

Ale Talk



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WINTER 2017

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CHAIRMAN'S NOTES

In October the branch lost another stalwart when Les Hannam passed away suddenly. Les was a regular attender at meetings and socials, and always volunteered to work at the Oktoberfest. We offer our condolences to his family and friends for his untimely death. Earlier this year another active member, Keith Hinchcliffe, suffered a serious stroke and his recovery has been protracted. We wish him well in his fight back from illness.

The loss of these stalwarts was an unwanted reminder that CAMRA's ageing membership is the seed of its destruction. Our branch membership as at 1 November was 762, of whom 690 gave their dates of birth. 75% of those members are over 45 years of age. 50% of members are in the 46-65 bracket whereas just 8% of members are under 35. Nationally and in Huddersfield membership continues to grow incrementally, but local committees and activists remain dominated by white men of a certain age, and a certain social class. CAMRA HQ claims that 70% of members are in social classes ABC1, compared with 55% of the general population.

It doesn't particularly worry me if CAMRA fails the kind of Diversity test usually set by the BBC and The Guardian. After we are not going to appeal to those who profess Islam as they are forbidden to drink, and it would appear that most of them observe the prohibition. Neither are we going to appeal to those who prefer to consume gin and tonics in exclusive gentlemen's clubs. Also having an older and better educated membership does mean that there is a pool of people with time on their hands with the skills required to run the organisation nationally and locally. However it should be remembered that the volunteering classes tend not to keep their eggs in one basket and can have conflicting claims on their time. On the other hand I should also point out that volunteering and self improvement had its heyday when men and women worked very long hours in the factories. The demands of the workplace did not prevent the formation of trade unions and mechanics institutes. We should not assume that young working class people have neither the time nor the inclination.

I understand that the decline in income from festivals has forced CAMRA HQ to make cutbacks. Yet for the life of me I cannot understand why membership workshops are postponed or cancelled. As a move it is on a par with a technology company cutting back on its research and development. It gives an impression of coasting and complacency, even though in CAMRA's case that is clearly not the intention.

A campaign to boost the membership to 250,000 is admirable, but if it does not reach young people there will come a point where CAMRA will be faced with defying gravity. I had a go myself last year at recruiting students during Freshers' Week at Huddersfield University, but failed dismally. There is expertise out there when it comes to recruiting, and it is essential that local branches have access to that.

By the time this edition of Ale Talk hits the local pubs and clubs, the AGM will have taken place, and a new committee elected. I would be amazed if any of the offices are contested, and expect that some posts will remain unfilled. We need new blood, urgently. Never mind dry January, make it your resolution to get active in CAMRA next year.

PAUL LAXTON, CHAIRMAN

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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 **Plumbers Arms** has been voted the Branch's **Autumn Pub of the Season** 2017 in recognition of its promotion of real ale. Since the Plumbers re-opened after an extensive refit, there has been a real commitment to serving real ale and providing an interesting range of both light and dark beers. There is always an Elland beer, usually 1872 Porter, Bradfield, Newby Wyke and other interesting breweries. A presentation will be made in early January. See branch diary.

The **Grove** has undergone a recent refit with a change to the main entrance door and internal alterations. The new entrance is now via an old corner door which had been blocked up for many years. The public bar to the right of the entrance has had the seats and benches ripped out to create more space. The ladies toilets and door have now been finished and are looking good. All that needs doing now is the gents!

The **Corner** celebrated its 1st anniversary the weekend of the 15th and 17th September. This was marked by a party and a special beer brewed to commemorate the event. The Corner has also had a small refurbishment with the first floor toilets closed so that the facilities are now situated on the top floor. The kitchen area has been extended and there is a new menu with a tasty, home-cooked range of food and snacks. Check this out. Similarly, there is a good range of 8 ciders in addition to 7 handpulls and 10 keg fonts. The recent cider selection has included Gwynty Black Dragon, Pure North 3D's and Katy, Lymeby Eventide, Thirsty Farmer, Kentish Pip Pear and Udders Orchard Hector and Lindley Gold.

The **County** has also undergone a bit of refurbishment of the internal décor. This has 2 handpulls and was serving Wells Bombardier and Grey Hawk Pippin. Both the **Albert** and the **Olde Hatte** are owned by the **Craft Union Pub Company**. Both pubs have been refurbished this last year, the Albert more recently in July with its listed bar and traditional décor. The new area manager is keen to renew Cask Marque accreditation for their beers. Currently, both pubs have two handpulls which supply beers from a limited list. Beers have included Adnams Ghostship.

The Star recently held another winter beer festival with a good choice of beers and featured local breweries Mallinsons and Briggs Signature Ales. It is understood that the large native American tent in St George's Square hosting the **Huddersfield Winter Festival** (Hygge Tipi) is selling both Mallinson's and Briggs Signature Ales, including an exclusive Winterfest Pale brewed by Mallinsons. The tent has a bar, seated area and warm fire within but closes at 9pm at night.

The **Bar Maroc** and **Small Seeds** are definitely the places to go for local beers and they regularly serve Small World and Here Be Monsters beers. Others include Great Heck and Slightly Foxed. They also do some very tasty and affordable pizzas.

The **Wood Street Craft Beer Shop and Music Venue** in Wood Street closed some time ago but is due to open in December as the **Northern Quarter**. Extensive refurbishment has taken place inside and the world's highest bar has been moved towards the back of the building. Two handpumps have been reported and we wait the line-up of beers promised. The **Cherry Tree** (Wetherspoons) has now released its Christmas beer list and there are some old favourites and some new ones. Worth a visit. However, the CAMRA vouchers won't be available to use again until the new year. **Arcade**, Craft Beer & Liquor, in Station Street, has recently been holding **Meet The Brewer** evenings with the likes of Northern Monk and similar innovative brewers. There is also a new range of bottled beers in for Christmas and it is worth calling in for a drink or perusing the extensive stock.

The **Sportsman** recently held a Meet the Brewer night with a Wild Child brewery Tap Takeover. Another Tap Takeover is planned in January featuring Black Iris brewery. Check dates for future events.

Berry Brow: The **Railway** has Greene King IPA and guest ales. Recent guests have included Fireside Bitter, Gadds No 7, Isaac Poad 1863 and Isaac Poad IPA. Don't forget the nearby **Berry Brow Liberal Club** which also has a good range of guest ales.

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Brockholes: **The Travellers** was reported to be serving Marston's Pedigree and Thwaites Wainwright on a recent visit.

Burnlee: The **Farmers Arms** has Tetley Bitter, Taylors Landlord and Wychwood Hobgoblin Gold as permanent with two guest ales. These were West Berkshire Mr Swift and Camerons Motohead Road Crew when last visited.

Deanhouse: Pure North's **The Cider Press Café and Shop** has been voted Huddersfield CAMRA's **Cider Pub of the Year 2017**. A presentation was made to Rob North, owner and cider maker and managers Sarah Hirst and Julie Hellawell on Saturday afternoon 6th October to coincide with **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. The beer range at the **Cricketers** is basically unchanged with regular Banks's Sunbeam, Thwaites Wainwright and Ringwood Boondoggle. The cider is from Pure North as one might expect.

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.

Golcar: The **Golcar Lily** had Wells Bombardier and Greene King Old Golden Hen when last visited. The beer quality at the **Rose & Crown** on a recent visit was very good with beers from Golcar brewery – Pennine Gold and Bradfields Farmers Blonde plus guests on the bar. **Junction One** had Bradfield Farmers Blond and Farmers Cherry Beer plus Bobs Brewing Co. Brown Lion and Partners Brewed with Passion. All the beers were reported to be good.

Hade Edge: The beer range at the **Algy Arms** varies and it was reported to be serving Greene King Westgate Atlantic Hop 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. It is understood that a new manager will be running the pub as the owner takes a backseat.

Holmbridge: The **Bridge** was reported to be serving Bray from the new Donkeystone brewery at Greenfield in addition to its regular Bridge Blonde, Vanilla Stout and American Pale Ale when last visited.

Holmfirth: The **Catch** has two handpulls serving real ale, one of which is a house beer Clam Dunk brewed by Phoenix and the other is Leeds Pale Ale. Excellent seafood and fish & chips! **The Box Office** is reported to have Taylors Boltmaker and a house beer Box Office Blonde. **Brambles** has been selling Brambles (aka Bridge) Best and American Pale Ale along with Wychwood Hobgoblin, Marston's Saddle Tank and Thwaites Lancaster Bomber. Rosies Pig cider is also available. The **Elephant & Castle** is reported to be selling Tetley Bitter, Sharps Atlantic and a guest ale Elmo's Fire from Moles Brewery. The **Shoulder of Mutton** was selling Greene King Old Golden Hen at £3.60 a pint! The **Old Bridge** was reported to be selling Abbeydale Salvation and New Order Stray Dog as guest ales along with regular beers Tetley Bitter, Black Sheep Bitter, and Copper Dragon Golden Pippin. The building housing **Gonzo's bar** is reported to be up for sale as a restaurant/ pub. The pub is still operating and was selling Small World Brewery's Summer Bank and Three Fiends Two Face on handpull recently.

Honley: The **Forresters** has good Taylors Landlord and guests. These were Bradfield Poppy Ale and Roosters True Grit on a recent visit. **The Liberal Club** has Ossett Spellbound and Otter Poppy Otter on handpull. The **Conservative Club** has Riverhead Butterley Bitter and Bradfield Farmers Blonde as regular beers with guests. These were Bradfield Yorkshire Farmer and Itchen Valley Hopfather. Across the road, the **Allied** had Taylors Landlord, Bradfield Farmers Blonde and Moorhouses Pride of Pendle. The nearby **Krafty Kettle Craft Beer and Gin Bar** in Westgate only opened two months ago but is gaining a reputation for craft ales in Honley. There are 4 regular beers from Beavertown, Magic Rock, Empire and Siren plus Pure North Cider plus 5 guest craft beers on rotation. On a recent visit there was Wild Weather Peach of a Weekend, Verdant Pulp, Wiper & True Milkshake, Wild Beer Fresh and Gypsy Hill Ranger. There is always a dark beer on



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Part of the Mustard and Punch Group



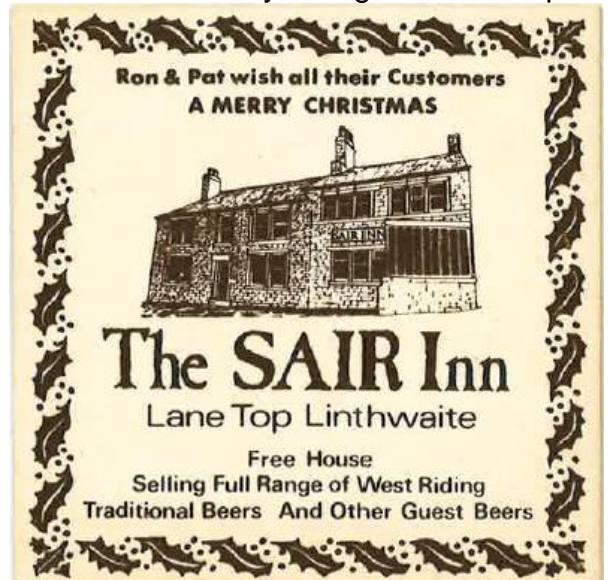
tap. The gin bar is impressive with local gins such as Jacksons from Netherton and Divine from New Mill. The Bar is not open Monday and Tuesday. See advert for details. **The Punch** next door has one handpull and usually serves an Empire or Small World beer. It is also part of the Mustard and Punch group. Heading towards the Jacobs Well, the **Phoenix Squash & Fitness Club** no longer has any real ale. The **Jacobs Well** is a Thwaites house, well known for its dining. The pub sells Thwaites Original, Wainwrights, Lancaster bomber and a seasonal beer which was Heritage. Also, in Honley on the New Mill Road Crossley Mill site, is the **Summer Wine Tap Room** which opens Wednesday to Sunday. This has both cask and craft beer on Tap. The core beer range is usually available and the bar is definitely worth a visit. Open Thursday and Friday from 5pm – 10.30pm; Saturday 12noon – 10.30pm and Sunday 2pm – 8pm.

Jackson Bridge: The landlord of the **Red Lion** has negotiated with Enterprise to free up a pump for a beer of his own choice. Recent beers have included Bradfield Farmers Blonde, Taylors Landlord, Grey Hawk Bitter and Here be Monsters Fenella.

Kirkburton: The **George** has a new landlord. More reports please. It is understood that Richard from the **Rose & Crown** at Thurstonland has given up his interest in **The White Swan** at Dogley Bank. Not sure if the beer range will change.

Lockwood: The **Lockwood** was reported as serving good Adnams Lighthouse when last visited. The **Lockwood & Salford Conservative Club** had Ossett Silver King, Tetley bitter, Mallinson's New World Pale and Partners American Craft Ale on the same visit. Quality was good in each pub.

Linthwaite: The **Sair Inn** has amended its opening times and is now open Monday to Thursday 3pm to 11pm, Friday and Saturday 12noon to 11pm and Sunday 12noon to 10.30pm. The bar also now stocks a good selection of wine and speciality gins, aimed at making the pub a more attractive to female customers. Earlier in October, the **Sair** celebrated the anniversary of Ron Crabtree's passing with a special all day Saturday event. This resulted in a new hand-painted sign outside and a new storage conditioning room to increase brewery capacity. And for the first time since the 1980's there was a craft keg Linfit beer on the bar. This was billed as 'Don't Tell Ron' for obvious reasons – he didn't like keg beer only real ale. Coincidentally, during the renovations, Jim Crabtree found an old Sair Inn beer mat proudly proclaiming the sale of West Riding Beers. **T'Alma**, a Thwaites house, was reported to be serving good Thwaites Bitter and Rosie's Pig Cider on handpull.



Marsden: The **Puleside WMC** aka 'The Cot', on Old Mount Road, Marsden has two handpulls, and on special occasions this extends to three. Black Sheep Bitter is a regular with guest ales from a variety of breweries. Recent guest ales have included Orkney Red McGregor, Castle Combe Pendulum, Bowland Hen Harrier with local guest beers being Mill Town Sorachi and Tiger's Tail as well as Nook Baby Blonde. During December there will be guest beers from Spire Brewing Co. – Winter Shade (4.0% abv) and from Pheasantry – Beer Humbug! – a dark Christmas ale along with the favourites. Do call in for a well-earned drink after a walk around the village or hills of Marsden on a Sunday afternoon. The Cot is open from 12noon til 5pm.

Meltham: The **Traveller's Rest** opened its doors again on Monday 4th December after a long period of closure. The pub has 8 handpulled beers on offer including Milltown and rotating guest ales. The building has undergone extensive renovation and is now owned by Milltown brewery. Food is likely to be served after Christmas and the pub is certainly worth a visit. **The Liberal Club** has a new steward, Jake, who has run real ale pubs before and certainly knows his beers. The club currently has Tetley Bitter plus guest ales. The **Waggon & Horses** was reported to be selling Purity ales plus guests alongside the usual Taylors Landlord. **The Swan** had Bosun's Terrier and Tetley cask and a guest dark mild Bosun's Tell No Tales. The **Victoria Park** Has Tetley Bitter and Bradfield Farmers Blonde. **Durker Roods** had Adnams Lighthouse and Saltaire Blonde.

Netherthong: Graeme Hoyle is now running **the Clothiers**. Thwaites Original and Wainwright are regular beers and well-kept. Despite the landlord's best efforts, the chance of a guest ale is unlikely as the brewery has refused one. No change there!

Outlane: The **Dog & Partridge** has the regular Taylors Landlord, Thwaites Wainwright and Black Sheep Bitter. **The New Inn** has Taylor Landlord, Black Sheep Bitter and occasional guest. The **Commercial** has Taylors Landlord and Bradfield Farmers Blonde. The **Golf Club** has Taylors Golden Best and Bosun's Terrier on a recent visit. The **Bowling Club** is now open at 5pm on a Friday evening. It has guest ales and a recent one was Lords Brewing Tithe House Bitter. The **Waggon & Horses** has regular Salopian beers and Bradfield Farmers Blonde. The guest beer was Milltown's Tiger Tail which was excellent. No real ale at **the Old Golf House**. **The Swan** has a regular range of beers which include Thwaites Wainwright and Lancaster Bomber, Small World Thunderbridge Stout, Wychwood Hobgoblin and Hobgoblin Gold and Saltaire Blonde.

Scholes: **Scholes Cricket** was reported to be serving real ale when last visited. This was Phoenix's Struggling Monkey and Clark's Pilgrim.

Slaihtwaite: The **Commercial** supports a good range of light and dark beers from guest breweries. In addition to the regular Empire beers, there is a good range of guest ales which included Aussie Blonde from the Elephant school Brewing Co.. The real cider was Pure North Have 'n' Apple. Glen, landlord of **The Swan** at Crimble Bank has left due to ill-health and the pub is currently being run on behalf of the owner. When last visited there was Small World Summer Pale and Bingley Pelham Gold as guests. 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. **Sleighty's Sports Bar** on Kiln Hill has opened and is reported to be selling Empire Golden Warrior on handpull.

Upper Denby: The **George Inn** has guest ales coming up from York Brewery, Scarborough, Northallerton Brewery and local brews from Empire, Black Ink and Small World's seasonal special Winter Bank. New Year's Eve there is a Swing Band in the lounge and Juke Box in the taproom.

Upperthong: The **Royal Oak** has revised its opening times to Mon and Tue 5pm to 10.30pm; Wed and Thur 5pm – 11pm; Fri 4pm to midnight; Sat 1pm to midnight and Sun 1pm to 10.30pm. The beers include Bradfield Farmers Blonde, Taylors Landlord and Boltmaker with Old Rosie Cider.

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THE GEORGE INN

Upper Denby

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Bank Holiday Mondays
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CASK KEY KEG KEG BOTTLES

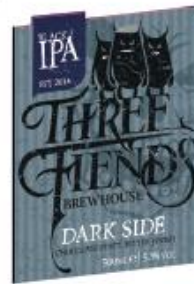
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Craft Beers & Real Ales.



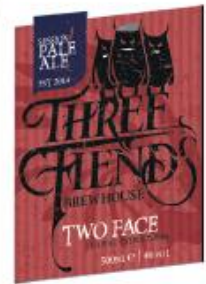
- Born & Brewed in Holmfirth -



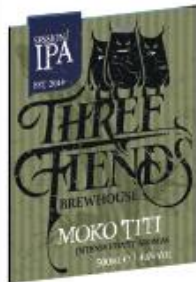
Little Devil
- American Pale Ale -
5.3% VOL



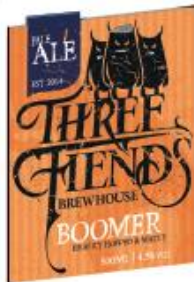
Dark Side
- Black IPA -
5.3% VOL



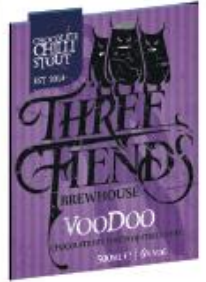
Two Face
- Session Pale Ale -
4% VOL



Moko Titi
- Session IPA -
4.6% VOL



Boomer
- Pale Ale -
4.3% VOL



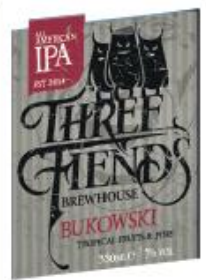
Voodoo
- Chocolate Chilli Stout -
6% VOL



Bad
Uncle Barry
- West Coast Pale Ale -
4.2% VOL



Misfit
- Blonde Ale -
4.2% VOL



Bukowski
- All American IPA -
7% VOL

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Huddersfield Cider Pub of the Year 2017.

The Cider Press Café and Shop at Deanhouse, Holmfirth has been named Huddersfield CAMRA's Cider Pub of the Year. This is their first local CAMRA Cider award which recognises the café's commitment to the sale and promotion of real cider and perry.

The café is located at New Laithe Farm, Deanhouse and is the licensed retail outlet for the award winning ciders and perries from the Pure North Cider Press, owned by local cider producer and enthusiast, Rob North. It has been serving cider, apple juice and all things 'apple and pear' related since it opened four and a half years ago.

The café and shop is managed by Sarah Hirst and Julie Hellowell and is an integral part of the Pure North Cider Press business. The café is housed in the same building as the Cider Press and has an indoor dining area and kitchen with an outside conservatory. The food range features an interesting selection of apple related produce including delicious apple cakes and apple cider pies, a selection of sandwiches, nibbles and lite bites.

The café serves 5 regular ciders on gravity. These are Valley Gold (6% abv); Fusion (6.5% abv), medium dry; Valley Zest (7.2% abv), dry; Deanhouse Dry (7.2% abv); and Spiced Cider (6.0% abv). In addition, there are specials such as Sweet Union (5.3% abv); 5 Apples (6.0% abv); Have N Apple (4.6% abv); 3 D's (7.2% abv), and Katy (5.5% abv). Bottles ciders such as Pure North Original (6.0% abv), medium dry and Have N Apple (4.6% abv), medium sweet are also available. For the beer drinkers, there are bottled beers from the nearby Nook Brewhouse and local wines and elderberry cordial for patrons of the vine!

The presentation of the award was timed to coincide with the Apple Day celebrations at the Pure North orchard on Saturday 7th October. Despite the poor weather and heavy rains there was a good turnout from the area's local cider drinkers and their families.

The Apple Day celebrations started at 2pm and included a series of family and children's interactive events. These featured an amazing display of the 17 different varieties of apple used in the Pure North ciders, a demonstration of apple pressing, apple games for the kids (apple dunking), and a cider bar for the grown-ups.

The cider on the bar, served on gravity, included 3 D's (Delightful, Delicious and Deanhouse) 7.2% abv, a medium dry cloudy cider, and Valley Gold, 6% abv, a medium cider. Freshly pressed apple juice was available for the children and drivers.

Musical entertainment was performed by the Honley Samba Band, who also provided an opportunity for folk to join in the accompaniment during the event.

The award was made by Bob Tomlinson (left) on behalf of the Branch to Rob North (middle), owner, and to Sarah Hirst (right), manager.





Some of the apples that go into producing Pure North ciders and perries



Rob North demonstrating to future cider drinkers how cider is made. Children were invited to bring along apples which were first turned into pulp in a rotary chopper. Then the pulp was placed in a muslin cloth to make a 'cheese' ready for pressing. This was put into the hand press and squeezed tightly to produce juice which the children drank.

The Pure North Cider Press was started 10 years ago by Rob North. Using apples and pears from various orchards, he created some excellent cider and perry. Since then, Rob has planted his own trees and now has four orchards with close on 400 trees. The root stock is now classified as mature at 10 years and some of the cider Rob is producing is from rare Victorian varieties such as Slack my Girdle, and new cider varieties such as Angela and Debbie. The Katy variety is also grown. The Café and shop is family friendly and dogs are welcome. Opening hours are 10am to 4pm Wednesday to Friday and 10am to 6pm Saturday and Sunday.



KING'S HEAD

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Sat Match Days 12noon – 11pm

Sun 2pm – 11pm

Bill and Kath are waiting to greet you.

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Huddersfield CAMRA Rural Pub of the Year 2017

The White Horse at Emley has been named Huddersfield CAMRA's Rural Pub of the Year for 2017. It is an Ossett Brewery managed traditional village pub which enjoys a good following among the community. Located on Chapel Lane, it has parking and is on the regular Tiger bus route.

The White Horse is well-known for its real ale and is listed in the 2017 CAMRA Good Beer Guide. The bar has two banks of four handpumps serving four regular Ossett beers Excelsior, Silver King, Yorkshire Blonde and Emley Cross, the house beer, and four changing guest ales drawn from the Rat and Fernandes breweries and other small local breweries such as Acorn or Great Heck. There is always a mild, stout or porter on hand-pump, as well as a real cider such as Weston's Old Rosie.

David Wood, the previous landlord, has done a great job in running the pub. The beers are always well cared for and kept in good condition, a fact resulting in the pub's award. Unfortunately, David has had to move on to another Ossett pub but his replacement Sean Merrill, promises to keep up the good work. Sean came from the Boot & Shoe pub in Ackworth near Wakefield and is also keen to maintain the high standard set by David.

The pub has a central bar with stone floor, low beamed roof and working Yorkshire range. There is a fine collection of water jugs on the shelving and a large beer board listing the beers and prices. A second room, which is accessed via a small flight of stairs has a stove and is used as a family or function room. Meals are served from the third room, a newly refurbished restaurant area. Currently, a new chef is expected and it is advisable to check with the pub beforehand if planning a meal out.

Outside there is a beer garden with wooden decking which has views towards Emley Moor Mast and the surrounding countryside. The pub is popular with walkers, cyclists and locals – walking maps are available from the bar – and it is dog friendly.

The pub is open daily late afternoon and all day Saturday and Sunday. Check times during the week.



David Wood, landlord (Left) accepting the Rural Pub Award from Paul Laxton, Chairman (Right)



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Huddersfield CAMRA Club of the Year 2017

The Armitage Bridge Club aka The Monkey Club has been voted Huddersfield CAMRA's Club of the Year 2017. The Club has previously won this coveted title on more than one occasion in the past and was also joint runner-up in the 2014 CAMRA Yorkshire Regional Club of the Year competition. Quite an impressive achievement for a small local club!

The Club has been at its current site on the corner of Dean Brook Road since 1912. Known as the Armitage Bridge Club, it wasn't until shortly before the First World War that it acquired its nickname as The Monkey Club. Ask any Club member and they'll tell you the tale of how the club got its name but it might cost you a pint!

The Club is totally committed to real ale and is free of tie. The Club committee and its members fully support traditional cask ale which has graced the bar for many a year under the current bar manager, Gareth Shaw, who has been at the club for the past 12 years.

The bar supports four handpulls serving a selection of real ales. Tetley Cask Bitter is a permanent fixture with the remaining handpulls dedicated to guest ales, usually one blonde and one darker beer. The range varies from local to regional brewery beers and you are seldom left wanting for choice. Recent guests have included Acorn Summer pale and Goose Eye Bitter but to name a few. The bar manager, Gareth, who has years of experience in beer management and brewing, maintains the beer quality on top form, ensuring a great pint is delivered every time.

The Club is well known for its annual Monkeyfest which started off as a small event in 2007. Now in its 11th year, it has grown into a 2 day beer and music festival attracting 1000's of real ale fans and revellers and making it one of Huddersfield's premier outdoor beer festivals. It has raised £1000's for local charities such as the Air Ambulance and the Forget Me Not Childrens Hospice

Over the years, the club has been extensively refurbished to a high standard with carpeted lounge area with wide screen TVs, air conditioning and sound proof double glazing. The upstairs room can be hired as a function room or used for small meetings.

There is a good sporting fraternity within the club membership. The club supports various sports groups such as a cricket and darts team as well as playing host to Berry Brow football team. Other social events include Quiz nights, etc. As always new members are welcome. Closed Tuesday.



Gareth Shaw, Club Manager (right) receiving the Club Award from Paul Laxton, Chairman (left)

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LocAle Brewing

It was good to see some of our local breweries represented at two recent major beer festivals, Nottingham and the 34th Pigs Ear Beer festival in London, showcasing Huddersfield's finest beers.

Beer Ink Brewing Co. Tel: 07885 676711

The third new beer in the single hop variety (SHV) series is a pale ale called El Dorado (3.8% abv) brewed with El Dorado hops. This has tropical fruit flavours with pear and stone fruit aromas. Another new beer is Rubus Lotus (4.5% abv), a raspberry and honey flavoured milk stout originally brewed for the Bath Hotel in Sheffield in collaboration with Thornbridge.

Continuing with the Desert Island drinks series there is a Toblerone® inspired beer called Torrone (8.5% abv), an imperial almond, honey, chocolate and nougat stout. The almond, honey and nougat combine to give this chocolate stout an amazing lift reminiscent of its confectionary counterpart and is a beer really out on its own!

This Christmas Ryan will be releasing his new Barrel of Crafts Volume 1 beer which has been barrel aged to create a special one-off Imperial stout. Last December, Ryan blended three of his Desert Island Drink series beers, Starbeer, 'S'more than a feeling, and Imperial Coffee Stout and left it to barrel age in a fresh whisky cask for a year. The Barrel of Crafts Vol.1 (8.6% abv) is a perfect blend of marshmallow, peanuts, caramel, chocolate and a touch of whisky. Unfortunately, it is a very limited release beer with only 3 pins and a keg going out to the bars and only an estimated 200 bottles for sale. It will be superb!

Finally, Ryan has brewed a ginger bread coffee stout (6.0% abv) which should be released early December.

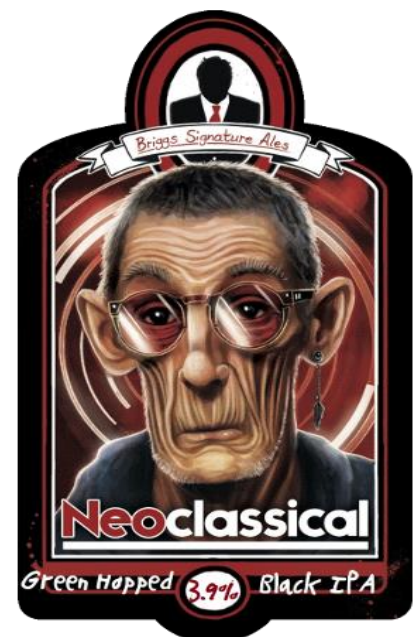
There will be a special opening of the Tap Room at the brewery in Lindley for Christmas on Saturday 23rd December for those last minute presents and for sampling the new beers.

Briggs Signature Ales. Tel: 07427 668004

Nick's latest beer is Neoclassical (3.9% abv). This is a session strength green hopped Black IPA which is dark chocolate in colour with a rich mocha head. It is brewed with Cascade and centennial hops and dark malts to give a slightly roasted aroma with citrusy flavours and a good fruity hoppy finish. The beer was launched at the recent Star Beer Festival but has also been on sale at the Corner in Town. No prizes for guessing the person on the pumpclip. "Jim, it's beer but not as we know it."

Another new beer which featured at the Star Beer festival was a special called Parisienne Walkways (3.9% ab). This was described as a chocolate hazelnut crepe black IPA which was very much reminiscent of the flavour of Nutella®, the hazelnut sandwich spread. The beer and taste worked really well.

Nick's beers are on sale at the Huddersfield Winter festival tent in St Georges Square during December.



Empire Brewing. Tel: 01484 847343, 07966 592276

One of the latest new beers brewed by Russ is White Lion (4.3% abv), an excellent blonde beer, dry hopped with Chinook hops to give a fantastic hoppy flavour. Hot on the trail is Dangerous Dave (4.1% abv), an American pale ale and very drinkable too! Hopsy (5.0% abv) is a pale amber coloured ale and is hopped with a mixture of Summit and Chinook hops.

On the festival scene, Comerciale (3.8% abv) and Fluke (4.1% abv) both featured at the recent Slaithwaite Moonrakers beer festival, and Moonraker Mild (3.8% abv) and Dangerous Dave (4.1% abv) were represented at the 17th Otley beer festival.

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October marked the first anniversary of Ron Crabtree's death, and to mark the occasion, a special craft keg beer was produced by the head brewer, Nigel, called 'Don't Tell Ron' (4.5% abv). This was a keg version of the popular cask version of Cascade (4.5% abv), a pale hoppy bitter, and in response to numerous requests for a craft keg beer.

Ron was not a fan of keg beer, having grown up during the dreaded Watney's Revolution Keg era, and promoted real ale throughout his life by setting up his own cask brewery. What he would have thought about this, one can only guess. Hence the name of the beer – Don't Tell Ron!

On the positive side, the Linfit brewery has expanded with a view to possibly supplying outside of the pub. Firstly a new conditioning room has been built allowing an extra 200 Litre storage capacity. Secondly, a new IPA (4.5% abv) has been brewed and due to popular demand, Enoch's Hammer (8.0% abv) is said to be making a welcome return early in the New Year.

Lord's Brewing Co. Tel: 07976 974162

The latest new beer is called The Bandon Car (4.8% abv) and is named after a folk song penned by Irish balladeer Kevin Beale which cautions pub goers in West Cork, Ireland to beware of the seemingly omniscient Garda car patrolling the area in search of drink drivers. This well-balanced porter is rich and satisfying, with a roasted edge and a sweet lingering aftertaste. It is the lad's tribute to County Cork.

On the festival front, 1895 (3.8% abv), a golden ale brewed to celebrate the birth of rugby league and Havelock IPA (5.9% abv) were both chosen for Nottingham BF in October. Mount Helix (5.0% abv), a West Coast IPA, featured at the recent Slaithwaite Moonrakers BF. Interceptor (5.7% abv), Mount Helix (5.0% abv) and The Bandon Car (4.8% abv) featured at The Pigs Ear BF.

Magic Rock. Tel: 01484 649823

Such is the reputation and fame of Magic Rock beers that collaboration beers are the game. A number of new collaboration beers have been reported recently.

Modernisme (6.0% abv), is an IPA brewed in collaboration with Naparbier, Spain. The beer has loads of Mango and Apricot in the aroma/flavour with a subtle bitterness. In case you're wondering about the name, 'Modernisme' also known as 'Catalan modernism', is the historiographic denomination given to an art, literature (and now beer?) movement.

Amanecer Mexicano (5.8% abv) was brewed with Casita Cerveceria as part of the 2017 Rainbow Project, inspired by the colour red. The beer is a vibrant red, lime, hibiscus and chilli gose with rich savoury sweet chocolate flavours from the dried chillies, tamarind and cinnamon.

Timequake (4.5% abv) was brewed with Modern Times from San Diego and is a modern style session rye IPA. This is heavy on the rye malts to give a low bitterness but bolstered by a generous helping of Mosaic, Amarillo, Citra and Motueka hops.

Engine Engine No. 9 (5.5% abv) is a cherry cola Berliner Weisse brewed without hops but featuring no less than 20 different ingredients (including 6 different malts). It was brewed with the guys from Slim Pickens for the 'vice beer' series and actually tastes like cherry cola!

Exaltation (5.5% abv) is an IPA brewed in collaboration with Thornbridge with citrus and pine flavours.

Other new beers include: Salty Margarita (4.4% abv), a tequila barrel aged gose with a tart, lightly sour and fruity big lime flavour and definite saltiness; Saucery (3.9% abv), a session IPA brewed using London Ale yeast, Golden Promise and rye malts and hopped with Citra, Ekuanot, Amarillo and Mosaic hops.

The most recent beer is an unlikely collaboration between Magic Rock and Dixon's Ice Cream. The result is a milk ice porter called Dairyfreak (5.2% abv), a sweet, milky and moreish porter. This was launched at the brewery's Food & Drink festival on Sunday 3rd December in cask, keg and 330ml cans. A special limited edition Dairyfreak Coconut (5.2% abv) version was also available on the day and a new beer mat was issued for the occasion.

Mallinsons Brewing Company. Tel: 01484 654301

As usual an exciting range of new beers have been reported. The first anniversary of the Corner's opening last year was celebrated with a special beer called 1st Birthday Ale (4.2% abv).

In the single hops series brewed with the same hop as the beer name, there has been: Wakatu (4.2% abv); Eureka (3.8% abv), Cardinal (3.9% abv) and Jester (3.9% abv). In the double hop series there was Rakau Cascade (4.1% abv) and in the multiple hop series there was SPA#18 (4.0% abv) brewed with Rakau, Cascade and Simcoe, and P.A.H. (Pale and Hoppy) (4.3% abv) re-brewed with Perle, Mosaic and Nelson Sauvin hops.

Other beers have included Anastasia (4.3% abv), Eltra Gem (4.4% abv) and Pilsner Centennial (3.8% abv), a pilsner malt and Centennial hopped lager style beer. Rhinestone (3.7% abv), hopped with Cardinal hops and Free Fallin' (4.1% abv), hopped with T90 Orbit hops, both featured at the recent Star beer festival.

Mallinson's beers are available at the Huddersfield Winter Festival Tent in St George's Square, Huddersfield from 17th November to 1st January 2018. There is a special which is only available at the tent called Winterfest Pale (3.8% abv).

Milltown Brewing Company. Tel: 07946 589645, 01422 610579

One of Neil's recent beers was Tiger Tail (4.1% abv), an excellent session IPA with fruity citrus notes resulting from the Cascade and Simcoe hops. This featured at the 42nd Nottingham beer festival along with the equally tasty Black Jack porter (4.5% abv).

Neil has created a new blonde beer in honour of a local Lockwood soldier, Private Anton Frampton, who was one of six soldiers killed in a bomb blast in Afghanistan in 2012. The beer called Frampdog (3.8% abv) – the nickname army colleagues gave Anton – was dedicated to his memory as part of the Remembrance Day events. Frampdog was launched at the Dusty Miller, Longwood, which is the family's local. The brewery has pledged 10 pence from every pint sold to Margaret Charlesworth, Anton's mum's charity of choice, The Royal British Legion.

A special beer was done for the Slaithwaite Moonrakers beer festival to commemorate the Lions Club centenary. The beer was called Centenary Pride (3.8% abv) and was a pale ale brewed with Citra and Cascade hops to give wonderful citrus and grapefruit aromas and flavours.

On the festival scene, American Pale Ale (3.9% abv) featured at the 4th Elland beer festival and also, along with Black Jack (4.5% abv) and Sterling Gold (4.3% abv) at the recent 34th Pigs Ear beer festival in London.

Nook Brewhouse. Tel: 01484 682373

Following the launch in Summer of cask Pennine Light (3.5% abv), an official beer of the Pennine Way, the beer is now available in 500ml bottles and can be ordered directly from the brewery with their free Click and Collect service at www.thenookbrewhouse.co.uk

Pennine Light has also been joined by Pennine Summit (4.0% abv), a slightly stronger single hopped beer with a more bitter and hoppy character from the summit hops. To coincide with the Pennine Light launch there is a new beer mat to promote it.

Bees Knees has been re-brewed with an improved recipe. With a slightly stronger abv of 4.2% (originally 3.9% abv), the beer has an even sweeter and smooth finish. Also, making a return is Yorks Bitter (3.7% abv), a copper coloured, well-balanced bitter, brewed with Challenger hops.

New beers out this December include a Maple red beer with sweet spicy maple syrup notes and Rocky Road Stout (5.2% abv). The latter is a wonderful moreish stout which is just like its culinary



namesake – a combination of marshmallow and chocolate with vanilla and cherry like flavours. Definitely, a Christmas hit!

Rat Brewery. Tel: 01484 542400

There have been quite a few new Rat beers reported locally and at beer festivals around the country, some of which may have been rebadged. Those reported include: Inn Festation (4.0% abv), a pale hoppy bitter; Ratt'll be the Day (5.5% abv); Rat Burglar (3.8% abv); Rata Benitez (5.0% abv); Frat Cocktail Pale Ale (4.0% abv); and Schooner Ship Rat (4.2% abv).

More recently there has been Drowned Rat (4.3% abv), a pale hoppy bitter; Ratpunzel (6.0% abv), a hoppy citrusy IPA; Anthrats (4.5% abv), a 8 malt stout and Rat Hot Chilli Pepper (4.3% abv), a red hoppy ale brewed with real red chillies.

On the festival front, Cinnamon Ratte (4.2% abv) and Sneaky Rat (3.6% abv) appeared at Wakefield beer festival; White Rat (4.0% abv), Fancy Rat (3.6% abv), Rat Hot Chilli Pepper and Ratpunzel (6.0% abv) featured at the Worth Valley Railway beer festival; and Anthrats (4.5% abv) at Slaithwaite Moonrakers beer festival.

Riverhead Brewery. Tel: 01484 844324

The latest new beer reported is Apocalypso (5.0% abv), an American pale ale hopped with Calypso hops. Other recent beers have included Double Tea (4.7% abv), a pale, zesty beer with citrusy notes and subtle hints of Earl Grey tea and jasmine; Sauvín Blonde (4.5% abv), an English IPA and Half Nelson (3.8% abv), an English pale ale.

The brewery now appears to be going down the kegging route with the production of Yorkshire Pale Ale (4.5% abv), a lager style pale ale.

On the festival front, Butterley Bitter (3.8% abv) was chosen for the Slaithwaite Moonrakers BF. Sherbert Lemon (4.0% abv) and Redbrook Premium (5.5% abv) featured at the Worth Valley Railway beer festival.



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Small World Beers. Tel: 01484 602805, 07540 319326

The brewery's annual Poppy Appeal beer, Eleven (4.0% abv) was out late October early November in the run up to Remembrance Sunday. It is so named in commemoration of the signing of the WWI Armistice on the 11th hour of the 11th day of the 11th month in 1918. With a donation of 10 pence from each pint sold going to the Royal British Legion, the regions drinkers helped raise an impressive £432 towards the Poppy Appeal.

Two seasonal beers are currently available, with Winter Bank (4.0% abv) making a welcome return. This is a pale ale brewed with Ahtanum, Cascade, Citra and Equanot hops to give a floral ale with a good bitterness, with tropical fruits flavours predominating in the finish.

The other new beer is Times Gone By (4.0% abv). This signals the end of the year 2017 and is brewed with all American hops. Amarillo, Chinook and Simcoe are to the fore of this pale hoppy bitter with its passionfruit, pine and berry flavours and aromas.

On the festival front, Harvest Muse (4.0% abv) featured at the Yeaton Cask beer festival and Spikes Gold (4.4% abv) and Winter Bank (4.0% abv) at the 17th Otley beer festival.



Summer Wine Brewery. Tel: 01484 665466

The latest beer in the single hop variety series is Motueka (4.0% abv), a pale hoppy bitter brewed with New Zealand Motueka hops.

Recently, the brewery has ventured into supplying its beers in 440ml 'tall boy' cans. The first was Surfing Monk (6.0% abv), a South Pacific Belgian IPA brewed with Nelson Sauvignon hops. This was followed by Pico Diego (3.5% abv), a session IPA brewed with Simco and Mosaic hops; Diablo (6.0% abv), a devilish IPA brewed with loads of Citra and Chinook; Hi-Ratio Nelson (4.9% abv), a New Zealand Pale Ale; and Cortes (5.2% abv) brewed with Williamette and Ekuanot hops.

Three Fiends Brewhouse. Tel: 07810 370430

The cask beers are receiving wide acclaim throughout the country and featuring at a number of major CAMRA beer festivals. At Nottingham beer festival there was Bad Uncle Barry (4.2% abv) and Dark Side (5.3% abv); at the 17th Otley BF, Bad Uncle Barry (4.2% abv) and Boomer (4.3% abv); at the 34th Pigs Ear BF in London, Boomer (4.3% abv), Bukowski (7.0% abv); Moko Titi (4.6% abv) and Voodoo Stout (6.0% abv); and locally at the Slaithwaite Moonrakers BF, Dark Side (5.3% abv).

The bottled beers are doing well and are available at Fairtrader, Bengal Spice and Om is Where the Heart Is and at local farmers markets. The brewery has built a mobile bar and this should be ready for beer festival and small events in Spring.

For Christmas, there will be a special version of Voodoo Stout called appropriately Voodolf (5.2% abv). This is basically the stout with the chilli substituted for orange, ginger, cinnamon and rum soaked raisins. Should be a wonderful Christmas brew.

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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Keith Noble

The Branch was sorry to hear of the passing of Keith Noble during the summer. Keith died suddenly on the 22nd August at home, aged 72 years old. He had been a member of the branch for over 10 years and although not active in recent years due to ill health, he loved to help out at the annual Oktoberfest serving behind the bar or on the cider stall. He loved his real ale but was forced to restrict this pleasure due to his diabetes. However, he did enjoy the occasional pint.

Keith was a former bus driver for First Bus and enjoyed his bus trips off around the country when he would sample the delights of the local beers and visit Wetherspoons. He was a good friend to many and would often stop you in the street and engage you with tales of former beers, breweries and local pub news.

Keith's funeral and committal was held on Wednesday 6th September at Huddersfield crematorium. He is sadly missed by his ex-wife Margaret, relatives and friends.

Leslie Hannam

The Branch was very sad to learn of the sudden and unexpected death of Les Hannam, while on holiday in the Lake District. Les suffered a heart attack on Thursday 12th October, out walking near Keswick with his good friend and fellow CAMRA member, Graham Baker. Despite receiving medical attention and being air-lifted by Air Ambulance to Carlisle hospital, Les never regained consciousness and died peacefully on the 16th October. He was aged 70 and had previously had heart problems.

Keswick was one of Les's favourite places with its stunning scenery and all those wonderful country pubs and real ale which he loved. He would often go with Graham walking in the Lakes each year and spend a few days on the hills and around the villages. Les also like to visit the coast and was a great fan of Scarborough.

Les was a long-time member of the Huddersfield Branch and was a regular attendee at meetings and socials. He regularly helped out at the setting up and taking down of the annual Oktoberfest beer festival and also served on the bars.

Les was a regular at The Junction Inn in Kirkburton and was instrumental in nominating it as the Summer Pub of the Season last year. He also delivered Ale Talk to the 'Junk' and when another branch stalwart, Neil Roberts died earlier this year, Les took on his deliveries around Lepton. He loved to help out and be involved.

In his earlier days, Les had been a gardener and worked for 47 years in market gardening. He was also a bell-ringer and a good friend of fellow bell ringers Graham Baker, Arthur Rogers and Geoffrey Cheetham. They were a good crowd and shared a common interest in real ale, travelling and bell ringing. Sadly, Les and Geoff are no longer with us

Les's funeral was held at All Hallows Church in Kirkburton on the 2nd November and was attended by family and relatives and representatives of the Branch. The service was followed by his interment in Kirkburton cemetery followed by light refreshment in his local pub, the Junction. Graham cannot be praised enough for helping Les in his hour of need and in managing his affairs that fateful week. Les would have been eternally grateful to Graham for his friendship. He will be sadly missed by all who knew him. RIP.





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Local and Regional Beer Festivals

25th – 27th Jan		Manchester Beer & Cider Festival, Manchester Central (G-Mex), M2 3GX Thu & Fri 12noon – 10.30pm; Sat 12noon – 7pm.
1st – 3rd Feb		14 th Pendle BF, Colne Municipal Hall, Albert Rd, Colne. BB8 0AE Thu 4pm – 11pm; Fri & Sat 11.30am – 11pm.
2nd – 3rd Feb		Chesterfield BF, The Winding Wheel, 13 Holywell St. Chesterfield S41 7SA Fri & Sat 11am – 4pm; 6.30pm – 11pm.
20th – 24th Feb		Great British Beer Festival Winter 2018, The Halls, Norwich Tue 3pm – 10.30pm; Wed – Sat 12noon – 10.30pm. www.winter.gbbf.org.uk
22nd – 24th Feb		Bradford BF, Victoria Hall, Victoria Rd, Saltaire, Bradford. BD18 3JS Thu 6 - 11pm; Fri 11.30am – 4pm, 6 – 11pm; Sat 11.30am – 4.30pm, 7 - 11pm

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.

Charity benefits from Breweriana Auction

The recent Annual Brewery Memorabilia Auction Meeting held at the Jubilee Refreshment Rooms in the Old station Buildings at Sowerby Bridge Railway Station on Saturday 18th November has helped raise valuable funds for a local charity.

Donations of Brewery related items were handed into West Yorkshire Forget Me Not children's hospice shops and at the Jubilee Refreshment Rooms before the start of the auction. The items were added to by the generous donation of the late Alan Gardner's personal breweriana collection which brought collectors and friends from all around the country.

The auction raised just **over £2,500** with all the proceeds going to **The Forget Me Not Trust**. It is hoped that a similar event will take place next year. If you can help or want to leave items for the next charity auction, contact Andrew Wright at the Jubilee Refreshment Rooms on 07974 218 547.

Award Voting for Huddersfield Branch Members Only

To be voted upon at the next Branch Meeting at the Rat & Ratchet, Huddersfield
on Monday 15th January 2018

Huddersfield CAMRA Pub or Club of the Season Winter 2017/18

Nominations: **Bridge Tavern**, Holmbridge; **Boot & Shoe**, Scholes;
Wills o' Nats, Meltham.

Name of the Pub of the Season: _____

Member's Name: _____ Membership No: _____

Huddersfield CAMRA Rural Pub of the Year 2018

Nominations: **George**, Upper Denby; **Butchers Arms**, Hepworth;
Wills o' Nats, Meltham; **Sair Inn**, Linthwaite.

Name of the Pub of the Year: _____

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 15th January 2018**

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 Dec	Meeting at Marsh Liberal Club, 31 New Hey Road, Marsh, Huddersfield, HD3 4AL for 20.00hr. Bus 372 at 19.44hr from Westgate stop W4
Sat 16th Dec	Christmas Social at Slubbers Arms, 1 Halifax Old Road, Hillhouse, HD1 6HW for 20.00hr. Bus 363 at 19.30hr from Huddersfield Bus Station
Mon 8th Jan 2018	Presentation of the Autumn Pub of the Season Award 2017 to the Plumbers Arms, 6 MaCauley Street, Huddersfield HD1 2JY for 20.00hr.
Mon 15th Jan	Meeting at the Rat & Ratchet, 40 Chapel Hill, Huddersfield HD1 3EB for 20.00hr.
Mon 5th Feb	Good Beer Guide 2019 Voting Meeting at the Corner, 5 Market Walk, Huddersfield HD1 2QA for 20.00hr. Members only.
Mon 19th Feb	Branch AGM at Lockwood & Salford Conservative Club, 246 Lockwood Road, Huddersfield HD1 3TG for 20.00hr. Bus 314 at 19.37hr from Bus Station.
Sat 3rd Mar	Yorkshire Regional Meeting at the Corner, 5 Market Walk, Huddersfield HD1 2QA for 12.00 noon. Members only.
Mon 5th Mar	Meeting at the Sair Inn, 139 Lane Top, Linthwaite, Huddersfield HD7 5SG for 20.00hr. Bus 183 at 19.30hr from Huddersfield Bust Station

CAMRA Regional Meetings

Sat 3rd Mar 2018	The Corner, 5 Market Walk, Huddersfield HD1 2QA 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 Easter Edition is: 20th February 2018

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

New Advertising rates:

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SAT & SUN

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12NOON – 6PM (Lunch)

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HUDDERSFIELD
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07870 827360

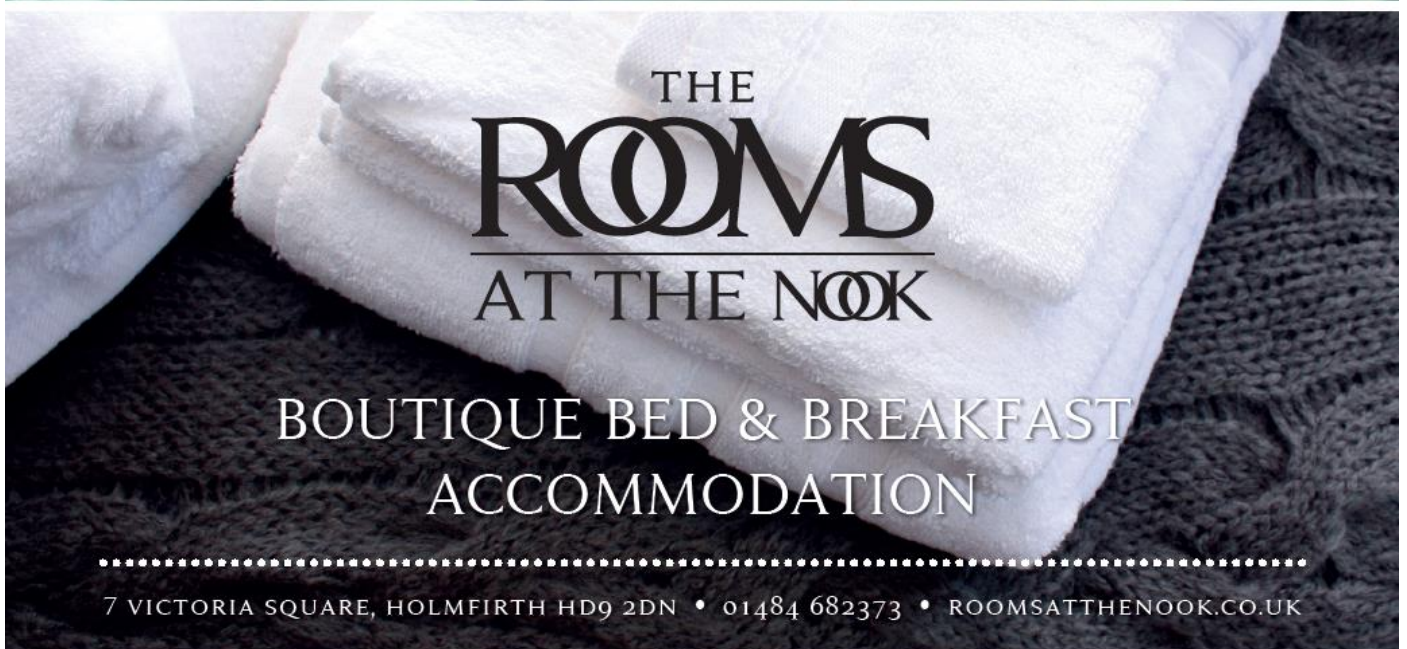
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