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FOR
REAL ALE**

Ale Talk

The Real Ale Magazine of Huddersfield CAMRA

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SPRING 2015

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2011 to 2015

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SPRING Pub of the Season 2012



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Out and About Huddersfield

Check out <http://whatpub.com> for pubs selling Real Ale in the Huddersfield licensing area. If you notice anything new please contact the Branch via the website <http://huddscamra.org.uk>

The **Star** recently played host to a presentation night for Nick Briggs, brewer and owner of Briggs Signature Ales. Nick seen left, was presented by Branch chairman, Neil Kelly, on the right, with his award for Rhapsody, 4.6% abv, which won Silver in the Bitter class at the Huddersfield Oktoberfest 2014. On the night there was a limited edition, dry-hopped version of Northern Soul, 3.8% abv, to drink which went down very well.

The **Star** will be holding its annual Spring Beer Festival starting Wednesday 18th March and running through to Sunday.

Expect to see the latest Mallinson's and Briggs beers with the usual array of new brewery offerings. Food and presentation packs of bottled beers are available.

The **Grove** held a Meet the Brewer evening recently featuring the Northern Monk brewery from Leeds. Brian Dickson, head brewer and former bar manager of the Grove, was on hand to receive the award for Chennai, a 5.4% abv export porter, which won Silver in the Stout /Porter class at the Huddersfield Oktoberfest last year.

The **Kings Head's** restoration is proceeding slowly with the first phase of removing the suspended ceiling and revealing the original cornices and lights nearly completed. The toilets should be finished now and then it's the kitchen and bar which will be moved back to complete the work. In the meantime keep supping the ale and admiring the ceiling.

The **Sportsman** played host to two 'Meet the Brewer' nights with Tap takeovers. The first was Timothy Taylors with brewery rep Stuart Agar extolling the delights of the Landlord, Boltmaker, Havercake, and Ram Tam, etc.

Next was Doug Scard, pictured left, who is the brewer at the new Holmfirth microbrewery, Here Be Monsters. His bottled beers were available to try and for the first time ever, some of his beers in cask. Both events were well attended and different ones are planned in the near future.

John will be holding a **Bizarre Beer festival** at the **Sportsman** during the first weekend in June featuring 50 weird and wonderful craft beers in cask, keg and bottle. See Advert for details.



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Award Voting for Huddersfield Branch members only

To be voted upon at the Branch meeting at the White Cross, Bradley, Huddersfield
on Monday 20th April 2015

Huddersfield CAMRA PUB or CLUB of the SEASON SPRING 2015

Nominations: **Butchers Arms**, Hepworth; **Cricketers**, Deanhouse; **Dusty Miller**, Longwood;
The Swan, Crimble

Name of the Pub or Club of the Season: _____

Huddersfield CAMRA MILD PUB of the Year 2015

Nominations: **Commercial**, Slaithwaite; **Kings Head**, Huddersfield; **Rat & Ratchet**,
Huddersfield; **Slubbers Arms**, Hillhouse.

Name of the MILD Pub of the Year: _____

Huddersfield CAMRA MILD CLUB of the Year 2015

Nominations: **Denby Dale Pie Hall**, Denby Dale; **Marsh Liberal Club**, Marsh.

Name of the MILD Club of the Year: _____

Member's name: _____ Membership No: _____

Please note that only currently Huddersfield Branch Members may vote, either at the meeting,
via the website, or in person at the meeting.

Postal votes are to be sent to: **CAMRA, 38 Springwood Avenue, Huddersfield, HD1 4BH.**
Votes must be received no later than **Monday 20th April 2015**

Berry Brow: The **Berry Brow Liberal Club** has a good selection of real ales. Regular beers include Jennings Cumberland, George Wrights Berry Brow Bitter and guest ales such as Oates OMT, and Young's Winter Warmer, etc.

Bradley: Unfortunately, due to last minute complications, the **White Cross** was not able to hold its FebFest beer festival in February as previously announced in *Ale Talk*. However, John has now replaced the John Smiths Cask Bitter with Hawkshead Bitter and St Austell Tribute as permanent beers. There will be a branch meeting at the White cross on Monday 20th April. The nearby **Bradley & Colne Bridge WMC** serves a good pint of Tetley Bitter. Recently, the Tetley Gold was replaced by Sharps Doombur. The **Royal & Ancient** serves 3 beers from the Marston's portfolio which includes Marston's Pedigree, EPA – English Pale Ale, and Wychwood Hobgoblin. However, these may be occasionally changed for Brakespear's Oxford Gold or Marstons' New World Hop.

Brockholes: The **Rock** is open again and selling Thwaites beers.

Clayton West: The **Woodman** is reported to be selling Greene King IPA, Sharpe's Doombur and Bradfield's Farmers Blonde. The **Junction** has only one real ale on handpull. This is a constantly changing one and recent ones have included Theakston's seasonal ales and Phoenix White Monk. The long serving landlady of the **Shoulder of Mutton**, Cath Bennett, has retired and Enterprise have put a management team in until a new landlord can be found.

Cowcliffe: The **Shepherd's Arms** is now a true free house having been purchased from Enterprise last September. On a recent visit it was serving Timothy Taylor's Golden Best, Bradfield's Farmers Blonde and Theakston's Old Peculier, all on good form. The nearby **Cowcliffe and Netheroyd Hill Liberal Club** is Cask Marque accredited and serves Copper Dragon Golden Pippin and Thwaites Wainwright and Nutty Black.

Crosland Hill: The **Sands House** (Holme Valley Inns) is back to its best with its tea-time trade of real home cooked, quality pub food on the menu, under the new management of Steve and Leslie from the Beaumont Arms at Kirkheaton. **The Rising Sun**, on a recent visit had Copper Dragon Golden Pippin, Moorhouse's Blond Witch, Saltaire Blonde and York Brewery Centurion's Ghost.

Dalton: The only pub still serving real ale is the **Black Horse** which serves Greene King IPA. The **Brookes Arms**, the **Dalton** and **Grove** have no real ale. The landlord of the **Stag** came out and closed the pub on the 15th February after failing to agree a reasonable rent with Punch. Ossett Yorkshire Blonde had been his regular beer since October 2014.

Denby Dale: **The Dunkirk** has Tetley Bitter, Jennings Cumberland and Saltaire Blonde on offer. The **Pie Hall** is Cask Marque accredited and serves regular Tetley Bitter and Mild plus a guest ale. Recently, this was from Abingdon although Ossett beers feature regularly. The **White Hart** (Punch) sometimes has 4 handpulls in use serving Copper Dragon Golden Pippin and Black Sheep Bitter and occasionally Tetley Bitter and Greene King IPA. At the **Denby Dale WMC**, there is good Tetley Bitter on handpull. On a recent visit, the Sam Smith's Old Brewery Bitter had been replaced by Small World Brewery Barncliffe Bitter and was reported to be going down well. The **Dale Inn** usually has 4 handpulls serving Thwaites beers. These include Wainwrights as permanent, occasionally TBC – Thwaites Best Cask, and two seasonal beers from the Thwaites microbrewery. All are very well kept and served. And if you're new to Thwaites beers, you can try 3 thirds of a pint (3 x 1/3rd) for £2.70. Food is also available.

Emley: It is reported that the **White Horse** has closed and the landlord has left. The **Emley Brass Band** is holding its **Spring beer festival** at the nearby **Band Rooms** over the Easter weekend.

Fartown: Tetley Bitter is the only real ale on handpull at the **Harp**. Across the road, the **Railway** has Copper Dragon Golden Pippin, Greene King IPA and Railway Bitter, a house beer. Beer quality is usually very good. The Slubbers Arms keeps a good pint of Timothy Taylors plus guest ales and a mild. On a recent visit there was Two Roses Marynka Pale Ale and Blonde, both on top form. The pub also serves real cider on handpull and is a popular venue on Town Match days.

Fenay Bridge: **The Star** has closed and re-opened as **Lemon & Prawns**, a bar and restaurant. No reports of real ale.

Golcar: The future of the **Rising Sun** is still uncertain. The pub is continuing to trade and is open. The **Rose & Crown** always serves at least 4 changing guest beers and the beer quality and range is always good. **Junction One** usually has a regular LocAle beer, all served in tip top condition. The **Commercial** has Thwaites Draught Bitter, Wainwrights Bitter plus seasonal Thwaites ales.

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Hade Edge: The **Bay Horse** has been re-named the **Algy Arms**. It is reported to be serving Nook Blond, Sharps Doombar and a house beer Algy's Ale.

Harden Moss: The **Huntsman**, has Lees Bitter, MPA and Willies 100 on handpull and the nearby **Ford Inn** had Black Sheep Bitter and Small World Brewery Longmoor Pale on a recent visit.

Hepworth: The **Butchers Arms** re-opened in March. It serves a range of beers on handpull which have included Taylor's Landlord and Golden Best, Copper Dragon Golden Pippin, Saltaire Blonde, York Guzzler and a beer from the Ossett portfolio. Beer quality is good.

Holmfirth: After a lengthy period of research and restoration, a set of original deeds and records have gone on permanent display in the **Nook**, The **Tap House** and the Rooms at the Nook. The records made up of over thirty original documents, some of which date back to the 18th century, give a detailed history of the **Nook** in its previous guise at the **Rose & Crown** and highlights the importance of the building to Holmfirth as an inn and gathering place. There is also evidence of the site's brewing heritage, with records showing that a brewery was producing beer on the site of the Nook from 1754, a tradition that was revived in 2009 with the opening of the Nook Brewhouse.

The Nook will be holding its annual **Spring beer festival** aka **The Nook's General Alection** at the end of March. See back cover and website for details. The **Elephant & Castle** has Tetley Bitter as regular beer with a guest such as Sharps Doombar and Young's Special. **Gonzo's Bar** has recently been selling Small World Beers and hopes to stock another new local brewery 'Here Be Monsters' beers. The **Shoulder of Mutton** has had Black Sheep Bitter on the bar. **Brambles** has two house beers Brambles Mild and Bitter plus an ever-changing range of guest ales. These have included beers from Empire, Slightly Foxed, Stamps brewery and Tring. In addition real cider is served by handpull. Recently, the Pure North cider has been replaced by Weston's Old Rosie. The **Old Bridge** has Tetley Bitter, Black Sheep Bitter, Moorhouses Premier, Copper Dragon beers, and interesting guest ales. The **Box Office** has good Timothy Taylor's Boltmaker and Golden Best on handpull. **Herveys** has its 3 handpulls serving regular Black Sheep Bitter, Taylors Landlord and Copper Dragon Golden Pippin. The **Post Card** has a range of regular and guest ales which include Moorhouses Blond Witch, Greene King IPA, Adnams Broadside, St Austell Tribute, Box Steam Golden Bolt, etc. There is also Weston's Old Rosie cider. A refurbishment is due in March.

Hinchliffe Mill: It is rumoured that the landlord of **The Stumble Inn**, Alan is looking to retire. The pub usually has Tetley Bitter and Copper Dragon Golden Pippin as regular beers with guests such as Small World Brewery beers and Nook beers.

Holme Bridge: The **Bridge** has started selling its own brewery beers i.e. Blonde, Bitter and Pale Ale. It also sells guest ales from Empire, Arizona, Slightly Foxed and others. Weston's Old Rosie handpulled cider was available on a recent visit.

Kirkburton: The **Foxglove** has Brakespeare Bitter and Leeds Pale with Adnams Shingle Bells as guest. There is a good range of diverse beers throughout the year. The **White Swan** has 5 handpulls and was reported to be selling Moorhouses White Witch, Bradfield's Belgian Blue, Topsail's Spindrift on a recent visit. The **Junk** has Junk Bitter – the house beer and Bob's Brewing Co's White Lion Bitter.

Kirkheaton: The **Blacksmiths Arms** was reported to be selling Timothy Taylor's Landlord, Blacksheep Bitter and Elland Brewery Best Bitter and Nettlethrasher – all on good form. On a recent visit to the **Spangled Bull** there was Eff 'n' Jeff (3.6% abv), a house beer brewed by Marston's.

Lepton: The **Sun** has 4 handpulls serving real ales. This Free House is Cask Marque accredited and has Tetley Bitter as permanent with 3 guest ales often sourced from local breweries.

Lindley: **Bar 10**, formerly a Tapas bar, is reported to have a handpump. No details of the beer yet. The **Saddle** has consistently good Thwaites Wainwright on handpull. The **Lindley Liberal Club** was found to have beers from Phoenix and Old Mill breweries plus other guests. All on good form.

Linthwaite: The **Sair Inn** has been voted Winter Pub of the Season by the Branch. This iconic brewpub has a wonderful range of beers from the onsite Linfit brewery, all served in 'tip top' condition. A presentation is planned for Monday 9th March. On a sadder note, we have to report a case of gross pub vandalism. It has been reported that the historic etched glass Bentley & Shaw windows from **Th'Alma** have been removed during pub renovation and replaced with plain glass. The **Th'Alma** was one of the very last pubs to still retain its original Bentley & Shaw windows –

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which unfortunately were not listed. If anyone knows of any other pubs with historic windows or 6 interiors please can you contact the editor who will pass the details onto the Brewery History Society. On a happier note, Jonny and Shell, who run the **Coach & Horses**, have finally wed. Their wedding reception was held at the pub on Sat. 21st February. Congratulations to them both.

Lockwood: The **Lockwood** has been taken over by a small pub company which also runs the Red Lion at Silsden and the Saville at Elland. The pub is a free house and has a new landlord, Bernard. When visited there was a beer from Crossbay and a beer called Reet Good 5% abv, reported to come from a DOT.COM brewery in Shelf called yorkshirebrewery.com

Longwood: The **Dusty Miller** has recently been selling cask ale from the only real ale brewery in Poland. The beer, Black Prince, a 5.8% Porter, was brewed at the TEA Time brewpub in Krakow, Poland, which is run by James Eastwood, brewer Jacek Spiewak and his wife Sylwia. A single firkin was made available on Thursday 5th February when the Huddersfield CAMRA branch was invited to sup the first pints pulled by the legendary John Eastwood – a former landlord of the Dusty and creator of the beer's original recipe. The porter was a smooth black beer with roasted malt and coffee aromas and flavours and a moderately bitter finish. The beer was excellent.

Lower Cumberworth: The **Foresters Arms** was reported to be serving Everards Tiger, Moorhouses White Witch and Small World brewery Barncliffe Bitter along with Weston's Old Rosie cider on handpull. Beer quality is good and there is a varied menu of food.

Meltham: The **Wills o' Nats** has replaced the Greene King IPA with Bradfield's Farmers Blonde. The pub has been named **Rural Pub of the Year 2015** for the third year running. Congratulations go to Bob and Joyce for their outstanding achievement.

The **Waggon & Horses** in the centre of the village has Taylors Landlord and Thwaites Wainwright as permanent with guests such as Fullers London Pride and Everards Wonderlust. The **Metham Liberal Club** has Tetley Bitter as permanent with now two guest ales. These have included Little Valley Stoodley Stout and Bradfield's Farmers Belgian Blue. The **Swan** has Tetley Bitter and a guest ale which was Bradfield's Farmers Blonde. The **Victoria Park** down the road also has Tetley Bitter and a guest which was Sharps Doombar on a recent visit. **Durker Roods Hotel** was also reported to be selling the following ales: Toolmakers Box Stout, Oakham JHB, Copper Dragon Golden Pippin and Saltaire Blonde.

New Mill: The **Toss o' Coin** well known for its food is reported to have Ringwood Boondoggle and a house beer brewed by Marston's Craft brewery. The **White Hart** has Tetley Bitter, Sharps Doombar and one guest ale. **New Mill WMC** has good Bradfield's Farmers Bitter and Blonde.

Outlane: On a recent visit the **White Swan** was reported to be serving Stodfold Blonde, Saltaire Blonde, Thwaites Wainwright, Thwaites Bomber and Swan Waddle (3.6% abv) – a house beer brewed by Thwaites. The pub also serves good food.

Slaithwaite: The **Star** on Manchester Road closed last year. After extensive building work, **Nobles Bar** and restaurant has now opened on the site. There is a central bar, a restaurant and two separate drinking areas. The bar has 6 handpulls selling Sharps Doombar, Black Sheep Bitter, Copper Dragon Golden Pippin and Black Gold – all very good when Nobles was visited.

Upper Denby: The **George Inn** has regulars Timothy Taylors Landlord and Tetley Bitter plus 4 guest ales. Recent beers have included those from Small World Beers, Great Heck, and Ossett to name a few. Always a great little community pub with good beer.

Upperthong: The **Royal Oak** is reported to be selling cider from the Tumbledown range from Snail's Bank Cider Co. The cider range includes a dry, medium, apple sweet, summer fruits and ginger cider. It also has Taylors Boltmaker, Goose Eye Barm Pot, and Bradfield Farmers Blond.



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Autumn Pub of the Season

Huddersfield CAMRA's Autumn Pub of the Season is the HDM Beer Shop. This gem of a real ale bar and off-licence is tucked away on Wood Street behind St George's Square and just a few minutes' walk from the railway station. It is also the brewery tap for the Hand Drawn Monkey brewery based in Lindley and run by Rob Allen, proprietor of the HDM Beer Shop.

The HDM Beer Shop first opened in the Summer of 2012, occupying a single shop unit, and becoming Huddersfield's first micro-pub. With increasing demand for its beers and limited bar space, Rob set about expanding the beer shop last August by knocking through into the vacant shop unit next door. This coincided with a major refurbishment of the beer cellar and cooling system and the installation of new handpumps and keg lines.

A new food counter and bar has been built in the side room, the kitchen area upgraded and new separate ladies and gentlemen's toilets included in the design plan. However, the character of the place has not radically changed. The high level bar still remains the dominant feature and talking point. The side room has that 'work in progress' look about it with its concrete stepped floor, fixed benches and tables, and floppy leather suites and cushions. The suspended ceiling is acoustically positioned and stylised pictures of 'Jephers' in various guises peer down from the walls.

The HDM Beer Shop has four handpumps, usually serving two HDM beers and two guest ales. In addition, there are 15 keg lines providing a broad selection of craft beers from the likes of Magic Rock, Squawk, Red Willow, Tyne Bank and Bexar County to name a few. The bottled beer range runs into about 200+ beers and these can be taste paired and enjoyed with a selection of snacks, tapas style meats, olives and cheeses. Vegetarian options are also provided. Local ciders and perries from Pure North or Udders Orchard, along with other makers, are usually available.

The POTS award is Rob's first CAMRA award and coincides with HDM Beer Shop's first entry in this year's 2015 CAMRA Good Beer Guide. The shop is open daily except Sunday when it is closed.



Dawid Rutkowski (left) receives the Pub of the Season Award on behalf of HDM Beer Shop from Huddersfield CAMRA Branch Chairman Neil Kelly.

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Pressing Issues

Welcome to the Pressing Issues' Spring Edition. I know there are a few of you that are concerned that Wetherspoon CAMRA 50p vouchers are not currently valid for real cider. We have good news for you. From April 2015 they will ! Huzzah! Get yessen down to The Cherry Tree in Town and check out the range they have available.

Pure North Cider Press have produced a new variant of Deanhouse Dry. This is called Vintage Deanhouse, is 6.0% abv, and is a two year old cider made with rare heritage cider varieties. A hazy, well-balanced cider, it has been on sale at The Sportsman and other good cider pubs locally.

Otherwise things are a little quiet locally so below are a few news items from the national news.



Hogs Back Brewery in Trademark legal row with Magners

A brewery in Surrey has begun legal proceedings against one of the giants in the drinks industry. The Tongham-based Hogs Back Brewery claims that Magners has infringed a trademark for its cider Hazy Hog. It said it had contacted Magners after it launched a portable cider dispenser called Cider Hog due to the 'similar name and graphics'.

Magners said it did not believe there was any possibility of confusion between the two products. 'One is a drink and the other is a dispenser and there is no similarity in design,' its parent company, the C&C Group, said in a statement.

It said it has sought to settle the dispute amicably and was still open to discussion but was confident of successfully defending the claim and its trademark.

The Hogs Back Brewery launched Hazy Hog in March 2013, while Cider Hog was launched 15 months later. The family-owned business said it had tried to find a solution to the issue over the past six months but without success.

'Regrettably, we have turned to court proceedings but still hope that discussions may generate an acceptable resolution,' it added.

(BBC 25th Feb 2015)

Ancient Celebrations take over a modern Orchard

In January, Stewley Orchard near Ilminster was transformed by the ancient pagan celebration of Wassailing. The Shepton Mallet cider Mill, which produces much-loved ciders like Blackthorn, Olde English and Addlestones, organized the festivities.

The event was one of the West Country's largest wassails; hundreds of revelers descended on the orchard to take part in traditions drawn from Somerset's cider-making heritage.

Derived from the old English 'waes hael', meaning good health, Wassailing takes place each January and the ritual aims to ensure a bountiful harvest the following autumn. Loud noise, made by banging sticks and firing blank rounds into the air, wakes up dormant trees and drives away evil spirits who could harm the apples.

Andrew Cross, marketing director for the Shepton Mallet Cider mill, explains some of the more unusual practices of the celebration: 'Lead by a Wassail Queen, toasted bread was placed in the branches and those gathered raised a glass of cider and drank to the health of the orchard.'

`It is from this custom of using toasted bread that we get the idea of `a toast' after speeches or at celebrations. Cider was also poured at the base of the tree to ensure good health and a bumper crop whilst everyone sang the ancient Wassailing song.'

Guests enjoyed entertainment in the form of Morris Dancers and music along with hearty hot food and mulled cider courtesy of the Shepton Mallet based cider maker. The business has hosted the Wassail since 2007 and was one of the first producers to revive the practice.

Andrew continues: `Cider making is at the very heart of the history and heritage of Somerset. We believe that this is where cider lives and supporting a Wassail for our growers, neighbours and guests is part of that. With cider experiencing a resurgence in popularity, interest in cider making has increased and with it a curiosity about its history. This makes the Wassail a great excuse to bring people together to celebrate the orchards, cider and Somerset.' (NACM 16th Jan 2015)

Pubs in our area selling real cider

Real Cider is a long-established traditional drink which is produced naturally from apples and perry from pears. It is neither carbonated nor pasteurized.

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 **Tap House**, 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

Rodney Booth R.I.P.



Rodney Booth, known to many as `Rodders', was a familiar sight around the pubs of Huddersfield and Halifax attending many of the local beer festivals. Sadly, he passed away at home in Greetland on New Year's Eve, aged 71 years old.

Rodney was a CAMRA Stalwart and long standing member of Calderdale and Halifax CAMRA but also a friend of the Huddersfield branch. He regularly helped out at the Huddersfield Oktoberfest beer festival and was often to be seen serving behind the bar, setting up and taking down. Always a smile and a good word; no job too much.

Among his favourite pubs were the Sportsman and the Star in Huddersfield, the Commercial in Slaithwaite, Brambles at Holmfirth and the Jubilee Refreshment Rooms in Sowerby Bridge.

Rodney's funeral took place at the Elland Parkwood crematorium on the 19th January 2015. He will be sadly missed by all.

Vote for Pubs and Real Ale

With the General Election set for the 7th May, CAMRA has launched its manifesto for pubs and Real Ale and calls for candidates to support well-run community pubs, real ale brewers and the consumer rights of drinkers.

With around 170,000 CAMRA members, it's important politicians listen to and reflect the views of our members when it comes to real ale, real cider and perry and pubs.



Supporting pubs as vital community assets as well as Britains brewing industry, should be high on any prospective candidates list of priorities. So far more than 319 candidates have pledged to:

- Support well-run community pubs
- Promote Britains 1,150 breweries
- Represent pub-goers and beer drinkers

CAMRA's manifesto calls for:

- Strengthening of planning law to ensure planning permission is required before pubs can be converted to any other use or demolished.
- Pubco reform in England and Wales, so licensees of large pubcos have a guest beer rights and the choice of paying a higher rent in exchange for being able to buy beer in the open market.
- Retention of the freedoms of the 2003 Licensing Acts, so consumers continue to enjoy a choice of well-run pubs.
- An end to short measure and clear pricing information
- Consideration given to a duty freeze for the whole of the next Parliament.
- Retention of the Small Breweries' Relief as it supports the continued growth of small breweries
- Renegotiation of EU Duty Directive, so draught beer in pubs pays a lower rate and the reduced duty on low strength beers to apply up to 3.5% abv.
- Retention of duty exemption for small cider makers.

Candidates can pledge their support by emailing campaigns@camra.org.uk

The first of the local microbreweries to get in on the act is Blue Bee, based in Sheffield, with its tasty 4.5% abv American hopped pale ale. Brewed with the Election in mind it is called appropriately Left or Right?

Always eager to down a pint or two, our branch chairman, Neil Kelly, was persuaded by fellow branch member Keith Killick and Josh Jepson, brewer, to brew a special Election beer.

Josh Jepson, is only 23 years old but an expert brewer and has been working with Blue Bee since December 2013. Initially part time but now full time, he has transformed the beers which previously were dull and uninteresting, into some of the best beers in Sheffield. He is a big fan of American and New Zealand hops and many of his beers have a predominance of hops from these countries.

The beer has gone down extremely well and both Neil and Keith have done their best to down it too! It was on sale locally at The Star, HDM Beer Shop, The Grove and the Jubilee Refreshment Rooms at Sowerby Bridge.



Keith Killick enjoying a pint at the JRR

Passionate about Beers
Passionate about Food
Passionate about Whisky
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For the second consecutive year
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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

Reminiscences of strong ale – Stingo and Guards Ale

Bob Tomlinson's interesting and well-researched article on Yorkshire Stingo brought a few family/ Stingo related memories of my own to mind.

My grandfather, Harold, lived in Bradley all his life venturing away, only briefly, to volunteer for the Western Front where he was wounded in the attack at Delville Wood during the Battle of the Somme. In the run up to the great assault his unit, after a spell in the front line, had been stood down and sent for a few days rest and recuperation in the town of Albert. On one (barely) memorable evening they had gone out to the local estaminet (cafe/bar) for refreshment and I fondly recall his account along these lines :

" One neet we went out to this 'ere estaminet in Albert and they gave us summat and I had 3 pints of it.

By Christ, lad, it were reet bloody STINGO! Next mornin I had a head like a don't know what! "

Then he paused and delved deep into the memory banks and put his hand on my arm and recalled triumphantly...

"I know....it were called VINBLONG!"

Then another pause for reflection and then he inquired,

"You go to France for your holidays lad, can you still get it?"

In comparison to that wretched morning - after downing 3 pints of rough white wine the horrors of the Somme seemed to take back stage. But there again, he never talked about them.

My other grandfather, William, patronised the Ship Inn at Paddock in the 1950's where he used to hold court on Sundays . It was his custom to round off his lunchtime session with a flourish by downing a few Guards Ales in readiness for his (somewhat unsteady) walk home.

Guards Ale was Hammonds barley wine and so I suppose it was their successor to Stingo. It had an OG of 1079 (7~ 8% abv?) so it was pretty hefty stuff. It came in small nip bottles sporting the blue/red/blue stripes of the tie of the Brigade of Guards.

A couple of their advertising straplines were:

"Guards.... for that six foot feeling!" and, even better -

"Gad Sir! a Guards Sir!"

Sadly it wasn't a great commercial success and later when Hammonds were taken over by Charrington this evolved into Royal Toby- again strong and sold in nips.

William was something of a dandy and could be spotted on Sunday parade in Market Street always nattily dressed in a 3 piece suit with half- hunter pocket watch and albert, stiff collar and bow tie and, in season, straw boater and freshly picked dahlia buttonhole. When he returned, deeply relaxed, and he was slumbering in the rocking chair it was my job as a small boy to ease off his high- laced Balmoral dress boots and insert the 3 piece beechwood boot-shapers. Both boots and formers were hand made in Blackfriars Yard in Manchester - lovely things, I have them still.

Well, Stingo it may have been, but it certainly did him no harm. He was still doing a full night shift as a spinner in a Slaithwaite mill into his 70's.



Mike Killian

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Especially Halifax & Huddersfield Breweries

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Over the years they produced a wide variety of advertising and promotional material such as: Beer Mats, Beer Labels, Bottle Openers, Pump Clips, Bill Heads, Brewery Glasses, Advertising Show Cards, Playing Cards, Brewery Ties, Pens

I am trying to save our local heritage, so if you have any of the above items I would like to hear from you.

Please contact Andrew on 01422 648285 or 07974 218547

I can be contacted most times at the Jubilee Refreshment Rooms, Sowerby Bridge Station.



CAMRA's Nottingham Branch is pleased to welcome you to the National Members' Weekend and AGM 2015

Albert Hall, Nottingham, 17th - 19th April

The Weekend is open for all CAMRA members to:

- Review what has been happening at branch, regional and national level over the past year
- Review campaigning themes and form policy
- Hear guest speakers on issues related to beer, brewing and our key campaigns
- Meet the formal requirements of an AGM, including presentation of accounts
- Meet up with CAMRA members from around the country, National Executive and Head Office staff
- Discuss ideas to forward the campaign through workshops, policy discussion groups and seminars
- Enjoy a few drinks in the Members' Bar with a good selection of local real ales
- Visit pubs in Nottingham and the surrounding area
- Visit local breweries and cider producers on organised trips

www.camraagm.org.uk
www.camraagm.org.uk/local



With its traditional markets, momentous pubs and links to the legend of Robin Hood, Nottingham is crammed with historical attractions.

Nottingham is home to over 500 real ale pubs including some of the oldest inns in England such as Ye Olde Trip to Jerusalem, Ye Olde Salutation Inn and The Bell. The number of local breweries is also impressive with Nottingham Brewery being the city's oldest, dating back to 1887. Visit www.whatpub.com to search for all pubs in Nottingham, or see the local branch website at www.nottinghamcamra.org

Venue

The Albert Hall is a conference and concert venue in the heart of the city, first set up in 1900. The building is set over three floors with the entrance leading in to the Great Hall. This room offers a breathtaking space and is where our main conference will take place, seating up to 800 people. The Members' Bar will be held in the Osborne Suite. For more information, visit www.alberthallnottingham.co.uk.

Trips

There will be a number of organised trips during the Weekend giving members the opportunity to visit breweries, cider producers and pubs. www.camraagm.org.uk/members-weekend/trips

Travel

For information on travel visit www.camraagm.org.uk/members-weekend/location

Pre-register today

You can now pre-register online through the Members' Weekend website. Visit www.camraagm.org.uk and select the "Register" tab located in the top right hand side. Alternatively please return the below form.

Please note that joint members will need to login and pre-register individually.
Closing date for pre-registration is Friday 20th March 2015.

Membership No. _____
 Full Name, First _____
 First (Joint member) _____
 Email _____

Joint Membership No. _____
 Surname _____
 Surname _____

If you would like to volunteer, please tick below to indicate when you would like to work. Your details will be passed on to the staffing officer and you will be contacted closer to the event.

Tues 14th AM PM Wed 15th AM PM Thur 16th AM PM Fri 17th AM PM Sat 18th AM PM Sun 19th AM PM

Return form to 230 Hatfield Road, St Albans, Hertfordshire, AL1 4LW

Photos by Ray Teece, www.nottingham21.co.uk



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- Moonrakers 3.8% abv
- Strikes Back 4.0% abv
- Smoking Pistol 4.3% abv
- Jonah 4.3% abv
- Colony Thirteen 5.1% abv

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Tel: 01422 648285 www.jubileerefreshmentrooms.co.uk

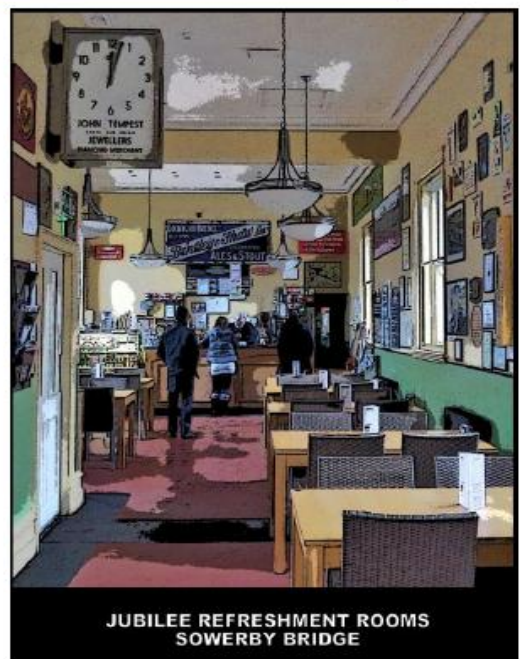
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	Mon - Fri	9.30am to 10pm



JUBILEE REFRESHMENT ROOMS
SOWERBY BRIDGE

LocAle Brewing

Holmfirth has become the place to start up a new brewery. Two new breweries have come on line since the last edition of **Ale Talk**. The first to start, the **Bridge brewery**, is now producing cask ales for the Bridge pub at Holmbridge and the second is the **Here Be Monsters brewery**, currently brewing at Cinderhills in Holmfirth and producing mainly bottled beers.

Bridge Brewery. Tel: 01484 687652

The brewery is based at the Bridge pub, Woodhead Road, Holmbridge. It was due to start earlier this year but due to set backs didn't become operational until November when a new brewer, Richard Thomas started. Richard, formerly of Greenfield brewery in Manchester, began initial trial brews in November and the first commercial brews became available at the Bridge pub on the 15th December 2014.

All the beers are brewed using traditional methods and are cask conditioned. The 2.5 BBL (Brewers Barrels capacity) brew plant will initially only produce beer for the pub.

The initial beers produced so far have been good and include Blonde (3.7% abv), a pale ale; Bitter (4.0% abv), a traditional amber coloured hoppy bitter; and American Pale Ale (4.0% abv), a pale ale brewed with 3 American hop varieties – Chinook, Cluster and Magnum. A vanilla stout (5.2% abv) has been brewed and should be available now.

Richard is planning a brewery open day on Saturday 4th April, from 2pm onwards when the brewery can be visited and all the beers should be on.

Briggs Signature Ales. Tel: 07427 668004

The brewery celebrated its first anniversary in December with a party at the Star Inn. A special version of the original beer, Northern Soul, a 3.8% abv, pale hoppy zesty bitter, was on offer to Nick's fans. This has since been re-brewed at 3.9% abv and is now available in bottles from Mallinson's brewery shop on Lockwood Road.

Recently, the Branch presented Nick with an award for his beer Rhapsody (4.6% abv), a pale ale with intense tropical fruit aromas and flavours from Centennial, Simcoe and Cascade hops. This won Silver in the Bitter of the Festival awards at last year's Oktoberfest Beer festival. Another of Nick's beers, Metal (5.1% abv), a well-hopped full bodied porter, also went on to win Beer of the Festival the Glue Pot's Winter Ales festival in Swindon. Well done again, Nick!

Two new beers at the Star Winter Beer festival were Symphony #3, a quad hopped beer and Christmas Cracker, a beautiful dark cheery porter. The latest new beer is Mash Up 1 (4.0% abv), a blonde ale with vibrant citrus aromas and hints of pineapple.



Empire Brewing. Tel: 01484 847343, 07966 592276

It is ten years since the Empire Brewing Co. first started brewing at the Upper Mills site at Slaithwaite. Prior to that, it had operated from a garage at the Field Head pub in Quarmby for a number of years. To celebrate the occasion, Russ decided the brewery needed a make-over and working with Aye Creative, came up with the new branding designs. As a result there is a new core range of beers based on a mixture of previous best sellers and specials and new pumpclip designs to go with them. See new advert.

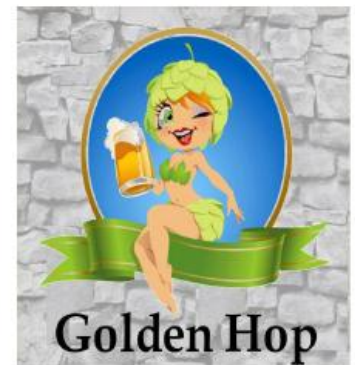
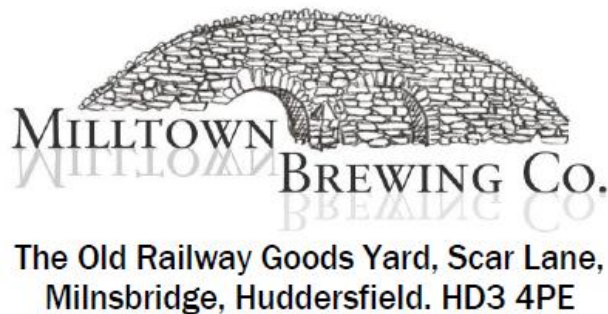
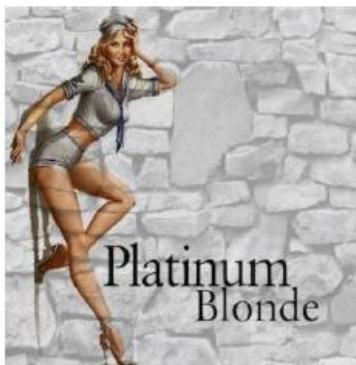
The launch of the new branding was timed to coincide with the Slaithwaite Moonraking festival and formed part of the Handmade Trail (No. 8) on Saturday 21st February. This included a brewery trip and a pop-up bar with two of the new core beers – Golden Warrior and Smoking Pistol – on offer, plus bottled beers to take home.



The brewery team consists of Russ and Lorraine Beverley, Peter Adams and Sam Smith and Bonzo, the brewery dog. However, on the day of the brewery branding launch, who should pop up but David Litten aka the Bloke from Hull. He is pictured here helping (?) behind the bar and trying to arrange for a day to come and brew.

The new core beer range is: Moonrakers (3.8% abv), a tasty 10 malt mild; Golden Warrior (3.8% abv), a blond session ale; Strikes Back (4.0% abv), a pale US hopped ale; Smoking Pistol (4.3% abv), a pale ale with tropical hop punch from Citra and Galaxy hops; Jonah (4.3% abv), a pale ale with a whale of citra hops; and Colony Thirteen (5.1% abv), a US style amber ale with Citra and Galaxy hops.

Other new beers recently reported include: Empire Penguin of the North Pole (3.9% abv); Bowline (3.9% abv); Atlas (4.3% abv) and Gottle o' Gear (4.3% abv), a special for David Browns.



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

Hand Drawn Monkey Brewing Co. Tel: 07906 279038

The brewery has taken on new staff with the appointment of Sam, a PhD Chemistry graduate, who previously worked behind the bar at the HDM Beer Shop. He will be focussing on the quality aspects and experimental development of the beers. Ryan Stoppard, who originally came as a brewery assistant / trainee brewer, has temporarily stepped in to manage the Beer shop while Dawid is on sick leave. And, the installation of a re-circulating hopback has really enhanced the flavour and aroma of the beers.

Not surprisingly, HDM has gained another award for its beers. Haus II (4.0% abv), a beer produced exclusively for the 'Stew and Oyster' group of independent bars and clubs in and around Leeds, has been voted champion beer of Boston Spa beer festival. This takes the tally of awards to 9 in just 2 years!

In the Monkey Loves Hops series, MLH#23 (4.2% abv) was brewed with Topaz and Citra hops; MLH#24 (4.2% abv) contained Bramling Cross and Palisade; and MLH#25 (4.2% abv), a golden bitter brewed with the new German Hüll melon hops.

Other new beers include: Aussie Rd (5.0% abv), a double rye, spicy red ale with Aussie hops; Lemon 'n' Lime Pale (4.2% abv), a pale golden ale with dried limes and fresh lemongrass in combination with Cascade and Centennial hops; Mango IPA (4.8% abv), a delicious session IPA with Cascade and Ella hops and Alphonso mangoes in the boil and Sindhri mangoes in the conditioning tank; Many Jephers make Light Work (4.0% abv); Southern IPA (5.0% abv), the core IPA but with Aussi hops; and ΔIPA Rebirth (7.4% abv), a double dry hopped double IPA.

On the collaboration front, there was Barrel of Monkeys (7.0% abv), a double IPA with Tyne Bank; Cup o' Jephers (3.6% abv), a coffee chocolate milk stout with BrewDog Sheffield; Drop It Like Its Hops (4.2% abv), a pale ale with pears and hints of mint from Polaris hops with Cats/ Aye! Records; Big Wheat (black lime and tamarind) (8.2% abv) with Bexar County and Big Wheat (Hibiscus) (8.0% abv) also with Bexar County.

Here Be Monsters Brewery Tel: 07792 174863

The Here Be Monsters brewery is the brainchild of web developer, Doug Scard, a local home brewer turned pro living in Holmfirth. Doug started commercial brewing in December 2014 and is currently brewing on a small 1 BBL (Brewers Barrel capacity) brew plant, producing beers from recipes he has honed from small pilot brews.

The output is nearly all bottled and he produces around 350 to 400 bottles per brew length. These are on sale at the Bargain Booze off-licence in Holmfirth, the Sportsman in Huddersfield and Mallinsons Brewery shop in Lockwood. However, Doug has ambitions to move to casks when his capacity increases.

Recently, he held a Meet the Brewer night at the Sportsman where he showcased his new beers. Mallinsons kindly lent Doug some casks and he was able to put some of his beers through the handpumps. Doug may decide to cuckoo brew first before expanding his brewing operation.

The core range of bottled beers include the three Furys. These are: Blond Fury (4.9% abv), an IPA brewed with Centennial, Magnum and Pacifica hops to give lemon, grapefruit and marmalade hoppy flavours; Red Fury (4.9% abv), a red IPA with berry and tropical fruit flavours using Citra, Pacific Gem and Pilgrim hops with good malt balance; Dark Fury (4.9% abv), a black IPA with spicy, peppery and pine flavours from the Columbus, Chinook and Magnum hops.

Doug has produced Cyclops Citra (4.4% abv), a pale ale using Citra hops. He plans to use other single hop varieties such as Galaxy and Mount Hood in this Cyclops series. Also, new is Black Annis (4.4% abv) a full-bodied porter with mocha and liquorice flavours. The latest beer is Berzerker # 42 (4.4% abv), a 8 hopped English style amber bitter with 50% Amarillo hops.



MALLINSONS BREWING COMPANY



Mallinsons Brewing Company Ltd specialises in pale, hoppy beers, with a particular focus on differing hop varieties. We have also opened a bottle shop, located at our brewery in Huddersfield, and open from 10am-4pm on weekdays.

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 or email us at info@drinkmallinsons.co.uk to go onto our weekly mailing list



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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

Magic Rock. Tel: 01484 649823

Magic Rock's relocation to its new site in Birkby is progressing well and the £750,000 investment will allow the brewery to almost double its current capacity. A ten year lease has been acquired so the brewery intends to be around for the considerable future. Equipment has started to be delivered with a steam boiler installed for the brewing process.

The new brewery will house an onsite Tap room and include 10 taps and two cask lines with a view into the working brewery. The Tap room will open Thursday to Sunday for onsite drinking, offer off-sales and regular brewery tours and event launches. Hopefully, operations will be up and running by around May.

Recent beers have included Barrel Aged Dark Arts (6.0% abv) Raspberry surreal stout and Barrel Aged Dark Arts (6.0% abv), a cocoa version, which was made available for the Friends of Ham in Leeds. The Big Top (7.0% abv), an Imperial red ale was on sale at the HDM Beer Shop.

On the festival scene, Rapture (4.6% abv), Puncline (5.4% abv), High Wire (5.5% abv) and Dark Arts (6.0% abv) featured at Manchester Winter Ales festival, while ringmaster (3.5 abv), Highwire and Dark Arts were chosen for the National Winter Ales Festival at Derby.

Mallinsons Brewing Company. Tel: 01484 654301

Some good news for all the Mallinson fans who struggle to get their beers. Tara and Elaine have now opened their long awaited brewery shop and are selling their bottled beers along with some from Nick's Briggs Signature ales and the new Holmfirth brewery, Here Be Monsters, plus T-shirts, etc. The shop is at the brewery at 71 Lockwood Road, Folly Hall, Huddersfield HD1 3QU and is open from 10am to 4pm Monday to Friday.

In the single hop series, the latest beers are Super Calypso (3.9% abv); Mount Hood (4.1% abv); Kohatu (4.0% abv) and Belma (4.0% abv). The dual hopped beers feature Simcoe Sorachi (4.1% abv); Palisade Columbus (4.3% abv), a pale beer with floral aroma and hints of citrus; and Perle Agnus (3.9% abv), a golden blonde beer with a slight hop aroma of cherry fruits, a fruity tart bitter flavour and long dry finish.

Other new beers include: Experimental Citranell (4.2% abv); SPA 7 (4.0% abv), brewed with Kohatu, Belma and Chinook hops; Mount Citracen (3.9% abv) brewed with Citra and Centennial hops; New World Pale (4.0% abv) brewed with Galaxy and Simcoe hops.

There is Gilpan (4.4% abv) aka the House Sparrow in the bird series; Mochi-alaxy (4.2% abv); 777 (4.2% abv) aka Gyle 777, a pale golden beer with fruity light melon aroma and honey dew melon taste, brewed with German Hüll Melon hops.

Some local specials were Elved! (3.9% abv), a dry hopped version of Saw Sharpener for the Star's winter BF and Co-Hoperative (3.9% abv), brewed with Citra, Simcoe and Mosaic hops to celebrate the 1st anniversary of the Fox & Goose community pub at hebden bridge becoming a co-operative venture. The beer will be available at the pub throughout March until supplies run out.

On the festival scene, Danger Hops (5.0% abv), Experimental Citranell (4.2% abv) and Gilpan (4.4% abv) all featured at the Manchester Winter Ales festival. Gilpan also featured at the recent Fleetwood beer festival.

Milltown Brewing Company. Tel: 07946 589645, 01422 610579

Amarillo Pale (3.8% abv), a refreshing pale ale brewed with Amarillo hops, is proving to be a great hit with drinkers. It was originally launched at the Huddersfield Oktoberfest beer festival last year and must rank as one of Neil's best to date along with Platinum Blonde (4.0% abv).

The latest new beers from Neil include: Hoppy New Beer (3.9% abv), a special brewed for the New Year; One for the Road (4.4% abv), based loosely on the original John Eastwood Nettlethresher recipe; and Run of the Mill-Town (3.8% abv), brewed with Bramling Cross and Goldings hops.

Nook Brewhouse. Tel: 01484 682373

The Branch visited the Tap House recently to present Sheila and Ian Roberts with their award for Speciality Beer of the Festival at last year's Oktoberfest beer festival. Peach Pale (3.8% abv) won Silver in the class, and will feature as a regular seasonal special.

As can be seen, the Nook has re-designed the pumpclips as part of its new branding image. The pumpclips are bold and colourful with a character identity featuring the cartoon images created by comic genius Dr Simpo.



The new brand identity will be rolled out over the next few months and include new designs for the seasonal beers and updated bottle labels and packaging.

New beers continue to be produced in collaboration with the kitchen team at the Tap House. Recent beers include a pale beer flavoured with gin botanicals (juniper) and a session IPA brewed with Cascade and Chinook hops called N.I.P.A. (4.5% abv). There also plans to add Yorkshire Rhubarb to this beer to create R.I.P.A. (Rhubarb India Pale Ale) (4.5% abv). Other new beer was Toffee Apple (4.5% abv).

On the festival scene, the Nook Blonde (4.5% abv) and Cherry Stout (5.2% abv) featured at Derby Winter Ales festival and the Blonde and Grumpy Mule Coffee stout (5.2% abv) at the SIBA BeerX at Sheffield ICE.

Rat Brewery. Tel: 01484 542400

The Rat brewery has scored another major beer award. This time at the prestigious International Brewing Awards 2015 held at the National Brewing Centre in Burton upon Trent. Rat Against the Machine (7.0% abv), won Bronze in the Class 2 category for Strong Ale presented in smallpack, keg and cask. Well done Paul and all the brewing team!

Recent beers have included: Aristocrat (4.1% abv), a pale dry hopped bitter; Angel rat (4.0% abv), a ruby mild; and a Rat / Pied Bull brewery American style IPA called Collaboration #5 IPA (5.5% abv).

On the festival scene, Workhouse Rat (4.8% abv), a Victorian style smoked porter featured at the recent Manchester Winter ales festival.

Riverhead Brewery. Tel: 01484 841270

The 2nd International Women's Collaboration Brew Day took place on Sunday 8th March 2015. It was an opportunity for brewsters (women brewers) from around the world to brew the same beer on the same day as a celebration of International Women's day and a chance to unite together and raise money for charity. This year Lisa Handforth, the Riverhead's Brewster, held an open day from 10am to 5pm at the brewery and invited women of all ages to come along and participate in an open brew to create Unite Red Ale (4.6% abv). The beer will be launched at the Riverhead on Sunday 29th March at 2pm and for every pint sold £1 will be donated to Huddersfield Women's Aid

Other new beers include: Fox (4.2% abv), a red bitter, single hopped with Columbus hops to give a medium bittering with citrus and herbal notes; Rabbit (3.9% abv), a hoppy pale bitter brewed with Cascade and Chinook hops; and Tongue Twister (4.3% abv), a fruity hoppy pale ale.

On the festival front, Brewdica (4.5% abv), an IPA brewed with First gold hops to give an orangey, marmalade flavour with spicy notes, featured at the Manchester Winter Ales festival.

Small World Beers. Tel: 01484 602805, 07540 319326

The Branch recently visited the brewery to present brewers and owners, Dave Hill and Peter Forder, with their award certificate for Yorkshire Ness (4.0% abv), which won bronze in the Bitter of the Festival class at last year's Oktoberfest beer festival. This was their first CAMRA award and hopefully the first of many more.

Dave and Peter are pictured at the top of the stairs holding their Award while Branch members sample the fine beers and food on offer.



Thunderbridge Stout (5.2% abv), a traditional dry stout with roasted barley and chocolate malt notes, was launched last November. Since then it has been used in a speciality bread baked by the Farnley Bakehouse.

The project was inspired and supported by Will Orme, head chef at the Woodman Inn, Thunderbridge, and Stephen and Simone Harrison from the Farnley Bakehouse. The Woodman regularly stocks Small World beers and has a policy of supporting local producers within a 10 mile radius of the pub.

The latest seasonal beers will be Spring Bank (4.0% abv), a golden ale with notes of orange and lemon with a slightly spicy bitter finish resulting from three English hop varieties i.e. First Gold, Goldings and Target hops. This will be followed by Summer bank (3.7% abv) brewed with Columbus and Centennial hops.

On the festival front, Barncliffe Bitter (3.7% abv), Long Moor Pale (3.9% abv), Spikes Gold (4.4% abv) and Twin Falls (5.2% abv) all starred at the National Winter Ales Festival at Derby.



Summer Wine Brewery. Tel: 01484 665466

Two new beers have been reported on the cask ale front in the local outlets, Riwaka (3.9% abv), a pale golden bitter brewed with New Zealand hops and The Pretender (4.2% abv), a pale hoppy bitter. Also, out new in bottles, are Sucker Punch 5 hops (5.2% abv), a pale hoppy bitter brewed with 5 different hop varieties and Davy Jones Locker (7.5% abv), a double black IPA.

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01/15

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Local and Regional Beer Festivals

6th – 7th March		7 th Horsforth BF, St Margarets Hall, Church Rd, Horsforth, Leeds. LS18 5LQ Fri & Sat 12noon – 11pm.
12th – 14th March		Leeds BF, Pudsey Civic Hall, Dawson's Corner, Stanningley, Leeds LS28 5TA Thu & Fri 11am – 3pm, 5pm – 11pm; Sat 11am – 11pm
13th – 29th March		Wetherspoon's National Beer Festival. Featuring 50 beers – 10 worldwide + 40 from the UK. World beers brewed at UK breweries using only UK hop varieties.
18th – 22nd March		Spring BF, The Star Inn, 7 Albert Road, Folly Hall, Huddersfield HD1 3PJ Wed & Thu 5pm – 12midnight; Fri & Sat 12noon – 12midnight; Sun from 12noon
20th – 21st March		SIBA BeerX BF, IceSheffield, Coleridge Rd., Sheffield S9 5DA Fri 2pm – 11pm; Sat 12 noon – 11pm www.beerx.org
20th – 21st March		Beertown BF, Milton Rooms, 58 Market Place, Malton. YO17 7LW Fri & Sat 12noon – 11pm.
26th – 29th March		Nook 'General Election' Spring BF, 3A Victoria Sq. Holmfirth HD9 2DN Normal opening hours
2nd – 6th April		Champion Beers BF, The Old Cock, 11-13 Crossgate, Otley, LS21 1AA Thu – Mon Normal opening hours.
3rd – 5th April		Emley Brass Band BF, The Band Room, 9 Beaumont St, Emley, HD8 9RN Fri- Sat 1pm – 11.30pm; Sun 1pm to finish
3rd – 5th April		Woodfest BF, The Junction, Carlton Street, Castleford, WF10 1EE Fri – Sun 12noon – 11pm.
9th – 11th April		25 th Doncaster BF, The HUB, Chappel Drive, Doncaster, DN1 2RF Thu 6pm – 11pm; Fri & Sat 11am – 11pm
9th – 11th April		9 th BF, Guiseley Factory Workers Club, 6 Town street, Guiseley. LS20 9DT Thu 7pm – 11pm; Fri & Sat 12noon – 11pm
16th – 18th April		Hull BF, Holy Trinity Church, 10 King St, Hull HU1 2JJ Thu & Fri 12noon – 11pm, Sat 12 noon – 8pm.
1st – 2nd May		Oldham BF, Queen Elizabeth Hall, West St. Oldham. OL1 1QJ Fri & Sat 12noon – 10.30pm
1st – 3rd May		Town Hall, St George's St, Hebden Bridge HX7 7BY Fri (Trade & CAMRA members) 4pm – 8pm; Sat 12noon – 8pm; Sun 12noon – 5pm
1st – 4th May		Yankeefest, Cricketers Arms, 22 Cluntergate, Horbury, Wakefield WF4 5AG Fri & Sat 12noon -12 midnight; Sun & Mon 12noon – 11pm.
14th – 16th May		Barrow Hill Roundhouse BF, Campbell Drive, Barrow Hill, Chesterfield S43 2PR Thu 6pm – 11pm; Fri & Sat 12noon – 11pm. www.railalefestival.com
22nd – 25th May		Fox & Goose BF, 7 Heptonstall Rd, Hebden Bridge HX7 6AZ Normal opening hours.
22nd – 23rd May		7 th Kirkburton (KUG) BF, Scout HQ, Hallas Rd. Kirkburton, HD8 0QQ Fri 4pm – 11pm; Sat 11am – 11pm.
28th – 30th May		9 th Skipton BF, Refectory, Ermysted's Grammar School, Gargrave Rd, Skipton, BD23 1PL. Thu 3pm – 10pm; Fri & Sat 11am – 10pm.
28th – 30th May		Pigeonfest BF, Three Pigeons, 1 Sun Fold, South Parade, Halifax HX1 2LX Thu 4pm – 11pm; Fri & Sat 12noon – 11pm.
27th May – 1st June		Navifest, The Navigation Tavern, 6 Station Rd, Mirfield, WF14 8NL Normal opening times.
5th – 7th June		Bizarre BF, The Sportsman, 1 St Johns Rd, Huddersfield, HD1 5AY Fri & Sat 11am – 12 midnight; Sun 12noon

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. CAMRA festivals are indicated by the CAMRA symbol.

Huddersfield & District Branch Diary

Branch website: 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 Mar	Branch Social to The Fieldhead, Quarmby Rd, Quarmby, Huddersfield HD3 4FB for 20.00hr. Bus 536 at 19.30hr from Bus Station.
Mon 9th Mar	Winter POTS Presentation to the Sair Inn, 139 Lane Top Linthwaite. HD7 5SG for 20.00hr. Bus 183 at 19.30hr from Bus Station.
Mon 16th Mar	Branch Meeting & Presentation to the Wills o' Nats, Blackmoorfoot Rd, Meltham HD9 5PS. Minibus at 19.30hr from St George's Square, Huddersfield.
Mon 13th Apr	Linthwaite Crawl. Bus 183 at 19.30hr, get off at Linthwaite Church and walk to Sair Inn. Then walk to Coach & Horses, Linthwaite. Bus 185 at 21.43hr home.
Mon 20th Apr	Branch meeting at the White Cross, Bradley, Huddersfield HD2 1XD for 20.00hr. Bus 328 at 19.20hr Market St M3 Stop, or Bus 229 at 19.30hr from Bus station
Mon 11th May	Branch Social & Presentation at the Riverhead, 2 Peel St., Marsden HD7 6BR Train at 19.15hr from Huddersfield or Bus 185 at 19.00hr from Bus station
Mon 18th May	Branch Meeting at the Dusty Miller, 2 Gilead Rd., Longwood HD3 4XH Bus 356 at 19.30hr from Huddersfield Bus Station

CAMRA Regional Meeting

Sat 7th Mar	The Wheatsheaf, Church St, Armthorpe, Doncaster DN3 3AE. 12.30 meeting
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Campaign for Real Ale Ltd. 230 Hatfield Road, St Albans, Hertfordshire, AL1 4LW

<http://www.camra.org.uk>. Tel: 01727 867201 Fax: 01727 867670

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

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

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

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

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

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

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

Advertising in Ale Talk

Deadline for the Summer Edition is: 20th May 2015

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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