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FOR
REAL ALE**

Ale Talk



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SUMMER 2017

The Huddersfield Campaign for Real Ale CAMRA Magazine
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2011 to 2016

Huddersfield CAMRA

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CHAIRMAN'S NOTES

By the time you read this the result of the 2017 General Election will be known. For some the result will mean rejoicing, and for others the weeping and gnashing of teeth, rather like the referendum on EU membership last year. If the opinion polls are remotely accurate, then we are in for an extended period of Tory rule, and potentially an exit from the EU without a trade deal, the so called "hard Brexit," leaving the UK to trade with the EU under the auspices of the World Trade Organisation (WTO) rather than the rules of the EU single market. Thus the jurisdiction of the European Court of Justice would cease to apply to the UK. Some CAMRA members will welcome this, and others emphatically not. I don't intend to get involved in the positions of the political parties as regards Brexit, as that is not really part of the remit of Ale Talk.

However it is pertinent to briefly say something about the threats and opportunities presented by the unexpected result of the referendum. For the drinker the most obvious threat is minimum unit pricing. Readers will know that the devolved Scottish administration has been seeking to impose minimum pricing since 2012. Opposed principally by the Scotch Whisky Association (SWA) the measure was in due course ruled unlawful by the ECJ on the grounds that it was anti-competitive. There the matter rests until we actually leave the EU. However one thing you can be sure of is that the single issue fanatics from the Temperance lobby will be back as soon as the opportunity presents itself. They will not be deterred by the sheer economic illiteracy of the proposal, and you can be equally sure that they will seek to increase the minimum unit price annually above the rate of inflation.

Opportunities arise from freedom from EU regulations on excise duty and VAT. You can be sure that Tim Martin, the owner of the Wetherspoons chain and a vociferous supporter of Brexit, will be campaigning hard to reform a VAT system which gives massive advantages to supermarkets over pubs when it comes to competition for the drinker's pound. CAMRA in its manifesto sees an opportunity to extend the 50% duty reduction for low alcohol beers from 2.8%, which is barely alcoholic at all, to 3.5%. Personally I would like the lower duty level to stretch a little closer to 3.8%, which is generally accepted as the standard strength. What is clear is that the current regime offers no encouragement to drinkers to switch to lower alcohol brands.

However, we cannot pretend that leaving the EU will prevent government from seeing the drinker as a convenient source of revenue whenever it feels the need. That battle continues, as the most recent budget demonstrated.

PAUL LAXTON, CHAIRMAN

Award Voting for Huddersfield Branch Members Only

To be voted upon at the next Branch Meeting at the White Horse, Emley
on Monday 17th July 2017

Huddersfield CAMRA Pub or Club of the Season Summer 2017

Nominations: **The Ford Inn**, Harden Moss;
The Plumbers Arms, Huddersfield; **The Slubbers Arms**, Hillhouse.

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 17th July 2017**

THE VULCAN

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Opening times: 9am – 2am

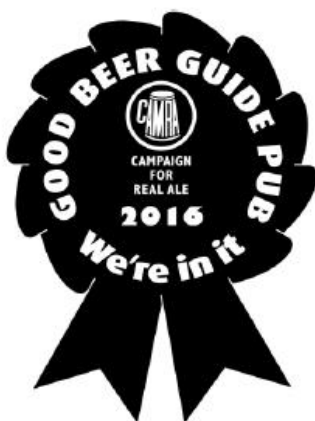
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Out and About Huddersfield

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 **Kings Head** has been voted Huddersfield CAMRA's **Pub of the Year 2017**. This is an impressive achievement considering the stiff competition from our other Good Beer Guide listed pubs. A presentation will be made in early July. Check the Branch diary for details.

The **Grove** celebrated **10 consecutive years in the CAMRA Good Beer Guide** this year and a presentation was made to Ian and Taya in recognition of this outstanding achievement.

The **Head of Steam** has 12 handpulls serving real ale. These include 5 Camerons beers – 4 craft ales and Strongarm, plus guest ales from the likes of Brass Castle, Ilkley, Partners, Little Valley and Leeds breweries. The HoS operates a **CAMRA discount** upon presentation of a valid membership card of 10p per ½ pint and 20p per 1 pint.

The **Sportsman** is holding a '**Beats & Beer Festival**' over the weekend of the 8th – 11th June featuring live music and beers. On Tuesday 27th June the Meet the Brewer evening will be Electric Bear from Bath. In July there will be a Head to Head between Kirkstall and Wylam breweries.

The **Star** will be holding its annual **Summer Beer Festival** from the 5th to 9th July. The festival will start on the Wednesday evening and run all week finishing on Sunday. See Festival file.

The **Vulcan** has been voted the Branch's **Spring Pub of the Season**. Well done Peter and all his staff. A presentation will be made in due course. See Branch diary on the website for details.

The **Bar Maroc & Small Seeds** has regular Small World Beers, Great Heck beers and Stodfold Gold with Oakham Citra on sale. **The Corner** has a good cider selection with Pure North Vintage Deanhouse and Old Fruity, Udders Orchard Lindley Gold, Thirsty Cross and Black Dragon.

Huddersfield will be holding its annual **Food & Drink Festival** on the 3rd – 6th August in St Georges Square. This free event hosts a number of bars and local breweries and is worth the visit.

The **Magic Rock Tap** recently played host to the Branch. The social visit included a guided brewery tour and talk by Les, who manages the Tap. There were 5 cask ales on handpull including the new Town beer, Hat Trick, and a range of the new keg and canned beers. The hospitality was concluded with plenty of beer and some pork pies. Do visit. The Tap is open from Tuesday evening but closed on Mondays.

Armitage Bridge: The **Armitage Bridge WMC** aka **The Monkey Club** has been voted Huddersfield CAMRA's **Club of the Year 2017**. The branch will be presenting the award to the Club and Committee members on Monday evening 19th June. The following month, the Club will be holding its **11th annual Monkeyfest** over the weekend of the **1st and 2nd July**, featuring 60 beers, live music and food. Proceeds from the festival go towards local charities. See poster.

Berry Brow: The **Berry Brow Liberal Club** has a good range of well-kept handpulled beers. It is free of tie and has guest ales. It was reported to be selling Jennings Cumberland Ale, George Wright Bitter, Burton Bridge Golden Delicious, and Acorn Gorlovka when last visited.

Bradley: **The White Cross** was reported to be selling Salamander Sleight of Hand, Theakston Hogshead Bitter, Thwaites Wainwright, St Austell Tribute, Charles Wells Bombardier and Wells Tripple Chocolate Stout. All very well kept and in good condition. The **Royal & Ancient** recently had Jennings Snecklifter and Wychwood Hobgoblin on handpull. There was no change at the **Bradley & Colne WMC**, just Tetley Bitter on permanently.

Brockholes: The **Travellers Rest** had Marston's Pedigree, Jennings Cumberland Ale and Ringwood Boon Doggle on a recent visit. All were reported to be good.

Deanhouse: Pure North's **The Cider Press** has been voted Huddersfield CAMRA's **Cider Pub of the Year 2017**. The Cider Press and café offer a range of Pure North ciders, juices and vingers made using their organically grown cider apples. The café also provides an apple based cuisine, homemade cakes, boozy sorbets and cider lollies. Tours of the orchard are available with advanced booking. Nearby, the **Cricketers Arms** will be holding its annual **Crick Stock VIII** music festival on **Saturday 15th July** from 2pm to 10pm. There will be an outdoor bar with food. Bands

lined up to play include The States, Wingbeat, Razorbach, and Sass and the Groove. The pub usually sells beers from the Marston's range and includes Brakspear's Oxford Gold, Ringwood Boondoggle and Banks's Sunbeam in addition to Pure North real cider.

Denby Dale: **The Pie Hall** was serving good Tetley Bitter and Bradfield's Farmers Bitter recently. The new licensees have been in the **White Hart** now for 6 months and have four real ales on handpull. These were reported to be Tetley Mild, Sharpe's Doombur, Black Sheep Golden Sheep and Black Sheep Holy Grail. The **Denby Dale Club** has had Tetley Bitter, Bradfield Farmers Blonde and Clark's Merrie City Atlantic Hop. All very good. The **Dale Inn** had Thwaites Wainwright and Lancaster Bomber when last visited.

Emley: The **White Horse** has 8 handpulls serving a range of Ossett beers including Blonde, Silver King, Excelsior and the house beer Emley Cross Bitter. On a recent visit there was the excellent Fernandes Black Voodoo, a vanilla stout, and Rat brewery White Rat. Guest beers included Barnsley Bitter and Kelham Island Riders on a Storm. The beer quality was very good and the temporary manager was doing a good job running the pub. The Branch will be visiting the White Horse on Monday 17th July to present the pub with the **Huddersfield CAMRA Rural Pub of the Year 2017** award. Well done.

Fartown: The **Slubbers Arms** at Hillhouse has been voted Huddersfield **CAMRA's Mild Pub of the Year 2017** in recognition of its ever changing and varied selection of Mild. Ever since Bill Brogan bought the Slubbers Arms he has maintained a dedicated Mild pump which has served countless light and dark, low and high gravity Milds – some exceptionally rare and flavoursome. The Branch will be making a presentation to Bill on Monday 14th August. Please note the opening times have altered. The pub is now open Monday to Thursday 4pm – 11pm; Friday to Saturday 3pm – 11pm; Saturday and Match Days 12noon – 11pm; and Sunday 2pm – 11pm. Food is available Saturday and Match Day lunchtimes.

Golcar: The **Golcar Lily** was reported to be selling Thwaites Wainwright and Lancaster Bomber and Bradfields Farmers Blond when last visited. The **Rising Sun** had good Bradfield Farmers Blond, Wells Bombardier, Wells Burning Gold and Theakston's Bitter on a recent visit. The **Golcar Conservative Club** has Tetley Bitter as permanent with one guest ale. This was Bradfields Farmers Blond. The **Rose & Crown** recently celebrated Golcar Lily Day with an outside bar with a range of guest ales and Golcar Brewery beers. Jonny and Shell are serving Golcar beers at the pub again. Recent beers have included Golcar Dark Mild and Pennine Gold, Bradfield Farmers Blonde and Titanic Iceberg. **Junction One** had Bradfield Farmers Blond and guest ales when last visited. All the beers were on top form and well-kept.

Hade Edge: The **Algy Arms** is now closed Monday and Tuesday but open 5pm other days.

Harden Moss: The **Huntsman** has Lees Bitter, MPA and a seasonal ale Aura. **The Ford** has Black Sheep Golden Sheep, Leeds Pale Ale and Clarks Merrie City Crystal Gold.

Hepworth: The **Butchers Arms** had Taylors Landlord, Black Sheep Bitter, Bradfield Farmers Blonde and Brown Cow when last visited. Quality was reported to be good.

Hinchliffe Mill: **The Stumble Inn** was selling Tetley Bitter, Black Sheep Bitter, Small World Beers Thunderbridge Stout, and the house beer Stumbling Blonde when last visited.

Holmfirth: The **Nook** will be holding its annual **Summer Beer Festival** over the weekend of the **25th – 27th August** 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. The **Nook Brewhouse** has been selected to brew a brand new ale as an official beer of The Pennine Way. Three Pennine-based breweries, The Nook Brewhouse, Kirkby Lonsdale Brewery and Hadrian & Border Brewery have been selected to produce and sell official Pennine Way beers. The three beers will be launched this summer along the trail and in surrounding areas from Manchester and Sheffield up to Newcastle, Carlisle and the Scottish Borders. The maintenance of the trail will benefit from a financial contribution from each pint or bottle that is sold.

Sheila Sutton from The Nook Brewhouse said: "Our location and the provenance of our products is something we hold at the core of our business. So we turned to a style of beer that at one time was synonymous with the mill and farming towns of the southern Pennines, Pennine Light Mild. Pennine Light 3.5%abv, an official beer of The Pennine Way, is a low gravity beer with a balance of sweetness and bitter hop character which make it very refreshing and very quaffable."



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Brambles recently held a mini beer festival featuring 12 real ales from local breweries to coincide with the Holmfirth Beer Festival. Local breweries such as The Bridge, Here Be Monsters, Bear North, Mallinsons, The Rat, Riverhead were all represented. The beer quality was very good and the choice a good one. The **Elephant & Castle** is reported to be selling Tetley Bitter, Sharps Atlantic and Doombar and a guest ale, Jolly Boys Golden Best when last visited. The **Old Bridge** was reported as selling Tetley Bitter, Copper Dragon Golden, Black Sheep Bitter, Moorhouses Black Cat mild and a guest from local brewer Here Be Monsters Fenella. **The Box Office** has Taylors Boltmaker and house beer Box Office Blonde (Taylors?) **Gonzo's bar** had Small World Brewery's Long Moor Pale, Secret, Thunderbridge Stout and Spike's Gold and Magic Rock Rapture on recently. The **Shoulder of Mutton** had Greene King Golden Hen and Black Sheep Bitter on recently. **7's Bar** was reported to be selling Copper Dragon Golden Pippin. The **Postcard** has achieved **Cask Marque Accreditation** and is reported to be selling Tetley Bitter, Wells Bombardier Gold, Castle Rock Harvest Pale, Little Valley Stage Winner and Upham Last Suspect. **Underbank RFC** has been selling Bradfield Farmers Blonde, and Clark's Classic Blonde.

Jackson Bridge: On a recent visit The **Red Lion** was serving Taylors Boltmaker, Ossett Silver King, Tetley Bitter, Bradfield Farmers Blonde and Copper Dragon Best Bitter. 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.

Linthwaite: The **Linfitt brewery**, based at the **Sair Inn**, was recently presented with a special award to celebrate **35 years of brewing**, a major achievement for one of Yorkshire's original brew pubs dating back to 1982. On the Manchester Road, the **Coach & Horses** has closed and is currently undergoing building work for change of use.

Lockwood: **The Lockwood** was reported to be selling Lords Brewery Tithe House Bitter as a guest ale when last visited. The **Shoulder of Mutton** was serving good Tetley Bitter, Bradfield Farmers Blond, an Abbetdale beer and Small World beers Barnccliffe Bitter. The Lockwood & Salford Conservative Club had Tetley Cask, Adnams Fat Sprat, Mallinson's Chinook and Abbeydale Rabbit Punch on a recent visit. Quality was good.

Longwood: **The Slip Inn** has Marstons Pedigree and Marstons EPA with Jennings Bitter on handpull. The **Longwood Bowling Club** has two handpulls serving real ale. There is a house bitter, Longwood Bowlers Bitter and a guest. The guest alternates between Milltown, Mallinsons and Empire. **The Dusty Miller**, further up the road, is the brewery tap for Milltown brewery. This usually has 3 to 4 Milltown beers such as Platinum Blonde, Black Jack and Sorachi Pale, plus guests. On a recent visit these were Timothy Taylors Landlord, Bass, Elland White Prussian, and Joules Pure Blonde. All three serve very good beer and are worth a visit.

Lower Cumberworth: The Foresters has re-opened and is reported to be selling plenty of good real ale again. Please do visit.

Marsden: The **Puleside WMC** aka **The Cot** has two handpulls, on special occasions three, serving Black Sheep Bitter regularly with guest beers from a variety of small breweries. Recently guest ales have included Mill Town Sorachi, Nook Baby Blonde and Castle Eden Ale. During June and July there will be guest ales as follows: Evan Evans WPA from South Wales; Woodforde's Wherry from Norfolk; Castleberg Pale Ale from Settle Brewery and West Coast Mosaic IPA from Hambleton, North Yorkshire. Well worth a visit on a Sunday afternoon (12 noon til 5.00 pm) after a stroll around the picturesque village of Marsden and Wessenden Valley where the The Cot lies on the hillside opposite. The **Riverhead Brewery Tap** recently played host to the Branch when head brewer, Richard Armstrong was presented with a Beer of the Festival award for Sherbert Lemon, which won a Speciality Beer award at Huddersfield Oktoberfest last year. As usual, the beer was spot on at the Brewery Tap. The **Carriage House** is currently 'To Let'.

Meltham: The **Wills o' Nats** will be holding its **Willfest Music festival** on Saturday 1st July in the pub car park on Blackmoorfoot Road. Bands performing at this free event include Misfire, Silverthorne and Rock Solid. Recent beers on the bar include Timothy Taylors Landlord and the new pale ale Knowle Spring, Black Sheep Bitter, Bradfield's Farmers Blonde, Don Valley Hitch Cock, and Fullers Spring Sprinter. Food is served Monday to Friday 12noon to 2pm and 5pm – 9pm; Saturdays 12noon to 9pm, and Sunday 12noon to 8.30pm.

Netherthong: **The Clothiers** is selling good Thwaites Original and Wainwrights.

New Mill: The **White Hart** is now serving breakfast from 7am and lunches from 12noon til 3pm. The beer range is Tetley Bitter and Sharps Atlantic.

Newsome: The **Hall Bower Athletic Club** at Hall Bower will be holding their Summer beer festival **BowerBeerFest10** over the weekend of 21st – 23rd July featuring 30 beers, cider, food and live entertainment from Storm, Days of Riot and Los Bandidos. In its 10th year, this is a great little festival which is a cracking community event.

Outlane: The **Outlane Golf Club** on Slack Lane will be holding its **2nd Annual beer festival** over the weekend of the 28th to 30th July in the upstairs bar area. The festival will feature 25 beers, cider and stouts all at £2.50 a pint! There will be different food and entertainment available each day. The event is free admission. See poster for details. The **Commercial** has Bradfields Farmers Blonde and Taylors Landlord as regular beers but is hoping to put a third beer on, possibly from Elland brewery. The **Outlane Bowling Club** has two handpulls serving an ever-changing range of guest ales drawn from local and regional breweries. Recent beers have included Leeds Pale Ale and beers from Elland brewery. The **Waggon & Horses** always 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. The **Swan** has 6 handpumps serving Thwaites Wainwright, Lancaster Bomber, Swan's Swaddle, Saltaire Blonde and Small World Brewery beers with guests.

Scapegoat Hill: The **Scape House** was reported to be serving Black Sheep Bitter, Bradfield Farmers Blond, Thwaites Wainwright and Rat Brewery White Rat. All on good form when visited.

Scholes: The Cask Marque accredited **Boot & Shoe Inn** was reported to be selling good Tetley Bitter, Timothy Taylors Landlord and Bradfield Framers Blonde with guest ale when last visited.

Shepley: On a recent visit, the **Black Bull** was reported to be selling good Thwaites Wainwright, Sharps Doombur and Ossett Blonde. The **Shepley Cricket Club** on Marsh Lane will be holding their annual **beer festival** on the August Bank Holiday weekend of the **26th and 27th**. There will be a large selection of beers and cider with food available and live entertainment over the two days. Parking is limited but it is on the Denby Dale bus route Tiger buses Nos 83 and 84.

Slaitwaite: **Nobles**, on Manchester Road, tends to serve Empire Brewing beers. These support regular beers from the national brewers. The **Slaitwaite Conservative Club** was recently reported to be selling Welbeck Harrier. The **Shoulder of Mutton** has a good range of beers on handpull including a house bitter. A recent new beer was 61° Deep from the Marston's portfolio. The **Little Bridge** has very well-kept Milltown's Platinum Blonde. The **Commercial** is the unofficial brewery tap for Empire Brewing beers and also supports a good range of light and dark beers from guest breweries. The **Swan** at Crimble Bank also has a good range of guest ales including Bradfield Farmers Blond, Mallinson's Calypso and beers from Revolutions, Abbeydale etc.

Thurstonland: The **Rose & Crown** was reported to be selling Leeds Pale Ale, Moorhouses White Witch, Bradfield's Farmers Blonde, and Timothy Taylor's Boltmaker when last visited. The quality was reported to be good. Food is also available. The pub will be holding its annual **Thurstyfest IX** beer and music festival over the weekend of the **21st to 23rd July**. There will be 7 live bands over 3 days, 30 real ales and a BBQ. Promises to be a good event.

Upperthong: The **Royal Oak** has Timothy Taylors Boltmaker, Bradfields Farmers Blonde, and Weston's Old Rosie Cider on handpull.



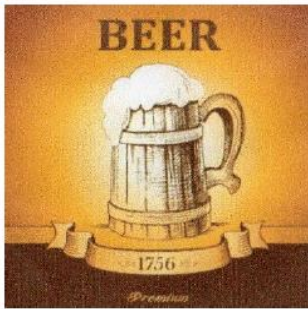
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**CAMRA
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Ale Talk Newsletter

Huddersfield CAMRA Rural Pub of the Year 2016

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From 8.30pm

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General Knowledge, Accumulator &
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The Grove – 10 years in the CAMRA Good Beer Guide

This year represents a major milestone for one of Huddersfield's best loved real ale pubs, The Grove Inn at Springwood. Frequented by many for its incredible range of beers and excellent real ale, it has featured in CAMRA's Good Beer Guide every year since 2008 and now celebrates 10 consecutive years in the 'Guide'. This is an amazing achievement and it's easy to see why. It simply ticks all the boxes!

The Grove is independently owned and run by Ian and Taya Hayes, who are very enthusiastic about their beers. When the Grove opened in 2006, it transformed the Huddersfield real ale scene almost overnight. Key to putting their vision of the ideal pub into practice was beer choice and quality. This they did by installing a dozen or more hand pumps for cask ale, draught fonts for foreign and craft beers and a selection of close to 250 different bottled beers. At the time, the sceptics said it would never work but it did and Ian and Taya have been proved right ever since.

Over the years the number of hand pumps has steadily increased to 19 across the two bars. There are 4 permanent hand pumps serving Marble Pint, Oakham Citra, Saltaire Blond and Thornbridge Jaipur; 5 with regular beers from Durham, Hawkshead, Marble, Mallinsons and Northern Monk; and 10 serving guest ales from different breweries across the UK such as Fullers.

As craft key keg has become more widely available there are 4 regular keg beers eg Brewdog, 3 semi-regular keg beers from Buxton, Magic Rock and Kernel and 8 guest kegs from the UK and Europe. There are 3 ciders available on the bar such as Cornish Orchards Gold, La Cantina flavoured ciders and Hogans Wild Elderflower cider plus others. In addition, there are special offers such as 'Whisky of the moment' and strange and unusual bar snacks. If you are unsure what to try, check out the impressive lists of beers on the blackboards or ask the knowledgeable bar staff who have a good working knowledge of the beer styles and flavours.

The Grove is a traditional back street pub with two bars, stone flag floors with old church pew benches and wooden tables. The walls are adorned with unusual artworks and curiosities featuring chimera stuffed animals, aboriginal art, nude paintings and severed heads.



Ian and Taya receive their Special Award from Branch Chairman, Paul Laxton (centre)



KING'S HEAD

St George's Square, Huddersfield,
Tel: 01484 511058

**Huddersfield CAMRA
Pub of the Year 2017**



Serving Timothy Taylor Landlord
Plus a range of Guest Ales
and 2 real Ciders

Live Music every Sunday afternoon

We are situated at the North wing
Huddersfield Railway Station.

Families are welcome. We are dog friendly.

Open Mon-Sat 11.30am – 11pm.

Sun 12 noon – 10.30am



The Slubbers Arms

Fartown, Huddersfield

A real ale oasis in the heart of town

Taylor's Landlord and Best
Plus 3 rotating guest beers
Designated Mild Pump and Real Cider

**Huddersfield CAMRA
Mild Pub of the Year 2017**

Food Saturday and Match Day lunchtimes

Mon to Thu 4pm – 11pm

Fri to Sat 3pm – 11pm

Sat Match Days 12noon – 11pm

Sun 2pm – 11pm

Bill and Kath are waiting to greet you.

Contact them on 01484 429032 for further details.



Recently, the pub has undergone a transformation with the addition of a new conservatory towards the back of the pub. This is light and modern looking with comfortable leather armchairs and settees and low tables, ideal for relaxing in. The ladies toilets are currently a work in progress but we are promised great things. Outside, the old smoking shelter has gone and the garden and barrel store have become an enclosed walled beer garden with bench and scaffolding style seating and tables. There is disabled access at the far corner gate.

Live music is a feature of the pub's social scene with regular weekly and monthly live music events. Every Tuesday there is a solo acoustic night, lively Irish Folk music on Thursday and Jazz on Sundays. Other regular events include 'Meet the Brewer' nights which are always very popular.

David Lyall Remembered

The Branch was sorry to learn of the death of David Lyall, a former Chairman of the Huddersfield branch of CAMRA. David passed away at the end of March at the Huddersfield Royal Infirmary after a short illness, aged 74 years old. In recent years he had suffered badly with arthritis of the spine and due to his medication was obliged to curtail the pleasure of drinking his beloved real ale and cider.

Early in his life David had been brought up in Whitchurch in Hampshire. This influenced his love of real ale and cider and in particular, Mr Whitehead's cider. He was a gentle giant with a wonderful Hampshire accent and respected by his fellow cider lovers for his knowledge.

David became an active member of the Huddersfield Branch shortly before he retired as a carpenter. He helped out at the annual Oktoberfest Beer & Cider festival and built some of the original bars. He loved working on the cider stall and was very knowledgeable about the different types of cider and perry. Later, in 2005 he became Chairman for a short period.

David also organised local real ale mystery tours and the occasional weekend trip further afield to places such as Whitchurch and Winchester in Hampshire, his old stomping ground.

When he relinquished his post as Chairman of the Branch, he joined the Regional CAMRA Cider panel and toured around Yorkshire judging the Cider Pub of the Year entries from each of the Branches.

Apart from his love of cider and real ale, David was a keen gardener and had an allotment in York Avenue in Fartown where he grew vegetables and kept chickens.

David's funeral was held at the Huddersfield Crematorium on Thursday 6th April. In keeping with tradition, his sense of humour and worldly pursuits, the coffin was draped in kilts (his grandparents came from Scotland), vegetables and flowers. As the coffin left, it was accompanied by the song "I am a cider drinker" by the Wurzels.

The wake was held at the Woodland Glade complex at Bradley where David's life was toasted with a glass of real ale. David will be fondly remembered by the Branch, and he leaves a loving wife, Anne. RIP.



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Pressing Issues

Welcome to the summer edition of Pressing Issues. Since last issue we have had the National Cider and Perry Awards at Reading. Here follows CAMRA's press release.



Producers from across Britain celebrated at CAMRA's National Cider and Perry Championships

Cider and perry producers from the length and breadth of the nation were honoured at the Campaign for Real Ale's (CAMRA) prestigious National Cider and Perry Championships at the Reading Beer and Cider Festival.

Following more than a year of local tasting panels and regional heats leading up to the finals, Countryman, Medium took gold in the cider category after impressing judges with its floral aroma, pleasant sharpness and refreshing taste.

Nempnett, Piglet's Perry also scooped gold in the perry category, with judges remarking that it had a well-balanced sweet taste with a dry finish.

The competition featured ciders and perries from across the UK, with each cider and perry judged on its individual taste, aroma, flavour, after-taste and overall appeal. The top awards were selected by a specially chosen panel of both experienced and novice judges.

Andrea Briers, CAMRA National Cider and Perry Committee Chairman, says: "The competition has shown that the quality of the real cider and perry continues to improve, and also demonstrates the standard of cider and perry being produced throughout Britain."

Speaking after the win, Keith Balch of Nempnett said: "We're delighted to hear that we've won gold, it's absolutely brilliant. This is the big award that everyone wants to win."

The competition took place on the Saturday of the Reading Beer and Cider Festival, which runs from the 27th-30th April at Christchurch Meadows in Caversham. Reading Beer and Cider Festival offers over 550 beers and 150 ciders and perries, plus a selection of foreign beers, wines and mead.

Locally, The Cider Press at Deanhouse has been elected as Huddersfield CAMRA's Cider Pub of the Year for 2017. The Cider Press has gone from strength to strength since first opening 5 years ago. The Press sells a range of ciders from Pure North to drink in and take away, both in bottles and larger quantities. There is also some great fayre available, in beautiful surroundings, so give it a try.

'Udders Orchard will be appearing at this year's Huddersfield Food and Drinks Festival from the 3rd to the 6th of August. On a stall for all four days there will be real cider both from 'Udders and that from other makers including our own Pure North, Grumpy John's (Bradford), and Simon's Cider (Cambridge). Let's hope that the weather stays good for the whole weekend!

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**, Uppertong; **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

Cider the Book

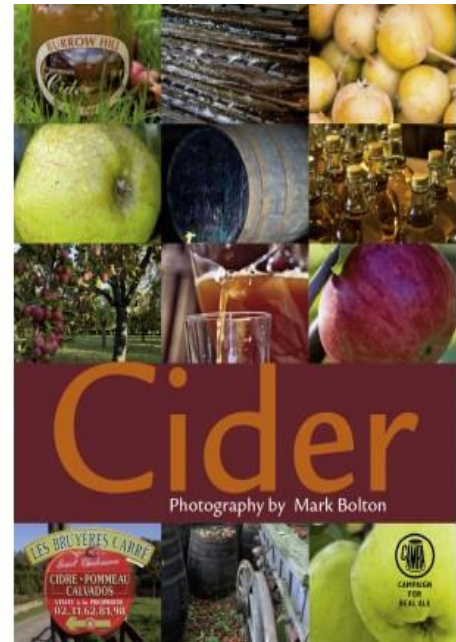
Special Discount - only £8 for CAMRA members and £10 for non-members

This publication showcases the best of the British craft cider revolution, including how to make cider and perry, noteworthy cider pubs and tips on making your own cider and how to cook with it.

You will also read about cider's place in British folklore and get some interesting pointers about foreign ciders.

Cider is a lavishly illustrated celebration of this enticing drink, and its close cousin, perry. The book includes features on the UK's cider and perry makers, making your own cider and the best places to drink.

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LocAle Brewing

Bear North Brewing Co. Tel: 07962 461099

Glyn has resumed brewing again at Holmfirth following his move from Denby Dale and is now producing his original range of bottled beers. Upto now, Glyn has not ventured into cask ale but with the help and persuasion of Richard Thomas at the Bridge Brewery, a single firkin of Black was made available for the recent Brambles beer festival. Black (5.2% abv), is a rich, smooth and rounded traditional porter with mocha and chocolatey notes with a hint of hoppiness in the aftertaste. The beer was very well received and was on top form when sampled. For further information on the bottled beer range contact Glyn at info@bearnorthbrewing.co.uk

Beer Ink Brewing Co. Tel: 07885 676711

Ryan has been busy brewing a number of new beers lately. One of the new beers was Red Weizen Blue (5.1% abv), an American style wheat beer combining a German wheat bier with a plethora of New World hops such as Cascade, Citra, and Summer. These all contribute to a mixed grapefruit taste with the banana flavours of the wheat beer. But it works!

This was followed by Starbeer (8.5% abv), a collaboration beer brewed with Sheffield breweries, Lost Industry and Steel City. The beer is part of the Desert Island Drinks series and is described as an Imperial peanut butter, caramel and chocolate stout. It also contains lactose to give a smooth, caramel, chocolate flavour with a peanut after taste. Starbeer has proved so popular – it sold out in less than a few days – that it has had to be re-brewed.

Ryan has introduced a new series of beers based on single hop varieties. The first in the Single Hop series is a pale 3.8% abv ale using Styrian Wolf hops. This is available in keg, cask and bottle. The second one, out in July, will be called 'The Big Lubelski' and is brewed with Lubelski hops.

Another collaboration beer has been done with Dave at Udders Orchard, which is an IPA/Cider hybrid. Basically, it is the Flagship IPA (5.0% abv) left to ferment with Dave's cider lees in a whisky barrel. It should be available around the mid-end of July

On the festival front, Noire (5.0% abv), a stout has featured at both the 12th Forever Bury and the 4th Darlington Spring beer festivals.

Bridge Brewery. Tel: 01484 687652

Recently Richard has made his beer more available other than the Bridge Inn at Holmbridge and these are now on permanently at Brambles in Holmfirth. The recent Brambles beer festival showcased two new beers.

Big Blonde (4.6% abv) is the 'big brother' version of the popular Blonde (3.8% abv). This has double the hopping ratio and uses English Goldings and Admiral hops balanced by a good malt base. The result is a well-balanced hoppy pale ale with a great hoppy flavour.

The second beer is a Coffee & Vanilla Stout (5.2% abv), brewed using real Espresso coffee beans and vanilla pods to achieve a smooth dark stout with coffee notes and an underlining subtle vanilla flavour. It was excellent and very well received.

Empire Brewing. Tel: 01484 847343, 07966 592276

Russ, in common with some of our other local brewers, has gone down the road of producing keg versions of his popular beers. Expect to see key keg beers on the bar near you.

The latest new beer is Painted Dog (4.3% abv), a blonde fruity and hoppy bitter packed with bags of flavour. This is a winner and easy drinking. Smoking Pistol (4.3% abv) and Painted Dog are both now available in key keg.

The brewery has recently taken possession of a few Speyside whisky barrels. Russ plans to barrel age his Porter in them and the finished product should be ready at the end of the year. It will

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be available in bottles and a few casks and kegs.

On the festival front, Sonar (4.3% abv) and Porter (4.7% abv) featured at the Bradford BF; Moonraker Mild (3.8% abv) and Rongo (3.9% abv) at Leeds BF; Moonraker Mild and Smoking Pistol (4.3% abv) at Newcastle BF; and Smoking Pistol at Kirkburton BF.

Here Be Monsters Brewery Tel: 07792 174863

Doug has commenced brewing at his new premises at Units 1 & 2, Holmbridge Mill in Holmbridge. The first beers to roll out of the brewery were Cyclops Summit (4.2% abv), the single hop beer brewed with American Summit hops; Fenella (3.6% abv), a session IPA; and Bokkenrider (4.0% abv), a Belgian brown ale.

The bottled beers can be found in the Bargain Booze off-licence in Holmfirth.

Linfit Brewery: Tel: 01484 842370

This year the Linfit brewery celebrates 35 years of brewing in the Colne Valley. Originally set up by the late Ron Crabtree in 1982, brewing has been continued through a succession of brewers to the current brewer, Ian Bagshaw. The beers have lost none of their taste and popularity and most of the original beers continue to this day. See feature article.

A special beer has been brewed recently in honour of Ron who passed away last year. Called appropriately, Old Ron, this is a 4.7% abv bitter. Very good too!

Lords Brewing Co. Tel: 07976 974162

The brewery Tap at Heath House Mill will be open again on the Friday and Saturday evenings of the 23rd and 24th June. There have been some unforeseen problems with the electrics in the mill but these should be fixed in time for the opening. Work is currently being done to improve the bar area, cooling and delivery systems. Once all the work is completed, the impetus will be on brewing some new and exciting beers.

The latest new beer is '1895 Golden Ale', (3.8% abv), brewed in association with Huddersfield Giants to celebrate the birth of rugby league. The beer is a pale, session ale with a good hop malt balance, ideal for summer quaffing. It is currently available in cask only.

On the festival front, Lords beers appeared at the recent Great Gnawthern beer festival at the Rat & Ratchet. These were Tithe House Bitter (3.9% abv), a light copper coloured ale with rich malt flavours balanced by a blend of English hops, and Expedition Pale Ale (4.0% abv), a light pale ale brewed with European hops and English malts.

Magic Rock. Tel: 01484 649823

Magic Spanner (3.9% abv) has been brewed again for this year's Tour de Yorkshire bike ride. A special version of Dark Arts has also been brewed called Dark Arts Chocolate (6.0% abv). This has a big chocolatey flavour with notes of blackberry and liquorice.

Tap Type (6.0% abv) is a new American Pale Ale, dry hopped with Citra and Mosaic hops for a mango and citrus taste. Demonali (7.2% abv) is an experimental West Coast IPA showcasing two new hops, Denali™ and Lemon Drop™. It has a pineapple, melon, black pepper and pine aroma with subtle pineapple and a hint of spice in the taste. Psychokinesis (6.5% abv), is an IPA brewed with experimental hop variety HBC 438 hops and Telepathy (7.2% abv) and IPA brewed with Denali hops.

Other new collaboration beers include: 4 Degrees of Separation (7.0% abv). This is an IPA brewed in collaboration with Siren, Northern Monk and Abbeydale.; The Men Who Stare at Oats (6.0% abv), a collaboration IPA with Wild Beer Co., brewed with oats, Nelson Sauvin hops and fermented with Brettanomyces yeast; Cryo Baby (4.8% abv), a collaboration IPA with CR/AK brewery in Italy; Half Cut (8.0% abv), a double IPA brewed with Other Half Brewing, Brooklyn; Grower Owned (6.0% abv), an IPA brewed with Yakima Chief –Hop Union.



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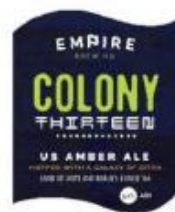
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Recent barrel aged beers include: Kentucky Common Grounds (7.0% abv), a barrel aged Tripple Coffe Porter brewed in association with local Dark Woods Coffee roasters; Salty Margarita Tequila Barrel (4.4% abv), a Tequila barrel aged Margarita style gose brewed with Kissmeyer beer

Mallinsons Brewing Company. Tel: 01484 654301

As usual, an amazing range of new beers have been reported. These include: Daniella (4.5% abv); Rakaseka (4.5% abv); Columbus XL (5.5% abv), a stronger version of the single hop beer Columbus with a huge tropical fruit hit; CF127 (4.2% abv), a single hopped beer using a new experimental British hop. It has hints of tropical fruits, strong flavoursome bitterness and character similar to the US Mosaic hop; Hopburst (3.8% abv) has a generous amount of the super Styrian hop Aurora; and Huell Melon (4.2% abv) with hints of melon.

In the multi-hopped series of beers, there is Session Pale Ale #17 (3.9% abv), brewed with a mixture of Rakau, Chinook and Centennial hops, giving it an aroma of lemon and lime with hints of pine and citrus in the taste. Serious Blendin' Vol 5 (4.4% abv) has four hop varieties, paired up at different stages of the brew, to give a blonde beer with a fresh fruity aroma and bitter taste.

Other new beers include: Back in the Saddle (4.4% abv), a special for this year's Tour de Yorkshire; So Long (4.1% abv), a Brexit beer brewed entirely with European hops; and Against All Odds (4.3% abv), brewed to celebrate Huddersfield Town's promotion to the football premiership.

Both So Long and Calypso Cascade featured at the Spring Yorkshire Beer festival at the Guildford Arms in Edinburgh.



Milltown Brewing Co. Tel: 07946 589645, 01422 610579

The latest new beer is called Sprung in Spring (4.0% abv). This is a pale ale brewed with Chinook, Cascade and Centennial hops to give a good hop nose and character.

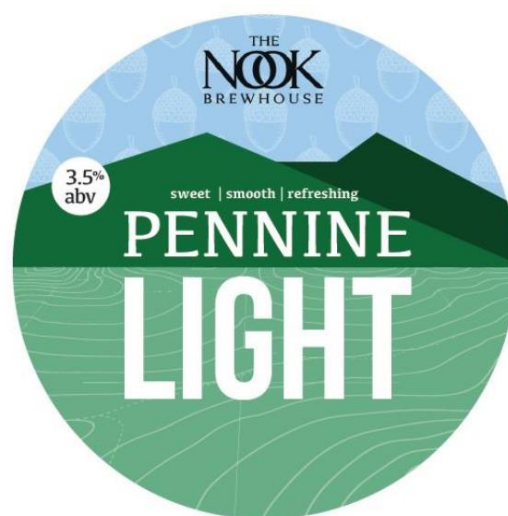
Neil has now started to bottle his Sorachi Pale (3.8% abv). This is a pale golden session beer brewed with Maris Otter and a touch of crystal malts. The Sorachi hops give it a refreshing lemon and subtle dill flavour. The beer featured at the recent Brambles Beer Festival in Holmfirth.

Nook Brewhouse. Tel: 01484 682373

The Nook Brewhouse is one of three breweries that have been invited to brew an official beer for the Pennine Way. Pennine Light (3.5% abv), will be launched this summer along the trail and in surrounding areas from Manchester and Sheffield. The maintenance of the Pennine Way trail will benefit from a financial contribution from each pint or bottle sold.

The Pennine Light is a style of beer that at was once synonymous with the mill and farming towns of the southern Pennines, Pennine Light Mild. The low gravity beer with its balance of malty sweetness and bitter hop character make it a refreshing and quaffable ale.

The brewery has now ventured into canning its beers. The first two beers available in can are NIPA (Nook IPA) 5.2% abv and RIPA (Rhubarb IPA) 5.2% abv.



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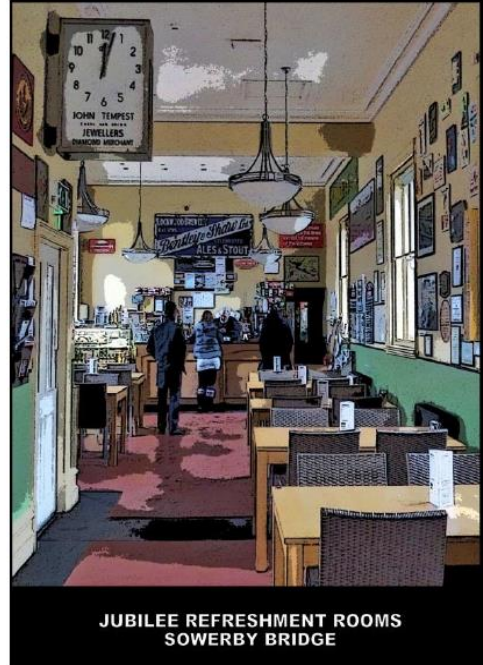
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WWW.DRINKMALLINSONS.CO.UK

On the festival front, Baby Blonde (3.8% abv), Blonde (4.5% abv) and Oat Stout (5.2% abv) were chosen for the Newcastle BF; Berry Blonde (4.5% abv) at the White Heart BF in Penistone; and Nook Best (4.2% abv) and Pennine Light Ale (3.7% abv) at the Kirkburton KUG BF.

Rat Brewery. Tel: 01484 542400

A number of new beers have been reported recently. In the Project Rat series the latest is Project Rat XIII (7.4% abv). This is an amber coloured IPA brewed with masses of Simcoe, Chinook and Citra hops. Bananaratta (4.0% abv) is a banana and oat pale ale, brewed using oat malts and banana puree to give a mellow ale with a delicate banana flavour. Ratsberry Blower (5.5% abv) was a raspberry Red Rye IPA brewed with rye malts, real raspberries and hopped with Simcoe hops.

Rattenberg (4.0% abv) was a marzipan and plum flavoured porter brewed as a special for Leeds Beer Festival. A similar marzipan tasting beer was Rattenburg Cake (4.0% abv), a clear wheat (Kristalweizen) beer, pale and malty and full bodied with marzipan taste which featured at Burton upon Trent beer festival.

A wooden cask version of Mother Rat (5.5% abv), a rich milk stout with a subtle vinous and lactic taste, featured at the recent Red Shed Beer Festival in Wakefield. Other recent beers include: Ruby Rat (5.0% abv), a ruby mild and Ratster (5.1% abv), an American Brown IPA.

Riverhead Brewery. Tel: 01484 841270

Richard has produced a number of new beers recently. The new regular beer is Happy Valley Pale (4.0% abv), a pale ale brewed with Chinook and cascade hops. Cuckoo (4.0% abv), a special brewed for the annual Marsden Cuckoo Day festivities, was a pale ale containing lemon grass and Pekko hops. Pekko hops are an American hop named after the Finnish God of farming and impart a complex herbal, fruity, mint, juniper or sage flavours. Black IPA (6.0% abv), is a strong dark ale brewed with toasted dark malt and Simcoe hops, leading to a passion fruit and pine finish.



Richard Armstrong, Riverhead Brewer, receiving the Speciality Beer of the Festival for Sherbert Lemon from the Oktoberfest 2016 from Huddersfield Branch Chairman Paul Laxton (left)

Twisted Bee (4.0% abv), is a chilli infused honey porter with a wonderful warming roasted malt flavour. Pineapple Pale (4.2% abv) is a pale ale brewed with Calypso hops and real pineapple in the mash

On the festival scene, Butterley Bitter (3.8% abv) appeared at Leeds BF; Black Moss Stout (4.3% abv) and Sherbert Lemon (4.0% abv), a light refreshing wheat beer brewed with lemongrass and lime leaves featured at the Spring Yorkshire BF at the Guildford Arms in Edinburgh; and Liquorice Latte (4.5% abv) at Newcastle BF.

Small World Beers. Tel: 01484 602805, 07540 319326

You may have noticed that the pumpclips have changed and have a new design. These feature the local viaducts and the water source which provides the all important backdrop to all the beers produced down at Barncliffe Mills.

The latest seasonal beer is Summer Bank (3.7% abv), a golden pale ale which has a backbone of predominantly Centennial hops and dry hopped with Mosaic. Secret (4.0% abv), a light pale ale is brewed using Chinook and Cascade and dry hopped with the Vic Secret hop.

A new beer, Northern Warrior will be launched during August and is a 5.4% abv India Pale Ale.

Locally, Secret and Twin Falls (5.2% abv) both featured at the recent Brambles BF in Holmfirth and the Spring Bank (4.0% abv) at Emley Brass Band BF. A wooden cask of Thunderbridge Stout (5.2% abv) featured at the recent Red Shed Beer Festival in Wakefield. It was very good.



Summer Wine Brewery. Tel: 01484 665466

The latest beers to be reported include Bramling Cross (4.0% abv), an English Pale Ale and Davy Jones' Locker (7.5% abv), a double Black IPA, described as a black Cascadian dark ale.

On the festival scene, Resistance Mild (3.7% abv), a ruby mild, Stateside (4.3% abv), a light American Pale ale, and Teleporter (5.0% abv), a 10 malt porter, all featured at the 38th Burton upon Trent beer festival.

Three Fiends Brewhouse. Tel: 07810 370430

The lads have scooped another prestigious beer award for one of their beers. Bad Uncle Barry (4.2% abv), a light golden West Coast IPA won Gold at the recent Barrow Hill Rail Ale festival in Chesterfield. This beer also won Gold at last year's Huddersfield Oktoberfest Beer festival.

The latest new beer is called Misfit (4.2% abv). This is a straw coloured easy drinking bitter with light fruity and citrusy flavours. It made its debut at the recent Kirkburton KUG Beer Festival, along with Bad Uncle Barry and Voodoo Stout (6.0% abv), a rich double stout brewed with English hops and a hint of chilli.

Also, on the festival scene, both Bukowski (7.0% abv), a strong IPA with an intense resinous hop flavour with hints of grapefruit, tropical fruits and pine, and Dark Side (5.3% abv), a black IPA brewed with US hops and chocolate malt, featured at the recent 26th Doncaster BF. Little Devil (5.3% abv), a West Coast IPA, also appeared at the Darlington BF.

The next beer will be a fruity IPA called Punch Drunk.

Berlin break

We decided to have a few days in Berlin, Carol had never been and I had promised a trip for the lady.

Probably not the best decision to catch a 06.30 am flight which meant getting the 02.43 am train from Huddersfield. Getting there early is always something we try to do and by 09.15 am we were at Schonefeld airport. By 10 am we were catching the RB14 train direct to Charlottenburg S and U bahn station some 45 minutes away. The hotel was the Abendstern just 100 yards from the station entrance and great for our stay at £217 for the two of us including breakfast.

After going round the zoo it was time for a beer or two and to one of Nigel's favourite pubs, the Eschenbrau on Triftstrasse 67 in the Wedding district. Go on the U6 line to Wedding station and then south for about 3-400 meters and left to Triftstrasse - don't think you have missed it, just persevere.

It was the first day of the wonderful Maibock and at 6.7% went down a treat along with the Alt Berlin Dunkel at around 5%. Beers were €3.30 per half litre and the pub is in a courtyard in the middle of a block of flats, quite superb and we did have quite a lot here.



The next port of call turned out to be our last of the evening, just a quick pint in the Brauhaus Mitte close to Alexanderplatz S U bahn. The vienna lager was very good but a touch steep at €5.

Tuesday was a long walk round Lichtenberg Tierpark and then to the House of 100 Beers on Kurferstendamn, close to Halensee S bahn. Only around 10 beers on tap but plenty of good bottled stuff too - and quite heap for central Berlin. Well worth a visit. Then to Brauhaus Spandau close to Altstadt Spandau U bahn on the U7 line, Only a couple of beers on but great food and the beer was, as ever in Germany, fabulous Schwarzes Havelbrau, unfiltered cloudy and very good.

On Wednesday we couldn't decide which pubs to go to so we took an executive decision and went to Hops and Barley in Friedrichshain. Unfortunately, it doesn't open til 5pm and is only a small brewpub in a slightly down at heel district. The dunkel ,weizen and cider were all tried and were very good. The pub is on Wuhlichstrasse on the M13 tram (rivalerstrasse stop) or get off U bahn at Warschauer strasse and walk about 10mins, tram also from there.

The last full day we headed to the Sony center on Potsdamer Platz and the Lindenbrau which is a very large brewpub situated inside the center. Many beers on but they do a lot of 'weizen mit schuss' (wheat beer with shots of syrup.) We tried the ginger treacle one and declared it superb; the pils was quite good too. We also had the Berliner Kindl weisse with Woodruffe syrup - like sour apple beer I suppose. Take the bus 200 from Zoo bus station or several lines on the U bahn.



All in all ,we will be back probably sooner rather than later to try the rest of the breweries we didn't get too. Transport ticket was for A and B zones only cost €30 for a 7 day pass. Well worth it. If you haven't been, make it a must do!

Carol and Nigel Fox

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Local and Regional Beer Festivals

1st – 3rd Jun		31 st Stockport BF, Edgeley park, Stockport SK3 9DD Thu 5.30pm – 11pm; Fri & Sat 12noon – 11pm
2nd – 3rd Jun		Ossett BeerCart BF, Ossett Town Hall, Market place, Ossett. WF5 8BE Fri 7pm – 11pm; Sat 11am – 11pm. www.ossettbeercart.org.uk
8th -11th Jun		Beats `n` Beer Fest, The Sportsman, 1 St Johns Rd, Huddersfield HD1 5AY Thu – Sat 11am – late; Sun 12noon – 11pm.
23rd – 25th Jun		Summer Fest, Stalybridge Station Buffet Bar, Platform 4, Stalybridge SK15 1RF Fri – Sun 12noon – 11pm
29th Jun – 1st Jul		Central Manchester BF, 53two , 8 Albion St, Park Avenue, Manchester M1 5LN Thu 4pm – 9pm; Fri & Sat 12noon – 9pm.
30th Jun – 2nd Jul		Wortley Men's Club BF, Reading Room Lane, Wortley, Sheffield S35 7DB Fri 5pm – 11pm; Sat 12noon – 11pm; Sun 12noon – 9pm
1st – 2nd Jul		Monkeyfest 11, Monkey Club, Dean Bridge Road, Armitage Bridge, HD4 7PB Sat 12noon – 10.30pm; Sun 12noon – 9pm.
5th – 9th Jul		Summer BF, Star Inn, 7 Albert St, Lockwood, Huddersfield. HD1 3PJ Wed – Fri 5pm – 11pm; Sat & Sun 12noon – 11pm.
6th – 8th Jul		SPBW 1 st National Woodfest 2017, Horse & Jockey, Church St, Castleford, WF10 1ES. Thu 5pm – 10.30pm; Sat & Sun 12noon – 5pm, 6pm – 10.30pm.
21st – 23rd Jul		Bower Beer Fest 10, Hall Bower Athletic Club, Hall Bower, Newsome, HD4 6RR Fri 6pm – 11pm; Sat & Sun 12noon – 11pm
21st – 23rd Jul		Thurstyfest IX Beer & Music festival, Rose & Crown, The Village, Thurstonland, Huddersfield HD4 6XU. Normal opening hours.
28th – 30th Jul		2 nd Beer Festival, Outlane Golf Club, Slack Lane, off New Hey Road, Outlane, Huddersfield, HD3 3FQ. Fri – Sun 11am – 11pm.
29th Jul		BobTownBeerBash, Roberttown Community Centre, Roberttown, WF15 7LS Sat 12noon - finish
8th – 12th Aug		Great British Beer Festival, Olympia, London. www.gbbf.org.uk
25th – 27th Aug		Summer BF, The Nook, 7 Victoria Square, Holmfirth, HD9 2DN Normal opening hours.
26th – 27th Aug		Beer Festival, Shepley Cricket Club, Marsh Lane, Shepley, Huddersfield HD8 8AS Sat 3pm – 11.30pm; Sun 2pm – 10.30pm
28th – 30th Sep		Calderdale BF, Town Hall, St George St, Hebden Bridge, Halifax, HX7 7BY. Thu 2pm – 10pm; Fri 12noon – 11pm; Sat 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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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 5th Jun	Social crawl of Longwood. Meet at Slip (19.45hr); Longwood Bowling & Social Club (20.20hr); Dusty Miller (21.00hr). Bus 356 at 19.30hr from Huddersfield Bus Station
Mon 19th Jun	Meeting and Presentation of Club of the Year to Armitage Bridge Monkey Club, Armitage Bridge for 20.00hr. Bus 314 at 19.37hr from Bus Station to Berry Brow
Mon 3rd Jul	Presentation of Pub of the Year Award to the Kings Head, St George's Square, Huddersfield for 20.00hr.
Mon 17th Jul	Meeting and Presentation of Rural Pub of the Year to the White Horse at Emley. Yorkshire Tiger Bus No 232 at 18.50hr from Bus Station. Return First Bus No 232 at 21.42hr from Emley. Use Metro Day ticket to cover different bus operators.
Mon 24th Jul	Presentation of Spring Pub of the Season to the Vulcan, 32 St Peters Street, Huddersfield HD1 1RA at 20.00hr.
Mon 14th Aug	Presentation of Mild Pub of the Year to the Slubbers Arms, 1 Halifax Old Road, Hillhouse, Huddersfield HD1 6HW for 20.00hr. Bus 363 at 19.25hr from Bus Station
Mon 21st Aug	Meeting at the Rose & Crown, 132 Knowl Rd, Golcar, Huddersfield HD7 4AN for 20.00hr. Bus 301 at 19.15hr or 302 at 19.45hr from Bus Station.

CAMRA Regional Meetings

Sat 2nd Sep 2017	The Tithe, 2A Friarage Street, Northallerton, DL6 1DP 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 Autumn Edition is: 22nd August 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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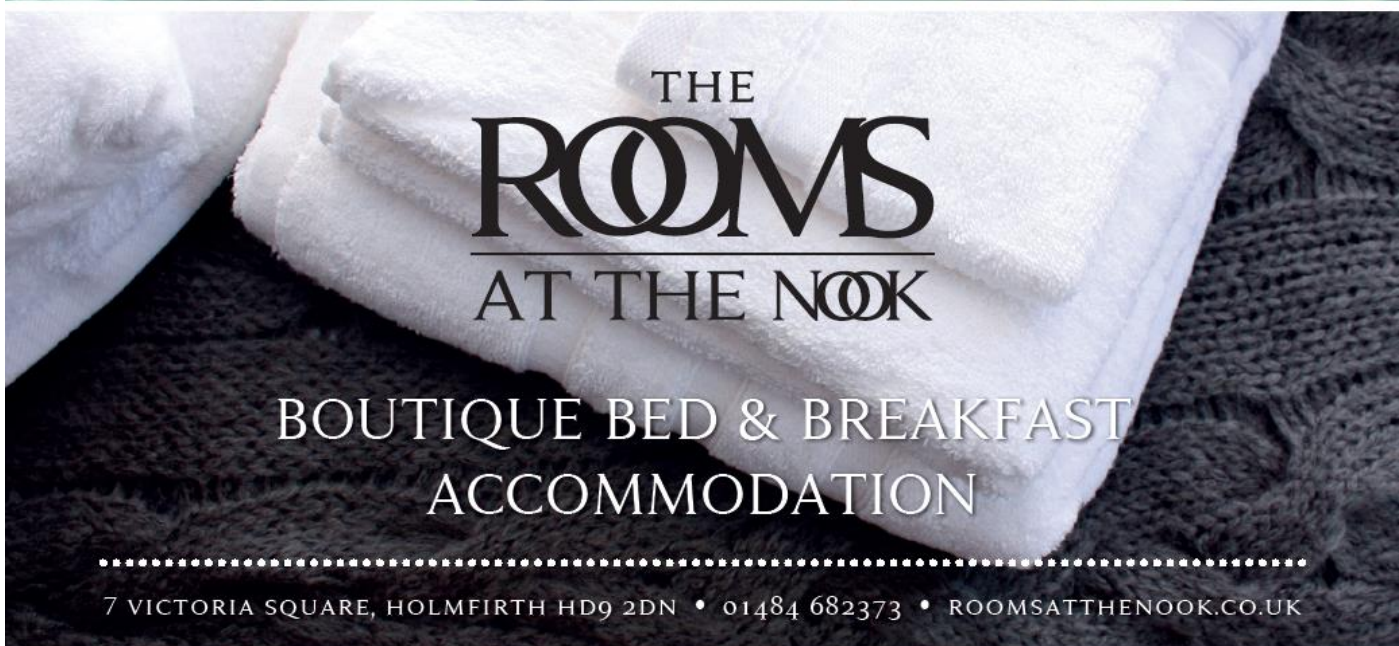
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