



**CAMPAIGN
FOR
REAL ALE**

Ale Talk

The Real Ale Magazine of Huddersfield CAMRA

WHAT?PUB

**Over 96%
of Britain's
real ale pubs
featured**

**Information
updated by
thousands
of CAMRA
volunteers**

**Created by
CAMRA who
produce the
UK's best beer
& pub guide**

whatpub.com
Featuring over 35,000 real ale pubs

**Thousands of pubs
at your fingertips!**

Contents

Chairman's Report	page 3	Chairman's appeal & New officers	Page 18
Out and About	page 5	Pressing Issues	Page 19
WhatPub?	page 13	LocAle Brewing	Page 21
Golcar Liberal Club – Mild POTY	Page 15	Local & Regional Festivals	Page 29
The Nook – Summer POTS	Page 17	Branch Diary	Page 30



WINTER 2013

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

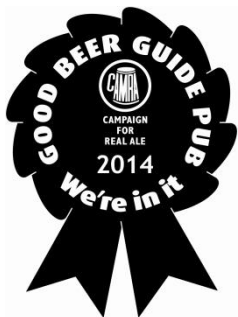
Ales from £2 a pint Tea & Coffee

Sandwiches & Pies available Fri & Sat

Walkers & Bikers welcome Dog friendly

TEXAS HOLDEM POKER Sunday 7.30pm start

SKY SPORTS ON 2 SCREENS



**Huddersfield CAMRA's
SPRING Pub of the Season 2012
Autumn Pub of the Season 2009**



CAMRA Good Beer Guide 2011 to 2013

Website: www.commercial-slaithwaite.co.uk

Facebook: the commercial slawit

Email: the-commercial09@hotmail.co.uk

1 Carr Lane, Slaithwaite, Huddersfield, HD7 5AN Tel: 01484 846258

3 minutes walk from Slaithwaite Railway Station and local Bus

Routes 181, 335, 339, 907 and 938

HUDDERSFIELD CHAIRMAN'S REPORT

I am pleased to report that despite the continued austerity we had a very successful Oktoberfest. We had around 10% more customers through the door and consequently sold more beer tickets. Combined with a reduction in the number of beers available, which cut out unnecessary waste, and increased income from sponsorship we managed to make a useful profit for CAMRA. Although there was some very minor criticism from a small number of members from other branches about the concentration on Yorkshire breweries, most of our customers were appreciative of the range on offer. I am also delighted to say that we had a terrific response from volunteers who gave up their time to help set up and take down as well as facing the public at the festival. We came across as organised and professional and I would like to extend my gratitude to all those members in this and other branches who gave up their time to ensure the success of the Oktoberfest.

If I'm honest I had been a little worried as numbers attending branch meetings appear to have dropped this year. Also the numbers attending branch social events has often been low. We could do with a few more active members, particularly between festivals, and a few more people prepared to stand for elected office in the branch. We are very fortunate in West Yorkshire with the number of microbreweries and the range of ales, beers and ciders available to our members and the general public. We could probably fill twice the number of spaces available to us in the Good Beer Guide.

The biggest enemy of CAMRA is not fizzy lager, it is complacency. There remain significant ongoing battles to be won. I have written before about the importance of regulating the activities of avaricious pubcos which screw licensees and customers on a daily basis, and deserve to be bracketed alongside bankers and energy companies as the unacceptable face of capitalism. There remains also the need to reform planning laws to prevent the same outfits from denuding towns and villages of pubs that would be perfectly viable if rack renting and overcharging for stock were not part of company practice. Remember they do not care whether your community has a pub any more than the banks care whether you have a bank. Complacency is our enemy, public apathy is their friend.

Paul Laxton, Chairman

Award Voting for Huddersfield Branch members only

To be voted upon at the Branch meeting at the Marsh Conservative Club, Marsh
on Monday 20th January 2014

Huddersfield CAMRA PUB or CLUB of the SEASON WINTER 2013

Nominations: **Cherry Tree**, Town; **The Swan**, Crimble; **Yeaton Cask**, Kirkheaton;
Boot & Shoe, Scholes.

Name of the Pub or Club of the Season: _____

Huddersfield CAMRA RURAL PUB of the YEAR 2014

Nominations: **Junction**, Kirkburton; **The White Horse**, Emley; **Commercial**, Slaithwaite;
Wills o' Nats, Meltham.

Name of the Pub of the Year: _____

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 20th January 2014**

THE VULCAN

32 St Peter's street
Huddersfield
HD1 1RA

Tel: 01484 302040



Opening times: 9am – 2am

Huddersfield CAMRA Summer Pub of the Season 2012

6 Hand pumps serving the finest
Local and National Cask Ales

Up to 15 different beers per week
All at £2.30 a pint

☺ **Happy Hour** ☺, Monday to Friday 4pm till 7pm



Meals

Traditional home cooked food served daily
Monday to Saturday 10am – 2.30pm
Sunday 11am – 5pm

Roasts, home made pies, vegetarian, fish
Large menu available. Daily specials.
Breakfast trips catered for.

Weekend Disco – Karaoke – Live bands. Pool & Jukebox

Only 400 yards walk away from the Railway Station
and ½ mile from the Galpharm Stadium

Out and About Huddersfield

The **Rat & Ratchet** has been transformed by its recent refurbishment. The floor has been tiled from the entrance through to the back room with a round mosaic in the floor of the Rat & Ratchet emblem. A large brass emblem is planned for the front of the bar. The raised seating area to the right of the entrance has been completely revamped with new decking, a new window in the corner where a door once stood decades ago, and a fireplace where none stood before. The overall effect is pleasing and comfortable and completes the general internal surrounds. To showcase this new look, Richard held a Halloween Rاتفest which featured a host of Halloween and pumpkin beers including one each from the Rat and the Riverhead. The **Crown** in Westgate also celebrated Halloween with a mini festival of Halloween and pumpkin themed beers from all around the country. A few that come to mind include: Bradfield's Jack o' Lantern, Pennine Brewing Co. Grim Reaper, Naylors Halloween Beeeeeery, Wychwood's Hobgoblin, and Cottage's Trick or Treat. All were well presented and the quality was very good. **The Cherry Tree** (Wetherspoons) held its international beer festival featuring 50 plus beers including 10 brewed by visiting West and East Coast American brewers. The range and quality was very good and the local management at the Cherry Tree is to be commended for getting all the beers in. **The Grove** will be having a joint "Meet the Brewer" evening on Wednesday 11th December with Roosters and Ilkley breweries. This will feature two one-off beers brewed by the Grove staff with the customer vote deciding the winner!. There will also be a range of other beers from each brewery, including the first ever key keg beers from Roosters. The **Plumbers Arms** outside of the bus station has re-opened after a refit and is now serving Theakston's Best on handpull. The bar and restaurant at **The Melting Point** on Firth Street is set to re-open as a steak house with a late licence. On a shocking note, The Huddersfield University Students Union Bar is to close in January, allegedly having lost over £100,000 per year since 2008! The bar did not sell much real ale but even so many former students did enjoy the odd pint of beer there. A bar has been included in the new £22.5 million Learning and Leisure Centre but is unlikely to sell real ale.

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



11 Years in the CAMRA Good Beer Guide 2004 - 2014



Live Music every Sunday afternoon

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

Families are welcome and we are dog friendly.

Open Mon-Sat 11.30am – 11pm. Sun 12 noon – 10.30am

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

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

The Slubbers Arms

Fartown, Huddersfield
A real ale oasis in the heart of town



**Taylor's Landlord and Best
Plus 3 rotating guest beers
Designated Mild Pump and Real Cider**

Food Saturday and Match Day lunchtimes

Winter opening times

Mon to Thu 2pm – 11pm

Fri to Sun 12 noon – 11pm

CAMRA SUMMER PUB OF THE SEASON 2011



Bill and Kath are waiting to greet you.
Contact them on 01484 429032 for further details.

THE WHITE CROSS INN

2, BRADLEY ROAD, BRADLEY, HUDDERSFIELD, HD2 1XD
Tel: 01484 425728



It will be FEBFEST time again when JOHN and SHARON will be presenting their

11th Annual Beer Festival

February 13th to 15th

Featuring over 25+ Real Ales

Plus a Real Cider and Perry

No Entry Charge or Glass Fee

Food Available at all sessions

Thur & Fri 6pm to 11pm

Sat 12 noon to 11pm

Regular Bus Service from Huddersfield

Nos: 202, 203, 220, 229 (328, 278)



Armitage Bridge: The **Armitage Bridge Club** (aka **Monkey Club**) has been tastefully refurbished following the successful Monkeyfest beer festival held during early July. There is new air conditioning downstairs in the bar with new flooring, windows and doors. Similarly, the upstairs function room is all new with a bar. There are big screen TV's in the downstairs bar which supports 3 handpulls serving Timothy Taylors Boltmaker and two guest ales. On a recent visit these were Phoenix Skellington (Halloween beer) and a beer from Old Bear brewery. The club has started a Cricket team and new people are wanted. So far it has won the 3rd division league unbeaten. The opening hours are: Mon, Wed, Thu 7pm to 11pm; closed Tue; Fri 5pm to midnight; Sat 12 to 2pm, 4 to 11pm; Sun 12 to 10pm. **Note:** Next year's **Monkeyfest** has been moved forward one week to the end of June i.e. Saturday and Sunday 28th & 29th June. Make a note in your diary!

Berry Brow: The **Berry Brow Liberal Club** has 4 handpulls serving Jennings Cumberland Ale and a house beer from George Wrights, Berry Brow Bitter as permanent plus two rotating guest ales from the likes of Old Bear, Cottage, Oakham, Wadsworths and others. The beer is competently kept and served and was on good form when last visited. Opening times are 7.45pm to 11.30pm Mon to Fri; Sat 12 noon to 4pm and then 7.45 to 11.30pm; Sun 12 noon to 11.30pm. **The Railway** also serves a good range of beers and is worth visiting.

Bradley: **The White Cross** will be holding its annual **FebFest beer festival** from Thu 13th to Sat 15th February. It will feature about 25 ales plus a Cider and a Perry. There is no entry charge or Glass fee and food is available at all sessions. See advert & Festival file for details.

Burnlee, Holmfirth: The **Farmers Arms** keeps an extensive range of beers such as Greene King Abbot Ale and IPA, Taylors landlord, Bradfield Farmers Blonde with guests such as Abbeydale Moonshire, Foxy blond and Scottish Borders beers. However, it has had an equally impressive range of guest ciders on at Ciderfest. These have included: Weston's Twist, Old Rosie, Rosies Pig perry, Thatchers Heritage cider, Cheddar Valley, Moles Black Rat, Pure North Fusion, Sweet Union and Maggie in Bloom.

Deanhouse: The **Cricketers** is reported to be selling Jennings Cockerhoop; Marston's EPA, Ringwood Boondoggle and the local Pure North Sweet Union cider. It is also not far from **Pure North's Cider barn** Pure which is the cider house tap for Rob's award winning ciders and perries which can be accompanied by the delicious apple based fayre. Incidentally, Rob's Fusion won **Silver** at the Huddersfield Oktoberfest in the **Cider of the Festival** competition.

Golcar: The **Golcar Lily** was serving Tetley Bitter, Taylors Landlord and Greene King Old Speckled Hen when visited recently. The **Commercial** had Thwaites original, Wainwright, and seasonal ales Little Bewdy and Book em Danno when last visited. The beer quality was good. The **Rose & Crown** has a Golcar beer on permanently with beers from Abbeydale in Sheffield and guest ales. The **Golcar Liberal Club** has been voted Huddersfield CAMRA **Mild Club of the Year** in recognition of its well kept Mild (Brains Dark). See feature article.

Hade Edge: The Bay Horse had Jennings Cumberland Ale when last visited.

Harden Moss: **The Huntsman** is a Lees house which sells Coronation Street, MPA (Manchester Pale Ale) and Lees Bitter. The season ale was CORA. Not far away, the **Ford Inn** has Black Sheep Bitter with guests such as Dorset Brewing Co. Dorset Button, Moles Best and Old Bear Estivator being on recently.

Hillhouse: The **Slubbers Arms** is an excellent Free House in an otherwise beer desert. The pub has 5 handpumps serving Taylors Landlord and Best and 3 rotating guest ales. There is a dedicated Mild pump and a rotating cider/perry available. Food is now served only on Saturday lunchtimes and Match days. The new Winter opening times are 2pm to 11pm Monday to Thursday and 12 noon to 11pm Friday to Sunday. The Branch will be visiting the Slubbers on Monday 9th December to sample Bill's beers. The **Waggon & Horses** still remains boarded up and shut.

Hinchliffe Mill: The Stumble Inn was reported to be selling Tetley Bitter, Jennings Cumberland Ale, Copper Dragon Golden Pippin and Bradfields Farmers Blond when last visited.

Holmbridge: The **Bridge** – Bar, Brasserie and Brewery is now open. It opened on the 21st November and has been renovated to a high standard with tastefully decorated dining and drinking areas. There is a function room upstairs which can be hired for parties or used for meetings. It is closed Monday. See advert. A small 2 ½ barrel micro brewery has been installed at the side of the pub and the new beers are expected to be available sometime in mid January.



The Bridge

BAR . BRASSERIE . BREWERY

Fantastic Selection of Local Real Ales including

4 Rotating Guest Ales & 1 Traditional Cider



OPENING TIMES

Monday – Closed, Tuesday to Thursday – 12pm - 11pm, Friday to Saturday –
12pm - 12am, Sunday – 12pm - 11pm

FOOD OPENING TIMES

Monday – Closed, Tuesday to Friday – 12pm - 2.30pm and 5.30pm – 8.30pm,
Saturday – 12pm – 9pm, Sunday – 12pm – 7.30pm

Delicious pub food!

Also tea & coffee served daily!

**Brewery AND Campsite will be up and running
shortly!!**

The Bridge
Woodhead Road
Holmbridge
Huddersfield
HD9 2NQ
01484 68762

In the meantime, the pub is being managed by Jonny and Shell from Brambles in Holmfirth, and they will be bringing their expertise to this new venture. High quality ales and food will be the order of the day, providing much need business to the area. It is on the Holme bus route and there is a car park opposite.

Holmfirth: **Gonzo's**, Holmfirth's Craft beer bar, is run by Luke and business partner Mike who also doubles as the chef. Luke is particularly keen on his American style beers which have influenced the latest Project Gonzo beers. These are a series of beers brewed by the Nook which are dry hopped with different hops. The beers are fairly experiment at present until Luke hits upon his ideal style and taste. Currently Project Gonzo #1 is available but Luke hopes to increase this up to #4 by Christmas with different beers. The bar also has beers from Brooklyn Brewery, Flying Dog, Magic Rock – Circus of Sour , a "Bretted" Berliner Weisse, Summer Wine, The Nook and continental beers from Erdinger and Flensburger. Ciders are from Pure North such as Fusion, etc. The **Old Bridge Hotel** regularly has Copper Dragon Golden Pippin, Tetley Bitter and Black Sheep Bitter plus guests from Naylor's and Moorhouses. The **Nook** recently participated in the September Food & Drink festival showcasing their extensive range of beers. The pub was also voted the **Summer Pub of the Season** in recognition of its commitment to real ale, LocAle – brewed on the premises no less and their amazing Summer beer festivals. A presentation was made to Sheila and Ian by Branch chairman Paul Laxton. See feature article. **The Carniceria** will be highlighting Nook Brewhouse ale with special beer and food pairings appearing on the menu in 2014, some dishes are already available as specials – the mussels in Blonde has been particularly popular. Head Chef, Liam Root, will also be collaborating in a new series of Nook Brewhouse flavoured beers in the new year. **Brambles** has a good range of LocAle beers from Empire, Milltown plus guests. It also sells Pure North Cider.

Honley: The **Jacobs Well** is a Thwaites house which is both Cask Marque accredited and known for its good food. On a recent visit there was Thwaites Original, Nutty Black, Wainwrights, and Lancaster Bomber plus a Halloween guest ale from Greene King Gangly Ghoul. A Folk Club will be starting on Sunday nights from the 24th November. The **Forresters** has 3 handpulls serving Taylors Landlord and Golden Best and guest Black Sheep Golden Sheep. The **Honley Liberal Club** had two Nook Brewery beers of which Baby Blonde seems to be a regular beer. Beers from the new local Honley brewery, Thirstin Brewhouse, have also been on sale. The **Honley Conservative Club** has Riverhead Butterley Bitter as a regular beer plus a guest ale from Bradfield brewery. Yorkshire Farmers was noted on a recent visit. The **Allied**, down the road, had two beers Taylors landlord and a guest, Bradfield's Farmers Blonde when last visited. Honley is worth a visit for a nice leisurely crawl.

Kirkheaton: The **Yeaton Cask** was reported on a recent visit to be serving Bradfields Yorkshire Farmer and Jack o' Lantern , Thwaites Nutty Black and Wainwright, Phoenix White Monk, Mallinsons Galaxy and the house beer, Yeaton Cask Bitter. All the beers were on top form.

Lockwood: On a recent visit, **The Lockwood** has Copper Dragon Golden Pippin, Phoenix Lockwood – the house beer, and guest ales. All the beers were reported to be good.

The logo for Thirstin Brewhouse features the words "THIRSTIN" and "BREWHOUSE" in a large, bold, black, serif font. The letters are closely spaced and have a slightly distressed or hand-drawn appearance. The text is set against a white background within a black rectangular border.

**Handcrafted Beers from
the Holme Valley**

www.thirstinbrewhouse.co.uk

Locally based in Honley, Holmfirth

Contact Stewart Horn, Head Brewer,

on 07908 986562

Pub or club enquiries welcome

Bottle conditioned beers
available in the New Year

THE
NOOK
BREWHOUSE



Award winning
ales with
Yorkshire
Character

01484682373

www.thenookbrewhouse.co.uk

office@thenookbrewhouse.co.uk

7b Victoria Sq, Holmfirth, HD9 2DN

Enjoy our characterful ales at
home this Christmas.
Available to order now:



17 pint bag in boxes from £32



36 pint poly pins from £37



72 pint firkins from £70

Poly pins and firkins can be supplied with a hand
pump and accessories* for a real ale experience at home

*Additional charges apply



THE GEORGE INN

Upper Denby

A Cask Marque Accredited, Family Owned Free House

Quality Cask Conditioned Ales & Guest Beers



TheGeorgeInnDenby

Quiz Night every Wednesday

Beer Garden

Dogs & Goats Welcome!

Hot Homemade Pies

Catering for Parties & Functions



114 Denby Lane, Upper Denby
Huddersfield HD8 8UE

Tel: 01484 861347

Mob: 07711 699231

www.thegeorgeinn-upperdenby.co.uk



Huddersfield CAMRA Autumn Pub of the Season 2013

The **Lockwood & Salford Conservative Club** has Tetley Bitter on permanently with a selection of LocAle and unusual guest ales. All the beers were reported to be excellent. The **Shoulder of Mutton** is a regular local outlet for the **Owenshaw Mills Brewery** and Mallinson beers.

Longwood: The **Bowling Club** had two rotating LocAle beers from Empire, Mallinsons and Milltown with occasional guests from outside the area. The Club has some wonderful hot and spicy pickles made by the steward's wife which are definitely not for the faint hearted. The **Dusty Miller** has Taylors Landlord, Black Sheep Bitter and a regular Milltown beer with occasional guest. The **Slip** had a good range of Marston's and Jennings beers plus occasional guests. All three pubs were reported to have good quality beer and definitely worth a visit.

Marsden: Eric, the steward at **Marsden Conservative Club**, is coming out in January. The club serves a good pint and is worth a visit. The **Swan** is a Thwaites house which serves Thwaites Original, Wainwright and Lancaster Bomber plus the seasonal beers. Beer quality is good. Across the river, the **River Head Brewery Tap**, continues to brew some excellent beer under the watchful eye of Lisa, head Brewster. Recently, these have included, Liquorice stout, Nimbus, White Cloud, and a pumpkin beer for Halloween. The recently held **3rd Marsden Beer festival** in the Town Hall had some interesting and new brewery beers and was worth a visit for the beer and bands.

Meltham: The **Swan** has been bought by a local but was shut when last visited. It is believed the pub will continue to trade as a pub rather than be turned into a restaurant. Note: this pub has a Seth Seniors mosaic in the entrance porch. The Stewards of the **Meltham Liberal Club**, Allan and Geraldine Chapman retired at the end of October after 27 years of service to the club. It is claimed that only the Stewardess at New Mill Club has served longer, ~ 30 years or so. Geraldine has also worked as Stewardess at the Conservative Club for a few years and previously helped out at local pubs. Martin Mellor is reported to be taking over from Allan and Geraldine.

Real Ale was introduced into the club about a month before Allan started when it was just Tetley Bitter and Mild. Since then a guest beer has been introduced, mainly from the Carlsberg & Heineken guest beer lists. The beer is always well-kept and the guest beers are varied eg Brains Organ Morgan 4%. The club hosts a number of clubs including a Bowling team, Darts team and Domino club. The local fishing team also meet here. There is a large function room which has music, singers and bands on a Saturday night and occasional Sunday afternoon entertainment. For the armchair sports fans there are wide screen TV's showing sports. The **Victoria Park** has Tetley Bitter on permanently with a guest ale from local Thwaites – Lancaster Bomber. The beer quality was good. The **Waggon & Horses** has Tetley Bitter, Thwaites Wainwright, Wychwood Hobgoblin and Timothy Taylors Landlord. The **Durker Roods Hotel** had Black Sheep Bitter, Saltaire Blonde, Copper Dragon Golden Pippin and Stod Fold Gold from Halifax.

Milnsbridge: Good news. The **Milnsbridge Socialist Club** has been saved from closure after 125 years by the generous help of the local Green Party. The club has now been re-named **The Red & Green Club** for obvious reasons and will continue to serve real ale. Reports please.

New Mill: Punch have taken the **White Hart** off the market and it continues to trade as normal. It has two handpulls serving Tetley Bitter as a permanent ale with a rotating weekly guest ale.

Paddock: The **Ship** is closed but the **Royal Oak** has re-opened again.

Scapegoat Hill: The Scape House was reported to be selling Black Sheep Bitter, Bradfield Farmers Blonde, Copper Dragon Golden Pippin and Goose Eye Bitter. Food and beer quality was very good.

Scissett: The **Crown** has a fairly extensive range of beers and possibly one of the best beer choices in the area. These include Taylors landlord, Cameron's strongarm, Tetley Bitter, Jennings Snecklifter, Sharps Doombar, Shropshire Lad, etc. Prices around £3 a pint.

Upper Denby: The **George Inn** has been voted Huddersfield CAMRA's **Autumn Pub of the Season**. Well done to Tony and Dean who run this popular Community village pub. The pub is a Free House which serves Tetley Bitter, Timothy Taylors Landlord as permanent with guests ales drawn from a variety of sources. The landlord is keen on his real ales and the beer quality is always very good. A presentation visit will be made once a date is confirmed.

Upperthong: The **Royal Oak** is reported to have Taylors Boltmaker, Goose Eye Bitter, Bradfield Farmers Blonde and a guest cider – Tutts Cider Bumble Belly – when last visited. The pub is doing a great job in promoting real cider so please do visit and support the cider revolution.

WhatPub and the new Good Beer Guide app



In September this year CAMRA launched a new version of the *Good Beer Guide* app for smartphones. This app features a totally new design and takes a different technical approach. In fact, it will be powered by a new WhatPub app we are launching, which will be heavily focused on providing a broad audience with information on all UK pubs to encourage pub-going.

The WhatPub app will – like the associated website – be free; however, a subscription to the *Good Beer Guide* app will allow users to access all of the WhatPub data as well as open up functionality and data specific to the *Good Beer Guide* (including brewery and beer information). In this way, the unique and significant value of the *Good Beer Guide* content will be maintained, as with the current GBG Mobile app and other GBG products.

Another change in approach will be that the new GBG app will use the WhatPub online database. That is to say, the data that the new app uses will be dynamic. With the current GBG Mobile app, pub details from a particular edition of the GBG could not quickly be changed. With the new WhatPub app all updates to GBG pubs that branches submit to WhatPub will immediately be displayed in the GBG section of the WhatPub app.

THE SAIR INN

**HOYLE ING, LINTHWAITE, HUDDERSFIELD
(OS 100143) TEL 01484 842370**

**UP TO 10 HOME-BREWED AWARD-WINNING “LINFIT”
ALES AND STOUTS ON HANDPUMP.
TRADITIONAL 300 YR OLD PUB WITH STONE-FLAGGED
FLOORS OR STAINED FLOORBOARDS IN FOUR ROOMS,
EACH WITH OPEN FIRE/RANGE.**

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

Hoyle Ing is off the A62 Manchester Road 3½ miles from Huddersfield.
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

WhatPub?

For a number of years, people have been asking why CAMRA as the UK's largest and most influential pub-going consumer organisation doesn't have its own online pub guide. Well now it does. I am delighted to announce the launch of WhatPub? To CAMRA members.

Members can use the guide at www.whatpub.com to search for details of pubs across the UK and then look up details such as opening times, descriptions, facilities and of course details of the real ales and cider on offer. Being an online guide means that extra functions such as additional text for descriptions, photos and live map data are also available. CAMRA's online pub guide has been planned and developed over three years and is the result of an immense amount of work by CAMRA volunteers and staff. The Website and infrastructure have been built and developed at minimal cost to the campaign by volunteer developers.

The first challenge has been to develop a powerful back end database to hold all the important things we need to know about pubs. This includes opening hours, location and real ales served as well as other information that goes beyond what we use for the CAMRA Good Beer Guide such as photos. Secondly, a visually attractive and easy-to-use front end to the website was needed. We hope you'll find the result as stunning as the testing team did. Certainly feedback from branches that have tested WhatPub? has been very complimentary.

The WhatPub? challenge is now to get every CAMRA branch to upload their pubs and clubs information (including those that do not serve real ale) onto WhatPub?. This effectively means every CAMRA branch in the UK will keep a record of their pubs, including opening hours, a beer list and a description. I know that this is not going to be an easy task but once done it will provide a major campaigning benefit. I am sure that many people reading this will not have been involved in volunteering for CAMRA before, but I would ask all members to, please assist their branches in this huge task of getting their pubs information online. Bear in mind that once information has been entered into an online pub database system then it is much easier to keep it up to date. I have every confidence that our branches and members can meet this challenge!

I am encouraged that branches have uploaded information for over 20,000 open pubs already but we do need the rest of the estimated 50,000+ open pubs in the UK that serve real ale uploaded as well. I invite you to look at and use Whatpub.com. When you come across a town or place with no pubs listed, contact the local CAMRA branch and offer to help survey them.

Once we get enough pubs uploaded we can release WhatPub?, the best online pubs guide, to the general public. We will then have a powerful campaigning tool available to us.

The details

To use WhatPub? you will need your CAMRA membership number and password. Once you log on to www.whatpub.com you'll be able to search for pubs and view the details of those that are listed. WhatPub? complements the CAMRA Good Beer Guide and does not compete with it. Branches cannot upload only their GBG pubs to WhatPub? and there is no way of searching specifically for Good Beer Guide pubs so you'll still need the book or Mobile App to find the very best real ale pubs.

A fundamental decision made at the start of the project was to acknowledge the local expertise of CAMRA members which is why the pub details and descriptions have come from CAMRA branches.

WhatPub? will in future be enhanced with additional features such as moderated comments and the ability for licensees to add additional details such as pictures and pub events. There will be no charge for members or non-members (when it is released to the public) to use WhatPub?. The WhatPub? development team will be looking to cover costs in other ways such as limited advertising.

For more general information on WhatPub? please contact brett.laniosh@camra.org.uk and for technical information or for help uploading pubs to WhatPub? please contact andy.shaw@camra.org.uk.

Brett Laniosh, WhatPub? Co-ordinator

Huddersfield LocAle

What is CAMRA LocAle?

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



In West Yorkshire in general and Huddersfield in particular we are blessed with an astonishing range of fantastic breweries, and many local pubs already take advantage of that fact. In our branch, we define 'LocAle' as real ale brewed within twenty miles of the point of sale.

Everyone benefits from local pubs stocking locally-brewed real ale...

- Public houses stocking local real ales can increase pub visits
- Consumers who enjoy greater beer choice and diversity
- Local brewers who gain from increased sales
- The local economy because more money is spent and retained locally
- The environment due to fewer 'beer miles' resulting in less road congestion and pollution
- Tourism due to an increased sense of local identity and pride – let's celebrate what makes our locality different.

LocAle pubs in Huddersfield & District

Golcar: Rose & Crown – Golcar
Hillhouse: Slubbers Arms – Taylors (often Golcar, Mallinsons, Empire)
Holmfirth: Brambles – Empire
Carniceria – Nook Brewhouse
Nook – Nook Brewhouse
Huddersfield: Grove – Magic Rock
HDM Beer Shop – Hand Drawn Monkey
Rat & Ratchet – Rat Brewery, Ossett (often Mallinsons, Pictish)
Sportsman – Sportsman Brewing Company, Mallinsons (often Golcar, Empire)
Star – Mallinsons, Pictish
Lepton: The Sun Inn – Little Valley, Empire, Mallinsons
Linthwaite: Sair – Linfit beers
Longwood: The Dusty Miller – Milltown
Longwood Bowling Club – rotating Empire, Milltown, Mallinsons
Marsden: Riverhead – Riverhead, Ossett (often Rat Brewery)
Marsh: Marsh Liberal Club – Taylors
Slaithwaite: Commercial – Empire

Can you help?

Do you know of or work in a public house or bar that permanently features one or more locally brewed real ales? Or one that might consider doing so? Drop me a line at the email address below and I can talk to the licensee in question about how CAMRA can help promote and celebrate their commitment to locally brewed, quality beer.

Robin Moss
LocAle Officer, Huddersfield Branch
robinmoss.camra@gmail.com

Huddersfield CAMRA Mild Club of the Year 2013

This year's Huddersfield CAMRA Mild Club of the Year 2013 has been won by the Golcar Central Liberal Club. This is the club's first CAMRA award and is in recognition of the quality and promotion of handpulled Mild.

The Liberal club is only one of a few clubs around Huddersfield which still serves a permanent Mild on handpull. Over the years, it has been regularly nominated for this award on account of its well-kept Tetley Dark Mild, coming runner up on several occasions.

When Tetley stopped brewing its Dark Mild at Leeds, the club members felt the alternatively brewed Tetley mild was not up to scratch and sought out a replacement. Tim tried various milds, then settled on Brains Dark Mild as a suitable choice. Despite being a Welsh brewed Mild, it hit a cord with the club members and has been on permanently ever since. Brains Dark Mild was voted Champion Mild of Wales and is described as a rich dark mild with a delicate hop and full flavour.

The Brains Dark Mild is served in tip top condition and the club gets through a 9 gallon cask a week. Obviously, this influenced the nomination for Huddersfield Mild Club of the Year.

Tim and his wife Ann have been stewards at the Club for over ten years. They have been coming to the Club for 40 years and even got married there. Tim is known for his cellarman ship and has been awarded several Tetley Cellarman Awards for the quality of his beer. The club serves Tetley Bitter, Brains Dark Mild and a guest ale Wells Bombardier, all competently kept.

The club is well appointed with an open lounge area and corner stage. There is a members side room off to the right of the bar whilst on the opposite side of the bar, there is a games area with a pool table. Upstairs there is a function room which can be hired for parties and special events. It is used by the karate team on Monday and Wednesday evenings and for dance band practice on Tuesday. The club also hosts a table tennis team, pool team and darts team.

To the rear of the club there is a bowling green ideal for a leisurely game of bowls and a few pints. The green dates from 1910, four years before the club was built.



Paul Laxton, Chairman, (left) presenting the Mild Club of the Year Award to Tim (Steward) and Ann Bolton

Passionate about Beers
Passionate about Food
Passionate about Malt Whisky
(we have one of the best selections in the area)



Hand Pulled Real Ales
Comprehensive Menu by our Award Winning Chefs
Sunday Carvery served from 12 noon till 6.00 pm
(main menu till 8.30 pm)

2 People Dine for £10.00

12 noon till 2 pm & 5-7 pm (excluding weekends and Bank holidays)

Camra Good Beer Guide 2011,2012,2013,2014.

Wills O' Nat's Blackmoorfoot Road Meltham Holmfirth HD9 5PS

Huddersfield CAMRA Summer Pub of the Season



Sheila (left) and Ian (right) receive their award from CAMRA Chairman Paul Laxton (centre)

The Summer Pub of the Season is the Rose & Crown at Holmfirth, better known as the Nook. It is an iconic pub much loved and venerated by real ale fans near and far for its beer and character. The Nook has been a recipient of many a CAMRA award over the years. It has featured in the Good Beer Guide for over 30 years and is listed in the current new 2014 Guide.

The Nook has its roots steeped in history. The Roberts family have run the pub since the 1970's, although records show a family connection with the pub and a brewery going back to the 18th century. The current owners and licensees are Sheila Sutton and Ian Roberts who have carried on the tradition from their father, the legendary landlord, David Roberts.

The pub still retains some of its original features with its separate rooms, stone flagged floors and its wooden panelled entrance walls. Opposite the bar is an open area with a pool table while to the right of the bar is a homely snug complete with a real open fire.

Outside to the back of the pub is a small yard where the twice yearly Spring and Summer beer festivals are held. These are very popular attracting a loyal following among the real ale fraternity.

In 2009, after many years of planning, a small tower brewery was built at the back of the pub. The Nook Brewhouse was an instant success from the start supplying the pub and local beer festivals. Beer swaps allow the Nook to offer a regular supply of guest beers from a variety of different microbreweries. In addition to the Nook beers, there is a locally produced cider from Pure North at Deanhouse. A good selection of home-cooked food is available with a varied and tasty menu to accompany the beers..

The upstairs building has recently been modernised and accommodation is now available with ensuite bathrooms, ideal for short stays and the forthcoming Tour de France next year.

The Nook is part of the well-established folk scene and plays host to a popular folk club most Sunday evenings. Live music is encouraged with local bands and occasional big name artists appearing at the Nook.

The pub is open every day from 11.30 am to midnight Monday to Saturday and from 12 noon to midnight on Sunday.

THE BRANCH NEEDS A NEW CHAIRMAN...

It was my intention to step down at the AGM on 18 November as it is likely I will be moving to a seaside apartment next year and therefore leaving the branch, which will be a big wrench. I don't believe it's fair to stand for elected office if you don't expect to complete the term. Sadly there were no nominations and I have agreed to continue on a short term basis, but someone will need to step forward as the branch needs to have a Chairman (or women) to function constitutionally.

It isn't as daunting as it sounds. The committee has been very supportive to me and there is a hard core of able and committed individuals who simply get on with the jobs they have taken on. It's not like being a manager at work. You don't have to tell volunteers what to do, and if you tried they would probably stop volunteering. You need to be able to manage and control branch meetings, but again I find that members are very good when called to order. My own way of doing business is to try and pick up the emerging consensus or at least the majority view so that you can accurately interpret the branch view both at the meetings and outside. It helps if you can make short speeches when presenting awards, but this is a duty that can be shared by the committee.

The next Chairman won't have to worry about combining the role with that of Festival Organiser as John Williams has volunteered to do that job in 2014, so you can ease your way in. You will need to have some IT literacy as all HQ correspondence comes that route and often you will be the only branch officer copied in, so it will be necessary to read everything, circulate stuff to the committee, and report on significant correspondence to the branch. I have also prepared ballot slips for voting meetings and updated the branch calendar annually. If like me, you struggle with Microsoft excel, someone will always help you.

As you will know the big campaigning issues for CAMRA are combating the closure of viable community pubs usually by pubcos who want to cash in their assets having made it impossible for tenant landlords to make a living. They do this by imposing one sided contracts that allow them to rack rent and overcharge for beer. Getting to know the MP's who cover our area and developing links with local planning officers is a tool of the job. Getting to know lots of pub landlords is also very helpful. Combining business with pleasure can be great fun.

It really is very rewarding, so please step up.

PAUL LAXTON, Branch Chairman

The following Huddersfield CAMRA Branch Officers were elected at the AGM held at the Rat & Ratchet on Monday 18th November 2013

Office	Appointment
Chairman	Paul Laxton - temporary
Treasurer	Wayne Fiddler
Secretary	Paul Westhorpe
Pubs Officer	Neil Kelly
Membership Officer	Paul Norcliffe
Under 26's Officer	Robin Moss
Branch Contact	Bob Tomlinson
Social Secretary	Position vacant
MP Liason	Bob Luty
Webmaster	Mark Davies
LocAle Representative	Robin Moss
Cider Representative	David Kendall-Smith
Ale Talk Editor	Bob Tomlinson

Pressing Issues

Welcome to the cider pages of Ale Talk.

Oktoberfest once again provided a plethora of ciders and perries from around Yorkshire and the rest of England and Wales for the delectation of hundreds of real cider fans. Regular Huddersfield cider-makers Pure North and 'Udders Orchard were joined this year by Little Badger, a new cider-maker from near Holmfirth. There were 25 ciders and perries on offer over the 3 day festival, and it sold very fast. The public vote declared 'Udders Orchard Whisky Cask Cider the Cider of the Festival once again, with Pure North Fusion coming a close second.



The standard on offer was of a very high standard and it is pleasing that local cider is being enjoyed as much as that from more traditional cider-making areas. I particularly enjoyed Pure North's Katie and Three Saints' A Bit of Rough

The CAMRA Yorkshire Cider Competition has not occurred this year, meaning Yorkshire will have no representation in next year's national awards.

The weather this year has been very favourable for orchard fruits with orchard owners reporting Bumper Yields. With the late snows subsiding, the pollination period was warm and sunny. It was late, however, which has meant harvests have been delayed and the other slight fly in the ointment is that sugar levels are quite low. After a very bad year last year, it was pleasing to see so many apples hanging from the trees.

Little Badger Cider is a new local cider-maker hailing from the Holmfirth area. Richard Woodhead, who many may know as the Kirklees licensing officer at West Yorkshire Police, makes cider at his home from fresh-pressed juice he buys from elsewhere. Crazy Cat Scrumpy, Mango Utang, Apple & Pear and Winter Berry varieties have been seen locally at food fairs and markets in the area. Sales are going well and Richard tells me he is very busy trying to produce more. I'd like to mention a new book which may save a Christmas gift headache for the cider-loving loved-one. World's Best Cider by drinks writer Pete Brown charts the history of cider and gives tasting notes on many. Available at good book shops.

As it's nearly Christmas I suppose I better drag out the old Mulled Cider recipe again. I love having some of this on the go from Solstice to Christmas and is very warming on a cold winter's night. Just make sure that you don't over heat it as you'll lose some of that essential alcohol!

Mulled Cider

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. You can try adding some brandy or spirit of choice for an extra kick.

May I take this opportunity to wish all readers a Happy Solstice, Merry Christmas and A Happy New Year!



Rob North (left) of Pure North receiving his award from Bob Tomlinson (CAMRA Branch contact) for Fusion which won Silver in the Huddersfield Oktoberfest Cider of the Festival competition 2013

Pubs in our area selling real cider

The list of pubs selling real cider is ever increasing;

Brambles, Holmfirth; **Cherry Tree**, Hudds; **Commercial**, Slaithwaite; **The Grove**, Hudds; **Head of Steam**, Hudds; **Junction One**, Golcar; **Kings Head**, Hudds; **Rat & Ratchet**, Hudds; **Riverhead**, Marsden; **Sportsman**, Hudds; **Cricketers**, Deanhouse; **Toad & Tattie**, Holmfirth; **Royal Oak**, Upperthong; **Bridge**, Holmbridge; **Yeaton Cask**, Kirkheaton; **The White Horse**, Emley; **Wills O’Nats**, near Meltham; **Royal Oak**, Paddock; **Farmers Arms**, Holmfirth; **Huntsman Inn**, Holmfirth; **HDM Beer Shop**, Hudds. **Milnsbridge Socialist Club**, Milnsbridge. **Northern Taps**, Hudds; **Pure North Cider Press Café and Shop**, Deanhouse; **Rose & Crown**, Holmfirth, **Gonzo’s** Holmfirth; **Post Card**, Holmfirth; **The Zetland**, Hudds; **Nightingale**, Lindley.

Please update me if you know of others.

David Kendall-Smith

dave@uddersorchard.co.uk

Twitter - @uddersorchard

LocAle Brewing

The local microbrewery scene never stays still for long. The latest news on the Bridge brewery at The Bridge at Holmebridge is that it should be producing its first brews in mid January. The 2½ barrel plant has been sourced from the Front Row brewery in Congleton and is situated in the barn adjacent to the Bridge pub. Modifications to the building are underway to accommodate the brewing vessels and fermenters. The beer will be on sale at the Bridge and Brambles in Holmfirth.

News comes of yet another microbrewery about to set up in Huddersfield. Briggs Signature Ales is the creation of Nick Briggs, former head brewer at Elland brewery, who is now working at Mallinsons Brewing Co. at Lockwood. Nick intends to 'cuckoo' brew at Mallinsons on days the brewery is not producing Mallinsons beers, and hopes to have his first beer, Northern Soul (3.8% abv), launched before Christmas. Coming from a good pedigree, expect good things. Nick can be contacted on 07427 668004, by email info@briggsales.co.uk or www.briggsales.co.uk

Bitches Brewing Co.

Brian has returned to the Black Jack brewery in Manchester to brew his latest collaboration beer. The beer is US Pale, a 4.0% abv pale bitter brewed with American hops. This has been on sale at the Grove, Huddersfield.

The last brew, The Greatest Red IPA Ever, a 6.5% abv red IPA which Brian collaborated with Brodies brewery in London to produce, featured at the recent Huddersfield Oktoberfest beer festival.



Empire Brewing. Tel: 01484 847343, 07966 592276

Moonraker Mild (3.8% abv), a wonderful dark mild, was voted joint winner in the Mild category at the Huddersfield Oktoberfest beer festival, along with Harvey's Sussex Mild, an equally good light coloured mild. Well done Russ. This is the first time the beer festival has chosen both a Northern dark and a Southern light mild for Mild of the festival.

The latest new beers are One Eyed Jack (4.1% abv), named after the comic book detective; Skylon (4.3% abv) and Colony 13 (5.0% abv), named after Georgia, the 13th British colony on the Atlantic coast of the USA founded in 1733. All these beers featured at the recent Huddersfield Oktoberfest. Colony 13 also appeared at Sheffield beer festival.

Other new beers include Beard Singer (3.9% abv), Robo Hop (4.0% abv) and Goldenen Sommerbier (4.3% abv). The latter was brewed for The Cricketers at Horbury's Oktoberfest. It was brewed with rye malt and hopped with Amarillo, Citra and Centennial hops to give a fruity Seville-orange flavour.

Holystone (4.3% abv) and White Cap (4.3% abv), a pale bitter brewed with New Zealand hops giving it a light citrusy lemon and pine taste, were both chosen for the Slawit Moonrakers festival. Newer beers include Man o' War (4.2% abv) and Triple Tree Porter (5.0% abv), named after the infamous three legged gallows at Tyburn, London.

Golcar Brewery. Tel: 01484 644241

Guthlac Porter (5.0% abv) is one of John's favourite and most popular beers. It has been doing the festival scene recently, first appearing at the Huddersfield Oktoberfest along with the award winning Golcar Mild (3.6% abv). Guthlacs Porter and Pennine Best Bitter (3.8% abv) featured at Rotherham New York beer festival, Guthlacs Porter and Pale Trevale (4.2% abv) at the Slawit Moonrakers Festival and Pennine Gold (4.0% abv) at the 6th Triangle Cricket Club beer festival.

Bottled beers are available from the brewery or via the Bolster Moor farm shop.

THE JUBILEE REFRESHMENT ROOMS

THE STATION BUILDING, STATION ROAD, SOWERBY BRIDGE HX6 3AB

Tel 01422 648 285 <http://www.jubileerefreshmentrooms.co.uk>

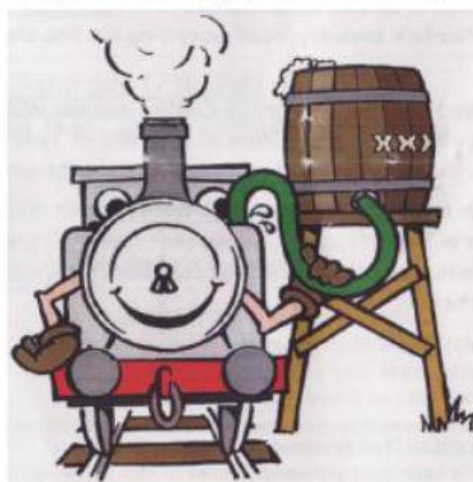
THE CALDER VALLEY RAIL ALE TRAIL GEM

Pie & Peas + a Pint for £5.50

*Tea, coffee, hot chocolate, soft drinks
& light refreshments served all day*

**Traditional cask-conditioned ales
from local and regional brewers
ciders, wines, European beers and
spirits available from noon daily**

**Open Sunday Noon to 10pm
Saturday 9am to 10pm
Monday-Friday 9:30am to 10pm**



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

Hand Drawn Monkey Brewing Co. Tel: 07906 279038

Rob and Tom were among 11 of the country's top craft brewers invited to BrewDog to produce 11 collaboration beers; the 12th was a mega collaboration brew between BrewDog and the other brewers featuring 11 different hop varieties. These were then unveiled in October at the BrewDog bar in Leeds. The HDM contribution was called Jephers The Big Red Dog (5.0% abv) – the canine version of the HDM mascot, Jephers the Monkey. The beer was a red rye style saison containing 15kg of oranges and 10kg of fresh ginger to give a punchy aroma of spiced oranges. It was brewed using Saaz hops with a few handfuls of pink peppercorns and extra oranges during conditioning. It was awesome and so was the price!

HDM's Untraditional Tradition (3.3% abv) won **Silver** in the Bitter Category (< 4.0% abv) at Peterborough beer festival earlier this summer. Well done Rob and Tom!

In the Monkey Loves Hops series, all 4.2% abv, there is No.7 hopped with Cluster hops; No.8 hopped with Ella and Pacific Gem hops; and the Star Inn edition with Amarillo, Celeia, Centennial and Marynka – a truly hoptastic brew. The next one Monkey Loves Hops No. 10 has Amarillo and Celeia hops.

A few new beers you may have had recently include HDM Porter (4.8% abv) brewed for Beverage Express; Liberty Super Special (4.0% abv) Pale with Sauvignon Blanc; and Hop Water Music (6.8% abv) brewed with Sorachi Ace, Cascade and Palisade hops with a late edition of Nelson Sauvin hops, giving strong lemony and apricot flavours.

Coming up to Christmas there is Super Duper Joyous Pale (3.8% abv), hopped with American, Australian and New Zealand hops to give a totally tropical taste; American Brown Ale (6.2% abv), a well hopped, complex malt and satisfying sweet finish from the addition of lactose (milk sugar). To top it all there is Generically Named Christmas Beer, a collaborative brew with Bexar county brewery. This is not your typical Christmas beers. Inspired by the flavours of eggnog, this is a big beer with a small abv. Expect vanilla, almond and spice in this golden beer with a velvety lactose and gentle lemony hop flavour.

On the festival scene, Pale (4.0% abv), IPA (5% abv), Whisky Aged Monster (8.4% abv) and Monkey Loves Hops #8 were at Huddersfield Oktoberfest. At York there was Monkey loves Hops #7, Smaller IPA (2.8% abv), What Would Jephers Do? (4.5%abv), and Hop Water Music (6.8%).

Magic Rock. Tel: 01484 649823

The latest news is that Magic Rock has fallen foul of trade mark infringement with its original and flagship beer, Curious (3.9% abv). It appears that Chapel Down winery in Kent has been selling its products under the 'curious' label for a number of years and they believe that Magic Rock's Curious infringes their trademark. As a result, from the 10th November, Curious is now re-named Ringmaster (3.9% abv) and similarly Curious NZ now becomes Ringmaster NZ (3.9% abv).

Another change is in the offering with the brewery having submitted a planning application (2013/62/92539/W) for a new brewery site on Beck Road, Huddersfield, with ancillary on-site provide the extra space for the expansion of the brew plant and fermenters whilst the dedicated brewery bar will allow more brewery visits and sales of their bottled beers and merchandise.

Earlier this autumn, Magic Rock accepted the Rainbow IPA Challenge which involved producing an IPA with one of the 7 colours of the rainbow as inspiration. Magic Rock was given blue and produced an excellent hop rocket blueberry IPA called Beauregarde IPA (6.0% abv).

New beers doing the rounds include: Circus of Sour (3.5% abv), described as a 'Bretted Berliner Weisse' – on at Gonzo's; BiCurious (3.9% abv), a special Nelson Sauvin dry hopped edition; High Wire NZ (5.5% abv); Dark Arts Vanilla edition (6.0% abv); and Magic Spanner (3.8% abv), brewed with a cycling theme for next year's Tour de France grand departure from Leeds.



Mallinsons Brewing Company. Tel: 01484 654301

Congratulations go to Tara and Elaine on winning the Huddersfield Oktoberfest **Beer of the Festival** aka "**Charlie's Award**" and **Bitter of the Festival** with their excellent single hopped pale ale, Nelson Sauvín (3.8% abv). Mount Pleasant Mild (3.9% abv) also won **Silver** in the Mild Category at Peterborough beer festival earlier this Summer. Well done!

Plenty of new beers as usual. In the bird series there was Creak Mouse (4.8% abv), commonly known as the long tailed tit; in the space series Xrays (3.8% abv) and Yellow Dwarf (4.3% abv) No. 25; in the single hops series Mosaic (4.0% abv) brewed with Mosaic hops and Kohatu (3.9% abv) brewed with NZ Kohatu hops; 599 (4.1% abv) and BG-Wai-iti (4.2% abv); in the dual hop series Pacific Cross (4.1% abv), hopped with Pacific Gem and Bramling Cross hops.

Other new beers include: Summit in the Water (4.0% abv) brewed with Summit hops; Experimental Citronell (3.9% abv), a triple hopped pale blonde ale using Experimental 366, Citra and Centennial hops to give a tropical fruit flavour; Session Pale Ale (SPA) (4.0% abv) and The Count (3.6% abv), a very pale blonde bitter hopped with Amarillo hops.

Jack o' Hops (3.8% abv) was a dry hopped festival special for the Rat & Ratchet Halloween beer festival brewed using Perle, Aurora and Amarillo hops and dry hopped with Citra hops.

Following reports in the Press about poisonous False Widow spiders, 1 adult and two babies spiders were found in the brewery toilet. Having been dispatched they provided inspiration for Tara's new beer, False Widow (3.8% abv); a very pale golden ale with a citrus fruity aroma and full hoppy flavour resulting from the Magnum, Saaz and Chinook hops. Hot the trail is Jack the Lass, (3.9 abv) a blond coloured bitter with an orangey/citrusy nose, bitter citrus taste and bitter finish.

On the festival scene, there was: Danger Hops (5.0% abv), 599 (4.1% abv), Xrays (3.8% abv) and Sussex Amarillo (3.7% abv) at York; Summit in the Water and BG-Wai-iti at Sheffield; centennial and SPA at the Moonrakers beer festival; and Pulp Citron (4.1% abv), a hoppy mango flavoured bitter and Intense (3.9% abv) at the Star Inn Winter beer festival.

Milltown Brewing Company. Tel: 07946 589645, 01422 610579

Jack o' Lantern (4.2% abv) has been brewed again for Autumn. This is a dark red ale with a smooth malty and fruity taste, ideal for the Halloween festivities. It was featured at the recent Marsden beer festival.

The latest new beer is William Horsfall Blonde (WHB), named after the Marsden woollen manufacturer who was murdered by the Luddites in 1812. This is a pale yellow coloured bitter brewed with lager malt and late hopped with Chinook and Cascade hops to give a fruity aroma and citrusy finish. It was chosen for the Huddersfield Oktoberfest along with American Pale Ale (3.9% abv) and Golden Hop (3.8% abv). Jack o' Lantern and American Pale Ale both featured at the Slawit Moonraker beer festival.

Neil brewed a Movember special called Mustache (3.8% abv). This was a pale ale with a touch of wheat malt and a blend of American hops, providing a fruity and zesty grapefruit flavour. Black Jack Porter is out again for December.

There will be a Christmas special called On the Piste (3.9% abv). This is a pale session ale brewed with Maris Otter malt and nicely balanced with English and American hops, creating a pleasant citrusy, dry lingering flavour. For the New Year, there will be New Year's Resolution (3.8% abv), a blonde session ale brewed with Maris Otter malt and a variety of English hops to give a fruity citrusy aroma and flavour.

Nook Brewhouse. Tel: 01484 682373

In September, the nook Brewhouse was awarded a **Bronze** medal for its Oat Stout (5.2% abv) in the Porters, Stouts, Old Ales and Strong Milds category at this year's SIBA North East regional beer competition held at the Knavesmire in York. It was chosen by 60 judges out of 25 other dark beers from around Yorkshire and the North East. Oat stout is described as a full bodied stout brewed with oatmeal to create a smooth deep body and richness of flavour with liquorice

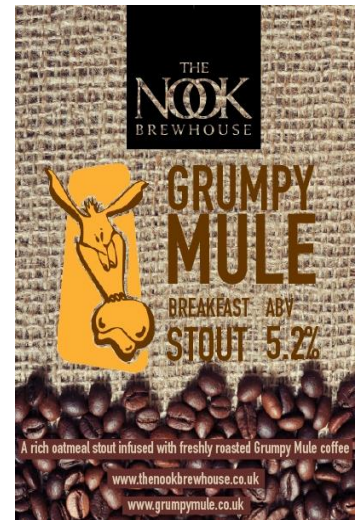
overtones on the palate matched by roasted malt flavours. Well done the brewing Team.

The Nook Brewhouse has been used for cuckoo brewing the Project Gonzo beers for Holmfirth's Gonzo craft beer bar. The first is Project gonzo #1 (4.6% abv) which is a blend of Red and stout and finished by dry hopping with American hops. Various blends have been done and dry hopped with different hops – the first with Cascade hops. The plan is to produce up to 4 different beers each with their own different character.

The latest new beer is a collaboration between the Nook Brewhouse and the Meltham coffee roasters Bolling Coffee, home of Grumpy Mule Fair Trade coffee. The beer, Grumpy Mule Breakfast Stout (5.2% abv) is described as a rich oat stout infused with freshly roasted Grumpy Mule Coffee. It took a little while to find the right balance of flavour but it was not short of caffeine.

In the new year there will be the launch of a series of new flavoured beers developed with input from Liam Root, Head Chef at the Carniceria restaurant.

Winter Spiced Red (4.5% abv) has been brewed again for the festive season and is a deep red ale, malty with notes of cinnamon, orange, aniseed and ginger. This was on at the recent Rat & Ratchet Halloween festival. On the festival scene, Nooky Brown Ale and Baby Blonde featured at the 3rd Rastrick BF; Rescue Red (3.8% abv) at the Slawit Moonrakers BF; Blonde and Oat stout at York BF, and Yorks (3.7% abv) at Otley BF.



Rat & Ratchet Brewery. Tel: 01484 542400

White Rat (4.0% abv) has very quickly become something of a cult beer. The beer is often the first beer to sell out at beer festivals and judged beer of the festival at several festivals including Liverpool and Dewsbury. Therefore it comes as no surprise to learn that it was awarded **Gold** in the Best Bitter category and **Silver** for overall best beer at the SIBA North East Beer competition held at York beer festival. Well done!

Rat Against the Machine (7.0% abv), an intensely hopped American style IPA with a citrus hop aroma and taste, was voted winner in the Strong Bitter category at Huddersfield Oktoberfest beer festival. Again well done! This beer also featured at York beer festival along with White Rat and Rat Attack (3.8% abv).

Yorkshire Rat (4.0% abv) was a limited brew of 20 firkins only. It was brewed with fresh green Yorkshire hops – the first commercially grown hops in Yorkshire for generations, which gave it a fresh citrus, spicy and grassy hop aroma. If you missed it, you'll have to wait until next year.

The latest Project Rat beer is Project Rat 6 (5.5% abv), a smooth, yet robust sweet milk stout, jet black in colour with chocolate and roasted malt flavours. Another new beer is the Great Ratsby (4.0% abv), a pale dry bitter brewed with NZ Sticklebract hops which impart a piney, lemony and resinous hop aroma to this beer.

Whisky Cask Aged Ratsputin (7.4% abv) is a complex Russian Imperial Stout that has been conditioned in wooden hogshead whisky casks. It will be released in three batches from November and hopefully you will be able to taste the difference ageing in a whisky cask makes.

Other new beers reported include: Ratmobile (4.0% abv); Smoked Rat (4.7% abv), a dark smoked ale; Rat in My Kitchen (4.0% abv), a golden ale; Verminator (4.8% abv), a brown IPA; Rat out of Hell (6.0% abv), a stout; and Kirkleesius Campus Rattus (3.8% abv), a golden hoppy ale for the Huddersfield University students; and Rat o' Lantern (4.5% abv), a one barrel special brewed with pumpkins for the Rat & Ratchet Halloween festival which was dark, malty and fruity with a caramel sweetness and bitter finish.

Riverhead Brewery. Tel: 01484 841270

Halloween was celebrated with two new themed beers. Spiced Pumpkin (4.0% abv), an amber

coloured beer with orange flavours re-inforced with warming spices, and Ginger Bread Mild (3.6% abv), a warming traditional mild brewed with winter spices and real root ginger. Both these beer featured at the Rat & Ratchet Halloween festival.

Look out for Mrs Cratchets Copper Cracker (4.3% abv) and Cinnamon and Orange Wheat stout (5.0% abv), brewed with Belgian yeast, which will be out in December.

In the "cloud" series there is White Cloud (4.5% abv); Nimbus (5.0% abv), a pale ale brewed with Goldings hops; Stratus (4.0% abv) a pale ale brewed with American hops; Cirrus (4.1% abv) brewed with Simcoe hops; and Snow cloud (4.5% abv), a pale ale.

Recent beers include Brewdica (5.5% abv), a strong IPA, Brewsters IPA (5.0% abv) and Brewsters Blonde (3.8% abv).

On the festival scene, Sherbert Lemon (4.0% abv), a lager coloured wheat beer flavoured with lemongrass and lime leaves, and Liquorice Stout (5.0% abv), a rich stout full of roasted malty flavours and brewed with real Yorkshire Liquorice, were featured at Wakefield Beer festival. Lavender Blonde, Brewdica and Brewsters IPA were chosen for Huddersfield Oktoberfest, while Brewsters Blonde, White Cloud and Nimbus appeared at Sheffield.

Sportsman Brewing Company. Tel: 01484 421929, 07866 901162

Brewing has been fairly quiet with no new beers of late. However, the core beers have featured at recent beer festivals. Darker shade of Ale (3.9% abv), a dark mild with roasted malt overtones and Kellerbier (4.3% abv), a German style pilsener beer, were chosen for the Huddersfield Oktoberfest. The latter, also featured at the Cricketers Oktoberfest beer festival. Darker Shade of Ale , HopsCotch (3.9% abv) and Naughty (6.8% abv) all appeared at Sheffield beer festival.

Summer Wine Brewery. Tel: 01484 665466

The brewery has been involved recently with a Tap Takeover at the Friends of Ham in Leeds where they teamed up with Bundobust, a caterer specialising in Indian foods and snacks. The food was accompanied by six of their beers including an IPA.

Further afield, Summer Wine beers have been selling as far away as the Hanging Bat in Edinburgh where Berry Big Porter (7.2% abv), Rum B-A Calico Jack and Imperial Stout (10.0% abv) have been on offer.

Recent beers have included Calibo (6.5% abv) which is described as a Californian Brown Ale; Yellowstone (4.3% abv), a pale ale and The Devil loves Bramling Cross (7.2% abv) packed with Bramling Cross hops..

Zenith Pale Ale (4.0% abv), Barista Espresso Stout (4.8% abv) and Rouge (5.8% abv) all featured at the recent Huddersfield Oktoberfest.

Thirstin Brewhouse. Tel: 07908 986562

The Thirstin beers have been making their mark on the local beer scene and the local beer festivals. At the Huddersfield Oktoberfest, Stewart featured both the Mild Thirst (3.6% abv), a dark chestnut mild with hints of coffee and dark chocolate, and Thirstin Quencher (5.0% abv), a strong pale ale brewed with New Zealand hops, giving a mixture of grapefruit and pine flavours. Both these beers featured at the York beer festival.

Stewart brewed a Halloween themed beer called Bloodthirsty (4.5% abv), a hoppy red ale, for recent Rat & Ratchet Halloween festival. However, it did not include pumpkins!

Other new beers include: Amarillo Gold (4.5% abv), which is a pale hoppy bitter brewed with Amarillo hops, and a new American style IPA called Dr Ferdinand (5.0% abv). The Mild and Amarillo Gold both featured at the recent Slawit Moonrakers beer festival and were well received. Four It (4.0% abv) is a golden session bitter which has gone down well at the Honley Liberal Club.

Currently, Stewart is focussed on getting his new 2½ brew plant online and launching a range of bottle conditioned beers in the new year. There will be a few warming winter ales available soon, particularly with a view to supplying in boxes or pins for home or parties over Christmas.

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

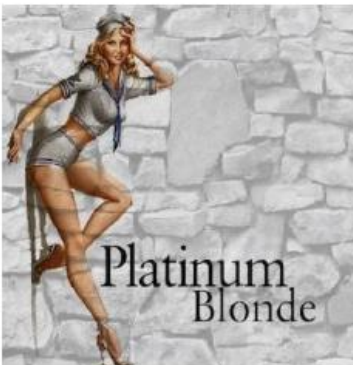
Plus many seasonal and special ales

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

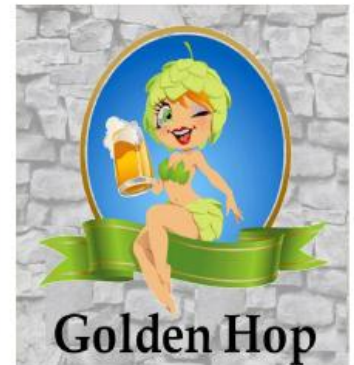
**Beers are NOW available through
SIBA's DIRECT DELIVERY SERVICE**

A member of SIBA – Society of Independent Brewers

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



**MILLTOWN
BREWING CO.**
The Old Railway Goods Yard, Scar Lane,
Milnsbridge, Huddersfield. HD3 4PE



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
Plus Seasonal Specials**



SIBA member for 2011

www.milltownbrewing.co.uk

To purchase or enquire about these products please call Milltown Brewing Co on
07946 589645 or 01422 610579

Pre-register Now for Members' Weekend & AGM, 25th - 27th April 2014



CAMRA Members' Weekend, featuring the National AGM and Conference, is where our members discuss our future policy and direction. The weekend also offers the opportunity to members to socialise with friends, visit recommended pubs and go on organised trips. The Members' Weekend is open to all CAMRA members and will be held at The Spa Complex, Scarborough from 25th April to 27th April 2014.

Pre-register your interest today

You can pre-register online through the Members' Weekend website:

1. Visit the Members' Weekend website: www.camraagm.org.uk
2. Select "Member Login" at the top right hand corner to log in to the website
3. Once logged in, click "Register" on the home page or on the navigation bar located in the top right hand corner
4. Once clicked, you should receive on-screen confirmation that your registration has been successful



Please note that joint members will need to login and register individually. Closing date for pre-registration is **Friday 28th March 2014**.

Alternatively you can register by returning the form below. As a pre-registered member you will receive the Members' Weekend Handbook before the event. This will be sent out the week following the cut off for pre-registration. Members' Conference packs will be available at the venue.



I would like to pre-register (Closing Date for Pre-registration is Friday 28th March 2014)

Membership Number	<input type="text"/>	Joint Member Number (If applicable)	<input type="text"/>
Full Names	First <input type="text"/>	Surname	<input type="text"/>
(Joint member details if applicable)	First <input type="text"/>	Surname	<input type="text"/>
	Email <input type="text"/>		

Volunteer at the Members' Weekend

There are plenty of volunteering opportunities to get involved in at the Members' Weekend. If you wish to volunteer to work at Weekend please mark in the boxes below, Tuesday the 22nd April to Monday 28th April 2014, the day and times which you would be available. Your details will be passed to the Members' Weekend Staffing Office and you will be contacted nearer the time.

Tue		Wed		Thu		Fri		Sat		Sun	
am	<input type="checkbox"/>	am	<input type="checkbox"/>	am	<input type="checkbox"/>	am	<input type="checkbox"/>	am	<input type="checkbox"/>	am	<input type="checkbox"/>
pm	<input type="checkbox"/>	pm	<input type="checkbox"/>	pm	<input type="checkbox"/>	pm	<input type="checkbox"/>	pm	<input type="checkbox"/>	pm	<input type="checkbox"/>



Please return the completed form to:
Members' Weekend 2014 Registration, CAMRA, 230 Hatfield Road, St Albans, Herts, AL1 4LW.
Closing date for pre-registration is **Friday 28th March 2014**

Local and Regional Beer Festivals

5th – 8th December	New Breweries BF, Imperial Club, Cliff Street, Mexborough, S64 9HU Thu & Fri 4pm – 11.30pm; Sat & Sun 12 noon – 12 midnight.
12th – 15th December	Winter BF, Suddaby's, 12 Wheelgate, Malton, North Yorks. YO17 7HP Normal opening hours.
22nd – 25th January	Manchester BF, Velodrome, National Cycling Centre, Stuart St, Manchester M11 4DQ. Wed 4.30 -10.30pm; Thu & Fri 12 noon – 10.30pm; Sat 11am – 7pm
30th January - 1st February	10 th Pendle BF, Municipal Hall, Colne, BB8 0AE Thu 4.30pm – 11pm; Fri & Sat 11.30 – 11pm
7th – 8th February	16 th Chesterfield BF, The Winding Wheel, Holywell St, Chesterfield Fri & Sat 11am – 4pm; 6.30 – 11pm.
13th -15th February	FebFest BF, White Cross Inn, 2 Bradley Road, Bradley, Huddersfield, HD2 1XD Thu & Fri 6pm – 11pm; Sat 12 noon – 11pm
19th – 22nd February	National Winter Ales Festival, Roundhouse, Derby Rail Station, DE24 8JE Wed 4pm – 11pm; Thu – Sat 11am – 11pm
20th – 22nd February	Bradford BF, Victoria Hall, Victoria Rd, Saltaire, Bradford. BD18 3JS. Thu 6pm – 11pm; Fri 11.30am – 4pm; 6-11pm; Sat 11.30am – 4.30pm; 7 -11pm
11th -15th March	SIBA BeerX, Ice Sheffield, Coleridge Rd, Sheffield, S9 5DA Note: Public & CAMRA access - Wed & Thu evenings; Fri late afternoon & evening; Sat all day.
24th – 26th April	24 th Doncaster BF, The HUB, Chappell Drive, Doncaster, DN1 2RF Thu 6pm – 11pm; Fri & Sat 11am – 11pm.

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.

A Campaign of Two Halves

Join CAMRA Today

Complete the Direct Debit form opposite and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details		Direct Debit	Non DD
Title _____ Surname _____	Single Membership	£23 <input type="checkbox"/>	£25 <input type="checkbox"/>
Forename(s) _____	(UK & EU)		
Date of Birth (dd/mm/yyyy) _____	Joint Membership	£28 <input type="checkbox"/>	£30 <input type="checkbox"/>
Address _____	(Partner at the same address)		
_____ Postcode _____	For Young Member and concessionary rates please visit www.camra.org.uk or call 01727 867201.		
Email address _____	I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association		
Tel No(s) _____	I enclose a cheque for _____		
Partner's Details (if Joint Membership)	Signed _____ Date _____		
Title _____ Surname _____	Applications will be processed within 21 days		
Forename(s) _____			
Date of Birth (dd/mm/yyyy) _____			

01/06

Campaigning for Pub Goers & Beer Drinkers **Enjoying Real Ale & Pubs**

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

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

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

Service User Number 9 2 6 1 2 9

Name and full postal address of your Bank or Building Society

To the Payee: _____ Bank or Building Society

Address _____

Postcode _____

Name(s) of Account Holder

Branch Sort Code

Bank or Building Society Account Number

Reference

FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

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

Membership Number

Name _____ Postcode _____

Instructions to your Bank or Building Society

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

Signature(s) _____ Date _____

Banks and Building Societies may not accept Direct Debit instructions for some types of account. This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

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

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

Mon 9th Dec	Branch Meeting at the Slubbers Arms, Hillhouse, Huddersfield HD1 6HW for 20.00hr. Bus 363 at 19.25 from Huddersfield Bus Station
Sat 14th Dec	Branch Christmas Social at the Commercial, Carr Lane, Slaithwaite, HD7 5AN for 20.00hr. Bus 184 at 19.30 from Bus Station or 19.30 train from Huddersfield.
Mon 16th Dec	Branch Presentation of Autumn Pub of the Season award to The George, Upper Denby for 20.00hr. Minibus from St George's Square, Hudds for 19.30hr.
Mon 13th Jan	Branch Social Crawl of Huddersfield Town centre bars. Meet at 7.30pm at Bar Maroc, 8pm Zetland, 8.30pm Rhubarb, 9pm Zephyr Bar, 9.30pm Northern Taps, 10pm Herberts Bar
Mon 20th Jan	Branch Meeting at Marsh Conservative Club, Abb Street, Marsh, HD1 4PB for 20.00hr. Lindley Bus from Westgate,
Mon 3rd Feb	Good Beer Guide 2015 Voting Meeting at the Rat & Ratchet, Chapel Hill, Huddersfield, HD1 3EB for 20.00hr. CAMRA Members Only
Mon 24th Feb	Branch Meeting at the Monkey Club, Dean Brook Rd, Armitage Bridge HD4 7PB For 20.00hr. Bus No. 324 at 19.10 from Bus station

CAMRA Regional Meetings

Sat 1st Mar Sheffield. Venue to be confirmed 12noon meeting

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 Autumn Edition is: 18th February 2014

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 Robert.Tomlinson@cht.nhs.uk

Advertising rates:

We are now full colour

Full page £82 (colour), £72 (b&w)

1/2 page £47 (colour), £42 (b&w)

1/4 page £31 (colour), £26 (b&w)

Discounts available for advance payments. Contact the Treasurer at w.fiddler@hud.ac.uk for details.



Dewsbury Railway Station
Wellington Road,
Dewsbury WF13 1HF
T: 01924 459193
www.imissedthetrain.com

WestRidingRefreshmentRooms

News & Events

Pie Night: Tuesdays | Spice Night: Wednesdays | Winter Warmers: Thursdays [5-9pm]
Christmas carol singers: 17th December - 8pm



1 St Johns Rd,
Huddersfield HD1 5AY
T: 01484 421929
www.undertheviaduct.com
 SportsmanHuddersfield



Alternative Christmas Menu: 13th Nov - 19th Dec ... see website for details
Spanish lessons: Tuesdays 7.30pm | Spanish Tapas: Thursdays & Fridays 5-8pm

News & Events



THE CRICKETERS ARMS

Cluntergate, Horbury
Wakefield WF4 5AG

T: 01924 267032

CricketersArmsHorbury

News & Events

Quiz Night: Wednesdays - 8.30pm | Open Mic Night: every second Sunday of the month
Folk Club: last Sunday of the month - 7pm | 3rd birthday celebration: 30th Nov - 8.30pm

Brambles

Bar & Cafe



CAMRA AUTUMN PUB OF THE SEASON 2012

ALSO IN 2014 GOOD BEER GUIDE

Fantastic Selection of Local Real Ales including

Brambles Best Bitter & Brambles Dark Mild

Plus **5 Rotating** Guest Ales & Traditional Cider



OPEN DAILY FROM 10AM

FOOD SERVED DAILY

Saturday 10am – 8.30pm; Sunday 10am – 6pm; Monday 10am – 3pm

Tuesday to Friday 10am – 3pm, 5pm – 8.30pm

Delicious pub food with an added twist!

Also tea, coffee & tasty home bakes served daily!

Book your parties in the Brambles Blackberry Lounge.

Fully air conditioned function room holding up to 100 guests.

Brambles Bar & Café
Towngate
Holmfirth
HD9 1HA
01484 684166

