



**CAMPAIGN
FOR
REAL ALE**

Ale Talk

The Real Ale Magazine of Huddersfield CAMRA



The George Inn, Upper Denby. Autumn Pub of the Season 2013

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SPRING 2014

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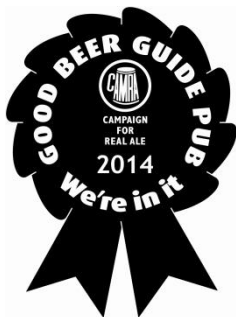
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HUDDERSFIELD CHAIRMAN'S REPORT

Those members who are regularly attend branch meetings and/or social events will know that I am stepping down in March having been chairman since November 2011. It has been a privilege to serve and a pleasure to work with like-minded people who were particularly supportive when I was at the foot of the learning curve. I have no doubt that my successor will receive the same support. As long as I remain living in the area I intend to be an active member of the branch.

CAMRA is now approaching some critical points in its major campaigns. Before the end of March Mr Osborne will be announcing his budget for the next financial year. As an organisation we have been lobbying hard for a second consecutive freeze in beer duty. This is essential if pubs and the jobs they support are to remain viable. We must hope and pray that the Chancellor again has the strength of character to ignore the nanny state Fascists who think they can cure all the country's ills by taxing people's pleasures on the spurious grounds that the alcohol abuse of the few is a threat to the social fabric of the nation when the criminal law, properly enforced, is there to deter, detect and punish those who commit alcohol related offences.

The other crucial issue is Pubco reform. There is one last Queen's speech before the next election. It is critical that the measures promised by Mr Cable to curb the abuses by Pubco's are set out in the legislative program when it is published in May. Be in no doubt that the major pub companies will be lobbying fiercely between now and May to prevent much needed reform. It is vital that CAMRA counters these vested interests effectively.

Paul Laxton
Chairman

Award Voting for Huddersfield Branch members only

To be voted upon at the Branch meeting at the Sair Inn, Linthwaite
on Monday 14th April 2014

Huddersfield CAMRA PUB or CLUB of the SEASON SPRING 2014

Nominations: **The Grove**, Town; **The Kings Head**, Town; **Wills o' Nats**, Meltham

Name of the Pub or Club of the Season: _____

Huddersfield CAMRA MILD PUB and CLUB of the YEAR 2014

Nominations: **Marsh Liberal club**, Marsh; **Golcar Central Liberal Club**, Golcar;
Commercial, Slaithwaite; **Rat & Ratchet**, Town; **The Star**, Town; **The Sportsman**, Town.

Name of the Mild Pub & Club 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 14th April 2014**

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Out and About Huddersfield

The **Star** at Folly Hall will be holding its **Spring Beer Festival** starting Wednesday 19th March. Also on the night, the Branch will be presenting two awards to Mallinsons brewery from last year's Oktoberfest beer festival. The awards are for **Beer of the Festival** (aka Charlie's Award) and **Bitter of the Festival** which were won with Nelson Sauvin. Continuing with the festival, The Star has achieved national acclaim in *The New Imbiber* by being voted in David Hughes Annual Review 2013, **Best Pub Beer Festival**. Well done Sam and all her staff.

The **Rat & Ratchet** will be holding its **Rat Inn-Fest** over the weekend of the 25th to 27th April when the bar will be turned over to Rat beers featuring both new and old favourites. Richard is also planning a small Mild & Cider festival in May, dates to be confirmed at the time of going to Press. Look out for details in the pub nearer the time.

The **Cherry Tree** (Wetherspoons) has been voted Huddersfield CAMRA's **Winter Pub of the Season 2013/14** in recognition of its beer and promotion of real ale. A presentation was made to Andy, the manager, by Paul Laxton, retiring Branch chairman at the end of February. This is the pubs second award for this highly competed for accolade.

Brian Dickson, bar manager and occasional brewer, has left **The Grove** to take up the position of new head brewer at Northern Monk Brew Co. based in Leeds. Otherwise, its business as usual at the Grove with Ian taking a more hands on approach with beer ordering.

The Head of Steam owned by local entrepreneur, Tony Brookes, has been sold to the North East brewer and retailer, Camerons Brewery. This has not affected the beer range short term and the pub will continue to sell guest ales. Eleanor Floyd has taken over as the new manager and if investment is forthcoming from Camerons, the beer quality can only improve.

The **Kings Head** is due for some major refurbishment later in the year once Kirklees Council get their act together and the grants are forthcoming. In the meantime, the beer range and quality remains its usual high standard. Don't forget, there are two handpulled ciders available.

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Huddersfield CAMRA Pub of the Year 2005
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A recent crawl of the student pubs and bars around Town revealed some interesting places with a diverse range of beers. A surprising find was the **Bar Maroc** (formerly the Island Bar) which has 4 handpulls serving Marstons EPA, Jennings Cumberland Ale, Jennings Cockle Warmer and Toasty Oasty. The bar also does a good range of pizzas for under a £5. Beer quality was very good and the pumpclips indicated that the beers included local guest beers. The **Zetland** has a reasonable selection of real ales on handpull which included two Mallinson beers Aramis and The 12 hops of Christmas, Greene King Rocking Rudolph and Ossett Treacle Stout. **Rhubarb** has Black Sheep Golden Sheep and Copper Dragon Golden Pippin as regular beers with guests such as Moorhouses Witchfinder General, Ice Witch and Premier Bitter, Bosun's Jingle Bells and Phoenix Arizona. **The Scream** (Stonegate Pub Co.) has Greene King IPA and a guest Naylor's Magnum. The **County** has Copper Dragon Golden Pippin and Wells Bombardier as regular beers. The quality is good. The **Zephyr Bar** in King Street has a handpull selling a guest beer which was Wentworth Ruby Robin on the visit. There was also Flying Dog Christmas Beer on tap. **Northern Taps** has 4 handpulls but no pumpclips for reference, preferring brown paper label tags. Refer to the blackboard for beers or ask if in doubt. Beers available were Northern Cask (Tetley Bitter), Milltown Golden Hop, Robinson's Bitter and Castle Rock Snowfall. **Herberts Bar** has Bradfields Farmers Gold, a house beer Herberts Champion Ale 3.9%, and guest ales such as Partners J.Y.B. Thwaites Good Elf, and Phoenix Snowbound. Nevison's is now the **Zephyr Bar & Kitchen**. This has just one handpull and was selling Copper Dragon Golden Pippin when last visited. The **HDM Beer Shop** is the brewery tap for the Hand Drawn Monkey brewery and usually has 3 or 4 of their beers on handpull plus a good range of guests beers. The **Blue Rooms** in Byram Arcade has a single handpull which has been selling Saltaire Blonde and Naylor's beers. Note the licensed refreshment rooms are only open during day not at night. The **Wellington** in Westgate is reported to be selling Theakston beers. The **Plumbers Arms** has recently tried different real ales and Caledonian Deuchars IPA has been on sale.

Armitage Bridge: The **Armitage Bridge Club** (aka **Monkey Club**) recently played host to the local Branch. The club has 3 handpulls serving Timothy Taylor's Boltmaker and two guest ales. The annual beer festival has a *Tour de France* theme this year. **Le Monkeyfest de 2014** will be held on Saturday and Sunday 28th and 29th June.

Bradley: The **White Cross** held a very successful beer festival recently and it didn't snow! There were a few new beers on hand, one from a local source with others coming from Scarborough, Wales and the West Country in spite of the floods.

Birchcliffe: The **Grey Horse** has been levelled and a Tesco store is being built on the site.

Crosland Moor: The **Rising Sun** has a new landlady, Janette, who previously ran the **White Hart** at New Mill. She is keen to try various guest beers in preference to Tetley Bitter. More reports please. The **Crosland Moor WMC** has a single handpull and was reported to be selling Milltown Platinum Blonde. The **Crosland Moor Golf Club** has Thwaites Wainright and Copper Dragon Golden Pippin on handpull. The **Sands House**, a busy pub known for its dining out, was reported to be selling Castle Rock Snow Drop alongside its regular beers.

Denby Dale: The **Pie Hall** has recently been awarded **Cask Marque** accreditation. Phil Grain, who runs the club, normally sells Tetley Bitter and Mild as permanent with an Ossett beer such as Ossett Gold and a guest. The **Pie Hall** will be playing host to the annual Lions **Denby Dale Beer Festival** over the weekend of the 14th and 15th March. See festival file for details. There is a new landlady at the **White Hart**. Daniella re-opened the pub for business on Friday 17th January and is keen to maintain real ale in the pub, although the range may not be vastly different from previous. The **Denby Dale Club** continues to serve its two staple beers Sam Smith's Brewery Bitter and Tetley Bitter, both competently kept and served. The **Dale Inn**, a Thwaites house, has Thwaites Original plus the seasonal specials. Beer quality is good. The pub is handy for the bus and train.

Hade Edge: The **Bay Horse** is up for sale. The local population and current landlord are looking to set up a Co-operative to buy it. The pub sells Jennings Cumberland Ale and when visited recently, Jennings Mild was back on - selling at least 1 barrel a week.

Harden Moss: The **Huntsman** is a Lees house which on a recent visit was selling MPA (Manchester Pale Ale), Lees Bitter, Marco Pierre White and Plum Pudding. Beer quality is good.



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Highburton: The **Smiths Arms** has Greene King brewed Hardy Hanson Bitter and season beers plus Smiths House Beer

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 though closed on Monday. High quality ales and food are the order of the day. There are 4 handpumps serving Empire and a Lees beer plus Pure North cider. It is on the Holme bus route and there is a car park opposite.

Holmfirth: The **Nook** will be holding their Spring Beer Festival, **Grand At T'Bar**, in April. The festival will feature over 50 beers themed to coincide with the Tour de France cycle race *grand départ* which will be coming through Holmfirth. **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 added John Willie Lees Bitter to its range of LocAle beers from Empire and Milltown. Recent guest ales have feature Great Heck and Phoenix beers. The **Old Bridge Hotel** is due to be re-fitted in March. It regularly has Copper Dragon Golden Pippin, Tetley Bitter, Green King IPA and Black Sheep Bitter plus guests. Recent ones include Nobby's Best and Teignworthy Gun Dog. There is a new landlord in the **Elephant & Castle**, Beers include Tetley Bitter and Robinson's Dizzy Blond.

Holme Bridge: The **Bridge** has added John Willies to its regular beers. The pub has 4 handpulls serving an Empire and a Milltown beer plus guests which was Phoenix Spotland Gold on a recent visit. There is also a handpulled cider from Pure North – Valley Gold. It is understood that the adjoining brewery should be online in March and the first beers will be available at the Bridge and Brambles in Holmfirth later in the month.

Kirkburton: The **George** has Marston's Pedigree plus Marston's seasonal beers and Jennings Bitter. The **Royal** is still closed. **The Foxglove** has a good range of well-kept beers from the Vintage Inns beer portfolio which include Adnams Broadside, Marstons Pedigree, Top of the Hops. The **Spring** has Tetley Bitter as its single real ale. **The Junk**, Turnshaws, has a house beer Junk House Bitter, White Lion Bitter and Goose Eye Chinook.

Lindley: The **Nightingale** serves locally sourced beers such as the Nook Brewhouse and a variety of guest ales. The **Lindley Liberal Club** usually has two guests on handpull but the emphasis is mainly on stronger malty beers rather than paler hoppy session beers. It is reported that Julia Woodhead, the landlady of the **Saddle**, is leaving after 11 years behind the bar. This is a Thwaites pub which serves one or two the Thwaites beers such as Thwaites Bitter or Lancaster Bomber.

Linthwaite: The Coach & Horses has new licensees. The pub will be closed for a few weeks while refurbishment takes place. It is rumoured that real ale is going to be re-introduced. Reports please.

Lockwood: **The Lockwood** has recently extended its guest ale selection alongside regulars such as Copper Dragon Golden Pippin, Phoenix Lockwood – the house beer. On a recent visit, there was Cross Bays Sunset, Bradfield Farmers Blonde and Copper Dragon's new beer West Coast Pale. The beer quality was very good and locals were reported to be pleased with the new beers. The **Shoulder of Mutton** has 8 handpulls serving a wide range of good beers from both regional and local breweries. In addition to serving Tetley Bitter and Mild and Copper Dragon Golden Pippin, it is a regular local outlet for Mallinson and Owenshaw Mills beers. Owenshaw Mills Stout 13 has overtaken Guinness sales and following a competition held in the pub with over 60 entries, is now renamed Dark Satanic Stout. The **Lockwood & Salford Conservative Club** has been selling Tetley Bitter at a discounted price which has had an effect on the turnover of the guest ales. Despite this the Club has some good guest ales with recent ones such as Magic Rock Highwire, Partners Ghost and Roosters Yankee. The **Yorkshire Victoria** has been reported as serving good Black Sheep Bitter.

Longwood: The **Dusty Miller** has recently undergone a £120,000 facelift with internal structural changes to the bar, toilets and cellar. The pub is now 'Free of Tie' and is the locally based Milltown brewery's new brewery Tap. There are 6 handpulls on the bar serving Milltown Platinum Blonde, Timothy Taylors Landlord and Black Sheep Bitter as permanent, alternating Milltown

Brambles

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CAMRA AUTUMN PUB OF THE SEASON 2012

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beers plus guests from local and regional breweries. Jason McCartney, local MP for the Colne Valley dropped in on the opening night Thursday 27th February. The pub will be continuing its successful acoustic and quiz nights, while reinstating the darts, dominoes and pool teams. The **Longwood Bowling Club** has two handpulls serving rotating 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 **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.

Lower Cumberworth: The Foresters Arms has a new licensee, Jeff Mitchell, who is keen to restore the pub to its former glory and see great real ale on the bar again. The pub has recently been awarded Cask Marque accreditation and an Ossett Brewery Perfect Pint plaque and Certificate. Food is available and there is also a meeting room. Please call in and lend your support.

Marsden: The **River Head Brewery Tap** has recently scored 100% on all its beers following a Cask Marque accreditation check. This pub continues to brew some excellent beer under the watchful eye of Lisa, head Brewster, and also to serve them in tip top condition. The **Mechanics Hall** will be hosting the local folk duo O'Hooley & Tidow on Saturday 8th March. Heidi and Belinda have written a song called **Summat's Brewin'** for their new album **The Hum**. The song is inspired by their love of real ale and is all about good ale and its lyrics mention local brewers, Mallinsons, Milltown, Magic Rock, Sportsman, Riverhead and Summer Wine. The **Tunnel End Inn**, Waters Road, is up for sale at £395,000. The pub stopped trading in February 2012 but the pub (a five bedroomed property) is perfectly preserved after being closed for the last few years. The pub licence is current. Ideal opportunity for a bed and breakfast pub?

Meltham: The **Waggon & Horses** has taken Tetley Bitter off. It still has Thwaites Wainwright, a Wychwood beer - usually Hobgoblin and Timothy Taylors Landlord. Caledonian IPA was available on a recent visit. The **Swan** has re-opened and has one handpull in use. This was serving Tetley Bitter on a recent visit but other beers may be trialed according to the landlord. The **Meltham Liberal Club** has two handpulls, one of which has Tetley Bitter with the other serving a guest beer. The guests have included beers from Milltown and Bradfield breweries, plus others from the Carlsberg & Heineken guest ale list. The **Victoria Park** has Tetley Bitter on permanently with an ever changing guest ale from local and regional breweries. The **Wills o' Nats** has been voted Huddersfield CAMRA Rural Pub of the Year 2014, for the second year running. This is an impressive achievement particularly when competing against some very good close seconds. A presentation will be made by the Branch in the near future. The pub serves Timothy Taylors Landlord, Black Sheep Bitter and Greene King IPA as regular beers with a good selection of guest beers. On a recent visit these included Wharfedale Gooseberry Blonde, Otter Pale, Ambridge Just Jane, Coach House Flintlock. The **Durker Roods Hotel** has Saltaire Blonde and Copper Dragon Golden Pippin as regular beers with two guest ales from local breweries such as Partners, Ossett and Stod Fold from Halifax.

Netherton: The **Beaumont Arms** has 6 handpulls serving a good range of beers, all well kept. Tetley Bitter and Mild and Adnams Southwold Bitter are regular beers with occasionally changing guests such as Harviestoun Bitter & Twisted, Bradfield's Farmers Blonde and Robinson's Dizzy Blonde. The pub also serves food and is on the main road with ample parking space.

Paddock: The **Royal Oak** (Punch) is up for sale and may well close permanently if a suitable buyer cannot be found. The **Angel** is due to be converted into flats and the **Commercial** is rumoured to be turned into a restaurant. The **Tam o' Shanter** closed some time ago although the **Ship Inn** at Paddock Foot did re-open in December. These pub closures are a loss of a community asset which may have something to do with changes in the local community itself.

Skelmanthorpe: The **Grove** has a new landlady, Diane Stanford. This village community pub serves traditional home cooked food and has 4 handpulls. Permanent beers include Ossett Silver King and Fullers London Pride, with two ever-changing guest ales from different breweries. Since taking over the pub Diane has organised a Meet the Brewer night with brewers from Ossett coming to give a talk and demonstration of their beers. The pub also has a quiz night.

Stocks Moor: The Clothiers is reported to be selling Theakston's Bitter and Copper dragon Golden Pippin.



THE GEORGE INN

Upper Denby



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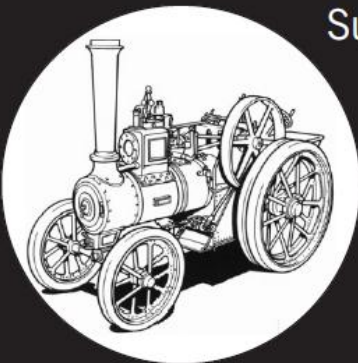
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Autumn Pub of the Season 2013

The Huddersfield Branch of CAMRA has voted The George Inn at Upper Denby its Autumn Pub of the Season. The George is a family run traditional village pub which is well-known for its real ale. It is one of the few places left in Denby where the Community can meet and enjoy a drink among friends, as well as welcoming visitors and walkers who pass through the village.

The pub was formerly owned by Admiral Taverns but was acquired by Dean Wyatt, the current licensee, in 2008. At that time, the village was in danger of losing its only pub and Dean was determined that this valuable community asset should not be lost to housing. Once the lease was up and after much negotiation, Dean and Tony were able to buy the George and save the village local for the benefit of the community.

Dean's father, Tony, then became joint licensee, covering for Dean while he studied at University. Since then they have run the pub as a Free House serving Tetley Cask Bitter and Timothy Taylors Landlord as permanent, with guest ales drawn from local and regional breweries such as Ossett, Abbeydale, Concertina, etc.

Tony and Dean are no strangers to real ale. Their passion for beer quality has resulted in them gaining Cask Marque accreditation for their beers in addition to winning this CAMRA award.



Landlord Dean (left) receiving the POTS award from Branch Chairman Paul Laxton

It was notable at the award presentation that three generations of the family were present. Dean's grandfather, Doug Wyatt, ran the Firwood Cottage at Walkley and was one of the very first Sheffield licensees to receive a special CAMRA award in 1985 for 10 consecutive years in the Good Beer Guide. What better pedigree can you have!

The stone built George Inn stands on Denby Lane. It has been extended over the years to include a comfortable lounge with an open fire. The tap room is one of those traditional rooms that still retains a real fire, part stone floor and part wooden floorboards, with bench seating around the walls. To the rear of the pub is the beer garden with the unusual notice that "Dogs and Goats are welcome."

The pub hosts a weekly quiz night each Wednesday with live music on either a Friday or Saturday night, as advertised. There is a darts team which plays in the local winter league and a Bowls team during the summer months. For pool players, there is a pool table in the tap room.



Three generations of the Wyatt family – all landlords. Tony (left) Doug (centre) Dean (right)

Food is not normally served during the day but homemade pies are served in the evening. These are baked by Celia, Dean's mum, and come highly recommended. Pie and Pea walks are also popular.

Normal opening times are Monday to Thursday 5pm to 10.30pm; Friday from 5pm to 11.30pm; Saturday 1pm to 11.30pm and Sunday 11.30am to 10.30pm. Bank Holiday Mondays are 12 noon to 10.30pm.

The Pub of the Season award is Dean and Tony's first CAMRA award and hopefully, the first of many to come.



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Don't forget to include your name and address.

Bill Mell Remembered

Bill Mell, a founder member of the Kirklees branch of CAMRA died in January. He was 87 years old. He attended the first ever meeting of the branch at the White Lion on Cross Church Street, and before that was at a meeting in Bradford to test support for CAMRA in West Yorkshire.

Bill Mell is pictured on the left at the ICI Recreation Club in early 1992 when the Club received the award for CAMRA National Club of the Year 1991.

Bill, Vice Chairman of the Huddersfield Branch and Chairman of the ICI Club Beverage Committee is seen here with enthusiastic steward, Steve Gell, on the right. Under their guidance, the Club had introduced a guest beer policy a year earlier and had served more than 50 different guest beers in addition to the regular beers Tetley Bitter and Taylor's Landlord. *Editor's note*



Bill and his wife Joyce, who sadly died some years ago, were the unassuming hard workers that all organisations need. I am not sure that they ever held office for the branch, but whenever there was work to be done they never shirked. His name can be found in the front of the first ever Kirklees Guide to Real Ale. He was one of the 40 or so members who did that first ever survey of all the pubs of the area. This was an onerous task as few pubs had real ale at the time. Landlords were suspicious of strangers walking into their establishments and asking about hand pulled beer, whilst many breweries were downright hostile towards us. Bill, with his quiet courteous manner was just the man for explaining our ideals to the keg drinking populace. He was always to be found working at beer festivals, or delivering Ale Talk to remote pubs. This latter task was always achieved by public transport as Bill was a non-driver.

If Bill was a quiet man, his alter ego and main drinking partner was not. His lifelong friend and drinking partner was the rumbustious Harry Halstead. They made quite a pair, one shouting the odds, the other quietening the verbal fracas that ensured. Walking into a new pub they would survey the bar. If no real ale was on view, they would tell the landlord that they were 'just looking for a friend, but he's not here.' Then they would leave and find another pub that had a 'friendly' handpump on the bar.

Later in his life, Bill suffered from Parkinson's disease, and for his last few years lived in a nursing home. His main complaint when I used to visit him was that he was reduced to drinking bottled beer – "and not a lot of it either." His mind was still sharp, and he listened in disbelief when I told him of the number of breweries and real ale pubs that were springing up in Huddersfield. That this was an improvement, was due in no small part to his earlier endeavours, never crossed his mind. He was that sort of bloke.

Jim Turney

Bill's grandson, Rowan Butterworth, is doing a 135 mile charity bike ride on the 24th to 26th May in memory of Bill, raising money for Parkinson's UK; the Parkinson's support and research charity. You can find out more, and make a donation, at <http://uk.virginmoneygiving.com/rowanbutterworth>

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The Cherry Tree – Winter Pub of the Season.

The Cherry Tree has been voted Huddersfield CAMRA's Winter Pub of the Season in recognition of its promotion of real ale and cider. This is not the first time it has been awarded this prestigious accolade. The previous award was for Autumn Pub of the Season in 2007, albeit under different managers.

The Cherry Tree is a typical town centre Wetherspoon pub transformed from a former furniture sales room. It has a spacious open plan lounge area with strategically placed widescreen TV's featuring all day Sky News and Sports, and free WiFi. Towards the rear of the room is a separate raised dining area whilst downstairs there is additional seating and drinking areas.

The pub is open from 7 o'clock in the morning for breakfast and food is served all day, every day of the week. The menu is varied and good value. Throughout the week there are special deals with the Steak Club on Tuesday; The Chicken Club on Wednesday; Curry Club on Thursday, Fish Friday and Sunday Lunch.

The ground floor bar has two banks of 5 handpumps serving a range of national branded beers such as Greene King IPA, Abbot Ale and Ruddles and an ever-changing regional selection. Like most Wetherspoon pubs the emphasis is on supporting local breweries which in this pub are, Elland, Acorn, Abbeydale, Saltaire, Old Bear and York breweries. To illustrate this there is a large regional map by the bar identifying the places where the beers are brewed. Real Cider is also available on gravity (in the box) from regional cidermakers.

Beer quality is paramount and Andy, the manager, and his staff strive to maintain a high standard, ensuring the lines are cleaned regularly even if this means the occasional inconvenience for the thirsty drinker. It is not difficult to see why The Cherry Tree is Cask Marque accredited.

Throughout the year there are several monthly beer festivals featuring local breweries and national festivals in April and November. These feature beers often brewed specially for Wetherspoons by visiting foreign brewers based at UK breweries. In addition there are "Meet the Brewer" events and a cider festival in Autumn.

Congratulations to Andy and all the staff who have worked hard to achieve this award.



Andy (left) receiving The Winter Pub of the Season Award from Paul Laxton (Branch Chairman)

It's Better Down The Pub



CAMRA is supporting two industry-led campaigns which will help deliver the aims and objectives in CAMRA's new Strategic Plan. The initiatives will help meet CAMRA's Key Campaigns to "encourage more people to try a range of real ales" and 'to raise the profile of pub-going and increase the number of people using pubs regularly".

Let There Be Beer is a multi-million pound campaign, funded by five global brewers - Heineken, Carlsberg, Miller Brands, Molson Coors and AB-Inbev - that will initially run over three years and promotes all beer styles. CAMRA's involvement will focus on championing real ale.

The campaign will urge Britons who are not regular beer drinkers or have turned away from beer to fall back in love with beer. Using a new generic TV advertising campaign, the industry will raise the profile of drinking all different kinds of beer on different occasions.

The first showing of the TV campaign will be aired on 28 June.

CAMRA National Director Ian Packham said: "CAMRA is delighted to see competitors in the industry working together to promote beer. This is an unprecedented and much-needed generic campaign which won't push individual brands or concentrate on any particular beer style. It comes at a time when the overall UK beer market is in serious decline and a big push is required to help many people rediscover beer and turn the fortunes of a great British industry. It is important we get more people enjoying beer in pubs in particular and CAMRA will focus its efforts on championing real ale as part of this campaign."

CAMRA has also played a pivotal role in a new industry-led campaign that encourages pub-goers to share their great pub experiences.

It's Better Down The Pub is supported by numerous pub, brewery and leisure companies all promoting the great things pubs have to offer. Consumers can win fantastic prizes by sharing their best pub experiences through video, photography or short story.

CAMRA will use its local and national communication to encourage more people to participate in this campaign. To find out more visit www.itsbetterdownthepub.com

National Director Andy Shaw said: "**It's Better Down The Pub** complements other CAMRA campaigns which aim to encourage an increase in pub going.

"It is a fun campaign that all pub-goers can take part in. By sharing their great stories, we hope to encourage more people back into British pubs."



The Editor using his crystal ball to predict local pub news.

Major Incident Interrupts Pub News

Ale Talk has received a number of complaints recently from Pub landlords and Club stewards about the lack of a mention in the magazine and demanding to know why it hadn't anticipated their forthcoming events and beer festivals despite them NOT having told *Ale Talk* or the Editor.

As Editor, I am sorry to report, but we've had a catastrophe. The Branch's Crystal Ball which used to provide all the pub news and intelligence has been smashed to pieces – and we didn't see that one coming! Unfortunately, we have not been able to get a replacement from Argos or Amazon, or the internet for that matter. We are blind, unable to predict your future news!

If you have some pub news you would like to share with individuals who enjoy a good pint of real ale then let the Editor know. After all, if we don't know about your pub or club, we're unlikely to visit it and sample your beers. Punters through the doors means cash in the till!

Some landlords are proactive and let *Ale Talk* know about their beer festivals and events. Some even take an advert out, just in case the word doesn't get beyond the taproom. Our adverts are competitive and cheap compared with other forms of advertising.

Contact the editor at Robert.Tomlinson@cht.nhs.uk for details.

Pressing Issues

Over the last few months I've been reading a lot about **Hard Cider**. For those that don't know, over the pond, our U.S. cousins call unfermented apple juice 'cider.' Subsequently, fermented apple juice is dubbed 'hard cider'. Hard cider has undergone a surge in popularity over there over the last few years and is produced from Chicago to Florida. It was once more popular than beer, and was favoured by British-American colonists. President John Adams was said to have a big mug of it in the morning and lived to 92. Thomas Jefferson grew cider apples - 'Newton Pippin' and 'Virginia Crab'. So Cider has a rich history in The States.



Hard cider fell out of popularity because of such influences as prohibition and migrants and their beer. Now, thanks to some latter-day hard cider pioneers such as Gidon Call of Original Sin, New York, the craft beer movement, and a simplification of the tax regime after years of neglect, hard cider has experienced resurgence. There is also a Cider Bill currently working its way through Congress proposing a dramatic reduction in US duty on cider. Against this back drop cider sales grew 64 percent in 2013 and have been growing for several years.

Original Sin, whose cider I am now drinking was founded in 1997. There are over 20 small 'cideries' in New York State alone. Other producers are Blackbird Ciderworks (New York), Angry Orchard (Ohio) and Farnum Hill Cider (New Hampshire) and many, many more. Most cider over there is either kegged or bottled.

The only Hard Cider I have found in Huddersfield is Original Sin which can be found at HDM Beer Shop but I will be searching out more. May I take an expenses paid research trip to the U.S.?

Locally

Pure North have my favourite Valley Zest available again; it's beautifully tannin-dry mouth feel leaves you wanting more. A new cider is also available at the café, called Dry Hard Seven. 'Udders Orchard is looking to have their Whisky Cask Cider available near the end of March. The perry will only be available in bottles this year.

This edition's Recipe is courtesy of The Telegraph Online and is a perfect way to use up the last of those stored apples, as well as an opportunity to get your hands on some delicious local cider.

Baked sausages with apples, onions, raisins and cider

A hearty sausage dish with a twist – apples and onions baked in cider until golden and tender. Preheat the oven to 190°C/375°F/ gas mark 5

Ingredients:

- 75g raisins
- 50ml Brandy
- 2 large onions, peeled
- 3 eating apples, unpeeled, halved and cored
- 3 tbsp olive oil, sprigs of Thyme, 1 tbsp soft light-brown sugar
- 12 good-quality pork sausages
- 200ml dry cider

Method:

Bring the raisins and Brandy to a boil in a saucepan, then pull the pan off the heat and leave the raisins to plump up.

Halve the onions and cut each half into three wedges. Put them and the apples in an ovenproof dish large enough to hold the sausages in one layer.

Add 2 tbsp olive oil, the thyme and some seasoning then toss the apples and onions with your hands. Sprinkle sugar on each half of the apples. Scatter the raisins and their liquor over the top. Heat the remaining oil in a frying pan and fry the sausages until golden.

Place on the apples and onions, pour in the cider, and bake for 50 minutes to an hour. The sausages will be dark brown, the apples golden and tender, the onions will have absorbed the liquid. Serve with mash and a green vegetable.

Pubs in our area selling real cider

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.

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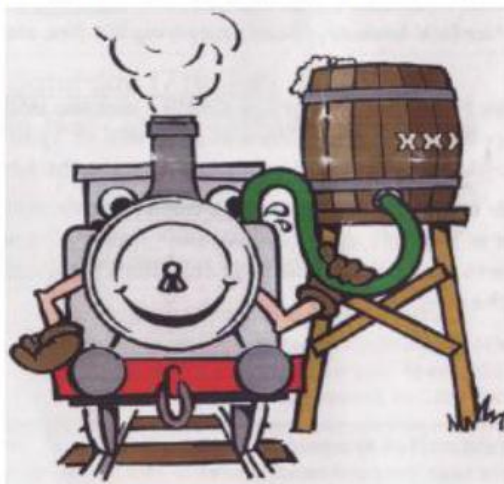
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LocAle Brewing

The first of the newly reported local breweries is now on line having launched its first beer just after Christmas. Briggs Signature Ales, set up by Nick Briggs, is based at Mallinson's brewery in Lockwood and is a separate independent microbrewery. The first beer was very well received and the second one is on its way.

The latest news on the Bridge brewery at The Bridge at Holmebridge is not good. It should have started brewing its first beers in mid-January but due to problems this was put back to March. Since then the prospective brewer has left and the future of the brewery is uncertain.

Also, we say 'Good Bye' to Brian Dickson at the Grove who operated Bitches Brewery. Brian was a part time brewer who produced occasional beers under the Bitches Brewery label through collaboration with other breweries such as BlackJack, Brodies and Gadds. His beers were much sort after and not surprisingly, he was head hunted and has since taken up the post of Head Brewer at Northern Monk Brew Company, a brewery based near Leeds.

On a more positive note, we hear that a prospective new brewery, Small World Brewery, is looking for premises in Shelley. The owner is proposing to build a 10 barrel brewery and to start brewing in August. This will be the first time a new brewery has started up in this area since Seth Seniors brewery closed in the 1940's.

Briggs Signature Ales. Tel: 07427 668004

Briggs Signature Ales was officially launched on Saturday 28th December when its first beer, Northern Soul, went on sale at the Star Inn, Folly Hall. The beer was an instant success, selling out on the opening night. Nick Briggs, head brewer and owner, was on hand to pull the first pint of what will be a series of beers 'capturing the spirit of the North.'

Northern Soul is a 3.8% abv mid-brown bitter with a well-rounded and balanced pleasant citrus hop character and zesty aroma resulting from the use of American hops. The pumpclip, designed by Martins Illustrations, captures the spirit of two Yorkshiremen having a heated debate over a pint of ale.

The second of Nick's beers is Brass, a 4.2% abv golden ale with an intense grapefruit aroma provided by the Nelson Sauvin hops. It has a punchy fruity hop flavour and long dry finish. The beer takes its name from the fact Yorkshiremen are said to be tight with their brass. The beers are brewed periodically and usually on sale at the Star Inn, Sportsman, The Grove and HDM beer shop.



Empire Brewing. Tel: 01484 847343, 07966 592276

After a major setback with his Hot Liquor Tank (HLT) in December, Russ has been busy brewing some of his old favourites again so don't be surprised when you see them around.

Robohop (4.0% abv) proved a favourite and will be appearing on the Flying Firkin monthly beer lists. Another old favourite is Ooh Matron!! (4.1% abv) first brewed to celebrate the British Comedy series. This will be joined by Jonah (4.3% abv), Gone Native (4.2% abv) and Great Game (3.9% abv). Last year's Slaithwaite Sheep Dog Trials resulted in Russ brewing Guilty (4.0% abv).

Visitors to Dirty Dicks in Halifax may have noticed the small wooden barrel on the bar selling Golden Warrior (3.8% abv). Sean Garvey, owner of Garvey Taverns, has been seduced by the trend for beers from the wood (SPBW) and bought 3 small wooden pins which he intends to condition beers such as golden Warrior and dispense on gravity. He is reported to have said that if customer demand is there, beers from the wood may be expanded to other pubs in the group. On the festival scene, Golden Warrior was featured at the 10th Pendle Beer Festival in Colne.

EMPIRE



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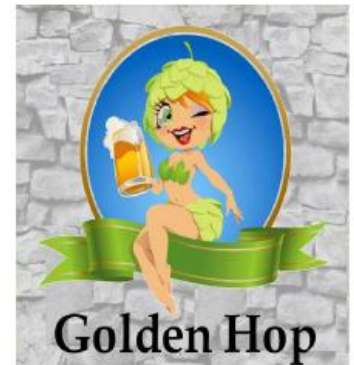
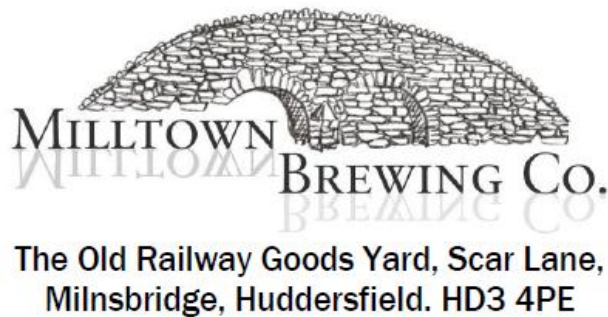
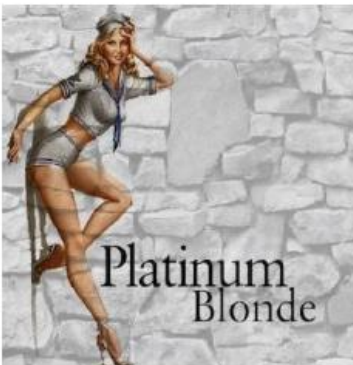
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Golcar Brewery. Tel: 01484 644241

John has taken on a new assistant brewer, following the retirement of Trevor last year. The new brewer, Ben, is a keen home brewer, and has been helping John brew twice a week since January. His first new beer is Legacy (4.0% abv), a red-brown bitter with a good hop and malt balance. This has been on sale at the Rose & Crown, Golcar, the Kings Head and The Sportsman.

The Golcar Lily Day festivities will be taking place again in May. If you are interested in seeing where the beer is brewed then call in at the brewery in Swallow Lane. There will also be a chance to sample Convallaria Best Bitter (4.2% abv), the Lily Day special along with John's other beers. Bottled beers are available from the brewery or via the Bolster Moor farm shop.

Guthlacs Porter (5.5% abv) was on sale at the 10th Pendle Beer Festival in Colne.

Hand Drawn Monkey Brewing Co. Tel: 07906 279038

Rob and Tom have won yet another award for their beers. Smaller IPA (2.8% abv) was voted **Gold** for overall **Beer of the Festival** at Tamworth beer festival. This is an amazing achievement for a low gravity beer described as a 'tiny sized India Pale Ale.' Once you've tasted it you'll understand why – it's simply packed full of hops to give maximum hoppiness and flavour!

As companion to the ever popular Smaller IPA, there is the Smaller Stout, also at 2.8% abv. This is a full bodied, roasted malt stout with an extra stouty taste which is surprisingly good for its low gravity.

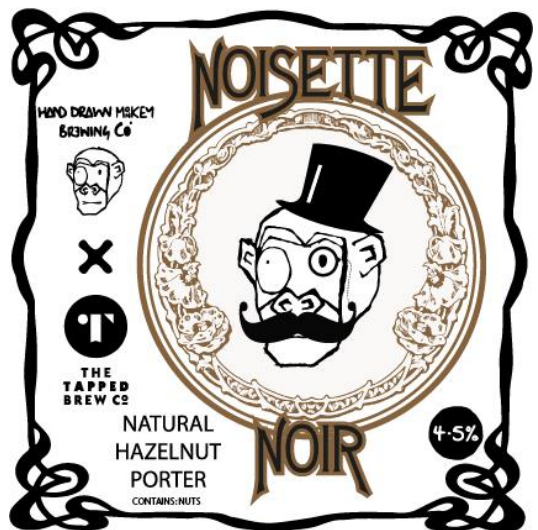
In the Monkey Loves Hops series, all 4.2% abv, there was No. 11 which was triple hopped with HBG, Palisade and Chinook hops. The latest one, No. 12 is hopped with Galena, Topaz and Nelson Sauvin hops.

HDM have produced a new beer in collaboration with Tapped Brew Co. called Noisette Noir (4.5% abv). This is described as a natural Hazelnut porter containing 25kg of hazelnuts which gives it a smooth nutty roast flavour. It was launched at the recent tap takeover at the Sheffield Tap on the 27th February and proved very good.

The brewery recently passed Gyle 100 and to celebrate, brewed a high gravity beer. This under-went a secondary fermentation using a champagne yeast to take it over 10% abv. It is also a hybrid of styles so expect something really spectacular, hoppy and tasty.

Concerned that some of the HDM beers were not being given the exposure they should be around Huddersfield, Rob and Tom have created a brand new beer for publicans in the area. Lindley Originated Craft ALE (L.O.C.ALE) is a deep golden/pale amber beer brewed with plenty of Euro hops. It is available exclusively for Locale cask houses and the booze hounds that frequent them. The new LOCALE has been brewed to maximise flavour and to stimulate taste buds but at a price publicans and drinkers can afford. HDM want to support locale publicans in spreading the craft beer word – where 'craft' means skilled and imaginative brewing.

On the festival front, HDM beers featured at the Manchester Winter Ales festival. These included Smaller IPA (2.8% abv); What would Jephers Do? (4.5% abv) and a new one, Red Wit (5.4% abv), a red, Belgian style witbier. Smaller Stout (2.8% abv) was chosen for the 10th Pendle beer festival at Colne. HDM beers are now being distributed by Tynebank brewery in Newcastle so they should be more available in the North East.



Magic Rock. Tel: 01484 649823

The planned move of the brewery to new premises on Beck Road is likely to be delayed until leasing agreements have been finalised later this year. The plan is to transfer the existing 16

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the latest beers available

WWW.DRINKMALLINSONS.CO.UK

barrel plant, install a tile Brewhouse floor and double the size of the fermenters and equipment. In addition to building a cold store and offices there will be an automated bottling line to allow bottling and to satisfy demand for its bottled beers. An onsite taproom is also included in the plans.

In October, Stuart flew to Norway to meet Mike Murphy, head brewer at Lervig AktieBruggerri. Here they produced Farmhouse IPA (6.0% abv), an IPA brewed using a mixture of yeast cultures containing Belgian Ale and Brettanomyces yeast. A portion of the beer will be released soon and the remainder allowed to ferment in wine barrels. The idea is to produce a couple of different beers from the same batch – one hoppy (Citra & Centennial hops) and the other aged and more complex.

The next collaboration was with Birra Toccalmatto from Italy. Bruno, the head brewer, helped in brewing Custard Pie (6.7% abv), described as a US or New World wheat beer. This used US Hefe wheat yeast with the intention that the beer would have less of the traditional wheat beer flavours of banana and clove. The beer was brewed with NZ Motueka and Pacific gem hops and dry hopped with Motueka and simcoe hops. The final result was a golden, fruity orangey/peachy citrus tasting wheat beer with a lingering taste of mango and papaya.

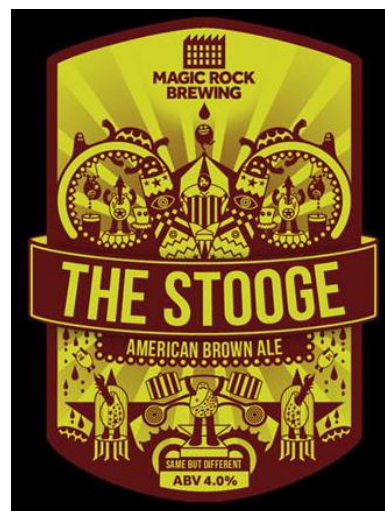
Magic Rock have also produced a limited edition bottled beer for the premier of "Won't back down", a film about the career of former World Champion downhill mountain biker, Steve Peat. The beer, 'Steve Peat: Won't back Down' (5.5% abv) is described as a West Coast Pale ale.

Punchline, (5.4% abv), is a chocolate porter. It has a fruity chocolate, slightly roasted coffee flavour with some spicy pepperiness and lingering warmth from the addition of Chipotle chillies – roasted jalapeno chillies. Certainly one to finish off on!

Also new is Stooze (4.0% abv), an American style brown ale. This is a low abv brown ale brewed with 4 different speciality malts – crystal, rye, cara munich and chocolate malt – to give a robust toasty/malty depth to the brown ale. It is brewed with Admiral hops and dry hopped with Cascade hops.

On the festival scene, Rapture (4.6% abv) and Ringmaster NZ (3.9% abv) were chosen for the 10th Pendle beer festival and Punchline (5.4% abv) and Rapture for the Bradford beer festival.

Magic Rock bottled beers have appeared on the BBC Food & Drink TV program.



Mallinsons Brewing Company. Tel: 01484 654301

The output of new beers continues unabated. For Christmas there was The 12 hops of Christmas (4.1% abv) containing a good range of New World hops and not an ounce of spice! In the bird series there was Silk Tail (3.9% abv), aka the Waxwing. This is No. 14 in the series and is a golden coloured ale with a strong citrus hop aroma, medium bitterness with slightly honey notes. Also, available was Jack the Lass (3.9% abv).

Among the dual and multi-combination hopped beers were: Citra Noir (3.8% abv), a dark, fruity citrus bitter; Columbus Nelson (4.3% abv) and Herkules Centennial (4.1% abv); and S.P.A. – Special Pale Ale (3.8% abv), a triple hopped golden bitter with a zesty aroma and clean bitter taste resulting from the Aramis, Cascade and Centennial hops.

Tara celebrated her 50th birthday this year with Jane Holland at the Star with an appropriately named beer, Hoppy-Five-O (3.7% abv), a golden beer featuring Brewers Gold and Cascade hops. Moving on to another joint venture, Tara and Lisa, fellow Brewster at the Riverhead brewery, collaborated in producing Hop Headed Women (4.0% abv). This was an intensely hopped pale ale with a fruity fresh hop aroma, a bitter tart taste and long citrus hop bitter finish. The beer featured at the Manchester Winter Ales festival alongside Amarillo (4.2% abv) and Citra Noir (3.8% abv). The latest new beer is Boom! (4.3% abv). This is a pale ale with a hop punch. There is an intense tropical fruit hop nose and a stronger clean bitter taste and finish.

On the festival scene, Citra Noir and Herkules Centennial appeared at the 10th Pendle beer festival at Colne.

Milltown Brewing Company. Tel: 07946 589645, 01422 610579

The Dusty Miller at Longwood has now re-opened following a £120,000 refurbishment. The pub is free of tie and is the new brewery tap for the Milltown brewery. This means that Neil will be able to showcase more of his excellent beers. Platinum Blonde is one of his best sellers and will have a permanent position on the bar.

The latest beer is Jugs of Joy (3.8% abv), a pale straw coloured session ale with a strong floral hop aroma resulting from a combination of English and American hops. It is light and refreshing on the palate.

Sterling Gold (4.5% abv) and Golden Hop (3.8% abv) both featured at the 10th Pendle beer festival at Colne.

Nook Brewhouse. Tel: 01484 682373

In December 2012, Rescue red (3.8% abv), a deep red ale with a subtle hop flavour, was launched with the promise that 10p from every pint would be donated to the Holme Valley Mountain Rescue team. A year later, after 5600 pints had been supped, Ian Roberts, joint owner, was pleased to donate a cheque for £560 to HVMRT. Ian and Sheila would like to offer a big thank you to everyone who drank the beer and made this possible. Well done.

Bees Knees (3.9% abv) was available throughout February. This is a copper coloured bitter flavoured with Yorkshire honey and has not been brewed regularly since summer.

The first beer in a series of new flavoured beers developed with the help of chef Liam Root and the kitchen team at the Carniceria, is Lemon Grass Blond (3.8% abv). The pale ale has a natural citrusy aroma and flavour accentuated by the infusion of the fragrant and exotic lemon grass. This is proving very popular as indeed is the coffee stout, Grumpy Mule (5.2% abv).

The Tour de France special ales are called Sprocket Fuel (3.8% abv) which will be launched at the Spring Grand At T'Bar beer festival and Blond Jersey (3.9% abv) which will be available from June.

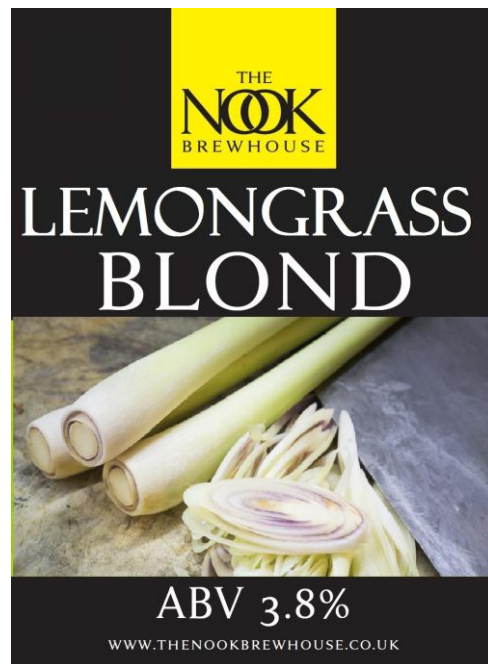
Oat Stout (5.2% abv) and Rescue Red (3.8% abv) both featured at the 10th Pendle beer festival and Cherry Stout (5.2% abv) was chosen for the Manchester Winter Ales festival.

Rat Brewery. Tel: 01484 542400

The award winning White Rat (4.0% abv) has won yet another accolade. This time, White Rat has been voted winner of the Festival Cup, beating numerous locally produced rival beers, at last year's 2013 Dales Festival of Food and Drink. Well done the Rat brewers. White Rat will also feature in the Champion Best Bitter category at SIBA's National competition in Sheffield in March.

The Rat brewers, Robin and Paul, have collaborated with a number of other breweries to product one-off specials. With Hand Drawn Monkey, this resulted in the excellent coffee stout, Sumatran Rat Monkey (7.2% abv) and with Shiny Brewery from Derby, Shiny Rat (5.2% abv), a golden bitter.

A few new Rat beers reported include: Circus Rat (4.2% abv), a pale hoppy bitter brewed with Jester hops; The Rat of Khan (4.5% abv), one for the Trekkies; English Rat (4.0% abv) and Rat Bag (3.8% abv), an intensely hopped pale ale made with four separate additions of English Challenger hops and then dry hopped as well; Anthrats (4.5% abv), an eight malt stout; Project Rat #7 (4.2% abv), a Galaxy hopped bitter; Town Rat (4% abv) and Giant Rat (3.8% abv) to



honour Huddersfield's favourite sports teams. Upcoming new beers will be Black Forest Rateaux (4.5% abv) a chocolate cherry stout; Rata Nui (5% abv), a golden IPA made with various South Pacific hop varieties; Mother Rat (5.5% abv), a milk stout; Project Rat #8 (4.5% abv), a simcoe saison; Mutant Rat (5.0% abv), a mutated white rat; and A Monkey (6.0% abv), a Whisky Cask Aged Red Ale for the 500th brew.

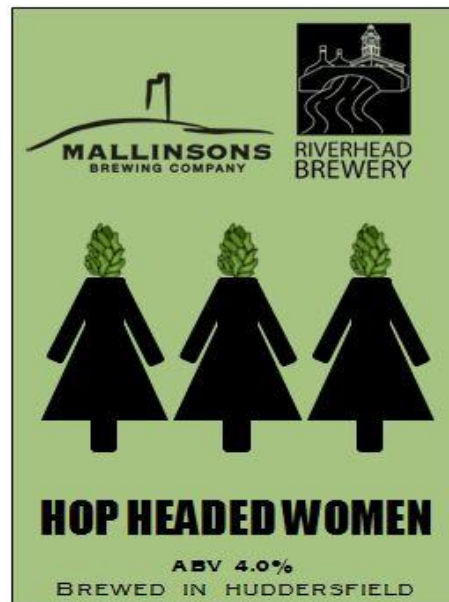
On the festival scene, White Rat (4.0% abv) and Lab Rat (4.6% abv) were chosen for the 10th Pendle beer festival; Ratsputin (7.4% abv) at Manchester Winter ales festival; and Rat Bag (3.8% abv) at Bradford beer festival.

Riverhead Brewery. Tel: 01484 841270

Lisa recently collaborated with her fellow Brewster, Tara Mallinson, at Mallinson's brewery to produce a special brew called appropriately, Hop Headed Women (4.0% abv). This is an intensely hopped, pale ale which will appeal to all Hop Heads. It was chosen for the Manchester Winter ales festival and was well received.

White Cloud (4.5% abv), an extra pale and heavily hopped IPA, also featured at Manchester and at the 10th Pendle beer festival at Colne. Other beers in the 'cloud' series, Stratus (3.8% abv), a triple hopped pale ale containing 3 different hops, and Columbus Nimbus (3.5% abv), a pale hoppy session beer, were both present at Bradford beer festival.

New beers reported recently include: Joker (4.0% abv), Storm Cloud (5.0% abv), Andromeda (4.0% abv), Cherry Mild (3.6% abv), and Humming Birds (3.8% abv), a session bitter for O'Hooley and Tidow's launch of their album 'The Hum.'



Summer Wine Brewery. Tel: 01484 665466

The new 'The Devil loves Hop' series is proving extremely popular with hop heads. The Devil loves Citra and The Devil loves Bramling Cross, both 7.2% abv, have been on sale at the Sportsman and the HDM Beer shop. Look out for further ones in the series. Also, visit the website which has been updated.

Resistance Dark Mild (3.7% abv) and Cohort (7.5% abv), a double black Belgian Rye Pale Ale, are being discontinued this year and being replaced by Sabertooth IPA (6.9% abv), a new US style IPA with a big hop and malt character, Mokko Milk Stout (6.0% abv) and a seasonal 'Klooster' Belgian Wit (5.2% abv). The Wit beer will run from April to October and is keg only.

Recent new beers include Huldra (5.4% abv), a smokey US style porter brewed with rauchmalt and Perle, East Kent goldings, Mount Hood and Williamette hops. There is also Piha (3.9% abv), a cask pale ale brewed with NZ hops such as Motueka, Pacifica and Nelson Sauvin resulting in a sessional pale ale with a huge dry hopped character.

Both Huldra and Rouge (5.8% abv) were featured at the 10th Pendle beer festival at Colne.

Thirstin Brewhouse. Tel: 07908 986562

Stewart's new 2 barrel brew plant is now online and producing beer. The brewery has also bought some 9 and 18 gallon casks to supply local pubs and CAMRA beer festivals.

The latest new beer is a light spring ale called fruity Mick (3.7% abv). This is due to make its debut at the Star Inn's Spring Beer Festival on the 19th March.

On the festival trail, Four It (4.0% abv), a English, golden pale ale, was on sale at the Micro Bar beer festival in the Arndale Centre, Manchester. The Dark Mild (3.6% abv), a dark brown mild with a nutty aroma and hints of cocoa, toffee and dark fruit on the palate, featured at Stockton beer festival, and also at Bradford beer festival along with Dr Ferdinand (6.0% abv), an American IPA.

Time called on 'Tetley Dave' Parker

The legendary landlord of the Shoulder of Mutton at Castleford, Dave Parker, better known as 'Tetley Dave', sadly passed away on Saturday 1st February after a long illness.

Tetley Dave was a well-known character throughout West Yorkshire, respected by both real ale drinkers and the pub trade alike. He spent almost 17 years behind the bar of the Shoulder of Mutton serving beer and dispensing his own brand of wit and humour. Over the years he built up a collection of pub and Tetley brewery memorabilia making the pub what it is. Most people thought Tetley Dave got his nickname from drinking and serving Tetley bitter but in actual fact it was from his former occupation as a Tetley drayman. It was the name that stuck with him for the rest of his life.



Dave came to national attention after featuring on a Radio 4 program about pub licensees. He was a personal friend of broadcaster Ian Clayton and no stranger to the microphone. What people didn't know was that he also had an interest in George Formby, the famous ukulele player.

Tetley Dave is probably best remembered for inspiring the launch of a new beer called "Turned out nice again!" – one of Formby's famous catch phrases. The beer was named in George's honour following a visit to the Great Heck brewery. When the beer was put on at the pub, the beer sold out in just one session! Not surprisingly the Shoulder of Mutton is now one of the 15 registered branches of the George Formby Society across the world.

Dave is survived by his wife, Margaret, 3 children and 5 grandchildren. What a man, what a character. He was a connoisseur and knew a good pint. Tetley Dave will be greatly missed.

A Campaign of Two Halves

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01/06

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Local and Regional Beer Festivals

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.
13th – 15th March	Leeds BF, Pudsey Civic hall, Dawson's Corner, Pudsey, Leeds, LS28 5TA Thu & Fri 11am – 3pm, 5pm – 11pm; Sat 11am – 11pm.
14th -15th March	Denby Dale Lions BF, Pie Hall, Wakefield Rd., Denby Dale, HD8 8RX Fri 7pm – 11pm; Sat 1pm – 11pm.
19th – 22nd March	Spring BF, Star Inn, 7 Albert St., Lockwood, Huddersfield HD1 3PJ Wed & Thu 5pm – midnight; Fri & Sat 12 noon – midnight.
27th – 30th March	Winter BF, Suddaby's, 12 Wheelgate, Malton, North Yorks. YO17 7HP Normal opening hours.
28th – 30th March	Heptonstall Spring BF, White Lion, 58 Towngate & The Cross Inn, 46 Towngate Heptonstall HX7 7NB. Joint BF in both pubs. Normal opening hours.
4th – 5th April	Oldham BF, Queen Elizabeth Hall, West St, Oldham. OL1 1QJ Fri & Sat 12 noon – 10.30pm
10th – 12th April	8 th Guiseley Factory Workers Club BF, 6 Town St, Guiseley, Leeds LS20 9DT Thu 7pm – 11pm; Fri & Sat 12 noon – 11pm.
10th – 13th April	Spring BF, The Nook, Victoria Square, Holmfirth HD9 2DN Normal opening hours.
18th – 19th April	Woodfest, The Junction, Carlton Street, Castleford, WF10 1EE Fri & Sat 12 noon – 11pm
18th – 20th April	Junction One, 1 Knowl Rd., Golcar, Huddersfield HD7 4AN Normal opening hours.
24th – 26th April	24 th Doncaster BF, The HUB, Chappell Drive, Doncaster, DN1 2RF Thu 6pm – 11pm; Fri & Sat 11am – 11pm.
24th – 26th April	Hull BF, Holy Trinity Church, Lowgate, Hull, HU1 1RR Thu 12 noon – 11pm; Fri 12 noon – 11pm; Sat 12 noon – 8pm
25th – 27th April	Rat Inn-Fest BF, Rat & Ratchet, 40 Chapel Hill, Huddersfield Fri 7 Sat 12noon – 12 midnight; Sun 12 noon – closing.
2nd – 3rd May	13 th Baildon BF, Moravian Church Hall, Westfold, Westgate, Baildon BD17 5EL Fri 6pm – 11pm; Sat 12 noon – 11pm.
16th – 17th May	Mayfest, Square Chapel Centre, 10 Square Rd., Halifax, HX1 1QG Fri & Sat 12 noon – 11pm
22nd – 24th May	8 th Skipton BF, Town Hall, High Street, Skipton BD23 1AH Thu 5pm – 10pm; Fri 11am – 10pm; Sat 11pm – 8pm
30th – 31st May	3 rd North Leeds BF, St Aidan's Community Hall, Roundhay Rd, Leeds, LS8 5QD Fri 5pm – 11pm; 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.

Ode to Real Ale in Huddersfield

Folk duo Belinda O'Hooley and Heidi Tidow from Huddersfield have recorded a song called *Summat's Brewing* for their new album *The Hum*. The song which has already received airplay on Radio 2 was inspired by their love of real ale and their pride in the Huddersfield Real Ale revolution. The song is about good ale and its lyrics mention the local brewers, Mallinsons, Milltown, Magic Rock, Sportsman, Riverhead and Summer Wine.

O'Hooley & Tidow will be launching their album at the Mechanics Hall in Marsden on Saturday 8th March. Further details at www.ohooleyandtidow.com

'Best Duo' BBC Radio 2 Folk Awards 2013 finalists

'Best Act of Cambridge Folk Festival 2012' The Guardian

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 3rd Mar	Branch Social crawl of Slaithwaite. Meet at the Swan 19.30hr; Wharfeside 20.15hr, Commercial 20.45hr. Bus 185 19.00hr/ Bus 184 19.30hr/ train 19.30hr
Mon 17th Mar	Branch EGM and Branch Meeting at the White Cross, Bradley for 20.00hr. Bus 328 at 19.21 from Market St bus stop J4 or Bus 229 at 19.30 from Bus station.
Mon 14th Apr	Branch Meeting at the Sair Inn, 139 Lane Top, Linthwaite, HD7 5SG for 20.00hr. Bus 183 at 19.30hr from Huddersfield Bus Station.
Mon 28th Apr	Presentation of the Branch Pub Of The Year 2014. TBA
Mon 12th May	Branch Social crawl of Holmfirth. Meet at Brambles (opp Holmfirth Bus Station) for 20.00hr. Bus 310 at 19.07hr from Huddersfield Bus Station.
Mon 19th May	Presentation of Rural POTY to Wills o' Nats, Blackmoorfoot, Meltham, HD9 5PS For 20.00hr. Minibus from St George's Square at 19.30hr.
Mon 16th Jun	Branch Meeting at the Lockwood, 1 Woodhead Rd, Lockwood HD4 6ER for 20.00hr. Bus 314 at 19.37 from Huddersfield Bus Station

CAMRA Regional Meetings

Sat 14th Jun Harrogate. 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 Summer Edition is: 20th May 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

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News & Events

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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

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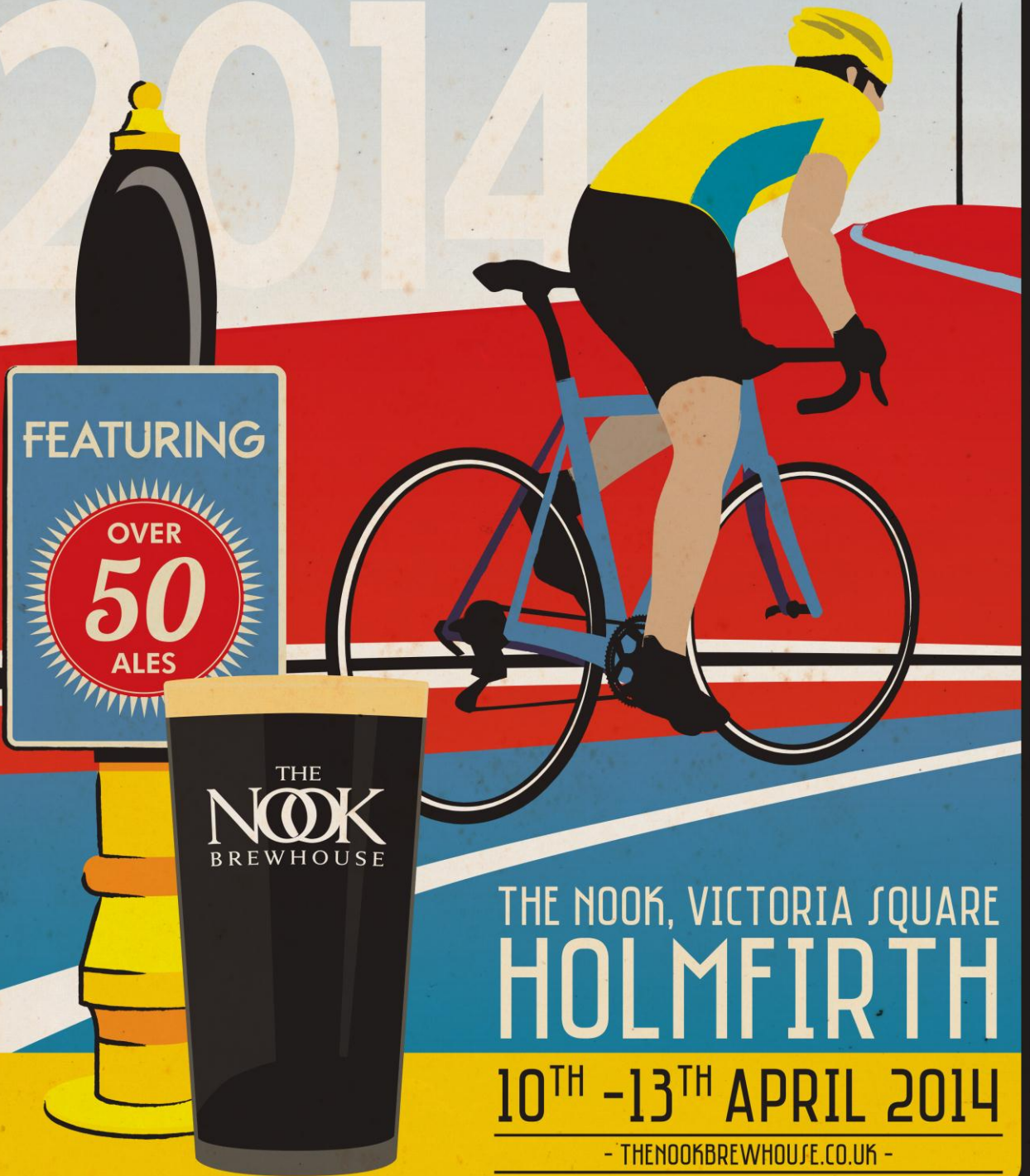
CricketersArmsHorbury

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

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