



**CAMPAIGN  
FOR  
REAL ALE**

# Ale Talk

**The Real Ale Magazine of Huddersfield CAMRA**



**22 Sept - 2 Oct 2016**

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## **AUTUMN 2016**

The Huddersfield Campaign for Real Ale CAMRA Magazine  
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Circulation 2000.

Please read and leave for others to enjoy.



# THE COMMERCIAL

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**2011 to 2016**

**Huddersfield CAMRA**

**SPRING Pub of the Season 2012**



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1 Carr Lane, Slaithwaite, Huddersfield, HD7 5AN Tel: 01484 846258

3 minutes walk from Slaithwaite Railway Station and local Bus

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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 long awaited and much anticipated opening of the new Mallinson's Taphouse, **The Corner**, took place on the 17th September, roughly in time for the Huddersfield Oktoberfest beer and cider festival. The Corner, is situated above Dodd's Health Foods shop in Market Walk and can be accessed by the green side door. The bar is managed by Sam Smith, formerly of the Sportsman, and will serve Mallinson's beers and guests. This promises to be another great addition for the Town's real ale fans.

The **King's Head** has been voted the Branch's Mild Pub of the Year 2016. A presentation will be made on Monday 26<sup>th</sup> September by Branch Chairman Neil Kelly.

To celebrate its 10<sup>th</sup> anniversary of opening in June, the **Grove** had a special collaboration beer brewed for it by its former barman and now brewer, Brian at Northern Monk brewery in Leeds. The Birthday Beer was described as a 4.0% abv, strawberry cream pale ale. Certainly different!

The **Sportsman** will be holding a **Scottish Beer Festival** over the weekend of the 23<sup>rd</sup> to 25<sup>th</sup> September. It will feature a few of the rarer Scottish breweries, food and live music on the Sunday night. There will be a mixture of both cask and keg beers. On a different note, The Sportsman has come **Runner-up** in the CAMRA **Yorkshire Pub of the Year 2016** competition. Well done John and all his loyal staff. A presentation will be made later in the year by the CAMRA Regional Director. Also, The **Rat & Ratchet** has been voted **Yorkshire Regional Cider Pub of the Year 2016**. Well done again on winning this coveted cider award.

The **Star** had to be evacuated recently when a disused rubbish tip was set alight on the industrial estate behind the pub. The fire brigade took over three days to get the burning rubbish under control amidst foul choking smoke and plagues of rats. It is understood that the Star will not be serving smoked porters or Rauch biers or Rat beers for that matter as one wit has suggested! The **Yorkshire Victoria** close by is reported to be selling real ale on handpull.

Following the 1<sup>st</sup> celebration of the **Magic Rock Tap** opening, the bar has now introduced a third handpull allowing greater variety in the cask beer selection.

### Award Voting for Huddersfield Branch members only

To be voted upon at the Branch meeting at the October meeting (TBA)  
on Monday 17<sup>th</sup> October 2016

#### **Huddersfield CAMRA PUB or CLUB of the SEASON AUTUMN 2016**

Nominations: **Railway**, Berry Brow; **Butcher's Arms**, Hepworth; **Slubbers Arms**, Hillhouse.

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 17<sup>th</sup> November 2016**

**Berry Brow**: Stewards Pat and Steve Wrigley are retiring at the end of September from the **Berry Brow Liberal Club**. The club has four handpulls with two guest beers and Berry Brow Bitter from George Wrights brewery and Jennings Cumberland. There is a farewell weekend September 24<sup>th</sup>/25<sup>th</sup> and anyone who knows them are welcome.

# THE VULCAN

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Local and National Cask Ales

Up to 15 different beers per week

**All at £2.50 a pint**

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Only 400 yards walk away from the Railway Station  
and ½ mile from the **John Smith's Stadium**

Burnlee: The landlord of the **Farmer's Arms**, Roberto, has left and the landlord of the Post card in Holmfirth is reported to be running both pubs now.

Deanhouse: **The Cricketers** was reported to be selling Bradfield Farmers Blond, Ringwood Boondoggle and Banks's Sunbeam in addition to real cider. The **Cider Barn** at the nearby **Pure North** orchard will be holding a **Cider press day** on Saturday 8<sup>th</sup> October. This makes for an interesting day out and the chance to drink some of Rob's excellent cider and perries.

Fartown: The **Slubbers Arms** now opens at 2pm on a Sunday. Taylors' beers plus guest ales with a handpump dedicated to a mild and another to cider. The **Railway** on Bradford Road serves a small but well-kept range of regular and changing beers. On a recent visit there was Railway Inn Bitter, Greene King IPA and Copper Dragon Golden Pippin. Please visit both these pubs.

Fenay Bridge: The Lemon & Prawn bar, formerly the **Star**, has now opened as **Harvey's Bar and Kitchen**. No reports yet on the beers?

Golcar: The **Scap House** had Black Sheep Bitter, Farmers Blonde and Thwaites Wainwright on a recent visit. The **Golcar Lily** also had Thwaites Wainwright and Jennings Bitter. The **Commercial**, a Thwaites house, had Thwaites Wainwright and Draught (Bitter) as permanent beers. The **Rising Sun** seems to be safe for the moment from Tesco's clutches and is due to install an extra two handpulls. Farmers Blonde is a regular beer and the quality is very good. There is also a guest which was Wells Bombardier when last visited. The **Golcar Central Liberal Club** has Wells Bombardier and a guest which was Adnams Mosaic pale ale. The **Rose & Crown** had Bradfield's Farmers Blonde, Copper Dragon Golden Pippin and Empire's Crown Jewel. The **Junction One** had Bradfield's Farmers Blonde and Blueberry Ale, Partners Heroes and Pennine Brewing Co. Hair of the Dog and Festival Fuel when last visited. It also does a 3 x 1/3<sup>rd</sup> pint tasting pallet.

Hade Edge: The **Algy Arms** had Nook Best and Jennings Cumberland when last visited.

Harden Moss: The **Huntsman** was selling Lees Bitter, MPA, Kaleidoscope (of Hops) and MCR Fold (an auburn ale) while the **Ford Inn** was selling Small World Longmoor Pale, Bosun's Horbury Blond and Black Sheep Bitter on a recent visit.

Hepworth: The **Butchers Arms** was reported to be selling Timothy Taylors Landlord, Bradfield Farmers Blonde, Black Sheep Bitter and Empire's Gone Native on a recent visit.

Holmbridge: The **Bridge Inn** was selling Thwaites Wainwright, Bridge Blonde, American Pale, and Vanilla Stout and guest ales. **The Stumble Inn** is open every day from 12noon to 11pm. Recent beers have included Tetley Bitter, Copper Dragon Golden Pippin, and Nook Oat Stout.

Holmfirth: The **Nook** held another very successful **Summer Beer Festival** featuring the full range of Nook beers and a good selection from Sheffield breweries. As usual, all on top form and it rained again on Saturday afternoon! **Brambles** is selling Bridge Blonde as a house beer in addition to the Mild and Bitter. Guest ales include Ossett Big Red, Azacca Gold, and Lees Governor. The **Box Office** has its regular Taylors Boltmaker and Copper Dragon Golden Pippin. **Y's Bar & Snap** has Bradfield Farmers Blonde and Copper Dragon Golden Pippin and Best. The **Old Bridge** was reported as selling Tetley Bitter, Copper Dragon Golden, Black Sheep Bitter, Thwaites Bomber and Titanic Iceberg. The **Elephant & Castle** has Tetley Bitter and Sharps Doobar as regular with two guest beers. **Gonzo's bar** has been actively promoting Small World Beers over the last month. The **Shoulder of Mutton** has Copper Dragon Golden Pippin on handpull. The **Postcard** is reported to be selling Tetley Bitter and Pony Express – the house beer, plus guests. These have included: Hook Norton Drayman's Drop, Moorhouses's White Witch and Theakston's Bitter. The **Catch** fish restaurant, formerly the **Toad & Tatie**, is now open. It is open 7 days a week from 11am to 11pm each day and apart from serving excellent fish dishes they also have three handpumps serving real ale. On a recent visit these were Timothy Taylors Boltmaker, Leeds Pale Ale and Phoenix Arizona – although this range may change.

Honley: The Summer Wine Brewery recently opened their new brewery and tasting room, The **SWB Tap**. The **Tap** is located in Unit 2 next to the existing brewery at the Crossly Mills complex off New Mill Road. It opened in July and features 11 beers, two of which are regularly changing SWB cask ales on handpull with rest on tap. The Tap has a modern industrial style character reminiscent of the new UK craft beer scene with capacity for outdoor drinking and food. The new onsite 20 Barrel brew plant is due to be installed later this year and will be visible from the Tap room.

# Brambles

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**CAMRA AUTUMN PUB OF THE SEASON 2012**

**CAMRA GOOD BEER GUIDE 2014**

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Currently, the Tap is open Thursday and Friday evenings from 5pm to 10.30pm, and all day Saturday from 12 noon and Sunday from 2pm to 8pm. Future plans may include Wednesday evening openings.

Regular launches of new beers will also take place at the Tap. It will feature both cask and keg beers and street food for special events.

The new Tap certainly puts Honley firmly on the brewery 'tap rooms' trail.

Elsewhere, **Jacob's Well** has been serving Thwaites Original, Wainwrights and Jacob's Ale as regular beers with guest ales such as Seven Brothers ERA and Thornbridge Hopton. The **Punch Bar & Tapas** was serving Empire Smoking Pistol and Small World Spike's Gold on a recent visit.

Jackson Bridge: It has been reported that both landlords of the **Red Lion** and the **White Horse** have left. Not sure what's happening at present. Further reports please. On a recent visit the White Horse was selling Bradfield's Farmers Blonde, Black Sheep Bitter and Leeds Pale.

Kirkburton: Congratulations go to Rachel, landlady at the **Junction Inn** which has been voted **Summer Pub of the Season** by the Branch. It has two regular beers, Tetley Bitter and the house beer Junk Best Bitter plus one changing guest ale. Recent beers have included Bob's Brewing Co. White Lion, Oakham Citra and Abbeydale Moonshine.

Lower Cumberworth: The **Forresters** has Black Sheep Holy Grail and Small World Barncliffe Bitter on handpull when last visited. Quality reported to be good.

Meltham: The **Wills o' Nats** has a good range of beers with Bradfield Farmers Blonde, Taylors Landlord as regulars with guest ales, all well-kept. The **Travellers Rest** was reported to be selling Marston's Pedigree and Banks Sunbeam when last visited. The **Meltham Community Sports Club** has one handpump and was serving Milltown Platinum Blond. The **Victoria Park** has Tetley Bitter as regular with a guest ale which was Sharp's Doombar. Usually the guest is a local beer. The **Swan** has Tetley Bitter and Dark Mild and Bradfield's Farmers Blonde. **Meltham Liberal Club** also has Tetley Bitter and Farmers Blonde and a guest which was Marston's Pedigree on a recent visit. The **Waggon & Horses** had Taylors Landlord and Boltmaker, Wells Bombardier and "Poppy" ale for the poppy appeal, and Thwaites Wainwright. All kept well. The **Durker Roods Hotel** bar had Black Sheep Bitter, Ilkley Mary Jane, Lees MPA and Wadsworth IPA.

Milnsbridge: Parky's Bistro in Market Street is reported to have two handpulls serving real ale, one of which was Nook Blonde on a recent visit.

Netherton: The **Netherton & South Crosland Conservative Club** recently held their first mini beer festival featuring LocAle breweries. This proved to be such a success that the club has decided to make it an annual event. The club has 4 handpulls all serving very well-kept beer. At a recent Branch meeting there was Here Be Monsters Bokkenrider, Bradfield Farmers Blonde, Milltown Platinum Blonde and Tetley Bitter. The **Beaumont Arms** is also worth a visit. It has Adnams Southwold Bitter and Broadside, Tetley Bitter and Bradfield's Farmers Blonde.

Outlane: The **Outlane Golf Club** on Slack Lane recently held its first beer festival at the end of July. This proved a great success and will now become an annual event. The club normally sells one regular beer, Crossbays Sunset which is very good. The **Dog & Partridge** has Taylors Landlord is a regular along with Black Sheep Bitter plus a guest ale which was Thwaites Wainwright. **Outlane Bowling Club** had Yorkshire Heart Hearty Bitter on a recent visit.

17/18/19  
NOVEMBER

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The **Commercial** had Bradfields Farmers Blonde and Timothy Taylors Landlord. The **Waggon & Horses** has an enthusiastic young landlord who maintains a good selection of 4 beers on handpump. Camerons Strong Arm and Bradfields Farmers Blonde are regular beers with two guest ales available. Acorn Blonde and Brass Castle Dream Time were on when last visited. The **Swan** has 6 handpumps serving regular Thwaites Wainwright and Lancaster Bomber, Swan's Swaddle, Saltaire Blonde and Small World Brewery Spikes Gold and Thunderbridge Stout.

Scissett: **The Crown** has a good range of well-kept beers. On a recent visit there was Timothy Taylors Landlord, Wychwood Hobgoblin, Greene King IPA, Copper Dragon Golden Pippin and Fullers London Gold. The nearby **Beer Shack** is a welcome addition to the local beer scene and has an extensive range of both local and regional bottled beers plus foreign – Belgian and USA beers. Mallinson's and Here Be Monsters beers are on sale. As yet there is no handpulled beer is available. **Scissett WMC** is reported to have handpumps serving real ale.

Shepley: The **Sovereign** has Sharps Doombur, Leeds Pale, Barnsley Bitter, Black Sheep Bitter and Thwaites Wainwright on handpull. The **Black Bull** had Sharps Doombur and Moorhouses Blonde Witch. The **Farmers Boy** had Black Sheep Golden Sheep and Bradfield Farmers Blonde.

Skelmanthorpe: The **Grove** was reported to be selling Tetley Bitter, Bradfield Farmers Blonde, Fullers London Pride and Wychwood Hobgoblin and **The Windmill** had Barnsley Bitter.

Slaithwaite: The Colne Valley Lions will be presenting their annual **Slawit Moonrakers Beer Festival** at the **Slaithwaite Conservative Club** over the weekend of the 17<sup>th</sup> to 19<sup>th</sup> November. There will be 32 real ales, live entertainment, cider and food (drip bread and pie & peas). This charity event will be raising money in aid of Yorkshire Cancer research and local lion charities.

Thunderbridge: The **Woodman** was selling Timothy Taylors Golden Best and Landlord, Bradfields Farmers Blonde and Small World Secret and Barncliffe Bitter on a recent visit.

Underbank: The **Underbank Rugby Club** was reported to be selling real ale with Merrie City Atlantic Hop ale on the bar.

Upper Denby: **The George Inn** will be supporting **Cask Ale Week** from the 22<sup>nd</sup> September to 2<sup>nd</sup> October with 6 beers on the bar throughout that week (actually 11 days). It has Tetley Bitter and Timothy Taylors Landlord plus 4 guest ales. These usually include a Small World beer and regulars from Two Roses and Wentworth breweries. Other events include a Macmillan Coffee Morning and afternoon on 1<sup>st</sup> October; Harvest Auction on 22<sup>nd</sup> October, Live music with Cover2Cover on 29<sup>th</sup> October and the Pie & Pea Walk on Sunday 27<sup>th</sup> November.

Upperthong: The **Royal Oak** had Bradfield Farmers Blonde, Goose Eye Springwells and Timothy Taylors Boltmaker on handpull with Westons Old Rosie cider.



## BREWERY ITEMS WANTED!

*Especially Halifax & Huddersfield Breweries*

**DO YOU REMEMBER WHITAKERS, WEBSTERS, RAMSDEN, HEYS, BREARE & BROWN, PUZZLE HALL BREWERIES? THESE WERE JUST SOME OF THE BREWERIES LOCAL TO HALIFAX.**

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

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**Please contact Andrew on 01422 648285 or 07974 218547**

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

# THE KING'S HEAD

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Pub of the Year 2014**



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Families are welcome and we are dog friendly.

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CAMRA SUMMER PUB OF THE SEASON 2011



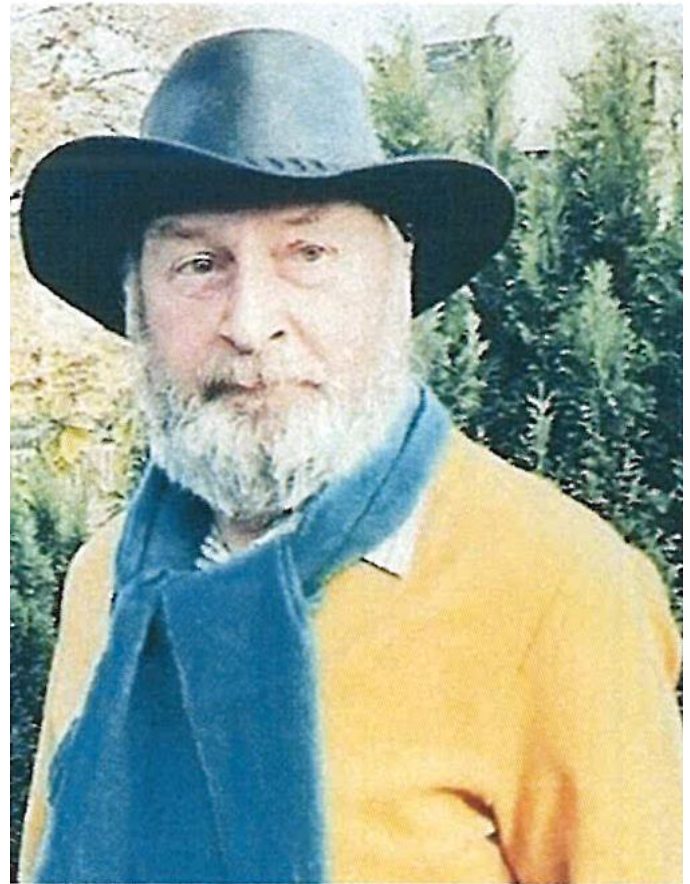
Bill and Kath are waiting to greet you.  
Contact them on 01484 429032 for further details.

## Steve Johnson (1953 – 2016)

It was with great sadness that the Branch learnt of the death of Steve Johnson, aged 62 years old, who sadly passed away at Huddersfield Royal Infirmary on July 24<sup>th</sup> after a battle with throat cancer. He had not been well for some time and was looking frail but he never gave in. He enjoyed his pint and that's how I'm sure he'd like to be remembered as.

Steve was well-known in Huddersfield, foremost as a barman who served behind the bar of some of the best real ale pubs in and around Huddersfield.

He had been a CAMRA member from the early 1970's and loved his real ale. Often, while drinking in a pub as an ordinary customer, he would offer to step in and help out behind the bar when it got busy. This led him to working part time at The Grove where he became known by the unofficial title of 'The Grove Father'. He also did a bit of bar work at The Lower Royal George at Scammonden, and more often than not, helped out landlord Frank Collins at The Dog & Partridge, Sowood. When he wasn't working, he was dropping off copies of Ale Talk and Calder Cask to these pubs.



Steve had a lifelong fascination with transport, in particular trains and buses. In his earlier life he worked as a railway guard at Huddersfield Station and later as a Controller in Manchester. When he retired in 2008, he spent his time organising trips through his 'Lancashire & Yorkshire Alevays' to various breweries around the country. Most of these were by train but occasionally he would run a heritage bus trip. Remember the Halifax Regent 5 No 277 bus to the Diggle Hotel and Church Inn at Saddleworth back in the 1990's?

One of his regular trips was to Fuller's brewery in London, where it was said that he had been there so often and knew it so well, he could have shown you around the brewery and served you in the bar afterwards. The Fuller's trip was one of his best and always over prescribed. The late Dave Charlesworth aka 'Charlie' and Richard Horn were regular attendees. Equally memorable trips were to Shepherd Neame in Faversham, Caledonian in Edinburgh, Hook Norton in Oxford, Batemans in Lincolnshire and Holts in Manchester. Occasionally, somebody did get left behind !

A man of many talents and never short of things to do and see, Steve travelled and took a number of casual jobs in his retirement. He helped out in the pubs, did a bit of conducting on the heritage bus services in the Yorkshire Dales, helped out as a steward at racecourses across Yorkshire, and even appeared on TV as an extra. He appeared in shows such as Emmerdale, Shameless, Heartbeat and the Royal but said knowt.

Apart from beer, and he liked it well enough, Steve also enjoyed good food and was a member of the SAS, the Sausage Association Scammonden, which often met at the 'Dog' at Sowood.

Steve's funeral took place at the Huddersfield Crematorium on August 5<sup>th</sup> with over 100 of his friends in attendance to pay their respects. Afterwards, in appreciation of Steve's interest in buses, two heritage buses, a AEC Regent V provided by Lance Blackman and a Dennis Dart by John Wright, ferried well-wishers back to the Dog & Partridge to raise a glass in his memory. It was a spectacular send off. Steve was a fascinating character and a good friend to many. He will be sadly missed by all who knew him and especially his family. RIP.

Bob Tomlinson & Andrew Wright

**CAMRA**  
Pub  
of the  
Season  
2013

# THE GEORGE INN

Upper Denby

**CAMRA**  
GOOD  
BEER  
GUIDE  
2015/16

Ale Talk Newsletter

Huddersfield CAMRA Rural Pub of the Year 2016

Price 0d



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FAMILY OWNED FREE HOUSE**



We are extremely proud to be the  
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**RURAL PUB**  
of the **YEAR 2016**

With thanks to the Huddersfield Branch  
members for their continued support  
\*\*\*\*\*

**JAZZ**  
AT THE GEORGE

The First  
Thursday  
of Every Month  
From 8.30pm  
\*\*\*\*\*

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a d v a n c e  
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Monday  
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From 8.30pm  
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Friday & Saturday 12.00pm - 11.30pm  
Sunday 11.30am - 10.00pm  
Bank Holiday Mondays 12.00pm - 10.30pm  
\*\*\*\*\*

The George Inn, 114 Denby Lane, Upper Denby  
Huddersfield, West Yorkshire HD8 8UE  
www.thegeorgeinn-upperdenby.co.uk  
Tel: 01484 861347

## Spring Pub of the Season

The Spring Pub of the Season award has been won by The Yeaton Cask at Kirkheaton. It is a traditional village pub which is at the heart of the community, providing a place where people can meet and enjoy a drink together. The pub is a family run pub which is owned and run by Jane Robson, who is well-known for the quality of her cask ales.

The Yeaton Cask, formerly the Junction Inn, has been transformed into a genuine free house by Jane, who has spent time and money in achieving her dream pub. Jane has a wealth of experience in the pub trade and has previously run Good Beer Guide pubs in the past.

The pub is light and airy with the backdrop of striking exposed walls taken back to their original stone, new fireplaces and a mixture of stone tiles and wood flooring. The décor is modern and contemporary with a warm and traditional feel. Outside at the back of the pub is a furnished terrace ideal for those hot Summer days.

The Yeaton Cask serves two regular beers, one of which is the house beer from a West Yorkshire microbrewery. The house beer's identity is a closely guarded secret – so a challenge for you beer experts. There are also four ever changing guest beers sourced countrywide including a dark beer. Hawkhead beers are usually available plus some local and regional microbrewery beers. The beers are always well cared for and kept in tip-top condition on the bar, a fact which has resulted in The Yeaton Cask being listed in the newly published 2017 CAMRA Good Beer Guide. This is all down to good cellarmanship and service shown by Jane and her staff.

The pub is family and dog friendly and occasionally hosts live music. It does not do food other than snacks and is essentially a quiet pub where you are encouraged to talk amongst friends or simply chill out and watch the Sports on the wide screen TVs.



Branch Chairman Neil Kelly (left) presenting Jane Robson with her POTS Award with Pubs Officer Geoff Wignall (right)



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

August 2016

Dear Member,

For the past 20 years Huddersfield CAMRA has organised an annual beer and cider festival –Oktoberfest, which we hold at the APNA Centre, Huddersfield (behind the fire station).

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

I am writing in the hope that you could spare a day or two over the festival period (27 Sept to 2 October 2016) and help with these activities. We offer a £5 beer voucher to any member who helps out at a session. Don't worry if you are new to this as full training will be given on the day.

If you would like to help just fill in the form below, ticking the sessions you can do, and send it back to me at the above address. Please reply by 20th September to give us plenty of time to work out our rotas. (Please note we can only employ CAMRA members)

Kind regards  
 Jan Speight  
 Staffing Officer

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

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

	Tue 27 Sept		Wed 28 Sept		Thu 29 Sept	Fri 30 Sept		Sat 1 Oct		Sun 2 Oct	
	Morn	Aft.	Morn	Aft	Eve.	Aft.	Eve.	Aft.	Eve.	Morn.	Aft.
Van driver	9.00 - 16.30									9.00 - 16.30	
Setting up/ dismantling	9.30 – 12.30	13.00 – 16.30	9.30 – 12.30	13.00 – 16.30						9.30 – 12.30	13.00 – 16.30
General					5.45 – 10.30	11.45 – 18.00	18.00 – 23.00	10.45 – 18.00	18.00 – 23.00		
Door					5.45 – 10.30	11.45 – 18.00	18.00 – 23.00	10.45 – 18.00	18.00 – 23.00		
Bar work – cider					5.45 – 10.30	11.45 – 18.00	18.00 – 23.00	10.45 – 18.00	18.00 – 23.00		
Bar work – ale					5.45 – 10.30	11.45 – 18.00	18.00 – 23.00	10.45 – 18.00	18.00 – 23.00		

## Huddersfield CAMRA Oktoberfest Beer, Cider & Perry Festival 2016

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

The APNA Leisure Centre is conveniently situated on Spring Grove Street, next to the Sikh Temple and behind new Huddersfield Sports Centre on the ring road. The venue is central to the town not far from the Grove pub and a 5 to 10 minute walk from both the Bus and Railway Stations. There is ample parking, level wheelchair access, disabled toilet facilities and plenty of space and seating.

The festival will open on **Thursday 29<sup>th</sup> September** from **6pm to 10.30pm**; all day **Friday from 12 noon to 11pm**, and all day **Saturday from 11am to 11pm**. Look out for the posters flyers and beer mats in your local pub or club.



There will be approximately **60 real ales** on offer. The Oktoberfest will be supporting the Local initiative by including Huddersfield microbreweries and the best regional brewers. In addition, there will be beers from other areas of the country. Expect to see a wide range of beer styles to suit every palate.

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

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

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

Membership of CAMRA allows you reduced admission to most CAMRA festivals and to promote this there will be concessions to those joining at the festival. Admission to the festival is **FREE for CAMRA members** and £3 for non-members. There are refundable festival glasses with 1/3<sup>rd</sup>, ½ pint and 1 pint measures.

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

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

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## Summer Pub of the Season

The Junction Inn at Kirkburton, known colloquially as the `Junk`, has been voted Huddersfield CAMRA's Summer Pub of the Season 2016. This is the pub's first local CAMRA award and it recognizes the quality of the real ale served by the staff.

Located on Paddock Road at the junction with Turnstall Road, the `Junk` is a family run pub with a good local following. The pub has been run as a Free House by Rachel Stanley, licensee, since December 2015 and in that time, the beers and their quality have markedly improved. Currently, there are four handpumps serving Tetley Bitter, the house beer Junk Best Bitter, White Lion Bitter originally from Bob's Brewing Co., and an ever-changing guest ale drawn from a regional brewer. On the night of the presentation this was Oakham Citra. All the beers are kept in tip top condition and served by members of Rachel's family who also double as the bar staff.

The interior of the pub is smart with a modern open plan design and wooden flooring. There is a long central bar with drinking areas to the left and to the right. These have fireplaces and widescreen TV's for watching SKY sport while the area in front of the bar has a mixture of high tables with stools and traditional tablets and chairs. There is also a small private room available for meetings. To the rear of the pub is a small beer garden and to the front, an area with decking for enjoying a drink and for off road parking.

The `Junk` has a good sports following as attested to by the fine collection of trophies on the shelves by the bar. The pub has a darts and dominoes team and supports the local Kirkburton football team. During the summer the `Junk` holds its `Junkfest` featuring live music from local bands, a BBQ and outside bar serving real ale.

The Pub of the Season award was presented to Rachel on behalf of the Branch by Bob Tomlinson, Branch Contact. In praised her staff for their help in winning the award, Rachel said they all shared in her vision of creating a bar in the heart of Kirkburton that would appeal to everyone. This she has done.



Branch Contact Bob Tomlinson (left) presents Rachel Stanley (licensee) with the POTS award

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## Pressing Issues

Welcome to Pressing Issues and to CAMRA's Cider Month? Apple harvesting will soon begin in earnest around the cider makers of Huddersfield and the rest of Britain. Rob North at Pure North Cider Press, Deanhouse, says that it's going to be a bumper year so expect much of the good stuff around in the Spring! In fact, Rob tells me that his main orchard just near the Ciderpress Café will yield around twenty tonne this year, which means there'll be a lot of pressing to do soon. This will mean that 6 years of hard work will come into fruition as an orchard he planted from scratch finally meets its potential. Well done Rob!



Pure North will be holding its ever-popular Apple Day event on the 8<sup>th</sup> October at the Ciderpress. There'll be music, food and an apple display. There'll even be a small press for the little cider makers to get to grips with. And, of course, a great selection of Rob's cider and apple juice.

'Udders Orchard will once again be collecting unwanted apples to make their award-winning real cider, so don't take any to the tip, call Dave on 07817367752 instead! Apples should be fit to eat, although they need not taste nice to eat!

This year they have been selling Lindley Gold (6%, dry), Luddite (6.3%, dry) and the perennial Whisky Cask Cider (6.5% Dry). Dave will be hoping to capitalize on the bumper crop in the hedgerows and the gardens of Huddersfield (and beyond).

'Udders Orchard will be helping at Lindley Apple Day, which is now in its 4<sup>th</sup> year and on the 15<sup>th</sup> October in Lindley Village centre. There will be apple pressing, an apple display, pruning and planting help, and activities for the children such as a trail around the village. Hopefully some of the pubs will be selling real cider too!

I don't think that I have talked about the origins of apple day and the events that inspire both Pure North and Lindley's Apple Day festivities so please read from the pages of Common Ground (the original organisers)

### Apple Day

Apple Day, 21 October, was launched in 1990 by Common Ground. The aspiration was to create a calendar custom, an autumn holiday. From the start, Apple Day was intended to be both a celebration and a demonstration of the variety we are in danger of losing, not simply in apples, but in the richness and diversity of landscape, ecology and culture too. It has also played a part in raising awareness in the provenance and traceability of food. The first Apple Day celebrations, in the old Apple Market in London's Covent Garden, brought fruit to the market after 16 years' absence. Forty stalls were taken. Fruit growers and nurseries producing and selling a wide variety of apples and trees rubbed shoulders with juice-and cider-makers, as well as writers and illustrators with their apple books. Representatives of the WI came laden with chutneys, jellies and pies. Mallorees School from North London demonstrated its orchard classroom, while the Hertfordshire & Middlesex Wildlife Trust explained how it manages its orchard for wildlife. Marks & Spencer helped to start a trend by offering tastings of some of the 12 'old varieties' they had on sale that autumn. Organic growers were cheek by jowl with beekeepers, amidst demonstrations of traditional and modern juice presses, a calvados still and a cider bar run by the Campaign for Real Ale. Experts such as Joan Morgan identified apples and offered advice, while apple jugglers and

magicians entertained the thousands of visitors – far more than we had expected – who came on the day.

For two weeks before Apple Day, in a marquee on the Piazza, Common Ground exhibited the photographs of West Country Orchards we had commissioned from James Ravilious alongside a display of more than 100 different apple varieties. People were amazed at the diversity of shapes, sizes and colours. We also offered lunchtime tastings of some of the varieties on show, and many people bemoaned the lack of such choice on supermarket shelves.

We will never know just how many people came to that first celebration – it was certainly thousands and even now we meet people who effuse about it as a memorable event. Many wanted it to be repeated, but our intention was to spread the idea far and wide, encouraging people to celebrate Apple Day for themselves in their own city, village, parish, allotment or garden orchard.

And so the tradition of Apple Day began. Over the next few years, the number of events being organised around the country grew from more than 60 in 1991 to 300 by 1997 and over 600 in 1999, some attracting thousands of people. Apple Day has played a part in raising awareness not only of the importance of orchards to our landscape and culture, but also in the provenance and traceability of food. It has been one impetus behind the developing network of farmers' markets and is helping people everywhere to discover they are not alone in valuing the links between food and the land, between natural resource use and the impact we have on nature.

We have used the apple as a symbol of what is being lost in many aspects of our lives and shown that anyone can take positive action towards change. Over the years, Apple Day has been celebrated in a wonderful variety of ways by a diverse range of people. Doctors' surgeries, coronary support groups, and the Cancer Research Campaign have taken Apple Day as a novel way of encouraging healthy eating. Each year, alongside tasting, juicing, baking, pruning and grafting, an imaginative array of games and creative activities have flourished – ranging from simple apple printing to mummers' apple plays, new songs and poetry evenings. But invariably, year after year, the most popular event is the display, tasting and buying of numerous varieties of apples and the presence of an expert to aid identification.

*commonground.org.uk/apple-day/*

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## **LocAle Brewing**

Huddersfield has two more new breweries, the Bareface Beer Company at Golcar and the Bear North Brewing Company based in Denby Dale. A third microbrewery in Holmfirth has been talked about but as yet it is not brewing in the town and its beers are being brewed and bottled at a microbrewery in Cumbria.

### **Bareface Beer Co. Tel: 07792 443200**

The Bareface Beer Co. is the latest microbrewery to set up in the area. Jack Pickering, the owner and brewer, started out as a homebrewer in 2013 but only took his first steps at commercial brewing this year. Currently, Jack is 'cuckoo' brewing at the Golcar Brewery and producing a limited number of cask and bottled beers.

The first of his three core beers is Black Cardamom Ale (4.4% abv). This is a light brown ale described as flavourful, fruity and spicy. The beer was initially launched at the Olive Branch Inn but will be making its festival debut at the Calderdale Beer festival at Hebden Bridge this September.

The other two beers planned are India Pale Ale (5.6% abv), an American style IPA brewed with citrus hops to give a tropical bitter flavour, and Table Beer (3.0% abv), a light refreshing bitter with a hoppy character. Jack plans to bottle each of his beers and produce monthly specials.

### **Bear North Brewing Co. Tel: 01484 767954**

The Bear North Brewing Company is a nanobrewery based at the home of Glyn Barker in Denby Dale. Glyn has been a home brewer for the last 2½ years but only started full mash brewing in the last 12 months on his 50L brew plant. All his output is produced as bottle conditioned beer.

Currently, Glyn produces seven different brews. These are: Bruin (4.3% abv), a classic English bitter pale ale using North down hops and a combination of pale ale malts; Black (5.2% abv), a rich chocolate porter; Ursea Major (6.0% abv), a red IPA; Golden (5.2% abv), a hoppy blond ale brewed with Boadiccea hops; Nanook (5.5%), a Bavarian style weissbier; Grizzly (6.0% abv), an American IPA brewed with Citra and Amarillo hops; and Arcadia (5.2% abv), a raspberry Marzen beer brewed with fresh raspberries. For more information on the bottled beers contact Glyn at [info@bearnorthbrewing.co.uk](mailto:info@bearnorthbrewing.co.uk)

### **Beer Ink Brewing Co. Tel: 07885 676711**

Ryan produced two specials for the Star's Summer beer festival. These were based on the existing Pin Up recipe and were Pin Up Citra (4.0% abv), dry hopped with Citra hops and Pin Up Kiwi & Mint (4.0% abv), produced with the addition of Kiwi fruit and fresh mint. Both very good.

A barrel-aged fruit sour beer called One Armed Bandit (9.6% abv) was produced for the Bath Hotel, Sheffield Tramlines beer festival. This contained fresh strawberries, basil, lemon and vanilla pods added to a 12 month barrel aged IPA. The result was curiously drinkable and a cask retained for the last brewery open day had a complex fruity herbal taste probably resulting from the basil.

Legion (5.5% abv), a red ale, was a special brewed for the Mayor of Kirklees charity, the Royal British Legion. Half of the profits from its sale were donated to the charity.

The latest new beer is Mehndi (5.2% abv), a brown ale, with a good malty base balanced by a moderate hoppy bitterness.

### **Briggs Signature Ales. Tel: 07427 668004**

Just two new specials reported for the Star's Summer beer festival. These were Quint Hop (3.9% abv), a dry hopped bitter and Cherry Darling (3.9% abv), a pale bitter containing fresh cherries. As usual, an excellent pale hoppy bitter with that hop twist from the dry hopping.



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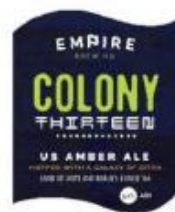
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## **Empire Brewing. Tel: 01484 847343, 07966 592276**

The brewery took a bar at the Huddersfield Food & Drink festival. It was a busy affair with plenty of new beers on offer and T-shirts for the fans.

Sultan (4.3% abv) was a pale hoppy bitter brewed with Columbus and New Zealand Pacific Jade hops. It was zesty with sherbert and liquorice flavours and an aroma of spicy lemons. A bit like drinking 'sherbert fountain' hop bitter.

Gone Native (4.1% abv), was pale, fruity and hoppy with pine and plum flavours resulting from a generous dry hopping of Bravo hops. Milk Stout was a smooth, creamy and rich milk stout with a fruity hoppy and lactose finish. Minute Man (4.0% abv), blond beer with grapefruit and floral taste; and Crown Jewel (4.0% abv), a US hopped pale ale, have also been available.

On the festival scene, Twisted Melon (4.1% abv) and Gone Native both featured at the recent Outlane Golf Club beer festival and Twisted Melon appeared at Peterborough beer festival.

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

A few new beers have been produced in the Cyclops range of beers. These include Cyclops Mount Hood (4.4% abv), Cyclops Galaxy (4.4% abv), Cyclops Saaz (4.4% abv) and Cyclops First Gold (4.4% abv), all brewed as single hop varieties. Most are available as bottle conditioned beers from the usual outlets.

There is a new beer out called griffin (4.0% abv). This is a hefeweizen unrefined, unfiltered, full bodied Bavarian style wheat beer. It is an excellent beer and best served chilled.

The Belgian Brown has been renamed Bokkenrider, named after Belgian devils that ride across the skies on flying goats! The cask version is a 4.0% abv brown ale.

A special was produced for the recent Hall Bower beer festival called Fenella (4.2% abv), a bitter with tiger overtones(?)

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

Havelock IPA (6.5% abv) is the latest new beer to be produced and will be launched at the Huddersfield Oktoberfest at the end of September. The IPA is described as a deep golden pale ale with a fruity, citrusy, orange aroma and taste. It is brewed with a touch of Curaçao orange and coriander to give a spicy orangey flavour.

Interceptor Strong Ale (5.7% abv) will be making a welcome return in October and there might even be a Porter on the horizon.

The other good news is that the brewery has found a new home close by at Heath House Mill at Bolster Moor. The mill will give the brewery the capacity it needs to brew and store its casks. Once established, expect to see new beers in the New Year.

The brewery is hoping to have some new beer mats out later this year after holding a completion to design a new one.

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

Vinification (6.1% abv), is a white grape wheat beer with grape juice added during fermentation. It has a super malt body featuring 50% wheat and 50% extra pale malt balanced with Huell Melon hops. Gewurztraminer, Viognier and Sauvignon Blanc grape juice is added after fermentation and then it is dry hopped with Huell Melon and Nelson Sauvignon hops before adding lemon and orange Curaçao. High Wire Oz (5.5% abv) is an all Aussi version of this West Coast Pale ale.

Holy Oak (7.7% abv) is a collaboration brew with Gigantic Brewing Co. from Portland, Oregon, and is available in a massive 650ml bottle. Another collaboration beer is It's Magic (5.0% abv), an American Brown ale brewed with Fyne Ales from Argyll, Scotland. Magic Rock also produced a beer with Thornbridge brewery called Exalted (4.5% abv), an Altbier style beer for the Thornbridge Peakender festival in July. Shredder (4.5% abv), described as a smashable wheat beer, and made in collaboration with Orange mountain Bikes. It contains 50% wheat in the grist and is brewed with

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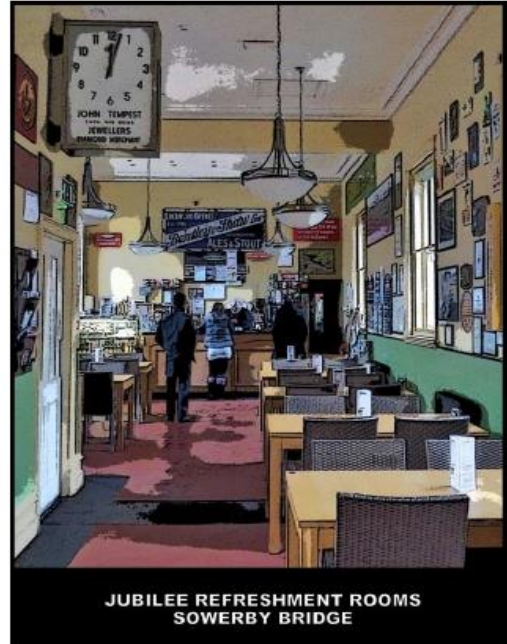
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the addition of coriander seed, Curaçao orange, lemon peel and mandarin juice. It's zesty!

Rule of Thirds India Pale Ale (6.4% abv) is a combination of Siren's, Magic Rock's and Beavertown's flagship IPAs which creates something entirely new yet distinctly similar.

Common Grounds (5.4% abv), a triple coffee porter, is now available in cans.

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

A few new cask beers reported include: Serious Blendin' Vol 2 (4.2% abv), a pale ale brewed with Bravo, Chinook and Argentinian Cascade hops; U235 (4.3% abv) – not the U-Boat but the Uranium isotope U<sup>235</sup>. The beer was brewed by a nuclear physicist and was a very pale ale using super pale malt and tropical hops. Others include: US Premium (4.5% abv), brewed with Centennial, Summit and Chinook hops; Argentinian Cascade (3.8% abv), single hop variety grown in Argentina producing a very pale ale with hints of lemon zest and citrus fruit; Mozacca Blanc (4.6% abv), a very pale ale with grapefruit aroma, good bitter taste with hints of lime and tropical fruits; Dunter (4.4% abv), a pale ale with fruity hop nose and bitterness with hints of pineapple and citrus; and Hercules Mosaic (3.9% abv).

For the Star's Summer beer festival there were two specials brewed to celebrate Adam's and Sarah's (who help out the festivals) graduation from university. These were Gradu`Ale'tion (3.9% abv) and It Takes Two! (4.3% abv).

The latest beers are Into Orbit (4.3% abv), a golden US/NZ hybrid ale with a distinct hop aroma due to Orbit hops giving hints of Nelson Sauvignon, and Hop on Board (4.6% abv).

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

A few new beers have been reported recently. These include: Pet Rat (3.5% abv), an amber coloured bitter; Mr Ratty (4.8% abv), a vanilla milk stout; Regal Rat (5% abv), a grapefruit IPA and Green Rat (4.8% abv), a 'green' hopped bitter using fresh cut Goldings hops harvested within 24 hours of brewing; and Fraternity (4.7% abv), a brown ale collaboration with Fernandes brewery at Wakefield.

Running up to Christmas there will be some totally new beers to look out for. Sewer Rat (4.5% abv) is an American brown ale flavoured with chinook hops; Rat Burglar (3.8% abv) is a dry hopped golden ale; Rattus Norvegicus (4.5% abv), aka the Norwegian rat, is an unfiltered tropical pale ale with Citra hops to give a grapefruit aroma and taste; and Wharfe Rat (4.4% abv) is a pale ale hopped with New Zealand Waimea hops.

Other old favourites include Black Death (6.5% abv), a Brandy stout and After Rat Mint (5.2% abv), a mint chocolate stout. And if you are lucky enough to catch it, Grapes of Rat (10% abv), a Cabernet Sauvignon cask-aged barley wine. This was brewed almost a year before the Rat's 1000<sup>th</sup> brew and only a small amount has ever been made available. Most has been ageing in wine casks ready for this Christmas.

On the festival front, Rug Rat (3.5% abv) a milk chocolate mild appeared at the Nook Summer beer festival and Queen Rat (5.0% abv), White Rat (4.0% abv) and Rat in Me Kitchen (4.0% abv) featured at the recent Outlane Golf Club beer festival.

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

Lisa has been busy with a new crop of beers. These include: Lord Nelson (3.8% abv), described as a bright and bold beer with a grapefruit flavour and pine aroma; Aces High (5.0% abv), a single hopped IPA brewed with Sorachi Ace hops to give a citrusy, fruity, herbal and dill aroma and flavours; Dandelion Mild (3.7% abv), a dark mild brewed with dandelion leaves and roots; Spiced Pear and Plum (4.0% abv) and Raspberry Ripple (4.4% abv).

Banana Oatmeal (4.5% abv) was brewed using real bananas and a mixture of oatmeal, pale malt and rye malts and hopped with Bravo hops. The resulting beer had a good oaty, malty hop balance with a sweet banana flavour and aroma. The beer featured at the recent Nook summer beer festival and the Outlane Golf Club beer festival.

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The latest beers are: Court Jester (4.8% abv), an all British pale ale brewed with UK hops and Fly Weight (3.9% abv), brewed in honour of Nicola Adams MBE, the Leeds born female boxer.

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

The brewery has now opened its long awaited brewery Tap in Unit 2, the building next to the brewery. Andrew and James plan to install a 20 barrel brew plant later in the year. The plant has been commissioned from ABE ( American Brewing Experience) and utilises a steam boiler for brewing. A canning and bottling line is also planned for. All this will be visible from the Tap tasting room. The Tap is open at weekends and from 5pm on Thursday and Friday evenings.

Currently, there are two handpulls for cask ales and 10 taps for keykegs. The full range of beers is now available to try and new beer are introduced on a regular basis.

New beers reported include Saison Aramette (4.9% abv) and Mauna Kea (6.5% abv), an Hawaiian IPA with a good hop and tropical fruit punch.

**Three Fiends Brewhouse. Tel: 07810 370430**

The latest new beer is called Bad Uncle Barry (4.2% abv). This is a West Coast Pale Ale with a big hop flavour and aroma which will be making its debut at the Huddersfield Oktoberfest. Another new beer due out in October is the long awaited Voodoo (6.0% abv), a chocolate chilli stout. This will be predominantly sold as a bottled beer but casks may be ordered on request.

The brewery's bottled beers are on sale at the Beer Shack, Hinchliffe's Farm Shop and Bolster Moor Farm Shop.

# DUSTY MILLER



- Milltown Brewing Co's Brewery Tap
- Always serving 6 Hand Pulled Real Ales
- Rotating Guest Ales from Local and Regional Brewers
- Selection of Fine Wines, Coffee and Tea Served
- Walkers and Dogs Always Welcome

Voted CAMRA Spring Pub of the Season 2015



2 Gilead Rd, Longwood, Huddersfield, HD3 4XH

[www.dustymillerlongwood.com](http://www.dustymillerlongwood.com)

## CALDERDALE BEER AND CIDER FESTIVAL 2016

The Halifax and Calderdale Branch of CAMRA will be commemorating the 175<sup>th</sup> anniversary of the Calder Valley Railway Line at this year's beer festival and have sourced many railway themed beers as well as specially commissioned brews, with railway names, from establish breweries.

All nine of the Calderdale breweries will be represented as well as forty one other regional and national breweries.

The festival, held in Hebden Bridge Town Hall for the second year running, will take place from Thursday 22<sup>nd</sup> to Saturday 24<sup>th</sup> September 2016. As well as cask ale, customers will also be offered a choice of draught cider and perry. Hot and cold food will be served from the Town Hall Café until 9pm on every day of the festival.



**CAMRA - HALIFAX & CALDERDALE BRANCH**  
Presents the



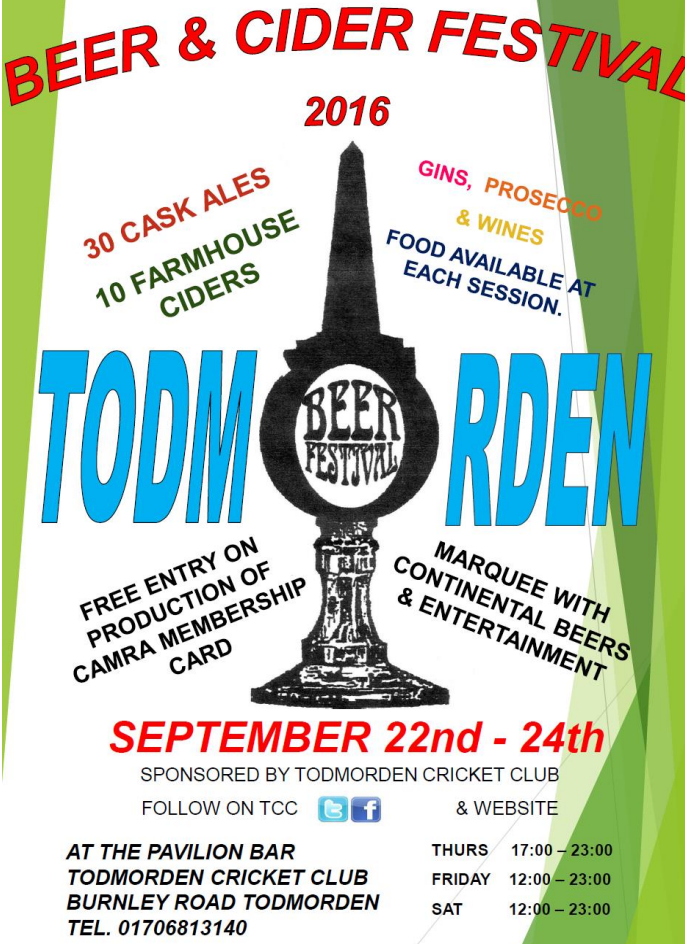
**CALDERDALE BEER & CIDER FESTIVAL**

**HEBDEN BRIDGE TOWN HALL**  
ST. GEORGES STREET, HEBDEN BRIDGE, HX7 7BY

**THURS 22<sup>ND</sup> - SAT 24<sup>TH</sup> SEPTEMBER 2016**  
THURSDAY 2PM - 10PM (£1 Entry - Free entry CAMRA members)  
FRIDAY 12 NOON - 11PM (£2 Entry - £1 entry CAMRA members)  
SATURDAY 12 NOON - 6PM (£2 Entry - £1 entry CAMRA members)  
SATURDAY 6PM - 10pm - Free entry for all

- OVER 50 REAL ALES, CIDERS & PERRIES.
- RAILWAY THEMED ALES TO CELEBRATE THE 175TH ANNIVERSARY OF THE CALDER VALLEY LINE. SOME SPECIALLY COMMISSIONED ALES.
- HOT AND COLD FOOD AVAILABLE UNTIL 9PM.
- WHEELCHAIR ACCESS.
- ONLY GUIDE DOG/ASSISTANCE DOGS ALLOWED. SORRY NO CHILDREN.

For more information go to <http://www.hxcalderdalecamra.org.uk/>



**BEER & CIDER FESTIVAL**  
2016

30 CASK ALES  
10 FARMHOUSE CIDERS



GINS, PROSECCO & WINES  
FOOD AVAILABLE AT EACH SESSION.

**TODMORDEN BEER FESTIVAL**

FREE ENTRY ON PRODUCTION OF CAMRA MEMBERSHIP CARD

MARQUEE WITH CONTINENTAL BEERS & ENTERTAINMENT

**SEPTEMBER 22nd - 24th**  
SPONSORED BY TODMORDEN CRICKET CLUB

FOLLOW ON TCC   & WEBSITE

AT THE PAVILION BAR  
TODMORDEN CRICKET CLUB  
BURNLEY ROAD TODMORDEN  
TEL. 01706813140

THURS 17:00 - 23:00  
FRIDAY 12:00 - 23:00  
SAT 12:00 - 23:00



**FOX & GOOSE**  
CO-OPERATIVE PUB

1<sup>st</sup> CO-OPERATIVE PUB IN WEST YORKSHIRE  
Halifax CAMRA Winter Pub of the Season 2015

**Winter Beer Festival**  
18<sup>th</sup> - 20<sup>th</sup> November

- Locally Brewed House Beer
- 6 Rotating Guest Ales & Ciders
- All Cask Ales under 5% abv are £2.50
- Mon to Fri 12noon - 4pm
- Large range of Bottled Lagers & Ciders
- Lined Glasses to ensure a Full pint
- Quiz - Monday 9pm
- Regular Music Sessions
- Sunny Beer Garden
- Open from 12 Noon daily

[www.foxandgoose.org](http://www.foxandgoose.org)  
7 Heptonstall Road, Hebden Bridge HX7 6AZ

## Local and Regional Beer Festivals

1 <sup>st</sup> – 3 <sup>rd</sup> Sep		Elsecar BF, Milton Hall, Fitzwilliam St, Elsecar, Barnsley, S74 8EZ Thu 5pm – 10pm; Fri & Sat 12noon – 10pm
14 <sup>th</sup> – 17 <sup>th</sup> Sep		York BF, Knavesmire, Course Enclosure, Knavesmire Rd, York Y023 1EX Wed 5.30pm – 11pm; Thu – Sat 12noon – 11pm
16 <sup>th</sup> – 17 <sup>th</sup> Sep		6 <sup>th</sup> Rastrick BF, St John's Church Hall, off Gooder Lane, Rastrick, Brighouse, HD6 1HN. Fri 3pm – 10.30pm; Sat 1pm – 10.30pm.
22 <sup>nd</sup> – 24 <sup>th</sup> Sep		Calderdale BF, Town Hall, St George's St, Hebden Bridge, Halifax HX7 7BY Thu 2pm – 10pm; Fri 12noon – 11pm; Sat 12noon – 11pm
22 <sup>nd</sup> – 24 <sup>th</sup> Sep		Todmorden BF, Todmorden Cricket Club, Burnley Rd, Todmorden. OL14 7BS Thu 5pm – 11pm; Fri & Sat 12noon – 11pm.
22 <sup>nd</sup> – 25 <sup>th</sup> Sep		The Navi BF, Navigation Tavern, 6 Station Road, Mirfield, WF14 8NL Normal opening times.
23 <sup>rd</sup> – 25 <sup>th</sup> Sep		Scottish BF, The Sportsman, 1 St John's Rd, Huddersfield HD1 5AY Normal opening hours.
29 <sup>th</sup> Sep – 2 <sup>nd</sup> Oct		19 <sup>th</sup> Scunthorpe BF, Royal Hotel, Doncaster Rd, Scunthorpe DN15 7DE Thu 3.30pm – 11pm; Fri & Sat 12noon – 11pm; Sun 12noon – 4pm.
29 <sup>th</sup> Sep – 1 <sup>st</sup> Oct		Oktoberfest, Apna Venue, Leisure Centre, Spring Grove St, Huddersfield, HD1 2NX. Thu 6pm – 10.30pm; Fri 12noon – 11pm; Sat 11am – 11pm.
7 <sup>th</sup> – 8 <sup>th</sup> Oct		5 <sup>th</sup> FestivAles BF, Bailiff Bridge Community Centre, Victoria Rd, Brighouse, HD6 4DX Fri 5pm – 11pm; Sat 12noon – 11pm.
7 <sup>th</sup> – 9 <sup>th</sup> Oct		Yorkshire Craft BF, The Cricketers Arms, Cluntergate, Horbury, WF4 5AG Normal opening hours.
7 <sup>th</sup> – 9 <sup>th</sup> Oct		9 <sup>th</sup> Triangle BF, Cricket Club, Grassy Bottoms, Triangle, Halifax HX6 3NA Fri 5pm – 11pm; sat & Sun 12noon – 11pm
13 <sup>th</sup> – 15 <sup>th</sup> Oct		1 <sup>st</sup> Scarborough BF, Old Parcels Office, Railway Station, Scarborough, YO11 1TN Thu & Fri 12noon – 10.30pm; Sat 12noon - late
13 <sup>th</sup> – 15 <sup>th</sup> Oct		Wakefield BF, The Space, Waldorf way, Wakefield, WF2 8DH Thu 12noon -11pm; Fri 11am – 4.30pm, 5.30pm – 11pm; Sat 11am – 11pm
19 <sup>th</sup> – 22 <sup>nd</sup> Oct		42 <sup>nd</sup> Sheffield BF, Kelham Island Museum, Alma St, Sheffield, S3 8RY Wed 5pm – 11pm; Thu – Sat 12noon – 10pm
27 <sup>th</sup> – 29 <sup>th</sup> Oct		Rotherham BF, Rotherham College, Eastwood Lane, Rotherham, S65 1EG Thu & Fri 6pm – 11pm; sat 12noon – 11pm
17 <sup>th</sup> – 19 <sup>th</sup> Nov		Moonraker BF, Conservative Club, 19 Britannia Rd, Slaithwaite, HD7 5HF Thu & Fri 6pm – 11pm; Sat 12noon – 11pm.
18 <sup>th</sup> – 20 <sup>th</sup> Nov		Winter BF, Fox & Goose, 7 Heptonstall Rd, Hebden Bridge, HX7 6AZ Fri – Sun 12noon - late

**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.

### Cask Ale Week 2016

Cask Ale Week is a great way to:

- get more people into your brewery
- promote your beers
- get people interested in beer and the brewing process
- reward loyal cask drinkers
- introduce new drinkers to cask
- generate buzz and a celebratory feel good factor
- sell more cask!

Make sure to include the **Cask Ale Week logo** in your marketing and promotional materials. It and its components can be downloaded at <http://caskaleweek.co.uk/info-media/download-logos-and-templates/>

## 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 5<sup>th</sup> Sep</b>	Golcar Crawl starting at the Rising Sun 19.30hr; Golcar Liberal Club 20.00hr; Rose & Crown 20.30hr Junction One 21.00hr. Bus No. 301 at 19.15hr from Bus Station
<b>Mon 19<sup>th</sup> Sep</b>	Meeting at the Waggon & Horses, 16 Huddersfield Rd, Meltham, HD9 4AE for 20.00hr. Bus No. 324 at 19.10hr from Bus Station
<b>Mon 26<sup>th</sup> Sep</b>	Mild Pub of the Year presentation to the Kings Head, St George's Square, Huddersfield for 20.00hr.
<b>Mon 10<sup>th</sup> Oct</b>	Town Centre Crawl starting at The Bar Maroc 19.30hr; Commercial Hotel 20.00hr; Plumbers Arms 20.30hr; Crown Hotel 21.00hr; and finish at the Cherry Tree.
<b>Mon 17<sup>th</sup> Oct</b>	Meeting to be arranged. See Branch diary for details.
<b>Mon 7<sup>th</sup> Nov</b>	Marsh Crawl starting at the Junction 19.30hr; Marsh Conservative Club 20.00hr; Croppers Arms 20.30hr; Marsh Liberal club 21.00hr. Bus 371 at 371 from town.
<b>Mon 21<sup>st</sup> Nov</b>	Branch AGM at the Lockwood & Salford Conservative Club, 246 Lockwood Road, Lockwood HD1 3TG for 20.00hr. Bus No. 314 at 19.37hr from Bus Station

### CAMRA Regional Meetings

<b>Sat 26<sup>th</sup> Nov</b>	Woodlands Club, Doncaster Road, Rotherham, S65 1NN for 12.00hr
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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: 22<sup>nd</sup> November 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)

#### **Advertising rates:**

**Full page** £82

**½ page** £47

**¼ page** £31

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HUDDERSFIELD & DISTRICT  
CAMPAIGN FOR REAL ALE

# Oktoberfest

## Beer and Cider Festival 2016

AROUND 60 REAL ALES FROM LOCAL,  
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CIDER & PERRY BAR, HOT FOOD,  
BREWERIANA & PRODUCTS STALL.

THE APNA VENUE LEISURE CENTRE  
SPRING GROVE STREET  
HUDDERSFIELD  
HD1 2NX

THURSDAY 29th SEPTEMBER 6PM TO 10.30PM  
FRIDAY 30th SEPTEMBER 12 NOON TO 11PM  
SATURDAY 1st OCTOBER 11AM TO 11PM

**FREE FOR CAMRA MEMBERS**  
£3 FOR NON- MEMBERS

REFUNDABLE GLASS WITH 1/3<sup>RD</sup> PINT MEASURES  
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[www.huddscamra.org.uk](http://www.huddscamra.org.uk)



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FOR  
REAL ALE



**First** 

**Drink  
Responsibly**