



**CAMPAIGN
FOR
REAL ALE**

Ale Talk

The Real Ale Magazine of Huddersfield CAMRA



The Wills o' Nats, Meltham. Rural Pub of the Year 2014

Contents

Out and About	page 3	Pressing Issues	Page 19
Kings Head – Pub of the Year	page 13	LocAle Brewing	Page 21
Brewing the Ratnificent 7	page 15	Local & Regional Beer Festivals	Page 29
The Wills o' Nats - Rural POTY	Page 17	Branch Diary	Page 30



SUMMER 2014

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

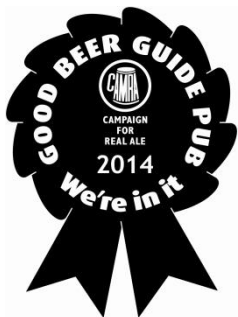
Ales from £2 a pint Tea & Coffee

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

Out and About Huddersfield

The **Kings Head** has been voted Huddersfield CAMRA's Pub of the Year 2014, the first time this Good Beer Guide listed pub has won this award. Well done to Bruce and Danni and all the staff who have helped to make this award possible. In the meantime, the beer range and quality remains its usual high standard. Don't forget, there are two handpulled ciders available.

We understand that Sam Smith, the landlady of **The Sportsman**, is leaving to further her career elsewhere. Sam helped to make the Sportsman the pub it is from the very start and her charisma and loyal staff have earned it many CAMRA awards including the coveted Pub of the Year award. We wish Sam well in her future plans but rest assured, The Sportsman will continue to serve great beer with business as usual.

The recent **Rat & Ratchet** Rat Inn-fest beer festival was a great success with 7 lucky winners brewing the Ratnificent 7, a new Rat brew, during the actual festival. Dave Litten aka The Bloke from Hull or as some say, The Man about Yorkshire, was on hand to help with the brew and has written an account of the brewing. See feature article.

The Star will be holding its Summer beer festival in July from Wednesday 23rd to Sun 27th with another amazing list of beers all on handpull. You know the routine by now!

The Grove has recently has a Meet the Brewer night with the brewer from Hawkshead brewery in the Lake District giving a tutored talk on the beers. Other similar events are planned in the future.

In the Town centre, there have been a few new changes to the pubs and bars. The **Parish** in Kirkgate has re-introduced handpulled beer and achieved Cask Marque accreditation. Beer seen on the bar include Magic Rock High Wire, Taylors Landlord, Copper Dragon Golden Pippin and Chrles wells IPA. The **Boy & Barrel** has re-opened and is selling real ale again. Bosuns brewery Bermuda Triangle and Maiden Voyage were reported to be on sale at £1.50 a pint. The **Warehouse** (Stonegate Pub Co.) on Zetland Street has had a £250,000 facelift and is reported to be selling a range of craft beers, real ales and cocktails.

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

**Huddersfield CAMRA
Pub of the Year 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



Main Festival Sponsors
ONE17DESIGN

ENTRY FEE £2
including programme and glass

SAT 28TH JUNE, NOON - 10PM / SUN 29TH JUNE, NOON - 9PM

Monkeyfest 8

PEDDLING More Live Music,
Food And Over 60 Beers!
(Plus many Ciders)



Saturday:
Lindley Swing Band
JB Goode
Roger Davies
Biggsy
Sly Fox

Sunday:
Lindley Brass Band
Rob Donelly
James O'Hara



MONKEY CLUB

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

www.the-monkey-club.webs.com

The **Zephyr Bar** has increased its handpulls to two and recent beers have included Summer Wine Pacer and Zenith and Slightly Foxed – all of a good quality. However, the **Zephyr Bar & Kitchen** gets the prize for the most expensive non-craft, medium range real ale, Slightly Foxed at £4 a pint! **Herberts** bar has had Empire's Great Escape and Bosuns Maiden Voyage and Rackham's Mistress on sale. **Northern Taps** also had Bosun beers, the excellent Mocca Stout, Empire's Strikes back and Golden Warrior in addition to Northern Cask (aka Tetley Bitter). **Bar Maroc** has Marston's EPA, Banks's Sunbeam and Brakespear's Bitter plus guests. On a recent visit there was Moroccan Mango – an apple and mango cider from the **Little Badger Cider Co.** at Brockholes. The quality of the beers is very good and the bar staff are very enthusiastic. It's a gem of a place and the pizza's are very good. **HDM Beer Shop** has finally put a roof together in the room to the left of the beer counter. However, the beer is the main attraction with HDM beers available plus guests from Summer Wine and HDM collaborative brews. The bottled beer section is worth a look at and some rare and interesting bottles can be had. Don't forget, it also sells cider. The **Cherry Tree** is now selling craft beers in cans and bottles from American brewers Sixpoint, BrewDog, Brooklyn and Goose Island. It also sells American style beers brewed in the UK on handpull. A little further afield along Leeds Road, the **Canalside Centre** (formerly the Zeneca Club) is reported to be selling Timothy Taylors Landlord, Boltmaker and Ossett Gold.

Almondbury: The **Woolpack** on Westgate is Cask Marque accredited and serves a good pint of ale. It sells Timothy Taylors Landlord, Copper Dragon Golden Pippin and Sharp's Doombur as regular plus guest ales. These will include Taylors Le Champion, Ossett's Rio de Ja Beer-O, Wychwood's Full Brazilian and Batemans England Expects.

Armitage Bridge: The **Armitage Bridge Club** (aka **Monkey Club**) has been voted Huddersfield CAMRA's Club of the Year 2014 in recognition of its beers. The club has 3 handpulls serving Timothy Taylors Boltmaker plus two independent guest ales. This year's annual beer festival has a *Tour de France* theme and **Le Monkeyfest de 2014** will be held on Saturday and Sunday 28th and 29th June. See advert and festival file.

Birchcliffe: The **Birchcliffe Garden Centre** is reported to be selling Acorn brewery beers in bottles.

Bradley: The **White Cross** continues to serve one of the widest and best range of guest beers in the immediate local area. The beer is always kept in tip top condition and is a regular entrant in the CAMRA Good Beer Guide. It has been recipient of many local CAMRA awards for its beers. The nearby **Royal & Ancient** has good Marston's Pedigree and Wychwood's Hobgoblin as regular beers with banks's Sunbeam as guest. The **Bradley & Colne Bridge WMC** has good Tetley Bitter on handpull with the occasional guest ale.

Brockholes: The **Travellers Rest** had Jennings Cumberland Ale (their best seller) and Ringwood Boon Doggle on a recent visit. The landlord of the **Jacobs Well** at Honley is rumoured to be going to take on the management of the **Rock**.

Burnlee: The **Farmers Arms** is now free of tie and the guest beers are being sourced locally. Recent beers have included Greenfield Dobcross, Phoenix's Knick, Knack, Paddy Wack and The Brew Co. Hop Monster. This is in addition to the regular Abbeydale Moonshine, Bradfield Farmers Blonde, Greene King IPA and Abbot Ale, and Timothy Taylors Landlord. Do visit.

Crosland Moor: In the last edition of Ale Talk we inadvertently said the new landlady of the **Rising Sun** was, Janette. It is infact Louise Pierce and she did come from the **White Hart**. The pub has three handpulls serving Sharps Doombur, Copper Dragon Golden Pippin and a rotating guest ale which has included Moorhouse's Pride of Pendle. The **Rising Sun** is now Cask Marque accredited. The **Sands House** is reported to be in Liquidation.

Denby Dale: The **Pie Hall** has recently been selling Shepherd Neame's Spitfire. The club also sells Tetley Bitter and Mild as permanent beers. The **White Hart** has reduced the beer range down to 3 permanent beers, Black Sheep Bitter, Tetley Bitter and Copper Dragon Golden Pippin. The **Denby Dale Club** has introduced a rotating guest ale alongside Tetley Bitter – a Slaters beer on a recent visit. Sam Smiths Bitter may still continue. The **Dale Inn**, a Thwaites house, has Thwaites Original plus the seasonal specials such as Coiled Spring and TBC (Thwaites Best Cask). Beer quality is good.

The Foresters, Honley

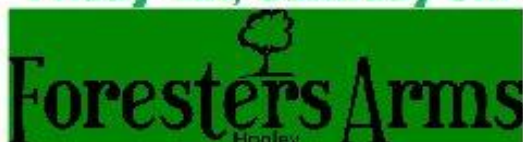
LARGE RANGE OF
YORKSHIRE
ALES
CIDERS
LAGERS
MUSIC &
LIVE
ENTERTAINMENT
FOOD
ICE CREAM
BOUNCY CASTLE



RAISING MONEY FOR LOCAL CHARITIES

Beer Festival & Family Fun Weekend

Friday 4th, Saturday 5th & Sunday 6th July Tour De France Weekend



Opening Hours

Monday-Friday 3-11:00pm

Saturday-Sunday 12-11:15pm

Free Sunday Quiz

1/2 Gallon For The Winners

Plus Free Super

From 9:00pm

The Foresters Arms

Moorbottom

Honley

Holmfirth

HD96DW

Tel-01484 664620

Facebook-The Foresters Arms Honley

Email-theforestershonley@gmail.com

4 Cask Ales Always Available

House Ale Taylors Landlord & Golden Best

2 Guest Ales Rotating Regular

Plus 12 Ales & 2 Ciders From Yorkshire

For Our Beer Festival In July



LE FOZ FEST

Watch The World Cup Here

Showing All Live Sporting Events

On Sky & BT Sports



Bar Snacks Provided By

The Pink Elephant Restaurant

Sunday-Thursday 5:00-9:00pm

Farnley Tyas: The **Farnley Cock** has Tetley Bitter, Copper Dragon Golden Pippin Black Sheep Bitter as permanent with guest ale Leeds Pale.

Golcar: The **Rising Sun** continues to sell its staple real ale Tetley Bitter. The **Golcar Liberal Club** also continues to sell Wells Bombardier and Brains Dark Mild while the **Golcar Conservative Club** has introduced a guest ale – Ringwood Boon Doggle on the last visit – alongside its Tetley Bitter. The **Rose & Crown** has been named the **Huddersfield Examiner Pub of the Year** and a large banner outside proclaims this. The beer quality is always good and on a recent visit there was Old Mill March Mist, Burton Bridge Bitter and Golcar Pennine Bitter with the permanent Abbeydale Moonshine. **Junction One** has Copper Dragon Golden Pippin and Sharps Doombar and a regular LocAle beer from Ossett or the Rat Brewery such as White Rat. The beer quality is good. The **Walkers Arms** has recently had Robinson's Unicorn on at £3.40 a pint. The **Old Cask Inn** is offering 30p off a pint on presentation of a valid Percy Vear voucher up to the end of June. The beer quality and range are good and the beers are competitively priced.

Grange Moor: The **Blacksmiths Arms** has Timothy Taylors Landlord and Black sheep Bitter as permanent with Elland brewery Best Bitter and Nettle Thrasher on a recent visit.

Hade Edge: The **Bay Horse** is currently selling Jennings Cumberland and the 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 Lees Bitter, Marco Pierre White and Coronation Street. Beer quality is good. The **Ford Inn** was also selling Bradfield Farmers Bitter and Black Sheep Bitter.

Hinchliffe Mill: The Stumble Inn was found to be selling Tetley Bitter, Copper Dragon Golden Pippin, Bradfields Farmers Bitter and Slightly Foxed when last visited.

Holme: The Fleece Pantry, which is also part of the **Fleece Inn** pub, has won the Countryside Alliance's 'Village shop and post office' category in the 2013 Rural Oscars. After the village was cut off during snow storms, landlady Shirley Amesbury, converted the pub storeroom into the shop to keep the village going. This has proved a winner with locals at the pub.

Holmfirth: The **Old Bridge** hotel (Bull Dog Hotel group) has had a new makeover which has transformed its old gloomy layout to a bright modernistic décor. The main bar has now been moved into the former function room to the right of the entrance. The old bar is now part of the restaurant to the left. The bar, complete with wooden floor, rustic barn ceiling and crystal lights, has two banks of 3 handpulls serving Tetley Bitter, Copper Dragon Golden Pippin, Black Sheep Bitter, Greene King IPA plus two guest ales. These have included: Hop Studio Dark Rose, Springhead Drop of the Black Stuff, Moorhouses beers and Box Steam Tunnel Vision. There is an outdoors decked eating and drinking area and a new food menu. The **Elephant & Castle** has Tetley Bitter, Sharps Doom Bar and rare for these parts, Shepherd Neame's Early Bird. The Carniceria was selling Nook Baby Blond, Nook Blond and Rescue Red on a recent visit. **Brambles** has a permanent Lees pump. On a recent visit it was Lees Drayman's Cheer, Empire Great Gatsby, Pot Belly Best, Batemans XB, and Taylors Landlord in addition to the house Bitter and Mild. **Hervey's** bar has Timothy Taylors Landlord, Black Sheep Bitter and Copper Dragon Golden Pippin. The **Box Office** has Taylors Boltmaker and Golden Best. The **Shoulder of Mutton** has Copper Dragon Golden Pippin on regularly. **Gonzo's** has a selection of craft beers, handpulled real ales including the house beer, Gonzo's No.1, and real cider Pure North's Fusion. Note Gonzo's is not open Monday nights. The **Postcard** was reported to be selling Jennings Cumberland Ale, Cameron's Tontine, Robinson's Trooper and Weston's Rosie's Pig cider.

Holme Bridge: The **Bridge** has added a Lees brewery beer to its regular beers. The pub was serving Empire Golden Warrior, Lees Marco Pierre White, Phoenix Navy and Oxford Tripple B on a recent visit. There is also a handpulled cider from Pure North – Valley Gold. The beer garden has now been renovated in readiness for the **Tour de France** cycle race and for Summer drinking.

Honley: The **Forresters Arms** is holding **Le Foz Fest** over the weekend of the 4th to 6th July featuring Yorkshire ales and ciders, music and live entertainment and food – bar snacks provided by the Pink Elephant restaurant. The pub normally has Timothy Taylors Landlord and Golden Best on regularly with 2 rotating guest ales. Copper Dragon's Spring Gold and The Hill Hammer and Ossett's Rio-De-Ja-Beer-O! should be available for the World Cup. See advert for details.

Kirkburton: The **Royal**, which has been closed for a while, is due to be turned into a CO-OP shop.



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

The **White Swan**, Dodlee, is under new management. Richard Billington, of **The Crown** at Scissett and the **Rose & Crown** at Thurstonland, has taken over the running of the pub and hopes to have at least 6 cask ales available. It is open daily from 12 noon to 11pm.

Kirkheaton: The **Beaumont Arms** has been bought by **Holme Valley Inns** and was serving Greene King IPA, Robinson's Unicorn and Ossett Blonde when visited recently. The **Yeaton Cask**, on the same night, was selling a Keltek beer, Church End Goats Milk and a Nine Standards beer in addition to their house beer and other guest ales. The beer quality was reported to be very good.

Lindley: There are new licensees at the **Nightingale** on Acre Street, opposite the hospital. The interior has had a makeover and is serving a variety of national brand guest ales.

Linthwaite: The **Coach & Horses** has new licensees Jonny and Shell, formerly of **Brambles** at Holmfirth. The pub has had a makeover inside and is now selling real ale.

The Sair Inn is a must visit pub for all real ale drinkers. It is the home of locally brewed Linfit ales.

Lockwood: The **Lockwood** is rumoured to be up 'For Sale'. This is a pub which has recently extended its guest ale selection alongside regulars such as Copper Dragon Golden Pippin, Phoenix Lockwood – the house beer. The beer quality is very good and the locals were reported to be pleased with the new beer choice.

Lower Cumberworth: The **Foresters Arms** has a new licensee, Jeff Mitchell, who is keen to see great real ale on the bar again. The pub has recently been refurbished with good reports and feedback from the customers. There are 6 hand pumps serving a variety of beers some of which are sourced free of tie. The pub has been awarded Cask Marque accreditation and an Ossett Brewery Perfect Pint plaque and Certificate. Food is available and there is also a meeting room.

Marsden: There is a new real ale outlet in the village, **PEEL1** at 1 Peel Street. This café bar has one handpull and was reported to be selling Copper Dragon Golden Pippin on a recent visit. The **Riverhead Brewery Tap** was reported to be selling a few new beers such as Gingerbread Mild, Blackcurrant Liquorice Stout, Spanish Red 9made with Yorkshire Liquorice) and Mountain Hare. As Summer approaches, there will be another clampdown on lager louts to keep the **Real Ale Rail Trail** on the right track. The Real Ale Trail Licensees (RATL) are working with local Police and Transport police to keep policing to a minimum and prevent the excesses of previous years.

Meltham: The **Wills o' Nats** has been voted Huddersfield CAMRA **Spring Pub of the Season 2014**. This comes as a follow on from winning Rural Pub of the Year 2014 and is an impressive achievement. The pub serves Timothy Taylors Landlord, Black Sheep Bitter and Greene King IPA as regular beers with a good selection of guest beers. See feature article. There will be a **mini beer festival** at **St Bartholomew's Parish Church Hall**, Greens End Road, over the weekend of

HALL BOWER BEERFEST '14



MIDDAY
TILL 11PM

ALE - LAGER - CIDER - LIVE MUSIC - BBQ
26TH & 27TH JULY '14

HALL BOWER ATHLETIC CLUB - HALL BOWER - NEWSOME - HD4 6RR

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



the 4th and 5th of July to coincide with the Meltham Memories weekend. The event is running with a French theme (Tour de France) – **Le Tour de Biere, et festival de Saucisse** and will feature a selection of local and French sausages in addition to a range of interesting beers.

Milnsbridge: There are new tenants in the **Royal**. They have installed two handpulls and are serving Sharp's Doom Bar and rotating guests from the Punch list

Netherthong: The **Cider Barn** recently held a Cider and Apple Day featuring a number of ciders and perries from local cider maker Pure North along with apple based pastries and food. If you like cider and haven't been before or for a while, do try and visit the Cider Barn. It is close by the **Cricketers** pub which has a good selection of beers such as Marstons and Jennings, and Pure North cider.

Newsome: The **Newsome Working Men's Club** has closed after "accumulated losses" and falling membership levels. The family friendly club which was more than a century old, was a popular venue for snooker and bowls and served a good pint of Mild and real ale. On a more positive note, the **Hall Bower Athletic Club** will be holding their **Summer Beer Festival** on Saturday and Sunday the 26th and 27th July. There will be a cider bar and real ale bar with barbecue food and live music. Do not miss this great little event. See advert and festival file for details.

Outlane: After a break of nearly a decade, the **Outlane Bowling Club** has re-introduced real ale again. This was a Committee lead decision fronted by enthusiastic barman, Jason, who is himself a keen real ale man. The club has a single handpump serving a constantly rotating guest beer throughout the week. Beers have included Yorkshire beers from breweries such as Elland and Copper Dragon. Opening times are Mon – Thu 6.30pm – 11pm; Fri 4pm – midnight; Sat 1pm – midnight and Sun 12 noon – 11pm. More reports please.

Quarmby: The **Fieldhead** usually has 3 to 4 real ales from local and regional breweries during the week. The weekly list is now posted on Face Book. A mini beer festival, donkey derby and fete is planned for the Tour de France weekend. Call in the pub; details to be published soon.

Scholes: The **Scholes Cricket Club**, built only 7 years ago with modern facilities, is reported to be selling real ale. It has a single handpull which serves an ever rotating range of guest ales. On a recent visit this was Lees Manchester Pale Ale.

Shepley: The **Sovereign Inn** was reported to be selling Leeds Pale, York brewery Terrier and Red Squirrel on a recent visit. The pub also does a good line in meals and has a large car park. The **Black Bull** was reported to be selling good Bradfield Farmers Blonde when visited recently.

South Crosland: The **Kings Arms** has been demolished after being boarded up for some time to make way for housing development. This viable pub was formerly owned by the Thandi brothers who also had an interest in the pub at Castle Hill which was also demolished.

Thurstonland: The **Rose & Crown** will be holding its annual **Thurstyfest** beer and music festival again over the weekend of the 18th to 20th July. It promises to have a good selection of beers and food will be available along with live music from local bands.

Upperthong: The **Royal Oak** has very good Timothy Taylor's Boltmaker, Bradfield's Farmers Blond, Goose Eye Balmpot all on handpull with a real cider, Thatcher's Old Rosie.

Waterloo: The **Waterloo Tavern** is reported to be no longer serving real ale



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

Huddersfield Pub of the Year 2014

The Huddersfield CAMRA Pub of the Year 2014 is the Kings Head, one of Huddersfield's most iconic pubs located in the grade I listed railway station building in St George's square. It has been a regular entry in CAMRA's Good Beer Guide since 2004 and winner of numerous Pub of the Season awards – a good pedigree for any real ale pub. The prestigious Pub of the Year award, long overdue, is in recognition of the Kings Head's devotion to real ale and its unflinching attention to beer quality. Congratulations go to licensees Bruce Travis and Danni Atmore and all the staff.

The Kings Head is a busy pub with an eclectic and transient clientele of drinkers and rail passengers, serving a wide section of the community. In recent years it has become a focal point for the Real Ale Rail Trail crowd and music lovers. The pub hosts live music on Sunday afternoons and at weekends it can get very busy, but is a real local gem to appreciate!

The beer range encompasses a selection of national, regional and local ales providing a choice of ales for both the beer novice and aficionado. There are always 10 beers on handpull including Timothy Taylors landlord and Bradfield Farmers Blonde plus guest ales; two of which are usually dark ales. In addition there are two real ciders on handpull and occasionally a perry. The beers are always served in tip top condition with good grace by willing and attentive staff. Food is basic and is typical travellers fare – sandwiches and pies.

The Kings Head has undergone a few name changes over the years. It was formerly known as the Train Station Tavern, then the Station Tavern before reverting to its current name in the 2009 Good Beer guide. The King's Head is thought to be the original name of the pub or railway refreshment rooms dating from the late 1890's and early 1900's.

The pub is presently undergoing a long and slow refurbishment to restore it to its former glory when it was the railway passengers refreshment rooms. Bruce Travis, the licensee, has secured funding from the Railway Heritage Fund and other bodies to start restoration of the side rooms, toilets and the ceiling to reveal the original Victorian roof. One of the main existing features is the ornate mosaic tiled floor which dominates the main room.



Licensees Bruce Travis (centre) and Danni Atmore (far left) and staff receive the POTY award from Branch chairman Neil Kelly (centre right).

Brewing Ratnificent 7

Being a dinosaur, I'm not much of a social media person but sometimes use it to glean information from those that are. In mid March I was mooching around Facebook and Twitter seeking such information when I spotted a poster for the rat Brewery in Huddersfield stating *"Fancy being a brewer for the day? We're looking for the Ratnificent 7 to design & brew a brand new Rat beer at the Rat Inn-Fest at the end of April. If you want to be in the draw just comment yes please!"* I commented in the affirmative and duly forgot all about it.

Just before Easter, I received a message from Richard at the Rat & Ratchet informing me that I was one of the lucky seven and shortly afterwards received further instructions – turn up with old clothes at 10 o'clock for bacon butties on the appointed day.



Thus, on the Saturday at the end of April I set off on the 07.40 train from Hull to Huddersfield. Arriving in good time at the pub on Chapel Hill I was greeted by licensees Lisa and Richard and five of the other six of the chosen few. Unfortunately, one unlucky person was called into work at short notice until 3 pm but a late substitute was contacted and soon made up the number to the full complement. We all introduced ourselves as we had tea and butties. I was by a long way the eldest and had travelled the furthest, the others coming from Huddersfield, Mirfield and Brighouse.

We were then introduced to Rat Brewer Robin Moss (right) and Ossett Head Brewer Paul Spencer (left)

There followed discussions about the type of beer we each wanted to brew. It was mutually agreed that in keeping with the beer name everything should revolve around the number seven.

It was decided to use seven different malts and seven different hops to produce a seventy minute IPA (more later). Paul showed us a variety of malts, explaining the properties and types of beer that they were best used for. On his advice, following discussion, seven malts were chosen – Pale Ale, Carared, Crystal, Melanoidin, Carafa Special 3, Roast Barley and Wheat. Paul calculated the quantities required and we weighed them out to make a grand total of 200 kilos. Under the guidance of Robin, we took it in turns to add a different malt to the hot water in the mash tun to produce a sugar rich liquid (wort) which was then mashed for an hour.

After a hearty chilli lunch (kindly provided by Richard) and a beer or two, the wort was then strained through the bottom of the mash tun and then transferred to the copper. Seven different varieties of hops were chosen from a possible nine once Paul has explained their characteristics. These were then weighed out and added to provide flavour, bittering and aroma in increasing quantities at ten minute intervals in this order: Admiral, Cascade, Centennial, Columbus, Amarillo, Citra and Waimea. Hence, seventy minute IPA!

Next, the wort passed through the heat exchanger (heating up water for the next brew) to the fermentation tank. Paul then added live yeast to the magic mixture and we were done.



Next, the wort passed through the heat exchanger (heating up water for the next brew) to the fermentation tank. Paul then added live yeast to the magic mixture and we were done. Paul and Robin kindly cleared up while we took to the bar for a pint or two and a team photo.



By now the fermentation at the brewery will be complete and our beer taken to Ossett for transfer to casks and late hopping. As the Rat Brewery is 5.5 BBL (brewers barrel capacity; 1BB = 36 gallons), 22 x 9 gallon firkins should result and we are all excited to see and taste the results of our thoughts and efforts.

Our thanks go to brewers Paul and Robin for their patience and doing the hard bits. We were not able to catch them out with any awkward questions either! We are also grateful to Lisa and Richard for organising the day and for looking after us during their busy beer festival.

We shall return!

David Litten aka the *Bloke from Hull*

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

Voted CAMRA
Rural Pub of the Year
For the second consecutive year
2013/2014

Cask Marque accredited
Camra Pub of the Season 2009 & 2012

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

The Wills o'Nats Scoops Double Awards.

The award winning Wills o' Nats has been voted for the second year running, Huddersfield CAMRA's Rural Pub of the Year. This new award recognises the contribution that pubs in rural settings make to the real ale scene and the local community. In addition to receiving this prestigious award, the Wills o' Nats has also been named Spring Pub of the Season 2014. As a regular entry in the CAMRA Good Beer Guide from 2011 to 2014, it is easy to see why it is a worthy winner of these awards.

Nestled in the foothills of the Pennines on the outskirts of Meltham near to the Blackmoorfoot reservoir, The Wills o' Nats has long been recognised for the range and quality of its real ale and food. With its stunning views, beer garden, and open fires in winter, it is a welcome stopover for families, ramblers, dog walkers, real ale drinkers and diners.

The pub is run by Bob and Joyce Luty, who are justly proud of their real ales and homemade food. Timothy Taylors Landlord, Black Sheep Bitter and Green King IPA are available as regular beers with an ever changing selection of guest ales. The beers are Cask Marque accredited and there is usually one LocAle and a real cider.

Apart from the good ale, the Wills is a popular eating out pub with capacity for 40 diners in its restaurant. There is a wide and varied menu prepared by their team of chefs using high quality, locally sourced homemade food which is cooked on the premises. This includes a choice of speciality pies, vegetarian dishes and a Sunday carvery.

The Wills is also able to cater for many other events including birthdays, anniversaries and funerals. Buffet and set menus are available on request.

During the Summer, the pub holds its annual music festival, **Party in the Car Park**, featuring live bands and local entertainment. This event continues to grow in popularity and is a major feature of the local music calendar. The first in a series of different music events started in early May and featured the Hungry Hearts, Laughing Gravy and Helter Skelter.

The Party continues throughout Summer on the first Saturday of each month, i.e 7th June, 5th July, and 2nd August, finishing on Saturday 6th September. Further details can be found on Facebook.

Visitors wishing to attend these events or just simply visiting the area can also use the motorhome overnight stay facilities.

The award was presented to Bob and Joyce by new Branch Chairman Neil Kelly. In receiving the award, Bob and Joyce thanked all their staff, Corinne, Hollie, Steph, Adam, Jasmine and others who could be there on the night for all their hard work in contributing to winning these two outstanding pub awards.



Licensees Bob and Joyce with their awards.

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



John and Sharon offers you a warm welcome
Fine Traditional Handpulled Cask Ales

**Thwaites Wainwright
John Smith's Cask
With up to 4 Guest Ales**

**Good Food Available
Function / Conference Room**

Huddersfield CAMRA Winter Pub of the Season 2012/2013

Huddersfield CAMRA Pub of the Year 2005

11 years in the CAMRA Good Beer Guide 2004 - 2014

Regular Bus Service from Huddersfield

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



Pressing Issues

CAMRA names the UK's best Ciders and Perries

The final round of judging for CAMRA's National Cider and Perry Championship 2014 took place at the popular Reading Beer and Cider festival recently. The competition featured ciders and perries from across the UK, each with cider and perry judged on aroma, flavor, after-taste and personal enjoyment. The winners were selected by a specially chosen panel of judges including cider experts, drinks writers and CAMRA members.



Cider

GOLD – Sheppy's, Medium

SILVER – Dove Syke, Ribble Valley Gold

Bronze – Wilce's, Cider

Perry

GOLD – Oliver's, Perry

SILVER – Kent Cider Company, Perry

BRONZE – Raglan Cider Mill, Snowy Owl

The winner of the **Champion Cider of Britain** is Sheppy's Medium. Described by judges as having, *"A rich apple aroma, dry yet well-balanced flavour and a clean, refreshing, moreish finish."*

The winner of the **Champion Perry of Britain** is Oliver's Perry which the judges described as *"Initially sweet with a dry aftertaste – a very balanced perry with great body."*

Tom Oliver of Oliver's Perry, had this to say, *"That's fantastic, we're really pleased, especially on the back of the Pomona award last year – fantastic for us to win for our perry. We're very proud."*

Andrea Briers, CAMRA National Cider and Perry Committee Chair, had this to say on the quality and diversity of entries:

"Real Cider and Perry continues to grow in popularity and by the quality of this year's entrants it is easy to see why. With such a fantastic range of quality ciders and perries now being produced all over the UK, the standard of this year's competition was higher than ever – the overall winners should be extremely proud of their achievement as picking a Champion from such an accomplished field proved very difficult."

Locally

Locally, we have seen **Pure North's** Velo, blended especially for the passing of that great French velocipede race through our delightful countryside. It is a delicious blend of Katy and Dabinett, a bittersweet cider apple. It has been going down well since its launch at The Cider Press Café's 1st Anniversary celebrations in May. **Hebden Bridge Town Hall** recently held a cider festival, where they showcased local producers, with the help of **The Real Cider Company**.

Local producers **Udders Orchard** and **Grumpy John's** (from Bradford) joined Pure North and other Yorkshire ciders at the event. There were a couple of West Country ciders available for comparison but first to sell were the local ones!

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.

David Kendall-Smith dave@uddersorchard.co.uk Twitter - @uddersorchard

THE JUBILEE REFRESHMENT ROOMS

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

Tel 01422 648 285

<http://www.jubileerefreshmentrooms.co.uk>

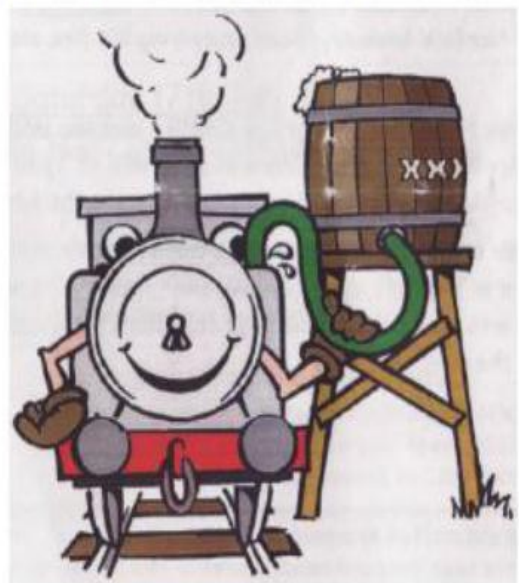
THE CALDER VALLEY RAIL ALE TRAIL GEM

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



LocAle Brewing

In the last issue of Ale Talk, there was mention of potentially two new breweries setting up in Huddersfield. One, the Bridge Brewery at Holmbridge, is currently on hold whereas the second one, Small World Beers Ltd is nearing completion and should be brewing quite soon.

The **Small World Beers** brewery is based in Shelley on the Barncliffe Business Park. It is the brainchild of local lad Pete Forder and Yorkshire ex-pat Dave Hill, who have been planning the brewery for some years now. The 20 BBL brew plant has been sourced from Moeschle UK in Sheffield and a borehole sunk to provide the brewery with its own supply of Yorkshire spring water for brewing. The idea is to use local malts and a variety of British and New World hops to create some really exciting beers – partly influenced by their drinking travels and the excellent beers coming out of Yorkshire. The first beers will be Barncliffe Pale (3.7% abv), Shelley's Gold (4.0% abv) and American Pale (4.8% abv), with initial sales to local pubs and around West Yorkshire.

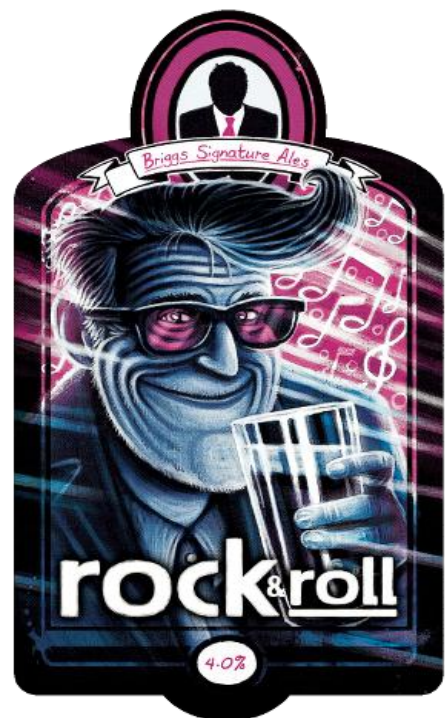
Briggs Signature Ales. Tel: 07427 668004

Nick is now producing his beers more frequently. Following on from Brass (4.2% abv), his second beer, there was Symphony #1 (4.2% abv). This was commissioned for the Star's Spring beer festival and was a dry hopped version of Brass. It was very well received and the first to run off. Hence, it was crowned festival champion!

The next beer in the series was Folk (3.7% abv), an extra pale ale with a citrus fruit aroma, hoppy flavour and dry bitter finish. A special dry hopped version of this was produced for the Sportsman's 5th anniversary called Five Down (3.7% abv).

The latest brew is Rock & Roll (4.0% abv) which is a red ale, heavily hopped with Simcoe and Cascade hops to give a massive citrus fruit aroma and flavour, and long bitter finish.

On the festival circuit, Folk featured at the Reading beer festival and Rock & Roll at the Three Pigeons beer festival in Halifax.



Empire Brewing. Tel: 01484 847343, 07966 592276

The Huddersfield CAMRA Branch recently visited the brewery at Slaithwaite to present Russ with his belated Mild of the Festival award for Moonraker Mild (3.8% abv) which won at the Oktoberfest beer festival last October. A wonderful boozy night was had by all!

Golden warrior (3.8% abv) is proving to be a big winner with the Empire fans and Russ is being kept busy producing this excellent beer. Another beer also proving extremely popular is Robohop (4.0% abv) which is being distributed through the Flying Firkin monthly list of beers.

Recent new beers have included: Atlas (4.3% abv); Antipodes (3.9% abv); Hopnytic (4.3% abv) and the excellent Beervana (4.1% abv). A new beer, Rye PA (4.3% abv), a rye malt IPA, is due out together with On t'bike (4.2% abv), a pale bitter brewed to commemorate the Tour de France.

On the festival scene, Moonraker Mild featured at the Dirty Dick's 3rd anniversary beer festival in Halifax and Crusader (5.0% abv) was at the Yorkshire Dales beer & cider festival. Russ also brewed a special for the 5th Anniversary of the Sportsman called 5 years, I don't expect a smile (4.3% abv). On the bottle front, Empire beers are available in a few local Nisa Stores.

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

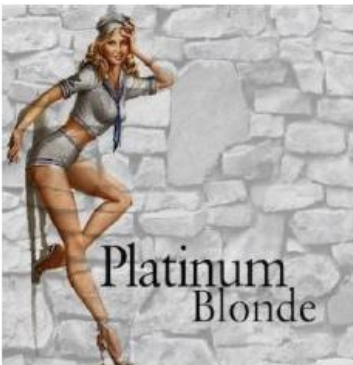
Plus many seasonal and special ales

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

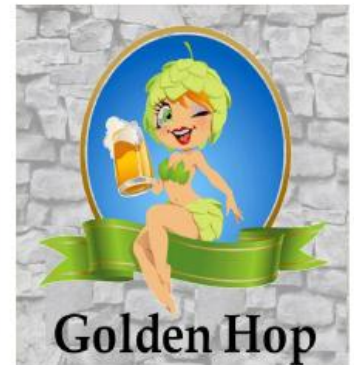
**Beers are NOW available through
SIBA's DIRECT DELIVERY SERVICE**

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

Golcar Brewery. Tel: 01484 644241

The brewery recently held an open day to coincide with the Golcar Lily Day festivities. Visitors were treated to a trip around the brewery and the chance to sample 3 of the Golcar beers including Convallaria Bitter (4.2% abv), brewed specially for the occasion. Now almost a tradition, the Morrismen came and danced, sang a number of bawdy ballads, and ended the session downing copious amounts of Golcar Mild and Pennine Bitter, not quite drinking the bar dry!

John's latest new beer was Pentium Mild (4.3% abv), a brewery special for the Sportsman's 5th anniversary. This was an excellent beer and perhaps, it should be produced more often?

Legacy (4.0% abv), a red-brown bitter and Guthlacs Porter (5.0% abv) both featured at the Leeds beer festival.

Hand Drawn Monkey Brewing Co. Tel: 07906 279038

The Monkey Loves Hops (MLH) series of beers, all 4.2% abv, is a real favourite with most of the HDM fans and drinkers. In the series, MLH #14 was hopped with Galena, Centennila and Cascade; MLH#15 with Amarillo, Cluster and chinнок; and MLH # 17 with Ella and Summer hops.

New beers include Bigger IPA (6.55 abv) and Black Eye (7.3% abv), a collaboration brew with HDM's old friend, Bexar County Brewery. Untraditional Tradition (3.3% abv), a black lime and cardamom mild, has been brewed again.

On the festival scene, there was Do Jephers Dream of Electric Tea? (5.7% abv), a fruit tea IPA, and IPA (5.0% abv) at Doncaster beer festival. MLH#16 (4.2% abv) and What would Jephers Do? (4.5% abv) both featured at the Reading and Leeds beer festivals.

Magic Rock. Tel: 01484 649823

In April Richard and Giada, Magic Rock's production manager, attended the craft Brewers Conference in Denver, Colorado, where they entered a few of their beers in the World Cup Beer competition. Despite the huge level of competition, they were amazed to come away with a Gold in the Fruit Wheat Beer category with Salty Kiss (4.1% abv). This is a fantastic achievement on the world beer scene. Well done Richard and the brew team.

Salty Kiss, originally a collaborative beer with Danish master brewer Anders Kissmeyer, is a slightly sour, slightly salty wheat beer flavoured with gooseberry and Sea Buckthorn berries and inspired by the traditional beer of Leipzig, 'Gose.'

Magic Rock met with Hawkshead brewery to brew a collaboration beer for the Spring beer festival. Called, The Illusionist, this was a 3.55 abv, darkisk, light bodied, hoppy beer. Also at the Hawkshead Spring beer festival was Villainous IPA (6.5% abv), described as a Vienna style IPA.

Villainous IPA has been on sale at Gonzo's in Holmfirth where Magic Rock also provides the house beer, Jacco Macacco (3.9% abv). This strangely named beer takes its name from an early 1820's fighting monkey with a prodigious record of victories against fighting dogs. His career ended after a famous fight with Mr Tho.Cribbs wellknown Bull terrier bitch, *Puss*.

New beers to look out for include: Circus of sour Chardonnay (3.5% abv) and Circus of sour Lychee (3.55 abv) – both white wine barrel aged beers; Roselare Rosehip Ale (7.0% abv) – a Flemish style red ale with rose hips; Slapstick Tequila Barrel (5.0% abv) – India Wit ale and Punchline Tequila Barrel (5.4% abv), both Tequila barrel aged.

Carnival (4.3% abv) and Rapture (4.6% abv) both featured at Reading beer festival. Rapture and Dark Arts (6.0% abv) were at Halifax beer festival.



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

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

Mallinsons Brewing Company. Tel: 01484 654301

The Star Spring beer festival saw two new specials from the brewery, Spring Steen! A Bruzy Bonus (3.8% abv) and Highly Sprung (4.4% abv), both with a Spring theme. Tara also produced a dry hopped special, V The Fifth (3.9% abv) for the Sportsman to celebrate their 5th anniversary.

As usual, a number of new beers have been produced. New in the bird series is Small straw (4.1% abv) – No. 15 and Stone Falcon (3.9% abv) – No. 16 brewed with Eldorado hops. In the hops series there was Amarillo (4.2% abv), which is a new recipe; Indulgence (3.7% abv) brewed with 4 classic hops – Cascade, Chinook, Centennial and Citra; Kiwi Classic (4.4% abv) brewed with NZ hops – Pacific Gem, Motueka and Nelson Sauvin; BG Calypso (4.1% abv) brewed with Brewers Gold for bitterness and Calypso for aroma; Ella (3.9% abv), formerly known as Stella, then Alias and brewed with Stella/Ella hops.

Other beers include: Mercury (4.4% abv) brewed with lager malts, Tpoaz and Chinook hops; Mild Thing (3.6% abv), a new recipe using dark roast malts with Topaz hops to give a light honey vanilla roast flavour; Hudderswood (4.6% abv), a pale golden ale; holly Blue (4.0% abv) brewed with Centennial hops; and foer the start of the World Cup, Still Gleaming (4.2% abv).

On the festival rounds, Chocolate Stout (4.0% abv) and Indulgence appeared at Reading beer festival, Mosaic (4.0% abv) and Boom (4.3% abv) at Leeds beer festival; Stone Falcon and Amarillo at Doncaster beer festival; and Stone Falcon and Indulgence at Halifax beer festival.

Milltown Brewing Company. Tel: 07946 589645, 01422 610579

Neil' beers are now available at The Dusty Miller at Longwood which is the new brewery tap for the Milltown brewery. This means that Neil will be able to showcase more of his excellent beers, the most popular being Platinum Blonde (4.0% abv)

Recent beers have included Jugs of Joy (3.8% abv), a pale straw coloured session ale brewed with a combination of English and American hops, a Responsibly (3.7% abv), a pale golden session beer.

Platinum Blonde (4.0% abv), Sterling Gold (4.5% abv) and Golden Hop (3.8% abv) all featured at Liverpool CC beer festival and Responsibly (3.7% abv) was available at the Dirty Dicks 3rd anniversary beer festival in Halifax.

The brewery has brought out a new beer mat and visitors to the Dusty Miller will notice the pub and brewery are advertised on them.

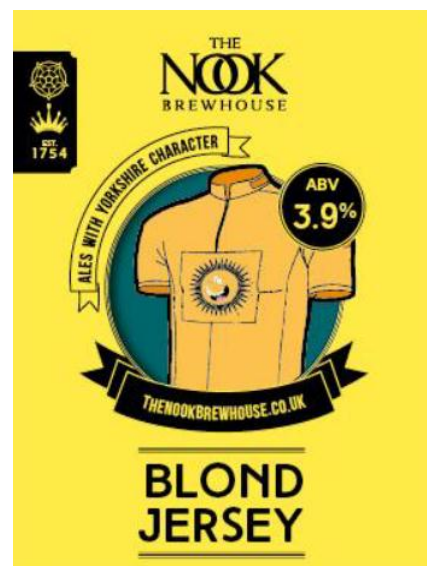
Nook Brewhouse. Tel: 01484 682373

The Nook's Spring Grand At T'Bar beer festival was a showcase event for the brewery's 13 beers which featured old favourites and the new Sprocket Fuel (3.8% abv).

Sprocket Fuel is a pale ale with a hoppy aroma and flavour resulting from the use of Mount Hood and Summit hops. This beer is sure to provide the power needed to become 'King of the Mountain.' Blond Jersey (3.9% abv) will be available from June. It is a pale golden summer bitter hopped with earthy and herbal French Triskel hops.

Hoppy Fifth (3.8% abv) was a special brewed for the Sportsman's 5th anniversary.

Nook beers have featured at the following local and national beer festivals. At the Reading beer festival there was Elderflower (4.5% abv) and Rescue Red (3.8% abv); Doncaster beer festival featured Lemongrass Blonde (3.8% abv) and Sprocket fuel (3.8% abv). Sprockety Fuel was also chose for the Yorkshire Dales beer & cider festival. Bees Knees (3.9% abv), Berry Blonde (4.5% abv) and Cherry Stout (5.2% abv) all appeared at the recent 6th Kirkburton KUG beer festival.



Rat Brewery. Tel: 01484 542400

Such is demand for the Rat beers, that the brewery is now having to brew 6 times a week.

White Rat (4.0% abv) has been recognised by SIBA for the great beer that it is and been awarded Bronze in the Best Bitter category at the SIBA National Beer competition 2014 held in Sheffield recently. Coincidentally, it also won a Bronze at the Barrow Hill Railway & Beer festival.

An almost full range of Rat beers, some new, some old favourites, were showcased at the recent Rat & Ratchet Rat Inn-fest beer festival. During the festival, a group of would-be brewers aided and abetted by Rat brewer Robin Moss and Head brewer Paul Spencer created a special beer called the Ratnificent 7. See feature article by David Litten.

New beers included: Project Rat #VIII (4.2% abv), a Simcoe hopped Saison and Project Rat #IX (4.2% abv), a '60 minute' IPA in which a variety of American hops were added to the boil every minute for 1 hour. This is a golden hoppy bitter. Moari Mouse (3.6% abv) is a hoppy, pale ale brewed with Pacific Jade hops. Ratweiller (4.2% abv), is a pale hoppy bitter brewed with Citra, Simcoe and Chinook hops.

White Rat (4.0% abv) featured at the Leeds and The Yorkshire Dales beer & cider festivals. Mutant Rat (5.0% abv) was at Reading beer festival and Angel rat (3.8% abv) and Bohemian Ratsody (4.3% abv) at the 6th Kirkburton KUG beer festival.



*In aid of Kirklees Music School
& other local charity*



WEST RIDING
Licensed Refreshment Rooms

WESTIVAL

**Charity
MUSIC & BEER
FESTIVAL**

5-7 September 2014

MARKET STALLS CHILDREN'S AREA LIVE MUSIC

See website for more details: WWW.IMISSEDTHETRAIN.COM

Riverhead Brewery. Tel: 01484 841270

The Colne Valley was once famous for its botanical brews in the late 1890's and early 1900's with the likes of Clewer & Stott at Slaithwaite producing Dandelion stout, Ginger beer and various other herb and root brews. So, it is not surprising to learn that Head Brewster, Lisa at the Riverhead has been trying a few new recipes based on a similar theme.

Lisa is currently developing a range of fruit infused beers. Blackcurrant and Licorice Stout (3.8% abv) is inspired by the old fashioned candy sweet. Lemon Wheat beer (4.0% abv) is another and this has gone down really well at the Riverhead. An Elderflower Ale is planned once the elderflowers are in bloom and collected.

Red Spanish (5.0% abv) is a new beer brewed with Yorkshire licorice and Gingerbread Mild (3.6% abv) is brewed with real ginger root. Lisa has also collaborated with Sam Smith from the Sportsman to brew Pink Grapefruit (5.5% abv), an American style IPA with pink grapefruits for that citrusy hop flavour and aroma. Other new beers include Mountain Hare (4.2% abv), a Spring ale.

Lisa was recently interviewed by '**Ale Street News**', a US Craft beer magazine about her 'Unite Pale Ale.' She took part in the International Womens' Brewing Collaboration Day back in March when female brewers (brewsters) all over the world brewed a 4% pale cascade hopped beer as part of the Pink Boots and Project Venus (www.projectvenus.co.uk) Proceeds from the sale of the beer and Lisa's wages were donated to Huddersfield Women's aid.

On the festival front, Andromeda (4.0% abv) was chosen for Leeds beer festival; Vanilla Mild (3.6% abv) was on at the Denby Dale Lions Beer festival, and Brewsters Blonde (3.8% abv) featured at the Yorkshire Dales beer & cider festival.

Sportsman Brewing Co. Tel: 01484 421929

The latest addition to the Sportsman's range of beers is Quaff (3.9% abv). This is a new golden session bitter which is proving popular. The Sportsman brewery joined with the Outstanding Brewery to produce a special collaborative beer to celebrate the 5th anniversary of the opening of the Sportsman. Called, '5', this was a 5.0% abv IPA.

Summer Wine Brewery. Tel: 01484 665466

The latest addition to the 'Devil loves Hop' series is the devil loves Cascade (7.25 abv) which has been on at the HDM beer shop and the Sportsman. The Klooster Belgian Witbier (5.4% abv) is an excellent Belgian style witbier flavoured with coriander and orange peel, and brewed with East Kent Goldings hops. Other new beers include: Portland Pale (4.9% abv), Union Pale Ale (4.1% abv) and Cherokee (4.2% abv), a golden ale. Check out the Zephyr bar for SWB beers.

Further afield, Summer wine has collaborated with the Hanging bat in Edinburgh to produce Up Smoke Kriek (11.8% abv). This is a rum barrel aged, cherry, chocolate, tea Imperial Stout – a monster of a beer. And it's not cheap.

Thirstin Brewhouse. Tel: 07908 986562

Stewart has been concentrating on commissioning his new 2 barrel brew plant and supplying his beer to CAMRA beer festivals over the last month or so.

Fruity Mick (3.7% abv), a light spring ale with a subtle fruity aroma and hopped with Chinook, Cascade and Amarillo hops, is proving to be a popular choice. It made its debut at the Star Spring beer festival alongside Mild Thirst (3.6% abv), a dark Mild. Fruity Mick also appeared at the Reading beer festival and more recently at the Three Pigeons beer festival in Halifax.

The latest new beer is Woggle (4.5% abv), a tradition style bitter which was brewed specially for the 6th Kirkburton KUG beer festival.



ROOSTERS

FREE RANGE BEERS FROM YORKSHIRE

- HATCHED IN 1993 -

AT A TIME WHEN MOST ALES ON THE MARKET WERE BROWN

ROOSTERS BREWING CO.

FAST DEVELOPED A REPUTATION FOR BREWING

GROUND-BREAKING

HOP-FORWARD PALE ALES

THAT SHOWCASE EXCITING NEW HOPS FROM THE USA

WITH AN EMPHASIS ON FLAVOUR & AROMA.

BEERS SUCH AS *Yankee*[®]

SOON STARTED TO ATTRACT THE ATTENTION OF JUDGES
AT BEER FESTIVALS, BOTH AT HOME AND ABROAD, WINNING

*** COUNTLESS AWARDS ***



Delivered Direct

ACROSS WEST YORKSHIRE
ON A WEEKLY BASIS

01423 865959

WWW.ROOSTERS.CO.UK



ROOSTERSBREWCO

**ASK YOUR
LANDLORD**


- for a -

**ROOSTERS
TODAY!**

Local and Regional Beer Festivals

6th – 7th June	Ossett Beercart Festival, Ossett Town Hall, Market Place, Ossett WF5 8BD Fri 7pm – 12 midnight; Sat 11am – 12 midnight.
20th – 22nd June	World Sup BF 2014, WRLRR, Dewsbury Railway Station, Dewsbury WF13 1HF Fri & Sat 12noon – 12 midnight; Sun 2pm – 11pm.
28th – 29th June	Le Monkeyfest de 2014 , Monkey Club, Dean Brook Road, Armitage Bridge, Huddersfield, HD4 7PB Sat 12noon – 11pm; Sun 12noon – 9pm.
4th – 5th July	Meltham BF, St Bartholomews Parish Church Hall, Greens End Rd, Meltham HD9 5NW Fri 7pm – 11pm; Sat 12 noon – 11pm.
4th – 6th July	Le Foz Fest , Forrester's Arms, Moorbottom, Honley, HD9 6DW. Fri 3pm – 11pm; Sat & Sun 12 noon – 11.15pm.
11th – 13th July	Mirfield Round Table BF, Cricket Club, Huddersfield Rd, Mirfield, WF14 9NE Fri 6pm – 11pm; Sat 12noon – 11pm; Sun 12noon – 6pm
12th July	Birdsedge BF, Village Hall, Penistone Rd, Birdsedge, HX8 8XT Saturday night only. 7pm – 11pm.
18th – 20th July	Thurstyfest 6 , Rose & Crown, The Village, Thurstonland, HD4 6XU Fri – Sun 12noon – 12 midnight.
23rd – 27th July	Summer BF, Star Inn, 7 Albert Road, Lockwood, Huddersfield HD1 3PJ Wed & Thu 5pm – 12midnight; Fri & Sat 12noon – 12midnight, Sun from 12noon
26th – 27th July	Summer BF, Hall Bower Athletic Club, 53 Hall Bower, Newsome, Huddersfield HD4 6RR Sat & Sun 12noon – 11pm.
12th – 16th August	Great British Beer festival, Olympia, London www.gbbf.org.uk
5th – 7th September	Westival Music & Beer Festival, WRLRR, Dewsbury Railway Station, Dewsbury WF13 1HF. www.imissedthetrain.com

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

Fair deal on beer tax now!
Save Britain's Pubs!

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) _____			

01/08

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

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 payee.

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. If working days in advance of your account being debited or an alternative agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of amount and date will be sent to you at the latest five days prior.

- 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 notifying your bank or building society. Where a contribution may be required, it must also not be paid.

Huddersfield & District Branch Diary

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

Contact details: info@huddscamra.org.uk

Chairman: Neil Kelly, 38 Springwood Avenue, Huddersfield. HD1 4BH

Mob: 07734 463529 Email: nkellyinhudd@gmail.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 2nd Jun	Branch Social crawl of Longwood. Meet at the Slip at 19.45hr; Longwood Bowling Club at 20.15hr and Dusty Miller at 20.45hr. Bus 356 at 19.30hr from Huddersfield Bus Station.
Mon 16th Jun	Branch Meeting at The Allied, 22 Church St, Honley, HD9 6AH for 20.00hr. Bus 314 at 19.37hr from Huddersfield Bus Station.
Mon 23rd Jun	Branch Presentation of COTY to The Monkey Club, Dean Brook Rd, Armitage Bridge, Huddersfield HD4 7PB for 20.00hr. Bus 314 at 19.37 from Huddersfield Bus Station.
Mon 7th Jul	Branch Presentation of Cider POTY and Mild POTY awards to The Rat & Ratchet, Chapel Hill, Huddersfield, HD1 3EB for 20.00hr.
Mon 21st Jul	Branch Meeting at The Red & Green Club, 42 Bankwell Rd, Milnsbridge, HD3 4LU for 20.00hr.
Mon 4th Aug	Branch Social Crawl of Marsden. Details to be confirmed.
Mon 18th Aug	Branch Meeting at the Netherton Conservative Club, Lightenfield Ln, Netherton HD4 7WJ. For 20.00hr. Bus 324 at 19.10 from Huddersfield Bus Station

CAMRA Regional Meetings

Sat 14th Jun Londesborough WMC, 10-12 Bower St, Harrogate HG1 1BA. 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: 20th Aug 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:
Full page £82 (colour), £72 (b&w)
½ page £47 (colour), £42 (b&w)
¼ 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 01924 459193



 WESTRIDINGREFRESHMENTROOMS
WWW.IMISSEDTHETRAIN.COM
 @WESTRIDINGLRR

WEST RIDING
Licensed Refreshment Rooms

WORLD SUP BEER FESTIVAL 2014



**Over 30 Real Ales
& Ciders
LIVE MUSIC**

20-22 JUNE

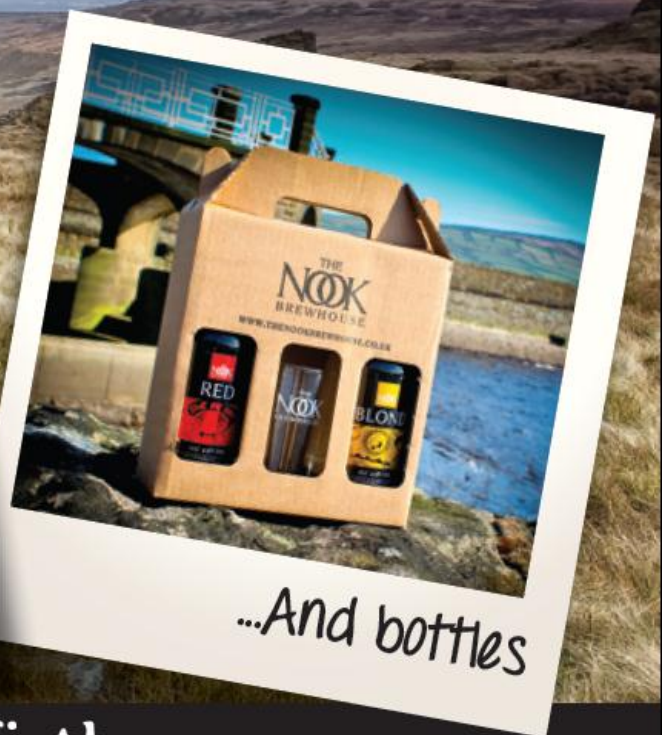
Fri & Sat 12-12 Sun 2 till finish

THE NOOK BREWHOUSE

Ales with Yorkshire character



In cask...



...And bottles

Holmfirth

T: 01484 682373 E: office@thenookbrewhouse.co.uk

www.thenookbrewhouse.co.uk

 The Nook Brewhouse

 @NookBrewhouse

Our ales are also available to trade through

