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Ale Talk

The Real Ale Magazine of Huddersfield CAMRA

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SUMMER 2015

The Huddersfield Campaign for Real Ale CAMRA Magazine
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2011 to 2015

Huddersfield CAMRA

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** at Lockwood will be holding their Summer beer festival in July from Wednesday 8th to Sunday 12th. Expect to see another exciting range of beers, all on handpull and cellar cooled, with a few specials from Mallinsons and Briggs Signature ales. Food is available most sessions.

The **Rat & Ratchet** has been voted Huddersfield CAMRA's **Cider Pub of the Year 2015** for its range of Ciders and Perries. Well done Richard and the staff for promoting Cider. An award presentation will be taking place in due course.

The **Grove** has taken this year's honours and has been voted Huddersfield CAMRA's **Pub of the Year 2015**. Well done Ian and Taya and all the staff in achieving this prestigious award. See feature article page 15.

The **Kings Head** has also won an award in that it has been voted Huddersfield CAMRA's **Mild Pub of the Year 2015** for its promotion and dedicated choice of Mild. It must be noted that it was a hard choice since there are some really great pubs in Huddersfield making the effort to serve some very good and different milds. The Kings Head also serves at least two real ciders on handpull in addition to a selection of LocAle and regional ales.

Work has just finished on phase II of the Kings Head restoration with the installation of new toilets and a disabled toilet cubicle, a very pleasant change from the previous ones. Phase III will involve the side room and conversion into a small eating area. A more extensive range of food is planned other than pies, nuts and crisps.

The **Head of Steam** has undergone a recent change with the transfer of its real ale pumps to the right hand bar. This is reported to have improved the beer quality. Reports please.

The **Crown** in Westgate has a good range of beers and on a recent visit was reported to have Black Sheep bitter, two from Cottage and two from the Hampshire brewery, Upham. There is often a varied and interesting range of beers available.

The **Royal Swan** further down Westgate is closed. It is rumoured that the clothes shop, Bronx, have expressed an interest in expanding into the derelict pub. The **Plumbers Arms**, near the Bus Station, is reported to be selling Deuchars IPA on its single handpump.

The **Sportsman** has now dedicated two handpumps to real cider, one dedicated to Pure North and the other guest ciders from Craft Cider Ltd. (www.craftciderltd.com) On a recent visit these included Pure North's Sweet Union and Once upon a Tree's Dorothy's Orchard. Expect more.

Award Voting for Huddersfield Branch members only

To be voted upon at the Branch meeting at the Meltham Liberal Club, Meltham, Huddersfield on Monday 20th July 2015

Huddersfield CAMRA PUB or CLUB of the SEASON SUMMER 2015

Nominations: **Cavalry Arms**, Birchencliffe; **Kings Head**, Town; **Marsh Liberal Club**, Marsh; **Sun Inn**, Lepton; **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 in person at the meeting or via the website,.

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

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The **HDM Beer Shop** has a new manager and new opening hours. It is now open again on Sundays from 3pm – 10pm; 12noon – 11pm Monday to Wednesday and 12noon - 1am Thursday to Saturdays. There is a new range of hotdogs with succulent meaty toppings plus Bottle of the Week promotions.

Armitage Bridge: The **Armitage Bridge Monkey Club** will be holding their Monkeyfest Beer Festival on the weekend of the 11th and 12th July, featuring over 60 beers with live musical and food. The event promises to be a great event as usual. See advert on page 5 for details.

Burnlee: The **Farmers Arms** has recently been taken over by 3 entrepreneurs from Manchester with an interest in Italian and Mediterranean cooking. The pub will major on dining but still retain a selection of real ales. As yet there has been no change to the beers and we await reports.

Crosland Hill: The **Sands House** was reported to be selling Taylors Golden Best, Saltaire Blonde, Black Sheep Bitter and Bradford's Farmers Blonde. **The Rising Sun**, on a recent visit had Copper Dragon Golden Pippin, Moorhouse's Pendle Witch and Exmoor Gold.

Dalton: **The Stag** is reported to have re-opened. More reports please.

Deanhouse: The Cricketers has Bradford's Farmers Blonde, Jennings Cockerhoop, Banks's Sunbeam, Copper Dragon Golden Pippin and Pure North Fusion Cider. All very good.

Denby Dale: The **Pie Hall** serves regular Tetley Bitter and Mild plus a guest ale such as Ossett White Rabbit. The **White Hart** has been rotating three guest ales across the bar. On a recent visit these were Sharpe's Doombar, Greene King Old Golden Hen and Abbeydale Moonshine. A loyalty card has been introduced. Buy 10 pints over a period of time and the 11th one free. At the **Denby Dale WMC**, there is good Tetley Bitter on handpull plus a guest. Small World Brewery Barncliffe Bitter is popular with members. The **Dale Inn** has 4 handpulls serving Thwaites Wainwrights as permanent, and seasonal beers from the Thwaites microbrewery. All are very well kept.

Emley: It is reported that the **White Horse** has now re-opened and is selling Ossett beers again.

Golcar: The future of the **Rising Sun** is still uncertain, although an ACV application has been lodged so it is understood. The pub is continuing to trade and is open. The **Rose & Crown** always serves a Golcar Brewery beer and at least 4 changing guest beers; the beer quality and range is

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always good. **Junction One** was selling Bradfield's Farmers Blonde, Stancil India Ruby Ale, Wharfe Bank Ro Shan Bo and Copper Dragon Golden Pippin.

Harden Moss: The **Huntsman** has Lees Bitter, MPA and Jester Magic and the nearby **Ford Inn** had Black Sheep Bitter and Small World Brewery Barncliffe Bitter on a recent visit.

Holmfirth: The **Tap House** is now the brewery tap for the Nook Brewery and usually features 6 of their beers on handpull. On a recent visit there was Nook IPA (NIPA), Blonde, Cheery Stout, Berry Blonde, Strawberry Blonde and Yorks. Around the corner in the **Nook**, there was Nook Session IPA (SIPA), Nook beers and guest ales. **The Nook** will be holding its **Summer Beer Festival** at the end of August commemorating the 70th anniversary of World War II. There will be over 50 beers as well as music, entertainment and great food. On a sad note, we have to report the passing of Allan Oman, the cellarman who kept the beer flowing for many a decade. A tribute is paid to him by Sheila Sutton. The **Elephant & Castle** has Tetley Bitter as regular beer with a guest such as Sharps Doombur and Young's Special. **Gonzo's Bar** has recently been selling Magic Rock Retrospective and Nook Project Gonzo. The **Shoulder of Mutton** has had Copper Dragon Golden Pippin on the bar. **Brambles** has two house beers Brambles Mild and Bitter plus an ever-changing range of guest ales. These have included beers such as Wensleydale Semer Water, Wentworth Amber Gambler, Sonnet IPA, John Willie Lees Bitter and Lytham Gold. The cider was Weston's Rosies Pig. The **Old Bridge** has Tetley Bitter, Black Sheep Bitter, Moorhouses Premier, Copper Dragon beers, and interesting guest ales. These were Magic Rock Magic Spanner and Small World Thunderbridge Stout and Spikes Gold. **Herveys** has its 3 handpulls serving regular Black Sheep Bitter, Taylors Landlord and Copper Dragon Golden Pippin. The **Post Card** had Marston's Pedigree and Lees Bitter on recently. There is also Weston's Old Rosie cider. Refurbishment should be starting in June. The **Toad & Tatie** has been selling Bradfield's Farmers Bitter, Mallinson's Citra, Toad & Tatie Bitter and Pure North Cider

Hinchliffe Mill: The **Stumble Inn** is open and selling Tetley Bitter and Copper Dragon Golden Pippin as regular beers with guests such as Partners Cascade.

Holme Bridge: The **Bridge** recently held an open day for its brewery. Its beers are proving to be very popular and include Blonde, Bitter and American IPA. Guest ales and Weston's Old Rosie handpulled cider are also available.

Jackson Bridge: The **White Horse** is reported to be selling Greene King IPA, Tetley Bitter, Bosuns Brewery Bunny Boiler and Small World brewery Spring Bank.

Lepton: The **Sun** has 4 handpulls serving real ales. This Free House is Cask Marque accredited and has Tetley Bitter as regular plus guests. Recent ones include Little Valley Withens Pale and Church End brewery Goats Milk. All were reported to be good. There was speculation that the **Ashfield** might have real ale when a sign for Black Sheep was spotted recently. However, it turned out that this was a band and not Black Sheep Bitter! The club has no plans for introducing real ale

Lindley: **Bar 10** is reported to have a handpump and serving an ever changing guest beer from Oates brewery, Halifax. The **Black Horse** has Wells Bombardier on permanently now. The **Saddle** has consistently good Thwaites Wainwright on handpull. The **Lindley Liberal Club** has beers from Phoenix and Old Mill breweries plus other guests. All on good form. The **Nightingale** has Bradfield's Farmers Blonde. The **Black Bull** has Tetley Bitter and guest –which was St Austell Spring Brew on a recent visit.

Linthwaite: The **Coach & Horses** had Thwaites Wainwright, Bradfield Farmers Blonde and Leeds Pale on a recent visit. The **Royal Oak** had Tetley Bitter, Greene King Abbott Ale and Wadsworth George & Dragon. The **Sair** has its usual 6 house brewed beers and **Th'Alma** has Thwaites Wainwright plus two other Thwaites beers. The Thwaites Mild was reported to be very good.

Lockwood: The **Lockwood** has Tetley Bitter plus guest ales. On recent visits these have included: Phoenix Hopsack, Merrie City Atlantic Hop and ELB Gold. The **Shoulder of Mutton** has a new landlord, Tony Pollard, who has come from the **Star** at Upper Cumberworth. The pub has 8 handpulls and has Tetley Bitter, Thwaites Wainwright, and Copper Dragon Golden Pippin as permanent with guest ales. These have been from Small World Beers, Ossett, Mallinsons, and Phoenix. The **Lockwood & Salford Conservative Club** has Tetley Bitter as regular with guest ales which on a recent visit included Partners Ghost and Cascade, and Old Mill Curiosity. All good.

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Longroyd Bridge: The **Bridge** is reported to be selling Copper Dragon Best Bitter and Empire Strikes Back on handpull. The **Bar One**, across the road and formerly the Albion, is shut.

Longwood: The **Dusty Miller** has been voted Huddersfield CAMRA's **Spring Pub of the Season 2015**. The pub serves Taylors landlord and Black Sheep Bitter, two Milltown beers and two guests which on the presentation night included Dukeries Bitter. See feature article page 19. The nearby **Longwood Bowling Club** is worth a visit and has two beers on the bar usually from LocAle brewers and a guest for further afield. The beer quality is always very good. The **Slip Inn** has Jennings Bitter, Marston's Pedigree and EPA. The **Percy Veer** at Leymoor had John Smiths Cask, Saltaire Blonde, Wentworth Imperial and Empire Strikes Back on a recent visit.

Lower Cumberworth: The **Forresters** has Taylors Landlord and Thwaites Wainwright plus guests including Small World Brewery Long Moor Pale, Wadsworth 6X and Thwaites Lancaster Bomber.

Marsden: The **Great Western Inn**, Stand edge, has had planning permission (Ref: PP- 03997517) granted for conversion of the pub into a single residence. See also 2015/62/90514/W which allows for change of use and alterations to convert the existing pub to a dwelling house, including removal of 2 small extensions to the rear. The nearby **Carriage House** has Greene King IPA, Black Sheep Bitter and Phoenix White Tornado on offer plus upto 4 real ciders. The **Puleside WMC** is reported to have Black Sheep Bitter at weekends but has limited opening hours. The **Riverhead Brewery Tap** recently played host to the branch when they presented Lisa, the Brewster, with two awards for her beers which won at last year's Oktoberfest. The Riverhead beers were on top form as usual.

Marsh: The **Marsh Liberal Club** has been voted Huddersfield CAMRA's **Mild Club of the Year 2015**. Well done everyone. A date for the presentation has yet to be decided. Unfortunately, this year's annual beer festival will not be going ahead.

Meltham: The **Waggon & Horses** in the centre of the village has Taylors Landlord and Thwaites Wainwright as permanent with guests such as Sharpe's Doombur and Farmers Blonde on a recent visit. The **Metham Liberal Club** has Tetley Bitter and two guest ales. These have included Bradfield's Farmers Ale and St Austell Tribute. The **Swan** is reported to be doing well with Tetley Bitter and Dark Mild on handpull plus a guest ale which was Bradfield's Farmers Blonde. The **Victoria Park** down the road also has Tetley Bitter and a guest which was Milltown Platinum Blond on a recent visit. **Durker Roods Hotel** has Copper Dragon Golden Pippin and Saltaire Blonde as regular beers plus two guest ales such as Oakham JHB and Cameron's Strongarm.

The **Wills o' Nats** has been voted Huddersfield CAMRA's **Rural Pub of the Year 2015** for the third year running. Congratulations go to Bob and Joyce Luty for their outstanding achievement. Branch Chairman, Neil Kelly (centre) presents Bob and Joyce with their award certificate at the Wills o' Nats on Monday evening, 16th March 2015





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Netherthong: The **Clothiers** has good Thwaites Wainwright and Original as regular beers.

Netherton: The **Beaumont Arms** was reported to have Theakston's Bitter, Tetley Bitter, Bradfield Farmers Blonde, Adnams Bitter and York Guzzler. All on excellent form.

Newsome: The **Hall Bower Athletic Club** will be holding their **Summer Beer Festival** on the weekend of the 25th and 26th July with great range of Yorkshire beers and ciders, BBQ and music.

Outlane: The **Outlane Bowling Club** has one handpump serving good Marston's Pedigree. It is open every day, Monday to Friday evening and Saturday and Sunday afternoon. A function room is available and there is SKY and BT Sports. The **Commercial** has Taylors Landlord and Bradfield's Farmers Blonde as permanent plus two guest ales. On a recent visit these were Salopian Oracle, Pot Belly Hop Trotter and Pennine Tour d'Ale. The pub does food and is open Mon to Fri from 7.30am and Sat & Sun from 8.30 for morning breakfast. It is dog friendly and cyclists are welcome. The **Waggon & Horses** has 4 handpumps serving a variety of guest ales. These included Moorhouses Witchfinder and Pendle Witch Ale, Camerons Strongarm and Grey Hawke Blonde. The **White Swan** has Thwaites Wainwright and Lancaster Bomber, Copper Dragon Golden Pippin, Saltaire Blonde, Swan's Waddle (house beer) and Small World Beers Spikes Gold.

Slaithwaite: The **Swan** has recently been refurbished to turn it back into a traditional backstreet boozier. Too many pubs have had the character ripped out them but Glenn is putting the character back and doing a pretty good job of it too. It is a must visit pub. The Swan held a Festival of real ales to coincide with the Tour D' Yorkshire cycle race which passed by the pub. Featuring 20 beers, they were all chosen for their connection to Glenn and were on top form. Normally, the pub has a selection of LocAles with Boggart Rum Porter and Saltaire Blonde taking up permanent fixture. The house beer is Swanny Crimble Best. The **Wharfeside** has Copper Dragon Golden Pippin and Best Bitter as regular with guests from the new Grey Hawke brewery. These included Nirvana Pale and Blonde Obsession. The **Commercial** has Empire CommerciAle and Moonraker Mild with ever changing guest ales such as Wood Street Bitter, Brentwood Gold, Jolly Sailor Winter Blonde, Pheasantry Dark Ale, Magpie Happily, etc. In addition there is handpulled real

cider. The **Shoulder of Mutton** has a good range of beers. Recent ones have included Marston's New World Pale Ale, Kelham Island Easy Rider, Copper dragon Best Bitter, Castle Rock Harvest Pale, Moorhouses Blond Witch and the house beer, Slaughtered Lamb. All very well kept. The **Slaitwaite Conservative Club** had Empire Golden Warrior when last visited. **Nobles** continues to provide some very well looked after beers. On a recent visit this included Copper Dragon Black Gold, Best bitter and Golden Pippin, Black Sheep Bitter, Sharpe's Doombur and Empire Jonah. Upper Denby: The **George Inn** recently held a small outside bar at the Blue Bell Festival, a local craft festival held at Margaret Wood, where both Small World Barncliffe Bitter and Spring Bank beer were available. The pub is a true community pub and serves a small but good range of beer.

Allan Oman (1939 – 2015), Nook Cellarman.

Born in Dingwall, Scotland, Allan came to Holmfirth at the age of 21 to find work building the railway tunnel at Dunford Bridge. However when he arrived he took a job at Hepworth Iron Company. But his loyalty to Holmfirth and the people here was unwavering.

It was not long after he found himself in Holmfirth that Allan took up lodgings with my parents, David and Angela, at the Nook. Allan was resolute in his fondness for our family, supporting my Mum and Dad with a large family and helping to run the pub in challenging times when The Nook was not the institution it is today, never shying away from a disagreement in order to protect those he loved.

Allan moved to the Nook in 1962. He is pictured on the left with Angela and David Roberts behind the bar at the Rose & Crown, aka The Nook.

The picture was taken in the early days of the Nook before landlord David Roberts' beard had grown into its formidable size and became synonymous with his legendary character.



His stewardship of the Nook cellar and the fine condition he kept its beers in were a major contribution to the Nook's continuing reputation for superb real ale. During very busy weekends like Folk Festivals he would rarely escape, continually tapping, venting and changing barrels.

Allan was a unique and intrinsic part of our family before I was born. Changing nappies, feeding babies and children, helping out in the pub, babysitting, were a few of the responsibilities Alan grew into, not just for one generation but for two, as Allan has been a central part of my children's lives.

Many roles for a Man who came as a lodger. How that progression started I am not sure but pretty sure not what Allan signed up for!

Holmfirth and our lives will be an emptier place without Allan. Rest in peace one of Holmfirth's best adopted sons.

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Winter Pub of the Season

Huddersfield CAMRA's Winter Pub of the Season is The Sair Inn at Linthwaite; a Branch favourite for over 30 years and the embodiment of a fine traditional Yorkshire country pub with its own microbrewery, Linfit Ales. The Sair Inn is justifiably proud of its draught Linfit ales which have over the years drawn many a real ale drinker from far and wide to this iconic brewhouse.



Ron Crabtree(left) receives the Winter POTS award from Branch Chairman Neil Kelly

There are usually 6 to 8 beers available, all brewed on the premises in the Linfit brewery outback. They range from Linfit Bitter at 3.7% abv, Gold Medal, Special Bitter, Swift, Autumn Gold to Old Eli at 5.3%, with Leadboiler making an occasional appearance. All are served in tip top condition and with Cask Marque accreditation. Unfortunately, the legendary Enoch's Hammer, a superb 8% abv barley wine, is no longer brewed as is the equally well-loved Linfit Dark mild.

For the cider drinker, there is real cider produced by local cider maker, Rob North of Pure North, based at Deanhouse near Holmfirth. What could be more LocAle than this?

Apart from the beer, the main attraction of the Sair is its unspoilt and timeless character. The narrow entrance corridor leads into a junction of rooms. The main bar area is to the right with its cosy taproom. While to the left, there are two separate rooms to escape the bar-room banter. One is a tight snug separated from the bar by a fish tank, the other a meeting room used for many a social gathering or quiet drink.

The rooms have traditional plain plastered walls with wood panels and bench seating. Two of the rooms have open Yorkshire ranges with roaring fires in Winter. These are magnets for the cold and thirsty visitor who like nothing better than to huddle around the glowing embers of the fire or the tired old dog searching out the warmth. Like all good pubs there is a heritage jukebox which occasionally bursts into life with an eclectic mix of music fluctuating between Blues and Motown.

Although winner of many CAMRA and non-CAMRA awards over the years, only one or two special awards are publically on show; the rest Ron has on display upstairs. The Sair Inn won the Great British Boozer Award in 2008 presented by the Rough Pub Guide.

The Linfit brewery also celebrated 30 years of brewing in 2012, and in 2013 the Sair Inn was put forward for Community Pub Status. They say that Ron could paper the walls of the pub many times over with the letters offering to buy the place but fortunately so far, he has resisted.

The Sair plays host to various social groups including the Colne Valley Tree Society, impromptu folk groups and bands, walkers and dogs and the occasional side of Morris dancers. And of course, it is a beer mecca for almost every CAMRA branch in the country.

After struggling up the steep and almost mountainous Hoyle Ing, what better way of slaking a thirst than with a pint of Ron Crabtree's Old Eli. The Sair Inn is open Mondays to Friday from 5pm to 11pm; Saturday from 12 noon to 11pm and Sunday 12noon to 10.30pm.

THE SAIR INN

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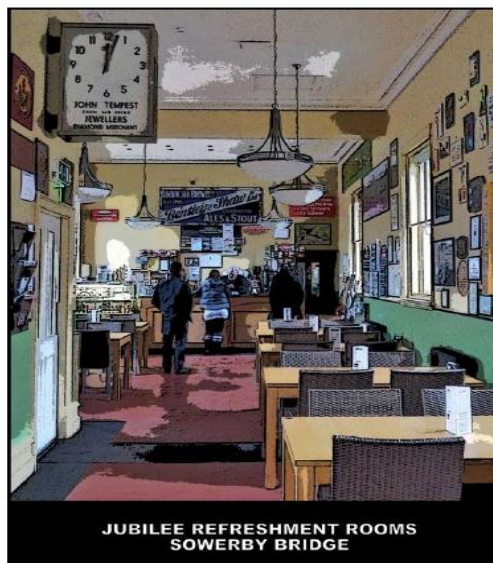
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Huddersfield CAMRA Pub of the Year 2015

The Grove Inn at Springwood has been voted Huddersfield CAMRA's Pub of the Year 2015. It is one of Huddersfield's best loved real ale pubs and a veritable mecca for real ale drinkers. The pub has been in CAMRA's Good Beer Guide every year since 2008 and it's easy to see why. It simply ticks all the boxes!

When Ian and Taya Hayes opened the Grove in 2006, they put their vision of the ideal pub into practice. They transformed the real ale scene by installing a dozen or more handpumps for cask beers, draught fonts for foreign and craft beers and built up a collection of close to 250 bottled beers. The sceptics said it would never work but it did, and very successfully too.

Over the years the number of handpumps has increased to 18, with 10 in the tap room and 8 in the larger bar area. Magic Rock Ringmaster, Timothy Taylors Landlord and Thornbridge Jaipur are all permanent fixtures with regular rotating pumps featuring beers such as Buxton, Durham, Gadds, Dark Star, etc. There is also real cider on handpump as well as bottled brands.

The visitor will be instantly amazed by the presence of the blackboards which list the extensive and varied selection of beers available. The lists are split into cask and keg to avoid confusion and unusual for most pubs, actually includes a price list. In addition, there are special offers such as "Whisky of the moment." The website regularly updates the list of beers on offer and it is common to see rare and interesting beers not normally seen in other local pubs. And to top it all, the beers are served in oversized glasses in line with CAMRA policy.

One of the advantages of good customer service is the help and advice the bar staff offer customers, particularly when trying to decide what beer to have. They have a good working knowledge of the beers styles and flavours and will often provide a small sample to clinch that choice. Assistant managers Jason Booth and Tom Bolland, and long standing barman Steve Johnson, are generally on hand to provide a good drinking experience.

Live music is a feature of the pub's social scene with regular weekly and monthly live bands playing everything from folk to jazz and the classics. Other regular events include "Meet the Brewer" nights which are always very popular and usually over-prescribed.



Branch Chairman, Neil Kelly (centre) presenting Ian and Taya with their Pub of the Year Award.

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

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

Cask Marque accredited
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Comprehensive Menu by our Award Winning Chefs
Sunday Carvery served from 12 noon till 6.00 pm
(main menu till 8.30 pm)

2 People Dine for £10.00

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

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

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

Bentley and Shaw's lives on ...

I was saddened to read of the loss of the original Bentley and Shaw windows from Th'Alma. So-called progress and heritage are not always comfortable bed-fellows, but it is heartening to come across an example of the reverse where the brewery identifier lives on long after the pub has ceased to exist.

I spotted this pair of stained glass windows when cycling over the A62 and this image of a jovial, monocled army officer is none other than the major of Bentley and Shaw's flagship brand, 'Major' special brown ale.



They have survived in the windows flanking the porch of the old Floating Light – the capacious ex road house just past the Standedge cutting; this has been a private house now for many years. The 1940 building is classic B&S 4 square with their trademark window arrangement but the round-arched porch is a bit of a style departure. It was built to replace the 1842 original pub next door.

The round arch acknowledges the surrounding moorland barn doors of the past but also beckons us into the brave new world within as it gave entry to one of the finest art deco bar areas I've come across.

Equally as good the (very fine) Three Pigeons and more striking than the (fine) Sportsman – it wouldn't have looked out of place on the old Queen Mary - tho' Cunard might not have been too keen on the swirly carpets. Had it survived it would surely have been heritage listed. It must have been the high watermark of their capital spending before they succumbed to the embraces of the Hammond's takeover in 1944.





As we used to drive past the pub to pick up our student lives in Manchester in the pre M62 days the romantic name used to intrigue me. Was it a reference to some ghostly moorland apparition or did it refer, as I heard, to the lights on the barges that plied their trade hundreds of feet below in the canal tunnel? Well, I like to think that it conjured up the picture you would see climbing up from Diggle: in the days before street lighting all you would see was the pub's light suspended above the blackness of the moors - a beacon to the weary traveller.

Not only did B&S have a 4 square pub style but they were credited with the invention of the Yorkshire slate square method of brewing which is still widely used today to impart a fuller body to beers. The brewery was set up in the 18th century by Tim Bentley (a Methodist) and they were deemed to be good employers. Local legend used to have it that they would put on pie and peas on Fridays, and when this was coupled with a free ration of beer significant environmental side effects were noted. Hence the ditty, sung to the tune of Men of Harlech:

*We're the men of Lockwood Brewery,
Eat green peas and stink like fury!*

Mike Killian


Pictures courtesy of K.G.R

<http://www.ukurbex.com/index.php?/topic/3711-the-floating-light-september-1981/>

DUSTY MILLER

WELCOME TO
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- Always serving 6 Hand Pulled Real Ales
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Voted CAMRA Spring Pub of the Season 2015 

2 Gilead Rd, Longwood, Huddersfield, HD3 4XH

www.dustymillerlongwood.com

Spring Pub of the Season

Huddersfield CAMRA's Spring Pub of the Season is the Dusty Miller at Longwood. This traditional stone built pub is situated at the junction of Longwood Gate and Gilead Road, not far from the Longwood bus terminus. The No. 356 First Bus runs a half hourly service during the day and an hourly service in the evening making it easily accessible by public transport.

The Dusty has been a real ale pub for many years under various owners. Recently, it has been refurbished following a £150,000 deal between Punch and local brewery Milltown Brewing Co. The Dusty is now operated by Neil Moorhouse, brewer and owner of Milltown Brewing Co. as the brewery tap. This has seen a big improvement in beer choice for customers and local drinkers.

Whilst fully refurbished the Dusty has retained its traditional feel with wood burning stoves and homely décor. Local historic photographs adorn the walls and stone floors dominate throughout this multi-roomed, cosy pub. There is a separate games room with a pool table and darts board where local teams play. From the outside benches there are great views of the Colne Valley and with the excellent beers on offer, the Dusty is a welcome haven for hikers and dog walkers.

There are six real ales available; Taylors Landlord and Black Sheep Bitter, two from the Milltown brewery such as Platinum Blonde, Black Jack or Gloria's Sunshine, along with a rotating selection of other ales from regional and national brewers. The pub has Cask Marque accreditation and recently achieved 100% in the **Punch** Customer Experience award scheme. The award is based on staff knowledge, cleanliness, and advertising of promotions, etc. Very few pubs get 100% and the Dusty is only one of 5 pubs in the region to achieve this.

Recently, the Dusty became the first pub in England to serve cask ale from the only real ale brewery in Poland, the TEA TIME brewpub in Krakow. A firkin of the beer, Black Prince, a 5.8% Porter, was made available to Neil who arranged for former landlord of the Dusty, John Eastwood to pull the first pints. The beer was based on one of John's original recipes but brewed by his son James at the Polish brewpub. The Black Prince was superb with roasted malt and coffee flavours.

The pub opens from 5pm to 11pm Monday to Thursday; 2pm to midnight Friday; and Saturday and Sunday from 12noon to 11pm. Free Wi-Fi is available.



Left to Right: Neil Moorhouse, Kathryn Kemp, Neil Kelly (CAMRA Chairman), and Michael Dent



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- Golden Warrior 3.8% abv
- 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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John and Sharon offer you a warm welcome
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Huddersfield CAMRA Winter Pub of the Season 2012/2013

Huddersfield CAMRA Pub of the Year 2005

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Pressing Issues

Welcome to the Pressing Issues' Summer Edition. Here I have news about CAMRA's definition of real cider. At the recent AGM at Nottingham, the following was agreed, (Motion 19):

"This conference recognizes and accepts that there is clear and unequivocal evidence, as documented in 'Vinatum Britannicum A Treatise on Cider', that the addition of various fruits, herbs, spices, etc., to cider has been a tradition dating back as far as 1676. It therefore instructs the National Executive to amend that part of the definition of real cider and perry which states that 'no added flavourings to be used' to include the phrase 'except pure fruits, vegetables, honey, hops, herbs and spices, yet no concentrates, cordials or essences'."



This means that ingredients other than apples and pears can be added to real cider but still maintain the real cider status.

There are several problems with this.

Firstly, British Law states that cider (and perry) can only be made using a strict list of ingredients. These are stated in HMRC Notice 162. On this list there is no mention of other fruit or additives. The addition of which makes the resultant drink a 'made wine', which is taxed much more heavily. It is definitely not cider.

Secondly, the documentary evidence used to support the motion does not actually advocate the use of fruits, herbs and spices in cider but it does say these can be added to improve bad cider. This is hardly a ringing endorsement.

I personally believe that CAMRA has tried to move to the market rather than promote the pure product. Cider is a lot like wine and I don't see winemakers adding passion fruit to their Pinot or mango to their Cabernet. Don't expect to see fruit-added 'ciders' at your local CAMRA festival in the near future!

The Sportsman, who have always had a good range of (mostly) real ciders, have informed me that they have installed two dedicated handpumps for cider. One will have Pure North's cider on it. The Sportsman have stocked Pure North since it opened in its present guise and Rob North recently met customers at a 'Meet the Cidermaker' event there. The other pump will feature cider and perry from elsewhere.

This month sees the CAMRA North UK Cider & Perry Competition 2015 which covers Yorkshire. The judging will be at the 5th Greater Manchester Cider and Perry Festival which is on Friday 26th and Saturday 27th June at The Palace Hotel. If you get there you will be treated to cider from all around Britain but makers from the following counties will be competing for the prize: Cheshire, County Durham, Cumbria, Dumfries and Galloway, Greater Manchester, Lancashire, Lothian, Northumberland, North Yorkshire and West Yorkshire. Our own Pure North won the event last year and we'll be looking for more success this year.

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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**Mon to Thu 2pm – 11pm
Fri to Sun 12 noon – 11pm**

CAMRA SUMMER PUB OF THE SEASON 2011



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

Rob at **Pure North** informs me that he's attempted a bit of keeving which is a natural method of keeping alcohol levels down, and sweetness up. The result is a 4.6% medium cider called Have`n`Apple. Also, Three D (Delightful, Delicious Deanhouse) which is 7.5% and medium dry. I look forward to trying those up at the cider house soon.

Udders Orchard have their award-winning Whisky Cask Cider available once again. Unfortunately, due to a collapse in the local pear harvest there is no perry this year. Good luck to our local producers in the North UK competition. Next issue I'll have a go at explaining keeving (as mentioned earlier).

Pubs in our area selling real cider

Thanks to our reader Andrew Rawlins who alerted me to The Swan at Crimble selling Old Rosie. Real Cider is a long-established traditional drink which is produced naturally from apples and perry from pears. It is neither carbonated nor pasteurized.

Bridge, Holmbridge; **Brambles**, Holmfirth; **Cherry Tree**, Hudds; **Commercial**, Slaithwaite; **Cricketers**, Deanhouse; **Farmers Arms**, Holmfirth; **Gonzo's** Holmfirth; **Green & Red Club**, Milnsbridge; **Grove**, Hudds; **HDM Beer Shop**, Hudds; **Head of Steam**, Hudds; **Huntsman Inn**, Holmfirth; **Junction One**, Golcar; **Kings Head**, Hudds; **Northern Taps**, Hudds; **Post Card**, Holmfirth; **Pure North Cider Press Café and Shop**, Deanhouse; **Railway**, Berry Brow; **Rat & Ratchet**, Hudds; **Riverhead**, Marsden; **Rose & Crown (Nook)**, Holmfirth; **Royal Oak**, Upperthong; **Sair**, Linthwaite; **Sportsman**, Hudds; **Swan**, Crimble; **Tap House**, Holmfirth; **Toad & Tattie**, Holmfirth; **The White Horse**, Emley; **Wills O'Nats**, Meltham; **Yeaton Cask**, Kirkheaton; Please update me if you know of others.

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

LocAle Brewing

Bridge Brewery. Tel: 01484 687652

The brewery held an open day at the Bridge pub at Holmbridge on Saturday 4th April. Richard Thomas, the brewer, was on hand to conduct tours around the brewery explaining the brewing process, equipment and ingredients used.

The full range of beers, Blonde (3.8% abv), Bitter (4.2% abv), American Pale Ale (4.0% abv), Vanilla Stout (5.2% abv) and a new NZPA Double Hop (5.9% abv) were all showcased in the pub. Normally, there are only two or three of the Bridge beers on the bar due to brewing constraints.

The latest beer, NZPA Double Hop is a pale ale, slightly darker than the previous two but with a higher hop content. The New Zealand hops give the beer a hoppy fruity aroma with a medium to high hoppiness and bitterness followed by a resinous lingering hoppy finish.

On the festival front, American Pale Ale (4.2% abv) was featured at the recent Three Pigeons 10th Anniversary beer festival in Halifax.

Briggs Signature Ales. Tel: 07427 668004

Following on from Metal (5.1% abv), Nick has produced a stronger version called appropriately enough, Heavy Metal (5.7% abv), a cask aged porter. This is a full bodied, rich dark porter with slightly roasted aroma, rich hoppy and complex flavour with dry, hoppy moreish finish. Unfortunately, only available in bottles.

Two new beers at the Star's Spring Beer festival. These were Symphony #4, (4.0% abv), a quad (4 x) dry hopped bitter and Experimental #1 (4.0% abv).

The latest new beer is Hip Hop (4.2% abv), a full on, golden, mid Atlantic Pale Ale uncompromising on flavour. Brewed with kilos of Citra and Cascade hops, it has a huge aroma of zesty lemon and ripe mango, a tropical fruit flavour with a crisp clean bitter finish. It featured at the Three Pigeons 10th anniversary Beer festival in Halifax along with a festival special, Three Pigeons Pale (4.2% abv).



Empire Brewing. Tel: 01484 847343, 07966 592276

The new branding of the pumpclips, van and advertising material seems to be working fine. To coincide with this, Russ has produced a set of 6 new beer mats which closely follow the pumpclip designs. Look out for these when you're next in the pub supping your pint.

A few new beers reported to be doing the rounds locally. These were Ransom Blonde (4.1% abv), a pale bitter and In the Rye (4.3% abv), a red rye bitter. For the recent Tour D'Yorkshire cycle race, Russ brewed Crossbar Strikes Back – The Nutcracker (4.0% abv), a wonderful pale ale containing American Cascade hops.

On the festival scene, Strikes Back (4.0% abv) was featured at the 33rd Fleetwood beer festival; Smoking Pistol (4.3% abv) at the Denby Dale Lions BF; and Golden Warrior (3.8% abv) and Ransom Blonde (4.1% abv) at Doncaster BF.

Golcar Brewery. Tel: 07906 279038

Golcar Lily Day, Saturday 9th May, saw the brewery open to the public with a chance to have a look around the brewery and meet the brewer. Now part of the festivities, John once more brewed Convallaria Best bitter (4.2% abv) specially for the occasion. It is a pale amber session beer with a fruity/floral bitter hoppiness. The name of the beer is taken from the Latin for the Lily of the Valley flower.

Coach & Horses

Open daily from 12 noon



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

Jonny & Shell welcome both old and new customers

Now serving
4 Rotating Cask Ales
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Contact Information
Pub Mobile: 07870 827360
Email: jonnyholmes@fsmail.net

Coach & Horses
1045 Manchester Road
Linthwaite, Huddersfield

Hand Drawn Monkey Brewing Co. Tel: 07906 279038

In the Monkey Loves Hops series, MLH#26 (4.2% abv) was brewed with Nelson Sauvin and Galaxy hops; MLH#27 (4.2% abv) contained Mosaic and Columbus hops; and MLH#28 (4.2% abv), a golden bitter brewed with Galena, Simcoe and Ella hops.

Other new beers include: Mega Awesome IPA (5.8% abv); IPA Rebirth (7.4% abv), a double dry hopped IPA; Cherry Bakewell Porter (6.0% abv), a fruity cherry porter; Boomtastic BRWN ALE (5.4% abv), a luxuriant brown ale with Galena and Amarillo hops; and Orange Cream Soda (6.0% abv), an orangey pale ale brewed with 25kg of zested oranges, Madagascan Bourbon vanilla pods and lactose for the creamy effect. Basically, it did what it says on the tin!

The latest beer is Spring Booze (4.6% abv), a **zero** hops pale ale. This has no hops but contains rhubarb, mint, raddish and watercress as the bittering agents. Unusual but drinkable.

On the festival scene, Cherry Bakewell Porter (6.0% abv) and Simiango (4.8% abv) featured at the recent Mr Foley's beer festival in Leeds. Simiango is brewed with Cascade and Ella hops and includes Alphonso mangoes, limes and Scotch Bonnet chillies in the boil. Refreshing with a kick!

Here Be Monsters Brewery Tel: 07792 174863

Doug is continuing to produce new beers, mainly for bottling, and these are selling well in the Bargain Booze off-licence in Holmfirth. See website www.herebemonstersbrewery.co.uk for other outlets. He has also produced a number of beers in cask using spare brewing capacity at the Golcar brewery. These have been available at the Sportsman in Huddersfield, The West Riding Licensed Refreshment Rooms at Dewsbury and the Cricketers Arms, Horbury.

In the Cyclops series of beers, Doug has recently produced Cyclops Galaxy (4.4% abv), following on from Cyclops Mount Hood (4.4% abv) and Cyclops Columbus (4.4% abv). Each version of Cyclops concentrates on a single hop variety, so although the malt profile is minimal and identical between brews, the beers themselves vary considerably depending on the choice of hop. A cask version version of Cyclops Mount Hood (4.1% abv) was showcased at Doncaster beer festival alongside Red Fury (4.9% abv).

Doug is currently tweeking the Berzerker recipe to produce two lower gravity versions, one with a spicy hop flavour and the other with a more floral aroma and taste. An American style IPA, heavily hopped with a 7.0% abv strength is expected soon in bottles.

Magic Rock. Tel: 01484 649823

The Magic Rock Tap Room is due to open to the public towards the end of June. The opening will be announced in the Press and social media, so keep your eyes and ears open for details.

Magic rock's head brewer, Stuart Ross, has joined forces with Fergus Fitzgerald, head brewer at Adnams brewery in Southwold, to brew a new collaborative beer called The Herbalist (4.8% abv). The beer is brewed using pale ale, pilsner and pale rye malts and hopped with Mosaic, Citra and Centennial hops. A blend of Adnams yeast and a saison yeast was used in the fermentation. Four herbs (pineapple weed, pineapple sage, lemon thyme and lemon verbena) were added to create a fruity beer with aromas of lemon, mango and pineapple and a spicy saison dry finish.

Retrospect (4.8% abv), described as a 'Yorkshire common', was a take on a Yorkshire Best Bitter. This was brewed with Golden Promise, Crystal, Cara and Roast Barley malts and hopped with UK, European and US hops and fermented with a West Yorkshire Ale yeast.

Other new beers include Warea Pils (5.0% abv), a lager brewed with NZ hops, and Custard Pie (6.7% abv), a collaborative Toccalmatto brew described as a New World wheat with vanilla notes.

It has been reported that Stuart Ross has won the 'Beard of Spring' award. The award is one of four seasonal 'hirsute accolades' awarded by the Beard Liberation Front which campaigns against 'beardism'. It is the first time a brewer has won the award in all of the 20 years it has been given out, and reflects the rise in craft brewing and the perception of brewers and beards. You may remember Stuart brewed a beer last year called Pogonophobia (7.0% abv), a collaborative Belgian Red ale with the Evil Twin brewery in New York. The name of the beer means fear of beards!

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



WWW.DRINKMALLINSONS.CO.UK



WHERE CHARACTER COUNTS

MilltownBrewing.co.uk

tel: 07946 589645



Mallinsons Brewing Company. Tel: 01484 654301

Plenty of new beers. In the single hop series, the latest new beers are Baby Simcoe (3.6% abv) and Waimea (3.8% abv). The dual hopped beers feature Aurora Blanc (4.3% abv) and Cascade Waimea (4.1% abv). In the triple hopped Session Pale Ale series, SPA 8 (3.7% abv) has Topaz, Calypso and Simcoe hops while the SPA 9 (3.8% abv) has Agnus, Simcoe and Hallertau Blanc hops.

Other new beers include: Hop Zest (4.4% abv) brewed with El Dorado, Calypso and Centennial hops to give a hoppy lemon zest aroma, a hoppy tart grapefruit bitterness and zesty bitter finish; Hop Tzar (4.5% abv); Casbalypso (4.1% abv), a golden ale with light flora aroma, gentle bitter taste and fruity bitter finish; Beelzebub's Tears (5.7% abv), a powerful dark ale with roasted malt and mocha aroma, rich fruity, malty and bitter flavour, and dry-ish bitter finish; The Real deal (4.5% abv), a golden ale with a fresh zingy citrus and full bodied hop taste.

Red Hoop (4.3% abv), aka the Bullfinch, is the next in the bird series. This is a blonde beer with citrus and floral hop notes and is an easy drinking session ale.

Tara and Elaine's contribution to the Tour d'Yorkshire was Up Hill Down Dale (4.0% abv), a blond beer brewed with US Azacca hops to give a gentle hop aroma with a medium bitter taste and hints of citrus fruits.

On the festival scene, two specials Eclipsed (4.0% abv) and Hop Revolution (4.5% abv) featured at the Star Spring BF

Milltown Brewing Company. Tel: 07946 589645, 01422 610579

Milltown is the latest local brewery to rebrand its image and advertising material. The new logo, present on the delivery van and pumpclips, features a viaduct near to the brewery in Milnsbridge, Milltown representing Huddersfield, and the phrase "Where character counts." The emphasis on the 'character' not only applies to the beers but also to the latent image of different faces on the pumpclips.

The new pumpclips are in striking contrast to the previous ones, and now proudly state where the beer is brewed. However, the old Platinum Blonde pumpclip still draws its fans.

With the rebranding comes a new core range of beers which have been expanded from 4 to 6. These include 3 of the original beers i.e. Platinum Blonde (4.0% abv); Sterling Gold (4.3% abv) and Black Jack (4.5% abv), and three new ones Golden Amarillo (3.8% abv), American Pale Ale (3.9% abv) and Gloria's Sunshine (4.1% abv). These can be had at the Brewery Tap, the Dusty Miller at Longwood. Also, new is the new round beer mat.

Nook Brewhouse. Tel: 01484 682373

The new range of IPAs first made their debut at the Nook Spring Beer Festival and have since proved very popular. They are: NIPA (5.2% abv), Nook IPA is a classical well balanced IPA with a strong floral and fruity hop flavour and powerful bitter finish; SIPA (3.8% abv), Session IPA is a slightly less intense pale ale but still full of fruity hop flavours with a bitter finish; and RIPA (5.2% abv) is a rich combination of a sweet malty character and fruity bitter hops infused with the addition of sweet and tangy Yorkshire rhubarb. This is a seasonal beer so will not be back again until next Spring in time for the rhubarb season.

The Nook Brewhouse is launching a new bottled ale this summer created in conjunction with www.tigermothexperience.co.uk Inspired by the brave men and women who helped protect our skies for nearly a century and the noble De Havilland Tigermoth bi-plane, which was used to train many frontline pilots during the first half of the 20th century, they have produced Tigermoth Porter 4.2% abv. For every bottle sold, 5p will be donated to the Royal Air Force Benevolent Fund to help them continue supporting and caring for former RAF servicemen and women and their families. The RAF Benevolent Fund has been the RAF's leading welfare charity since 1919.

Rat Brewery. Tel: 01484 542400

A load of new beers have been produced and include: SoRATchi Ace (4.3% abv), a pale hoppy bitter with lime, bubblegum and dill aromas from the Japanese Sorachi Ace hops; Hai KaRATe (5.0% abv), a pale hoppy beer with Sorachi Ace hops and lemongrass; Project Rat XI (5.5% abv), a golden IPA brewed with Mosaic hops; Ratmospheric (4.3% abv), a pale hoppy bitter; Rat Run (4.3% abv), a dry hopped pale bitter; Ratella (4.3% abv), a milk chocolate and hazelnut porter; Rye-Rats of the Carribean (4.8% abv), a red rye IPA; Ratastrophic (6.5% abv), a South Pacific IPA brewed with Australian and NZ hops.

For the Mild month of May, there was The Ratful Dodger (3.8% abv), a golden mild.

ErRATic Stout (5.5% abv) was the collaboration #6 beer. This was a salted caramel and milk chocolate smoked stout brewed using smoked malt. CollaboRATion #8, Wharfe Rat (4.5% abv) is a peach heffeweizen beer flavoured with orange peel.

Other fruity Rat beers include: The Phantom Ratsberry Blower (5.5% abv), a red rye raspberry IPA; Ratler (3.8% abv), a grapefruit and lemongrass flavoured radler; and Rat Catcher (4.8% abv), a marmalade IPA.

Riverhead Brewery. Tel: 01484 841270

The Riverhead beers are proving so popular that Lisa has been involved in various 'Tap Takeovers' in pubs around the North East and North West. Recently, Lisa was invited to hold a brewery takeover at the Crown Posada in Newcastle where she showcased a range of 12 Riverhead beers. This was followed by a 'Meet the Brewer' event at the Ale Emporium in Preston, then a Ladies tasting evening at the Dispensary in Liverpool.

The Huddersfield CAMRA branch finally presented Lisa with two awards for her beers from last year's Oktoberfest. Both American IPA (4.1% abv) and Marzden (4.5% abv) won Gold in their respective Bitter and Speciality classes. Bob Tomlinson, festival beer purchaser, presented Lisa with her awards at the Riverhead brewery Tap on Monday 11th May at the Branch social.

Lisa's new beers include: Hazelnut Mild (3.8% abv), a dark chocolate mild with gentle roast Hazelnut flavours; Jewel in the Crown (4.5% abv), a pale bitter brewed with Mosaic and Amarillo hops for the Crown Posada; P'Ale Emporium (3.8% abv), a pale session beer brewed with lager malt and Simon hops to give citrus and passion fruit flavours, for the Ale Emporium.

Other beers include Thunder Cloud (5.0% abv) and Ruffled Feathers (4.6% abv) for Marsden Cuckoo Day. Orange Wheat beer (4.0% abv) was a fresh zesty orangey bitter brewed using whole oranges. Pink Grapefruit has been brewed again but with a lower gravity of 4.3% abv instead of the original 5.5% abv.

Small World Beers. Tel: 01484 602805, 07540 319326

The latest new beer to make its appearance is Summer Bank (3.7% abv). This is a light refreshing summer ale brewed with Centennial and Columbus hops and dry hopped with Australian Vic Secret hops to give a floral aroma and zesty citrus hop flavours.

Vic Secret hops were first commercially produced in 2013 in the state of Victoria and impart a clean distinct fruit character to the body and during the finish.

The beer featured at the recent Kirkburton KUG Beer festival along with Spikes Gold (4.4% abv) and Thunderbridge Stout (5.2% abv).

On the beer festival front, Long Moor Pale (3.9% abv) was chosen for the Denby Dale Lions beer festival; Spikes Gold (4.4% abv) featured at the Emley BF; and both Spikes Gold and Twin Falls (5.2% abv) made an appearance at Doncaster Beer Festival.

Small World beers will be at the Beer Weekender in London, a Brews, Blues & BBQ festival in London Fields on July 11th and 12th.



Local and Regional Beer Festivals

5 th – 7 th June		Bizarre BF, The Sportsman, 1 St Johns Rd, Huddersfield, HD1 5AY Fri & Sat 11am – 12 midnight; Sun 12noon
19 th – 20 th June		Wakefield Festival of Beer, Unity Works, Unity Hall, Westgate, Wakefield WF1 1EP. Fri 5pm – 11pm; Sat 11am – 4pm, 5pm – 11pm.
26 th – 28 th June		1940's BF, Stalybridge Station Buffet Bar, Platform 4, Rassbottom St, Stalybridge SK15 1PF Fri – Sun 12noon till close
8 th – 12 th July		Summer BF, Star Inn, 7 Albert Rd, Lockwood, Huddersfield, HD1 3PJ Wed & Thu 5pm – 12 midnight; Fri & Sat 12noon-12 midnight; Sun from 12noon
11 th – 12 th July		Monkeyfest, Armitage Bridge Monkey Club, Dean Brook Rd, Armitage Bridge, Huddersfield, HD4 7PB. Sat 12noon – 10pm, Sun 12noon – 9pm.
25 th – 26 th July		Hall Bower BF, Hall Bower Club, Hall Bower, Newsome, Huddersfield HD4 6RR Sat & Sun 12noon – 1am
11 th – 15 th August		Great British Beer Festival, Olympia, London www.gbbf.org.uk
28 th – 30 th August		Summer BF, The Nook, 7 Victoria Square, Holmfirth. HD9 2DN Normal opening times.
4 th – 6 th Sept		Westival. West Riding LRR, Dewsbury Railway Station, Wellington Rd, Dewsbury WF13 1HF. Fri 6pm – late; Sat & Sun 12noon - late
25 th – 26 th Sep		Shelley Charity BF, Village Hall, Huddersfield Rd, Shelley, HD8 8HE Fri 6pm – 10pm; Sat 12noon – finish.

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.



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01/15

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- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

Huddersfield & District Branch Diary

Branch website: 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 1st Jun	Branch Social Crawl of Hepworth, Jackson Bridge, and Scholes. Start at Butchers Arms at Hepworth, Red Lion and White Horse at Jackson Bridge and finish at Boot & Shoe, Scholes. Bus 310 at 19.07hr from Bus Station.
Mon 15th Jun	Branch Meeting & presentation to the Monkey Club, Dean Brook Road, Armitage Bridge, HD4 7PB for 20.00hr. Bus 314 at 19.37hr from Bus Station.
Mon 6th Jul	Branch Social Crawl of Slaithwaite. Start at the Swan at Crimble, Commercial, Shoulder of Mutton and finish at Nobles.
Mon 20th Jul	Branch Meeting at Meltham Liberal Club, Wessenden Head Rd, Meltham HD9 4ET. Bus 324 at 19.10hr from Bus station
Mon 3rd Aug	Branch Social Crawl of Lockwood. Start at the Lockwood, Shoulder of Mutton and finish at the Lockwood & Salford Conservative Club.
Mon 17th Aug	Branch Meeting at Netherton & South Crosland Conservative Club, Lightenfield Lane, Netherton. HD4 7WJ. Bus 324 at 19.10hr from Bus station.
Fri 11th Sep	Branch Minibus Trip of South Huddersfield area taking in Skelmanthorpe, Scissett, Denby Dale, Upper Denby. Minibus from St. Georges Sq. at 18.45hr.

CAMRA Regional Meeting

Sat 6th Jun	12noon. New Adelphi Club, 89 De Grey Street, Hull. HU5 2RU
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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 Autumn Edition is: 18th August 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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