly hopped with a crisp, fruity finish.

The spring season beer, Spring into Spring (3.8% abv) was a light hoppy pale session ale brewed with Chinook, Celeia and Hercules hops. This was raging success by all accounts and was followed by Nook Summer Bitter (3.9% abv), rebrewed for the summer. Also making a return was Bamforth Bitter (3.9% abv) for the Holmfirth Film Festival at the end of May.

Another bottle has been added to the existing range of Blonde, Red and Oak Stout. This is Nook'y Brown (4.9% abv), described as a cheeky dark brown ale, medium bodied yet full flavoured.

Coming up, there will a Porter (4.2% abv) and a Jubilee Special Beer. And to celebrate the bicentenary of the Luddite uprising, there will be a Luddite themed ale for the Holmfirth arts festival (June 14 -24). This will be sold every Friday, Saturday and Sunday in Th'owd Towser (the oldest building in the Holme Valley dating from c 1595) on Daisy lane, Holmfirth HD9 1HA.

On the festival circuit, the Best (4.2% abv), Cherry Stout (5.2% abv) and Oat Stout (5.2% abv) all featured at the recent Newcastle beer festival.

Rat & Ratchet Brewery. Tel: 01484 542400

The range of Rat themed beers continue to astound many drinkers by the skilful use of new hop varieties. The flavours and aromas are excellent and it's easy to see why the beers have been present at many of our regional CAMRA and pub beer festivals.

White Rat (4.0% abv) and Rattus Rattus (4.3% abv), a German style wheat beer, both featured at Leeds beer festival. King Rat (5.0% abv) was chosen for the Halifax Mayfest and also featured at Denby Dale Beer festival along with White Rat. Rat Pack (4.0% abv) was available at the Slip Inn beer festival at York and Darn Tarn Rat (4.3% abv), a very hoppy brown ale, showcased at the recent Barnsley Beer Festival. Sneaky Rat (3.6% abv) crept into the line up of milds at the Rat & Ratchet's own Mild festival along with Dirty Rat.

A few other new beers include: Rat Against the Machine (7.0% abv) brewed to commemorate the bicentenary of the Luddite uprisings 1811 – 1813; Desert Rat (4.0% abv) an understandably dry ale; Rattus Centrum (4.0% abv) to celebrate the 100th gyle; Hoff (5.0% abv); Rack & Ruined (5.0% abv); Celtic Rat (4.4% abv), a full bodied beer with a spicy hop aroma; and coming soon Bubonic Stout (5.5% abv), a very black stout!

Riverhead Brewery. Tel: 01484 841270

Lisa Handforth, brewster, has taken charge of the regular brewing and is producing some excellent pale beers. The beers have been making their presence known at a few of the local beer festivals of late. Recent new beers include Cluster (3.8% abv) brewed with Cluster hops. Colne Gold (4.3% abv) featured at Denby Dale beer festival and also at Leeds beer festival along

with Leggers Light (3.6% abv). White Cloud (4.5% abv) an extra pale, heavily hopped IPA with intense citrus hop finish was chosen for the recent Thorne beer festival at Leeds and Butterley Bitter (3.8% abv) was available at the Halifax Mayfest Beer Festival. Ruffled Feathers (3.8% abv) was brewed again for Marsden Cuckoo Day and Giant's Bitter (4.0% abv) re-brewed for the Huddersfield Giants rugby team.

Sportsman Brewery. Tel: 07866 901162

The brewery has been concentrating on its core range of beers over the last few months so there have not been many new beers on the bar. However, to celebrate the 3rd anniversary of the opening of the Sportsman pub, a special dry hopped ale, 3 Cheers (5.0% abv) was brewed. T'Rum Tun (6.0% abv), a special black chocolate ale with a touch of spiced rum to give a sweet vanilla rounded finished, has been brewed for the Dewsbury beer festival. This featured along with Deco IPA (5.0% abv).

Summer Wine Brewery. Tel: 01484 682373

Earlier in May, the Summer Wine Brewery (SWB), presented its biggest and most ambitious tap takeover of the Cask pub & Kitchen in London by bringing to the capital 20 of their existing beers. These included 10 cask and 10 key keg beers showcasing their extensive variety of beer styles from a cask Dark Mild to a keg Double IPA and everything in between, demonstrating how they perform under different methods of dispense. The exercise was a fantastic success and allowed drinkers to compare Diablo and Mokko in cask and on keg. Shame we couldn't have a similar event in Huddersfield.

New beers reported recently include: Upstream Pale ale (3.8% abv); Oregon Pale Ale (5.5% abv) and Mokko Milk stout (6.0% abv); Galicoe (5.2% abv); Portside (4.2% abv) brewed for the Port Street Beer House in Manchester.

On the keg side, there is Saison Duport (6.0% abv). This is a collaborative brew to celebrate the PSBH in Manchester 1st anniversary and involved brewers from Magic Rock, Redwillow, Dark Star and Quantum using the Saison Dupont yeast strain. Others new beers include Reaper Red IPA (7.4% abv); Surfing Monk (6.0% abv) brewed with NZ and Aussi hops using a Belgian yeast; and the powerful Maelstom Double IPA (9.0% abv). The latter has become a permanent beer and is available in bottle form.

Two very exciting beers to look out for are the KopiKat Imperial Stouts. This imperial vanilla coffee stout has been aged for 6 months in ex-whisky barrels. One is a Clynelish 14 year old barrel and the other is a Coal Ila 27 year old barrel. The exclusive launch of the keg versions was at the Cask Pub & Kitchen in London but some of it has been bottled.

On the festival scene, Teleporter (5.0% abv) and Diablo (6.0% abv) were available at Leeds beer festival; Vanguard (4.0% abv) at the Slip Inn, York; Zenith (3.6% abv) at the Drop Inn beer festival at Elland; Barista Espresso stout (4.8% abv) and Diablo (6.0% abv) at Newcastle beer festival; and Resistance Dark Mild (3.7% abv) at the Rat & Ratchet Mild festival.

At the moment, the brewery is brewing to full capacity in very cramped premises on the Industrial Park at Honley. There are plans to expand the brewery in the near future once new bigger premises can be found.



Spotlight on Cider

The Rat & Ratchet Mild and Cider Festival was held on Mayday bank holiday. Alongside the mild there was plenty of cider and perry to choose from. There were offerings from 4 Yorkshire producers, Moorlands, Pure North, 'Udders Orchard and Orchards of Husthwaite whom we mentioned in the last edition. Rob, the current landlord, was presented with a certificate as his pub was awarded Huddersfield CAMRA Cider Pub of the Year at a recent meeting. By the time you read this Rob will have moved to his new venture, a beer shop, in town and we wish him every success.



Make sure you have room for cider, Rob! I am sure the new manager at The Rat will be just as committed to real cider and perry.

The National Cider and Perry Awards were also held on Mayday bank holiday hosted by Reading CAMRA beer festival, as holders of the Yorkshire title 'Udders Orchard were entered. The results were as follows:

Cider-

GOLD- Cornish Orchards, Farmhouse (Duloe, Cornwall)
SILVER- Perry Brothers, Sweet Vintage (Dowlish Wake, Somerset)
BRONZE- Burrow Hill, Medium (Martock, Somerset)

Perry-

GOLD- Gwatkin, Blakeney Red (Abbey Dore, Herefordshire)
SILVER- Butford Organics, Medium (Bodenham, Herefordshire)
BRONZE- Minchew, Stinking Bishop (Aston-on-Carrant, Gloucestershire)

Rob at Pure North Cider has been granted a licence for retail sales at the cider house and will be open 4 days per week from the end of June. On the orchard front he's planted another 100 trees this winter charity front I put an orchard/cider house tour and tasting for four people as a prize at the Rugby Football League Benevolent Dinner (raises money for seriously injured Rugby League Players) which raised £650 and the group of 4 from Nottingham will be attending in the summer. Rob has managed to secure more permanent stockists., 50 cider and 50 perry pear trees of various varieties, I am told they are all doing well despite the weather!

On the festival circuit, 'Udders Orchard's 2011 vintage has been seen around at various beer festivals and pubs. The Rat and Wills O' Nats in our area plus usual stockists The Harlequin, Sheffield, Bull & Fairhouse, Wakefield, and Shepherd's Boy, Dewsbury, among others. Apple Donors will receive their bottles in the next few weeks.

Other News

Triple Michelin-starred chef Marco Pierre White has teamed up with the company he labels 'the best cidermakers in the world' to create a new drink. "The Governor Cider" is the second Governor drink the chef has made in partnership following a real ale created with JW Lees. A craft lager is expected to be next on the cards. White said: "When people come to my pubs I want them to have good cider and good ale. I have tasted a lot of cider and in my opinion Weston's are the greatest cider makers in the world. When it came to making my own there is only one company I want to go with."

Pork chops with cider, cream & spinach

Ingredients

olive oil , pork chops (rind snipped off if you like), sliced onion ,
568ml cider (200 for recipe, the rest to drink!), 140ml carton double cream
1 tbsp wholegrain, 100g spinach, butter.

Method - Heat the oil in a frying pan, season the chops then fry until browned. Remove, add the onion and cook for about 10 minutes until soft and caramelised. Add the cider, bring to a bubble and reduce a little. Add the cream and mustard, stir, bring to a simmer then put the chops back in and cook for 8-10 minutes or until cooked through.

Meanwhile, cook the spinach in a large pan or wok with a knob of butter and some seasoning until wilted. Serve the chops and sauce with the spinach.

Pubs in our area selling real cider

Brambles, Holmfirth; Cherry Tree, Huddersfield; Commercial, Slathwaite; The Grove, Hudds; Head of Steam, Hudds; Kings Head, Hudds; Rat & Ratchet, Hudds; Riverhead, Marsden; Sportsman, Hudds; The Slubbers Arms, Hillhouse; Cricketers, Deanhouse; The Nook, Holmfirth; Toad & Tattie, Holmfirth; Royal Oak, Upper Thong; Little Bridge, Slaithwaite; Yeaton Cask, Kirkheaton; The White Horse, Emley; The Will's o' Nat's, Meltham; Junction 1, Golcar.

Please update me if you know of others. The addresses for these pubs and cider range can be found on the Huddersfield CAMRA website at <http://huddscamra.org.uk/>

David Kendall-Smith

dave@uddersorchard.co.uk

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Huddersfield CAMRA Pub of the Year 2005
Listed in the CAMRA Good Beer Guide 2012

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Local and Regional Beer Festivals

1st – 3rd June	Kirkburton Diamond Jubilee BF, Scout HQ, Hallas Road, Kirkburton, HD8 0QQ Fri 4pm – 11pm; Sat 11am – 11pm; Sun 11am – 5pm.
1st – 3rd June	Diamond jubilee BF, Reindeer Inn, 204 Old Road, Overton, Wakefield WF4 4RL Fri 4pm – 11pm; Sat & Sun 12 noon – 11pm.
2nd – 3rd June	Brockholes 1 st BF, Brockholes Village Hall, Brockholes Lane, HD9 7ED Sat & Sun 11am – 8.30pm
8th – 10th June	Summer BF, Jemmy Hirst at the Rose & Crown, Riverside, Rawcliffe, Goole DN14 8RN Fri 5pm – 11pm; Sat 12noon – 11pm; Sun 12noon – 10.30pm
22nd – 23rd June	Baildon Cricket Club BF, Baildon Cricket & Rugby Club, Jenny Lane, Baildon Fri 7pm – 11pm; Sat 12.30pm – 12 midnight
29th - 30th June	Yorks vs Lancs BF, Marsh Liberal Club, 31 New Hey Road, Marsh, HD3 4AL Fri 5pm – 11pm; Sat 12 noon – 11pm
7th – 8th July	6 th Monkeyfest BF, Monkey Club, Dean brook Rd, Armitage Bridge, HD4 7PB Sat & Sun 12 noon – 12 midnight
11th – 15th July	Star Inn Summer BF, Albert Street, Lockwood, Huddersfield. Normal pub opening hours
28th – 29th July	Hall Bower BF, Hall Bower Athletic Club, 53 Hall Bower, Newsome, Huddersfield HD4 6RR. Sat & Sun 12noon – 11pm
28th July	Bobtown Beer Bash, Roberttown Community Centre, Church Rd, Roberttown, WF15 7LS Sat only 12noon – 10pm
7th – 11th August	Great British Beer Festival, Olympia, Hammersmith Rd, London, W14 8UX Tue 5pm – 10.30pm; Wed – Fri 12noon – 10.30pm; Sat 11am – 7pm.
23rd - 27th August	Maritime BF, Milnsbridge Socialist Club, Bankwell Rd, Milnsbridge, Huddersfield HD3 4LU. Bar open Thu to Mon 11am – 11pm
24th – 26th August	Ale' ympics Summer BF, The Nook, 7 Victoria Sq. Holmfirth. HD9 2DN Normal pub 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.

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Huddersfield & District Branch Diary

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

Contact details: info@huddscamra.org.uk

Chairman: Paul Laxton, 32 Long Grove Avenue, Dalton, Huddersfield. HD5 9LQ

Tel: 01484 431721 Mob: 07784 882138 Email: relaxpaul@btinternet.com

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

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

- 4th Jun** Branch Pub Crawl of Holmfirth. Meet at Elephant & Castle, Hollowgate, at 19.30hr, then at Rose & Crown (Nook) at 20.00hr, and onwards. Bus 313 at 19.10hr from Huddersfield Bus station. NB Sunday service on Bank Holiday.
- 9th Jun** Branch trip to Pure North Cider Press at Deanhouse, Holmfirth. HD9 3TD. Bus No. 308 at 13.25hr from Huddersfield Bus station to Netherthong. Then 10 min walk.
- 18th Jun** Branch meeting at Milnsbridge Socialist Club, Bankfield Rd, Milnsbridge HD3 4LU for 20.00hr. Bus No. 302 at 19.45hr from Huddersfield Bus Station.
- 14th Jul** Branch Social Walk from Marsden to Holme, finishing at the Fleece at Holme, HD9 2QG. Bus 185 at 10.00hr from Huddersfield Bus Station to Marsden Station or train at 10.30 from Huddersfield station to Marsden NB. Saturday Trip
- 16th Jul** Branch meeting at the White Horse, 2 Chapel Lane, Emley, HD8 9SP. Bus 231 at 18.50hr from Bus Station or Minibus at 19.30hr from St George's Square.
- 23rd Jul** Branch Social Crawl of Marsh. Meet at Junction Inn, Westbourne Rd at 19.30hr, then Marsh Club, Abb St at 20.00hr, and on to the Croppers Arms and Marsh Liberal Club. Bus 371 at 19.24hr from Westgate in Town.
- 11th Aug** Branch meeting and presentation at the Sair Inn, Lane Top, Linthwaite. HD7 5SG. Bus 182 at 19.15hr from Huddersfield Bus station.
- 13th Aug** Branch evening Rail Social to Greenfield & Stalybridge. Meet at Huddersfield Train Station for 19.30hr train to Greenfield. About 1 hour at The Railway then catch train to Stalybridge at 20.51hr. Visit Stalybridge Refreshment Rooms then return to Huddersfield

CAMRA Regional Meetings

16th Jun The Kings Arms, 9 Bolton Road, Silsden. BD20 0JY. Meeting for 12 noon.

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

Deadline for the Summer Edition is: 14th August 2012

Ale Talk is produced by the Huddersfield & District branch of the Campaign for Real Ale (CAMRA). The views expressed are not necessarily those of the Campaign or the editor.

Editor: Bob Tomlinson. 5 Birkdale Avenue, Lindley, Huddersfield, HD3 3WB. Contributors are asked to email all news, photos, adverts and articles for consideration to the editor at aletalk@huddscamra.org.uk or direct to Robert.Tomlinson@cht.nhs.uk

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[SportsmanHuddersfield](https://www.facebook.com/SportsmanHuddersfield)



The Sportsman Real Ale & Cider Stall, with Pure North, at Hudderseld Food & Drink Festival 9-12 August 2012

Upcoming Events



Cluntergate, Horbury
Wakefield WF4 5AG

T: 07788 506 797

[CricketersArmsHorbur](https://www.facebook.com/CricketersArmsHorbur)

Upcoming Events

The Cricketers Arms Real Ale & Cider Bar at the Horbury Show 24 June 2012

Please check Website or Facebook pages for further event information

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Food Served 10am - 7pm

Mouth watering pub food with a twist!
coffee & croissants served from 10am

The Blackberry Lounge

Newly renovated function room seats 100

Brambles Bar & Cafe

**Towngate
Holmfirth
HD9 1HA**

Open 7 days a week from 10am

01484 684166