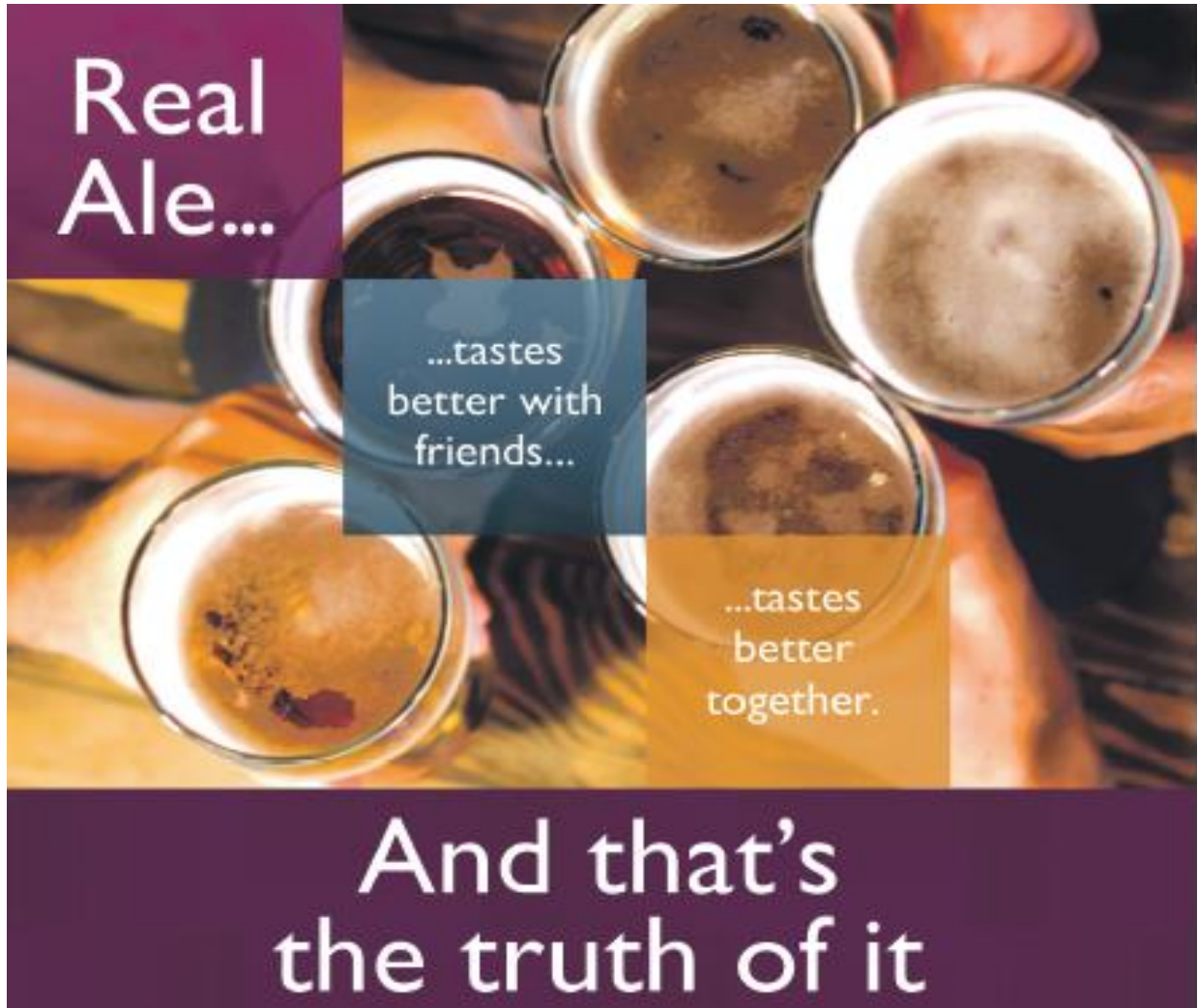




**CAMPAIGN
FOR
REAL ALE**

Ale Talk



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SPRING 2017

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Circulation 2000.

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CAMRA Good Beer Guide

2011 to 2016

Huddersfield CAMRA

SPRING Pub of the Season 2012



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CHAIRMAN'S NOTES

One particularly difficult balancing act required of CAMRA's national officials is that of promoting responsible drinking and at the same time offering pertinent criticism of the Chief Medical Officer's new recommended limits for weekly alcohol consumption. The fight against the nanny state is unrelenting and it's helpful to CAMRA that the new recommendations are a culmination of some very inexact science and pressure from the Temperance lobby, which can never conceal that its true desire is prohibition.

The most obvious flaw is that the new recommended limit of 14 units is the same for both men and women. Anyone with the most basic knowledge of human biology is aware that women are much less able to process alcohol than men. This kind of gender equality is just plain ludicrous. To further expose the suspect 'science' it is useful to expose the history of alcohol limits to the light.

The first draft limits were proposed as long ago as 1987. Dear reader, the recommended weekly maximum for men was 63 units, (equivalent to a bottle of wine daily), and 42 units for women. Arbitrarily the numbers were slashed by a third and then someone noticed that 6 units a day could see people regularly above the drink driving limit. Thus, in short order we arrived at 28 units for men and 21 for women, subsequently slashed further to 21 and 14, before the Chief Medical Officer began her most recent review.

There is also no agreement on what actually constitutes a unit of alcohol. In the UK a unit of alcohol is 8 grams. For example in Austria, a unit of alcohol is 20 grams, coincidentally about the size of a glass of schnapps. Austrians are recommended to drink no more than 168 grams per week. Translated back into English, that would equate to 21 units of alcohol per week for men. The USA recommends no more than 196 grams per week, 24.5 units, and Ireland where a unit equates to 10 grams, the recommended weekly limit is 210 grams, translating back into a UK equivalence of just over 26 units.

Apart from Islamic countries where alcohol is officially banned, I could not find a country with lower guidelines than the UK. No doubt this would please our Chief Medical Officer who believes that even the smallest amount of alcohol is harmful. Yet running parallel to this is an ongoing fall in alcohol consumption dating back over a decade and a recent academic finding that people who go to the pub and drink moderately are healthier in body and mind than those who do not. My father always said "never trust a teetotaler." Now I know why.

PAUL LAXTON, Chairman.

Award Voting for Huddersfield Branch Members Only

To be voted upon at the next Branch Meeting at the Sair Inn, Linthwaite
on Monday 10th April 2017

Huddersfield CAMRA Pub or Club of the Season Spring 2017

Nominations: **The Dunkirk**, Denby Dale; **Magic Rock Tap**, Birkby;
The Vulcan, Huddersfield; **The Parish Pump**, Huddersfield.

Name of the Pub of the Season: _____

Member's Name: _____ Membership No: _____

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

Postal votes are to be sent to: **CAMRA, 32 Long Grove Avenue, Huddersfield. HD5 9LQ**
Votes must be received no later than **Monday 10th April 2017**

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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 Corner, has been voted Huddersfield CAMRA's Winter Pub of the Season. Well done to Sam, Tara and Elaine and all the staff in achieving this prestigious award for its real ale. Despite the pub being the Mallinson's brewery tap, it also serves a range of great cask ales from new 'up and coming' micros. The aptly named house beer, Wappy Bitter 3.8% abv, is also brewed by Mallinson's. In addition, there is a range of UK and American craft beers on Tap plus bottles and cans. Upstairs there is another bar which can also double as a meeting room. An interesting menu of food is also available and a discount system operates. Do ask the bar staff for details.

The **Star** will be holding its annual **Spring Beer Festival** towards the end of March. The festival will start on the Wednesday 22nd March and run all week and finish on Sunday 26th.

The **Sportsman** is planning a '**Beats & Beer Festival**' over the weekend of the 8th – 11th June. It will feature live music with loads of great beers. More details to follow. There are also 'Meet the Brewer' nights on Wed 15th March (**Wilde Child**), Tuesday 28th April (**Brew York**) and Tuesday 25th April (**Salopian**).

The **Plumbers Arms**, near the bus station, has 8 handpulls serving a good range of real ales. There is Tetley Bitter, Bradfield Farmers Blonde and Copper Dragon Golden Pippin as regular ale with an ever-changing range of guest ales. On recent visits these have included Phoenix Wobbly Bob, Salopian Hop Twister, Elland 1872 Porter, Booth Town Hoppy Valley, plus others.

The **Magic Rock Tap** has stayed true to its commitment to real ale by increasing the number of handpulls serving cask ale from 3 to 5 and increased its beers on tap from 9 to 10. The Tap has extended its opening days and is now open Tuesday evening from 4pm to 10pm. There are tasting sessions comprising of a brewery trip, drink and bite to eat on Wednesday and Thursdays. This costs £20 each for a minimum of 8 people and advanced booking is advised. Otherwise there are brewery trips on Saturday between 2 and 3pm. If you just want to sample the beers, don't forget to ask about the Tasting Trays comprising of 6 x 1/3 pint glasses and get 10% off.

Bradley: The **Royal & Ancient** is open again 7 days a week with new tenants Steven and Libby. There are two handpulls serving Wychwood Hobgoblin as the regular ale with Jennings Cumberland as guest. The beer quality was reported to be good on a recent visit. The pub serves food and there is a Two for One option Monday to Friday. Otherwise, its Grill night Monday, Pie night Tuesday, Curry night Wednesday and Two dine together with a bottle of wine for £20 on Thursday. Note: **Tour de Yorkshire** will be passing both the **White Cross** and the **Royal & Ancient** in April and the Royal and Ancient hope to have an outside bar for refreshments. The **White Cross**, GBG listed pub, has 5 handpulls serving a range of permanent and guest ales. On a recent visit these were St Austell Tribute, Thwaites Wainwright, Theakston's Black Bull Bitter, Leeds Midnight Bell and Shepherd Neame Spitfire. The nearby **Bradley & Colne Bridge WMC** has Tetley Bitter as its regular handpulled beer.

Burnlee: The **Farmer's Arms** was reported to be selling Tetley Bitter, Black Sheep Bitter, Timothy Taylor's Landlord and Greene King Abbott on a recent visit. Temporary landlady, Nicki has now left the Farmers and Graham Nutt of the **Jacobs Well** will be taking over the management of the pub with his daughter running it.

Deanhouse: The **Cricketers** sells beers from the Marston's range and includes Marston's EPA, Ringwood Boondoggle and Banks's Sunbeam in addition to Pure North real cider.

Denby Dale: The **Dunkirk** has re-opened under new management and is reported to be selling 8 beers on handpull including two from the local Small World Brewery. The **Denby Dale Pie Hall** will be playing host to the **Lions annual beer festival** over the weekend of the 17th to 18th March. This is a great little festival and features a range of local and regional beers. Proceeds to charity.

Emley: The **Emley Real Ale festival** will be taking place over the Easter weekend of the 14th to 16th April at the **Emley Bandroom**, in Beaumont Street Emley. There will be 18 real ales and 5 ciders, with wine and food available. The festival is on the 231 and 232 bus routes from

The Rose & Crown

Golcar



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Huddersfield and the venue is not far from the **White Horse** pub. See festival file.

Flockton: The **Flockton WMC** has been demolished to make way for a new housing development. However, a new WMC is included in the plans and we can but hope it will have real ale in future.

Golcar: The **Rose & Crown** has a new landlord, Jonny Holmes, in March when the pub reverts back to the owner of the Golcar Brewery. We understand the beer range is likely to change with a more local and varied selection.

Hade Edge: The Algy Arms is selling Timothy Taylors Landlord and Algy Ale (house beer).

Harden Moss: The **Huntsman**, a Lees house, has Lees Bitter, MPA, and the winter special Plum Pudding, when last visited. The **Ford Inn** has Black Sheep Bitter on as a regular beer with two guest ales. These were Vale brewery VPA and Small World Winter Bank on a recent visit.

Hepworth: The **Butchers Arms** sells Timothy Taylors Landlord, Bradfield Farmers Blonde, Black Sheep Bitter and a local guest beer which was Bradford brewery Northern Soul on a recent visit.

Holmbridge: The **Bridge Inn** was selling Thwaites Wainwright, Bridge Blonde, American Pale, and Vanilla Stout and a guest ale, Wychwood Hobgoblin Gold. **The Stumble Inn** was reported to be selling Tetley Bitter, Copper Dragon Golden Pippin, Black Sheep Bitter and Small World brewery Thunderbridge Stout on a recent visit. Not much change.

Holmfirth: The **Nook** will be holding its annual **Spring Beer Festival** over the weekend of the 6th – 9th April featuring once more a selection of Nook beers and beers from new and established breweries. The usual conditions apply with food and music to keep you going. **Brambles** has re-launched itself with a new look. There are 3 handpulls serving Brambles Blonde, Bitter and American Pale Ale and 3 guest ales. The pub is also planning to hold a **mini beer festival**

featuring about 12 to 15 beers to coincide with the **Holmfirth Folk Festival** later in May over the weekend of the 5th – 7th May. **Y's Bar & Snap** had Bradfield Farmers Blonde and Copper Dragon Golden Pippin. The **Old Bridge** was reported as selling Tetley Bitter, Copper Dragon Golden, Black Sheep Bitter, and Moorhouses White Witch. The **Elephant & Castle** has Tetley Bitter and Sharps Doombur as regular with two guest beers Phoenix Bah Humbug and Sharps Atlantic.

Gonzo's bar had Small World Brewery's Long Moor Pale and Magic Rock Ring Master on recently. The **Postcard** is reported to be selling Tetley Bitter and Pony Express (house beer) Exeter Brewing Co Falls Over, Wells Bombardier and Marston's Pedigree. The **Catch** fish restaurant serves excellent fish dishes and also has three handpumps serving an every changing choice of real ale. On a recent visit there was Saltaire White Xmas, Roosters 3 French Hens, and a house beer called Clam Dunk Bitter.

Jackson Bridge: On a recent visit The **Red Lion** was serving Woodforde's Reedlighters, Hook Norton Greedy Goose, Tetley Bitter, Bradfield Farmers Blonde and Belgian Blue. All reported to be on good form. The pub is reported to be Cask Marque accredited. Sunday afternoon hosts live music and B&B facilities are available. **The White Lion** was reported to be selling Tetley Bitter, Bradfield Farmers Blonde, Black Sheep Bitter and Leeds Pale Ale. Also good beer.

Linthwaite: **The Sair Inn** has seen a new lease on life and has once more reverted back to the good old days when the bar was decked with a full range of Linfit Ales, all served in excellent condition. On a recent visit, during atrocious weather, the pub was packed and there were roaring real fires in all four rooms. The full beer range was available, except the once famous Enoch's Hammer barley wine. A few beers to mention were the Mild, Janet Street Porter, Lead Boiler, Swift, Cascade, Old Eli, Linfit Bitter, Autumn Gold, etc. Well worth a visit if you've not been for a while. The Branch will be visiting the Sair Inn on the 10th April to present the Linfit brewery with a special award to celebrate **35 years of brewing**, a major achievement for one of Yorkshire's original brew pub dating back to 1982.

Kirkburton: The 9th **Kirkburton Beer festival** will be taking place over the weekend of the 26th and 27th May at the Scout Headquarters in Hallas Road. There will be 30 real ales plus real ciders, wines and food (Pie & Peas Friday night). This is a great little festival which features both local and regional beers and is worth the visit as it coincides with the village fayre on Saturday afternoon. See the festival file for details and www.kirkburtonfest.org.uk

Elsewhere in Kirkburton, the **Foxglove** has Sharp's Doombur, York brewery Terrier, Leeds Pale Ale, Black Sheep Bitter and Marston's Pedigree on offer. **The George** was reported to be selling Ringwood Boon Doggle on a recent visit. The **White Swan** had Timothy Taylors Golden Best,

**CAMRA
RURAL
PUB
O'YEAR
2016**

THE GEORGE INN

Upper Denby

**CAMRA
GOOD
BEER
GUIDE
2015-17**

Ale Talk Newsletter

Huddersfield CAMRA Rural Pub of the Year 2016

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Huddersfield, West Yorkshire HD8 8UE

www.thegeorgeinn-upperdenby.co.uk

Tel: 01484 861347

Bradfield Farmers Blond, Moorhouses White Witch and Premier on handpull. The **Smiths Arms** had Hardy & Hanson's Rocking Rudolf, Smiths Ale (house beer) and Saddlers One Up. The **Junction** had Tetley Bitter, Bob's Brewery White Lion, Junk Bitter (house beer) and Voo South Island NZ Pale.

Marsden: **The Railway** has 5 handpulls serving beers from the Marston's portfolio of beers. These include Wychwood Hobgoblin and Hobgoblin Gold, Jennings Cumberland, Thwaites Wainwright and Marston's EPA. It is also the first port of call for the Real Ale Rail Trail revellers who descend upon the village each weekend. The **Marsden Conservative Club** has two handpulls and serves beers from the Marston's range such as Jennings Cumberland. Down the hill, **The Swan**, a Thwaites house, has 3 handpulls serving Thwaites Wainwright as regular with two seasonal guest ales such as Thwaites Dark Nights and Jennings Clean Slate. All were very good. Monthly specials and seasonal ales are available. **Peel One**, bar and restaurant, has one handpull serving Thwaites Wainwright. The **Riverhead Brewery Tap** has 10 handpulls serving a selection of 4 Riverhead beers, 3 Ossett beers and 3 regional guest ales such as Shiny Wreck, Rudgate Ruby Mild, Elland Nettlethrasher and Salamander beers. Always a popular pub with food available upstairs in the restaurant. The **Wine Bank** next door has one handpull and this is usually competently-kept Milltown Platinum Blonde. **The Shakespeare** has 5 handpulls and serves Sharpe's Doombur, Black Sheep Bitter, Wells Bombardier, and Shakespeare Bitter (house beer from Tetley) with a guest such as Black Sheep Golden Sheep. The beer was good on a recent visit. **The New Inn** on the Manchester Road Also has 5 handpulls and was serving Black Sheep Bitter, Thwaites Wainwright, Bradfield Farmers Blonde with guest ales from Dark Horse Brewery Hetton Dark Ale and Craven Bitter. All well-kept. The pub's happy hour is from 5 to 7pm Monday to Thursday with guest handpulled ale at £2.40 a pint. The **Marsden Liberal Club** has one handpull which usually serves Bradfield Farmers Blonde. The **Puleside WMC** aka **The Cot** is perched up on Old Mount Road, has two handpulls serving a regular beer Black Sheep Bitter and a guest, usually from the Nook and the Milltown breweries. Recent guest ales have included Old Mill Springs Eternal, Dark Star Hophead and Dawlish Blonde. Worth a visit when passing.

New Mill: The **White Hart** was reported to be serving Tetley Bitter and Sharp's Atlantic on a recent visit. Over the roundabout, the **New Mill WMC** was selling Bradfield Farmers Blonde and Yorkshire Farmer, both very good.

Outlane: The **Dog & Partridge** has 3 handpumps serving Taylors Landlord and Black Sheep Bitter with Thwaites Wainwright as a guest ale. **The New Inn** also has Timothy Taylors Landlord and Black Sheep Golden Sheep as regular beers. The **Commercial** usually has Bradfields Farmers Blonde as its regular beer with a guest ale. The bar at the **Outlane Golf Club** on Slack Lane has recently been refurbished making the the back room more accessible to the bar. There are two handpulls serving very good Timothy Taylors Golden Best and Cross bays Sunset. Mallinson's beers have been available as guest ales. The club intends to hold its second Summer beer festival in July following the remarkable success of last year's festival. Watch this space. The **Commercial** had Bradfields Farmers Blonde and Timothy Taylors Landlord on a recent visit. The **Outlane Bowling Club** has two handpulls and serves an ever-changing range of guest ales drawn from local and regional breweries. The **Waggon & Horses** has a good selection of ever-changing guest ales on handpump. Bradfields Farmers Blonde and Salopian Hop Twister are regular favourites with guest ales from a variety of local and regional breweries such as Salopian Oracle, Slaters HAKA, Brown Ale from Bob's Brewery at Wakefield and Boothtown Liquid Gold from Halifax. The **Swan** has 6 handpumps serving regular Thwaites Wainwright, Lancaster Bomber, Swan's Swaddle (house beer), Saltaire Blonde and Small World Brewery beers. Occasional guests include Wychwood Hobgoblin and Hobgoblin Gold.

Upper Cumberworth: On a recent visit the **Star** was serving Tetley Bitter, Bradfield Farmer's Blonde and Saltaire Blonde, all on top form.

Upper Denby: The **George Inn** has Tetley Bitter and Timothy Taylors Landlord as regular beers with guest ales available from local breweries. Recent featured breweries include Empire, Slightly Foxed, Fuzzy Duck, Northallerton, Roosters, Jolly Boys and Revolutions. The pub will be holding a Spring Auction on Easter Saturday 15th April from 8pm to raise funds for the local Denby Church.

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On Sunday 23rd April there will be a 'Sing for St George' event starting at 4pm. The next Pie & Pea walk is on Spa Sunday 7th May, keeping a centuries old local tradition alive together with Thurlston Brass Band.

Neil Roberts RIP

The Branch was saddened to learn that Neil Roberts, local Huddersfield CAMRA member, passed away peacefully on Thursday 16th February at the Huddersfield Royal Infirmary, aged 77 years.

Neil lived at Lepton and had been an active member of the branch for a number of years. Despite his advanced years, he attended branch meetings when he could and enjoyed the occasional brewery visit to Small World Brewery at Shelley. He also like to attend the annual Huddersfield Oktoberfest where he would try as many beers as possible, proudly pronouncing his personal beer of the festival.

Neil delivered Ale Talk around Lepton and Almondbury, enjoying a beer and collecting pub news as he went. He was a member of the Rowley Hill Club and a contributor to the Out and About column in Ale Talk.

Neil loved his beer and unlike most beer tickers who wrote down their beers, he used his mobile phone to photograph and record his beers from their pumpclips.

He was also a keen follower of the Cask Marque Accreditation scheme and would visit pubs and using the Cask Marque app, collect the pubs and get the T-shirt! This February, had he lived, he would have been off to Blackpool and Fleetwood for the annual beer festival which he loved to go to with his son, Chris.

Before Neil retired, he was a community pharmacist by profession. He managed a number of local chemist shops and was a prominent and respected member of the former Huddersfield & District Pharmaceutical Society, taking on a number of posts including Treasurer. He was also instrumental in organising the annual Pharmaceutical Chemist's Bowling Cup each summer.

Neil's funeral was held on Tuesday 7th March at St John's Church, Lepton at 2pm. He leaves a loving wife, Cathy, and was a much loved dad of Tim, Chris, Jon and father-in-law of Ali and Kate, and proud grandad of Amy and Sophie.





**CAMPAIGN
FOR
REAL ALE**

CAMRA 2017 AGM

MEMBERS' WEEKEND

Bournemouth International Centre
7th - 9th April 2017



Please register online at: www.camraagm.org.uk
or return form to 230 Hatfield Road, St Albans, Hertfordshire, AL1 4LW

Membership # _____	Joint Membership # (if applicable) _____
First Name _____	First Name _____
Surname _____	Surname _____
Email _____	(Closing date for postal & online registration is Friday 17th March 2017)

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

Tue AM / PM Wed AM / PM Thur AM / PM Fri AM / PM Sat AM / PM Sun AM / PM

Please circle if you have any specialist skills: first aider / cellarman / local knowledge / logistics / customer service / other

Two go Mad in the Isle of Wight.

My wife and I like to go on breaks off season and try the local pubs and public transport so the IOW seemed a perfect destination for the two of us. We booked with National Holidays and arrived at the Burlington Hotel in Sandown at approximately 6.15pm, on a wet and wild evening.

The food throughout the 4 nights was very good and we had no qualms about coming back for the evening meals of which there was plenty of choice. Our first typical thought was to get out the Good Beer Guide and find a drinking house.

The Castle on Fitzroy Street seemed a good place to start and we made our way up to the pub about a 5 minute walk away on a backstreet off High Street. Wadsworth Swordfish and Youngs Winter Warmer were tried but both seemed just the same as each other; the Winter Warmer definitely not as Nigel remembered it. The pub though was friendly enough with both cats and dogs around although Nigel did receive a good bite from the cat! We then headed back to the main street and Kings bar. Although the beers were hand pulled they were not too inviting (basically Fullers range) so we had Goddards Wight Ale in bottled form and quite reasonable too. Then it was on to our last call for the evening, the Tap opposite our hotel where Yates Undercliff was tried and very much liked, a fairly standard pub but welcoming nonetheless.

On Tuesday we decided to venture to Newport and Cowes with our £24 weekly bus ticket. This might seem a waste of money only using it for 3 days but a 1 day ticket is £10 and 2 days £15 so it made sense to buy the weekly ticket.

First call was Newport Wetherspoons, The Man in the Moon on St James Street which was very nice indeed and where we tried the Goddards Fuggle De Dum before taking a short walk to the Newport Ale House where all beers were on Barrels or Tap. A stout was tried but Carol forgot to list the name of it, pretty good though. Next was The Prince of Wales opposite the bus station. Here we had Hog Island East Coast Pale Ale - part of Shepherd Neame range - and the beer was excellent.

Taking Bus No. 1 to Cowes we arrived at the Union where a cracking afternoon was had - the landlord being an ex-local CAMRA chairman for 13 years. The pub is a bit foody like most on the island but the beers were very well kept especially the Gales Seafarers which was quite superb.

Wednesday dawned and the best day of the week weather wise so we encamped to Amazon World and the West Wight Alpacas. Obviously beer was going to come in to it at some point and so it proved. We ended up in Ventnor at night at Perks bar on the High Street. It is classed by the owner as not a real ale pub but we loved it so much we visited the night after as well. The two beers on offer were Bass No1 which is a permanent fixture and also a beer from Longmans brewery in Sussex, both very well kept. The Blenheim just down the road had Ringwood Razorback on and was ok. The only downside of the evening was the Volunteers which was closed both evening despite not being shown in GBG as having certain closed days. Our bus from Ventnor took us directly back to the hotel. Note bus numbers 2 and 3 run varying routes (timetables available from lots of outlets especially Newport bus station).

Thursday and the other Wetherspoons, S Fowler, was tried in Ryde. It was very full even before lunchtime. Here we tried Goddards and Butcombe beers - both in good condition, then to the King Lud for a swift half of Fullers ESB which was fine. This pub is practically opposite the rail, bus and hovercraft terminals. Then a 10 minute walk to the Simeon Arms, a real gem of a pub tucked away on Simeon Street. It is a fabulous locals pub and we had Wight Ales and a genuine welcome from the landlady. Next it was back to the hotel and then to our main disappointment of the week, the Caulkheads, just down the road from our hotel. We had to find the staff who were just nattering away at the back of the pub and the beer, a seasonal from Theakstons, was just about drinkable so we just had that and left.

So ended a cracking few days around this lovely island. The bus services, even in winter, are very good but just remember that single fares are very expensive and day/multi day tickets are a much better option.

Back home at around 5pm. Would we do it again? Without a thought!

Carol and Nigel Fox

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Huddersfield CAMRA Winter Pub of the Season 2012/2013

Huddersfield CAMRA Pub of the Year 2005

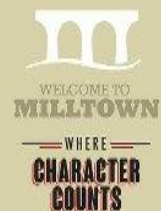
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Going to the local is good for your well-being – Official.

If anyone ever doubts going down the pub is good for you, then proof can now be found in two studies carried out by Oxford University researchers.

CAMRA believes pubs are crucial in the battle against loneliness in the UK and in combatting social isolation. National Chairman, Colin Valentine has highlighted the the huge role pubs can play in creating a safe place for people to meet socially by providing a social outlet and alleviating loneliness.

In early 2016, CAMRA commissioned a study from Oxford University, *Friends on Tap*, which showed how a community local can fill the gap left by loneliness – and help create a healthier psychological state. Research by the Campaign to End Loneliness revealed that older people experiencing loneliness miss simple everyday moments such as drinking in a pub, sharing a meal and country walks.

Even at a very low level, pubs can contribute to providing a social outlet and alleviating loneliness. Isolation can have a mood lowering effect. The simple act of getting out of the house and a change of scenery can improve your mood. Unemployment, retirement, disability, chronic depression, and staying alone indoors for days at a time can all effect your mood. If you are not able to get out and socially interact then isolation can become a problem.

Pubs are probably one of the only institutions where you can walk in off the street, buy a drink and be entitled to sit there as long as you like, with the option of talking to strangers or not, as you prefer. Walk into any Wetherspoons mid morning and you'll probably see a number of men, middle aged and older, sitting on their own, drinking a pint, reading the newspaper or watching the TV sports, often with a plastic carrier bag of shopping. To them the pub might be seen as a social club where they can meet and chat with passing acquaintances or strangers.

Even the micro-pub is to be applauded as a new social venue. Some people can't handle large, busy or noisy pubs. Micro-pubs by their nature are small intimate places. Going into pubs when it's quiet for a few pints and maybe talking to whoever's on the bar can help, even if it's talking shop about the beer they have on.

Old guys sitting on their own in a pub may seem sad but what else would they be doing? Sitting at home alone watching daytime television with a can of lager. At least they have the opportunity to interact socially and it's a change of scenery which helps alleviate a greater sadness.

But it's not all about the elderly, young people can also feel isolated, lonely and left out. The pub is a cosmos where all walks of life come together. Striking up conversation can improve your worldly knowledge of so many things and bring you into contact with so many different people.

The second piece of research, *Functional benefits of (modest) alcohol consumption*, published by Oxford University Psychology department in *Adaptive Human Behaviour and Physiology*, found that people with a local they visited regularly, felt more content and were more likely to trust members of their communities.

The study also found those drinking in city bars has shorter conversations and were less engaged with those they were talking to compared to those in community pubs, partly because they were in groups too big to support conversation.

The researcher also observed those without a local pub has significantly smaller social networks and felt less engaged with, and trusting of, their local communities.

Furthermore, the study showed how engaged people are with their local community, which in turn can affect how satisfied they feel in life. Our social networks provide us with the single most important buffer against mental and physical illness.

While pubs traditionally have a role as a place for community socialising, alcohol's role appears to be in triggering the endorphin system in the brain, which promotes social bonding. Like other complex bonding systems such as dancing, singing and storytelling, it has often been adopted by large social communities as a ritual associated with bonding.

Colin Valentine, CAMRA National Chairman, has endorsed the study by saying, "Personal well-being and happiness have a massive impact not only on individual lives, but on communities. It is fantastic news to hear this wisdom has now been confirmed by research."

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Winter Pub of the Season

The Corner in Market Walk, Huddersfield Town centre, has been awarded the Winter Pub of the Season 2016/7 by the Branch. This is a fantastic achievement since the pub only opened on the 17th September 2016. The award was made in recognition of the quality of the beer and the pub's commitment to real ale. This comes as hardly a surprise given that The Corner is the brewery tap for Mallinson's brewery, well-known in real ale circles for their excellent beers, and the bar is managed by Sam Smith, formerly of the Sportsman, another award-winning pub.

The Corner takes its name from the former Corner House building which stood in Market Walk and was the offices of Joseph Berry & Sons, architects, surveyors and valuers; a photo of which is hung on the first floor bar wall.

The pub is located above the J Dodd & Co Health shop in the former Safe House nightclub and is reached by a set of stairs from the ginnel outside. In front of the entrance is a manhole cover proclaiming Wm Mallinson & Sons, Contractors, Lockwood. Some coincidence?

The first floor bar is open plan of modern design with individual tables and a sofa for lounging on. There is also a function room on its top floor, open for gigs, parties and other events.

The beer range includes 7 cask ales on handpull, two banks of keg fonts dispensing 10 craft keg beers on tap, and Pure North cider. In addition, there is a selection of bottles and cans, and presentation packs of Mallinson's bottled beers. A dark beer is always available.

Beers are sourced from new and up and coming breweries such as Vocation, Tiny Rebel, North Riding, Outstanding and Abbeydale. The House beer is Wappy Bitter (3.8% abv) and is brewed by Mallinson's and named after the Wappy Nick aka Market Walk.

Food is available from 11am to 3pm with tapas style small plates of food from 5pm to 9pm Wednesday to Friday., and from 11am to 5pm on Sunday. Bar snacks include Snaffling Pig crackling in various flavours. A membership scheme gives 10% discount Sunday to Thursday.



Tara Mallinson, Mallinsons Brewery (centre) accepting the Winter Pub of the Season 2016 Award from Paul Laxton, Branch Chairman (right) and Jamie, staff member (left)

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Pressing Issues

Welcome to the Spring edition of Pressing Issues. It's that time of year when autumn's fermented pressed juice is now maturing, although I know of at least one small-scale cider maker who is still pressing. You may think that it's a quiet time, but far from it. There's pruning, planting, and grafting going on, and some cider will still be fermenting, especially that stored under the stars.



I mentioned grafting; this is effectively the cloning of apple trees. The only way to guarantee an identical apple (all else being equal) is to graft a twig from the tree of the apple you wish to reproduce, on to another root or tree. All Bramley Seedling Apple trees, which make up 95% of all culinary apple orchards in Britain, are related directly to the original which grew, and continues to grow, in a garden in Southwell, Nottinghamshire over 170 years ago. The seedling part of the name refers to the fact that it was planted as a pip, and therefore its parentage is unknown. Interestingly, Bramleys that you buy are slightly different to those from the original tree due to natural and spontaneous mutations.

For grafting purposes the aforementioned twig is called a scion and the root is rootstock. The scion controls the apple, the rootstock largely controls the vigour and size of the overall tree. There are many methods used to connect scion to root, but all require the union of the cambium layer in the centre of both stalks. The root stock is propagated from trees, usually crab apple trees, that show particular growing and size characteristics. Some are dwarfing roots, making a small tree of around 2 metres, others are standards which grow to be very big, and all sizes in between

Rob North, of the fabulous **Pure North Cider Press**, had invited me up to his orchard to collect scion wood for later grafting. The scion is cut from last year's growth, and is done whilst the tree is dormant in winter. Rob's orchard is looking really good now, eight years after planting it is now into full fruiting as far as apples are concerned. Rob told me what has grown best; these were Yarlington Mill, Dabinett, and Browns Apple. These are all good bitter sweet varieties which will blend well with desert and culinary fruit. The cut scions can be stored with a moist tissue in a plastic bag in the fridge for later grafting.

With a full crop from his orchard it has been a great season for Rob and you can expect a large amount of home-grown cider this year.

'Udders Orchard was recently awarded **Silver Medal** in the North of England Cider Competition. This was held at Manchester Beer and Cider Festival in January. There were 16 entries into the cider category. The winner was Sida from Macclesfield. The festival had the largest collection of northern ciders ever assembled. Grumpy John's Cider from Bradford, received the accolade of Cider of the Festival, which was the punter's choice amongst 88 others from the north and the more established cider producing areas. Well done John.

Other good local cider news comes as Ossett's Bierhuis recently won Independent Cider Retailer of the Year at The Drinks Retailer Awards. Owner David Jones said "Our commitment to cider, which is the largest choice around, and championing local cider in both bottle and draught, as well as the best from around the world, has shown us to be a cut above the rest." Bierhuis of Towngate, Ossett, near Wakefield, stocks a wide variety of real ciders in the bottle and on draught, including real cider produced in Huddersfield. It is well worth a visit.

Pubs in our area selling real cider and perry

Real cider is a long-established traditional drink which is produced naturally from apples, and perry from pears. It is neither unnaturally carbonated nor pasteurised.. The latest pubs reported to me to stock real cider are the newly refurbished **Dunkirk** in Denby Dale, and **Arcade** in Huddersfield, who stock real cider by bottle.

Arcade, Huddersfield; **The Bridge**, Holmebridge; **Brambles**, Holmfirth; **Cherry Tree**, Hudds; **Commercial**, Slaithwaite; **The Corner**, Hudds; **The Dunkirk**, Denby Dale; **The Grove**, Hudds; **Head of Steam**, Hudds; **Junction One**, Golcar; **Kings Head**, Hudds; **Rat & Ratchet**, Hudds; **Riverhead**, Marsden; **Sportsman**, Hudds; **Cricketers**, Deanhouse; **Royal Oak**, Upperthong; **Bridge Inn**, Slaithwaite; **Yeaton Cask**, Kirkheaton; **The White Horse**, Emley; **Farmers Arms**, Holmfirth; **Huntman Inn**, Holmfirth; **Wood Street Beer Shop**, Hudds. **Milnsbridge Socialist Club**, Milnsbridge. **Northern Taps**, Hudds; **Pure North Cider Press Café and Shop**, Deanhouse Rose; **The Nook** and **Carniceria**, Holmfirth; **Station Tavern**, Hudds, **The Swan**, Crimble, **The Sair**, Linthwaite,

Please update me if you know of others.

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

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LocAle Brewing

Barefaced Beer Co. Tel: 07792 443200

Earlier last year, Jack Pickering launched the Barefaced Beer Co. producing two interesting beers, Cardamom Ale (4.4% abv) and Table beer (3.3% abv). The beers were cuckoo brewed at the Golcar Brewery. It had always been Jack's intention to find his own premises and to start brewing on his own 1 barrel brew kit, allowing him the freedom to make a much bigger variety of beers and styles. Last month, Jack reported that he was leaving Huddersfield and was moving to Bingley where he was going to start up a new brewery. We will be sorry to see him leave but wish him every success in his new venture. Hopefully, his beer will still be available in Huddersfield.

Beer Ink Brewing Co. Tel: 07885 676711

Ryan has started to extend the brewery open weekends from Bank holidays to end of month weekends to allow greater the public access to his beers. Check out the website and Facebook for details of openings.

Ryan has recently increased the strength of Two Faced, his double IPA from 7.0% to 7.5% abv. Apparently double IPA's should be stronger than 7% according to those in the know! Also, the recipe has changed slightly so that it has less caramel and more of an orangey flavour.

Two collaboration beers have been brewed as part of the new Desert Island Drinks series of beers. Coffee Stout (8.0% abv) is an Imperial Coffee Stout brewed in collaboration with Darkwood/Common grounds. It is basically a stout rammed with coffee and contains 18Kg of roasted coffee beans in each 500L batch. It is powerful and mind blowing, and available in 330ml bottles.

The second collaboration beer is also an Imperial stout brewed with Abbeydale Brewery. It is called S'more than a feeling (9.0% abv) and is a wonderful dark smooth stout with chocolate, biscuity and marshmallow flavours. Again, it is available in bottles, cask and keg.

Empire Brewing. Tel: 01484 847343, 07966 592276

Russ has recently installed a bottling plant at the brewery to meet the increasing demand for locally produced bottled beers. The bottling line will allow Russ to bottle for six other breweries in the area. To complement the bottling, Russ is also opening a shop within the brewery to sell Empire beers and bottles from some of the other breweries he bottles for.

The latest new beer is Sonar (4.3% abv), a pale hoppy ale brewed using Ella hops. This has a balanced bitterness with flavours of cedar, peach and apricot.

On the festival front, both Golden Warrior (3.8% abv) and Smoking Pistols (4.3% abv) were present at the recent Pendle Beer Festival in Colne.

Golcar Brewery Tel: 01484 644241, 07970 267555

After a period of inactivity, during which Lords Brewing Co. and Barefaced Beer Co. both used the brew plant for cuckoo brewing, John is back brewing again with help from Jonny Holmes. The brewery will be brewing for the nearby Rose & Crown at Golcar, the brewery tap. Recent brews have included Guthlacs Porter (5.0% abv), Dark Mild (3.4% abv) and Pennine Gold (4.0% abv).

Here Be Monsters Brewery Tel: 07792 174863

Doug has installed his new 6 barrel brew plant at Holmbridge Mill in Holmbridge and is intending to start brewing again this March with even more capacity.

Recent bottled beers on the shelves are Berserker #101 (3.6% abv) and Cyclops First Gold (4.2% abv)



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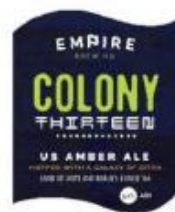
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tel: 07946 589645



Lords Brewing Co. Tel: 07976 974162

The new 8 barrel brew plant has been installed at the brewery at the Mule Room (unit 15), Heath House Mill at Bolster Moor. Work is progressing on the visitor centre. The Tap room will follow shortly afterwards depending on planning permission and licensing, etc.

On the festival scene, both Tithe House Bitter (3.9% abv), a light copper coloured session bitter, and Mount Helix (5.0% abv), a pale West Coast IPA with grapefruit and citrus flavours, were featured at the recent Bradford Beer Festival at Saltaire.

Magic Rock. Tel: 01484 649823

Magic Rock's commitment to real ale has been confirmed by increasing the number of handpulls in the Taproom from 3 to 5. As a consequence some beers which were keg only have appeared in cask form. Another development has been the introduction of 500ml cans (Tall Boys). Previously, only 330ml cans were available.

Dark Arts (6.0% abv), described as a surreal stout brewed with 4 different malts and hopped with Hurkules, Magnum and Target hops, won **Bronze** at the recent Manchester Winter Ales festival. Well done the brewing team.

The first of the 500ml canned beers was Hypnotist (6.8% abv), an unfiltered tropical tart IPA. This was followed by Wayniac (6.4% abv), Big Dipper (8.3% abv) and Clairvoyance (7.0% abv).

Big Dipper (8.3% abv) is a double IPA brewed in collaboration with Cloudwater Brewing Co. It has a golden malty backbone hopped by a combination of Magnum, Citra, Simcoe, Eureka and Mosaic T90 hops. The ale is fermented with US Double IPA yeast resulting in a fruity taste with load of mango and peach aromas and flavours.

Clairvoyance (7.0% abv) is a refreshing IPA brewed with Citra and Motueka hops, balanced by Golden Promise, Golden Naked Oats, wheat and Acidulated malts. Fermented with Californian ale yeast it has passion fruit, mango and lime flavours.

Fantasma (6.5% abv) is the brewery's first gluten free IPA and is described as a 'dank and juicy' IPA. The beer has a malty base of Golden Promise, wheat and Cara Munich malts balanced by Magnum and Citra hops, and fermented using an American ale yeast.

The latest new beer is Aprication Apricot Wheat (5.4% abv), a naturally cloudy session style apricot wheat beer. It has Golden Promise, wheat and acidulated malts balanced by Citra T90 hops. The beer has fresh apricots in the mash which is fermented using a classic German Hefeweizen yeast to deliver flavours of banana and clove with a nectarous tart finish.

Custard Pie (6.7% abv), a New World wheat beer with vanilla flavours has been re-brewed.

Mallinsons Brewing Company. Tel: 01484 654301

The brewery has installed a new fermentation vessel to allow it to brew four times a week instead of three. This will increase capacity and see more of its beers reaching local and regional outlets.

A few more new beers reported on the circuit include: Dana (3.8% abv); Simcoe XL (4.2% abv); and Tartan Back (4.3% abv), aka The Bramling, in the bird series. This is a pale ale with hints of berries on the nose, a fruity bitterness and hints of stone fruits in the taste.

In the double hop series there is Chinook Sorachi (4.1% abv), a pale golden beer with a distinctive lemongrass aroma from the late hopping with Sorachi Ace hops and a fruity bitterness that hints of lemon from the Chinook hops.

Serious Blendin' Vol 4 (4.4% abv) is a multi-hopped pale ale with Summit/Rakau hops in the boil and Summit/Waimea/Chinook hops for aroma. The result is a rich golden ale with a strong citrus zest aroma and bitterness.

Also new is Tsarevitch (5.0% abv), a strong golden ale with a great hoppy aroma and intense hop wallop and in your face orange finish.

The brewery has collaborated with Pictish Brewery in brewing Transpennine Brown Ale (6.0% abv). This is a very brown ale with a citrus hop aroma, full bodied rich hoppy taste and medium

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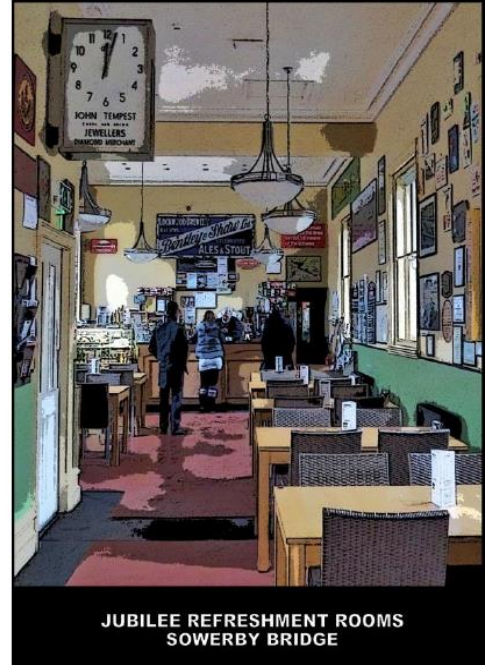
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MALLINSONS BREWING COMPANY



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WWW.DRINKMALLINSONS.CO.UK

bitter finish. It featured at the recent Manchester Beer & Cider Festival along with Serious Blending Vol 4, Chinook (4.0% abv) and Columbus (3.8% abv). Elsewhere, Nelson Sauvin (3.8% abv) and Mosaic (4.0% abv) were chosen for the National Winter Ales Festival at Norwich.

Milltown Brewing Co. Tel: 07946 589645, 01422 610579

The brewery continues to go from strength to strength as the demand for Neil's beers grows. Recently a new 4th fermenter has been installed allowing the brewery to brew up to 64 firkins a week – and more Platinum Blonde!

Neil was recently presented with a Beer of the Festival award at the Dusty Miller at Longwood (the Brewery Tap) for his beer Maltissimo (5.3% abv) which won Bronze in the Strong Bitter class.

Neil (left) is seen holding his award after presentation by Paul Laxton, Huddersfield Branch Chairman (right).



The latest new beer is called Sophie By The C (4.0% abv), a pale ale brewed with Chinook, Cascade and Centennial hops to give a good hop nose and character. This was brewed specially for the Longwood Live, a music event held at the Longwood mechanic Hall on the 11th March.

Rat Brewery. Tel: 01484 542400

White Rat (4.0% abv), the flagship session pale ale, is reported to be in such demand that it is being brewed at Ossett. This is a wonderful beer which recently won Beer of the Festival at the Rotherham Magna Beer Festival. Well done!

New beers include: Rattucino (5.0% abv), a coffee milk stout, made with Chocolate malt and roast barley and flavoured with real coffee and lactose for a silky smooth yet bitter stout; Swamp Rat (5.8% abv), an amber coloured unfiltered IPA with masses of Simcoe, Chinook and Centennial hops and dry hopped with Citra for an intensely fruity aroma and tangy flavour; Pet Rat (3.5% abv), a session pale ale but hopped like a stronger IPA with a mixture of Jester and Summit hops and dry hopped with El Dorado hops for a fruity and spicy aroma with notes of pine.

One of the more recent Rat beers is Rat'll Be The Day (5.5% abv), a blond hoppy bitter brewed to celebrate the birth of Thomas Edison. This featured at the recent Bradford Beer Festival at Saltaire. Another new beer in the pipeline is Strawberry Stout (4.8% abv) and an as yet un-named beer using an exciting new (old) hop variety, Ernest, at the end of May.

Currently, there is a gyle of Ratsputin barrel ageing for release later in the year. Some bottles of the 1000th brew – The Grapes of Rat (10% abv), an amber coloured barley wine aged for 10 months in Cabernet Sauvignon wine barrels – are still available.

Riverhead Brewery. Tel: 01484 841270

All change at the Riverhead brewery. Lisa Handford, Brewster, is no longer brewing at the brewery and Richard Armitage has taken over as Head brewer. This should not affect the beers in any way since the two often brewed together producing the excellent beers we have become accustomed to.

A few new beers that have been reported include: Infusion (4.5% abv), a pale ale infused with lemongrass, ginger and bergamot; Happy Valley (4.0% abv), a pale ale brewed with Chinook and Cascade hops; Luna Bea (4.5% abv), a pale session ale with a well-rounded fruity bitterness; and Liquorice Latte (4.5% abv), a liquorice coffee malt stout. A Black IPA (6.0% abv) brewed with loads of Simcoe hops is planned for.

On the festival front, Luna Bea (4.5% abv), featured at the recent Bradford Beer Festival.

Small World Beers. Tel: 01484 602805, 07540 319326

On the festival scene, Winter Bank (4.0% abv) was chosen for the recent Bradford Beer Festival. This is a light pale coloured beer brewed with a quintet of US North West hops, the flavour coming from Ahtanum and Citra hops in the boil and the dry hopping with Ekuanot hops (formerly known as Equinox). Winter Bank is floral with a good bitterness, tropical fruit flavours and citrus finish.

Summer Wine Brewery. Tel: 01484 665466

A few new beers have been brewed recently. These include a NZ pale ale called The Kiwi (6.5% abv) and Hi Ratio Nelson (4.9% abv).

The Kiwi is brewed using Motueka and Nelson Sauvignon hops to give a myriad of flavours such as gooseberry, lime, guava, white grapes and ripe tropical fruits supported by a sweet malt backbone.

Hi Ratio Nelson is an American style pale ale brewed with Nelson Sauvignon hops to give a grassy hop aroma with grapefruit citrus and tropical fruit flavours. Note the play on words with the name of the famous British Admiral Horatio Nelson.

Another beer spotted at the Bierrex Smoke and Tap in Newcastle was the Summer Wine Bierrex Pale Ale (4.0% abv).

Three Fiends Brewhouse. Tel: 07810 370430

The upgraded brewhouse has seen production increase with bottling and cask output proceeding well.

Bad Uncle Barry (4.2% abv), a light golden West Coast Pale Ale brewed with US hops giving it a spicy citrusy flavour with a distinct orange note, is now available in bottles. This featured at the Huddersfield Oktoberfest and was voted GOLD in the Bitter of the Festival category.

Another new beer is Bukowski (7.0% abv). This is an all American IPA with an intense fruit and resinous hop flavour and hints of grapefruit, tropical fruits and pine, supported by a pale malt base. This is available in 330ml bottles from Bolster Moor farm shop.

The brewery has produced a special limited edition beer called Meltham Tough 10K (4.2% abv) to support the local athletics club Meltham AC in their tough 10 kilometre road race. All participants and volunteers enjoyed a bottle after the race. The beer is described as a West Coast pale ale.

Misfit (4.2% abv), a new blonde beer, should be available fairly soon.



It's Real, Jim, But Not As We Know It.

A few months ago, you may have been surprised to read an article in *Opening Times* about “Real Ale in a Keg”, which was trialled at the recent Manchester Beer & Cider Festival. Surely, some may think, this is the ultimate betrayal – an organisation originally set up to fight keg ending up embracing it. As George Orwell wrote in *Animal Farm*, “The creatures outside looked from pig to man, and from man to pig, and from pig to man again; but already it was impossible to say which was which.”

Of course, it's nowhere near as simple as that. In recent years, we have seen the rise of so-called “craft keg” beers. Many of these are essentially conventional kegs, where the beer is filtered, and a cylinder of CO₂ is connected up to the container to propel it to the tap at the bar. However, a growing number use a system called “KeyKeg”, in which the beer is held in an inner bag within the container, in a similar way to bag-in-box wine. The dispense gas exerts pressure on this bag to push the beer to the bar, but it doesn't actually come into contact with it.

Maybe it wasn't the original intention, but it was soon realised that, if the beer in the keykeg was unfiltered, and therefore retained its natural yeast, it could qualify as “real ale”, as it could undergo a secondary fermentation, and avoided all contact with the CO₂ used to pressurise the outer container. This is perhaps debatable, as the beer contained in the bag does not vent to the atmosphere, and the part of the container outside the bag is pressurised with CO₂ to dispense the beer (although the CO₂ does not actually touch it) but it's certainly a world away from Red Barrel.

There are two reasons often advanced in favour of craft keg beer. The first is the “East Sheen Tennis Club” argument, that keg beers are ideal for venues that have limited and infrequent turnover. The second is that they allow pubs to stock low-volume, specialist beers for longer. But I suspect that the reason most people go for craft keg is that they prefer its essential characteristics – that it is served cooler, and has more carbonation, than real ale. Bringing it within the fold of real ale is unlikely to make much difference to whether people choose to drink it.

Over the years, CAMRA has succeeded in making handpumps an unmistakable symbol of real ale, so if you go in a pub and see a bank of them, you can be confident about what you're going to get. But if we get “real” craft keg, are we going to have little stickers on taps saying “CAMRA Says this is Real Ale”? There is also the risk that the boundary with conventional filtered and carbonated keg beers such as Shipyard and East Coast IPA will be blurred.

I've often argued that CAMRA can be too dogmatic in making a black-and-white distinction between “good” real ale and “bad” everything else. This is not to say it shouldn't define real ale clearly and put it at the centre of its campaigning, but it should be more willing to recognise merit in beers that do not qualify. This unfiltered, unpasteurised craft keg is certainly something I'd be happy both to drink and encourage others to. But it is confusing and unhelpful to yoke it in with cask-conditioned real ale, as understood by the general drinking public, as it is obviously a distinctly different product. Rather than arbitrarily extending the definition, wouldn't it make more sense to accept it as a product category in its own right?

Curmudgeon.

Curmudgeon Online: curmudgeoncolumns.blogspot.com

Reprinted from *Opening Times*. April 2016

What is Real Ale?

Real ale is also known as cask-conditioned beer or simply cask beer. In the brewery, the beer is neither filtered nor pasteurised. It still contains sufficient yeast and sugar for it to continue to ferment and mature in the cask. Once it has reached the pub cellar, it has to be laid down for maturation to continue, and for yeast and protein to settle at the bottom of the cask. Some real ale also has extra hops added as the cask is filled, a process known as dry hopping for increased flavour and aroma. Cask beer is best served at a cellar temperature of 11-12°C, although some stronger ales can benefit from being served a little warmer. Each cask has two holes, in one of which a tap is inserted and connected to lines that lead to the bar. The other hole, on top of the cask, enables some carbon dioxide produced during secondary fermentation to escape. It is vital that some gas, which gives the beer its natural sparkle or condition, is kept in the cask; the escape of gas is controlled by inserting porous wooden pegs called spiles into the spile hole. Real ale is a living product and must be consumed within 3 to 4 days of a cask being tapped as oxidation develops.

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Subscriptions rise in line with inflation

From 1st April 2017, in accordance with 1.30.1 of the Internal Policy Document, all membership fees will increase by an average 3.5 per cent, representing the forecast increase in the Retail Prices Index between January 2015 and April 2017.

Direct Debit payers will receive a formal change of Direct Debit notice regarding the subscription increase in March 2017. This will affect all members whose Direct Debit comes out from the 1st April 2017.

	Current Rates		From 1 st April 2017	
	Direct Debit	Non-Direct Debit	Direct Debit	Non-Direct Debit
STANDARD RATE	£	£	£	£
Single	24	26	25	27
Joint	29.50	31.50	03.50	32.50
Single Overseas	38	40	39.50	41.50
Joint Overseas	43	45	44.50	46.50
CONCESSIONARY RATE				
Single	16.50	18.50	17	19
Joint	16.50	21.50	20	22.50

Local and Regional Beer Festivals

16 th – 18 th Mar		Leeds BF, Pudsey Civic Hall, Dawson's Corner, Stanningley, Leeds LS28 5TA Thu 11am – 3pm, 5pm – 11pm; Fri & Sat 11am – 11pm
17 th – 18 th Mar		Denby Dale Lions BF, Pie Hall, 297 Wakefield Rd, Denby Dale HD8 8RX Fri 7.30pm – 11pm; Sat 1.30pm – 11pm.
17 th – 19 th Mar		SIBA Beer Alive!, IceSheffield, Coleridge Road, Sheffield S9 5DA Fri 3pm – 10.30pm; Sat 11am – 10.30pm; Sun 11am – 5pm
22 nd – 26 th Mar		Spring BF, The Star Inn, 7 Albert Rd., Folly Hall, Huddersfield HD1 3PJ Wed & Thu 5pm–12midnight; Fri & Sat 12noon–12midnight; Sun from 12noon
31 st Mar – 1 st Apr		29 th Oldham BF, Queen Elizabeth Hall, Civic Centre, West St, Oldham OLI 1NL Fri & Sat 12noon – 10.30pm.
6 th – 9 th Apr		Spring BF, The Nook, 7 Victoria Square, Holmfirth, HD9 2DN Normal opening hours.
14 th – 16 th April		7 th Emley BF, Band Room, 9 Beaumont St, Emley, Huddersfield HD8 9RJ Fri – Sun 1pm -11.30pm
20 th - 22 nd Apr		11 th Skipton BF, Ermysted's Grammar School, Gargrave Rd, Skipton, BD23 1PL Thu 3pm – 10pm; Fri & Sat 11am – 10pm.
27 th – 29 th Apr		Bolton BF, Bolton Ukrainian Club, 99 Castle St, Bolton BL2 1JP Thu 3.30pm – 10.30pm; Fri & Sat 12noon – 10.30pm
28 th – 29 th Apr		16 th Baildon BF, Moravian Church Hall, Westgate, Baildon BD17 5EL Fri 4pm – 11pm; Sat 12noon – 11pm
28 th Apr – 1 st May		Elsecar Heritage Railway Beer, Cider & Music Fest, Wath Rd, Elsecar, S74 8HJ Fri – Sun 12noon – 10pm; Mon 11am – 7pm
11 th – 13 th May		26 th Doncaster BF, Unity House, Carr Lane, Hyde Park, Doncaster DN4 5AA Thu 5pm – 11pm; Fri & Sat 11am – 11pm.
18 th – 20 th May		Barrow Hill Roundhouse Rail Ale BF, Barrow Hill, Chesterfield S43 2PR Thu – Sat 12noon – 11pm. www.railalefestival.com
18 th – 20 th May		Navifest BF, Navigation Tavern, 6 Station Rd, Mirfield, WF14 8NL Thu – Sat Normal opening hours.
26 th – 27 th May		9 th Kirkburton (KUG) BF, Scout HQ, Hallas Road, Kirkburton, HD8 0QQ Fri 3pm – 11pm; Sat 11am – 11pm
8 th -11 th Jun		Beats `n` Beer Fest, The Sportsman, 1 St Johns Rd, Huddersfield HD1 5AY Thu – Sat 11am – late; Sun 12noon – 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 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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Please contact Andrew on 01422 648285 or 07974 218547
I can be contacted most times at the Jubilee Refreshment Rooms, Sowerby Bridge Station.

Huddersfield & District Branch Diary

Branch website: www.huddscamra.org.uk

Contact details: info@huddscamra.org.uk

Chairman: Paul Laxton, 32 Long Grove Avenue, Huddersfield. HD5 9LQ

Mob: 07784 882138 Email: relaxpaul@btinternet.com

All meetings and socials start at 8pm on a Monday unless otherwise stated.

Sign up for email updates at www.huddscamra.org.uk

Mon 6th Mar	Meeting and Presentation to the Nook Brewery at the Tap House, 3 Victoria Sq., Holmfirth HD9 2DN for 20.00hr. Bus 310 at 19.07hr from Huddersfield Bus Station
Mon 20th Mar	Presentation to the Grove for 10 Years in the Good Beer Guide, 2 Spring Grove St. Huddersfield, HD1 4BP for 20.00hr.
Mon 10th Apr	Meeting and Presentation to the Linfit Brewery at the Sair, 139 Lane Top, Linthwaite HD7 5SG for 20.00hr. Bus 183 at 19.30hr from Huddersfield Bus Station
Tue 25th Apr	Social Mini crawl. Meet at Magic Rock Brewery Tap, Willow Lane, Birkby HD1 5EB at 20.00hr then back to Sportsman, St Johns Rd, HD1 5AY at 21.00hr
Mon 8th May	Presentation to the Riverhead Brewery, 2 Peel St, Marsden HD7 6BR for 20.00hr. Bus 183 at 19.30hr from Bus Station or train at 19.15hr from Huddersfield Station
Mon 15th May	Meeting at the Wills o' Nats, Blackmoorfoot Rd, Meltham HD9 5PS for 20.00hr. Minibus to be arranged 19.30hr from St George's Sq. Book place. Limited numbers

CAMRA Regional Meetings

Sat 3rd Jun 2017	The Starling Independent Beer & Coffee House, 47 Oxford Street, Harrogate HG1 1PW. Meeting starts at 12.15hr
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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 & enter beer scores at: <http://whatpub.com/>

Advertising in Ale Talk

Deadline for the Summer Edition is: 23rd May 2017

Ale Talk is produced by the Huddersfield & District branch of the Campaign for Real Ale (CAMRA).

The views expressed are not necessarily those of the Campaign or the editor.

Editor: Bob Tomlinson. 5 Birkdale Avenue, Lindley, Huddersfield, HD3 3WB. Contributors are asked to email all news, photos, adverts and articles for consideration to the editor at

Robert.Tomlinson@cht.nhs.uk

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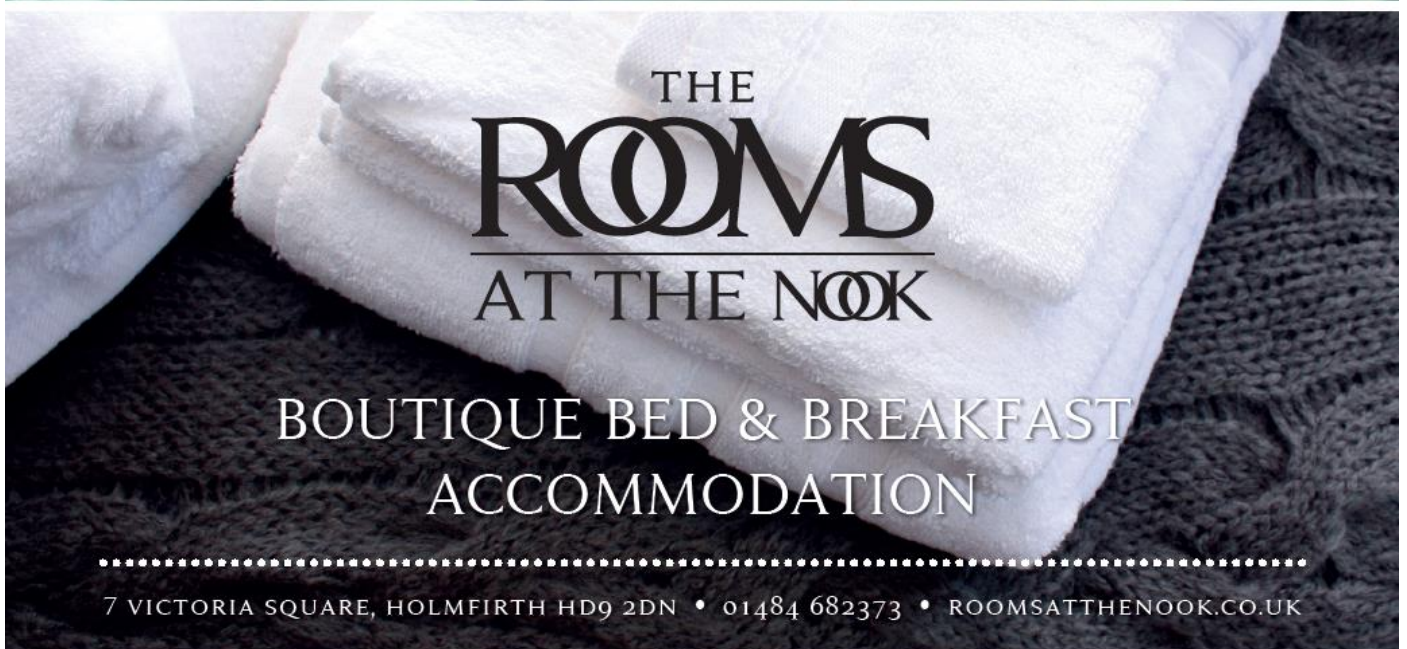




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