



**CAMPAIGN
FOR
REAL ALE**

Ale Talk



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AUTUMN 2017

The Huddersfield Campaign for Real Ale CAMRA Magazine
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Circulation 2000.

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CHAIRMAN'S NOTES

Those members who attend branch meetings will be well aware that Huddersfield and District CAMRA are not running a beer festival this year, but those of you who glance casually through this magazine in your local pub may not. For the past few years the Huddersfield Oktoberfest has been held at the APNA centre on the first weekend in October, taking care to avoid the Marsden jazz festival. If you have attended the Oktoberfest in recent years, you may be wondering what is the problem. Well it is certainly not lack of volunteers as they have continued to be plentiful nor is it for want of an organising committee.

The problem is a steady decline in footfall which inevitably leads to a decline in revenue. In a bid to avoid throwing away good beer, we have cut the number of beers available to the customer from over 100 to just 60 last year. Regrettably footfall declined again, beer was thrown away, and we made so little money that the effort was wholly disproportionate. The result was that Huddersfield Oktoberfest was trapped in a downward spiral. It's perfectly possible to go on a crawl around half a dozen pubs in Huddersfield and have more than sixty beers to choose from, which inevitably makes a festival of this size less attractive.

You may ask, does making a profit matter? Well, yes it does. CAMRA nationally has a number of sources of income such as the Good Beer Guide, subscriptions, and merchandising, but revenue from festivals comprises around two thirds of CAMRA's £13 million plus annual turnover. Given the potential for a trading loss on the Oktoberfest, we would have experienced difficulty getting our budget approved this year. CAMRA is a campaigning organisation but it is also a business. The Directors are all volunteers, but there is a near £1.5 million wage bill to be paid every year to skilled permanent staff along with numerous other outgoings such as rent, materials, business rates, and publishing costs. Put bluntly, bumbling amateurism is not an option. This is the price of CAMRA's success.

We are not alone in experiencing declining festival footfall. Nevertheless, there are still many successful festivals and there is nothing we would love more than to reinstate Huddersfield Oktoberfest. If anyone has any viable ideas about revamping the festival, which had perhaps got a little staid, and getting the numbers through the doors again, then we would love to hear from you. If there is any member out there with the time, business acumen, and salesmanship skills to seriously boost potential sponsorship revenue, then we would love to hear from you.

New blood, please!

PAUL LAXTON, CHAIRMAN

Award Voting for Huddersfield Branch Members Only

To be voted upon at the next Branch Meeting at the Conservative Club, Marsden
on Monday 16th October 2017

Huddersfield CAMRA Pub or Club of the Season Autumn 2017

Nominations: **Bridge Tavern**, Holmbridge; **Marsh Liberal Club**, Marsh;
The Plumbers Arms, Huddersfield; **Summer Wine Brewery Tap**, Honley.

Name of the Pub of the Season: _____

Member's Name: _____ Membership No: _____

Please note that only current Huddersfield Branch members 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 16th October 2017**

**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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From 8.30pm

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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>

Two of our Town Centre pubs have been recently presented with Huddersfield CAMRA Pub awards. The **Kings Head** has been awarded **Pub of the Year 2017** and the **Vulcan Spring Pub of the Season**. In both cases, they cater for a mixed community of both Town based customers and a passing trade clientele. The pubs may be different in style but it's the quality and range of the beer that attracts the punters. Good beer at reasonable prices is always a great incentiviser. The **Parish Pump** has 6 handpulls serving an interesting range of both regional and national beers. On a recent visit there was Nook Baby Blonde, Elland Southsea Pale, BAD Co. Lover Ever Gold, Elusive Brewing Level Up, Adnams Broadside and Taylors Landlord.

The **Lord Wilson** (Wetherspoon) has a new manager, Amanda, who was formerly at the Richard Oastler in Brighouse. Amanda is keen to improve the beer choice and availability and plans to install another real ale line. Currently there are 5 ales with Ruddles and Greene King Abbot on permanent with guests from Elland, Moorhouses and Kelham Island on a weekly rotational basis. Also, there is a new manager at the **Cherry Tree** (Wetherspoon) now that Andy has left.

The Albert has recently undergone a refurbishment and is now open again with one handpull.

Northern Taps has closed and has been taken over as Jax. The **Warehouse** has been selling Don Valley Beers recently. The quality was good but the beer prices are on the top side. The **Rat** recently held a **RatFest** over the weekend of the 8-10th September showcasing their beers.

Armitage Bridge: The **Armitage Bridge WMC** aka **The Monkey Club** recently held another successful beer festival raising money for the Forget Me Not Childrens hospice and the Yorkshire Air Ambulance. The club was also voted the Branch's **Club of the Year 2017** in recognition of its promotion of real ale and the quality of its beer. The bar serves a range of real ales with Tetley Bitter, Goose Eye Bitter and Acorn Summer Pale available on a recent visit. Note the club is closed on Tuesday.

Bradley: The Branch will be visiting **The White Cross** on Monday evening 18th September. This GBG listed pub was reported to be selling Salamander Short & Stout, Adnams Regatta, Thwaites Wainwright, St Austell Tribute, and Sharps Rye Rock. All very well kept and in good condition. The **Royal & Ancient** has new temporary tenants. On a recent visit there was Wychwood Hobgoblin and Banks's Sunbeam on handpull. There is no change at the **Bradley & Colne WMC**, just Tetley Bitter as usual.

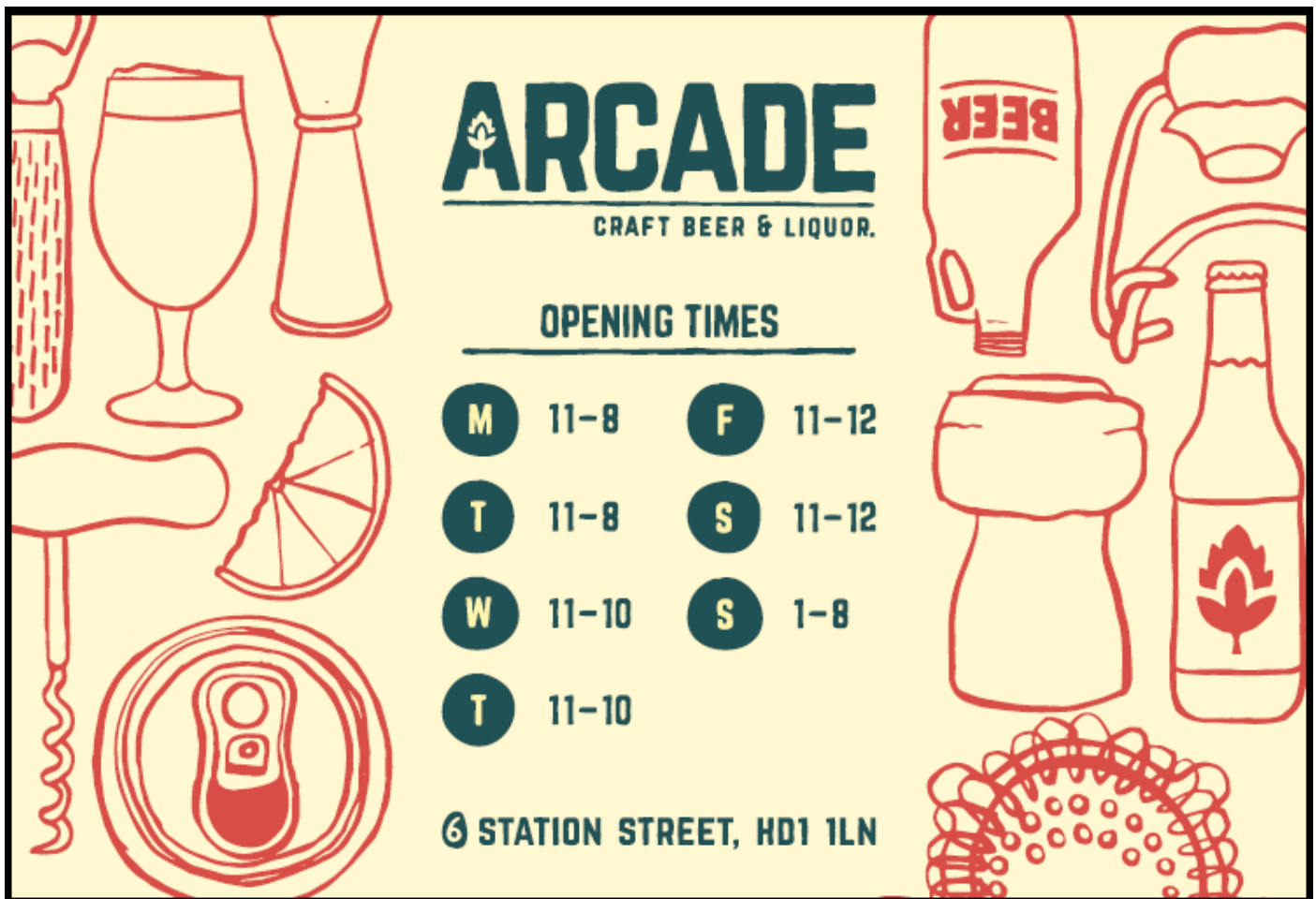
Burnlee: The **Farmers Arms** has revised its opening hours to 5pm – 11pm Monday to Friday and open all day from 12noon Saturday and Sunday. It has Tetley Bitter, Taylors Landlord and Wychwood Hobgoblin Gold as permanent with two guest ales – all in great form when visited.

Deanhouse: Pure North's **The Cider Press** has been voted Huddersfield CAMRA's **Cider Pub of the Year 2017**. A presentation is to be made to Rob North, owner and cider maker, on **Saturday 6th October** in the afternoon to celebrate **Apple Day**. The Cider Press and café offer a range of Pure North ciders, juices and vinegars 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.

Denby Dale: The **Dale Inn** is reported to be closed. The **Dunkirk** was found to be serving Tetley Bitter, Here Be Monsters Blonde Fury, Black Sheep Pathmaker; Small World Barncliffe Bitter; Acorn Gorlovka; Horbury JFB and Abbeydale Cosmology when visited recently. A cider by Pure North was also available.

Emley: The **White Horse** has been voted the **Huddersfield CAMRA Rural Pub of the Year 2017** It usually has 8 handpulls serving a range of Ossett beers including Blonde, Silver King, Excelsior and the house beer Emley Cross Bitter. Guest ales include Rat and Fernandes beers with other from Sheffield breweries. Sean is the new landlord.

Fartown: The **Slubbers Arms** at Hillhouse has been voted Huddersfield **CAMRA's Summer Pub of the Season**. This second award comes shortly after being awarded **Mild Pub of the Year**. The



pub is a gem of a place and worth a visit. On a recent visit there was Wantsum Black Prince (Dark Mild), Hobgoblin Gold, Muirhouse APA, Thwaites Wainwright, and Timothy Taylors Landlord and Boltmaker. The nearby **Railway** on Bradford Road is a good community pub serving real ale. It has two handpumps and on a recent visit was serving Copper Dragon Golden Pippin and Fartown Bitter (house beer). Guest ales are also available. The **Magic Rock Tap** at the top of Willow Lane is not far away and is also worth a visit for its innovative craft beers.

Golcar: The **Golcar Lily** was reported to be selling Thwaites Wainwright and Wychwood Drophead and Bradfields Farmers Blond when last visited. The **Mule Room** (Lords brewery Tap at Heath House Mill) is occasionally open at Bank holiday weekends and special events. The venue is housed in the brewery and features a bar serving Lord's beers and one or two guests. Worth a visit if you've not been before. Check opening times on Facebook, etc. The **Rising Sun** had good Bradfield Farmers Blond, and York Guzzler on a recent visit. The **Golcar Liberal Club** had Adnams Mosaic and Wells Bombardier when visited. The **Golcar Conservative Club** has Tetley Bitter as permanent with one guest ale. This was Bradfields Farmers Blond. The **Rose & Crown** has undergone a refurbishment of the back bar and dining area in preparation for serving food. See Advert for times. The beer quality on a recent visit was very good with beers from Golcar brewery – Pennine Gold and Town End Bitter, Empire Fluke and Bradfields Farmers Blonde on the bar. **Junction One** had Bradfield Farmers Blond and Farmers Brown plus guest ales when last visited. These were Bobs Brewing Co. Brown Lion and Partners Stout & About. All the beers were on top form and well-kept.

Hade Edge: The **Algy Arms** is open Monday to Saturday from 5pm and from 2pm Sunday but now closed Tuesday. It was serving Nook Baby Blue when last visited.

Harden Moss: The **Huntsman** has Lees Bitter, MPA and a seasonal ale Epic Golden Ale. The next seasonal is a collaboration beer between Lees and Cloudwater. **The Ford** has Black Sheep Golden Sheep, and guests.

Hepworth: The **Butchers Arms** had Taylors Boltmaker, Black Sheep Bitter, Bradfield Farmers Blonde and Purity Pure Gold on a recent visit. 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 Clark's Stumbling Blonde when last visited.

Holmbridge: The **Bridge** was reported to be serving Bridge Blonde, Stout and American Pale Ale along with Thwaites Wainwright and Wychwood Hobgoblin when last visited.

Holmfirth: The **Nook** recently held its annual **Summer Beer Festival** showcasing its excellent beers. Look out for the new Pennine Light, the official beer of the Pennine Way.

Brambles has been selling Brambles (aka Bridge) Best and American Pale Ale along with Wychwood Hobgoblin and Ringwood Boon Doggle. Rosies Pig cider is also available. The **Elephant & Castle** is reported to be selling Tetley Bitter, Sharps Atlantic and a guest ale.

The **Old Bridge** was reported as selling Tetley Bitter, Cotleigh Sea Harrier, Black Sheep Bitter, Moorhouses White Witch, Ribblehead Bitter and a guest from local brewer Here Be Monsters.

Gonzo's bar had Small World Brewery's Summer Bank on recently. The **Y Bar** has Copper Dragon Golden Pippin and Bradfield Farmers Blonde on handpull. The **Postcard** was reported to be selling Tetley Bitter, Wells Bombardier Pale, Theakston Bitter, St Austell Liquid Sunshine when last visited. The **J Catch fish restaurant** was recently serving Elland Blond and Phoenix Clam Dunk. Both said to be good.

Jackson Bridge: On a recent visit The **Red Lion** was serving Taylors Boltmaker, Ossett Silver King, Tetley Bitter, Bradfield Farmers Blonde and Grey Hawk Bitter. All reported to be on good form. The **White Lion** was reported to be selling Tetley Bitter, Bradfield Farmers Blonde, Black Sheep Bitter and Leeds Pale Ale. Also good.

Kirkheaton: The **Yeaton Cask** will be holding their annual **beer festival** from the **12th to the 15th October** featuring around 25 beers and two traditional ciders. Also there will be some fruit beers available. Although food is not generally available, there will be homemade sandwiches during the festival and live music on Saturday night. The GBG listed pub normally has a good range of guest ales from both local and regional breweries and a house beer.

Lindley: The former Thwaites pub, **The Saddle** on Lidget Street has recently been renovated and re-named the **Lindley Tap**. It is serving Thwaites beers which are pricey by comparison with other surrounding pubs. The **Nightingale** was also refurbished last year and re-named the **Old Wire**

The Brewery Memorabilia Annual Auction Meeting returns to

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Saturday 18th November 2017

Donations of Brewery related items will be welcome at any West Yorkshire Forget Me Not children's hospice shop up to forty eight hours before the start of the auction, due to commence at noon, Saturday 18th November.

All auction proceeds are to benefit the Forget Me Not Trust.

Donations may be left at the Jubilee Refreshment Rooms at any time of day up to two hours before the auction.

Contact Andrew Wright at the Jubilee Refreshment Rooms (details as above) or on 07974 218 547.



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[www.lions105c.org.uk/colne valley](http://www.lions105c.org.uk/colne_valley)

Works last May. This serves real ale and is claimed to be a female-friendly pub. The **Black Bull** in West Street has a range of guest ales alongside permanent Greene King IPA and Tetley Bitter. These have included Elland Brewery Beyond the Pale and Saltaire Blonde. The pub also offers 10% off a pint for card carrying CAMRA Members. The **Lindley Liberal Club** also serves real ale and usually has two handpulls in operation serving a range of guest ales. The club is seeking to hold a beer festival later in the year.

Linthwaite: The **Sair Inn** is reported to be as good as ever and definitely worth a visit if you've not been for some time. On Manchester Road, the **Royal Oak** is also worth a visit. The real ale range is reported to be well kept and the pub has recently won a John Smiths' award.

Lockwood: The **Lockwood** is free of tie and usually has two handpumps serving guest ales. Recent ones have included Steam Box Brewery Summer Buzz and Lords 1895 Golden Ale. The **Lockwood & Salford Conservative Club** has a good range of guest ales in addition to the permanent Tetley Bitter. Recent guests have included beers from Salamander and Mallinson's.

Meltham: The **Traveller's Rest**, which has been closed for some time, has been bought by a local brewery. The pub is likely to open later in the year and will be selling Milltown beers and guest ales. The **Wills o' Nats** has Timothy Taylors Landlord, Black Sheep Bitter, Bradfield's Farmers Blonde, as regular with guest ales. In the town centre, the **Victoria Park** was reported to be serving good Tetley Bitter and Empire brewery Jonah; the **Swan** has Tetley Bitter and Mild as regular beers with Bosun's King Neptune replacing Bradfield's Farmers Blonde on a recent visit.

The Liberal Club also has Tetley Bitter plus guest ales. These have been Bradfield Farmers Blonde and Fullers ESB, all very good. A new steward is due to take up post soon. The **Waggon & Horses** was reported to have Timothy Taylors Landlord, Purity Gold and Exmoor Stag, Gold and Fox on a recent visit. The pub does food with Black Rock Steak available Thursday to Saturday 6 to 9pm, and pies 7 days a week from 12noon – 3pm and 6 – 9pm. The **Durker Roods Hotel** has Saltaire Blonde as a regular beer with up to four guest ales.

Milnsbridge: **Bar 59** (formerly Millers Bar) is reported to be selling Sharps Doom Bar on handpull. The Colne Valley Scout Group will be holding their **3rd Scout Beer Festival** at the Scout hut in Pickford Street on Saturday and Sunday of the **30th September and 1st October**. See festival file.

New Mill: The **Toss o'Coin** is now open again under new management.

Netherton: The **Beaumont Arms** has undergone a refurbishment with new carpets etc. The pub serves Adnams Broadside and Southwold Bitter, Tetley Bitter and Bradfield Farmers Blonde and the occasional guest ale. There is a selection of 16 gins to go at and food is served Monday to Friday from 12noon to 2pm and Monday evening from 5to 8pm.

Newsome: The **Hall Bower Athletic Club** recently held another successful Bowerfest. The club is a free house and has guest ales. The **Fountain** has Lees Bitter on handpull and is popular with the local community football teams. The **Victoria Hotel (Bum Royd)** serves Thwaites Wainwright and seasonal guest ales from the Marston's portfolio.

Scapegoat Hill: On a recent visit, the **Scape House** was reported to be serving Black Sheep Bitter, Rat brewery White Rat, Thwaites Wainwright, Lords Expedition Ale, and Bradfield Farmers Blonde.

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.

Shelley: On a recent visit, the **Sovereign** was reported to be selling good Abbeydale Moonshine, Sharps Doombar, York Terrier and Leeds Pale.

Slaithwaite: The **Shoulder of Mutton** has a good range of beers on handpull including a house bitter. Recent beers include: Moorhouses Blonde, Castle Rock Harvest Pale; Marston's 61°, Grey Hawk Pippin and Best, and Kelham Island Easy Rider. The **Little Bridge** has very well-kept Milltown's Platinum Blonde. The **Commercial** supports a good range of light and dark beers from guest breweries. Recent beers have included Hawkshead Lakeland Gold, Parker Viking Blonde, Sandstone Desert Dragon, Titanic Plum Porter, and Empire Moonraker and Commerciale. The real cider was Pure North Have `n' Apple. The **Swan** at Crimble Bank also has a good range of guest ales which include Bradfield Farmers Blond, North Riding Aussie Pale, Shipyard Summer Ale and beers from Abbeydale etc. The **Conservative Club** will be hosting the Lions **Moonraker Beer festival** between the **16th and 18th November**. See poster opposite

HARRY GOODE (1942 – 2017)

I am sure some of you will remember Harry Goode who, for many years, was a regular visitor to the pubs of Huddersfield and beyond. Sadly Harry passed away on June 27th after several months of illness.

He was born in Halifax in 1942, but moved to Brighouse, where for many years he was well known in the town as a postman. He was also steward at the long-gone Bailiff Bridge Club for a number of years. He loved people and always had a cheery word for everyone. He loved pubs, he loved the craic, and was always the life and soul of the party, in a very friendly and welcoming way. In Huddersfield, he particularly loved the Kings Head, the Star, and the Sportsman, where he was christened 'Happy Harry' by Sam Smith when she ran the pub a few years ago.

He was actually born Harry Haley, but had adopted the surname Goode, he used to say, when he knocked around with a mate whose surname was Norfolk. But I was never quite sure if it was just one of his many tales! Think about it.

I got to know Harry not long after I moved to Brighouse in 2001. He was big mates with journalist John Gray, who edited the pub and beer paper '*Innspeak*', which in those days was owned by the '*Halifax Courier*'. When it ceased publication, John immediately set up his own paper, '*Pubspeak*', which was distributed around both Calderdale and Kirklees, and featured listings, pub reviews, jokes, and a popular 'Star at the Bar' profile. Harry had his own column, 'Goode's Daze Out', which would basically be details of which pubs he and John had visited recently, plus at least one of the terrible jokes that he came out with on a regular basis.

He loved meeting new people, I always used to say, because it gave him a new audience (or unsuspecting victim) on which to inflict his jokes.

Harry was given a lovely send off by family and friends in a humanist ceremony at Park Wood Crematorium, and then at the Commercial/Railway in Brighouse. He was a lovely bloke who will be missed greatly by his family, friends, and many of the other people he met over the years. As Sam called him, he really was Happy Harry. No doubt he will be causing mayhem wherever he is now. As he always used to say, it's all a bit of fun. RIP, mate....

Chris Dyson



Ale, Cider, Perry and Roses at Calderdale Beer and Cider Festival 2017.

The details of the Calderdale Beer and Cider Festival are shown on the advert below. The Joint Beer Festival Organiser, John Hartley, said "Last year's festival was a tremendous success and we hope that CAMRA members and non-CAMRA customers will support us in large numbers again this year. We intend to provide the highest quality and freshest beers and are ordering all our ales from breweries, on a cask by cask basis, so that we can offer ales from as many breweries as possible.

This year's theme is 'Beers of the Roses' and we have particularly concentrated on ordering ales from Yorkshire and Lancashire, but that doesn't mean beers will not be available from other parts of the UK. We have sourced individual casks from the South West, the North East, North Wales, Scotland and three casks from the Midlands. Five wooden casks have been ordered and these include a Supreme Champion ale which has been matured in the cask for five months, three ales that have never been in a wooden cask before and one that brewery records reveal hasn't been in a wooden cask for at least two years, if ever. We've already sourced beers from three new breweries and hope to have these on handpump along with beers from local Halifax and Calderdale breweries which we always showcase. The full beer list will be released approximately two weeks before the festival begins.

We have deliberately resisted the temptation to include lots of entertainment, because we feel that most ale, cider and perry drinkers want to enjoy their drinks and have a chat with their mates rather than listen to loud music. Having stated this, however, the traditional dancing group, the Hebden Bridge Hill Millies, will be returning this year by popular demand and will be appearing on Thursday evening.

Our chosen charity is the Calder Valley Search and Rescue Team and they will be holding a sale of a wide-range of brewery donated items (and their own items) on Thursday afternoon so bring plenty of cash with you. We'd like to thank breweries for their amazing generosity. There will also be many other ways in which you can support our charity which entirely relies on fundraising to keep afloat"

CALDERDALE BEER & CIDER FESTIVAL

28-30th SEPTEMBER 2017

Hebden Bridge Town Hall, St George's Street, Hebden Bridge.



'Beers of the Roses'



**50 beers, ciders & perries from both sides of the Pennines and from around the UK.
Some specially commissioned festival brews and beers from the wood.
All beers ordered from breweries to ensure the highest quality.**

ADMISSION TIMES AND PRICES

**THURS 28TH SEPT (2pm – 10pm) – CAMRA FREE, non-members £1
FRI 29TH SEPT (12noon – 11pm) – CAMRA £1, non-members £2
SAT 30TH SEPT (12noon – 5.30pm) – CAMRA £1, non-members £2 - Free to all after 5.30pm**

HOT AND COLD FOOD UNTIL 9PM EVERY DAY

More details at www.hxcalderdalecamra.org.uk

THE VULCAN

32 St Peter's street
Huddersfield
HD1 1RA

Tel: 01484 302040



Opening times: 9am – 2am

Huddersfield CAMRA Spring Pub of the Season 2017

6 Hand pumps serving the finest
Local and National Cask Ales

Up to 15 different beers per week

All at £2.50 a pint

☺ **Happy Hour** ☺, Monday to Friday 4pm till 7pm



Meals

Traditional home cooked food served daily
Monday to Saturday 10am – 2.30pm
Sunday 11am – 5pm

Roasts, home made pies, vegetarian, fish
Large menu available. Daily specials.
Breakfast trips catered for.

Weekend Disco – Karaoke – Live bands. Pool & Jukebox

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

Spring Pub of the Season

The Branch's Spring Pub of the Season 2017 has been named as The Vulcan in St Peters Street, Huddersfield. It is a traditional town centre pub with a long standing licensee and some of the longest opening times of any pub in Town. The Vulcan has a good community spirit and is frequented by a wide selection of society of all ages ranging from workers, casual drinkers and football supporters. Good beer and good food make this pub a firm favourite with the Town's ale drinkers. This 'free of tie' pub has been a previous recipient of the Pub of the Season award, listed in the CAMRA Good Beer Guide and is on the Town's real ale circuit.

The bar supports six handpumps serving a range of regular beers and ever-changing guest ales, more commonly from Yorkshire and Lancashire breweries. Beers that appear regularly include Bradfield Farmers Blonde, Thwaites Wainwright, Copper Dragon Golden Pippin with guests from Mallinsons, Bosun's, Moorhouses, Pennine Ales, plus various other micros.

Peter Woodhead, the landlord, is one of the longest serving landlords in the Town and in June of this year completed 25 years behind the bar. Both Peter and his staff have done a great job in running the pub, gradually building up the real ale trade from virtually nothing. The beers are always well cared for and kept in good condition, a fact resulting in the pub's award.

The beer is very competitively priced with a daily Happy Hour Monday to Thursday. Food is available every day from 11am – 2.30pm Monday to Saturday and Sunday from 11am – 5pm. There is a main meals and specials board listing a variety of traditional fayre from breakfasts to lunches, all quality meals at bargain prices. The food is all home-cooked and very popular.

The Vulcan has the appearance of a multi-room pub with a separate pool room, raised stage area used for dining during the day and for live bands and entertainment on Sunday nights. It has two large screen TVs and caters for enthusiasts of pool, karaoke and televised horse racing.

The pub is open daily from 9am in the morning to 2am next morning, and all day Saturday and Sunday sometimes to 3.30am on special occasions.



Peter Woodhead, Licensee (Left) receiving his POTS award from Paul Laxton, Branch Chairman, (Right)



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.



Double Awards for the Slubbers Arms

The Slubbers Arms at Hillhouse has recently been presented with two prestigious local CAMRA awards. It has been voted Huddersfield Mild Pub of the Year for 2017 and Summer Pub of the Season in recognition of its permanent promotion of Mild and the quality of its real ale.

The Slubbers is a friendly and inviting free house run by local CAMRA member Bill Brogan who prides himself on the quality of his real ale. Ever since Bill bought this former Timothy Taylors pub, he has maintained a dedicated Mild pump which has dispensed countless light and dark, low and high gravity milds – some exceptionally rare and flavoursome ones. Not many pubs serve a dark beer, let alone a mild, stout or porter, so it is great to see a pub meet this undervalued demand for mild. The award is in recognition of this fact and the ever-changing and varied selection of mild on offer.

The bar has regular Timothy Taylor's Landlord and Boltmaker, a mild, and guest ales. The guests are selected from both local and regional brewers and it is not unusual to see beers which are not available elsewhere in Huddersfield. There is always a good range and customers are seldom disappointed by the choice.

The Slubbers Arms has a heritage of over 170 years old. It was originally a beerhouse which gradually absorbed adjoining cottages resulting in a wedge shaped, multi-roomed, corner terrace pub. Gradual alterations, including toilets and a Yorkshire open range fire, plus an assortment of memorabilia from Huddersfield's textile past, militaria and posters and breweriana give it a period atmosphere. The name of the pub relates to the textile industry in which small 'slubs' or imperfections were removed from cloth by a highly skilled 'slubber'.

The pub features a lounge with a small central V-shaped bar, games room and a quiet room which is ideal for small private gatherings and includes a sun-trap patio/smoking area. On football and rugby match days, when the pub can get very busy, the pub offers good-value pub fare.



Paul Laxton, Chairman (left) presenting the two Awards to Bill Brogan, landlord (right)

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

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Huddersfield CAMRA Pub of the Year 2017

The Kings Head, a popular Town Centre real ale pub and CAMRA Good Beer Guide listed entry, has been voted Huddersfield CAMRA's Pub of the Year 2017. This is not the first time The Kings Head has won this prestigious award, having been awarded it on more than one occasion in the past. The Pub of the Year award, which recognises the availability and quality of the real ale on offer, is a highly contested award and there are some very good contenders. Congratulations go to licensees Bruce Travis and Danni Atmore, and of course, the bar staff, without whose help this would not have been possible.

The pub is very popular with the Town's real ale fans and casual drinkers. It provides a welcome break for rail passengers and visitors to the area as well as being on the Real Ale Rail Trail.

The beer board above the fireplace lists a fantastic range of beers and ciders, all at very competitive prices. Along with the 10 handpulled real ales on the bar and 2 ciders, there is always a mild on offer; often a rotating guest mild on a dedicated handpump from a local or regional brewery such as Rudgate, Golcar, Empire, Naylor's or Taylor's Golden Best. Regular beers include Taylors Landlord, Bradfield Farmers Blonde, and Magic Rock Ring Master. The beer quality is always on top form and served with good grace by attentive bar staff. The deep cellars ensure the beer is never served too warm but just right.

Visitors to The King's Head over the last year or so, will have noticed the changes taking place to the pub. The interior has been totally transformed into a light and airy, open planned bar area with pale sage green décor and new zinc topped bar counter. The former snug to the right of the bar now forms part of the wider floor area while the area to the left of the bar, has been opened up to reveal a food counter and eating area. Hopefully, hot meals and food will be available soon.

The pub hosts and supports live music with live bands featuring every Sunday afternoon and occasional special event evenings.



Landlord Bruce Travis (left) accepting the Pub of the Year Award from Bob Tomlinson, Branch Contact, (centre) watched by loyal bar staff in the background.

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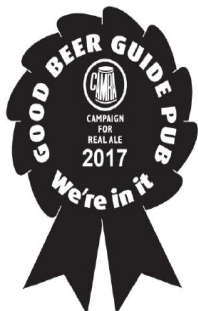


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LocAle Brewing

It was good to see at least three of our local breweries represented at the Great British Beer Festival in London this August. Magic Rock, Mallinson's and Small World Beers all did Huddersfield proud with their contributions. Well done!

Unfortunately, we have lost another local brewery. Bear North Brewing Co. based at Holmfirth is reported to have ceased brewing this summer. The brewery was brewing part time on a small nanobrew plant producing some excellent bottled beers. It is understood that Glyn, the brewer, has increased his normal work commitment and is unable to devote his time to brewing.

Beer Ink Brewing Co. Tel: 07885 676711

The second in a new series of single hop variety beers has been brewed. Called the Big Lubelski, this 3.8% abv pale golden beer has a good malt balance with a medium bitterness with herbal, marigold, lavender and tea like flavours. Brewed with Polish Lubelski hops, it is available in cask and keg, the latter having a more pronounced bitterness?

On the festival front, Starbeer (8.5% abv), described as an Imperial peanut butter, caramel and chocolate stout, was chosen for the Tyneside and York beer festivals.

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.

A special is planned in collaboration with Thornbridge for the Bath Hotel in Sheffield. This will be a raspberry and honey stout.



Bridge Brewery. Tel: 01484 687652

Richard has brewed a new special called Twin Rotor (4.2% abv) which was showcased at the recent Huddersfield Food & Drink festival. The beer was a deep golden bitter with a good caramel base using new UK experimental hops and dry hopped with Chinook. Hence the name.

Briggs Signature Ales. Tel: 07427 668004

Nick has found time recently to brew Hip Hop (4.0% abv) again. This is a revised version of the original pale ale first brewed for the Star Beer Festival a few years ago, and has a slightly different recipe. It was on sale at the Corner in Town and at the Huddersfield Food & Drink festival.

Empire Brewing. Tel: 01484 847343, 07966 592276

The latest new beers to be reported are: Blonde (3.9% abv), a pale ale brewed with Saaz hops, and Black (5.5% abv), described as an Amarillo and blood orange black IPA. Sounds interesting!

Making the rounds again is Beard Singe'r (3.9% abv), brewed with Southern Cross and Motueka hops to give a citrusy flavoured blonde beer with a hint of lime. Fluke (4.1% abv) is also blonde in colour and uses Centennial, Mosaic and Citra in the brew to give a gooseberry and tropical fruit tasting beer.

On the festival front, Porter (4.7% abv), Jonah (4.3% abv), Painted Dog (4.3% abv) and Smokin Pistol (4.3% abv) all featured at the recent Monkeyfest beer festival.

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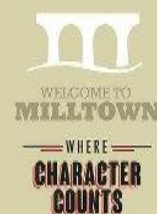
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Magic Rock. Tel: 01484 649823

It was Magic Rock's first time at the Great British Beer festival in London this August. Dark Arts (6.0% abv), a dark bitter with chocolate, fig, blackberry and liquorice flavours, featured at the beer festival and was on top form. Well done.

Shredder (4.5% abv) has been re-brewed with a new recipe. It is a 4.5% wheat beer using 50% wheat in the grist, with the addition of zesty coriander seed, curacao orange peel, seville orange and tangerine juice.

Promised Land (4.5% abv) has been brewed to celebrate Huddersfield Town Football Club's promotion to the Premier League. It is a German style pilsner brewed to German purity standards using Golden Promise malt and all German Hallertau and Saphir hops and fermented with lager yeast. The Official beer will be on sale on match days at the Magic Rock Tap and the Canalside.

Precognition (6.5% abv), is an IPA brewed using experimental HBC 438, Yellow Sub and Ekuanot hops. It has mango and pineapple aromas with citrus and ripe apricot flavours.

Bearded Lady Dessert edition (10.5% abv), a Bourbon barrel aged Imperial stout, has been released and it has wonderful chocolate, vanilla and cinnamon flavours. Available in cans.

Bellini Vice (4.5% abv) is the first in the new vice series of weisse beers mimicking the classic Bellini cocktail. It is a raspberry and peach Berliner Weisse. In collaboration with American Stillwater Artisanal brewery, there is Stillwater Pîna (4.5% abv) and Pîna Mojito Vice (5.5% abv), a pineapple, lime and mint flavoured Berliner Weisse.

Mallinsons Brewing Company. Tel: 01484 654301

Congratulations go to Tara and Elaine on their marriage. They held their wedding party at the Corner and celebrated with a Special, a dry hopped version of Wappy Nick called Cocktail Twins (3.8% abv). Very tasty too!

Mallinson's Danger Hops (5.0% abv), a pale straw coloured bitter with hoppy, passion fruit and mango nose and bitter citrus finish, featured at the recent Great British Beer Festival in London.

A number of new beers have recently been reported. In the single hop series there was Wolf (3.8% abv), a blonde beer brewed with Wolf hops from Slovenia giving a medium bitterness with hints of light honey fruits; Wakatu (4.2% abv) a blond bitter brewed with NZ Wakatu hops; Hallertau Blanc (4.2% abv) was brewed with Hallertau Blanc hops giving a blond bitter with orangey and grape flavours; and Mandarina Bavaria (4.0% abv) brewed using only Mandarina Bavaria german hops to give a deep blonde ale with hints of blood orange and a sharp zesty bitterness.

In the dual hopped range, there was Ella Chinook (4.1% abv) and in the multiple hop series, Kiwi Classic (4.4% abv) with Pacific Gem, Motueka and Nelson Sauvignon hops; and Serious Blendin' Vol. 6 (4.4% abv).

Other new beers include: Golden Cutty (4.2% abv) in the bird series aka The Goldcrest and brewed with Simcoe hops; American SIPA (4.5% abv) a blond ale with a light resinous and lemon citrus aroma and hints of grapefruit in the taste; Better than KL-Hopp (3.8% abv), a special for the recent Monkeyfest BF; BowerBeerFest Brew 10 (3.8% abv); and Mockerkin (4.0% abv).

Rat Brewery. Tel: 01484 542400

There are quite a few new Rat beers to report, some have been re-brewed following a long absence. Those reported include: Iron Rat (4.8% abv), an American IPA; Rat Poison (7.0% abv), a double IPA; Rat to the Future (3.9% abv), a retro brown ale; Ratsberry & Ginger (4.5% abv), a red fruit beer; Bad Ratitude (5.0% abv), a citra hopped DIPA; Rattus Norvegicus (4.8% abv); Ratstein (4.8% abv), a German Style pilsner; Pet Rat (3.8% abv), a session IPA; Fat Rat (6.0% abv), a robust stout; Cinnamon Ratte (4.2% abv); Poirat (4.8% abv); Strawberry Stout (4.8% abv); Ratamahatta (5.2% abv); and Pirate Stout (5.0% abv), a stout produced for Market Town Taverns.

On the festival front, Mutant Rat (5.0% abv) featured at the recent Hall Bower Beer Festival and Mother Rat (5.5% abv) and White Rat (4.0% abv) at Peterborough beer festival.



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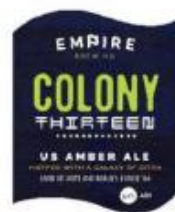
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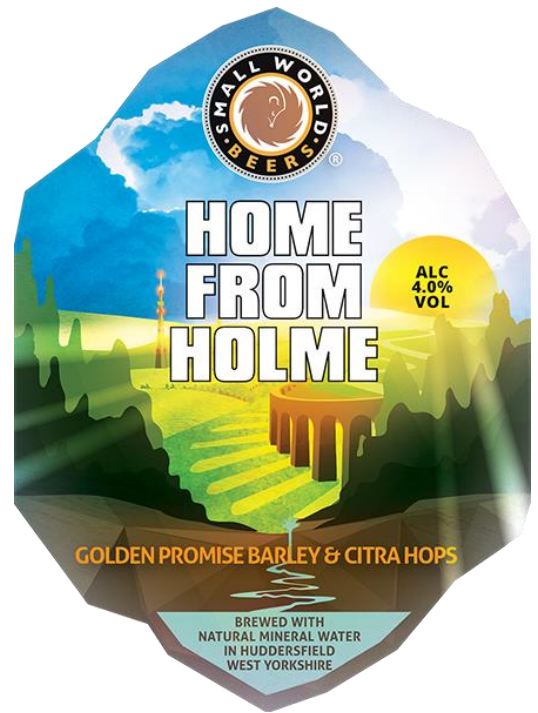
Small World Beers. Tel: 01484 602805, 07540 319326

The brewery was represented this year at the Great British Beer Festival in London, three years after Dave and Pete launched their first beer in 2014. This is a great honour for a small local brewery which has consistently produced some excellent beers.

Summer Bank (3.7% abv) was chosen for the GBBF and is a pale hoppy bitter brewed with Centennial and Mosaic hops to give a zesty citrus aroma and lemon flavour.

The latest seasonal beer is Harvest Muse (4.0% abv). This is a celebration of the Hop Harvest and is brewed using fresh Green hops picked and delivered to the Brewhouse on the same day. The result is a pale beer with grassy and delicate citrus notes with a spicy finish.

A new beer, Holme from Holme (4.0% abv), is a Summer Pale, brewed with Golden Promise malt and Citra hops. It has a light malty taste balanced with punchy citrus and fruit flavours to give a smooth and refreshing bitterness with tropical fruit in the finish.



Summer Wine Brewery. Tel: 01484 665466

The latest beers to be reported include Dakota (5.0% abv), a pale ale; Saison D'Etire (4.5% abv) a saison; Ciphea (6.0% abv), an IPA; and Firefly (4.7% abv), a New Zealand single hopped pale ale brewed with Rakau hops.

MALLINSONS BREWING COMPANY



Mallinsons Brewing Company Ltd specialises in pale, hoppy beers, with a particular focus on differing hop varieties. We have also opened a bottle shop, located at our brewery in Huddersfield, and open from 10am-4pm on weekdays.

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Please check the "Our Beers" section of the website for news about the latest beers available or email us at info@drinkmallinsons.co.uk to go onto our weekly mailing list



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The Linfit Brewery Celebrates 35 years of Brewing

This year marks a special occasion for the Linfit brewery as it celebrates 35 years of brewing at the Sair Inn, Linthwaite. Not many small breweries that set up in the early 1980's have survived through to the Millennium and beyond. Most folded within a few years of setting up, being confined to the annals of brewing history. However, the Linfit brewery has continued to brew, almost uninterrupted to this day and become something of a legend in the Colne Valley and amongst Huddersfield's Real Ale drinkers.

During those three and a half decades, the brewery has remained true to its original purpose of supplying the Sair Inn with its regular range of up to 10 different beers, each one representing a different beer style. This has been its strength, catering for all of its customers' tastes with good, honest traditional ales. When he was alive, Ron did not see fit to expand the brewery beyond the confines of the brewhouse as many small breweries have, and this may be another reason for its survival.

The late Ron Crabtree, co-founder and director of the former West Riding Brewery, bought the Sair Inn in 1982. It had originally been a 19th century brewpub called the New Inn where Eli Dyson, the landlord, once brewed. Eager to carry on the tradition of brewing, Ron's first task was to set up a small brewery in the adjoining outhouse at the back of the Sair. By August of that year, Ron had built a 1 barrel brewery assembled from redundant industrial plastic barrels. Test brews were conducted on this 'Heath Robinson' brewing plant and in January 1983, the first commercial brew was produced.

The new beer was promptly named 'Old Eli' after old Eli Dyson, "Eli o' t'Sair", former Victorian landlord and brewer. It was a dark, full-bodied, 5% abv strong beer with an original gravity (og) of 1050, less sweet and more bitter than other beers of a comparable strength. It was an instant success selling at 60p a pint! I think Old Eli would have approved of it.

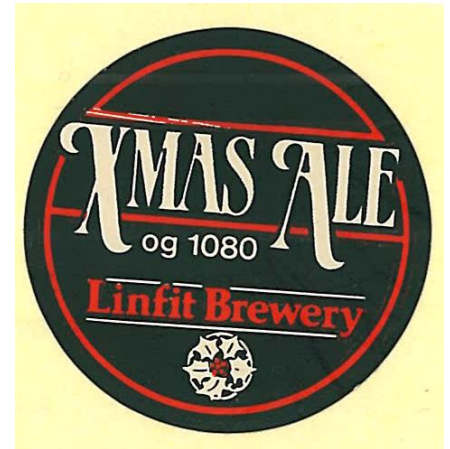
The range was gradually increased over the next few years. During the summer of 1983, Linfit Bitter (og 1035) was introduced, followed in the autumn by Linfit Mild (og 1032), a dark mild. There was a reference in the 1984 CAMRA Good Beer Guide to a Light (og 1033) being produced, but this seems to have been dropped early on. In January 1984, a powerful new beer, Leadboiler was brewed. This was followed later in the year by Linfit Special (og 1041), described as a premium bitter, and in 1985 Enoch's Hammer (og 1086), advertised as 'Yorkshire's Strongest Ale'. An early advert in Ale Talk from 1985 showed the brewery selling Linfit beers for private parties at £29.62 for a 9 gallon barrel and £15.50 for a 4¹/₂ gallon container.



It had been Ron's vision to try and produce a better 'real' version of some of the national best-selling keg beers. Seeing an opportunity for a stout, English Guineas (og 1044) made its first appearance on the bar at the Sair in 1986. It was described as a creamy, dry stout and proved very popular, surviving to this day. Not content with beer, Ron even went so far as trying to produce his own cider, Causeway cider, that same year.

In 1987, Xmas Ale (og 1080) was born. This was a wonderful, strong ale brewed for Christmas which temporarily replaced Enoch's Hammer on the bar. It was slightly darker and fruitier than Enoch's Hammer and unlike some winter ales, it did not taste of spices or cinnamon. Some years the strength varied between 8.0% and 8.6% abv and it could be vinous.

Xmas Ale became a seasonal institution at the Sair. It lasting as a cask ale until the late 1990's and only became available as a bottled version in 1995. Unfortunately, this only lasted a few years. Do you remember those pear shaped 8oz (25cl) Orangina bottles Ron used to bottle it in?



Ron took the names of his beers from local history and legends. Leadboiler took its name from the Linthwaite villagers who tried to melt lead by boiling it in water; Enoch's Hammer from the local blacksmith Enoch Taylor, who at the time of the Luddite rising, not only made the shearing frames but also the hammers to smash them! English Guineas stout was brewed as a 'real' rival to the keg Irish Guinness Stout, and, eeh bah gum, it also tasted better!

From 1988 to the mid 1990's, the beer range remained fairly static and consisted of Mild, Bitter, Special, English Guineas, Old Eli, Leadboiler and Enoch's Hammer. Three other outlets were being supplied with the brewery's beers but demand was increasing.

In 1993 production was expanded and again in 1994, with new brewplant increasing its capacity to 1½ barrels. This heralded a new phase in the brewery's history. Not only was the number of outlets the brewery supplied beer to increased but it saw the introduction of new core beers and specials. West Riding Bitter (3.7% abv) was being brewed by the Linfit brewery on a regular basis for the West Riding Licensed Refreshment Rooms at Dewsbury. There was a new beer, Janet Street Porter, a 4.5% abv porter named after the TV personality (November 1994), which incidentally was a special, Porter Lee, at the Wakefield beer Festival.

The next few years saw many new beers. These included: Summer Ale (3.1% abv), Bah't Ale (5.5% abv), Gold Medal (4.2% abv), Ginger Beer (4.2% abv), Springbok Bier (5.7% abv); Smoke House Ale (5.3% abv), and Last of the Summer Ale (3.7% abv). Specials were brewed for most local events with Cuckoo Spit (4.1% abv) and Cuckoo Ale (4.2% abv) appearing at successive Marsden Cuckoo festivals; Wokenwell Bitter (3.8% abv), a spoof beer produced for ITV's series based in Marsden called Wokenwell; Duck's Courage (3.9% abv) for the Holmfirth Duck race.

The 1980's and 90's were good years for Ron. The Linfit brewery was turning out some incredible special beers which were winning awards at CAMRA beer festivals. English Guineas won Beer of the Festival at Barnsley in 1996 and Gold Medal (4.2% abv) won at Sheffield in 1998. Other specials included: Bessimer Bitter (4.5% abv) for Sheffield and Gold Otter (4.2% abv) for Bradford beer festivals. Enoch's Hammer won Barley wine of the Festival at Rotherham Beer festival in 2002. Linfit beers were also regularly appearing at the local Kirklees CAMRA 'Last of the Summer Wine' (Holmfirth) beer festivals. His last beer to win an award was Dizzy Lizzy (6.8% abv) which won Strong Beer of the Festival at Huddersfield Oktoberfest in 2002.

The introduction of a bottling plant in 1994 allowed limited hand bottling. English Guineas (5.5% abv) was the first to be bottled. This was followed by Windfall (5.8% abv), a bottled conditioned



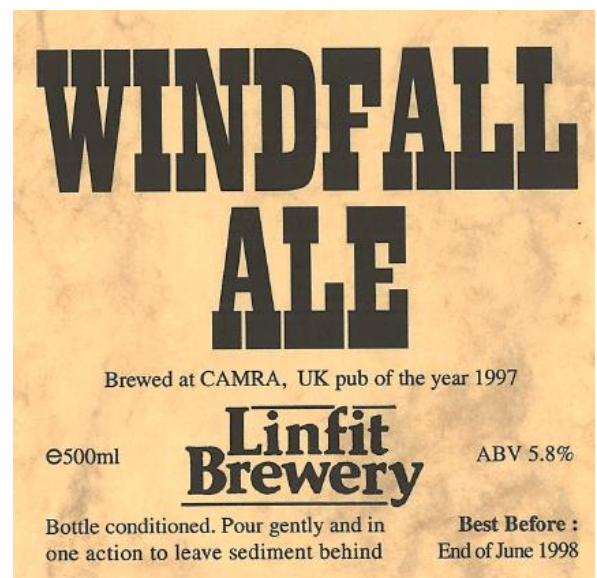
beer resulting from Ron's discovery of some redundant hops in the cellar; and Old Bartholomew (5.5% abv), a special brew to mark the centenary of St Bartholomew's Church in Marsden. Xmas Ale was also available. The bottles were nearly always recycled Czech lager bottles with the odd Orangina bottle or beer bottle thrown in for good measure.

The WRLRR at Dewsbury took West Riding Bitter (3.7% abv) and the occasional special. There was WRB Championship (5.3% abv), WRB Tender Behind (4.8% abv) and WRB End of the Line (4.3% abv). Other local specials included Mungo (5.7% abv) and Seth's Ale (4.5% abv).

By 1998, the number of outlets had increased to 27, covering the regular outlets, free trade and Manchester. In late Autumn, demand had got so high that the pub nearly ran dry. Ron had to arrange a special brew called Eric's Emergency Ale (5.3% abv) to cover. A year later in 1999, Hop Yard Ale (4.2% abv) was brewed using Cascade hops grown at the back of the Sair. This proved popular and Ron re-brewed it again as Cascade (4.0% abv) using the American Cascade hops. Unfortunately, it also ousted Swift from the core range.

Part of the mystic of the Linfit brewery, is the common belief that Ron did all the brewing. He may have done so in the early days but later on he used a succession of brewers. Some went on to start their own breweries such as Phillip Holdsworth who started the Riverhead brewery and Les Measures who started Owen Shaw Mills Brewery. Tim O'Reilly was also a brewer. In 2001, Tim and Liz gave birth to a baby girl called Ruby. Naturally, a special was called for. This was Ruby Wednesday (5.7% abv) inspired by the Beatles Ruby Tuesday, except she was born on a Wednesday.

Since 2002, the number of beers has fallen from 12 to 10 as the draught Linfit Mild and the excellent Enoch's Hammer have sadly been withdrawn. Also, brewing of Specials has ceased. This could have been due to Ron's increasing age and at a time when aluminium cask thefts were in the news. The core range has stood more or less the same for the last 15 years.



In the early hours of Thursday morning the 9th June 2011, disaster struck the brewery when a fire was discovered by a neighbour. Fortunately, the Fire Brigade managed to extinguish the flames but not before the brewery roof and plant had been destroyed. The pub and malt and hop stores next to it were unaffected. All brewing ceased and it looked like the end of the Linfit Brewery. Thankfully, Ron did not give in but took the opportunity to rebuild the brewery and invest in new equipment.

In early Spring 2012, the Linfit brewery started brewing again and Huddersfield CAMRA was invited for the inaugural opening to sample the beers and view the new Brewhouse. There is a new electrically heated stainless steel copper, mash tun, hot liquor tank and 4 traditional open topped Yorkshire Squares with 45 and 90 gallon capacities. The secret to the brewery's versatility lies in its ability to drop the brews, once fermentation is complete, into storage tanks in the pub's cellar below. This allows the brewer to brew up to four times a week.

The fate of the brewery took a turn for the worse when Ron sadly passed away last September. This could have meant the end of the brewery. Ron had always wanted the Sair Inn to continue as a pub after his death. Fortunately, his son and daughter, Jim and Helen Crabtree have agreed to continue to run the pub and brewery for the benefit of all concerned.





Ian Bagshaw, the current brewer, is doing an excellent job in brewing the beers and keeping the brewery going. The mantle of the brewery's continued success is now in his safe hands.

On Monday 10th April, The Branch paid the Sair Inn a visit to present the Linfit brewery with a special CAMRA Award recognising the outstanding achievement it has made to brewing in the Colne Valley and Huddersfield. Since, the brewery started 35 years ago, only Old Eli and Linfit Bitter have been continuously brewed over those years which stands testament to their popularity and appeal. Very few modern brands of beer can match that record. Long may the Linfit brewery continue to brew excellent traditional cask ale.



CAMRA Branch Chairman Paul Laxton (left) presenting brewer Ian Bagshaw (right) with the Linfit Brewery's Special Award for 35 years of brewing.

Local and Regional Beer Festivals

20th – 23rd Sep		York BF, Race Course Enclosure, Knavesmire Rd, York YO23 1EX Wed 3pm - 11pm; Thu – Sat 12noon – 11pm
21st – 24th Sep		20 th Anniversary BF, Fernandes Brewery Tap, The Old Malthouse, 5 Avison Yard, Wakefield, WF1 1UA. Normal opening hours.
21st – 23rd Sep		Todmorden BF, Todmorden Cricket Club, Burnley Rd, Todmorden. OL14 7BS Thu 5pm – 11pm; Fri & Sat 12noon – 11pm.
21st – 24th Sep		The Navi BF, Navigation Tavern, 6 Station Road, Mirfield, WF14 8NL Normal opening times
22nd – 23rd Sep		7 th Rastrick BF, St John's Community Hall, off Gooder Lane, Rastrick, HD6 1HN Fri 3pm – 10.30pm; Sat 1pm – 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 – 10pm
30th Sep - 1st Oct		3 rd Colne Valley Scouts BF, Scout Hut, 2 Pickford St, Milnsbridge, Huddersfield, HD3 4LQ Sat & Sun 2pm to late
5th – 7th Oct		Wakefield BF, The Space, Waldorf Way, Wakefield, WF2 8DH Thu 11am -11pm; Fri 11am – 4.30pm, 5.30pm – 11pm; Sat 11am – 11pm
12th – 14th Oct		2 nd Scarborough BF, Old Parcels Office, Railway St, Scarborough YO11 1TN Thu & Fri 12noon – 10.30pm; Sat 12noon - finish
12th – 15th Oct		Yeaton Cask BF, 4 Town Road, Kirkheaton, Huddersfield HD5 0HW Thu – Sun 12noon – 11pm
13th – 14th Oct		4 th Elland BF, All Saints Church Hall, Saville Road, Elland, HX5 0NH Fri 2pm – 10pm; Sat 12noon – 10pm.
13th – 14th Oct		6 th Festivale, Community Centre, Victoria Rd, Bailiff Bridge, Brighouse, HD6 4DX Fri 5pm – 11pm; Sat 2.30pm – 11pm.
18th – 21st Oct		Sheffield 43 rd BF, Kelham Island Museum, Alma St, Kelham, Sheffield, S3 8RY Wed 5pm – 11pm; Thu & Fri 12noon – 11pm; Sat 12noon – 10pm.
16th – 18th Nov		Hull BF, Hull Minister, Trinity Square, Hull Thu & Fri 12noon – 11pm; Sat 12noon – 9pm
16th – 18th Nov		Moonraker BF, Slaithwaite Conservative Club, Slaithwaite, HD7 5HF Thu & Fri 6pm – 11pm; Sat 12noon – 11pm.
16th – 18th Nov		Rochdale BF, Rochdale Town Hall, The Esplanade, Rochdale OL16 1AB Thu 5.30pm – 10pm; Fri & Sat 12noon – 10pm
17th – 19th Nov		5 th Penistone BF, The White Heart, Bridge St, Penistone, Sheffield, S36 7AH Fri 4.30pm – 11pm; Sat & 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.

Pressed for Time for that Drink?

It's said we're all pressed for time these days so what about this as an idea to save a few vital minutes in your weekend routine. A Swedish brewery called PangPang has collaborated with a creative design agency Snask to create a beer that you can drink in the shower! Snask founder Fredrik Öst said, "We always loved the concept of drinking beer in the shower, so the idea to create a beer that would be drunk while showering was a must." "But we also wanted to create a beer that would kick start your night, hence a strong but sweet beer that would be sipped in three to four sips while getting ready to the tunes of 'Dressed for Success!'" At 10% abv the "Shower Beer" is a strong, sweet pale ale, and comes in 180ml bottles. He points out the beer can also be used as a hair conditioner. The initial run sold out in days and a second brew has been ordered.

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 4th Sep	Pub Tour of Slaithwaite. Meet at Swan, Crimble (19.30hr); Shoulder of Mutton (20.15hr); Commercial (20.45hr). Bus 185 at 19.00hr or Bus 183 at 19.30hr or Bus 396 at 19.40hr from Huddersfield Bus Station. Train at 19.15hr from Huddersfield.
Mon 18th Sep	Meeting at the White Cross, 2 Bradley Rd, Bradley, Huddersfield HD2 1 XD for 20.00hr. Bus 229 at 19.30hr from Bus Station or Bus 328 from St George's Sq 19.21
Sat 7th Oct	Presentation of Cider Pub of the Year Award to the Cider Press at Pure North, Deanhouse Lane, Deanhouse, Holmfirth HD9 3TD for 14.00hr.
Mon 16th Oct	Meeting at the Marsden Conservative Club, Victoria St, Marsden HD7 6DF for 20.00hr. Bus 183 at 19.30hr from Bus Station or train at 19.15hr from Huddersfield.
Mon 6th Nov	Pub Tour of Honley. Meet at Forresters (19.30hr); Conservative Club; Allied and Jacobs Well. Bus 308 at 19.00hr from Bus Station.
Mon 20th Nov	Branch AGM at the Corner, 5 Market Walk, Huddersfield HD1 2QA for 20.00hr. Members only.

CAMRA Regional Meetings

Sat 25th Nov	The Knavesmire, Albemarle Road, South Bank, York, YO23 1ER 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 Winter Edition is: 22nd November 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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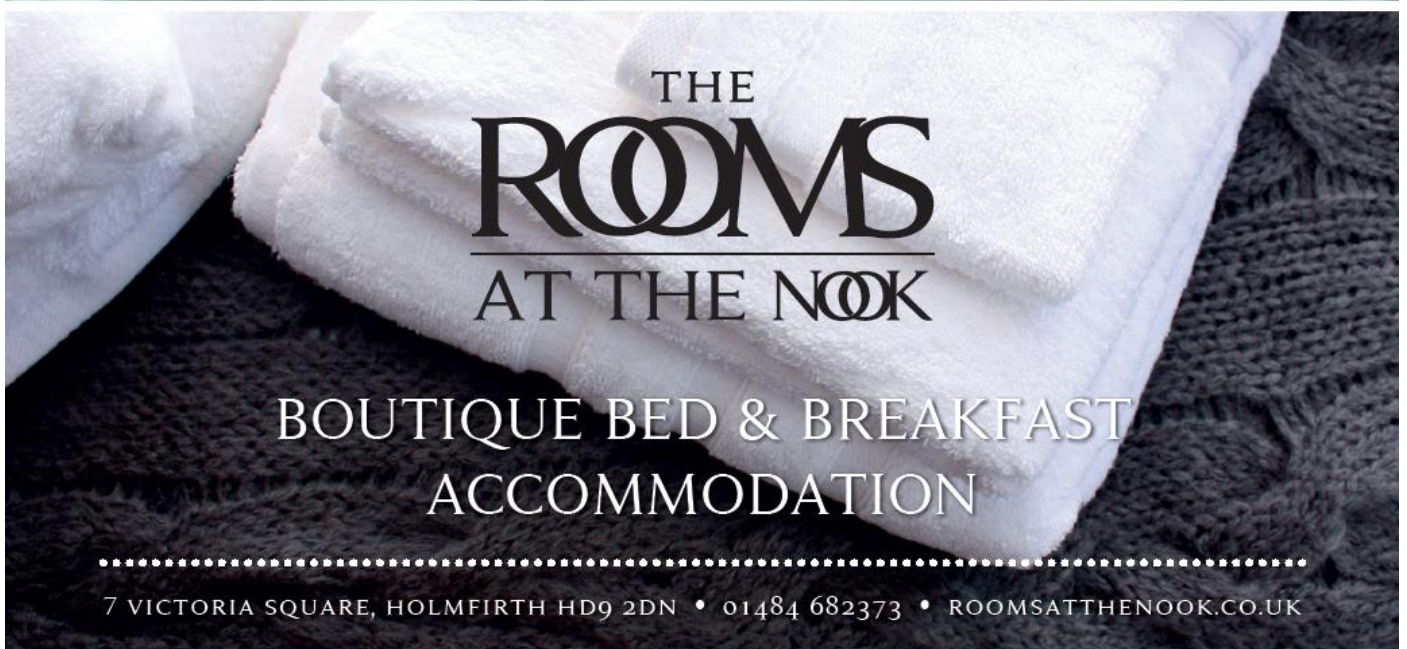
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