



**CAMPAIGN  
FOR  
REAL ALE**

# Ale Talk

**The Real Ale Magazine of Huddersfield CAMRA**



**Local Brewer wins GOLD in SIBA North East Beer Competition**

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## **WINTER 2015**

The Huddersfield Campaign for Real Ale CAMRA Magazine  
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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 **Rat & Ratchet** has a new landlord, Stephen 'Chalky' White, formerly of the Brewers Pride at Ossett. He is a Real Ale drinker and is keen to follow in the tradition set by previous landlords of this great and iconic pub.

Having recently been presented with Huddersfield CAMRA's **Cider Pub of the Year 2015** award, **The Rat & Ratchet** has scooped yet another award. This time **Winner** of the CAMRA **Yorkshire Regional Cider Pub of the Year 2015** competition. The award is made to pubs within the Yorkshire region which regularly serve a range of quality cider and perries. The award was accepted on behalf of the **Rat & Ratchet** by Davy Kelly, member of staff and presented by David Litten (left), CAMRA's Regional Cider Co-ordinator.

The **Kings Head** is gradually getting there with its refurbishment and what a good job the builders are doing. When it is finished it will be a marvellous asset to the local community and Huddersfield Town. In the meantime, it is a regular outlet for LocAle, regional beers and real cider and perry. See feature article.

**The Head of Steam** recently held its 'Out of the Light and into the Dark' beer festival showcasing some of the best light and dark ales from breweries such as Anarchy Brew Co., Small World Beers, Rudgate, Timothy Taylor, Magic Rock, Wychwood and the Great Yorkshire Brewery.

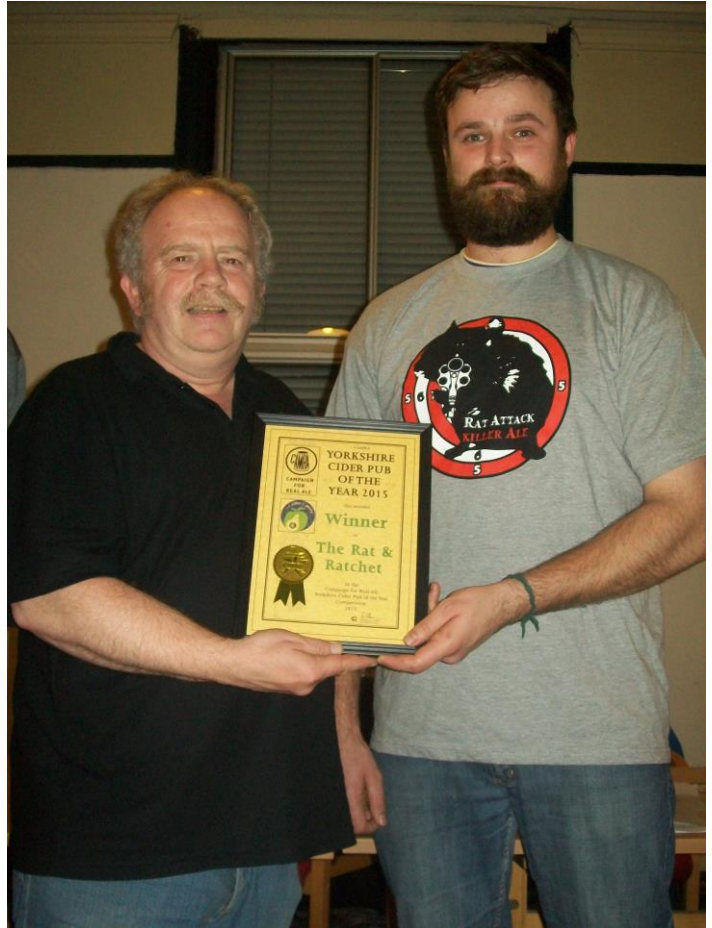
**The Head of Steam** also featured a **Camerons Brewery Tap Takeover** with a **Meet the Brewer** evening, showcasing the new Camerons beer range. The pub now has Chimay Blue on draught, Chimay Gold and Red plus Chimay Grand Reserve Barrel-Aged sharing bottles.

The **Sportsman** has been deservedly voted **Autumn Pub of the Season** in recognition of its promotion and support for real ale and real cider. See feature article.

**Bar Maroc** is a gem of a place, better known for its wonderful vegetarian pizzas. However, it is fast gaining a reputation as an outlet for some of Huddersfield's new microbreweries such as Here Be Monsters, Small World Beers, and Three Fiends. Since it became a free house, it has served a number of guest ales from established breweries such as Great Heck, Hop Head, etc plus a few LocAles. All the beers are served on handpull; there are 4 usually, and there is a selection of bottled beers to choose from. The Bar has an upper floor with rooms and a roof top beer garden. The food is filling and tasty and there is a varied selection to satisfy all tastes. Do visit.

The **Picture House** has a small range of real ales and Pure North Cider on handpull. On a recent visit there was True North Brewing Co. Loxley Pale, Arbor Tripple Hop and Sonnet 43 Steam Beer Amber Ale. The **Warehouse**, further along the road, has four handpulls, one serving Rosies Pig Cider ales and 5 craft beers on tap. On a recent visit there was Bridgehouse Aired Ale, Black Sheep Bitter and Butcombe Bitter.

**Cue Bar** and **Black Rock** opened in the old Johnny's nightclub building two months ago. No reports of the beer yet. **Mavericks** 80's Lounge is open on King Street. Beer reports please. The **Blue Rooms** in Byram Arcade is reported to be no longer selling handpulled cask ale.



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**Award Voting for Huddersfield Branch members only**

To be voted upon at the Branch meeting at The Lockwood & Salford Conservative Club,  
Lockwood, Huddersfield on Monday 18<sup>th</sup> January 2016

**Huddersfield CAMRA PUB or CLUB of the SEASON WINTER 2015/16**

Nominations: **Bar Maroc**, Town; **The Sun**, Lepton; **The Grove**, Skelmanthorpe;  
**The Cherry Tree**, Town; **Yeaton Cask**, Kirkheaton; **Woodman Inn**, Thunderbridge;  
**Foresters Arms**, Lower Cumberworth.

Name of the Pub or Club of the Season: \_\_\_\_\_

**Huddersfield CAMRA Rural Pub of the Year 2016**

Nominations: **Wills o' Nats**, Meltham; **The George**, Upper Denby; **White Horse**, Emley.

Name of the Rural Pub of the Year: \_\_\_\_\_

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 18<sup>th</sup> January 2016**

Along Leeds Road, **Ricky's Bar** closed on the 5<sup>th</sup> November after Ricky Park declared himself bankrupt. The bar was well-known for its live entertainment and beer. The **Yorkshire Sports Bar** has re-opened but does not serve real ale. It is keg only. The **Rope Walk** is reported as selling Well's Bombardier and Green King IPA.

After the success of the **Magic Rock Tap's** Summer Food & Drink Festival in August there will be another '**Festive Food and Drink**' festival on Saturday 12<sup>th</sup> December at the Magic Rock Tap. In addition to the Magic Rock beers there will be food from 'Sela Bar Pizza', 'Noisette Bakehouse', 'Birdhouse Tea Company', 'The Unusual Chutney Company', 'Chaat Cart', 'Dark Woods Coffee' and 'Karkil'.

Berry Brow: The **Berry Brow Liberal Club** is now open all day on Saturday. The club has a good range of permanent and guest ales on sale and is worth a visit. On a recent visit there was George Wrights Bitter, Jennings Cumberland Ale, Orkney Corncrake, and Acorn Gorlovka Stout. Also check out the **Railway** which has a good range of real ale.

Brockholes: The **Rock** has a change of use for the first floor to 4 letting rooms. It is still serving real ale from £2.50 a pint.

Burnlee: The **Farmers Arms** was reported to be serving Greene King Abbot Ale and IPA, Bradfield Farmers Blonde, Wells Bombardier, Taylors Landlord and guest ale Slightly Foxed.

Crosland Hill: The **Sands House** has a new licensee, Kay Teal, who is part of the ownership team. The beer range is unchanged.

Fixby: The **Clough House** should be re-opened after a refurbishment by the time you read this.

Hade Edge: The **Algy Arms** was recently reported to be selling good Nook Blonde and Best.

Honley: The **Jacob's Well** has re-opened after a £200,000 refit. The beer range is reported to be still Thwaites with guests.

Harden Moss: The **Huntsman** was selling Lees Bitter, MPA and Draysmans Bitter while the **Ford Inn** was selling Great Heck Simcoe, Crouch Vale Yakima Gold and Black Sheep bitter on a recent visit.

**CAMRA**  
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Ale Talk Newsletter

2015/16

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Tel: 01484 861347

Holmbridge: The **Bridge Inn** usually has a good range of Bridge brewery beers and guest LocAle beers. On a recent visit there was Bridge Blonde, American Pale, Vanilla Stout and the new Full Malty. The guest ale was Small World Beers Remembrance Day beer, Eleven. The beer quality is always very good and there is a good and varied menu available. Following Alan's departure in July, **The Stumble Inn** is currently being run by Andy Williams. The pub is open every day from 12noon to 11pm. Recent beers have included Tetley Bitter, Copper Dragon Golden Pippin, Small World Beers Longmoor Pale and Nook Brewhouse Oat Stout.

Holmfirth: **Gonzo's Bar** has two handpulls serving LocAle beers from the likes of Small World Beers, Here Be Monsters, Magic Rock, the Nook Brewhouse, Squawk and more recently, beers from Three Fiends. There is a good range of beers on Tap and in bottles. Beer quality is always very good and the owner/ bar staff are enthusiastic about their beer. **Brambles** has a good range of 8 handpulls serving part LocAle, Bridge beers and part regional guests. On a recent visit there was Bridge Blonde, Phoenix Arizona, Stamps Flying Cloud, Copper Top Farmer Jim and Lees The Govenor in addition to the two house beers, Brambles Mild and Bitter. The **Shoulder of Mutton** has Black Sheep Bitter and Copper Dragon Golden Pippin on sale. The Elephant & Castle is now selling Taylors landlord, Tetley Bitter, Sharps Doombur and guest ale Adnams Fat Sprat. **Hervey's** has been sold and following a refit will become **Y's Bar & Snap**. **The Tap House**, formerly the Carniceria, always has a full range of the Nook Brewhouse beers and is the place to try new ones. On a recent visit there was Funky Banana, Baby Blonde, Berry Blonde, Best, Oat Stout and Elderflower. Next door the **Nook** also has Nook beers plus some interesting guest ales. The **Old Bridge** was reported as selling Thornbridge Hopton, Copper Dragon Golden Pippin, Small World Beers Thunderbridge Stout, Black Sheep Best Bitter and Phoenix White Tornado. The **Postcard** was selling Castle Rock Harvest pale, Oakham JHB and Marstons EPA on a recent visit. The plans for refurbishment are current delayed. The **Toad & Tatie** is open but is up for Sale or Lease. Kirkburton: **The George** has a new landlady or is that two?

Kirkheaton: The **Yorkshire Man** formerly the Kirkheaton Liberal Working Mens Club is now a public house and reported to be keg only. The nearby **Yeaton Cask** does, however, have a good range of ever-changing real ales, all very well kept.

Lepton: **The Sun Inn** usually has Tetley Bitter and a good range of LocAle beers. Recent ones have included Small World Beer Longmoor Pale and Little Valley Cragg Vale Bitter. Quality is reported to be good. The **Rowley Hill Club**, just down the road, has Bradfield Farmers Blonde and a guest ale on sale. The quality is also reported to be good. Both worth a visit.

Lindley: The **Saddle** has re-opened after renovation as the **Lindley Tap**. The new licensee is Debra McVey of the **Th'Alma** and the new manager is Lisa. The pool table has now gone and the pub is a bit tidier. There are two Thwaites beers on handpull. These are Wainwright and Clock Tower, the house beer. **The Nightingale** also has a new manager. There are generally 5 beers on sale. These have included Taylors Golden Best, Ossett Silver King, Black Sheep Bitter, Sharps Atlantic plus others. The quality is reported to be good. The **Black Horse** is reported to have Greene King Abbot on sale regularly. The **Black Bull** was shut for a major refit as Ale Talk went to press. The **Lindley Liberal Club** usually has 3 changing real ales on offer.

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Please Drink Responsibly

Linthwaite: The **Coach & Horses** is under new management since Jonny and Shell left and is still serving a range of real ales. The **Th'Alma** was reported to be selling good Thwaites beers and Old Rosie Cider. The house beer is Thwaites Th'Ale (3.8% abv). **Broad Oak Bowling Club** was reported to be selling Ossett Pale Gold and Thwaites Wainwright on a recent visit. **Broad Oak Cricket Club** was also reported to be selling Milltown High Tackle.

Marsh: The **Marsh Liberal Club** was recently presented with the **Mild Club of the Year 2015** award in recognition of its support for traditional handpulled quality mild. This is the second year running that the Club has won prestigious award. The award was presented to Chris Thorpe, the Club steward (right) by Huddersfield CAMRA Branch Chairman, Neil Kelly (left).



The Club's success is largely down to the steward, Chris Thorpe, and its members. Chris, who follows in the footsteps of previous stewards, has continued in the tradition of providing a mild on handpull. This is very much appreciated by the Club's mild drinkers and proves there is still a demand for tasty, well-kept handpulled mild. Timothy Taylors Golden Best, a true Pennine light mild, is generally available with an occasional guest mild.

Milnsbridge: A new real ale outlet has opened on Market Street. **Millers Wine Bar** has Sharps Atlantic and Doom Bar with one regularly changing local beer. The **Four Horseshoes** is reported to be selling Cameron's Gold Bullion and Shepherd Neame Spitfire Gold plus Lilley's Lemon & Lime cider and Strawberry cider on a recent visit. **The Queen** has been sold by Admiral Taverns. The new owner is rumoured to be planning a 'real ale and folk venue' based on Whitby style pubs.

Netherthong: The **Clothiers** has Thwaites Original and Wainwrights as permanent with a guest ale from Thwaites called Still Reigning.

Scammonden: The **Jack o'Mitre** was reported to have a sign outside reading 'Closed for minor works.' Hopefully, by the time you read this, it will be open again. More reports please.

Slaithwaite: The **Little Bridge** is reported to have replaced its Old Rosie cider with Milltown Platinum Blonde. The **Shoulder of Mutton** has a good range of well-kept real ales as does the **Commercial** – both on the Real Ale Rail Trail. The **Silent Woman** was reported to be selling Saltaire Blonde on a recent visit. The **Wharfeside** is reported to be no longer a Copper Dragon pub but is run as a free house by Beer Express. **Nobles** on the Manchester Road recent had Copper Dragon Best Bitter, Empire Golden Warrior, Black Sheep Bitter with guests such as Greene King Black IPA and Westgate Ghastly Ghoul.

Upperthong: The Royal Oak has Bradfield Farmers Blonde and Taylors Boltmaker as regular beers with Goose Eye Balmopot as a guest. Westons Old Rosie cider is also available.

# Brambles

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## The Kings Head – A Double Award Winner

The Kings Head has recently been awarded two prestigious local CAMRA awards. Not only was it voted the Branch's Summer Pub of the Season but it also went on to win The Mild Pub of the Year award. Congratulations go to licensees Bruce Travis and Danni Atmore, and of course, all the bar staff without who's help these awards would not have been possible.

Located in the North wing of the Grade I listed railway building in St George's Square, the Kings Head is a busy pub with an eclectic and transient clientele of drinkers and railway travellers. It has 10 handpumps serving a wide range of 8 local and regional beers plus two real ciders or perries on handpull.

There is always a Mild on offer; often from the Golcar brewery although guest Milds are frequently on sale from the likes of Rudgate or Empire. Timothy Taylors Landlord, Bradfield Farmers Blonde and Magic Rock beers are a permanent fixture on the bar and all are very competitively priced too. The beer quality is always on top form and served with good grace. The deep cellars also ensure the beer is never served warm but just right.

The Kings Head is presently undergoing restoration work to transform it to a resemblance of its former splendour when it was a 3<sup>rd</sup> class waiting room. Removal of the suspended ceiling has revealed the original high Victorian ceiling complete with cornices and architraves. A new set of lighting has replaced the stained glass skylight which remains hidden from view. The walls and side rooms have been painted in sage green similar to the original colours to give the place a bright and spacious feeling. Both the original black marble fireplaces have been retained and the ornate tiled floor repaired. New toilets, including a disabled toilet, have been installed. Hopefully the work will be completed in the New Year.

Live bands feature on Sunday and the occasional Thursday night.



Branch Chairman Neil Kelly (centre right) is seen presenting the Summer Pub of the Season award and the Mild Pub of the Year 2015 award to Bruce Travis (right) with Emma (centre left) and Danni Atmore (left).

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## Pressing Issues

Welcome to Pressing Issues Winter edition. As the nights draw in remember that cider is not just for summer, it's perfect for anytime of the year. In this issue I'll share with you a great mulled cider recipe which is different to my usual one and is laced with rum.

First of all, I promised you in the last issue that I would attempt an explanation of keeving, the natural method of producing a low alcohol, sweeter cider. As I write Britain has plunged into a period of cold weather and this is a perfect time to begin the process of keeving. The best explanation is probably by Andrew Lea, one of the foremost writers on cider-making. So read on



**Keeving** is a natural process by which nutrients are removed from apple juice destined for cider production. The resulting cider ferments slowly and can reach relative stability with a significant residual sweetness, giving a full and fruity cider.

The traditional process begins with a blend of late season fully ripened mostly bittersweet fruit, taken from mature orchards which are naturally low in nutrients but fairly high in tannin. Dessert fruit is much less likely to be successful here, due to its generally low tannin and high nutrient levels. The sugar level should be at least 12% (SG 1.055). The fruit is stored until a cold day late in the year when the temperature is about 5 °C and expected to remain so for a week or more. The fruit is washed and milled in the normal way, but the pulp is then packed into barrels to stand for up to 24 hours. This is the procedure of '*maceration*' or '*cuvage*', terms with no particular English equivalent. During this time, oxidation slowly proceeds which develops some juice colour, but more especially pectin leaches out of the apple cell walls into the juice. The juice is then pressed out, rich in colour and thick in texture, and is run into clean barrels. No yeast is added.

Since the temperature is low, no significant yeast fermentation takes place in the first few days, but the natural pectin esterase enzymes in the apple juice slowly change the pectin to pectic acid. This forms a gel as it cross-links with the natural calcium in the juice and a 'brown cap' (the '*chapeau brun*') rises slowly to the surface, as it picks up gas bubbles from the early stages of a very slow fermentation conducted by yeasts trapped in the gel. In 17<sup>th</sup> century English writings this cap was picturesquely known as the 'flying lees'! Some of the pectin also combines with juice protein and tannin and falls as a sediment to the bottom, leaving a clear juice between the two. In French this process is known as '*défécation*'! If excessive yeast growth begins too soon, the '*chapeau brun*' is replaced by the normal '*chapeau blanc*' and turbulent fermentation take over. In this case keeving has failed and the fermentation is allowed to proceed in the normal way. With some varieties of apples, no head forms at all and so they cannot be keeved.

If the keeving has been successful, however, the clear juice between the top cap and the bottom sediment is very carefully pumped or syphoned into another pre-sulphited fermentation vat. It is now allowed to ferment under an air-lock in the normal way (with its own yeast), but this fermentation will be very slow because most of the nutrients in the juice will have been left behind in the cap and in the sediment. Because the pectin is negatively charged, but the nutrients such as thiamine and asparagine (the major amino acid in apple) are positively charged, the nutrients are attracted to the pectin gel and hence removed from the system. Scientific studies have shown that the pectin and the amino nitrogen nutrients are reduced by at least 50% during keeving. The number of yeast cells is also substantially lowered by entrapment. With the slow resulting

fermentation it should be no problem to make a naturally sweet cider, by racking initially at S.G. 1.030 and racking again later to ensure the the fermentation slows down to an almost imperceptible crawl (less than one degree loss per week). Eventually the ciders are bottled on a cool high-pressure day to retain the maximum gas and minimum suspended yeast, and they slowly continue to develop 'condition' in the bottle. So, there you go. Keeving in a few paragraphs.

### Mulled Cider

Ingredients - 2lt good cider  
150g soft dark brown sugar  
150ml dark rum  
10 cardamom pods, 1 cinnamon stick, broken up  
3 fresh bay leaves, 1 vanilla pod  
4 star anise, 1 orange peel  
1tsp whole black peppercorns

In a muslin bag, tie up the peppercorns, cardamom, bay leaves, cinnamon and the star anise. Place the cider, sugar, muslin bag and split and scraped vanilla pod into a pan and bring to the boil. Reduce the heat and leave to steep for 20 minutes. Add the orange zest and the dark rum. Remove from the heat and serve.

### **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 pasteurised.

**Bridge**, Holmbridge; **Brambles**, Holmfirth; **Cherry Tree**, Hudds; **Commercial**, Slaithwaite; **Cricketers**, Deanhouse; **Farmers Arms**, Holmfirth; **Gonzo's** Holmfirth; **Green & Red Club**, Milnsbridge; **Grove**, Hudds; **Wood Street Craft 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](mailto:dave@uddersorchard.co.uk)



Dave Kendall-Smith (right) receiving his Cider of the Festival award for Udders Orchard Whisky Cask Cider at the Huddersfield Oktoberfest Beer & Cider festival 2015 from branch chairman Neil Kelly (left)

## Double Cider Awards for the Rat & Ratchet

The Rat & Ratchet is probably better known for its real ales and on-site microbrewery than for its real cider and perry. However, it does have a proven track record for its cider awards both at local and regional level. It is a popular haunt of cider and perry drinkers, and in particular those from outside of the area, who regularly include the Rat on their travels.

This year the Rat & Ratchet has scooped two new Cider awards. It not only won the Huddersfield CAMRA Cider Pub of the Year 2015 but also the Yorkshire Regional Cider Pub of the Year 2015. The latter award was recently presented by David Litten, Regional Cider Co-ordinator for the Yorkshire CAMRA branches and was chosen from the 2014 local branch cider pub winners.

These awards come on the back of a succession of prestigious Cider awards which include Huddersfield Cider Pub of the Year awards for 2014 (joint with HDM Beer Shop), 2012, 2011 and 2010, and runner up in the Yorkshire Regional Cider Pub of the Year awards in 2011 and 2008.

The cider selection is one of the best in Huddersfield with the Rat regularly offering up to 6 ciders including perries. These are either on draught or on gravity drawn straight from the cask. The range varies and does occasionally include ciders from the local cider makers Udders Orchard and Pure North in addition to rarer regional and countrywide producers such as Millwhites Blackberry Blush, Crossman Farmhouse cider and Abrahalls Thundering Motley.

Demand for real Cider and Perry has increased over the years and now most of the Good Beer Guide pubs in Huddersfield sell a handpulled or gravity cider. Competition for the Cider Pub of the Year is fierce and cider drinkers are fortunate to have such a good range around the area.



The Rat & Ratchet bar staff Wendy, Bret and Kat accepting the pubs Cider award from Huddersfield CAMRA Branch Chairman Neil Kelly.

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## Autumn Pub of the Season

The Sportsman has been voted Huddersfield CAMRA's Autumn Pub of the Season in recognition of its beer quality and support for real ale. The pub is a firm favourite with the Town's real ale drinkers and features prominently on the Real Ale Rail Trail and real ale circuit.

The Pub of the Season award is one in a long line of accolades the Sportsman has been presented with since it opened in April 2009. In that time, it has won a CAMRA English Heritage Conservation Pub Design award and been named Huddersfield CAMRA's Pub of the Year on more than one occasion. This award is John Fletcher's first award as landlord of the Sportsman.

Most customers will probably remember John from when he was assistant manager to legendary landlady, Sam Smith. He left in 2013 to run the Cricketers Arms at Horbury but returned a year later after first introducing a number of changes. Now that John is back at the Sportsman, the beer range has altered slightly to reflect changes in beer choice and the drinking habits of its customers. This has been to the better and now a wider and more innovative choice of beer is on offer.

There are 8 handpumps on the bar serving local and regionally sourced beers from new and 'up and coming' breweries. The beer range is progressive with more interesting brews, often complemented by 'Meet the Brewer' events. John has planned a series of 'Meet the Brewer' evenings with Red Willow (Nov), North Riding (Jan), Bad Seed (Feb) and Brass Castle (Mar).

For the cider and perry drinkers there are two handpulls dedicated to real cider, one from a local producer such as Pure North from Deanhouse, Holmfirth and the other from a countrywide cider maker. Craft beers on Tap are also available along with a variety of bottled beers.

The Sportsman hosts a number of weekly events and supports regular live bands. The Albert Poets meet on a Monday. There is Red Tooth Poker the same night and on the first Monday of the month, Think Huddersfield meet. Wednesday is acoustic music night and there is an open mic night the first Sunday of the month. Sunday is also Quiz Night.

Food is served Thursday and Friday night and on Saturday and Sunday. CAMRA and NUS discount is available Sunday to Thursday.



Branch Chairman Neil Kelly (left) presenting John Fletch with his award watched by the bar staff

## Swift One blog

<http://www.aswiftone.com/2015/11/an-author-in-our-midst.html>

The Bloke from Hull is soon to be a published author.

He has, of course, written many pieces for this blog and beer magazines, but this time he has gone the extra mile.

He has written a 20,000 word book about his favourite pub, The Junction at Castleford.

It's called From Junk to Junction: The Renaissance of The Junction, Castleford.

He has enlisted the help of legendary beer scribe Roger Protz to write the foreword. Mr Protz is no stranger to the pub, having conducted a taste the difference session at The Junction last year. The pub on Carlton Street champions beer from the wood - a subject close to the BFH's heart.

**The book was launched at The Junction at 8pm on Thursday, November 26.**

**Profits from the sale of the book will go to Alzheimer's Society. It costs £7.50 at the pub or £10 mail order.**

Contact [littendavid@littendavid.karoo.co.uk](mailto:littendavid@littendavid.karoo.co.uk) to get your hands on a copy.

## From Junk to Junction

The Renaissance of The Junction, Castleford.

A Celebration 2010 - 2015 by David Litten.

Foreword by

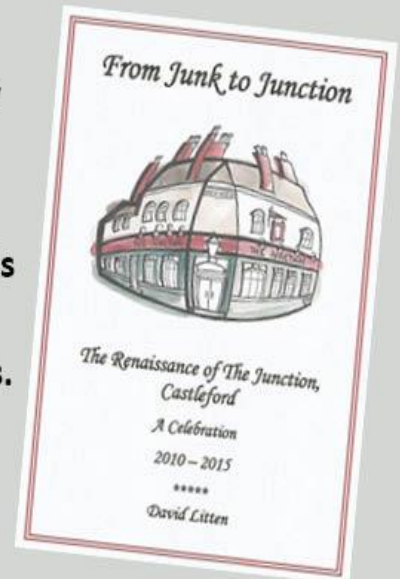
Roger Protz

96 pages

20,000 words

50 colour

photographs.



All profits to The Alzheimer's Society.

Available from 8pm November 26th at the Junction £7.50

Mail order: £10.

Contact David Litten by e-mail [littendavid@littendavid.karoo.co.uk](mailto:littendavid@littendavid.karoo.co.uk)



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

## Change of the Voting Rules for Pub of the Season Awards

**Note:** For all of the below, pub shall mean pub OR club, guide shall mean the CAMRA Good Beer Guide and award will mean the Pub of the Season award.

### Pre-existing Rule

Pubs shall not be nominated for the 8 quarters following receipt of the award.

### New Rules

1. Pubs shall not be nominated for the 4 quarterly awards during their inclusion in the Good Beer Guide starting with the Winter award following publication of the guide.
2. Pubs receiving the award shall be automatically included in the voting shortlist for the next Good Beer Guide.
3. The host venue of the meeting where the vote takes place shall be excluded for that season's award.

### Reasons for Rule Change

It has been often said that Huddersfield is under represented in the CAMRA Good Beer Guide (GBG) for the number of high quality pubs (and clubs) in our branch area. Entry into the guide is the highest award we can give and can be quite a boost to trade with 'out of town' drinkers seeking out GBG entry venues to sample the wares. It is what all pubs with ambitions in the Real Ale sector aspire to.

With only 15 places available to us there are some top-notch real ale outlets that are omitted that would be a 'shoo in' if they were in a different area. These tend to be local pubs away from the town centre and are thus not as accessible to many of our 736 members.

It has also been noted that it has become common – almost universal - that our Pub of the Season award winners have been drawn from this same pool of 15 pubs. This has meant that some really good pubs are being virtually ignored by the branch when it comes to awards.

Using the latest beer scoring figures, there are 37 pubs and clubs that are rated as better than good by CAMRA members. There isn't a single pub that has not been surveyed and the total will easily top 2000 individual scores for the year.

To redress this imbalance and try to reward more licensees for the hard work and skill they are putting in, it has been decided that GBG guide entry pubs will now be excluded from eligibility for the quarterly award. It will now be presented to pubs that are not in the guide but that are providing a choice of well-kept cask conditioned ale.

Together with the two year rule, at least eight pubs will now receive recognition from the branch on top of the fifteen that are included in the guide.

Clause 2 was introduced to try to bring greater publicity to the award winning venue.

The exclusive clause 3 was included as it was felt that undue pressure to vote for the host venue could be perceived. It has been noted that members may vote for the host venue to avoid the embarrassment of them not winning the award. A change of venue where possible may be preferable.

**The Committee**

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## LocAle Brewing

Nothing ever remains the same in the brewing world. Therefore it was a surprise to learn that the Hand Drawn Monkey Brewery had recently ceased brewing. The brewery, owned and run by Rob Allen, started commercial brewing four years at Lindley using the old Mallinson's brewplant. It quickly established itself as an innovative and progressive brewery, gaining recognition for its barrel aged beers and beers with unusual ingredients. HDM went on to win prizes for its beers and in a final irony, won an award at the Huddersfield CAMRA Oktoberfest in the Bitter category for its pale ale. The loss of the Hand Drawn Monkey brewery is a major blow to Huddersfield's drinkers.

And, as if by pure chance, another new microbrewery has sprung up in Huddersfield to fill the gap. The Lord's Brewery, based in Golcar, recently launched the first of its new beers at the Slaithwaite Moonrakers beer festival and the Star Inn beer festival. Run by three brothers, it is currently cuckoo brewing at the Golcar Brewery. Expect to see more of their beers soon.

### Bridge Brewery. Tel: 01484 687652

It is just over 12 months since Richard produced his first commercial brew, Bridge Bitter (4.0% abv). In that time, 40,000 pints of beer have been produced and to celebrate this fact, Richard has brewed The Full Malty, his 50<sup>th</sup> brew.

The Full Malty (4.2% abv) is a light brown ale, lightly hopped with a good malty backbone and biscuit flavour. It is a flavoursome brown ale which drinks remarkable well.

Richard is planning to brew a special, limited edition Christmas ale based on his stout recipe but without the vanilla. The stout will be 'spiced' with caraway seed, red berry fruits and cloves, and allow to mature over oak wood chips. The beer will only be available at the Bridge Inn close to the Christmas period.

The popular NZ Double Hop IPA (5.9% abv) is due to be re-brewed again in time for Christmas.

### Briggs Signature Ales. Tel: 07427 668004

One of Nick's recent beers is Techno (4.2% abv), an amber coloured bitter with lemon and pine aromas and a distinct red berry fruit flavour. This featured at the Huddersfield Oktoberfest along with Rhapsody #2 (4.2% abv), a triple hopped beer with wonderful grapefruit, mango and citrus flavours.

Rhapsody #2 went on to win Gold in the Bitter category at the festival and was voted overall Beer of the Festival, winning the annual Charlie Award. The award is so named in honour and remembrance of the late David Charlesworth who was a branch member and passionate about his beer. Both awards were presented to Nick by Branch chairman Neil Kelly at the recent Star Winter beer festival. Well done Nick.

Two of Nick's latest beers also featured at the Star Winter beer festival. Following on from the experimental series of beers and loosely based on the Brass recipe, these were Experimental #3 (4.2% abv) and Experimental #4 (4.2% abv).

Experimental #3 is a winter style ale brewed with Cascade and Nelson Sauvin hops and whole spice for that warming festival effect. Experimental #4 is a honey based ale brewed with the same hops.





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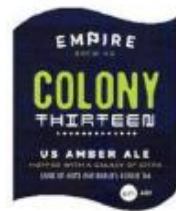
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## **Empire Brewing. Tel: 01484 847343, 07966 592276**

Empire brewery featured at the Huddersfield Oktoberfest beer festival scooping two major awards for their beers. Moonraker Mild (3.8% abv), the award winning 10 malt dark mild, proved as popular as ever and won **Silver** in the Beer of the Festival Mild category and White Wolf (4.4% abv) also won **Silver** in the Speciality category. White Wolf is a Bavarian style wheat beer with banana and fennel notes, hopped with Mittlefruh and Saaz hops. Well done again, Russ.

Russ brewed a new beer specially for the Huddersfield & District Army Veterans Association called Veterans Ale (4.2% abv). This was available both in cask and in bottle which the veterans sold in aid of their charity at the Oktoberfest. The beer was triple hopped with NZ hops to give a wonderful pale ale with lemon / lime flavours. Also, making its debut at the festival was Hansom Jack (4.1% abv), a golden ale brewed with Vienna malts and Slovenian hops.

Russ's latest offerings include: Indiaman (5.2% abv), an India Pale Ale brewed with Centennial, Motueka and Rakau hops to give an intense citrus and tropical fruit flavour; Kismet (4.2% abv), a triple hopped pale ale containing NZ hops; Twisted Melon (4.1% abv), a blonde, very pale ale hopped with Sorachi Ace hops giving it a lemony coconut flavour; and Old Liquorice Stout (4.5% abv), a dark robust stout with a roast liquorice flavour.

Making the rounds again is Mad Dogs and Englishmen (4.3% abv). This is a pale ale with citrusy flavours which has been re-brewed again due to popular demand.

## **Here Be Monsters Brewery Tel: 07792 174863**

In September Doug decided to seek 'crowd funding' as a means of raising capital to expand his business. It appears that this went very well with Doug hitting his £5K target in 3 weeks and finally achieving £6.5K by the end of play. With existing funds, this should see the business on a sound footing. Currently, Doug is looking for premises to house the brewery and to 'up' his brewplant with bigger and better vessels. So watch this space.

Doug's latest new beer is Cerberus (6.9% abv), an elderberry imperial stout. This is full-bodied and strong imperial stout made using foraged elderberries from fields surrounding Holmfirth. The limited edition beer (only 300 were done) is available in 330ml bottles from the usual off-licences.

Bar Maroc is an occasional outlet for the Here Be Monsters cask ales. The house beer is an exclusively produced beer called Zina (4.7% abv).

On the festival scene, Blonde Fury (4.9% abv) and Berzerker #63 (4.0% abv) both featured at the Huddersfield Oktoberfest. Berzerker #63 also appeared at the Sportsman's beer festival.

## **Lords Brewing Co. Tel: 07976 974162**

The Lords Brewing Co. Ltd is the brain child of three brothers-in-law, Ben, John and Tim who all share a passion for traditional craft ales. The brewery is based in Golcar and is currently cuckoo brewing at the Golcar Brewery in Swallow Lane. The first commercial brews were launched in November and featured at the recent Slaithwaite Moonrakers beer festival and the Star inn Winter festival.

Ben Ruddlesden is the brewer of the operation and responsible for the creation of the range of ales. His love of brewing possibly came from his childhood by helping his home-brewing father fill endless bottles of porter. Sadly, being only 10 years old at the time he could not savour the fruits of his labour. However, he made up for it and developed his brewing skills by working as a brewing assistant for two years at Golcar Brewery. It was John Broadbent, owner and brewer of the Golcar Brewery that inspired and encouraged Ben to start up the Lords Brewing Co. Ltd.

The current range of beers include: Tithe House Bitter (3.9% abv), a light copper coloured bitter with subtle malt flavours balanced by English hops. It has a soft malt and caramel base with a mellow pine and grapefruit flavour. Interceptor Strong Ale (5.7% abv), is a deep golden ale with a malty flavour, hints of raisins and a robust hoppiness. Expedition Pale Ale (4.0% abv), is a classic blonde beer brewed with English pale malts and German hops.

Ben aims to produce specials every few months. In the New Year, an amber saison, a West

# MALLINSONS BREWING COMPANY



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tel: 07946 589645



Ben aims to produce specials every few months. In the New Year, an amber saison, a West Coast pale and a IPA are all planned for. The beers have been on sale at the Rose & Crown, Golcar, The Dusty Miller in Longwood and the Kings Head in Town.

### **Magic Rock. Tel: 01484 649823**

This year's Trans Atlantic Rainbow Project beer was Cigarro Roja Magica (6.5% abv). This was a red IPA brewed in collaboration with Cigar City brewery in the USA and was based loosely around the colour red.

Two other collaboration brews have been done recently following visits from two American breweries. The first one is Cross Pollination (7.4% abv), a heather honey IPA. This was brewed with the Arizona Wilderness Brewery using local heather honey with US hops and a mixed yeast culture incorporating a local West Yorkshire yeast.

The second one was Rhubarbarella (7.0% abv), a rhubarb braggot brewed with the Against the Grain brewery from Kentucky. The braggot, a form of hybrid honey beer, was brewed using honey as the fermentable sugar content with loads of tart local rhubarb. The finished product was slightly sweet but well fermented out with a distinct rhubarb and vanilla taste.

Another new beer is Vaudeville (5.9% abv), described as a modern saison.

Magic Rock beers featured at the Huddersfield Oktoberfest beer festival and High Wire (5.5% abv) won Silver in the Strong Bitter class for the second year running. Well done Stewart.

The latest new beer is a collaborative coffee beer produced with Dark Woods Coffee from Slaithwaite. This is a rich full bodied triple coffee porter brewed with 7 different malts using 7 different hand selected coffee beans added at 3 different stages during the brewing process. The beer, called Common Grounds (5.4% abv), has a sweet toffee, rich fruit and chocolate depth, accentuated with notes of vanilla and hazelnut. This will be available at the Magic Rock Tap.

Finally there will be no more bottled beers. The future is 'can' apparently. Magic Rock has launched their first canned beers which are Salty Kiss, High Wire Grapefruit and Cannonball.

### **Mallinsons Brewing Company. Tel: 01484 654301**

In the latest single hop series, there is Calypso (3.9% abv), a pale blonde beer brewed with Calypso hops to produce a tropical fruit aroma with hints of bananas and lychees and a long grapefruit finish. Rakau (4.0% abv) is a golden bitter with apricot and peach aromas, a bitter fruity mix of mango and orange, and a long dry finish.

In the double hopped beers there is Brewers Calypso (4.3% abv), a blonde beer hopped with Calypso and Brewers Gold to give a resinous hop aroma and intense bitter and fruity finish. SPA 11 (3.8% abv) in the Session Pale Ale series is hopped with Aurora, Ella and Nelson Sauvin hops. This is a blonde ale with distinctive mango and grape aroma, tropical fruit flavour and soft lingering finish. Comma (4.5% abv), in the butterfly series, is a golden ale brewed with Motueka, Topaz and Nelson Sauvin hops.

Other new beers include: The Amazonian (5.2% abv); Back to Back (4.4% abv), a pale golden, floral and fruity bitter using Raku hops; Hop Tzarina (4.2% abv) brewed with Perle, Centennial and Chinook hops to give a fresh hop flavour with hints of lemon and Turkish delight; Bramling Porter (4.3% abv), a dark porter brewed with Bramling Cross hops to give a flavour and aroma for hedgerow berries and roast malts; Arcasimo (4.5% abv), a golden ale with hints of citrus peel, resin, pine and citrus hop flavours.

Mallinson's brewed a collaboration beer with the Sportsman for their beer festival called Dick and Gravy's 0070 (3.9% abv), a pale ale loaded with hops for maximum effect!

On the festival scene, there was Amazon's Attack (5.2% abv), a dry hopped Special for the Huddersfield Oktoberfest; two new Specials for the recent Star Winter ales festival, Ginger Beard (3.8% abv) and Hooded Claw (4.1% abv), dry hopped with Mount Hood hops. The Amazonian and Amarillo (4.2% abv) were at Sheffield.

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

## **Milltown Brewing Company. Tel: 07946 589645, 01422 610579**

One of Neil's recent beers was High Tackle (4.0% abv), a classic English pale golden bitter with a light malt base and spicy fruitiness resulting from the use of Challenger, Bramling Cross and Cascade hops. This featured at the Huddersfield Oktoberfest beer festival along with Black Jack (4.5% abv), a dark ruby porter and the brewery's flagship beer, Platinum Blonde (4.0% abv), a blonde lager style beer brewed with a generous helping of American hops.

On the festival circuit, Black Jack and Golden Amarillo (3.8% abv), a pale golden ale with a citrusy, tangy and grapefruit flavour, featured at the 41<sup>st</sup> Sheffield beer festival. Maltissimo (5.3% abv), a rich ruby red ale with a good malt balance and biscuit taste, and Platinum Blonde, were both on at the recent Slaithwaite Moonrakers beer festival.

## **Rat Brewery. Tel: 01484 542400**

A recent collaboration beer was Collaborat IX Ginger beer (5.0% abv) brewed with Rob Allen from HDM brewery. This was a straw coloured bottom, fermented pilsner type beer burst with aromatic, spicy ginger root. It was available at the Sportman's recent beer festival. Another new beer was Project Rat #XII (5.5% abv), a dry hopped lager brewed with Jaryllo hops.

At the Huddersfield Oktoberfest beer festival, there was Nurse Ratched (3.8% abv), Sepp Ratter (4.4% abv) and an old favourite, Number of the Rat (6.66% abv). Number of the Rat, a devilish black IPA with a citrusy tang, went on to win a Bronze in the Strong Bitter of the festival. Well done Robin and the brewing team.

Other beers making the rounds are Verminator "I'll be Rat!" (4.8% abv), a brown IPA; Uncle Rat (5.0% abv), an American IPA brewed with Simcoe and Columbus hops; Robo Rat (4.7% abv), an East Coast IPA dry hopped with El Dorado hops; and Rat a Tat Tat (5.0% abv), a fruit IPA brewed in collaboration with Stalybridge Buffet Bar and flavoured with real mango and pineapple with Citra hops.

This Christmas, the Rat special will be Ratmas Pudding (5.5% abv), a Christmas pudding stout, flavoured with treacle, dried fruit and spices. Yummy!

To celebrate the 1000<sup>th</sup> brew, Robin has brewed The Grapes of Rat (10% abv), a barley wine. This will be barrel aged in American Cabernet Sauvignon wooden casks for a year and be available in cask, keg and bottles for Christmas 2016.

On the festival scene, Nosferatu (6.5% abv) and Rat to the Future (3.8% abv) were featured at the recent Wakefield CAMRA beer festival.

## **Riverhead Brewery. Tel: 01484 841270**

Damson Mild (3.7% abv), a traditional dark mild flavoured with damsons, was voted Mild of the Festival at the Huddersfield Oktoberfest beer festival winning **Gold**. Well done Lisa. Following on from this, Lisa brewed Sour Cherry Red (3.9% abv), a sharp and refreshing session beer with delicate herbal notes of cherry and hibiscus. Tongue Twister (4.2% abv) was an equally fruity beer with a delicious tutti frutti flavour and aroma.

For the Oktoberfest period, Lisa brewed Dunkel (5.4% abv), a dark German lager style beer, brewed with 5 different types of malt to give caramel and biscuit flavours. Jazz Bitter (3.8% abv) was brewed again for the Marsden Jazz festival in October.

Lisa's latest beer is Rhubarb & Rosehip (4.0% abv), a light and fruit pale ale, gently hopped and brewed with foraged rosehips and Yorkshire rhubarb to give a soft fruit aroma and herbal notes.

## **Small World Beers. Tel: 01484 602805, 07540 319326**

The new seasonal bear is Autumn Bank (3.7% abv). This is a pale session bitter brewed using Chinook as the main bittering hop with Columbus hops for aroma and taste.

This year's Remembrance Day beer is Eleven (4.0% abv), a Yorkshire pale ale brewed with Equinox hops. This is a light golden ale with citrus and grapefruit flavours. It has been brewed to

commemorate the signing of the Armistice at the end of the First World War on the eleventh hour of the eleventh day of the eleventh month. The pumpclip carries an evocative image of 5 soldiers from the 8<sup>th</sup> East Yorkshire Regiment moving up to the front line in Autumn 1917. A donation from each pint sold helped raise £424 for the Royal British Legion Poppy Appeal.

When Thunderbridge Stout was first launched last year at the Woodman , Thunderbridge, it was hailed a winner. This summer, it proved Dave and Peter proud. Thunderbridge Stout (5.2% abv) won **Gold** at the SIBA North East regional competition in the Stout & Porter category. Then to cap it all, it also won **Gold** at the Huddersfield Oktoberfest in the same category. Well done! An excellent result for an excellent stout.

The latest new beer is Secret (4.0% abv), a pale straw coloured beer brewed with Chinook hops and dry hopped with Australian Vic Secret hops. Vic Secret hops were created in 2000 from a seedling sharing the same parent hops as Topaz.

After selective breeding and brewing trials, the first commercial harvest occurred in 2013 which just show how long a new hop takes from seedling to Brewhouse. On the festival front, Thunderbridge Stout, Long Moor Pale, Spikes Gold and Summer Bank all featured at the local Shelley beer festival. Spikes Gold (4.4% abv) made an appearance up North at the Ayrshire Beer Festival and Summer Bank (3.7% abv) went South to the St Helier Beer Festival in Jersey.

### **Summer Wine Brewery. Tel: 01484 665466**

Recent cask beers have included Mosaic Pale Ale (4.0% abv), a light colour ale brewed with Mosaic hops and Motueka NZ Pale Ale (4.0% abv), a truly tropical tasting pale ale brewed using loads of New Zealand hops. The latter featured at the Sportsman's recent beer festival.

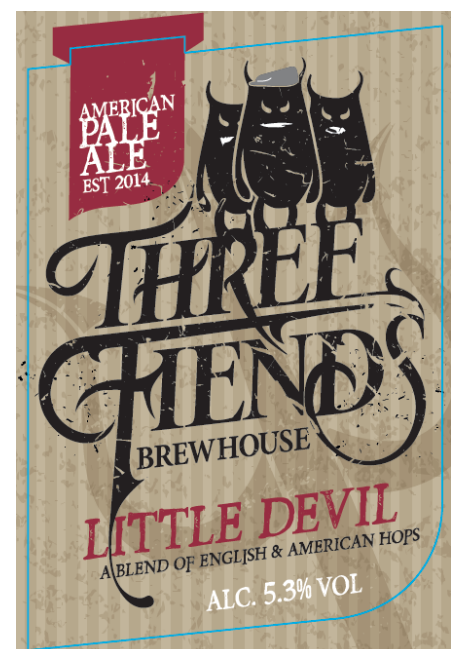
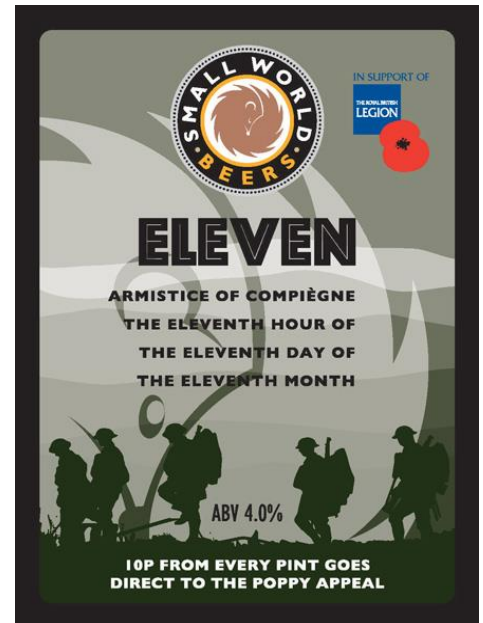
Other new beers available in bottle and on Tap include The Kiwi (6.5% abv), a New Zealand IPA and Golden Gate (7.2% abv), a double India Pale Lager (IPL) brewed with Simcoe and Saaz hops and lager malts.

### **Three Fiends Brewhouse.**

The Three Fiends Brewhouse is based at Brook Field Farm off Mill Moor Road in Meltham and was set up earlier this year by three beerlovers. The current 2 barrel brewplant is in the process of being upgraded, particularly since the brewery has started to supply cask ales. Previously, output was concentrated on bottled beers.

The beer range has been largely influenced by the craft beer scene on visits to Australia and its brewpubs. Four beers are produced, initially in bottle but now also in cask form. These are: Two Face (4.0% abv), a pale session ale with floral citrus flavours; Boomer (4.3% abv), a hoppy amber ale with a good malt balance and heavily hopped with Australian and New Zealand hops; Little Devil (5.3% abv), an American pale ale brewed using a blend of English and American hops; and Darkside (5.3% abv), a black IPA with chocolate undercurrents and a bitter finish.

On the festival scene, Two Face and Little Devil were launched at the Huddersfield Oktoberfest beer festival while Two Face and Boomer featured at the Slaithwaite Moonrakers beer festival.



## Local and Regional Beer Festivals

18 <sup>th</sup> – 21 <sup>st</sup> Dec		Winter in the Woods BF. Jacobs Beer House, 14 Kent St, Bradford. BD1 5RL Normal opening hours. Festival starts Fri 7pm.
20 <sup>th</sup> – 23 <sup>rd</sup> Jan 2016		Manchester Beer & Cider festival, Manchester Central (G-Mex), M2 3GX Wed 4pm – 10.30pm; Thu & Fri 12noon – 10.30pm; Sat 12noon – 7pm
4 <sup>th</sup> – 6 <sup>th</sup> Feb		12 <sup>th</sup> Pendle BF, The Muni Theatre, Albert Road, Colne, BB8 0BP Thu 4.30 – 11pm; Fri & Sat 11.30am – 11pm
17 <sup>th</sup> – 20 <sup>th</sup> Feb		National Winter Ales Festival, Roundhouse, Derby Rail Station, DE24 8JE Wed 4pm – 11pm; Thu – Sat 11am – 11pm
25 <sup>th</sup> – 27 <sup>th</sup> Feb		Bradford BF, Victoria Hall, Victoria Rd, Saltaire, Bradford. BD18 3JS Thu 6 - 11pm; Fri 11.30am – 4pm, 6 – 11pm; Sat 11.30am – 4.30pm, 7 - 11pm
12 <sup>th</sup> – 14 <sup>th</sup> Mar		Leeds BF, Pudsey Civic Hall, Dawson's Corner, Stanningley, Leeds LS28 5TA Thu & Fri 11am – 3pm, 5pm – 11pm; Sat 11am – 11pm.

**Note:** Tickets may be required in advance for some festivals. An entrance charge may be made, although card-carrying CAMRA members may receive a discount at CAMRA beer festivals. Contact ALE TALK at [aletalk@huddscamra.org.uk](mailto: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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Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription. Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus) or call 01727 867201. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

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**Partner's Details (if Joint Membership)**

Title \_\_\_\_\_ Surname \_\_\_\_\_

Forename(s) \_\_\_\_\_

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

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01/15

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### The Cost of Half Pints Survey

CAMRA is conducting a National Survey on the overcharging for half pints in accordance with a motion passed at this year's AGM in Nottingham.

If you know of any pubs in your area which charge more than half the price of a pint for half a pint, please would you let the Branch know. Should you be aware of the reasons which pubs concerned put forward to justify such charging then please pass that information on as well. Contact [info@huddscamra.org.uk](mailto:info@huddscamra.org.uk)

## Huddersfield & District Branch Diary

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

Contact details: [info@huddscamra.org.uk](mailto:info@huddscamra.org.uk)

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

Mob: 07734 463529 Email: [nkellyinhudd@gmail.com](mailto: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](http://www.huddscamra.org.uk)

<b>Mon 7<sup>th</sup> December</b>	Meeting at the White Cross, 2 Bradley Rd, Bradley, Huddersfield HD2 1XD for 20.00hr. First Bus 328 from Market St, Huddersfield at 19.20hr or Arriva Bus 229 from Huddersfield Bus Station at 19.30hr.
<b>Sat 12<sup>th</sup> December</b>	Branch Christmas Social at the Bar Maroc, 120 New St, Huddersfield HD1 2UD. For 19.30hr onwards. Entrance in Castlegate. Upstairs bar area.
<b>Fri 8<sup>th</sup> January</b>	Minibus Trip to Kirkheaton calling at the Yeaton Cask, Blacksmith's Arms, Spangled Bull and Beaumont Arms. Minibus from St George's Square 19.00hr.
<b>Mon 18<sup>th</sup> January</b>	Meeting at the Lockwood & Salford Conservative Club, 246 Lockwood Rd, Huddersfield HD1 3TE for 20.00hr. Bus 314 at 19.37hr from Bus Station.
<b>Mon 1<sup>st</sup> February</b>	GBG 2017 Meeting at the Rat & Ratchet, 40 Chapel Hill, Huddersfield HD1 3EB for 20.00hr. CAMRA Members Only.
<b>Mon 15<sup>th</sup> February</b>	Meeting at The Nightingale, 75 Acre Street, Lindley, Huddersfield. HD3 3DZ for 20.00hr. Bus 372 at 19.44hr from Westgate. Stops by pub.

### CAMRA Regional Meeting

<b>Sat 5<sup>th</sup> Dec</b>	The Hop, 19 Bank Street, Wakefield, WF1 1EH. Meeting starts 12.30hr
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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 Winter Edition is: 16<sup>th</sup> February 2016**

**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](mailto:Robert.Tomlinson@cht.nhs.uk)

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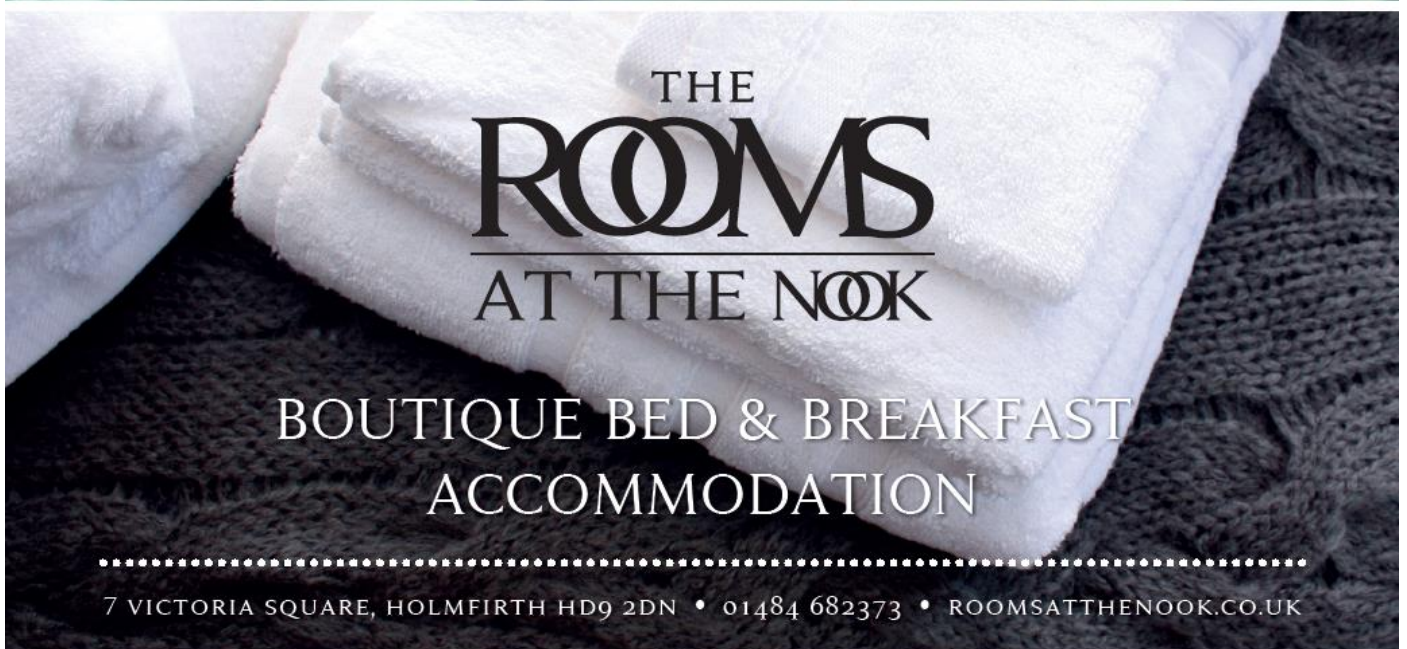
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