



# Ale Talk

The Real Ale Magazine of Huddersfield CAMRA

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 CAMRA FOR REAL ALE

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## WINTER 2012

The Huddersfield Campaign for Real Ale CAMRA Magazine  
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## HUDDERSFIELD CHAIRMAN'S REPORT

An item in this morning's paper on tax dodging set me thinking, (always a dangerous occupation.) By the time Ale Talk hits the pubs the Public Accounts Committee of the House of Commons will have grilled executives from Starbucks, Google and Amazon who have all been recently revealed as tax dodgers on an industrial scale. Starbucks for example has handed over a mere £8.6 million in taxes in 14 years of operation in the UK on sales of £3 billion in that period. That equates to less than one third of one percent of its UK turnover. It has also emerged that two water companies, Thames and Anglian paid no corporation tax last year. HM Revenue and Customs estimates (conservatively) that around £32 billion of tax that should be collected goes unpaid. To put it into perspective this equates to around 7p in the pound worth of income tax or more than 80% of the defence budget. It's a staggering amount of money and this is before any calculations of the cost of bank bailouts or membership of the EU.

So what points am I making? The vast majority of us have no means of avoiding tax as it is both deducted at source and added to the cost of goods before we buy them. We the members of CAMRA and devotees of cask ale actually pay a premium to insure the government and HM Revenue and Customs against its failure to collect predicted taxes to pay for planned expenditure. Were the government sufficiently determined to collect the taxes it is owed by unethical multinational and home based companies it would transform the national finances. The budget deficit could be reduced, the country could be defended and policed properly, and NHS Accident and Emergency Unit closures could be reversed. And after that there would still be money left to get rid of the beer duty escalator and do something positive to save the pubs that are part of our communities. I'm not sure I can avoid using Google, but I can boycott Starbucks and Amazon, and in the future we will be able to choose our water provider. Let us remember that every time we give a tax dodging company our custom, we put up the price of our pint. Come on Mr Osborne, time for deeds as well as words.

**Paul Laxton, Chairman**

### **Award Voting for Huddersfield Branch members only**

#### **Huddersfield CAMRA PUB or CLUB of the SEASON WINTER 2012/13 And RURAL PUB of the Year 2013**

To be voted upon at the Branch meeting at the Slubbers Arms, Hillhouse, Huddersfield  
on Mon 21<sup>st</sup> January 2013

#### **Winter PUB or CLUB of the SEASON**

Nominations: **Herberts Bar**, Town; **HDM Beer Shop**, Town; **Grove Inn**, Town;  
**Riverhead**, Marsden; **Rose & Crown (Nook)**, Holmfirth; **White Cross Inn**, Bradley.

Name of the Pub or Club: \_\_\_\_\_

#### **Rural Pub of the Year 2013**

Nominations: **White Horse**, Emley; **The Nook**, Holmfirth; **White Horse**, Jackson Bridge;  
**Wills o' Nats**, Meltham; **Commercial**, Slaithwaite; **Rose & Crown**, Cop Hill, Slaithwaite.

Name of the Pub: \_\_\_\_\_

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 21<sup>st</sup> January 2013**

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## Out and About Huddersfield

The **Rat & Ratchet** should see more of its Rat beers on offer with the expansion of its cellar brewery and two extra fermenters. Look out for the much respected, strong Imperial stout Ratsputin this Christmas. The **Grove** recently had a Brodies Red, White and Blue Tap Take-over night on the 16<sup>th</sup> November. The London brewers beers were all available with a 10% discount and featured some of this new wave brewery's London sours eg Kriek, Weisse, etc. The **Vulcan**, following its award for CAMRA Summer Pub of the Season, has now added another handpump to the bar making it six. The landlord, Peter is keen to embrace the real ale trail and has reported a significant increase in real ale drinkers visiting the Vulcan.

The **Head of Steam** is running its '*Don't buy your take home drinks from the supermarkets – support your favourite pubs and buy from us instead!*' campaign with a Winter 2012/2013 Take Home Brochure. This is offering 7 draught beers in 18 pint, 36 pint and 72 pint containers at reduced prices ranging from £1.20 to £1.99 a pint depending on strength and volume purchased. There are discounts of 10% on pump prices for any 8 pints purchased. In addition there are gift packs of bottled beers. Visit the pub for further details. Titanic beers have been available recently. The **HDM Shop** in Wood Street has now sorted out its licensing hours and has extended its opening hours. There will be a Cider Festival running from the 26<sup>th</sup> November to the 2<sup>nd</sup> December with a minimum of 15 ciders plus mulled cider, cider products and meet the cider dude (Dave Kendal-Smith) events. There are prizes, giveaways and massive discounts. Later in December and January there will be a series of bar take-over events featuring Mallinsons, SWB, Magic Rock with up to 6 cask and 6 craft keg beers, plus bottles which will feature new and collaborative beers with the HDM Brewing Company. Profits from the collaborative beers will go to the Yorkshire Cancer Trust and the Forget me Knot Trust.

First the **Barking Spider**, then **Molly Malones** and now the **West Tavern**. The pub cum bar is under new ownership and advertising in the Press, '10 real ales including guests – all at £2 per pint all day everyday.' When it has been open, and it seems to close early at night, there have been two Milltown beers on handpump Platinum Blond and Jack o'Lantern, Copper Dragon Golden Pippin and Wychwood Hobgoblin. More reports please.

Finally, the **Rope Walk** at the John Smiths Stadium has been criticised recently for the quality of its real ale, Wells Bombardier, which was reported not to be up to its usual standard.

Almondbury: The **Almondbury Conservative Club** has one handpump serving a session strength beer. On a recent visit this was Milltown Golden Hop although Ossett beers also feature. The **Radcliffe Arms** has Marston's Burton Bitter as permanent with a rotational guest – Wychwood Hobgoblin at present. The **Wool Pack** has recently achieved Cask Marque accreditation and is selling Green King IPA, Taylor's Landlord and Copper Dragon Golden Pippin plus a guest.

Aspley: The **Flyboat**, as predicted in Ale Talk, has now been sold and converted into student accommodation. Likewise, a conditional full planning application permission has been granted for the **Somerset Arms** (No. 2012/90723 amended 2012/93457) to change it into a fast food takeaway with two storey extension to provide 2 studio flats and 2 x 4 bedroom houses.

Bradley: The **White Cross** is holding their annual beer festival in February (see Advert) and will have about 20 beers and a cider on offer. This Good Beer Guide listed pub has a good reputation for its beers and has a good range of guest beers in addition to John Smiths Cask and Copper Dragon Golden Pippin. The nearby **Bradley & Colne Bridge WMC** has Tetley Bitter and Black Sheep Bitter on handpull and the **Royal and Ancient**, Marstons Pedigree and EPA with Wychwoods Hobgoblin as permanent beers.

Denby Dale: Denby Dale Lions will be holding their **annual beer festival** at the **Pie Hall** from the 15<sup>th</sup> to 16<sup>th</sup> March. This is a great little festival with a good range of beers. See Festival File.

Hillhouse: The **Slubbers Arms** has a good range of guest ales in addition to the permanent Taylors Landlord and Best. There is always a Mild pump – Holts mild on a recent visit and cider pump serving real cider. The pub is just on the edge of the Town crawl and this is a Good Beer Guide listed pub worth visiting not only for its beer but its internal décor and jovial landlord.

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Hinchliffe Mill: The **Stumble Inn** had Tetley Bitter, Taylors Landlord, Farmer Blonde and Stout on a recent visit.

Holmfirth: **Brambles**, in the centre of Holmfirth, has been voted the CAMRA Autumn Pub of the Season. Well done Jonny and Shell. This is a pub which has risen like a phoenix from the ashes of the former White Hart, introduced quality real ale and food, and provided a major asset to the town. It has two house beers from Empire and guest ales from local and regional brewers plus real cider from Pure North on handpull. The **Nook** has introduced its strong house ale, Winter Spice again for the Christmas period along with some impressive guest ales to savour. The **Toad & Tatie** has been serving Milltown Platinum Blond and Saltaire Blonde in addition to their own house beer Toad & Tatie Bitter. Weston's 1<sup>st</sup> Quality cider is also available. The **Farmers Arms** at Burnlee continues to keep a wide selection of beers which include Taylors Landlord, Wells Bombardier, Greene king IPA and Abbott Ale, and Bradfield Farmers Blonde. There is a rotating guest mild – Black Cat on a recent visit – and guest ales from Phoenix, Abbeydale and Oakwell. Outside of Holmfirth, the **Huntsman Inn** has Lees Bitter, The Governor and Coronation on offer. The **Bridge Tavern** is reported to be closed on a recent visit.

Honley: The **Jacobs Well** has now re-opened and is serving good real ale and food. It is still a Thwaites pub and has Thwaites Original and the seasonal beers on offer. Please do visit.

Kirkheaton: The **Yeaton Cask** recently held a charity event at the pub and raised over £1530 for the 'Help for Heroes' fund. This is real community pub which has 7 handpumps serving 3 permanent and 4 guest ales plus a traditional cider. The beer quality is always spot on.

Lepton: The **Sun Inn** is gaining a good reputation for its beers. It has 4 handpumps and serves Tetley Bitter as permanent with LocAle beers from Little Valley, Empire, Mallinson's, etc. On a recent visit there was Little Valley Python IPA, Oktoberfest and Crag Valley Bitter, all on top form.

Lindley: The **Nightingale** usually has 2 or 3 real ales on offer during the week. The **Lindley Liberal Club** has two handpumps selling good quality guest ales. These change regularly and are kept in good condition by the enthusiastic steward. The **Black Bull** is now part of the John Barras Inn company and was reported to be selling Tetley Bitter, Old Speckled Hen and a guest ale. **Bar 10** and **The Saddle** were both reported not to have any real ale.

Linthwaite: **The Sair Inn** has 8 handpumps serving a wide range of the Linfit ales and is a must visit pub. **Th'Alma** has Thwaites Original and Wainwright plus seasonal guests. Don't forget to show your CAMRA cards. **Broad Oak Bowling Club** is free of tie and often has Empire or Mallinsons beers on at the weekend. They are planning to have a beer festival in April once the season gets going again. The **Coach & Horses** has John Smiths Cask on handpull.

Longroyd Bridge: The **Bridge** has two handpumps which on a recent visit were serving Everards Original and Bateman's Victory. More reports please.

Longwood: The **Slip Inn** has 3 handpumps serving two Jennings beers, usually the Best Bitter and a seasonal one - Little Gem 4% on a recent visit, and a rotational guest either from Marstons or Wychwood Hobgoblin. Further up the road, The **Dusty Miller** has Taylors Landlord, Copper Dragon Golden Pippin, Black Sheep Bitter, Kelham Island Easy Rider and the rare Tetley Mild. The landlord was due to retire at the beginning of November after 8 years in the pub but Punch Taverns has asked him to stay on while new tenants are found. Across the road, the **Longwood Bowling Club** has Black Sheep Bitter on as regular with one guest beer, usually a LocAle beer from Mallinsons or Empire or further afield. John and Mark, the stewards, are keen real ale men and the wall of pumpclips testify to the beers which have been and gone. The beer quality is good.

Marsden: The **Railway** has Marston's Pedigree and EPA along with Brakespear's Bitter and Wychwood Hobgoblin. The **Riverhead Brewery Tap** has a good range of its own house beers plus Ossett and Fernandes beers. Recently it has been selling White Cloud, Burgundy Bomber and the appropriately named Ale Trail. Look out for the new Riverhead pumpclips and the strong Winter ale Stollen Stout. **Marsden Liberal Club** has only one handpump but it does serve a guest ale. On recent visits there has been Wychwood Hobgoblin and Jennings Cumberland Ale. Also, worth visiting is the **Marsden Conservative Club** which has real ale and the **Socialist Club** which has a very good range of guest ales.

Meltham: The **Waggon & Horses** has Tetley Bitter, Taylors Landlord and Thwaites Wainwright as permanent beers with a guest beer. The **Liberal Club** also has Tetley Bitter and a guest which

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was Theakston's Infallible 4.2% on a recent visit. It is interesting to note that the club serves some rare and interesting guest ales. The **Victoria Park** has Tetley Bitter on permanently with a guest ale, usually a LocAle from Empire, Golcar, etc. The Golcar Pennine Bitter was on top form. The **Wills o' Nats** has now removed its Tetley Bitter and is serving Black Sheep Bitter, Taylors Landlord and guests which include LocAle beers. See new advert. The **Durker Roods** hotel bar has a good range of beers, usually Saltaire Blonde plus guests. These included Staithes Captain Cook, Partners Spike and Copper Dragon Golden Pippin on a recent visit.

Netherton: The **Beaumont Arms** has a good permanent range of beers to satisfy most tastes. These include Adnams Southwold, Saltaire Blonde, Copper Dragon Golden pippin, Tetley Bitter and Mild, and Everards Sunchaser – all on top form. The **Conservative Club** also has Tetley Bitter and Copper Dragon Golden Pippin plus two guests. These were Mallinson's Lindley Pale and Greene King Conkers Bonkers. Ossett beers are also occasional available.

New Mill: The freehold is for sale on the **White Hart** and the **Duke of Leeds** is being converted into an Asian restaurant.

Penistone: The Denby Dale Lions will be holding a **beer festival** at the St John the Baptist Church, Sheffield Road on the Friday and Saturday of the 25<sup>th</sup> and 26<sup>th</sup> January from 7pm to 11pm each evening. See Festival File.

Slaithwaite: The **Commercial** has a great range of guest ales including some LocAles from Empire. Recent ones have included Old Slewfoot January 8<sup>th</sup>, Dancing Duck Abduction, etc. It also serves real cider on handpump which included Cornish Orchards Farmhouse Cider 4.8%. The **Shoulder of Mutton** has new licensees Lauren and Jason (formerly of the Wharfe) and has been recently refurbished to a high standard. Real ale has been re-introduced and was on good form on a recent visit. The beers included Copper Dragon Best Bitter and Taylor Landlord as regulars with guests Oakwell Dark Mild and Kelham Island Easy Rider. The house beer Slaughtered Lamb is supplied by Punch – no details available. The **Slaithwaite Conservative Club** has been selling Springhead Robin Hood Bitter of late. It was also the venue for the annual Lions Moonraker beer festival which is raising money for the Forget me Not Childrens Hospice and other local Lion's charities. Over the years the Lions have raised over £35,000 for good causes. And by the way, the beer festival was excellent as usual with 32 mainly local beers and a Welsh cider and perry on offer. Pie & peas were also available with that local delicacy, Drip Bread. Round at Crimble, **The Swan** has a good selection of guest ales and is worth visiting.

Upperthong: The **Royal Oak** has Taylor' Best bitter, Bradfield Farmers Blonde and rotating guest Elland Bargee plus two handpulled ciders Westons Old Rosie and B.B. Scrumpy.

Waterloo: The Waterloo has re-opened as the **Waterloo Tavern** following a refurbishment of the building. The pub is now selling guest ales and ciders in what was previously a 'Carling Crowd' pub. Phoenix Navy, Monkeytown Mild, Arizona and Pale Moonlight and Roosters YPA and Yankee were noted on a recent visit. This will revert to Marston's Pedigree, Wychwood Hobgoblin, Jennings Cumberland and Banks's Mild in due course.

### Huddersfield CAMRA AGM 2012. New Committee Members and Officers.

At the Annual General Meeting of the Huddersfield Branch of CAMRA held at the Rat & Ratchet public house on Monday 19<sup>th</sup> November 2012, the following Committee members were elected.

Chairman – Paul Laxton	Pubs Officer – Neil Kelly
Secretary – Paul Westhorpe	Membership Secretary – Paul Norcliffe
Treasurer – Wayne Fiddler	Under 26's Officer – Rob Allen
Branch Contact – Bob Tomlinson	Webmaster – Mark Davies
Ale Talk Editor – Bob Tomlinson	MP Liason Officers – Bob Luty
Social Secretary – Alex Barlow	Paul Laxton
Cider Representative – David Kendall-Smith	Beer Tasting Panel Co-ordinator - Vacant

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## Branch Trip To Local Cidermaker, Pure North

The opportunity of a visit to the Pure North Cider and Juice Company was too good to miss. In early June, the Huddersfield Branch of CAMRA, more used to visiting breweries, decided to call in at Pure North and see for themselves how cider and perry is made.

Pure North is one of Yorkshire's newer cider producers and one of only two commercial cider makers in Huddersfield. It is a small artisan cider company based on a farm at Deanhouse in the Holme Valley, near to the Last of the Summer Wine town of Holmfirth.

One Saturday afternoon, eight branch members made their way by bus to the cider farm at Deanhouse. Here we were met by the owner and cidermaker, Rob North, and CAMRA's Yorkshire Regional Cider Co-ordinator, David Litten.

Rob North has been busy over the past 5 years developing his knowledge of the art of cider making which led to him pressing his first batch of cider for commercial sale in 2009 under the brand of Pure North and officially launching his first cider at the nearby pub,



The Cricketers Arms on July 24<sup>th</sup>, 2010.

Before embarking on a tour around the cider house, Rob took us a short distance to his orchard to see his apple and pear trees. He explained that when he bought the old farmhouse six years ago, it came with an old disused apple orchard. Rather than let the apples go to waste, he experimented with making cider and after much research decided to plant a test orchard on the south facing slope of the field next to the house. This was primarily to see if the varieties mainly grown in the South west of England would adapt to the Pennine climate. The saplings all did very well and as a result there are now close on 400 trees in the orchard. These include Yorkshire, Scottish, and Southern cider and perry varieties such as Dabinett, Katy, Kingston Black and Bloody Ploughman.



The planting of the orchard gave Rob an opportunity to revive the traditional ceremony of Wassailing to ward off evil spirits. Last year, almost 100 villagers and guests gathered for this community event to bless the harvest, where ladies wore flower garlands and gents dressed in traditional country outfits and flat caps.

The Cider house is housed in the old farm stables which have been completely renovated and now contain the press, fermentation vessels and oak maturation barrels.

Rob guided us around the cider making process, explaining that the range of ciders are all crafted the natural way with no foreign yeast strains, only the natural ones on the skins, and free from chemical additives.

The ciders and perries Rob produces, contain a mixture of fruit from his orchard and some specialist varieties he buys in. In the future when his trees are fully mature, he will be able to draw upon his own reserves for his needs.

Rob showed us the modern version of the cider scrapper which chops the fruit into small chunks for pressing. The mulsh is then packed into Hessian cloths to produce “cheeses” which are packed one on top of another in the press. The modern press produces an ample stream of juice which is pumped into the 500 litre plastic fermentation vessels and left for months to ferment naturally using only the wild yeasts on the fruit skins. Now fully conversant with the cider making process – it’s similar for perry – it was onto the tasting of the finished product. If you thought cider was just sweet or dry, fizzy and tasted



of apples, then you are in for a surprise. There are almost as many different flavours and tastes as in beer. As each harvest varies from year to year and the sugar and tannin content differs, so the flavours change with each pressing and this gives the cider and perry its characteristic tastes.

Rob explained that the ciders are made from a blend of traditional cider apples containing bitter sweet and bitter sharp apples to get the right balance of flavours and sweetness.

We were lead into the sampling room where we had 8 ciders and a bottled perry to taste. Rob gave us a tutored tasting, pointing out the different flavours and the types of apples that go into producing some of his regular and popular brands such as Valley Gold and Deanhouse Dry. We sampled Deanhouse Dry (7% abv), a golden full flavoured cider with a dry aftertaste; Valley Oak (7.5% abv), an unfiltered, cloudy golden medium cider, matured in young “Beaujolais” oak barrels; Cumberworth Katy (7.3% abv) a golden clear cider pressed from Katy single variety (SV) apples which are sweeter with a more appley taste and less tannin content; Valley Zest (7.2% abv), a medium dry cider with a slightly smokey bitter taste and amber colour; Valley Gold (6.0% abv), a medium golden cider and best seller; Old Fruity (7.4% abv), made with a mixture of eating apples and dessert pears from a neighbours garden – possibly a pyder? It has a nice upfront taste with slightly tart finish and good “Spritzer” mouthfeel; Sweet Oak (6.0% abv), a sweet appley cider; and Deanhouse Discovery (7.2% abv), an interesting cider illustrating why you don’t make cider with Discovery apples! This was finished off with a bottle of Fine Perry (7.5% abv), a wonderful table perry 3 years in the bottle.

Rob’s ciders can be described by 5 simple expressions:

Purity – No Concentrates, sugars, sulphites or colourings

Natural – Pure apple juice, fermented slowly the traditional way

Nurtured – Hand crafted and lovingly matured.

Quality – Produced locally in limited supply

Variety – Range of premium and strong ciders

The Pure North products are available around Huddersfield in bottles or sold as a bag in box product. They are regularly sold at the Sportsman in Huddersfield, The Nook at Holmfirth and the Cricketers at Deanhouse. To find out more, please contact Rob North on 07720 398706 or by email [info@purenorthciderpress.com](mailto:info@purenorthciderpress.com) Website: [www.purenorthciderpress.com](http://www.purenorthciderpress.com)

## Huddersfield CAMRA Summer Pub of the Season 2012

The Vulcan, St Peters Street, Huddersfield has been voted Huddersfield CAMRA's Summer Pub of the Season in recognition of its commitment to real ale. This year, it also celebrates its first listing in the CAMRA national Good Beer Guide 2013.



Licensee Peter Woodhead (right) receives his award from Branch Chairman Paul Laxton (left)

The Vulcan is a traditional town-centre pub with a long standing licensee. It has six handpumps offering competitively priced beers from regional and local breweries, usually with a Thwaites' beer and Golden Pippin from Copper Dragon brewery together with an interesting range of guest ales. The beers are partly sourced through Coors and Thwaites guest beer lists with the remainder obtained from local breweries such as Mallinson's

Peter Woodhead, took over the ownership of the Vulcan twenty years ago on the 10<sup>th</sup> June 1992 after buying out the other seven members of the 'Thursday 8 club' who previously owned it. In the early days it was predominantly a keg pub with only one handpump serving Theakston's Bitter. A second handpump was installed not long after, doubling the real ale on offer. This was dedicated to Worthington's Bitter which remained a popular choice up until about a year ago. In 2007, it won an award for its four handpulled beers from the 'Sunday at Seven' real ale group. Since then the number of handpumps has steadily grown with the increased popularity of Real Ale to its current six handpulls.

The pub has been recently refurbished, although the infamous 'Peter Potter and the Drip Tray' chalk cartoon above the bar has remained. There is a pool table in the front side room and 2 large flat screen TV's in the main bar area showing live SKY sports, and a small raised dining area which doubles as a stage for music events.

Breakfasts and lunches are available 7 days a week. The chalk board menu offers a good range of traditional home-cooked food and desserts at bargain prices often for less than £3.95. There is a daily happy hour from 4pm to 7pm Monday to Friday.

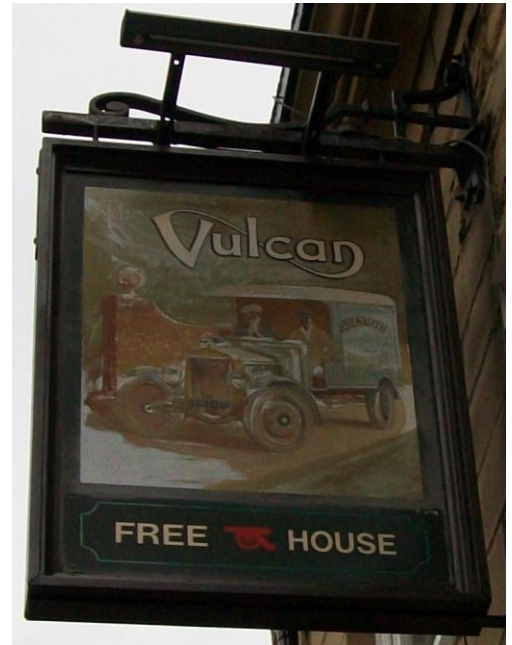
The pub attracts an eclectic range of customers of all age groups, catering for a Pools team, All Fours card group, karaoke enthusiasts, the televised horse racing fraternity and even the Water Polo team. Live music is featured on most Sunday evenings.

The Vulcan opens on Match days showing Town matches on the TV. Its opening times are some of the longest in Town, from 9am in the morning to 2am the following morning. When the new licensing laws came in, Peter applied for extended opening to 2am closing. This made it convenient for the post office workers to get a drink at the end of their night shifts and likewise for the early morning market traders. Consequently, there are 10 different members of staff covering the shifts throughout the week; Pam being the longest serving.

Historically, The Vulcan Inn was established in 1851 in St Peters Street and appears to have derived its name from a large dray horse owned by the local brewer, Joseph Cliffe, of the Market Place brewery in Huddersfield and later of the Lion Brewery, Birkby. However, if you look at the pub sign you'll notice it features a delivery van from around the 1920's.

Research shows that the Vulcan was a make of car and truck. The Vulcan Motor Engineering Co was based in Southport and made cars from 1902 to 1928 and commercial vehicles up until 1953. The pub sign shows one of the 1½ ton trucks from the 1920's.

David Green, in his book on Huddersfield pubs, notes that The Vulcan was also known as the Harmonium Pub where music hall entertainers appeared mid-week and at weekends. An Act of Parliament in 1926 made a music hall performance enacted for payment in this type of venue an illegal practice – including any payment in kind. George Formby appeared here as the 'Wigan sprinter'.



## 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**

## John Gray Remembered

It is with great sadness that we report the recent death of John Gray, a name synonymous with Real Ale and the Licensed trade. John had not been well for sometime and following a long illness, passed away on the 1<sup>st</sup> November at the Huddersfield Royal Infirmary, aged 74 years.

John was best known as the editor of PubSpeak and later InnSpeak which were distributed free around Huddersfield and Calderdale's pubs and clubs. He was a frequent visitor to many of these establishments and was one of those characters who really loved his cask ale and you didn't mind meeting in the pub. He was a CAMRA member of many years standing who regularly mixed business with pleasure, reporting for PubSpeak on beer festivals and CAMRA Pub of the Season Awards whilst partaking of a complimentary pint or two.

He started PubSpeak while working as a journalist at the Halifax Courier as an advertising magazine for the licensed trade based around local pubs and clubs. Although well read, it was never a serious rival for the likes of Ale Talk.

John campaigned a lot on the behalf of the licensed trade and was well respected for his depth of knowledge. He did most of the research, writing, editing and photography while working on PubSpeak. During the course of which he enjoyed many a good pint with his old mate Harry Goode, who later went on to contribute a page of corny jokes and impossible stories. John was also credited with running the Pub in Bloom competition which had a positive effect on improving the image of the local pub in Kirklees and Calderdale and producing some colourful winners.

A local lad born in Halifax and brought up in Hipperholme, he did his National Service with the RAF in the Middle East. After working in sales he moved to journalism which allowed him to write reviews and articles while following his life long passion for the theatre, sport, jazz music and beer. He was frequently seen around Huddersfield with Harry Goode or Bob Baume, often in the Kings Head or the 'Tavern', where he would attend the music events and sup his pint with his old mates.

John will be truly missed and as old friend Bob Baume said, "He was a nice guy who would do anybody a favour if he possibly could." R.I.P.

# THE KING'S HEAD

(Formerly known as the Station Tavern)



**Specialising in quality Real Ales from  
Independent microbreweries.**

**Serving Timothy Taylor'Landlord  
Plus a range of Guest Ales**



**10 Years in the CAMRA  
Good Beer Guide 2004 - 2013**



*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](http://www.the-kings-head-huddersfield.co.uk)

St George's Square, Huddersfield, HD1 1JF Tel: 01484 511058

# The Wills O' Nats



## Hand Pulled Real Ales

Always Black Sheep Bitter  
Timothy Taylors Landlord  
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 noon till 2pm &  
5pm till 7pm

## Sunday Carvery

Served from 12 noon till 6pm  
Three Roasts + Pie + Fresh Vegetables,  
Home made Yorkshire Puddings  
And home made Proper Gravy



Huddersfield CAMRA  
Summer Pub of the Season 2009  
Winter Pub of the Season 2012

CAMRA Good Beer Guide  
2011, 2012 and 2013



**The Wills o' Nats, Blackmoorfoot Road, Meltham,  
Holmfirth, HD9 5PS Tel: 01484 850078**

**The All Party Parliamentary Save the Pub Group:**  
**Taking the fight for the Great British Pub to Parliament**



In difficult financial times when pubs are closing at a rate of 12 per week, when beer duty continues to rise, and when developers are doing away with well run community pubs against the wishes of local communities, wouldn't it be great to know that there is a group of over 100 Parliamentarians fighting for licensees, brewers and pub-goers? Well, there is! There are now 128 MPs and Lords in the Save the Pub Group, and with each new member, there is a new voice championing the cause of the nation's ale- and pub-lovers.

The group believe that traditional British pubs, which provide an environment for sociable and controlled drinking, are hugely important to their communities as a focus for community, social, sporting and charitable activities. This is why the Group is profoundly concerned that much loved and valued pubs across the country are being closed, for many different reasons, when often they don't need to; and why they demand greater Government support and better legislation.

The Save the Pub Group, with the support of CAMRA, gives MPs help and guidance in support of campaigns against pub closures in their constituency, but mostly campaign on a number of key issues affecting pubs and beer. Currently, the group are calling for:

- **changes to planning law** to properly recognise the importance of pubs to communities, and to better protect pubs faced with closure & redevelopment;
- a change in the law to **outlaw the practice of restrictive covenants**, whereby companies are selling pubs on the basis that they are prevented from being a pub, thus denying communities pubs simply to benefit the commercial interests of the company;
- **local communities to have the right to buy** pubs that are planned for closure, with improvements to the Localism Act provisions, and to support the Pub is the Hub scheme.

- **reform of the current 'beer tie' model**, as operated by some of the big pubcos, which makes it impossible for many licensees to make a living, and which leaves many pubs which could be successful if free of tie unviable. The Group held a high profile reform rally as well as a meeting with big pubco bosses to hold them to account;
- **fairer levels of beer duty**, scrapping the duty escalator and pushing for a lower duty on all draught ale and/or real ale, lobbying Europe to allow this;
- the Government and local authorities to do more to support community pubs including via **taxation and rates, based on the community value** of such pubs and for less complicated regulatory and licensing systems and frameworks;
- **the Government to look at supermarket beer pricing**, to stop below cost selling in the off trade and create a more level playing field between the on and off trade;

Mike Benner, National Chief Executive of the Campaign for Real Ale, reckons that *"the Group is invaluable in helping to build Parliamentary support for CAMRA's key campaigns to protect pubs. I hope that CAMRA members up and down the country will encourage their MP to join the Group, and support their important work in protecting the future of Britain's valued community pubs."*

The Group ask you all to write to your local MP (who can be found at [www.parliament.uk](http://www.parliament.uk)) and ask them to join the Group, to support its work, and to fight for pubs, brewers and beer-lovers across the country. Beyond that, the Group asks you to keep supporting your local CAMRA branch- and keep visiting the many wonderful real-ale pubs!

**Greg Mulholland**

Chair, All Party Parliamentary Save the Pub Group  
Member of Parliament, Leeds North West

# The Slubbers Arms

## Fartown, Huddersfield

**A real ale oasis in the heart of town**



HUDDERSFIELD CAMRA  
SUMMER PUB OF THE SEASON 2011



***THE REAL ALE RANGE IS VASTLY INCREASED AND IMPROVED***

The pub features a lounge with a horseshoe bar, games room and a quiet room which is ideal for small private gatherings. There's a real 'Yorky Range' open fire 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.

## Spotlight on Cider

**Double celebration in Huddersfield as our local producers win awards.** Pure North's 'Fusion' (6.5% abv) has been named winner in CAMRA's prestigious Yorkshire Cider Competition 2012 held at Norwich Beer & Cider Festival at the end of October. There were 5 invited producers as finalists in a blind tasting. The judging panel consisted of both experienced real cider drinkers and novices from various parts of the country. The panel chair was highly experienced in cider tasting and judging.



Organiser, Chris Rouse said, "The quality of all the entries was high, so the winner was most worthy."

The winning cider also proved very popular with the public at the festival and will now go forward to CAMRA's 2013 National Cider and Perry Championships to be held in May at Reading. 'Udders Orchard won the award last year so Huddersfield is the place to get good local cider.

'Udders Orchard was not to be out done as they scooped the Cider of the Festival at Huddersfield for the second year running. 25 ciders were featured at the festival from the east, the west, the north and the south. The cider bar all but sold out.

**HDM Beer Shop** has just held a fantastic cider festival at its Wood Street bar where 15 ciders from near and far were tasted by thirsty drinkers. As part of the festival I also did a 'Meet the Cider Dude' event in which I explained the vagaries of cider making. I'm not used to public speaking but I hope everyone enjoyed the event.

**Cider drinkers!** Don't be tricked into thinking that the 'beer duty escalator' is none of your business. What CAMRA and others refer to as beer duty relates to all alcoholic beverages including cider and spirits. The escalator increases duty by 2% above the RPI inflation rate each year and your cider is subject to this.

As winter will soon be on us I thought it wise to share, once again, my Mulled Cider recipe, which is a delight after coming in from the cold

### **Ingredients:**

- 4 pints of still, dry real local cider
- 3 apples – washed, cored and sliced
- 2 oranges, washed and sliced
- 8 whole cloves
- Juice and zest of 1 unwaxed lemon
- 2 tsp ground mixed spice
- 6 tbsp light soft brown sugar
- 2 cinnamon quills snapped in half

### **Method:**

- Put all the ingredients into a pan, cover and heat gently for a minimum of 1 hour, Do not boil

**National Cider and Perry Pub of the Year for 2012:** After a year of local and regional judging rounds The Royal Oak, Wantage, has been judged as National Cider and Perry Pub of the Year. Owned by landlords Paul and Frankie Hexter since 1983, the Royal Oak is a multi award winning street corner pub famed for its extensive drinks selection, and also renowned for being an active supporter of local charities. Adding to the list of past awards, the pub has been crowned by CAMRA as the best cider and perry pub in Britain, with the Royal Oak stocking a formidable 15 ciders and perries at any one time, the majority of which are sourced from the local area. Aside from the pub's excellent range, judges praised the owners for their support of local producers and dedication to promoting the real cider industry to customers.

**Pubs in our area selling real cider**

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

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](mailto:dave@uddersorchard.co.uk)  
 Twitter - @uddersorchard

<p><b><u>WEST TAVERN</u></b>  <i>(FORMALLY THE WEST RIDING)</i></p> <p><b>NOW SERVING REAL ALES FROM        REGIONAL AND MICRO BREWERIES</b></p> <p><b>4 REAL ALES FROM £2 A PINT</b></p> <p><b>OPEN 7 DAYS A WEEK</b>  <b>11.30AM – 11PM</b></p> <p><b>ALBION STREET</b>  <b>HD1 2NW</b>  <b>TEL: 01484 584393</b></p>	 <p>THE STATION BUILDING, STATION ROAD, SOWERBY BRIDGE, HX6 3AB        Tel: 01422 648285 <a href="http://www.jubileerefreshmentrooms.co.uk">www.jubileerefreshmentrooms.co.uk</a></p> <p><b>JUBI-ALE @ HOME</b></p> <p>Want to enjoy OUR local real ale in your OWN home?  <b>PLACE YOUR ORDER NOW, WHILST        YOUR CHOICE OF OUR REAL ALE IS        AVAILABLE, TO TAKE-AWAY LATER</b></p> <p>Our locally brewed real ales tend to run out fast.        Ask now for your favourite brew as a 3½ pint        carry-out.</p> <p><b>Pay for 3 pints, take home 3½ pints.</b></p> <table border="0"> <tr> <td>Open</td> <td>Monday – Friday</td> <td>9.30am to 10pm</td> </tr> <tr> <td></td> <td>Saturday</td> <td>9am to 10pm</td> </tr> <tr> <td></td> <td>Sunday</td> <td>12 noon to 10pm</td> </tr> </table>	Open	Monday – Friday	9.30am to 10pm		Saturday	9am to 10pm		Sunday	12 noon to 10pm
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	Sunday	12 noon to 10pm								

# THE ROYAL OAK

Upperthong

We're feeling very festive at The Royal Oak. Come along and join us for one of our special events this Christmas, in our cosy village pub, complete with real ale and a roaring fire...



## Christmas EVENTS

coming up...

SUNDAY 9TH DECEMBER – 4:00PM

### THE DEFENDERS LIVE

SUNDAY 16TH DECEMBER - 4-00PM

### Pennine Foxhounds Xmas Auction

All welcome

SATURDAY 15TH DECEMBER  
FROM 3:00PM

## A Victorian Christmas

Fun for all the family, with pig-roast, brass band and a visit from Father Christmas at 5:00pm. Prizes to be won, including 'free drinks for a year' in our free raffle.

(Landlord says conditions apply!  
Draw takes place 7:00pm)

THURSDAY 20TH DECEMBER – 7:30PM

### Vocal Expressions Ladies Choir

Get into the Christmas spirit with Christmas carols, buttery mince pies & festive mulled wine.

NEW YEAR'S EVE

### 'MATTY' LIVE

A local boy with a big talent! Join us for a cosy & entertaining New Year's eve.

Royal Oak, 19 Towngate Upperthong, Holmfirth HD9 3UX. Tel: 01484 769 932

# EMPIRE



## BREWING®

USQUE AD MORTEM BIBENDUM

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

Regular beers

Golden Warrior	3.8% abv
Strikes Back	4.0% abv
Moonraker Mild	3.8% abv
Imperium	5.1% abv

Plus many seasonal and special ales

Bottled Beers available DIRECT from the Brewery  
Tel: 01484 847343 Mob: 07966 592276

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

A member of SIBA – Society of Independent Brewers

The Old Boilerhouse, Unit 33, Upper Mills,  
Slaithwaite, Huddersfield, HD7 5HA



**One of Huddersfield's newest breweries !!**

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.

Our range of beers currently available are:

**Golden Hop 3.8% abv**  
**Platinum Blonde 4.0% abv**  
**Slubbers Gold 4.2% abv**  
**Dark Horse 4.5% abv**



SIBA member for 2011

**[www.milltownbrewing.co.uk](http://www.milltownbrewing.co.uk)**

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

## LocAle Brewing

**Empire Brewing. Tel: 01484 847343, 07966 592276**

Russ's latest batch of new beers include; Ada's Engine (4.0% abv); Super Brass (4.3% abv); Transit of Venus (3.9% abv) with the pumpclip depicting a Ford Transit van on the surface of Venus; Re-union (4.1% abv) named after the French colony of the same name; Kudos (4.3% abv); K2 (4.3% abv) - named after the old red GPO telephone box and not the Himalayan mountain, K2.

Pond Crosser (3.9% abv) was brewed with a mixture of English and American hops and featured appropriately, Concord on the pumpclip. The beer was also chosen for the Nottingham CAMRA beer festival.

Mick the Miller (5.0% abv) was named after the greyhound that was twice English Derby winner at the White City Stadium. This featured along with Primal (4.3% abv), Moonraker Mild (3.8% abv) and Golden Warrior (3.8% abv) at the Huddersfield Oktoberfest beer festival. Primal also featured at the recent Lions Moonraker beer festival at Slaithwaite with Pandemonium Porter (4.4% abv) and CommerciAle (3.8% abv).

Instead of the usual witch or pumpkin style ale, Russ brewed the grisly Beyond the Grave (4.0% abv) for Halloween this year.

**Golcar Brewery. Tel: 01484 644241**

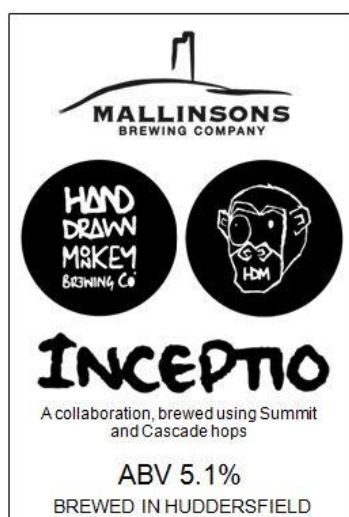
John has brewed a new beer to commemorate the 200<sup>th</sup> anniversary of the Luddite uprising which featured prominently in Huddersfield and Yorkshire. The beer, Ned Ludd (5.4% abv) made its debut at the Huddersfield Oktoberfest beer festival along with the Dark Mild (3.6% abv). The beer is described as a brown/amber ale with a peach undertone and butterscotch finish. This excellent beer featured at Nottingham beer festival with Guthlacs Porter (5.0% abv) and at the recent Moonrakers beer festival alongside the Dark Mild.

In 1779, Ludd is supposed to have broken two stocking frames in a fit of rage. When the 'Luddites' emerged in the 1810's, his identity was adopted with him becoming the folklore character of General Ludd, the Luddites' alleged leader and founder.

Ned Ludd was immortalised in the folk ballad 'General Ludd's Triumph', recorded by Chumbawamba on their 2003 version release *English Rebel Songs 1381 - 1984*.



**Hand Drawn Monkey Brewing Co. Tel: 07906 279038**



The Hand Drawn Monkey brewery is the latest new brewery to start up in Huddersfield and is the Town's 12<sup>th</sup> microbrewery. Rob Allen, who recently opened the HDM beer shop in Wood Street in Huddersfield, has taken over the premises at Lindley formerly occupied by Mallinson's brewery. It's his intention to become a progressive craft /cask ale brewing company which will see the HDM shop as a regular outlet for his beers, both bottled and draught, with supplies to the free trade.

Rob had been cuckoo brewing on the Mallinson's brew plant for a few months and his first collaborative brew was Quasar (3.9% abv) – the bottled version being HDM #2. Since then he has produced Inceptio (5.1% abv), a very pale straw coloured beer with a light citrus hop nose, fruity taste and long/medium light citrusy bitter finish.

The HDM 4CC IPA (6.5% abv), described as an amber/wheat IPA style beer was launched at the Huddersfield Oktoberfest and promptly won Best Speciality Beer of the Festival and joint overall Beer of the Festival. The Inceptio (5.1% abv) came runner up. Well done Rob!

The brewery is now online and so far has produced a 4.2% pale ale, a 5% IPA, a 5.5% Double Belgian style brown ale brewed with Belgian malt, candi sugar and yeast, some of which is being aged over Scottish whisky cask oak chips, and a 7.2% Double IPA, cold conditioned and double dry hopped. There is a Chocolate Coffee Milk Stout (3% abv) brewed in collaboration with Bean Brothers the artisan coffee roasters. Bitches Brewing Co. has also collaborated in brewing a Black Wheat IPA (6% abv).

The core range of the beers will span the range from 3% to 7% abv, from rich stouts to double IPAs via Pale Ales and Belgian style Imperial Brown Ales. Watch this space.

### **Magic Rock. Tel: 01484 649823**

Stuart, head brewer, has been using New Zealand hops instead of the usual American hops to brew different versions of its standard range. You will remember the Curious NZ (3.9% abv) which came out earlier this year. Now the same effect has been done with High Wire to create High Wire NZ (5.5% abv), almost a totally different but still impressive beer.

The latest new beer is The Big Top (8.0% abv) which is described as an India Red Ale. This is based on the Rapture red hop recipe using speciality malts with sack loads of Australian whole hops to give tropical flavours of lychee, papaya and passion fruit. Finally, it is dry hopped with further quantities of the same hops. As yet this has only been available on draught and not bottled.



The brewery has been experimenting with cask ageing. Sherry Barrel Dark Arts (6.0% abv) is a version of the core beer Dark Arts which has been aged in sherry casks. It has a wonderful dark, smooth coffee sherry flavour which will impress you. Other versions include a Bramble Sherry Barrel Dark Arts (6.0% abv) with blackberries and a Red Wine Barrel Dark Arts (6.0% abv). It is also reported that the Magic 8 Ball has also undergone the same treatment by ageing in a Chardonnay Brett barrel.

A mango infused pale ale called The Great Alphonso (5.6% abv) has been brewed in collaboration with Brodies, the London brewer, and uses mangoes in the hop back and in the conditioning. Although available initially at the big tap takeover at Brodies' King William IV pub in Leyton, East London, it will be at the usual outlets afterwards.

Magic Rock was host to a Halloween themed night at the North bar in Leeds where 13 of their different beers were featured, including the new barrel aged versions.

On the festival front, Curious (3.9% abv) pale ale won Gainsborough Beer Festival. Magic Rock beers have appeared at the following local festivals: Rastrick beer festival (High Wire NZ); the Crickfest at Deanhouse (Rapture and Curious); Huddersfield Oktoberfest (Curious and High Wire NZ – which came 3<sup>rd</sup> in the Bitter class) and the recent Moonraker festival at Slaithwaite (Rapturer and Curious).

A new bottling machine finally arrived at the beginning of November. The machine is a manual 4 head counter pressure filler which will allow the brewery to bottle pre-carbonated unfiltered beer. However, the process is labour intensive but it will allow Stuart to get more of his beers into bottle.

### **Mallinsons Brewing Company. Tel: 01484 654301**

By now, Mallinson's will be finally installed in their new premises at Lockwood in the former Auto Glass building. Brewing of the core brews has proved successful and reproducible on the new 15 barrel brew plant albeit with a few teaks here and there. So it's back to the Mash Tun and full brew ahead!

As normal there has been a phenomenal number of new beers. These include: Beaumont Brass (3.8% abv); Rings (3.8% abv) and Saturn (4.3% abv), 18<sup>th</sup> and 19<sup>th</sup> respectively in the space series; L.B.T.2 (3.9% abv) for the Lawrence Batley beer festival; Eye Pea Ay (4.9% abv); The Five Hundred (3.9% abv) for the 500<sup>th</sup> gyle; Gold Britannia (4.6% abv) for the Olympics; Hopped #15 (3.8% abv), dry hopped with New port hops; Hopped #16 (3.8% abv) dry hopped with Citra hops; Quasar (3.9% abv); Tanglepicker (4.1% abv), 6<sup>th</sup> in bird series; Inceptio (5.1% abv), HDM collaborative brew; Topaz Centennila (4.4% abv); Galaxy Cascade (4.6% abv).

In the single hop variety beers, new ones were: Columbus (3.8% abv), Topaz (4.3% abv) and cascade (4.0% abv). For Halloween, there was Witch hop 2 (4.2% abv).

On the festival scene, there was York 800 (3.9% abv) at the York beer festival; Bramling Cross (3.7% abv) at the Bailiffe Bridge beer festival; Mild summer (3.6% abv) and Alias (3.9% abv) at Keighley beer festival; Topaz Centennial (4.4% abv) at Sheffield; and Tanglepicker (4.1% abv) and Nelson Sauvin (3.8% abv) at Slawit Moonrakers festival.

At the Huddersfield Oktoberfest, Mrs Bloke (4.2% abv), brewed by David Litten in memory of his partner Maggie, was joint winner of the Beer of the Festival with HDM's HDM 4CC IPA. Alias, Five hundred and Chocolate stout also featured.

### **Milltown Brewing Company. Tel: 07946 589645, 01422 610579**

Neil has updated the look of the website [www.milltownbrewing.co.uk](http://www.milltownbrewing.co.uk) with his new seasonal beers and provided some tasting notes. You will also notice the original pumpclips have been redesigned with the brewery logo and 'brewed in Huddersfield' – a fact some brewers fail to mention on theirs, particularly as Huddersfield has a good brewing reputation.

Recent beers include High Flyer (4.3% abv), a pale golden ale brewed with a mixture of Maris Otter, Munich and Crystal malts. The late addition of English and American hops provide a light maltiness balanced with a dry hoppy finish. For Halloween, Neil brewed Jack O'Lantern (4.2% abv). This was a dark golden ale with a malty aftertaste, nicely balanced with Savinja Goldings hops from Slovenia to give a dry finish.

The latest new beer is Black Jack (4.5% abv) a very dark ruby porter. Brewed with Marris Otter, Crystal and Black malt to create a smooth easy drinking porter, it has liquorice notes and is delicately hopped to give a smooth dry finish.

On the festival scene, Maltissimo (5.3% abv) featured at the Rastrick beer festival; High Flyer made an appearance at the Bailiffe Bridge beer festival; Dark Horse and Platinum Blond were on at Ilkley beer festival; and Maltissimo, High Flyer, Golden Hop and Platinum Blond were all chosen for the Huddersfield Oktoberfest.



### **Nook Brewhouse. Tel: 01484 682373**

Baby Blonde (3.8% abv), Sky Blue Blonde (4.5% abv) with a blueberry taste and Winter Spice (4.5% abv) a ruby beer with warming spicy notes, all featured at the Huddersfield Oktoberfest beer festival. Winter Spice came runner up in the Speciality beer category – well done!

The full core range, Blonde, Best, Red, Yorks and Oat Stout was represented at the local Crickfest beer festival at Deanhouse. Similarly, the beers were on sale at the recent Holmfirth Food & Drink festival and provided a good show case for the brewery with their bottled gift packs.

Elsewhere, the Oat stout (5.2% abv) and Strawberry Blonde (4.5% abv) appeared at the Rastrick beer festival; Funky Banana (4.5% abv) and Sky Blue Blonde (4.5% abv) were at Ilkley beer festival; the Red (4.5% abv) and Blond (4.5% abv) were available at the Slawit Moonrakers festival; and the Cherry Stout (5.2% abv) featured at Wakefield beer festival.

## **Rat & Ratchet Brewery. Tel: 01484 542400**

Due to the huge demand for the Rat beers in the free trade, two new fermenters are to be installed by December. This will enable the brewery to produce another 12 brewers barrels per week, taking the total output to 30 barrels a week. In addition, a new van is being purchased to exclusively serve the Rat brewery.

The brewery has notched up another two awards this year with Rattus Rattus (4.3% abv), a cloudy German Hefeweissen wheat beer, coming first at the Scunthorpe CAMRA beer festival and Black Rat (4.5% abv), a porter, winning Beer of the festival at Falmouth beer festival.

On the festival scene, White Rat (4.0% abv) and Green Hop IPA (4.8% abv) both appeared at Huddersfield Oktoberfest; Brown Rat (3.8% abv) and Rat Hole (4.3% abv) featured at Ilkley beer festival; White Rat at Todmorden beer festival and Slawit Moonrakers festival; Lab Rat (4.6% abv), Queen Rat (5.0% abv) and White Rat (4.0% abv) at Sheffield beer festival.

Recent beers have included: Queen Rat (5.0% abv), a black chocolate stout; Fancy Rat (3.6% abv); Flying Rat, a golden malty ale flavoured with American Chinnok hops; Drowned Rat (4.3% abv); Crazy Rat (6.0% abv), a heavily hopped American IPA; and for Halloween there was Rat Out of Hell (6.0% abv), a smooth slightly vanilla flavoured stout.

Over the Christmas period and winter months there will be Red Nose Rodent (4.2% abv), a spiced red beer; Snow Rat (3.8% abv), a very pale session bitter; and back by popular demand, Ratsputin, a 7.4% abv Russian Imperial stout. In addition, there will be Loomtown Rat (4.5% abv), a traditional premium bitter using the brand new British hop, Jester. This beer celebrates the Luddites uprising in Huddersfield.

Head brewer, Paul Spencer, will be personally brewing Rat Attack (3.8% abv). This will be a true craft beer, golden in colour and hopped 5 times with Cascade hops. Expect something special!

## **Riverhead Brewery. Tel: 01484 841270**

The Riverhead beers will soon be making an appearance on bars near you with new pump clip designs. The new artwork has been specially commissioned from Howard Hughes, Ossett's in-house artist, and will be featured on the core range first. They are tall, rectangular and individually coloured, depicting the brewery name and logo, the beer and strength, brief description of the beer and the town of origin, Marsden. Basically, they are distinctive modern and informative - just what the discerning drinker needs to know about the beer.

Lisa's new American style IPA, White Cloud (4.5% abv) has been going down a storm at numerous beer festivals and in the local free trade. It featured at Burnley Beer festival along with Brewsters Blonde (3.8% abv), Butterley Bitter (3.8% abv) and March Haigh (4.6% abv).

As a result it is being added to the core beers. Similarly, Butterley Bitter (3.8% abv) and March Haigh (4.6% abv) have been in much demand and the number of new beers has been limited by capacity.

The brewery has been following the recent trend amongst brewers to brew with 'green' hops, the freshly harvested hop rather than the dried hop used to last the year out. Green and Black



(4.5% abv) made its debut at the Rat & Ratchet beer festival in late September. This was a velvety black porter brewed with fresh new season English Goldings hops. The hops went from field to mash tun in under 24 hours! The beer received good reviews at the Sheffield Green Hop Festival in October. It also featured at the Huddersfield Oktoberfest along with Ale Trail (4.0% abv).

Two new beers have been making the rounds recently. Amber Ale (4.2% abv) is a golden brown slightly malty ale with a flora hop aroma brewed with Hallertau Hersbrucker hops and Burgundy Bomber (4.0% abv) is a malty red ale brewed with Styrian Goldings hops. The latter was brewed by Jake Sykes who works behind the bar at the Riverhead Brewery Tap. Apparently, Jake's first car was an old Fiat which was rusty red, so all his mates called it the burgundy bomber!

The Christmas beer this year will be called Stollen Stout (5.0% abv), a black stout, flavoured with almonds and Christmas spices and taking its name from the famous German stollen cake.

**Sportsman Brewing Company. Tel: 01484 421929, 07866 901162**

Jules, the brewer, has brewing mainly for the pub and the other pubs in the group i.e. The Cricketers, The West Riding Licensed Refreshment Rooms and the newly acquired and refurbished Stalybridge Buffet Bar.

On the festival scene, Sup Porter (4.3% abv), Hops Cotch (3.9% abv) and Deco IPA (5.0% abv) were all chosen for the Huddersfield Oktoberfest beer festival.

Hopefully, we will be seeing a return of the popular Christmas Ale (4.4% abv) which is brewed with cinnamon, orange and raisins. Look out for a interesting range of beers this Winter down at the Sportsman.



**Summer Wine Brewery. Tel: 01484 665466**

A couple of recent new beers reported on the local beer circuit, Sin City (7.2% abv), a strong and different chocolate IPA and the excellent tasting Aoraki (7.4% abv) which is a red IPA brewed with Nelson Sauvignon hops.

A full range of bottled beers and draught beer on tap is available from the HDM shop in Wood Street, Huddersfield.

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## National Winter Ales Festival 2013

The last National Winter Ales Festival to be held in Manchester will take place at the Venue, Sheridan Suite, Oldham Road from the evening of **Wednesday 23<sup>rd</sup> to Saturday 26<sup>th</sup> January 2013**. It will be free entry to CAMRA members on the Wednesday (5pm – 10.30pm) and all day Thursday (12 noon to 10.30pm) with a discount for the Friday and Saturday (again 12 noon to 10.30pm). Yet again more beer than ever before with a selection of over 300 varieties (Cask beer, Foreign beer, Cider, Perry and Real Ale in Bottles). The event kicks off on Wednesday morning with the judging of the Champion Winter Beer of Britain (CWBOB) competition as well as the regional (North Western) Winter Beer of Britain and is then followed by the Trade Session (both of these are invitees only). The event will then be opened to the public at 5pm and soon after the announcements will be made as to which beer is the best Winter Beer of Britain!

This is your very last chance as 'locals' to attend this event as the National Winter Ales Festival is moving to Derby for 2014! If you like your beers local then get yourselves there!

For more information, visit [www.nwaf.org.uk](http://www.nwaf.org.uk)

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**FRIDAY 25TH JANUARY**  
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**SATURDAY 26TH JANUARY**  
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## Local and Regional Beer Festivals

6 <sup>th</sup> – 9 <sup>th</sup> <b>December</b>	New Breweries BF, Imperial Club, Arcadia Hall, Cliff St, Mexborough, S64 9HU Normal opening hours.
27 <sup>th</sup> – 30 <sup>th</sup> <b>December</b>	Christmas BF, Milnsbridge Socialist Club, Bankwell Road, Milnsbridge, Huddersfield, HD3 4LU. Bar open lunchtime to 11pm
23 <sup>rd</sup> – 26 <sup>th</sup> <b>January</b>	National Winter Ales Festival, Sheridan Suite, Oldham Rd, Manchester M40 8EA Wed 5 – 10.30pm; Thu – Sat 12 noon – 10.30pm
25 <sup>th</sup> – 26 <sup>th</sup> <b>January</b>	Penistone BF, St. John the Baptist Church, Sheffield Rd, Penistone, S36 6DY Fri & Sat 7pm – 11pm (evenings)
31 <sup>st</sup> Jan – 2 <sup>nd</sup> February	9th Pendle BF, Colne Municipal Hall, Colne, BB8 0AE Thu 5 – 11pm; Fri & Sat 11.30am – 11pm
1 <sup>st</sup> & 2 <sup>nd</sup> <b>February</b>	15th Chesterfield BF, The Winding Wheel, Holywell St., Chesterfield Fri & Sat 11am – 4pm; 6.30pm – 11pm.
7 <sup>th</sup> – 9 <sup>th</sup> <b>February</b>	Winter BF, White Cross, 2 Bradley Road, Bradley, Huddersfield, HD2 1XD Thu & Fri 6pm – 11pm; Sat 12 noon – 11pm.
28 <sup>th</sup> Feb – 2 <sup>nd</sup> March	Bradford BF, Victoria Hall, Saltaire. Thu 6pm – 11pm; Fri 11.30am – 4pm; 6-11pm; Sat 11.30am – 4.30pm; 7-11pm
13 <sup>th</sup> – 16 <sup>th</sup> <b>March</b>	SIBA BF, Ponds Forge International Sports Centre, Sheaf St, Sheffield S1 2BP. Wed – Sat. Check website for details. <a href="http://www.beerx.org">www.beerx.org</a>
15 <sup>th</sup> – 16 <sup>th</sup> <b>March</b>	Denby Dale Lions BF, Pie Hall, 297 Wakefield Rd, Denby Dale HD8 8RX Fri 7pm – 11pm; Sat 12.30 – 11pm
21 <sup>st</sup> – 24 <sup>th</sup> <b>March</b>	Spring BF, The Nook, 7 Victoria Square, Holmfirth, HD9 2DN Thu – Sat Usual opening times.

**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](mailto: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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Address _____	(Partner at the same address)		
_____ Postcode _____	For Young Member and concessionary rates please visit <a href="http://www.camra.org.uk">www.camra.org.uk</a> or call 01727 867201.		
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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](mailto: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](mailto: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](http://www.huddscamra.org.uk)

<b>Mon 3<sup>rd</sup> Dec</b>	Branch Meeting at Lindley Liberal Club, 36 Occupation Rd. Lindley, HD3 3EQ Bus No. 372 at 19.46hr from Westgate in Town. Near Lindley clock tower.
<b>Sat 15<sup>th</sup> Dec</b>	Christmas Social at The Sportsman, 1 St Johns Rd, Huddersfield, HD1 5AY Meet at 19.30hr.
<b>Sat 19<sup>th</sup> Jan</b>	GBG Survey Minibus Trip. Meet at 18.30hr St Georges Square Huddersfield. Limited places. Names to Social secretary.
<b>Mon 21<sup>st</sup> Jan</b>	Branch Meeting at the Slubbers Arms, 1 Halifax Old Rd, Hillhouse, HD1 6HW Bus No. 363 at 19.25hr from Bus Station.
<b>Mon 4<sup>th</sup> Feb</b>	GBG Voting Meeting at The Rat & Ratchet, Chapel Hill, Huddersfield for 20.00hr Members only.
<b>Mon 18<sup>th</sup> Feb</b>	Branch Meeting at the Commercial, 1 Carr Lane, Slaithwaite, HD7 5AN Bus No. 184 at 19.30hr from Bus Station or train at 19.30hr from Train Station
<b>Mon 18<sup>th</sup> Mar</b>	Branch Meeting at the White Cross, Bradley Rd, Bradley, Huddersfield HD2 1XD Arriva bus No. 229 at 19.30hr from Bus Station

## CAMRA Regional Meetings

**2<sup>nd</sup> Mar** The Hop, 19 Bank Street, Wakefield, WF1 1EH 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

**To find out more about what Huddersfield CAMRA is doing visit the website.**

Branch website: <http://huddscamra.org.uk/>

Branch website members' area: <http://huddscamra.org.uk/members-area/>

Branch diary: <http://huddscamra.org.uk/diary/> - use "subscribe" to get email updates

Branch interactive pub map: <http://huddscamra.org.uk/local/local-pub-maps/>

Minutes & Agendas are available in: <http://huddscamra.org.uk/members-area/>

View branch Pub & Club data at: <http://www.pubzilla.org.uk> and <http://whatpub.com/>

## Advertising in Ale Talk

**Deadline for the Spring Edition is: 19<sup>th</sup> February 2013**

**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](mailto:aletalk@huddscamra.org.uk) or direct to [Robert.Tomlinson@cht.nhs.uk](mailto:Robert.Tomlinson@cht.nhs.uk)

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# Christmas Menu <sup>2012</sup>

at The Sportsman, Huddersfield

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Rosemary and Red Onion Yorkshire Puddings  
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(v) Roast Potato, Cauliflower and Stilton Soup  
with a chunk of crusty bread

**3 course set meal**

**£20**

includes 3 gills of ale or  
a glass of fizz



## Main Courses

Yorkshire Farmed Turkey, wrapped in Smoked Bacon  
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Roast Beef in *Porter* Sauce  
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(v) Mushroom, Stuffing and Pink Peppercorn Roast  
accompanied by roasted piccolo tomatoes

*All main courses are accompanied with: Bubble & Squeak, Butter Sprouts,  
Roasted Parsnips and Cauliflower & Broccoli Cheese*



## Desserts

Xmas Pudding with VSOP Cognac Brandy Sauce

Sticky Chocolate, Stout and Passion Fruit Cake  
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