

Ale Talk



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SPRING 2018

The Huddersfield Campaign for Real Ale CAMRA Magazine
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Get Involved - The Decision is Yours!

The next big step in CAMRA's Revitalisation Project - a fundamental review of the issues on which CAMRA should campaign and how it can do this most effectively – is about to take place.

In April, all members will be asked to vote to approve recommendations made by the National Executive, which will change the organisation's Articles of association (the document that details CAMRA's purpose, aims and mission) and embed the Revitalisation changes into the 'DNA' of CAMRA.

The recommended changes will help reposition CAMRA as a modern and relevant organization in a changed beer and pub industry, and help make the organisation more attractive to potential members, as well as strengthen our campaigning efforts.

The following revised objectives will be embodied in Special Resolutions put to the membership for approval at the 2018 AGM in Coventry. The objectives are:

1. To secure the long term future of real ale, real cider and real perry by increasing their quality, availability and popularity
2. To promote and protect pubs and clubs as social centres as part of the UK's cultural heritage
3. To increase recognition of the benefits of responsible, moderate social drinking
4. To play a leading role in the provision of information, education and training to all those with an interest in beer, cider and perry of any type
5. To act as the voice and represent the interests of all pub goers and beer, cider and perry drinkers
6. To ensure, where possible, that producers and retailers of beer, cider and perry act in the best interests of the customer.

These recommendations and objectives will ensure:

BEER

- Real ale remains core to CAMRA's campaigning
- CAMRA's representation widens to include all pub goers and drinkers of quality beer
- CAMRA's scope widens to include quality beer of all types

CIDER AND PERRY

- Real cider and perry remains core to CAMRA's activities
- Cider and perry are explicitly mentioned in CAMRA's Articles of Association

PUBS, CLUBS AND THE ON-TRADE

- The definition of the on-trade outlets CAMRA supports is widened
- CAMRA will campaign for and promote all on-trade venues where quality beer, cider and perry is sold, not just traditional pubs and clubs
- CAMRA will not extend its current support of the off-trade

EDUCATION AND INFORMATION

- Education and knowledge will be put at the heart of CAMRA's membership benefits
- Positive alcohol and health campaigning will be added into the organisation's objectives
- Objectives will be added to recruit discerning beer, cider and perry drinkers into membership and give them access to information and education resources to introduce them to the best quality beers, including real ale, cider and perry

QUALITY

- Increasing the quality of real ale, cider and perry, not just promoting their consumption

HEALTH AND WELLBEING

- Promote the benefits of moderate social drinking
- Build positive alcohol and health campaigning into objectives

What next?

Get more information about the Revitalisation Project, the changes and how you can play a part in the decision at revitalisationdecision.camra.org.uk



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Out and About Huddersfield

Check out <http://whatpub.com> for pubs selling Real Ale in the Huddersfield licensing area. If you notice anything new please contact the Branch via the website <http://huddscamra.org.uk>

The **Corner** recently hosted the CAMRA Yorkshire Regional meeting on Saturday 3rd March where questions were raised and debated about the future of CAMRA and its Revitalisation Plan. The Corner has a good range of beers both on handpull (cask) and on tap (keykeg and keg) making it an ideal place to discuss the merits of 'good' beer. Similarly, there is a good range of 8 ciders which always includes local ciders and perries from Pure North and Udders Orchard and ever-changing regional ciders such as Gwynty Black Dragon, Lymeby Eventide, Thirsty Farmer, Kentish Pip Pear. Check out the new website for details. www.thecornerhudds.co.uk

The **Star Inn** is holding its annual **Spring Beer festival** from Wednesday 14th to Sunday 18th March. This will take place in the pub and feature new and rare brewery beers, see Festival file.

The **Grove** is reported to be offering a discount scheme on beer to selected individuals and certain sports groups. Please ask for details.

Bar Maroc and **Small Seeds**, both have Great Heck beers as regular with Treasure IPA and Black Santa on sale recently. Other beers included Small World Beers Twin Falls, Barncliffe Bitter and Low Moor Pale. The beers go down well with the pizzas too!

The **County** was reported to be serving Wells Bombardier, Bradfield Farmers blonde and a house beer called County Ale when last visited. The **Rock Café** is serving Taylor's Landlord.

The **Sportsman** has now discontinued the CAMRA discount scheme it operated during the week. No reason is given. The pub has a new line in home-cooked pies featuring the likes of Steak & Ale, Moo & Blue; Jerky Turkey; Chicken & Bacon; Cheese & Onion; sweet Potato curry; creamy Salmon & Sweetcorn and Ham, Sausage & Turkey.

John recently held a Meet the Brewer night with a joint Hopcraft and Waen brewery Tap Takeover at the end of February. Other Tap Takeover/ Brewery events planned in March will feature Westmalle Trappist on the 6th March featuring a number of different Trappist bottled beers and Stone US/Berlin canned beers on the 27th March. Ridgeside are planned in for Tuesday 24th April with 8 cask and 4 keg beers on offer. Check dates for future beer and music events.

The **Cherry Tree** and **The Lord Wilson** will be holding the Wetherspoons national **Spring Beer & Cider Festival** from Wednesday 14th to Sunday 25th March. This will feature 25 UK brewers, 5 UK ciders and 5 International Brewers. Beers will be available in the usual $\frac{1}{3}$ pint glasses.

Northern Quarter, formerly the Wood Street Craft Ale Bar, has two handpulls serving two Magic Rock beers such as Rapture, Common Grounds and Dark Arts on key keg. The bar is now a music and entertainments bar open at weekends.

Magic Rock Brewery Tap is having a **SESH FEST** on Saturday 9th June from 12noon to 11pm featuring 30 different brewers with 'all pouring' beers of 4.5% abv and under. This is an all ticket event and tickets are available on the website or tap.

Bradley: The **Royal & Ancient** has new licensees Steve and Craig. When last visited there was Banks's Sunbeam on handpull. The **Bradley & Colne WMC** has a new steward, Vinny, who has come from the Railway at Fartown. Currently, the club has handpulled Tetley Bitter as its mainstay. The White Cross had Taylors Boltmaker, St Austell Tribute, Thwaites Wainwright, Adnams Broadside and Yorkshire Heart Blackheart Stout. All on tiptop form,

Burnlee: The **Farmers Arms** had Tetley Bitter, Taylors Landlord, Greene King Abbot Ale and Thwaites Wainwright when last visited.

Cowcliffe: The **Cowcliffe & Netheroyd Hill WMC** was reported to be selling Ossett Blonde and Copper Dragon Best Bitter on a recent visit. The nearby Shepherds Arms has Bradfield Farmers Blonde and Sharps Doombar as regular beers with guest ales. These were Fullers London Pride and Hook Norton Hooky Gold when last visited.

Crossland Moor: The **Sands House** is reported to be serving Ossett Gold, Bradfield Farmers Blond and Belgian Blue, and Taylors Boltmaker when last visited

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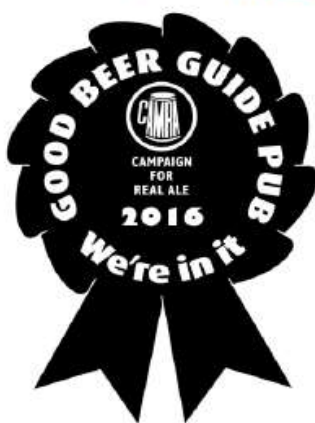
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DeanHouse: In addition to the regular Sharps Doombar, Banks's Sunbeam and Thwaites Wainwright, the **Cricketers Arms** has been selling Pure North's Ginger Tom cider.

Denby Dale: **The Pie Hall** will be playing hosts again to the annual **Lions Beer Festival** on Fri 16th and Saturday 17th March. The charity event features a good range of both local and regional beers all on handpull. See festival file. The **Pie Hall** bar has Tetley Bitter and Bradfield Farmers Blonde on as regulars with a guest which was Bradfield Belgian Blue when last visited. The **White Hart** has Cask Marque accreditation and serves good Sharps Doombar, Greene King IPA and Wells Bombardier plus guest ales. These were Bradfield Belgian Blue and Calendonian Bitter Winter. The **Dale Club** has Tetley Bitter and has replaced the Small World beers with Bradfield Farmers Blonde. Bradfield Belgian Blue was also available when last visited. **The Dale Inn** has a new landlord. The pub serves Thwaites Wainwright and Lancaster Bomber as regulars with a seasonal ale such as Jennings Cackle Warmer as guest. The pub is now open from 4pm Monday to Friday.

Emley: The Emley Brass Band is holding its annual **Emley Real Ale Festival** this Easter at the Emley Band Room, Beaumont Street, Emley. The 3 day charity event will feature 18 beers sourced locally and far and wide, with 5 ciders, wine, soft drinks, burgers and snacks. The festival is open **Good Friday (30th March) to Easter Sunday (1st April)** from 1pm – 11.30pm. It is free entry and only £2.50 a pint! The venue is on the Huddersfield Emley bus route No 232. See Festival File. Across the road is the **White Horse** pub which is worth visiting while in the area.

Fartown: Vinny, the landlord of the **Railway**, is leaving the pub after 10 years or more to take up the position of Steward at **the Bradley & Colne WMC**. It will be sorry loss for real ale drinkers as the Railway struggled in latter years, not through lack of custom but through the antics of dealing with a large Pub Co bent on screwing the little guy through lack of beer choice and deliveries and high barrel prices. However, there is the **Slubbers Arms** not far away at Hillhouse which serves a good range of quality real ales. The pub always has a Mild and Cider on handpull plus Taylors beers and guests. Always worth visiting but on match days it can get crowded.



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Golcar: The **Lords Brewery** is having its first **Beer Festival** at the brewery at Heath House Mills, Golcar in March from Thursday 22nd to Saturday 24th. There will be 40 beers over the weekend and their latest new beer, an Imperial IPA will be launched. See the Festival File for details. The **Scape House** has a semi-permanent range of beers that include Bradfield Farmers Blonde, Black Sheep Bitter, Rat brewery White Rat and Thwaites Wainwright. Beer quality is good. Don't forget the **Farm Shop** at Bolster Moor which has a good selection of local brewery bottled beers. The **Golcar Lily** had Wells Bombardier, Marston's Pedigree and Thwaites Wainwright when last visited. The **Commercial** has two main beers, Thwaites Wainwright and Thwaites Draught (bitter) on handpull. The **Golcar Central Liberal Club** had Wells Bombardier and Greene King Old Golden Hen on handpull when last visited. The beer quality at the **Rose & Crown** on a recent visit was very good with beers from Golcar brewery – Guthlacs Porter and Town End Bitter, Bradfields Farmers Blonde plus Empire Dog's Bollocks as guest. **Junction One** had Bradfield Farmers Blond plus guest from Bobs Brewing Co. and Partners. 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 Banks's Sunbeam when last visited.

Harden Moss: The **Huntsman** (a **Lees** house) is currently having some work done to it including a new entrance though the bar remains open as usual. Regular beers are Lees Bitter, MPA and a seasonal ale. Recent ones have been Plum Pudding and Flying Shuttle. **The Ford** has new licensees, Phil and Helen England, who previously ran a coffee shop/bistro near York. The pub has revised its opening hours, now opening every day from 12noon – 11pm with food served 12noon to 8pm. Regular beers include Black Sheep Bitter and Bradfield Farmers Blonde with guests such as Black Sheep Baa Baa and Taylors Knowle Spring.

Hepworth: The Butchers Arms was reported to be selling good Black Sheep Bitter, Taylors Boltmaker, Bradfield Farmers Blonde and guest ale Bradford Brewery Pale Ale.

Highburton: A new landlady is reported to be taking over the **Smiths Arms**. When last visited it was serving John Smiths Premier Bitter, Pen Point Cornish Coast ale and Greene King (ex Hardy & Hanson) Rockin' Rudolph.

Hinchcliffe Mill: The Stumble Inn has Tetley Bitter and the rare Old Mill Blonde Bombshell.

Holmfirth: Bad news, **Gonzo's** closed on New Year's Eve. This was an excellent café bar which sold handpulled real ale from local Holmfirth and Huddersfield breweries such as Here Be Monsters and Small World Beers with Magic Rock beers on tap. Its loss to the local drinking scene is much to be regretted. Fortunately, the **Nook** will be holding its annual **Spring beer festival** from Friday 23rd to Sunday 25th March. It will feature 40 plus beers including beer from 'Up North' and a few of its own Nook beers, plus local ciders and perries. As usual, there will be live music to entertain you and food to feed you. See Festival File for details. **Brambles** has been selling Bridge Best and Bridge Blonde along with Jennings Redbreast, Marston's Pedigree, Wells Eagle IPA, Youngs Special and Mansfield Bitter. The **Elephant & Castle** is reported to be selling Tetley Bitter, Sharps Doombur, Bradfield Belgian Blue and guest ales Stancil Bitter and Moorhouses Blond Witch. The **Shoulder of Mutton** was selling Adnam's Ghost Ship and Morlands Old Golden Hen. The **Y Bar** was reported to be selling Bradfield Farmers Blonde and Copper Dragon Golden Pippin. The **Postcard**

had Greene King IPA and Hobson's Best and Hobson's Town Crier when last visited.

Jackson Bridge: The **White Horse** is reported to be serving Tetley bitter, Bradfield Farmers Blonde, Black Sheep Bitter and Leeds Pale Ale. Recent beers at the **Red Lion** have included Bradfield Farmers Blonde and Belgian Blue, Taylors Boltmaker, Tetley Bitter and guest ale, Woodforde's Reedlighter.

Kirkburton: The **White Swan** has a new landlord, Philip Blocksidge, who took over in November. He is keen to promote his beers and has 6 real ales on handpull. The regular ales are Bradfield Farmers Blonde, Bradfield Farmer's Ale and Timothy Taylor's Boltmaker. The remaining three are rotating guests. These have included Tyne Bank EPA, and Stodfold Dark for example. Food is served Wednesday to Sunday and Quiz Night with free supper is Tuesday. Please visit.

The **George** was reported to have Brakspear's Gold on handpull. New opening hours: Monday to Thursday 4pm – 11pm; Friday & Saturday 12noon to 12midnight; and Sunday 12noon to 10.30pm. The **Spring Grove** has Tetley Bitter as permanent with the occasional guest, often from Small

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World Beers. The Foxglove has Sharps Doom Bar, Taylor's Landlord, Black Sheep Bitter and Leeds Pale Ale on handpump with Thistly Cross cider. The **10th Kirkburton (KUG) Beer festival** will be taking place at the Scout HQ in Hallas Road over the weekend of the 25th and 26th May. The Kirkburtonfest is the main fundraising event organised by the Kirkburton Uniformed Groups (Scouts & Guides). They aim to provide an enjoyable event for the whole community whilst raising funds to keep the group going. This year is their 10th anniversary and they aim to not only keep the standard of real ales & ciders along with good food and entertainment for all but to develop aspects of the event. There is a new landlord at the **Junction**. The **Junk** was reported to be serving Tetley Bitter, Abbeydale Moonshine, Bobs White Lion bitter and the house beer, Junk Bitter.

Lepton: The Sun is currently serving Tetley Bitter and Bradfield Farmers Blonde as regulars with a guest such as Sharps Doombar.

Lindley: The **Bay Horse**, signed as the gateway to Lindley, has no real ale. The **Wire Works**, formerly the Globe, then the Nightingale, has a good range of beers for a food orientated pub. The beer range includes Taylors Golden Best, Ossett Blonde and Sharps Doombar and Atlantic. The **Black Horse** near the Clock Tower has one handpull serving regular Greene King IPA. This is a basic boozier with pool table. Across the road is the **Lindley Liberal Club** which has 3 handpumps. The regular beers generally include Greene King Abbot Ale, Copper Dragon and Old Mill beers such as 1816 and Old Curiosity. A list at the side of the bar tells what's coming next. Beer quality is good. The **Beer Ink Brewery Tap** in Plover Road will be open more often now starting the first weekend in March. Then it will open the last Saturday & Sunday of each month, March included. This will allow you a greater access to the beers which are currently not always available in Lindley or Huddersfield. Further into the village, both **Home, Bar and Kitchen** and **No.10** have no real ale to offer. The **Lindley Tap** has 3 handpumps serving Thwaites beers such as Thwaites Wainwright and a seasonal which was **Mr John** (a 3.5% winter brew). The other handpump has a guest which was Jennings Cackle Warmer when last visited. The pub is open plan with a modern minimalistic look and specialises in food. The **Lindley WMC** has no real ale.

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The **Black Bull** is a multi-room pub which also serves food. The beer range reflects the national brewers. There is Greene King Abbot Ale and IPA; Tetley Bitter, Wells Old Speckled Hen, Leeds Pale Ale and a house beer from Greene King called Black Bull Beer. The **Cavalry Arms**, down East Street at the crossroads, has 5 handpumps and is free of Punch tie. Hence the beer range is more imaginative and better. Beers on sale when last visited include Millstone Tiger Rut, Salopian Shropshire Gold, Bradfield Farmers Blonde and Black Sheep Resolution.

Linthwaite: The **Sair Inn** has been voted the Branch's Rural Pub of the Year 2018 in recognition of its great beers and social standing in the local community. The pub has undergone a transformation for the better since the passing of Ron and the pub is a shining example of a good local pub in a rural environment serving the needs of its locals with LocAle. A presentation will be made to Jim Crabtree, the licensee on Monday 5th March.

Lockwood: The **Vic** (formerly the **Yorkshire Victoria**) has had its handpump removed after a brief flirtation with cask ale. The **Swan** is also reported to have no real ale and the **Shoulder of Mutton** is apparently closed. The **Lockwood & Salford Conservative Club** has Tetley Bitter on permanently with guest ales. Recent ones have included Rat, Ossett, and Mallinsons beers.

Meltham: The **Wills o' Nats** has been voted the Branch's **Winter Pub of the Season** and a presentation will be made at the branch meeting on Monday 23rd April at the pub. The nearby **Travellers Rest** is now open and serving Milltown and guest beers.

Meltham will be holding a charity **Beer Festival** on the 7th & 8th April at the Meltham C of E school in Meltham. The two day event will be celebrating local beers and ciders plus others from further afield. There will be a gin bar, Prosecco lounge, street food, music and traditional pub games. The festival is raising funds for Meltham Memories and the local community.

The **Waggon & Horses** was reported to be selling guest ales 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 guest. **Durker Roods** had Beer Monkey Brew Co. Uncle Monkey IPA and Blonde Rogue plus two others.

Netherton: The Beaumont Arms has replaced Tetley Dark Mild with Banks' Mild. The regular beers are Tetley Bitter, Adnams Southwold Bitter and Bradfield Farmers Blonde, plus guest which was Caledonian Bitter Winter. All the beers are well kept and the pub is worth a visit.

New Mill: It has been reported that the **White Hart** no longer sells Real ale. More reports please. The **New Mill WMC** has regular Bradfield beers on handpull, sometimes one or two at other times.

Outlane: The **Dog & Partridge** has Taylors Landlord and Thwaites Wainwright as permanent with a guest ale Black Sheep Brian. The **New Inn** was reported to be selling Marstons EPA and Wells Bombardier on a recent visit. The **Commercial** has permanent Bradfield Farmers Blonde and a guest. This was Sharp's Dommbar when last visited. The **Golf Club** has Bosun's Terrier on permanently with a guest ale. The **Bowling Club** had Leeds Pale Ale when last visited. The **Waggon & Horses** has regular Salopian beers and Bradfield Farmers Blonde. The guest beer was Moorhouses White Witch

Scholes: The **Boot & Shoe Inn** was reported to be selling Taylors Landlord, Tetley Bitter, Bradfield Farmers Blonde and guest Bateman's Rosey Nosey. All on good form when last visited. Also, don't forget **Scholes Cricket** which is reported to be serving real ale.

Slaithwaite: The **Commercial** has regular Empire beers plus a good range of guest ales. The **Swan** at Crimble Bank has new licensees, Sara & Gerry running the pub. The pub has Bradfield's Farmers Blond and guest ales in addition to two House beers, White Swan (a pale bitter) and Black Swan(a dark mild). The **Shoulder of Mutton** has a good range of beers on handpull including a house bitter. Recent beers include: Moorhouses White Witch, Castle Rock Harvest Pale; Lancaster Pale, Grey Hawk Pippin and Best, and Taylors Landlord. **Little Bridge** has well kept Milltown Platinum Blond on handpull.

Upper Denby: The **George Inn** has regular Tetley Bitter and Taylor's Landlord plus guest ales and local brews from Empire, Acorn and Small World Beers.

Upperthong: The **Royal Oak** has Bradfield Farmers Blonde, Taylors Landlord and Boltmaker with Old Rosie Cider.

What is CAMRA LocAle?

CAMRA LocAle is an initiative that promotes pubs stocking locally brewed real ale. The scheme is not new and was originally created in 2007 by Nottingham CAMRA branch and later adopted nationally. The LocAle scheme builds on a growing consumer demand for quality local produce and an increasing awareness of 'green' issues.

Everyone benefits from local pubs stocking locally brewed real ale. For example:

- Stocking local real ales can increase visits to public houses,
- Consumers get to enjoy greater beer choice and locally brewed beer,
- Local brewers increase their sales and get better feedback from consumers,
- More money is spent and retained in the local economy,
- Fewer 'beer miles' result in less road congestion and pollution, reducing impact on the environment.

How do I find a LocAle Pub?

Pubs in the Huddersfield area which have been given LocAle status by the Branch can display the LocAle sticker on their windows/doors. They may also display other material in the pub such as posters, leaflets and pump clip crowners that highlight which beers are brewed locally.

There are over 6,000 pubs and clubs that have LocAle accreditation across Britain, these can be found on www.whatpub.com For more information on LocAle contact the branch.

Why should a licensee stock a local beer?

Stocking a local beer will help a pub differentiate themselves from other local pubs, thereby gaining new customers and increasing the pub's beer sales. Stocking locally brewed real ale will also give the pub an edge over supermarkets and off licences selling low-cost, mass-market beers.

How does the licensee join the scheme?

If a licensee wishes to benefit from participation in the CAMRA LocAle scheme he/she must agree to serve at least one locally brewed real ale at all times. Only real ale can be promoted as a LocAle. Joining the CAMRA LocAle scheme is free and easy. Simply contact the branch to get started. www.huddscamra.org.uk

To qualify as 'local', the beer must come from a brewery which is within 20 miles of the pub. This means the shortest driving distance between the pub and the brewery. While most of Huddersfield's breweries qualify for LocAle, other breweries at the margins of the Huddersfield licensing area also qualify. For example Greenfield, Donkeystone, Acorn, Ossett, Bosun, Mill Valley, etc.

In some cases, the licensee may be prevented by their lease or tenancy agreement from stocking and serving a locally brewed beer. If this is so, then CAMRA would encourage licensees to talk to their Business Relations manager or Area Manager to see whether a special arrangement can be made to enable them to sell one locally brewed beer.

The Society of Independent Brewers' BeerFlex scheme allows some licensees of Punch Taverns, Enterprise Inns and Admiral taverns the option of stocking real ale delivered direct from a local brewer. Details are available at www.siba.co.uk/dds-site



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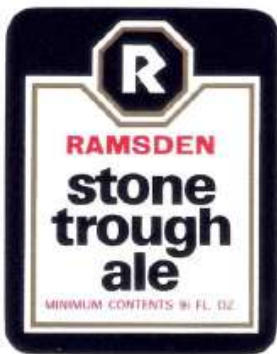
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**Especially Halifax and
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Do you remember Whitakers, Websters, Ramsden, Heys, Breare & Brown, Puzzle Hall brewery? These were just some of the breweries local to Halifax. Over the years they produced a wide variety of advertising and promotional material such as:

Beer Mats, Beer Labels, Bottle Openers, Pump Clips, Bill Heads, Brewery Glasses, Advertising Show Cards, Playing Cards, Brewery Ties, Pens

I am trying to save our local heritage so if you have any of the following items

I would like to hear from you.

Please contact Andrew on 01422 648285 or 07974 218547. I can be contacted most times at the Jubilee Refreshment Rooms, Sowerby Bridge Station.

Scoring Pubs for the Good Beer Guide

To help the Branch select pubs and clubs for inclusion in CAMRA's National 'Good Beer Guide', we have a national system (NBSS) for recording regular assessments of beer quality for outlets in the Huddersfield licensing area throughout the year.

The scores from all members are used to help work up a short list for final GBG voting and which contribute to the GBG selection. Scores highlight pubs and clubs in which you are likely to get good quality beer (with an average of 3.2 or above) throughout the year.

Only CAMRA members can record assessments. Currently, within Huddersfield branch, the method for doing this is by voting online at CAMRA's 'WhatPub' website (www.whatpub.com) Online scoring does require your membership number and a password to access the website.

The easiest way is to log onto 'WhatPub' with your membership number and password, search for the pub and use the 'Submit Beer Scores' panel on the right hand side of the page. Note if you want to score a club, then un-click the 'Search only for pubs that serve real ale' box on the search page before you search for the club.

It is up to you how you record your score while in the pub or club. The scoring system is based on a 0 to 5 point system with half-points allowed. Please be sensible and balanced in scoring. The Branch reserves the right to disregard any votes that show significant deviation from the norm or average pattern of votes. A set of possible beer scores and definitions are as follows:

Score	Definition
0	No cask conditioned ale available.
0.5	Beer undrinkable, so poor you have to take it back or can't finish it.
1	Poor. Beer that is anything from barely drinkable to drinkable with considerable resentment
1.5	Poor / average. You think of finishing your ale and moving on.
2	Average. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.
2.5	Average / good. It is better than average but perhaps not a definite good.
3	Good. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.
3.5	Good / very good. You will probably stay here rather than move on.
4	Very good. Excellent beer in excellent condition.
4.5	Very good / perfect. Possibly close to the best you ever had but not for sure.
5	Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

Some things to consider:

- Is the cask beer served at the cellar temperature - not too cold or too warm?
- Is it in good 'condition' i.e. not under carbonated (flat) or over carbonated (too fizzy) and does it seem alive and with a good mouthfeel?
- Does the beer have off-flavours which suggest that it is not ready (sweet apple flavours), too old (unpleasant sourness), or pulled through unclean lines (stale, mouldy, lifeless)?
- Does the beer have the full range of expected flavours? Note that really good cask beer may develop different flavours over time.



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Autumn Pub of the Season 2017

The Plumbers Arms has been named Huddersfield CAMRA's Autumn Pub of the Season for 2017. It is a traditional town centre pub which has seen a resurgence in custom following an extensive but tasteful refurbishment in May 2016. Located near to the bus station on Macaulay Street, the Plumbers Arms provides another welcome addition to real ale circuit for the Town's Real Ale fans, casual drinkers and bus passengers.

The interior is now very modern and bright with a post-industrial look. The walls and floor have been stripped back to reveal a lot of the original red brick and stone work whilst retaining the original roof beams and fireplaces. Lighting is provided by wall lamps fashioned from old water pipes. Wall seating is the norm while high tables and tall stools allow for vertical drinking.

The central, modern copper bar design supports two banks of four hand pumps which are double clipped so that you can actually see what is on the other bank of four pumps. These serve a range of permanent beers drawn from Abbeydale, Bradfield, and Elland breweries plus an ever-changing selection of guest ales from other local breweries such as Acorn, Milltown and Mallinsons. Generally, there is a dark beer such as Elland 1872 porter on hand-pump, as well as a real cider such as Farmer Jims and Hogans. The beers are well kept and the quality is good.

The pub caters for all tastes; wide screen TVs show both Sky and BT Sports and UK Racing for the sports fans and for music fans, live music from local bands every Sunday featuring regulars such as Reece Music, Fiery Biscuits, Storm and many more. Check out the notice boards for details. And if you just want to come in for a quiet drink, there is plenty of choice.

To the rear of the pub there is a beer garden with access to Threadneedle Street and to the front, a cordoned –off seated outdoor drinking area, making it an ideal place to enjoy a beer and watch the world go by.

The pub is open daily from 11am in the morning to 11pm at night with late closing at midnight on Friday and Saturday.



Mark Davies, Chairman (left) presenting the Autumn Pub of the Season Award to Mark Robertson, licensee (right)

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LocAle Brewing

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The next new beer in the single hop variety (SHV) series is a pale ale called Huell Melon (3.8% abv) brewed with Huell Melon hops. This particular hop is a daughter of the US Cascade hop and has some interesting flavour characteristics not commonly associated with hops. It is noted to be intensely fruity with flavours and aromas of honeydew melon and strawberry.

Continuing with the Desert Island drinks series, the fifth in the series is an Imperial Baklava stout brewed in collaboration with Ridgeside Brewing Co. This impressively named stout called 'We Are Never Ever Getting Baklava Together' (8.0% abv), is packed with flavour. Taking on the characteristics of Baklava (a traditional Turkish/Greek dessert), it has infused flavours of locally sourced Yorkshire honey, pistachio's and hazelnuts.

Another new beer in the offering is C.R.E.A.M. (6.0% abv). This is a US beer style with pre-Prohibition origins when cream ale quickly became popular for its light colour and thick but well attenuated body. CREAM, which is an acronym of Craft Rules Everything Around Me, is a vanilla cream ale brewed with US lager malts, a little lactose, a low hop bitterness and vanilla to produce a classic in its style. It's bound to be a crowd pleaser!

From now on there will be regular openings of the Tap Room at the brewery at the end of each month. The Tap Room will be open the last weekend in the month for sampling new beers.

Bridge Brewery. Tel: 01484 687652

The brewery has been working flat out producing Bridge Blonde (3.8% abv) for the pub, Brambles and other local outlets. Such has been the demand for the Blonde, that Richard has had to use the 10 barrel brew plant at the nearby Donkeystone brewery to free up brewing capacity at the Bridge. The upside of this is that Richard can now focus on using his 2½ barrel plant at the pub to produce some more speciality beers. Look out for these later in the Summer.

Empire Brewing. Tel: 01484 847343, 07966 592276

The latest new beer is Baltic Porter (6.0% abv), a barrel aged porter. This has been maturing in a Speyside whisky cask for 5 months and was finally bottled in time for Christmas. The porter was available only in bottles and keg not cask. It has a smokey peaty flavour which works well with the dark roasted bitterness of the porter.

Three new beers coming soon with an Indian theme are: Fakir (3.7% abv), a blonde American Pale ale brewed with Summit hops; Indian Rope Trick (5.2% abv), an amber double IPA using Mosaic and Citra hops; and Snake Charmer (4.3% abv), a blonde beer brewed with Motueka and Pacific Jade hops and fermented with a Californian yeast from San Diego.

Here Be Monsters Brewery Tel: 07792 174863

Doug has released a new beer in the single hopped Cyclops series. This is Cyclops Centennial (4.2% abv) brewed with US Centennial hops which was available in cask and bottle. A fine pint of this was reported at the Sportsman in Huddersfield.

On the bottle front, there is new beer #3 in the YE GODS series. This is an Imperial American Pale (10% abv) brewed with a good malt base of Maris Otter, Munich and Vienna malts and hopped with plenty of Citra, Centennial and Williamette hops. In the Cyclops series, there is Cyclops Summit (4.2% abv), a spicy citrusy fruity bitter and Cyclops Citra (4.2% abv), which has been re-brewed again.

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The latest new beer is called The Grand (7.5% abv), an Imperial IPA. This is a golden coloured double IPA with a good malt base and big hop flavour from the Cascade and Amarillo hops giving it pine and citrus aromas. The beer is due to be launched at the forthcoming Lord's Beer Festival in March from the 22nd to 24th at the brewery at Heath House Mill at Golcar/Bolster Moor. The Grand will be available in cask and later as a bottle conditioned beer.

The second batch of The Bandon Car Porter (4.8% abv) has been casked and should be ready for the festival. Look out for Lord's beers in Wetherspoons and local outlets.

The Mule Room, or brewery Tap, has now got a licence and will be open more often, except for occasional special functions. Check out the website and social media for open evening on Fridays and Saturdays.

Magic Rock. Tel: 01484 649823

A few new beers to report. Saucery (3.9% abv) is a light fruity session IPA brewed using Golden Promise malt, hopped with Citra, Ekuanot, Amarillo and Mosaic hops and fermented with London Ale yeast. This is suitable for vegans and is available in cans and keg only.

Sour Passion (4.7% abv) is a mango and passion fruit Gose, brewed with added Passion Fruit, Mango, Lime and Lemon and dosed with salt to taste as is traditional in gose.

Small Voice (4.3% abv) is a session IPA brewed in collaboration with the Danish brewery Dry & Bitter as part of the 'Hops Not Hate' initiative. This is brewed with Golden Promise, Oat and Rye malts and hopped with Citra, Simcoe, Mosaic and Ekuanot using London Ale yeast.

Brother Chucker (6.7% abv) is an IPA brewed in collaboration with Basqueland Brewing Project from San Sebastian, Spain. The malt base uses Golden Naked Oats, Golden Promise and Wheat malts which is added to by piney/citrus Simcoe and limey NZ Motueka hops with a dash of tropical HBC 438 hops, and fermented with the Magic Rock WLP001 yeast. The effect is a superb IPA. And the name of the beer, well this relates to the guys in Spain who like Darts.

The Magic Rock beers featured at the recent Manchester Beer & Cider festival. These included, Common Grounds (5.4% abv); Dark Arts (6.0% abv); Hat Trick (3.7% abv); Inhaler (4.5% abv), Bearded Lady Dessert Edition (10.5% abv); Fantasma (6.5% abv) and High Wire Grapefruit (5.5% abv).

Mallinsons Brewing Company. Tel: 01484 654301

In the single hops series brewed with the same hop as the beer name, there is Ekuanot (3.9% abv), brewed with hops from the USA and formerly known as Experimental 366. This a blonde ale with hints of tropical fruit in the aroma and a bitterness that leans towards papaya and lime. Also Sorachi Noir (4.0% abv), a black version of the single hopped Sorachi Ace with hints of lemongrass and liquorice on the nose and a good fruity bitterness. In the double hop series there was Wakatu Chinook (4.1% abv), brewed with NZ Wakatu and US Chinook hops, and producing a golden ale with hints of lemon and lime.

In the multi-hop series there was Serious Blendin' Vol. 7 (4.4% abv) brewed with Topaz, Hood, Amarillo and Simcoe to give a golden ale with aroma hints of strawberries and citrusy tangerine bitterness; Hāpi (5.4% abv), pronounced 'Harpi', this strong pale IPA contains all New Zealand hops giving a fruity nose and full bodied hop punch; Rasinook (4.5% abv), a blonde ale brewed with Rakou, Simcoe and Chinook hops giving a mixed fruit and pine flavours; and Tropical Blonde (4.3% abv), brewed with Calypso, Citra and late hopped with Nelson Sauvignon to give a golden ale with hints of pineapple and mango.

Other beers have included The Redeemer (5.0% abv), a rich golden ale which has pronounced aromas of Turkish Delight with undertones of citrus fruit. No prizes for guessing who's on the pumpclip – Tara? Stouted Caramel (4.7% abv), was a dark and tasty, salted caramel Oatmeal stout. This limited edition beer featured at the recent Manchester Beer & Cider festival. Wagner's Gold (3.6% abv) was done for the Huddersfield vs Liverpool football match.



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Milltown Brewing Company. Tel: 07946 589645, 01422 610579

Neil re-brewed one of his old recipes just before Christmas, On the Piste! (4.0% abv). This was an amber malty beer with a moderate hoppy bitterness, brewed originally for a beer agency.

More recently, Tiger's Eye (4.1% abv) has been reported. This is a pale hoppy session ale with a good malt/hop balance and fruity flavour.

The latest beer is called Spud (3.8% abv), brewed in memory of David Taylor (Spud). David was a long time regular customer of the Dusty in Longwood, in fact he had been a regular for 50 years, who sadly passed away in early February this year. The beer is golden bitter, late hopped with Citra hops to give a citrus aroma and flavour.

Nook Brewhouse. Tel: 01484 682373

The Nook Brewhouse will be producing its 1000th brew in March. To celebrate this momentous achievement there will be debuting this special beer, named NOO1k at the Spring beer festival at the Nook from the 23rd to 25th March. There will be just one cask available and when that gone it's gone! The rest of the NOO1k brew is going to be safely stored away to mature before it's packaged in special limited edition bottles later in the year. These bottles will be released in time for Christmas so add it to your wish list now.

It may be cold outside but in Yorkshire this time of year means that our famous rhubarb is ready to be harvested. It also means at the Nook Brewhouse that the famous Rhubarb IPA (RIPA) will be brewed again. In 2017 it was one of the Nook's most popular beers and RIPA will once again be available in 330ml cans. There are also plans for it to be available soon in Keg along with a selection of new beers including an American Pale Ale.

On the cask front April will see the first in a range of monthly single hop specials to be released featuring Citra (April), Mosaic (May) and Simcoe (June). These will be followed in the summer by a zesty citrus flavoured summer beer Lemonale brewed with Citra hops and lemon peel.

Another milestone the brewery will be celebrating this year is the 100th anniversary of the RAF. Keep an eye out in the coming weeks for special bottles of our Tiger Moth Porter. In conjunction with Tiger Moth Experience The Nook is offering one lucky winner the chance to take a flight experience in a working Tiger Moth Biplane. Bottles will be released in March see packs for details.

Rat Brewery. Tel: 01484 542400

A few new Rat beers that have been reported locally include: Bad Rattitude (5.0% abv), a citra hopped IPA; Ratt'll be the Day (5.5% abv); Rat Trap (4.0% abv), a pale hoppy bitter; Snow Rat (4.2% abv); Ratsody in Blue (3.8% abv), a mellow pale ale; Jingle Rats (4.0% abv), a ruby Red ale, and Ratty New Year (4.5% abv), a pale hoppy bitter.

More recently there has been Ratsputin (7.4% abv), a barrel aged Imperial Russian Stout. This came out just before Christmas and was available on handpull and in bottles. It was absolutely superb and worth waiting for. Other new beers include Schrodinger's Rat (7.4% abv), described as a 'paradoxically pale' stout; Ratnarok (5.5% abv), a strange Norse beer and Dark Ratanic Mills (9.0% abv), an Imperial Smoked Mild.

On the festival front, Cheating Rat (4.1% abv), won Champion Beer of the festival at the 2017 Ossett Beer Cart festival. Both Rat Bag (3.8% abv) and King Rat (5.0% abv) featured at the recent Bradford Beer Festival.



Small World Beers. Tel: 01484 602805, 07540 319326

Small World's Secret (4.0% abv) is proving ever popular. This pale straw coloured beer, is spicy with pine characteristics, with pineapple and passionfruit in the finish, due in part to Chinook and the Southern hemisphere Galaxy and Vic Secret Hops. This featured at the recent Bradford beer festival.

Spring Bank (4.0% abv) will be making a welcome return this Easter. It is a hoppy beer with citrus aromas, fruit and lemon flavours in the finish, in part contributed by the Hop Sorachi Ace, named after a region of Hokkaido, whose capital Sapporo gives a clue to the large Japanese brewery that first developed the Hop in the 70's & 80's.

Another special, Home from Holme (4.0% abv) will be available during Spring and early Summer and is becoming a favourite, using Golden Promise Barley with both Citra and Mosaic hops contributing towards the punchy citrus and fruit flavours.

Three Fiends Brewhouse. Tel: 07810 370430

There will be a new beer launched at the Meltham Beer festival in April. Punch Drunk (5.5% abv) is a New England style IPA brewed with oats, malt and loads of American hops. The beer has citrus and pine notes with a big tropical fruit hit. This will also be available in bottles.

Always keen to go the extra mile, the lads have been busy restoring an old horse box, which has been converting into a mobile bar. This will be showcasing the brewery's latest key keg beers at Meltham beer festival.

On the festival front, Moko Titi (4.6% abv), a fruity session IPA with peach overtones and US and NZ hops, showcased at the recent Bradford Beer Festival.

MALLINSONS BREWING COMPANY

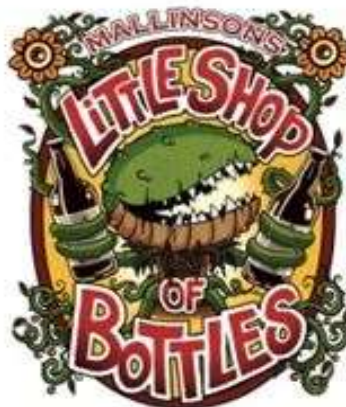


Mallinsons Brewing Company Ltd specialises in pale, hoppy beers, with a particular focus on differing hop varieties. We have also opened a bottle shop, located at our brewery in Huddersfield, and open from 10am-4pm on weekdays.

If you cannot find our beers in your local pub,
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Two Go Mad in Gloucester

We decided on Gloucester as neither of us had been to the town and quite fancied checking out the area beerwise. Arrived in Gloucester on National Express from Leeds at about 2pm and checked into The New Inn. Then went to the tourist info for bus timetables in case they were needed (you can't get them at the bus station). We already had one or two pubs in mind and started off with a 15 min walk to the Tank on Gloucester Quays, a fairly new bright pub. Beers were spot on, staff friendly and all in all a must. We had Session Pale 3.7%, Gloucester Gold 3.9%, Cascade 4.2% and Dockside Dark at 5.2%, stayed a lot longer than anticipated!!!!!!Next call was the Brewhouse and Kitchen just around the corner where we quaffed Session IPA at 4.0% and English Mild at 4.2% both of which were perfectly acceptable. Then on to the Tall Ship just a 5 min walk away back towards town, a Wadworth pub with plenty of food too. We had Treacle Treat at 4.2% which was ok but probably not to everyone's taste. Then a walk to the Fountain down in the town centre-a bit food orientated but the young lady made us feel very welcome indeed-we tried Skinners Splendid Tackle 4.2% and Bristol Beer Factory Independence 4.6%. Nearby Dick Whittingtons had St Georges brewery (Malvern) Dragons Blood at 4.8% and Premium Bitter at 4.2%.This pub has 12 pumps but only had 4 beers when visited, quality pretty good though. Across the road to the Old Crown and Sam Smiths was the beer which we didn't expect at all down here. Only the Bitter was on handpump but in very good condition indeed and good craic with the locals too. We called in a night after this one-it had been a long day.

Tuesday, we decided on Cheltenham and bought the Cotswolds day ticket with our 2 together pass @ £8.30 each(normal price £10).Train to Cheltenham around 10.25am and then bus in to town .We began the day at The Bank House (Wetherspoons) -usual set up but pretty good beer selection although an early morning coffee was on the menu to start the day. Brewhouse and Kitchen was visited and Colonel Jack tried-ok but £4.20 a pint meant only a half was had. After a bit of a wander round the very nice town we arrived at the GBG listed Sandford Ale House at the bottom of the High Street and was found to be as good as recommended by a friend of ours.Eight handpulls on the bar and 16 on the back shelf meant a great deal of choice. We had Bajan Breakfast 4.0%, Oatmeal ale 4.3% and finally Meow Mild also 4.3%, all in excellent condition - a cracking place and thoroughly recommended. Next up was The Strand a café come pub also on High street but very expensive at £2.70 for a half of Hillside brewery Men at Work which wasn't particularly good (sweaty socks springs to mind!!!!!!) Across the road, the Spectre (Stonegate Pub co) had Habit from Flying Monk on at 4.2% and Original from Battledown at 4.6%-not award winners but nevertheless acceptable. Then to the Moon under Water (Wetherspoons) and First Frost which was ok and just the one was tried. From there it was quite a long 15-29 min walk with our superb Cheltenham beer map to the Beehive with its 6 handpulls. Here we had Woodforde Wherry at 3.9% and found it very good indeed, a "locals" pub but welcoming with lots of food on. Then a 5 min walk to what turned out to be a real gem, the Jolly Brewmaster on Painswick Rd, a superb pub with a very knowledgeable landlord who made us feel very welcome indeed. Raisin the Dead porter at 6% was tried and we were advised to drink it slowly! Definitely worth a visit.

Back to Gloucester and a quick pint of Disocmacaw 4.8% from Redpoint in the Regal (Wetherspoons) Our next port of call was the Pelican, Wye Valley brewery tap, a little hard to find but fabulous once arrived at, this pub being local Cider pub and also pub of the year for 2017.Hopfater 3.9% and Arbor Shangri la pale ale at 4.2% were tried ,great pub and another visit would not be out of the question at all. That ended the day-a fairly heavy one beerwise and the hotel bed was very very necessary.

Wednesday we checked the GBG for town/cities around the area and decided on Tewkesbury with an option to go elsewhere later in the day. This quickly fell apart due to excellent beers being had. Once again the Cotswold day rover was bought, a train to Cheltenham and then a bus to Tewkesbury, every 20 mins from the town centre near Wetherspoons, taking around 30 minutes Neither of us had been there before and found the town very pleasant indeed and seemingly lots of tourists around. Departing the bus on the High Street we soon found the Royal Hop Pole, a Wetherspoons outlet and one of their historical pubs, Despite the pub being very full we soon

found a seat and settled down to a couple of very good beers. Inveralmond Bheira was fabulous at 4.3%, Elgoods North Brink Porter at 5.9% and Hanlons Goodwill Festive Ale also at 5.9% were equally good. The only down side for ourselves was the number of kids in the pub-prams and pubs don't mix. Then onto the Berkley Arms where we chanced upon 2 Tewkesbury Camra members, Ian and Steve, who promptly told us to try the Wadworths Old Timer at 5.8% - truly superb and we just had to have another to make sure how good it was. Lots of chat took place and like the Hop Pole, GBG listed and quite rightly so.

Eventually we said our goodbyes and proceeded to the Nottingham Arms, a very dog friendly pub and Wye Valley Butty Bach was well kept and tried.

The Tudor House Hotel just a bit further down the road didn't look like the kind of place to sell real ale but definitely did. Stratford Gold was very drinkable at 3.8%, the Wye Vally Stout at 6% and Wickwar Fallen Star at 3.8%, all in very good condition. After a quite long stay in the hotel (cold day and a nice warm place to be) we moved onto The White Bear. This was just a short walk on the edge of the town centre (Bredon Rd). Despite a very basic layout the pub was a great place with a good range of beers (and once again welcoming staff). We had Salopian Oracle, Uly Pigs Ear, Boss Bretts which was excellent and Tiley's Porter at 5.4%, all beers were very, very, good. It's also a great "locals" local. Then it was time to go back to Gloucester after a much heavier day than we expected.

After breakfast on the Thursday (a very cold morning too), it was decided to go to either Hereford or Cardiff; we opted for the latter and with our 2together pass it turned out to be a quite reasonable price (£25.40 return). The journey is only around 65 minutes and very pleasant too via Chepstow and Caldicot. Nigel had been there for football but not actually explored the town itself and Carol had never been so a good choice for both of us. After getting our bearings the first port of call was the Great Western at the top of Central Station A good choice of beers and we had Glamorgan Brewing Co Thunderbird 4.5%. Then to the Duke of Wellington, a Brains tied house, opposite the library and the Brains Dark, as ever, was quite superb. The pub is not in the GBG but we think it should be. Then the proper exploring started with a visit to the Queens Vaults GBG listed and a very good pub with plenty of food. Evan Evans Warrior at 4.6% was tried and in superb condition. Then onto the pubs very close to the National Stadium and one probably not to everyone's liking, a craft beer house called Zero Degrees. This was very newish looking and a bit wallet busting too. We had halves of the Wheat Ale at 4.2% and the Mango at 4.4%, both were perfectly ok we must admit. Almost next door was the Tiny Rebel outlet, practically opposite the main entrance to the stadium. T-shirts were bought and Castles brewery Bartizan 4.5%, Tiny Rebel Harry and Mary at 4.4% were had. Both beers were very good indeed and a great little pub too. A very short walk further along the road to the Gatekeeper (Wetherspoons) a nice clean pub with again a good selection of beers. This is GBG listed and has regular tap takeovers. The Brains Bread of Heaven 4.8% was in superb nick. Then we used our excellent value Plusbus tickets to visit the Ivor Davies (Wetherspoons) in Canton - not a long bus ride but enough not to walk it either (if that makes sense!!!!) Food was had which was really good too; the Welsh sausages particularly so. The beer was Snowdrop Prince of Wales and quite nice too. This one didn't have too many real ales on apart from the usual suspects though but -as said- quality was sound. Back towards town and to the GBG listed Cambrian Tap where we had Greytrees Porter and enjoyed it very much. The Cardiff Cottage was next. The Dark was excellent as ever in this Brains house. The Goats Major -Brains again but the Bitter tried and found to be wonderful. A big thing with the Brains houses was the menu looked fab and although we didn't try any food in them it looked really good and well-priced. The Rummer Tavern near the castle was next with Purity Brewing Mad Goose 4.8% had and liked very much. You can bring your own food into here. Last call before the train back to Gloucester was a very quick half in the Hopbunker. This is also Cider POTY 2017 And POTY 2017 and just across the road from the Rummer. Bluestone Fossil Fuel, a 4.9% milk stout, was partaken. Finally the train back to our digs at approx. 22.15hr and Gloucester around 23.30hr after a very long but fruitful day out. A thoroughly recommended part of the world to visit and definitely a future trip to the places we didn't do.

Carol and Nigel Fox



CAMPAIGN
FOR
REAL ALE



University of Warwick

20th-22nd April 2018

Hosted by Coventry & District branch

Please register online at agm.camra.org.uk or complete the form below and return to: CAMRA, 230 Hatfield Road, St Albans AL1 4LW.

Membership # _____ Joint Membership # (if applicable) _____

First Name _____ First Name _____

Surname _____ Surname _____

Email _____

If you would like to volunteer, please indicate when you can help and the staffing officer will contact you in due course. Your information will be treated in accordance with CAMRA's Privacy policy. www.camra.org.uk/privacy-policy

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

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

(Closing date for postal & online registration is Tuesday 3rd April 2018)

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For concessionary rates please visit
www.camra.org.uk or call **01727 798440**.

I wish to join the Campaign for Real Ale, and
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Articles of Association which can be found
on our website.

Partner's Details (if Joint Membership)

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Date of Birth (dd/mm/yyyy)

Signed
Date


Applications will be processed within 21 days.

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<ul style="list-style-type: none"> ● This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits ● If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request ● If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society ● If you receive a refund you are not entitled to, you must pay it back when The Campaign Real Ale Ltd asks you to ● You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us. 	

*Price of single membership when paying by Direct Debit. †Calls from landlines charged at local rates, cost may vary from mobile phones. New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership.

Local and Regional Beer Festivals

1st – 3rd Mar		Rotherham BF, Magna, Sheffield Rd, Rotherham. S60 1FD Thu & Fri 6pm – 11pm; Sat 12noon – 11pm
14th – 18th Mar		Spring BF, The Star Inn, 7 Albert Road, Folly Hall, Huddersfield, HD1 3PJ Wed & Thu 5pm – 12 midnight; Fri & Sat 12noon – 12midnight; Sun from 12noon
14th – 25th Mar		Wetherspoon's Spring Beer and Cider festival, The Cherry Tree, Huddersfield and Lord Wilson. Normal opening times.
16th – 17th Mar		Denby Dale Lions BF, Pie Hall, 297 Wakefield Road, Denby Dale, HD8 8RX Fri 7pm – 11pm; Sat 1pm – 10.30pm
22nd – 24th Mar		Lords BF, Lords Brewery, The Mule Room, Unit 15, Heath House Mill, Heath House Lane, Golcar HD7 4JW. Thu & Fri 7pm – 11pm; Sat 2pm – late.
23rd – 25th Mar		Spring BF, The Nook, 7 Victoria Square, Holmfirth HD9 2DN Fri – Sun Normal opening hours.
30th Mar – 1st Apr		Emley Brass Band BF, Band Room, 9 Beaumont St, Emley, HD8 9RN Fri & Sat 1pm – 11.30pm; Sun 1pm until finish
6th – 7th Apr		30 th Oldham BF, Queen Elizabeth Hall, Civic Centre, West St, Oldham OL1 1NL Fri & Sat 12noon – 10.30pm
7th – 8th Apr		Meltham BF, C of E School, Holmfirth Rd, Meltham HD9 4DA Sat & Sun 12noon – 4.30pm; 4.30pm – 9pm. www.melthambeerfestival.co.uk
12th – 14th Apr		40 th Hull BF, Hull Minster (Holy Trinity Church), Market Place, Hull, HU1 1RR Thu & Fri 12noon – 10.30pm; Sat 12noon – 9pm.
12th – 14th Apr		12 th Skipton BF, Ermysted's Grammar School, Gargrave Rd, Skipton, BD23 1PL Thu 3pm – 10pm; Fri & Sat 11am – 10pm.
26th – 28th Apr		Bolton BF, Bolton Ukrainian Club, 99 Castle St, Bolton BL2 1JP Thu 3.30pm – 10.30pm; Fri 12noon – 10.30pm; Sat 12noon – 8pm.
17th – 19th May		Barrow Hill BF, Roundhouse, Campbell Drive, Barrow Hill, Chesterfield S43 2PR Thu 12noon – 5pm; Fri & Sat 12noon – 11pm. www.railalefestival.com
25th – 26th May		10 th Kirkburton (KUG) BF, Scout HQ, Hallas Road, Kirkburton, HD8 0QQ Fri 4pm – 11pm; Sat 11am – 11pm. www.kirkburtonfest.org.uk

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.

Award Voting for Huddersfield Branch Members Only

To be voted upon at the next Branch Meeting at the Wills o' Nats, Meltham
on Monday 23rd April 2018

Huddersfield CAMRA Pub or Club of the Season Spring 2018

Nominations: **Bridge**, Holmbridge; **Rose & Crown**, Golcar;
White Swan, Kirkburton.

Name of the Pub of the Season: _____

Member's Name: _____ Membership No: _____

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, 21 Glebe Street, Marsh, Huddersfield. HD1 4NP**
Votes must be received no later than **Monday 23rd April 2018**

Huddersfield & District Branch Diary

Branch website: www.huddscamra.org.uk Contact details: info@huddscamra.org.uk

Chairman: Mark Davies, 21 Glebe Street, Marsh, Huddersfield. HD1 4NP

Email: markdav@ntlworld.com

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

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

Mon 5th Mar	Meeting at the Sair Inn, 139 Lane Top, Linthwaite, Huddersfield HD7 5SG for 20.00hr. Bus 183 at 19.30hr from Huddersfield Bus Station
Mon 19th Mar	Holmfirth Pub Tour. Start 19:30hr at Elephant & Castle; 19:50hr at Nook; 20:10hr at Brambles; 20:30hr at Box Office; 20:50hr at Old Bridge. Bus 310 at 19.07hr from Huddersfield Bus Station
Mon 9th Apr	Social at the Cherry Tree, John Willian Street, Huddersfield HD1 1BG for 20.00hr. Bring Wetherspoon vouchers.
Mon 23rd Apr	Meeting & Winter Pub of the Season Presentation to Wills o' Nats, Blackmoorfoot, Meltham, HD9 5PS for 20.00hr. Minibus from St George's Square at 19.20hr. Limited spaces on minibus. Names to the Branch Secretary please.
Mon 14th May	Longwood Pub Tour. Start 19.45hr Slip Inn, then Longwood bowling Club and finish at the Dusty Miller. Bus 356 at 19.30hr from Bus Station
Mon 21st May	Meeting at the White Cross, 2 Bradley Rd, Bradley, Huddersfield HD2 1XD for 20.00hr. Bus 229 at 19.30hr from Bus Station or Bus 328 from St George's Square at 19.21hr.

CAMRA Regional Meetings

Sat 3rd Mar	Revitalisation Briefing Session, followed by a shortened Yorkshire Regional Meeting at the Corner, 5 Market Walk, Huddersfield HD1 2QA for 12.00hr. Note earlier time.
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Campaign for Real Ale Ltd. 230 Hatfield Road, St Albans, Hertfordshire, AL1 4LW

<http://www.camra.org.uk>. Tel: 01727 867201 Fax: 01727 867670

To find out more about what Huddersfield CAMRA is doing visit the website.

Branch website: <http://huddscamra.org.uk/>

Branch website members' area: <http://huddscamra.org.uk/members-area/>

Branch diary: <http://huddscamra.org.uk/diary/> - use "subscribe" to get email updates

Branch interactive pub map: <http://huddscamra.org.uk/local/local-pub-maps/>

Minutes & Agendas are available in: <http://huddscamra.org.uk/members-area/>

View branch Pub & Club data & enter beer scores at: <http://whatpub.com/>

Advertising in Ale Talk

Deadline for the Summer Edition is: 15th May 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

Advertising rates:

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¼ page £40

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SAT & SUN

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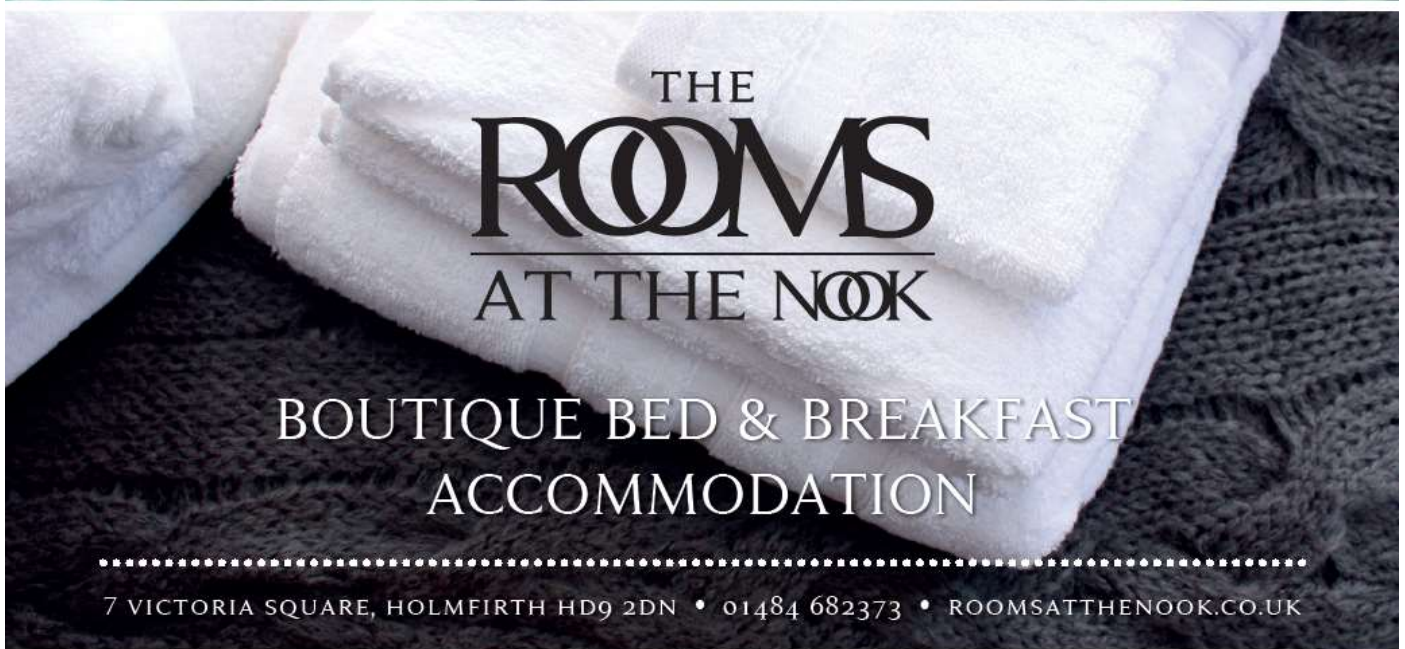
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