

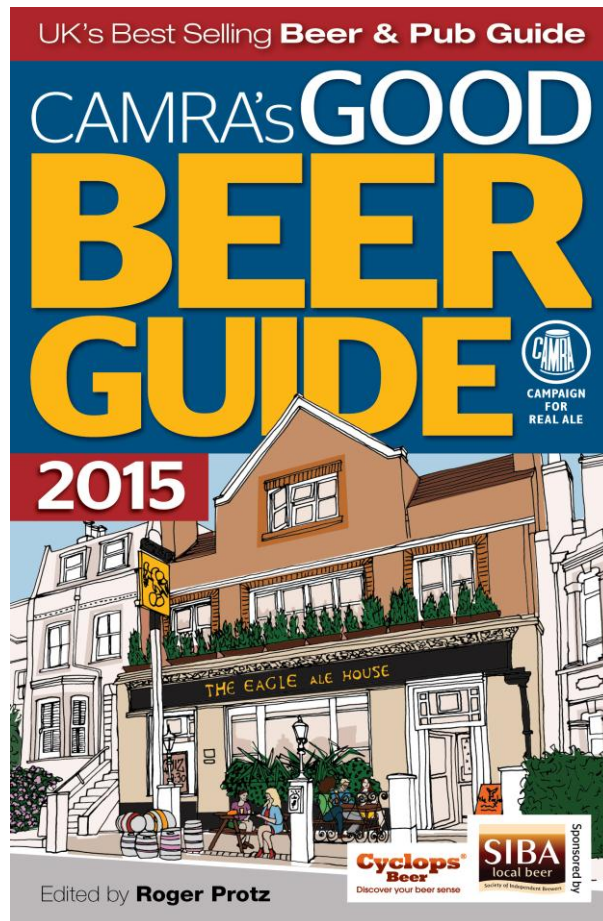


**CAMPAIGN
FOR
REAL ALE**

Ale Talk

The Real Ale Magazine of Huddersfield CAMRA

The
Campaign for
Real Ale
CAMRA's
best selling
beer and pub
guide



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New Guide
is out now

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AUTUMN 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

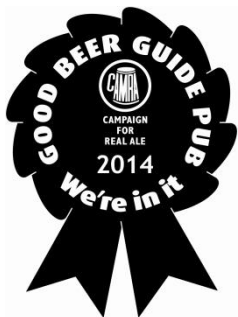
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Walkers & Bikers welcome Dog friendly

TEXAS HOLDEM POKER Sunday 7.30pm start

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



CAMRA Good Beer Guide 2011 to 2013

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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 Huddersfield Food & Drink Festival is one of the best examples of a free community event that promotes the local area and produce. More than 100,000 people sampled over 80,000 pints of beer provided by local real ale pubs and breweries and craft beer bars, 10,000 curries and 2000 crocodile stir fries! The event, which was held over 4 days in St George's Square, was a total success and proved you don't have to get drunk to enjoy yourself - in complete contrast to the Rail Ale Trail which is marred by inappropriate behaviour by a small section of society.

The **Rat & Ratchet**, long known for its cask conditioned real ale and numerous pub awards, has been named as one of the Great British Pub Award finalists. The competition run by **Publican Morning Advertiser** will announce the winner on the 11th September at the Hilton in London. The Rat is one of the six regional winners of the Best Cask Beer Pub and represents Yorkshire, the North East and Scotland. We wish Richard and Laura all the very best success in the competition. Also, The **Rat & Ratchet** has been named **Cask Ale Pub of the Week** in the Yorkshire Post Magazine with top scores for welcome, drinks selection, atmosphere and prices. Can't deny that!

Work has finally started on the **Kings Head** after years? of speculation and legal wrangling. We can but hope the work will be finished sometime this year but knowing Bruce it will be worth the wait. In the meantime, please enjoy the beer.

The **Grove Inn** has been voted the Branch's Summer **Pub of the Season 2014** in recognition of its dedication to and promotion of real ale. It is a regular entry in the CAMRA Good Beer Guide and supports the widest range of beers both cask and bottled, local and regional, real and craft of any pub in Huddersfield. The beer quality is always very good and occasionally exceptional. A presentation will be made to Ian and Taya in due course. See website for details.

The **Sportsman** has a new landlord John Fletcher, who regulars will remember used to work at the pub but moved on to manage the Cricketers Arms in Horbury, Wakefield. John is back and will be running the pub in his own indomitable style. Expect some new developments and great beers.

HDM Beer Shop has finally got its bar in shape. The bar re-launched itself on Saturday 30th August with a big celebration and beer sampling session. The shop has a new ceiling but the main thing is that there is a new insulated cool room/cellar with 15 new lines and four brand new handpumps, entirely cooled to the point of dispense. Expect to see Quantum and Squawk beers on more often plus many more. And two new toilets - a ladies and gentlemen's to replace the old unisex toilet! Remember the old days of wandering down back corridors like in a maze to find the toilet? There is a new kitchen and new coffee machine selling artisanal coffee from Coffee Evolution. Do visit the new bar.

Award Voting for Huddersfield Branch members only

To be voted upon at the Branch meeting at the HDM Beer Shop, Wood St, Huddersfield
on Monday 20th October 2014

Huddersfield CAMRA PUB or CLUB of the SEASON AUTUMN 2014

Nominations: **Commercial**, Slaithwaite; **The HDM Beer Shop**, Town;
Rat & Ratchet, Town; **The Swan**, Crimble;

Name of the Pub or Club of the Season: _____

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, 38 Springwood Avenue, Huddersfield, HD1 4BH.**

Votes must be received no later than **Monday 20th October 2014**

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.

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

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

The **County** has had a lick of paint and is now displaying new blue signage. The pub serves Copper Dragon Golden Pippin, Wells Bombadier and Wychwood Hobgoblin as regular beers and is well-known for its good value meals. The **Boy & Barrel** is selling real ale again. It has an ever changing range of guest ales which have included Tetley Bitter, and beers from Partners brewery and Bosun brewery. Monday is Mad Monday when beer prices are reduced during the day. See notice board in pub for details. The **Vulcan** has 6 handpumps on the bar serving a range of guest ales. Copper Dragon Golden Pippin and Silver Myst are regular beers although it is understood Bosun beers may become a permanent fixture on the bar. Recent beers have included Little Valley Withens Pale Ale, Bosun's Bermuda Triangle, Thwaites Wainwright and a Springhead beer. The beers are good value and the pub does very reasonably priced food. It is on the Town's real ale circuit and a Good Beer Guide entry. The **Crown** in Westgate has 6 handpulls and serves an interesting range of guest beers and is also rather handy for the Lindley bus. Recent beers have included Marston's Revisionist Red, Bradfield Blueberry Bitter, Naylor's Summer Ale with beers from Ossett and Cottage breweries. The beers are well kept and served. The pub also does a range of good value meals. The **Cherry Tree** (Wetherspoons) will be holding its International Real Ale Festival from the 17th October to 2nd November featuring up to 50 ales from the UK and around the world.

Armitage Bridge: The **Armitage Bridge WMC** aka **The Monkey Club** has been voted Huddersfield CAMRA's Club of the Year 2014. The bar supports 4 handpumps serving real ale. On a recent visit there was Black Sheep Bitter which has now replaced Timothy Taylor's Landlord, Bradfield's Farmers Blonde, Old Bear Bitter and Beachcomber Blonde from the North Wales brewery, Bragdy Conwy. See feature article.

Berry Brow: The **Railway** has a good selection of real ale. On a recent visit there was Concertina Bengal Tiger and One Eyed Jack; Stencil Barnsley Bitter; Saddlers One Stop Hop; Compass West and Weston's Old Rosie cider on handpull. Cider is available all the time but does change.

Bradley: The **White Cross** recently held a 'Meet the Brewer' evening featuring the Salamander brewery from Bradford. Dan Gent, brewer, and Cassie Sykes, sales manager, were on hand to showcase 6 of their beers. These included: Golden Goal, Mud Puppy, Golden Salamander,

T. Work, Mr President and Stable Orbit. The branch members, joined by the Heavy Woollen Branch, enjoyed an excellent evening accompanied by pie & peas. The **Bradley Mills & Colne Bridge WMC** has good Tetley Bitter on handpull with the occasional guest ale. On a recent visit this was Tetley Gold. The nearby **Royal & Ancient** has Marston's Pedigree and Wychwood's Hobgoblin as permanent beers but also has a guest ale taken from Marston's specials list. Recently, this was the excellent New World Pale Ale, a 3.8% abv wonderfully hoppy pale ale. Food is available.

Burnlee: The **Farmers Arms**, a free house, now has a permanent real cider on handpull. Recent guest ales have included Abbeydale's Dr Morton and Phoenix's Sticky Wicket. There has also been a food & brewer evening with The Brew Company from Sheffield. A particularly popular beer was Pinocchio which was delivered in an old oak Bordeaux cask! A beer festival is planned around later October/ early November – dates yet to be confirmed. Details at the pub.

Golcar: **Enterprise Inns**, the owners of the **Rising Sun**, Leymoor Road, have sold the pub to Tesco and it is to become a **Tesco Express** much to the anger of local pubgoers and residents. The **Rose & Crown** had on a recent visit Golcar Pennine Gold and Riptide from Bragdy Conwy brewery with Abbeydale Moonshire a regular. The beer quality and range is always good.

Junction One usually has a regular LocAle beer from Ossett or the Rat Brewery. On a recent visit there was Rat brewery Giant Rat and Borat both served in tip top condition. The **Walkers Arms** has recently had Robinson's Unicorn, Shepherd Neame Spitfire and Greene King IPA.

Hall Bower, Newsome: The **Hall Bower Athletic Club** held its annual Summer beer festival recently with an excellent range of 30 local and countrywide beers, ciders and German beer stall. As usual the event was a great success with beer running out and having to be replaced on Sunday afternoon. The club normally has one or two handpulls in use throughout the week serving guest ales.

Holmfirth: This year, 2014, marks two magnificent milestones for **The Nook** and **The Nook Brewhouse**. 260 years ago brewing took place on the site of the present day Nook Brewhouse, a tradition that was revived in 2009 and continues to this day. 2014 also marks the 50th year of The Rose & Crown aka **The Nook** being owned and run by the Roberts family who, for two generations, have been flying the flag and serving real ale in fine condition which has earned the pub a reputation as a bastion of real ale and a place in the CAMRA Good Beer Guide for over 35 years. To mark these milestones, there will be a special weekend to celebrate with the 10th Annual summer beer festival featuring over 50 ales from around the country and a selection of the Nook beers and special one off brews. Live music will feature on Friday, Saturday and Sunday together with great food from the barbecue.

Holme Bridge: The **Bridge** was an ideal place to watch the Tour de France bike race. The raised beer garden to the right of the pub is now open and the wooden decking area provides an ideal area to relax, listen to live music and enjoy a drink. The pub is a free house and serves a regular beer from Lees brewery and Empire with guest ales and a handpulled cider from Pure North – Valley Gold. The pub does a nice range of food and there is plenty of parking across the road.

Linthwaite: The **Coach & Horses** on Manchester Road has seen a transformation of the pub since Jonny and Shell took over the running of the pub. The interior has been totally refurbished; the walls have been taken back to a modern rustic bare walls and plaster appearance with carpeted areas either side of the central bar area and comfortable seating. There are widescreen TV's for sports fans, a large clock which works and an outside wooden decking area in front of the pub for enjoying a drink and the sun? The bar has 4 handpulls serving Taylors plus guest ales and a handpull for Pure North cider. The pub does food with hot roast beef sandwiches and chips a favourite. Wednesday is Quiz and Cardingo night, Friday is 60's music night and Sunday is Texas Hold'em Poker.

Longwood: The **Longwood Bowling Club** has been refurbished recently with a new slate floor and stone faced wall in the pool table area. One of the new eye catching features is the mural of Longwood. Outside on the green, there is new frontage on the bowling club house which the members have helped to build. The Club now has a 'house' beer Longwood Bowlers bitter which is permanent during Summer. The bar also supports local micros with well-kept rotating guest ales from Mallinsons, Empire and Milltown. Nearby, the **Dusty Miller** keeps a good selection of real

Coach & Horses

Open Daily From 12pm



The Coach & Horses has recently undergone a full refurbishment and is now under new management

Jonny & Shell welcome both old and new customers

Showing Sky Sports

Disco every Friday

Texas Hold 'em Poker every Sunday

Live Bands coming shortly

We are now serving:

-4 Rotating Cask Ales

-A Traditional Cider

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Contact Information:
Mobile: 07870827360
Email: jonnyholmes@fsmail.net

1045
Manchester Road
Linthwaite
Huddersfield

ales and is the brewery tap for the Milltown beers. This serves a selection of guest ales and is worth a visit. Similarly, the **Slip Inn** further down the road has well-kept beers from Marstons, Ringwood and Jennings breweries.

Marsden: The **Marsden Liberal Club** has one handpull serving real ale. This was Bradfield's Farmers Blonde on a recent visit. Across the road, the **New Inn** has 3 handpumps serving Thwaites Wainwrights, Black Sheep Bitter and Copper Dragon Golden Pippin – all on good form when visited. The pub is nicely furnished and divided into separate eating and drinking areas inside with an outdoor seating area at the front of the pub. A varied range of food is available. The **Shakespeare** has a good range of beers which included Tetley Bitter, Black Sheep bitter, Sharps Doombar and Shepherd Neame Spitfire on a recent visit. The **Riverhead Brewery Tap** has 10 handpumps on the bar serving a number of the brewery's own beers plus guests from Ossett, Fernandes and elsewhere. In addition to the regular Riverhead portfolio

there was Lavendar Blonde, Vanilla and Chocolate Mild and Dubbel Trubbel beers on sale. The upstairs dining area been enlarged recently by knocking through above the Winebar next door, thus providing more space and eating room at the weekends. The **Swan** across the bridge is a Thwaites pub which serves some very good beers. Wainwrights and Lancaster Bomber are generally available, with Thwaites guest ales drawn from the '1807 Club' list and specials from the Thwaites microbrewery kit. The **Marsden Conservative Club** has two handpumps serving a regular Marston's Bitter and a guest ale. When visited this was South Pacific Red 4.2%, craft brewed by Marston's as part of their 'Revisionist series' of ales. Both beers were on top form when sampled. The club has now refurbished its function room and installed a new bar. Please see the Steward to hire or use.

Meltham: The **Waggon & Horses** has 4 handpumps which on a recent visit was serving good Timothy Taylors Landlord, Wychwood Brazillian, Leeds Pale Ale and Greene King Old Speckled Hen. The **Meltham Liberal Club** was selling Tetley Bitter and Greene King Abbot Ale, both very good. The **Swan** was closed again but could be open once more. The **Victoria Park** had Tetley Bitter as normal with Thwaites TBC as guest – again good quality. The **Durker Roods Hotel** had Saltaire Blonde, Partners Mungo Mild, Copper Dragon Golden Pippin and Nook Rescue Red.

THE SHEPHERDS BOY
GREEN HOP BEER FESTIVAL
TWELVE BEERS MADE
WITH FRESH HOPS FROM
THIS YEAR'S HARVEST
SIX REAL CIDERS
25TH TO 28TH
SEPTEMBER
PLUS: MEET THE YORKSHIRE HOP GROWER

THURS FROM 4PM ALL DAY FRI - SUN
FOOD AND LIVE MUSIC
157, HUDDERSFIELD ROAD, DEWSBURY. WF13 2RP

Milnsbridge: The **Green & Red Club**, formerly the Socialist Club, has had the function room newly refurbished and is available for meetings. The bar supports local microbreweries with an ever changing handpulled guest beer and a range of bottle conditioned beers. At a recent meeting there was Milltown Sterling Gold and Golcar Pennine Gold all on good form.

Netherton: The **Netherton & South Crosland Conservative Club** recently played host to the branch. The bar has Copper Dragon Golden Pippin, Tetley Bitter and an Ossett and a Rat brewery beer. The beer quality is very good. The nearby **Beaumont Arms** has a good range of well-kept beers including Adnams Bitter and guests. It also does a good line in food.

Outlane: The **White Swan** has a new landlord, Jerry, who took over the running of the pub earlier this year. The pub opened a restaurant in May and serves traditional food from Wednesday to Sunday. Sunday lunch is popular and Wednesday evening is steak night. Real ale is available.

Paddock: The **Paddock Conservative Club** has a new bar steward. The club has retained one handpump which serves a very reasonable pint of Theakston's Best Bitter. The **Ship** is closed.

Shelley: The **Flying Ferret** is a recent outlet for the new **Small World Beers** which are selling very well. The pub also has Timothy Taylors Landlord and two house beers Go Ferret (3.8% abv) and Golden Ferret (3.9% abv) brewed by a Wakefield brewery.

Thunderbridge: The **Woodman Inn** is also an outlet for the Small World Beers which are doing very well and popular with drinkers and diners alike.

Upper Denby: The **George Inn** has gone from strength to strength since winning last year's Autumn Pub of the Season. This local community Free House will be embracing Cask Ale Week from the 25th September to 5th October with a selection of 6 real ales which include regulars Timothy Taylors Landlord and Tetley Bitter plus 4 guest ales. The ales include those from Roosters, Acorn, Small World Beers, Slightly Foxed, Partners and Saltaire but to name a few. There is a regular Jazz Night on the first Thursday of every month. Bert Draycott, the World champion Spoon player, will be visiting on Saturday 11th October for an evening of old fashioned entertainment, and it's the Denby Ladies Harvest Auction on Saturday 25th October. On the Saturday 1st November there will be the 'Boom Room Blues'.

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
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Bar & Cafe



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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

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

Delicious pub food with an added twist!

Also tea, coffee & tasty home bakes served daily!

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Upper Denby



A Cask Marque Accredited, Family Owned Free House
Huddersfield CAMRA Autumn Pub of the Season 2013
CAMRA Good Beer Guide 2015



Quality Cask Conditioned
Ales & Guest Beers

Delicious Hot Homemade Pies

Quiz Night every Wednesday

Beer Garden

Dogs Welcome

Catering for Parties & Functions



Join us on one of our walks followed by
Homemade Pie & Peas
£5.50 per person... please call to book!



Live Jazz Nights
The First Thursday of Every Month
From 8.30pm



Cask Ale Week 2014
September 25th - October 5th
6 Real Ales available all week!

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Tel: 01484 861347

www.thegeorgeinn-upperdenby.co.uk [facebook.com/TheGeorgeInnDenby](https://www.facebook.com/TheGeorgeInnDenby)

Huddersfield Real Ale Club of the Year

The Armitage Bridge Club aka The Monkey Club has been voted Huddersfield CAMRA's Club of the Year 2014. The club has previously won this coveted title on more than one occasion and it's easy to see why.

Situated on the corner of Dean Brook Road, the club has been in existence at its current site since 1912. Known as the Armitage Bridge club, it wasn't until shortly before the 1st World War that the club obtained its nickname as the Monkey Club. It is claimed that a merchant seaman used to bring his pet monkey to the club and while he supped his ale the monkey used to sit on the mantelpiece cadging beer and snippets of food. Hence the name.

Over the last two years or so, the club has been extensively refurbished to a high standard with a new cellar, carpeted lounge area with wide screen TVs, air conditioning and double glazing sound insulation, and new toilets. The upstairs room doubles as a games room for pool and darts and as a function room for meetings and small parties with its separate bar.

Downstairs on the main bar, there are four handpulls serving a selection of guest ales. Black Sheep Bitter and Bradfield Farmers Blonde are available with an occasional Conwy brewery beer and a local or regional guest. The bar manager, Gareth Shaw, who has years of experience in beer management and brewing, maintains the beer quality on top form ensuring a great pint is delivered every time.

The club is famous for its annual Monkeyfest beer festival which started off as a small event in 2007. Since then it has grown into a 2 day beer and music festival attracting 1000's of real ale fans and revellers, and featuring over 60 beers.

There is a good sporting fraternity within the club membership. The club supports a darts and pool team, a cricket team as well as acting as host to the Berry Brow football team. Other social activities include the Monkey Puzzle Quiz Night on a Thursday night. As always new members are welcome.



Manager Gareth Shaw (left) receiving the Club of the Year Award from Chairman Neil Kelly

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 £2.40 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 **John Smith's Stadium**



Huddersfield Mild Club of the Year

This year's Huddersfield Mild Club of the Year 2014 has been won by the Marsh Liberal Club. The club has an enviable reputation for its real ale and mild, a fact made obvious by the numerous CAMRA awards it has won over the years.

Timothy Taylors Golden Best – a true Pennine light mild – is always available, and guest milds are occasionally served too. The club's steward, Chris Thorpe, is enthusiastic about his beers and maintains his mild in tip top condition. Not many clubs support a handpulled mild. However, the club members appreciate a decent mild and insist on a handpulled one, proving that there is demand for mild if it is well-kept.

The club also offers other beers from Taylors plus two further guest ales drawn from both local and regional breweries. The highlight of the year is the annual beer festival which takes place each June and features about 16 or so different ales on handpull.

There is a strong sporting following among the club members. Described as 'New Hey Road's Best Kept Secret', it has Sky Sports in the bar, 2 championship snooker tables, a bowling green at the rear of the club, pool table and club golf society.

The club is well appointed with comfortable furnishings. There are rooms for private meetings and ample car parking facilities. There is a good social following with a wide range of club activities. New members are always welcome.

The Mild award was presented to Chris by Branch chairman Neil Kelly on the opening night of the beer festival, much to the applaud of CAMRA and club members alike.



Club steward, Chris Thorpe (left) accepts the Mild Club of the Year Award from Huddersfield Branch Chairman Neil Kelly (right).



22 Greenway
 Honley
 Holmfirth
 HD9 6NQ
 Tel: 07779 608419
 E-mail: staffing@huddscamra.org.uk

1st September 2014

Dear Member,

For the past 18 years Huddersfield CAMRA has organised an annual beer and cider festival –Oktoberfest, which we hold at the APNA Centre, Huddersfield (behind the fire station).

To make the event such a success we need volunteers to help with such things as setting up, vehicle driving, bar work, collecting glasses, selling tickets and general maintenance and cleaning.

I am writing in the hope that you could spare a day or two over the festival period (30 Sept to 5 October 2014) and help with these activities. We offer a £5 beer voucher to any member who helps out at a session. Don't worry if you are new to this as full training will be given on the day.

If you would like to help just fill in the form below, ticking the sessions you can do, and send it back to me at the above address. Please reply by 14th September to give us plenty of time to work out our rotas.

Kind regards
 Jan Speight
 Staffing Officer

Name _____ CAMRA Memb. No. _____
 Address 1 _____ Phone No. _____
 Address 2 _____ Email Address _____
 Address 3 _____
 Postcode _____

Are you a qualified First Aider Yes/No
 Have you worked at a Beer Festival before Yes/No

	Tue 30 Sept		Wed 1 Oct		Thu 2 Oct	Fri 3 Oct		Sat 4 Oct		Sun 5 Oct		
	Morn	Aft.	Morn	Aft	Eve.	Aft.	Eve.	Aft.	Eve.	Morn.	Aft.	
Van driver	9.00 - 16.30								9.00 - 16.30			
Setting up/ dismantling	9.30 – 12.30	13.00 – 16.30	9.30 – 12.30	13.00 – 16.30							9.30 – 12.30	13.00 – 16.30
General					5.45 – 10.30	11.45 – 18.00	18.00 – 23.00	10.45 – 18.00	18.00 – 23.00			
Door					5.45 – 10.30	11.45 – 18.00	18.00 – 23.00	10.45 – 18.00	18.00 – 23.00			
Bar work – cider					5.45 – 10.30	11.45 – 18.00	18.00 – 23.00	10.45 – 18.00	18.00 – 23.00			
Bar work – ale					5.45 – 10.30	11.45 – 18.00	18.00 – 23.00	10.45 – 18.00	18.00 – 23.00			

Huddersfield CAMRA Oktoberfest Beer, Cider and Perry Festival

The ever-popular Oktoberfest Beer, Cider & Perry Festival is back again this October at the **APNA Venue Leisure Centre**, Springwood, Huddersfield.

The APNA Leisure Centre is conveniently situated on Spring Grove Street, next to the Sikh Temple and behind the Fire Station. The venue is central to the town at the bottom of the Springwood car park in front of the Grove and a 5 minute walk from both the Bus and Railway Stations. There is ample parking, level wheelchair access, disabled toilet facilities and plenty of space and seating.

The festival will open on **Thursday 2nd October** from **6pm to 10.30pm**; all day **Friday from 12 noon to 11pm**, and all day **Saturday from 11am to 11pm**. Look out for the posters flyers and beer mats in your local pub or club. See the back cover of Ale Talk for details.

There will be approximately **75+ real ales and about 20 real ciders** on offer. The Oktoberfest will be supporting the LocAle initiative by including Huddersfield microbreweries and the best regional brewers. In addition, there will be beers from other areas of the country. Expect to see a wide range of beer styles to suit every palate.

October is also CAMRA's Cider Month. The cider bar will be showcasing local ciders and perries from our local producers **Pure North** and **Uddersorchard** plus old favourites and rarer varieties. Note the festival is a **Magners Free Zone!** Only real ciders and perries will be available.

This year's charity is **DEMAND Design & Manufacture for Disability**, Registered charity No. 1008128. Demand is a charity dedicated to helping people with disabilities. It designs and manufactures bespoke equipment or modifies everyday and specialist equipment to better suit the needs of the individual and to improve quality of life and access to sporting and leisure opportunities. www.demand.org.uk Please help by donating any loose change or beer tickets to the charity box on the main entrance desk.

The **Breweriana stall** will be offering all things "beer and brewery" related There will be the usual boxes of pump clips, beer mats, beer labels, bottles, bottle openers, glasses, bar towels, trays, T-shirts, books, ephemera, etc – all donated by landlords, brewers, CAMRA members and collectors. If you have any brewery related items you no longer want, then please contact Bob Tomlinson on 01484 355378 (day).

A varied and reasonably priced choice of food will be available during the festival supplied by the Leisure Centre's own caterers. There is usually a vegetarian option. So there's no excuse for drinking on an empty stomach!

Membership of CAMRA allows you reduced admission to most CAMRA festivals and to promote this there will be concessions to those joining at the festival. Admission to the festival is £1 for CAMRA members and £3 for non-members. There is a refundable souvenir glass with 1/3rd and ½ pint measures.

If you enjoyed last year's festival, bring your friends along this time and make a day of it. Try and experience the different styles and tastes that make real ale and cider such a winner with discerning drinkers.

A big thank you goes to all our sponsors, landlords for displaying posters and donating items, the brewers for supporting us, and the individuals who have given up their time and effort to support the Oktoberfest. If you would like to help out, please fill in the **staffing form** opposite.



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

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The Rat & Ratchet Scoops Double Awards

The Rat & Ratchet has been part of Huddersfield's real ale scene for many years, regularly winning awards from CAMRA and other organisations as the numerous certificates on the walls will testify. Therefore, it comes as no surprise that the Rat has won two more prestigious local CAMRA awards, the Mild Pub of the Year 2014 and Cider Pub of the Year 2014. It has become almost a tradition now for each new landlord to win either a pub or a beer award, and Richard has not disappointed.

The bar supports 13 handpumps, serving at least 3 Rat beers from the onsite Rat brewery, 3 Ossett beers and 5 guest ales including a dedicated mild and a stout or porter. The mild is often an ever-changing guest mild and is always served in tip top condition.

The Rat & Ratchet was last year's joint winner of the Huddersfield Cider Pub of the Year with the HDM Beer Shop, and previous winner in 2010, 2011 and 2012. It has also been runner up in the Yorkshire Cider Pub of the Year competition in 2008 and 2011 and was a nominee this year.

The cider selection is one of the best in the area with the Rat regularly offering up to 6 ciders and two perries. These are either on draught or on gravity drawn straight from the cask. The range varies and does occasionally include ciders from the local cider makers Udders Orchard or Pure North in addition to rarer regional and county producers.

Demand for both mild and cider is such that festivals have been held at the pub featuring just milds and ciders and perries. One thing is certain, the quality is always good and Richard prides himself on maintaining the Rat's enviable reputation for quality ales.

The Good Beer Guide listed Rat & Ratchet holds regular beer festivals throughout the year, supports traditional pub games such as darts, runs a quiz night on Wednesday and has a beer garden out back.



Richard Preest, Landlord of the Rat & Ratchet (left) was presented with both the Mild Pub of the Year and Cider Pub of the Year awards by the branch chairman, Neil Kelly on Monday 7th July 2014.

The presentation was made in front of an audience of customers and CAMRA members on the night.



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Pressing Issues

I know that there's always some award or other to report in each issue of Ale Talk but an important one for cider makers in our area is the CAMRA North UK Cider & Perry competition. In our non-traditional cider making area, it's a chance to pit our skills against cider makers away from the cider heartlands of the Three Counties, the North of England, Scotland, Northern Ireland and the Isle of Man.

This is only the second time this competition has been run. Previously, there were several individual competitions, one of which was Yorkshire, and Huddersfield has had its fair share of success here! The results this year were as follows:



Cider

- 1st – Pure North Deanhouse Dry Cider (West Yorkshire)
- 2nd – Ampleforth Abbey Medium Cider (North Yorkshire)
- 3rd – Manx Cider Co. Jimmie Kickstart Cider (Isle of Man)

Perry

- 1st – Waulkmill Perry (Scotland)
- 2nd Red Bank Crackin' Pear Perry (Great Manchester)

Congratulations to Rob at Pure North on his 1st place.

Outside our area but of interest to some wishing to explore the many varied tastes that you can get from fresh-pressed apple juice, Laurie from the Real Cider Company will lead a tasting session at 4pm on Saturday 27th September as part of CAMRA's Keighley Beer Festival at Central Hall. The tasting will be in a separate room set out for the purpose, capable of seating about 20-25 people maximum. Cost is £2 a head. The presentation will last for 30 and 60 minutes. They will use the ciders and perries that have been ordered for the festival which should include a range of regions and degrees of sweetness. Tickets will be on sale on the day at the products and membership stand, while stocks last. Get there early!

Whilst we're on the beer festival subject, it is, of course time for Huddersfield CAMRA's Oktoberfest. Of interest to us at Pressing Issues will be the cider and perry bar. This year there will be at least 20 products from around Britain. Our own local cider makers will also be present. The list is still being de-cider-ed on!

CAMRA names Cider Workshop as winners of prestigious Pomona Award.

CAMRA, the Campaign for Real Ale, has presented CiderWorkshop.com with the much coveted Pomona Award at the Great British Beer Festival.

CAMRA's annual Pomona Award is awarded to those who make an outstanding contribution to Real Cider and Perry. Cider Workshop, an online community and information resource, which is used by cider producers and enthusiasts around the world, was chosen for the depth of information they make freely available to anybody interested in Real Cider and Perry.

“Cider Workshop are well deserved winners of CAMRA’s Pomona Award. Used by cider and perry producers alike, the fantastic nine-strong team have created an invaluable resource. With experts from America, Australia, as well as a strong base of knowledge in the UK, the Cider Workshop is a global organization that is uniquely placed to promote two delicious natural products – Real Cider and Perry.” Andrea Briers, Chair of CAMRA’s Cider and Perry Committee. The Cider Workshop was presented with their award at the real cider and perry bar at the GBBF.

“It’s a great honour to win this award. We’re here to bring producers together and it’s fantastic to be recognized like this by an organization such as CAMRA and to see appreciation of Heritage English Cider and Perry continue to grow.” Jez Howat. Cider Workshop.

Cider Workshop are also keen to draw attention to how cider is produced.

“We have found that people are now more conscious than ever about what is going into their cider and look forward to working closely with the industry on labeling issues such as the word ‘traditional’ on ciders by large producers.” Ray Blockley, Cider Workshop.

The Great British Beer Festival, where the award was presented, featured 75 Real Ciders and Perries from 61 different producers. Naturally still, Real Cider and Perry ranges in flavor from light, sweet and fruity ciders to dry, tannic, complex ciders, plus everything in between.

216 different producers have been showcased at the festival over the last three years, which represents over 30% of the UK’s producers. This year the festival had ciders and perries from 27 different counties, including 40 brand new ciders and perries never served before at the festival.

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. **Green & Red Club**, Milnsbridge. **Northern Taps**, Hudds; **Pure North Cider Press Café and Shop**, Deanhouse; **Rose & Crown (Nook)** and **Carniceria**, Holmfirth, **Gonzo’s** Holmfirth; **Post Card**, Holmfirth; **Railway**, Berry Brow. Please update me if you know of others.

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

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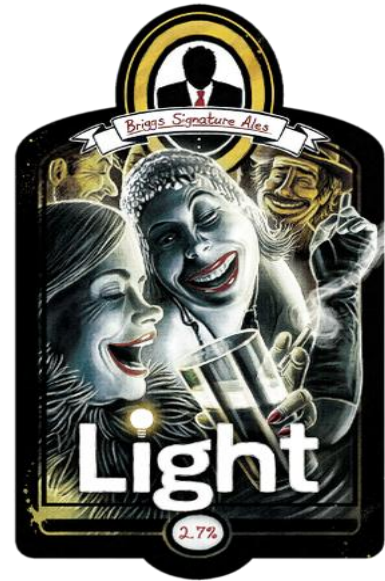
Briggs Signature Ales. Tel: 07427 668004

Nick's beers are appearing more frequently around Huddersfield, notably at the Star Inn, The Sportsman, The Rat & Ratchet and the HDM beer shop.

Following on from Rock & Roll (4.0% abv), the next beer was Gospel (3.6% abv). This was a golden pale ale with a fruity, hoppy nose, distinct subtle apricot flavour and full rounded bitterness.

Light (2.7% abv) is a wonderful light coloured beer with an aroma of lemon and buckthorn, and lemony flavour. Despite its low strength, it has plenty of flavour and sufficient body to give it a refreshing bitter finish. Ideal for the hot weather! With all the Tour de France beers on the go, Nick's own special tribute was Free Wheel (3.7% abv).

The second offering in the occasional Symphony series was Symphony #2 (3.6% abv), a superb triple dry hopped special which featured at the recent Star Summer Beer festival.



Empire Brewing. Tel: 01484 847343, 07966 592276

Russ's contribution to the Tour de France beers was the cheekily named, On Thi Bike Pierre (4.3% abv), a pale hoppy bitter, followed by Adios At Last (3.9% abv). Other beers doing the rounds include Blue Beery (3.8% abv), Rampant (5.0% abv), Planet of the Hops (4.3% abv) and Jaguar (4.1% abv). Newer beers are Colony 13 (5.1% abv) an amber ale hopped with Galaxy and citra; Space Hopper (4.3% abv) brewed with a mixture of Citra, Centennial and Amarillo; and Summer Citra (4.3% abv) with bags of Citra hops.

On the festival scene, Moonraker Mild (3.8% abv) and On Thi Bike Pierre (4.3% abv) were both chosen for the Marsh Liberal Club 8th Annual beer Festival. The latter also appeared at the recent Monkeyfest along with Robohop (4.0% abv) and Rye PA (4.2% abv). Bowline (3.9% abv) was on sale at the Huddersfield Food & Drink festival and Extra Superior Porter (5.0% abv), an old style London Porter, feature with Colony 13 (5.1% abv) at the 4th Marsden beer festival.

Two beers you may have come across are Tutankhamen (4.3% abv) and Nefertiti (3.9% abv). These were produced by Russ under the INN-PIN brand name. They made an appearance at the FozFest and Marsden beer festivals.

Golcar Brewery. Tel: 01484 644241

Congratulations go to John on winning **Silver** in the Mild category with his excellent Golcar Mild at the Rotherham Beer festival held at the Magna Centre earlier this year. This award-winning dark mild is a perfect example of mild with a lightly hopped, caramel, liquorice, roasted malt flavour and aroma, not too heavy on the palate. A good session mild, which should have been at the Great British Beer Festival.

John's latest new beer was Crossbar (4.0% abv) which he produced for the tour de France Grand Depart. This was a pale hoppy bitter, slightly more hoppy than the Pennine gold, and available at the Kings Head where it didn't last long.

Pennine Gold (4.0% abv) featured at the recent FozFest beer festival held at the Forresters Arms, Honley.

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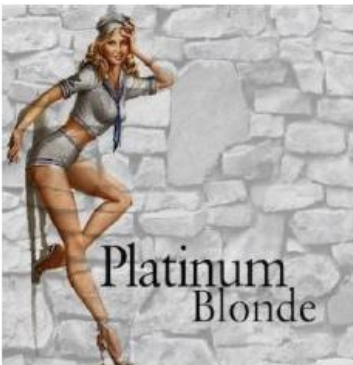
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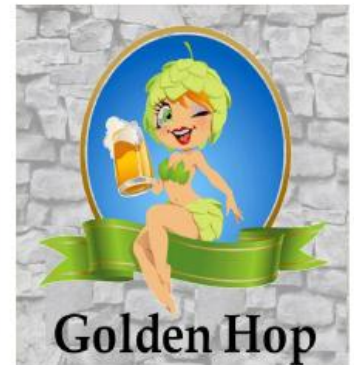
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Hand Drawn Monkey Brewing Co. Tel: 07906 279038

Rob and Tom have been busy producing some new experimental and collaborative brews. With Steve from Bexar County there was Black Eye (7.3% abv), a black beer. This was followed by a three-way collaboration between HDM, Bexar and Three Blind Mice brewery in Cambridge. Together they produced Ronin (5.3% abv), a beer/saki hybrid pale ale brewed using Jasmine rice, ginger and fermented with Japanese saki yeast. Both these beers were showcased at the Birrasana beer festival in Blanes, north of Barcelona. The response was very positive and HDM beers will be making a showing in Spain again.

Again in collaboration with Bexar, HDM have produced a low strength 3% abv sour wheat beer fermented with Brett. Yeast and aged in red wine casks. Senõrita Beta (5.4% abv) is another collaboration brew. This is a lager infused with Kaffir lime leaves and slowly fermented with Cerveza Mexicana yeast then aged for 6 weeks before release.

Collaboration with Tyne Bank brewery produced Double IPA (6.8% abv) which has a rich malt combination of Cara Red, Special B and Munich malts balanced by Simcoe, Citra, Kohatu and Nelson Sauvin hops.

HDM brewed the official beer for Peterborough beer festival with the help of their members. This was Jephers Orangey Finger (4.7% abv), a red beer which had over 20kg of orange quarters and peel zest, with an additional 21 oranges added to the cask. Talk about being tango-ed!

Other new beers include: Yorkshire Stone (4.5% abv), a golden ale produced with Deer Boy; Monkey Loves Hops #18 (4.2% abv) with Cascade and Galena hops; Space Hopper (3.8% abv), a triple hopped bitter using all Aussie hops Galaxy, Topaz and Ella; and Zee Beer (5.0% abv), a red beer with almond and vanilla brewed to celebrate Rob's wife, Zee's birthday.

Southern Pale Ale (4.5% abv) is the first of a new blend series and is a mix of Southern IPA (5.0% abv) and Pale Ale (4.0% abv). Pamplemousse Velo (6.8% abv) was a grapefruit version of Hopwater, dry hopped with Centennial hops. Brew #100 (11% abv) was finally released. This was an amazing beer-wine hybrid using New Zealand Sauvignon Blanc grapes and Nelson Sauvin hops. Finally, Baby Hopwater Music (3.4% abv) a collaboration between HDM and CATS? AYE! Records,

Magic Rock. Tel: 01484 649823

The Magic Spanner (3.9% abv) was the brewery's contribution to the Tour de France bike race. The beer, originally brewed last September as a trial batch, was brewed again for the Grand Depart in Leeds. It is a pale session ale brewed using Golden Promise malt and judiciously hopped with a blend of UK and US hops. The beer was on sale at the Magic Spanner bar in the cells of Leeds Town Hall in collaboration with North Bar, and in Huddersfield at the usual outlets such as the Kings Head. A beer mat has been produced to accompany the beer.

Carnival (4.3% abv), a golden summer ale with pine and tangerine aromas and earthy pine and citrus flavours, was the only Huddersfield based beer to be chosen for the Great British Beer Festival in August. It was on top form as usual. Incidentally, Carnival won Beer of the Festival and came first in the Golden Ale category at Doncaster beer festival earlier this summer. Well done.

The latest new beers include Acrobat (6.2% abv), an apricot and tarragon Saison ale and High Wire Citra (5.5% abv), a Citra hopped version of High Wire (5.5% abv). Both on sale at Gonzo's Bar, Holmfirth. Pogonophobia (7.0% abv) is a Belgian Red ale that has been maturing in red wine barrels for 10 months. It's a collaboration brew with gypsy brewer Evil Twin of Brooklyn, New York and part of the international 'Rainbow Project 2014' organised by Ryan at Siren Craft Brew.



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MALLINSONS BREWING COMPANY



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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

Always keep to experiment with hop combinations, the latest collection of beers feature Ella Nelson (3.7% abv) using Ella and Nelson Sauvignon hops, and Galaxy Columbus (4.4% abv), a golden ale with grapefruit and pineapple flavours brewed with Australian Galaxy hops and American Columbus hops. Session Pale Ale 5 (4.0% abv), number 5 in the SPA series, is another blonde beer brewed with a combination of Experimental 366, Ella and Centennial hops which give it a zesty fruity aroma.

The single hop variety themed beers include; Galaxy (3.9% abv); Saaz (4.3% abv); Calypso (3.9% abv), a pale bitter with a tropical fruity aroma and hints of bananas and lychees, and long grapefruit citrus finish. There is also Amarillo Extreme (4.2% abv), brewed with bags of Amarillo hops to give extra punch.

One of the latest beers is 2 Chicks and Nick (4.2% abv), a collaborative recipe from all three brewers, Tara, Elaine and Nick. It contains Amarillo, Centennial and Nelson Sauvignon hops to give a tropical nose with zesty undertones, a robust bitterness with orange fruit and peel, and a clean bitter finish.

Other new beers are Old Leeds Road (3.9% abv); Holly Blue (4.0% abv) and Speckled Wood (4.3% abv) in the butterfly series; Banded Demoiselle (3.9% abv); Oatmalt Pale (4.5% abv), On Yer Bike (3.9% abv) for the Tour de France bike race and The Little Master (5.6% abv) with Chinook and Amarillo hops.

At the Star Summer Beer Festival there was two specials, Trot On (4.0% abv), a dry hopped bitter and Hop Blending Steward (4.2% abv) using a 4 hop combination of Amarillo, Simcoe, Centennial and Nelson Sauvignon hops.

Milltown Brewing Company. Tel: 07946 589645, 01422 610579

Neil's contribution to the Tour France beers was Yellow Velo (3.8% abv). This was a pale hoppy session beer which was available at the Dusty Miller at Longwood, the brewery tap. You might also notice the nearby Longwood Bowling Club has a house beer called Bowling Bitter (4.3% abv). This is a specially brewed beer produced by Milltown brewery solely for the club, and very good it is.

On the festival scene, Sterling Gold (4.3% abv) featured at the recent 8th annual Marsh Liberal Club beer festival. Also making the rounds is Black Jack porter (4.5% abv).

Nook Brewhouse. Tel: 01484 682373

A special one-off beer, Licorice Stout (5.2% abv) was brewed for the Stockport beer festival. This was a variant of the stout recipe brewed using star anise and vanilla. It was dark and moreish with just the right amount of licorice flavour without being too overpowering or medicinal. The beer was supported by Berry Blonde (4.5% abv), Lemon grass (4.5% abv) and Rescue Red (3.8% abv). Other new beers include Peachy Pale (3.8% abv) and Rose & Crown (4.6% abv).

Locally, on the festival scene, Elderflower Blonde (4.5% abv), Choco stout (4.5% abv) and Blueberry Blonde (3.9% abv) featured at the recent Hall Bower beer festival.

Rat Brewery. Tel: 01484 542400

A number of new beers have graced the bar in the Rat & Ratchet recently. For the Tour de France there was Le Grande Dep-Rat (3.5% abv) and to commemorate the wedding of Cath and Brett who work behind the bar, there was Ratrimony (3.8% abv). Paying homage to Hercule Poirot, the famous Belgian detective, there was Poirat (3.8% abv), a Belgian style saison beer. The Project Rat series is now at #9 and this was a 6.0% abv 60 minute IPA.

The Rat brewers have started a new series of collabo-rat brews. The first, released in August, was Holy Gnaw-ders (5.6% abv), a West Coast pale ale brewed in collaboration with our old friend Brian from Northern Monk brewery in Leeds. The second, released in September, is Matt Rat

(4.7% abv), a red rye IPA brewed in collaboration with brewer Matt at McGivern Ales, Bridge End Inn, Ruabon, Wrexham.

Other new beers include: Black Death (6.5% abv), a Brandy infused stout and only previously brewed once before in December 2012; Ratsberry Ripple (5.0% abv), a delicately hopped red ale flavoured with raspberry and vanilla; Rat Hot Chilli Peppers (4.3% abv), a red hoppy ale with real red chillies added to the boil; and Ratman & Robin (4.0% abv), a pale hoppy bitter brewed as a homage to brewers Paul and Robin. No prizes for guessing who's who in that partnership!

On the bottle conditioned ale scene, a small batch of Rat Against the Machine (7.0% abv), is to be bottled. This is an intensely hopped American style IPA. Strong, pale and bitter with massive citrus hop aroma derived from Simcoe hops. This should be available late September from the Rat & Ratchet, Ossett brewery and specialist beer shops.

Finally, a limited run of a set of four different Rat Craft beer mats have been printed.

Riverhead Brewery. Tel: 01484 841270

Lisa recently brewed a new porter called Blackbrook Porter (5.3% abv) which proved very popular with the Riverhead fans. Dubbel Trubbel (6.7% abv), a strong Belgian style beer has also been produced and Bicyclette (4.0% abv) was Lisa's contribution to the Tour de France beers.

A new mild, Vanilla and Chocolate Mild (3.7% abv) was available on a recent visit to the Riverhead. This was a wonderful tasting mild which was both chocolatey and smooth with a vanilla sweetness. One for the chocoholics? Lisa is planning a Damson mild (3.7% abv) made with local damsons and should be available in late September.

Other new beers include Sunshine (3.5% abv), a refreshing golden session ale brewed with a combination of American and Australian hops; American Pale Ale (4.8% abv), a US style pale with bags of hops; and Double Tea (4.5% abv), a pale zesty beer with citrus notes and subtle hints of Earl Grey (bergamot orange) and Jasmine – hence the name.

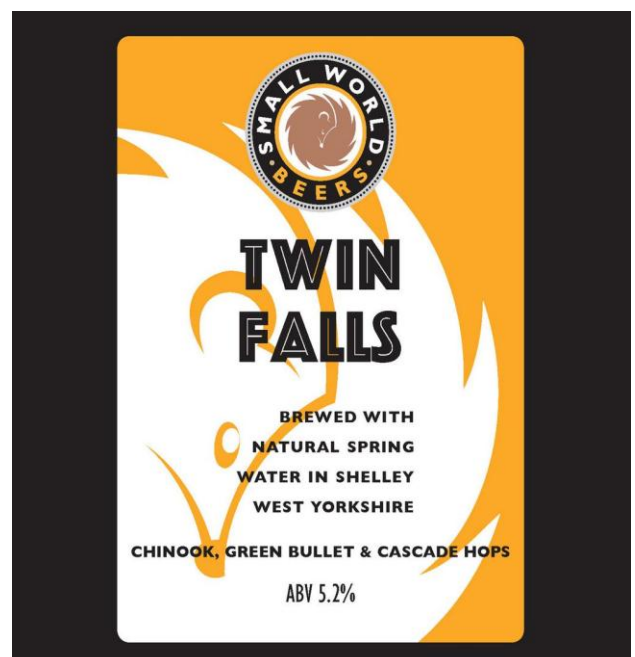
A smoked Bavarian style wheat bier, Marzden (4.5% abv) is planned for October and should be ready for the Oktoberfest beer festival.

There will be a wide selection of Riverhead beers available at the Ashton Arms, Clegg St, Ashton on the weekend of the 25th – 28th September. The Tap takeover weekend includes a Meet the Brewster (Lisa with Liz from Ossett) on Thursday 25th September from 7pm. The event includes 6 tasting samples plus snacks – tickets £5.

Small World Beers. Tel: 01484 602805, 07540 319326

Production started at the Shelley site in May with initially two beers being produced, Barncliffe Bitter (3.7% abv) using First Gold and Bramling Cross hops, and Summer Bank (3.7% abv) a light and floral zesty summer beer. This was followed with Long Moor Pale (3.9% abv) using Centennial and Cascade hops, then Spike's Gold (4.4% abv) is a golden ale brewed with First Gold and Styrian Goldings. The latest addition to the range is an American pale ale, Twin Falls (5.2% abv) brewed with Chinook, Green Bullet, Columbus hops and dry hopped with Ahtanum which gives it plenty of punch.

On the hop front Small World have a sponsorship arrangement with Yorkshire Hops in Brough, near Hull and using the 2014 harvest will be brewing a beer with their hops during September. The fresh or green hops will be added to the copper immediately after picking to produce a fresh hoppy beer.



Normally some hop oils are lost when hops are dried in the normal way; adding green hops increases the hop flavour.

On the festival scene, Summer Bank (3.7% abv) and Twin Falls (5.2% abv) recently appeared at the Peterborough Beer Festival, Twin Falls also made Devon and Cornwall with an appearance at the Staverton Beer Festival and at the Blue Anchor Beer Festival in Helston.

Summer Wine Brewery. Tel: 01484 665466

A few new beers to report on the local beer circuit. These include The Unholy Monk (6.0% abv), a black Belgian IPA and Lanterne Rouge (4.0% abv), a continental red farmhouse ale for the Tour de France bike race. Both have been on sale at the Sportsman, a regular outlet for both cask and key keg versions, and the HDM beer shop which is an occasional stockist.

One of the more interesting new beers was Last of the Summer Swine (6.2% abv), a salted, hazelnut brown ale brewed specially for the 2nd birthday celebrations of the Friends of Ham beer shop in Leeds. Pacer (4.1% abv), described as a session IPA brewed in the style of an American Pale Ale, was also brewed for the Grand Depart. Also new is Maura Kea, (6.2% abv) an IPA made from real mango, pineapple, coconut, lychee and passion fruit and hopped with citra, sorachi and mosaic hops. A real tropical tasting IPA!



Thirstin Brewhouse. Tel: 07908 986562

The brewery has been quiet of late with very few new cask beers, though a range of bottle conditioned beers are available. The latest beer was 1814 (4.0% abv), brewed specially for the Hall Bower Summer Beer Festival. This was described as a pale gold /blonde beer with a hoppy citrusy pine flavour.

Look out for the beers at Huddersfield Oktoberfest.

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
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With up to 4 Guest Ales**

**Good Food Available
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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)

Colne Valley Lions Club

Slaithwaite Moonraker Beer Festival 2014

Thursday 13th and Friday 14th November 6 to 11pm

Saturday 15th November Noon till 11pm

At Slaithwaite Conservative Club

19 Britannia Road,
Slaithwaite,
HD7 5HF

In Aid of



& Local Lions Charities

32 hand pulled cask conditioned Ales
Fantastic Beers & Great Atmosphere
Food Available

Live Music - Friday & Saturday
Good Transport Links Train & Bus



Local and Regional Beer Festivals

5th – 7th September	Westival Music & Beer Festival, WRLRR, Dewsbury Railway Station, Dewsbury WF13 1HF. Fri 6pm – late; Sat 12noon – late; Sun 2pm - late
4th – 6th September	Barnsley BF, Milton Hall, Fitzwilliam St., Elsecar, Barnsley. S74 8EZ Thu 6pm – 11pm; Fri – Sat 12noon – 11pm.
4th – 6th September	Burnley BF, Mechanics Theatre, Manchester Rd, Burnley, BB11 1BH Thu – Sat 12noon – 11pm.
6th September	Beer & Music Festival, Cleckheaton Town Hall, Bradford Rd, Cleckheaton, BD19 3RH Sat 12noon – 11pm.
12th – 13th September	Shelley Charity BF, Village Hall, Huddersfield Rd, Shelley, HD8 8HE Fri 6pm – 10pm; Sat 12noon - finish
17th – 20th September	York 6th Knavesmire BF, Tadcaster Road, York YO24 1DJ Wed 5.30pm – 11pm; Thu 12noon – 11pm.
19th – 20th September	Rastrick BF, St John's Church Hall, Gooder Lane, Rastrick HX6 1HJ Fri 3pm – 10.30pm; Sat 1pm – 10.30pm.
25th – 27th September	Keighley BF, Central Hall, Alice Street, Keighley. BD21 3JD Thu 3pm - 11pm; Fri – Sat 11am – 11pm.
25th – 27th September	15 th Todmorden BF, Cricket Club, Burnley Rd, Todmorden OL14 7BS Thu 5pm – 11pm; Fri & Sat 12noon – 11pm.
25th – 28th September	Navigation Tavern BF, 6 Station Road, Mirfield, WF14 8NL Thu 5pm – 11pm; Fri & Sat 12noon – 11pm; Sun 12noon – 10.30pm.
25th – 28th September	Green Hop Festival, The Shepherd's Boy, 157 Huddersfield Rd, Dewsbury Thu - Sun 11.30am – 11pm
2nd – 4th October	Oktoberfest, APNA Centre, Spring Grove Street, Huddersfield, HD1 2NX Thu 6pm – 10.30pm; Fri 12noon – 11pm; Sat 11am – 11pm.
10th – 12th October	Oktoberfest, The Cricketers Arms, Cluntergate, Horbury, Wakefield, HD4 5AG Normal opening hours
10th – 12th October	7 th Triangle Cricket Club BF, Grassy Bottoms, Triangle, Ripponden HX6 3NA Fri 5pm – 11pm; Sat & Sun 12noon – 11pm.
23rd – 26th October	Keighley & Worth Valley Railway Beer & Music Festival, Oxenhope Station Thu 5pm – 10.30pm; Fri & Sat 11am – 10.30pm; Sun 11am – 5.30pm.
6th – 8th November	Wakefield BF, The Space, Waldolf Way, Wakefield, WF2 8DH Thu 12noon – 11pm; Fri 11am – 4pm, 5.30pm – 11pm; Sat 11am – 11pm.
13th – 15th November	Moonraker BF, Conservative Club, 19 Britannia Rd, Slaithwaite, HD7 5HF Thu 6pm – 11pm; Sat & Sun 12noon – 11pm
21st – 23rd November	Winter Beer Festival, Fox & Goose, 7 Heptonstall Rd, Hebden Bridge HX7 6AZ Fri – Sun Normal opening hours

Note: Tickets may be required in advance for some festivals. An entrance charge may be made, although card-carrying CAMRA members may receive a discount at CAMRA beer festivals.

Contact ALE TALK at aletalk@huddscamra.org.uk for a free listing. A listing of a non-CAMRA event does not necessarily indicate CAMRA endorsement.

Local CAMRA Members Wed

Local member Mark Rodgers married Clare née Black, not yet a convert to real ale, in a small ceremony in Chester Registry Office on the 17th May. Mark has been a CAMRA member for four years and a member of the Huddersfield Branch for two. The reception was held at Edgar House hotel on the city walls with the local Eastgate Ale from Weetwood brewery aiding the festivities.

Congratulations also go to Catherine (Cath) and Brett who tied the knot in August at the Oakwell Hall, Birstall. They met about 4 years ago and both work at the Rat & Ratchet, Huddersfield. To commemorate the occasion a special beer was brewed for them called Ratrimony Ale 3.8% abv.

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

Sat 6th Sep	Regional meeting at The White Cross Inn, 2 Bradley Rd, Bradley for 12 noon. Bus 328 from Market St bus stop J4 or Bus 229 from Bus station.
Mon 15th Sep	Branch Meeting at The White Horse, Emley for 20.00hr. Minibus at 19.30hr from St George's Sq. Huddersfield. Places limited. Names at meeting please.
Mon 13th Oct	Branch Social Crawl of Lockwood. Meet at Lockwood pub at 20.00hr, then Shoulder of Mutton at 20.30hr, etc. Bus No. 314 at 19.37hr from Bus Station
Mon 20th Oct	Branch Meeting at the HDM Beer Shop, 28 Wood St, Huddersfield HD1 1DU for 20.00hr.
Mon 3rd Nov	Branch Social Crawl of Golcar. Meet Golcar Liberal Club 20.00hr; Rose & Crown at 20.30hr and Junction One at 21.00hr. Bus 302 at 19.45hr from Bus Station
Mon 17th Nov	Branch AGM at The Rat & Ratchet, Chapel Hill, Huddersfield, HD1 3EB for 20.00hr.
Mon 1st Dec	Branch Meeting at Lockwood & Salford Conservative Club, 246 Lockwood Rd, Huddersfield HD1 3TG for 20.00hr. tbc.

CAMRA Regional Meetings

Sat 6th Sep	White Cross, 2 Bradley Rd, Bradley, Huddersfield. HD2 1XD 12noon meeting
Sat 29th Nov	Shipley & District WMC, 70 Saltaire Rd., Shipley. BD18 3HN 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 Winter Edition is: 18th November 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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Full page £82

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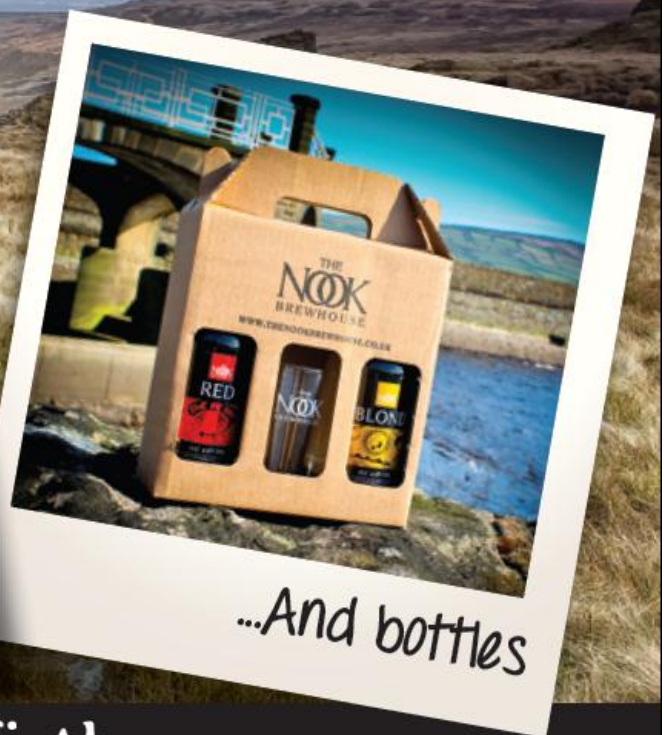
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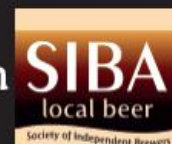
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Huddersfield & District CAMRA

Oktoberfest

 @huddscamra

www.huddscamra.org.uk



Beer & Cider Festival 2014

75 real ales from local,
regional & micro-breweries

Cider & Perry bar

Hot food

Breweriana & products stall

Thursday 2nd October 6pm - 10.30pm

Friday 3rd October 12 noon - 11pm

Saturday 4th October 11am - 11pm

£1 Entry

for CAMRA members

£3 for non
members

Refundable souvenir glass
with 1/3rd pint measure



The Apna Venue
Leisure Centre



Spring Grove St
Huddersfield
HD1 2NX