

Ale Talk



Nook Brewhouse brews Thirst Response to help save the local Huddersfield A+E Department from closure

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SUMMER 2018

The Huddersfield Campaign for Real Ale CAMRA Magazine
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2011 to 2016

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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>

Landlords, if you are holding an event such as a Beer Festival or have some pub news, then please contact the Branch or the editor and let us know. That way it will reach a wider audience and more people will be aware of what's happening in your pub or club. It costs nothing to mention the news but should you want a more permanent mention, see our advertising rates and quarterly deadlines on page 30



Firstly, apologies to those of you who turned up at the **Corner** for the CAMRA Yorkshire Regional meeting on Saturday 3rd March. Due to travel and weather problems the meeting was cancelled at relatively short notice and has been postponed to **Saturday 9th June**. The meeting will take place at the same venue, the **Corner** in Town starting at 12.15 lunchtime.

The **Corner** recently played host to the **Mallinson's Brewery 10th anniversary** celebrations on the 10th May. The Corner is the brewery tap and permanently showcases the Mallinson beers. The party was well attended with friends and contacts made over the years. The main bar was supplemented by their special Keg Shed featuring 10 of their own kegged beers as well as the usual cask lines. A tasty buffet was provided by Sam Smith, the landlady and a special beer, Sn50 (5.0%), brewed to celebrate 10 years of brewing.

Continuing with the good news, the Corner has been named the Branch's **Pub of the Year 2018** and also the **Cider Pub of the Year 2018**. Well done to Sam and her team for all their hard work in achieving this. The Corner has as a great range of beers both on handpull (cask) and on tap (key keg and keg), supplemented with a range of 8 ciders which always includes local ciders and perries from Pure North and Udders Orchard and ever-changing regional ciders.

The **Star Inn** is holding its annual **Summer Beer festival** from Wednesday 4th to Sunday 18th July. This will take place in the pub and feature new and rare brewery beers. see Festival file. This year also marks a major landmark for the pub in that the **Star** has featured 15 consecutive years in the CAMRA **Good Beer Guide from 2004 to 2018**. Well done to Sam and her team who have done a great job with their real ale and festivals.

Award Voting for Huddersfield Branch Members Only

To be voted upon at the next Branch Meeting at the Tap House, Holmfirth
on Monday 16th July 2018

Huddersfield CAMRA Pub or Club of the Season Summer 2018

Nominations: **Cherry Tree**, Huddersfield; **Commercial**, Slaithwaite;
Dunkirk, Denby Dale.

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 16th July 2018**

NE H CON 3

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SATURDAY 28TH JULY 2018
12:00-22:00

The **Grove** is reported to be 'For Sale' for an estimated £549,000 according to Fleurets, Leisure Property Specialists. Let's hope it's not a large Pub Co that buys it but someone who'll maintain the winning formula. On a brighter note, the men's toilets have finally been finished and it's a bit more up market than the last 'upgrade' carried out a few years ago.

The **Kings Head** has finally opened its food hatch in the newly renovated side room to the left of the bar. Reportedly with the help of Sam Smith from the Corner, the Kings Head is serving a range of 'basic' pub grub which includes 6 different varieties of sausage, pie and mash, cold sandwiches served with crisps and side salad with a choice of white, brown or gluten free bread. Serving times as initially listed are: Mon & Tue 12-3pm only; Wed & Thu 12-3pm & 5-8pm; Fri 12-8pm; Sat 12-6 and Sun 12-4pm

Like the Star Inn, the **King's Head** also celebrates this year 15 consecutive years in the CAMRA Good Beer Guide 2004 to 2018. Well done to Bruce, Danni and the team for their hardwork. A special presentation will be made to the Kings Head on Monday 11th June at 8pm.

Armitage Bridge: The Armitage Bridge Club aka **The Monkey Club** has been voted **Huddersfield CAMRA Club of the Year 2018** in recognition of the quality and choice of its real ale. A presentation will be made to the club on Monday 18th June at 8pm. Then in July, the club will be presenting its **12th annual 'Monkeyfest'** beer festival over the weekend of the 7th & 8th July 2018.

Berry Brow: The **Liberal Club** has a new steward. The club was reported to be serving George Wright Berry Brow Bitter, Jennings Cumberland, Courage Directors, Young's Bitter and Small World Beers Thunderbridge Stout. All on good form when last visited.

Bradley: When last visited the **Royal & Ancient** had no real ale on handpull. More reports please. The **Bradley & Colne WMC** has a new steward, Vinny, who is trying to re-introduce a guest beer alongside the handpulled Tetley Bitter. This was reported to a Mallinson's beer when last visited. The **White Cross**, like its other two GBG listed pubs the Star Inn and the King's Head, celebrates this year 15 consecutive years in the **CAMRA Good Beer Guide 2004 to 2018**. This is an amazing achievement for a pub that is not a Free House but tied to a Pub Co. It just shows that with good cellarmanship and care and attention to the quality of the real ale, John has gone that extra mile in achieving this Special Award. Well done John and all the pub team. The **White Cross** serves St Austell Tribute, Thwaites Wainwright, Sharps Doombur and guest ales.

Burnlee: The **Farmers Arms** is reported to be closed with 'To Let' signs.

Denby Dale: The **Dale Inn** has been temporarily shut while internal works have been carried out. The **Dale Club** has Tetley Bitter and Bradfield Farmers Blonde. The **White Hart** was last reported to be serving Sharps Doombur, Taylor's Landlord, Robinson's Trooper and Bradfield Farmers Blonde – all on good form. The **Pie Hall** had the usual Tetley Bitter and Bradfield Farmers Blonde.

Golcar: The **Lords Brewery Tap**, **The Mule Room**, is now open Fri and Saturday of each week at Heath House Mills, Golcar. A diary of events is available on the website and Facebook. Note, the brewery bar is generally open in the evening. Don't forget the **Farm Shop** at Bolster Moor which has a good selection of local brewery bottled beers from Lord's brewery. The **Golcar Central Liberal Club** had Wells Bombardier and Greene King Old Golden Hen on handpull when last visited. The **Rose & Crown** has temporarily stopped selling beers from Golcar brewery and is selling beers from Empire brewing with Bradfields Farmers Blonde plus Timothy Taylors Landlord as guests.

Hade Edge: The beer range at the **Algy Arms** varies and it was reported to be serving Wychwood Hobgoblin Gold when last visited.

Harden Moss: The **Huntsman** (a **Lees** house) has regular beers: Lees Bitter, MPA and a seasonal ale which was Phantom Pale Ale when last visited. The **Ford** at Parkhead has regular beers that include Black Sheep Bitter and Bradfield Farmers Blonde with guests such as Bradfield's Farmers Stout.

Hepworth: The landlord and landlady of the **Butchers Arms** are reported to be leaving in June. The pub was reported to be selling good Black Sheep Bitter, Taylors Boltmaker, Bradfield Farmers Blonde and guest ale Hook Norton Hop To It, an amber ale.

Highburton: The **White Swan** has re-opened and has 6 handpulls serving real ale. These include: Small World Beers Long Moor Pale and Barncliffe Bitter, Bradfield Farmers Blonde and Farmers

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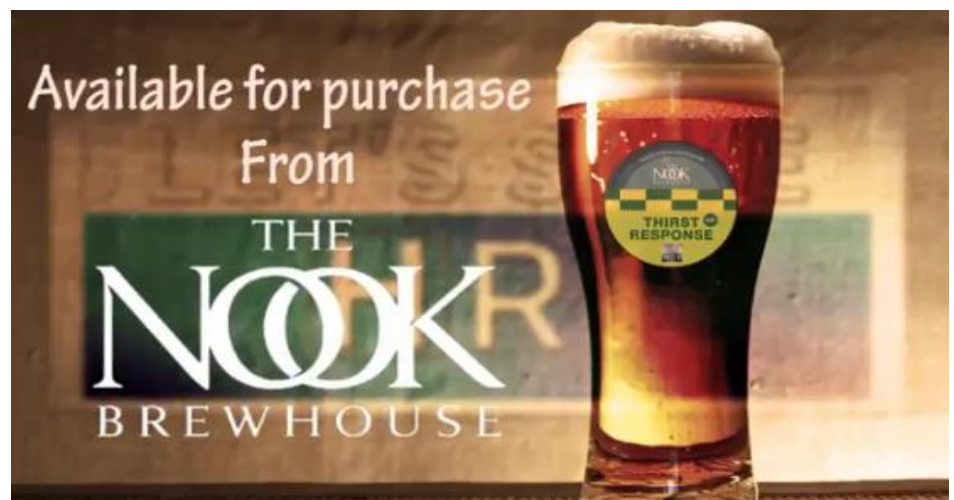
Ale, Timothy Taylor's Boltmaker with guest Moorhouses Black Cat Mild. The pub is Cask Marque accredited and the beer quality was very good when last visited. There is a weekend breakfast from 9 – 11am and Saturday is curry night.

Hillhouse: The **Slubbers Arms** has been voted Huddersfield CAMRA's **Mild Pub of the Year** for the second time running. The pub always serves a mild and has a dedicated handpull for the Mild and cider. A presentation will be made in August. Check diary for details.

Hinchcliffe Mill: **The Stumble Inn** has now widened its food availability by incorporating the new Vilette Mediterranean Fusion restaurant. The pub had Tetley Bitter, Old Mill Gold and Small World Thunderbridge Stout on a recent visit.

Holmbridge: **The Bridge** has been voted Huddersfield CAMRA's **Spring Pub of the Season**. This is their first local CAMRA award in recognition of its beers and community focus. The pub is the home of the Bridge brewery which produces beers solely for the pub. Recent improvements to the pub following the sale of its sister pub, Brambles, include a re-vamped beer garden. A planning application is in for alteration to make 4 letting rooms and new accommodation. Food is available during the day at lunchtime and in the evenings. There is a function room for parties, weddings and special occasions with a large carpark across the road. With Summer upon us, the Bridge is now open on a Monday night. Try the Cudgel of Ale, three different $\frac{1}{3}$ rds of a pint for £3.30.

Holmfirth: The **Nook** in conjunction with 'Let's Save HRI' campaign has brewed a special beer to raise funds to stop the closure of the Huddersfield Royal Infirmary A&E department. The beer called **Thirst Response**, in honour of our emergency services, is a pale 3.8% abv session ale. 10p from each pint will go towards saving HRI, so raise a glass and drink to your health.



The **Nook** will be holding its first ever music festival, **NookStock**, a week of live music over the weekend of the 23rd and 24th July. There will be live music between 3pm and 12am Saturday and 3pm and 9pm Sunday. Later, the Nook will be holding its annual **Summer Beer festival** from Friday 24th to Sunday 26th August. It will feature 40 plus beers including beer from its own Nook brewery, 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 sold to the same company that owns **Harvey's Bar & Kitchen** at Fenay Bridge. The building is undergoing extensive refurbishment and the ground floor bar should be open in early June with the upstairs area, a month later. It is understood that real ale will continue to be available but due to the positioning of the handpulls, probably a less important factor. The **Elephant & Castle** is reported to be selling Tetley Bitter, Sharps Doombar, Bradfield Farmers Blonde and guest ales. The **Shoulder of Mutton** was selling Adnam's Ghost Ship and Morlands Old Golden Hen. **Gonzo's** has closed and the pub has been sold to people who want to run a bar or café. The **Y Bar** was reported to be selling Bradfield Farmers Blonde and Copper Dragon Golden Pippin. The **Picturedome** was selling Timothy Taylors Boltmaker and a house beer Picturedome Blonde. The landlord of the **Postcard** is leaving in June. The pub was selling Robinson's Baracus and Dizzy Blond, Youngs Special and Brakespeares Bitter when last visited. **The Catch**, fish restaurant, has two real ales on handpull. These were Bradfield's Farmers Blonde and a house beer Clam Dunk.

A recent report in the Holme Valley Review (May 2018) refers to a planning application to rebuild and restore historic derelict workshops at Norridge Bottom. If the ambitious developer's plans get the nod from Kirklees Council, then the rundown buildings could become an art gallery, café bar and **microbrewery**. Watch this space.



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Honley: There is a new landlord at the Jacob's Well. This pub is a Thwaites house and the beer range is not expected to change much. It will remain a food orientated pub.

Jackson Bridge: The **White Horse**, one of Punch Taverns pubs, has been sold to Heineken and is reported to be closed at the moment. The future seems uncertain. The bar top at the **Red Lion** has been re-arranged so that all the 5 handpulls are now together. Recent beers have included Bradfield Farmers Blonde, Timothy Taylors Boltmaker, Tetley Bitter, Theakston XB and guest ale, Here Be Monsters Berserker.

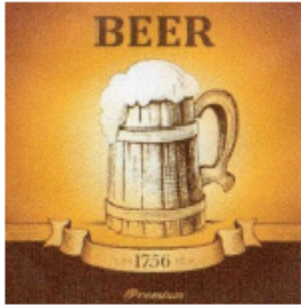
Kirkburton: The **Fox Glove** (Vintage Taverns) has 4 handpulls serving Timothy Taylors Landlord, Sharps Doombar, Leeds Pale, and Abbeydale Moonshine. There is also a handpull serving real Thatchers Stan's Cider. The pub is worth a visit for the food and real ale. The **George** was reported to have Brakspear's Gold and Ringwood Boon Doggle on handpull. The **Kirkburton Liberal Club** is reported to be selling real ale on handpull. Check opening times first. The branch has received complaints about **verbal abuse** at the **Spring Grove** when customers have asked for half pints of beer. If anyone has had a similar experience, let the branch know.

Lepton: The **Sun** is currently serving Tetley Bitter and Bradfield Farmers Blonde as regulars with a guest such as Marston's Pedigree. Down the hill **Rowley Hill Club** was selling guest ales.

Lindley: Good News! The **Bay Horse**, has a new landlord and is now selling real ale again. Initially, two handpulls have been reported in use. These were serving Leeds Pale and Robinson's Dizzy Blonde which we gather is the landlord's favourite. The beer range at the **Wire Works** includes Ossett Blonde and Sharps Doombar as regulars with guest ales such as Roosters This England, Exmoor Hound Dog. The **Beer Ink brewery Tap** in Plover Road is now open the last Saturday and Sunday of each month and has a good range of beers (cask and keg) with guest ales. Prices are reasonable. We understand that a new permanent craft and beer shop is planned for in the former Velocity cycle shop on Acre Street. If planning permission goes through then it could be open midsummer. The **Black Horse** near the Clock Tower has one handpull serving regular Greene King Abbot Ale. Across the road is the **Lindley Liberal Club** which has 3 handpumps. The regular beers generally include a beer from Greene King and Copper Dragon (Recoil Brewing Co) with guest ales such as Fuzzy Duck Galaxy. A list at the side of the bar tells what's coming next. Beer quality is good. A new addition to the village is the **Manor House** which recently opened for events, functions and weddings. This has a number of bars with outdoor seating and drinking areas. Real ale is served on one handpump in the main bar area and is Small World Beers Long Moor Pale – an excellent beer but very pricey for a 3.9% beer. Across the road the **Lindley Tap** has 3 handpumps serving Thwaites beers with Thwaites Wainwright as permanent and one or two seasonal guests which were Magoos Brew and Flying the Flag. The beer was good but at premium prices. **Lindley Fine Wines** sells bottles of beer from local microbreweries such as Mallinsons, Lords and Milltown. It's worth calling in for the local gins, wines and selection of whisky and spirits. The restaurants/café bars **Pax** and **Eric's** both have Magic Rock beers on key keg but no real ale. The **Black Bull** has a beer range that reflects the national brewers. There is Greene King Abbot Ale and IPA; Tetley Bitter, Robinsons Dizzy Blonde, Leeds Pale Ale and a house beer from Greene King called Black Bull Beer. The pub also stocks the Greene King range of specially brewed beers. The **Cavalry Arms**, down East Street at the Birchencliffe crossroads, has 5 handpumps and is free of Punch tie. Beers on sale when last visited included Millstone Tiger Rut, Stodfold Gold, Bradfield Farmers Blonde and Ringwood 49er.

Linthwaite: Following on from the presentation of the **Rural Pub of the Year 2018** award, the Pride in Linthwaite group has awarded the Jim Crabtree, landlord of the **Sair**, with a 'Tidy Business' initiative award. Volunteers from the community based Pride in Linthwaite group will be a **Linthwaite Leadboilers Festival** on the **Saturday 30th June**, in the field at the top of Hoyle Ing, off Causeway Side. The event will be an amazing family day with craft stalls, food and drink, activities, shows (dog shows) and tug o' war. There will be an outside bar with real ale supplied by the Sair and live music into the early evening.

Lockwood: The **Shoulder of Mutton** has now re-opened with a new landlady, Eleanor, keen to attract drinkers back to the pub. When last visited, there was Tetley Bitter, Bradfield Farmers blonde, Abbeydale Deception, a Mallinson's beer and a guest ale Wadsworth IPA on handpull. The **Lockwood & Salford Conservative Club** has Tetley Bitter on permanently with guest ales



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from local and regional breweries. The **Lockwood** has 1 handpull serving an ever-changing guest ale.

Marsden: **The Swan** is currently boarded up following the departure of the landlord. Thwaites are advertising for a new landlord to run the pub. The stewards Paul and Dusty at the **Marsden Conservative Club** have decided to retire. The Committee will run the bar until new stewards are appointed. The real ale will remain unaffected by this change. The **Shakespeare** has a new landlord, formerly of the Swan. The **Riverhead Brewery Tap** is having a mini **Beer & Music** festival from Friday 29th June to Sunday 1st July featuring local singers and bands such as Sean Hurley, Mark Stringer, The Shapp, etc. The **Puleside WMC**, aka **The Cot** on Old Mount Road This has two regular handpulls, on special occasions three, one serving Black Sheep Bitter with guest beers from various breweries. Over recent months the guest ales have included Mill Town Tiger's Tail, Nook Baby Blonde, Old Mill Brigantias Promise, Great Heck Dave, Butcombe Adam Henson Rare Breed and Shepherd Neame Spitfire Gold. Over the summer there will be regular favourite guest beers from Mill Town and The Nook along with others including Scarborough Brewery Transmission and Lenton Lane Brewery Bluebird. Why not call in for a well-earned drink after a walk around the village or hills of Marsden on a Sunday afternoon, open from 12 noon til 5.00 pm.

Marsh: The **Marsh Liberal Club** had Timothy Taylor's Boltmaker, Moorhouses Blonde Witch, Bradfield Farmers Blonde and Phoenix Arizona when last visited. All were on good form.

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 Wills has regular Timothy Taylors Landlord, Boltmaker and Bradfield Farmers Blonde plus guests. Recent ones have included Goose Eye Chinook, First Chop Hop, and Salopian Shropshire Gold. The summer music festival, **Will's Fest** has started and future planned dates are Saturday 2nd June, 7th July, 4th August and finishing on 1st September. This is a good family day out with good ale, good food and great music. The nearby **Travellers Rest** is now open again following an extensive renovation. It is serving Milltown beers and guests. These were Phoenix March hare and Millstone English Pale Ale when last visited. Thatchers Old Rosie cider is also available on handpull. The **Victoria Park** has permanent Tetley Bitter and guest which was Ossett Blonde when last visited. The **Waggon & Horses** was reported to be selling guest ales alongside the usual Taylors Landlord such as Young's Special, Otter Springfest, Wadsworth Horizon and Moorhouses White Witch. The **Meltham Liberal Club** has Tetley Bitter and Bradfield Farmers Blonde as its mainstays with two guests. These were Courage Directors and Greene King Old Speckled Hen. **The Swan** has Tetley cask and Bosun's Terrier and the dark mild Bosun's Tell No Tales. **Durker Roods** had reduced its real ales from 4 to 2 concentrated on beers from Beer Monkey Brew Co. such as Uncle Monkey IPA and Blonde Rogue.

Netherton: The **Netherton & South Crosland Conservative Club** is holding their annual **NETH CON 3 Beer Festival** on Saturday 28th July featuring 20 real ales from 10 Huddersfield breweries on the outside bar (10 handpumps) with 4 ales inside. There will be a BBQ food and live entertainment. The **Beaumont Arms** had Tetley Bitter, Adnams Southwold Bitter and Bradfield Farmers Blonde, plus guest which was Courages Director. All the beers are well kept and the pub does nice food and is worth a visit.

New Mill: It has been reported that the **White Hart** no longer sells real ale There were 6 empty handpulls and no pumpclips on when last visited, and a pile of casks out back. More reports please. The **New Mill WMC** has regular Bradfield beers on handpull,

Newsome: The **Hall Bower Athletic Club** is holding its 11th summer **Bowerbeerfest** at the club over the weekend of the 10th to 22nd July. There will be 40 beers on offer including real ale, lager, cider, food with live music from Ryan Noble, Os Bandidos, Hokum and Storm on Saturday and Sunday. See advert and social media for further details.

Outlane: The **Dog & Partridge** has Taylors Landlord and Thwaites Wainwright as permanent with a guest ale from Black Sheep. **The New Inn** was reported to be selling Marstons EPA and Timothy Taylors Landlord on a recent visit. The **Commercial** has permanent Bradfield Farmers Blonde and a guest. This was Wychwood Hobgoblin when last visited. The **Golf Club** will be holding its **3rd annual Beer Festival** over the weekend of the 27th to 29th July. There will be 25+ different beers, ciders and lagers on offer with

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food and entertainment each day. The festival opens from 11am in the morning through to 11 at night, just in time for a quick game of golf before hitting the festival! Admission is FREE. The **Bowling Club** had Elland Nettlethraher when last visited. The **Waggon & Horses** has Bradfield Farmers Blonde on permanently with guest ales. These were Acorn Yorkshire Bitter, Mallinson's Columbus and Abbeydale Moonshine. The **White Swan** had Copper dragon Golden Pippin, Saltaire Blond, Thwaites Wainwright and Lancaster Bomber, Wychwood Hobgoblin and Small World Beers Thunderbridge stout

Scholes: The **Scholes Cricket Club** was reported to be selling Holts Porter and Phoenix Arizona when last visited. The **Boot & Shoe Inn** was reported to be selling Taylors Landlord, Tetley Bitter, Bradfield Farmers Blonde and guest ale.

Shepley: The **Shepley Cricket Club** on Marsh Lane will be holding their **Summer beer festival** over the Bank Holiday weekend of the 2th and 26th August. There will be beer, food and entertainment. See advert for further details. Note the venue is on the Tiger Bus route and parking is limited.

Slaithwaite: **The Swan** at Crimble Bank had Mallinson's Mosaic, Stockport Pale, Republic of Liverpool Brewing Co. 51st State and Bradfield's Farmers Blond with two House beers, White Swan (a pale bitter) and Black Swan(a dark mild). The **Commercial** had Empire Moonraker Mild and Commercial with guests Whitstable Pale Ale, Elland 1872 Porter and Winterfall, and Mallinson's Columbus – all on top form! The **Shoulder of Mutton** was reported to be serving Moorhouses White Witch, Marston's 61° Deep, Lancaster Blonde and Bradfields Farmers Blonde. Don't forget that you can also buy bottles of beer from the **Empire Brewing** brewery at the Old Boiler House, Upper Mills, along the canal side near to the artisan bakery and café. The **Little Bridge** despite only having one handpull, keeps the best pint of Milltown Platinum Blond in the village. **Ashby's Deli** has an impressive range of bottled beers which can drunk in the café bar. These include bottles from local brewers Empire, Here Be Monsters, Milltown and Mallinsons plus others from further afield. All are reasonably priced and worth drinking alone with a tasty snack. **Sleighty Sports Bar** is a relatively new addition to the Slawit Real Ale Trail. Although it only has one handpull , Empire White Lion, the beer quality was good when last visited.

Thurstonland: The **Rose & Crown** will be holding their annual **Thurstyfest beer festival** over the weekend of the 7th and 8th July. Now in its 10th year, there will be a feast of beers and live music to entertain you. See social media for further details.

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. We understand that the landlord, Dean, will be celebrating 10 years in post this year. Well done Dean!

Upperthong: The **Royal Oak** has new landlords Mark and Lorraine, formerly of the Toad & Tat. The pub is selling Bradfield Farmers Blonde and Bitter, Taylors Boltmaker with rotating Mallinson's beer. There is a possibility of an extra pump for Magic Rock or similar. The cider is no longer available.



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

Food Saturday and Match Day lunchtimes

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Fri to Sat 3pm – 11pm

Sat Match Days 12noon – 11pm

Sun 2pm – 11pm

Bill and Kath are waiting to greet you.

Contact them on 01484 429032 for further details.



Pressing Issues

Welcome to the summer edition of Pressing Issues. CAMRA promotes cider and perry in May and October of each year. Unlike real ale production, which can occur throughout the year, real cider and perry can only be made when the fruit is ripe at the end of the trees' natural growing cycle.



October is a busy time for cider makers with harvesting of the cider apples, starting in September and running through to November when cider production will be in full flow.

May, on the other hand, is when the blossom is out and the orchards are in full bloom producing the fruit that will be ready for cropping in October. It is also when cider and perry produced in the previous year reaches maturity and is ready to drink and enjoy.

Since the last issue we have had the North of England Cider and Perry competition held at Manchester in January and in May the National Cider and Perry Awards at Reading.

The **North of England Cider and Perry** competition was held on the Friday of the Manchester Beer & Cider Festival in January at Manchester Central. A total of 30 different ciders and perries were available of which 15 ciders and 3 perries produced within Yorkshire, Lancashire, Cheshire and Greater Manchester were entered into the competition.

The overall winner for the cider was Hedgehoppers' **'Old Aged Pig'** produced in Seamer, North Yorkshire with Ampleforth Abbey's **'Traditional Still'**, also from North Yorkshire, named as runner-up.

The overall winner for the perry was again La Cantina's **'Yesterday's Dream'**, a medium-sweet perry made locally in Elland, West Yorkshire. The runner-up was **'Waterloo Sunset'** produced by our local cider producer, Udders Orchard from Lindley, Huddersfield.

The Cider of the Festival, chosen by the drinkers, was Cleeve Orchard **Dry Cider** from Herefordshire with Hecks **Hendre Huffcap Perry**, also from Herefordshire, Perry of the Festival.

Cider and perry producers from the length and breadth of the nation were honoured at the **National Cider and Perry Championships** held at the Reading Beer and Cider Festival this May.

Following more than a year of local tasting panels and regional heats leading up to the finals, Harry's **'Scrummage'** from Somerset took **GOLD** in the cider category after impressing the judges, who described it as 'a sharp but easy drinking cider that stretches to a long lingering and pleasant aftertaste.' Nempnett, Piglet's **'Choice'** also from Somerset, scooped **GOLD** in the perry category, with judges remarking that it had a 'well-balanced clean and fruity taste'.

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

Harry Fry of Harry's Cider, said: "I am overwhelmed and really excited about this accolade. It's a huge achievement for the whole of Harry's team. I hope everyone enjoys the cider as much as we do."

Speaking after the win, Keith Balch of Nempnett said: "It's fantastic news and just shows what great products you can make from 100 year old orchards."

The competition took place on the Saturday of the Reading Beer and Cider Festival, which runs from the 3rd to 6th May at Christchurch Meadows in Caversham, Reading. The home of the National Cider and Perry Championships, offers over 550 beers and 150 ciders and perries, plus a selection of foreign beers, wines and mead.

The National Cider & Perry Championship Winners 2018

Cider	GOLD – Harry's Scrummage (Somerset)
	SILVER – Whin Hill Browns (Norfolk)
	BRONZE – Orgasmic White Jersey (Herefordshire)
Perry	GOLD – Nempnett Piglets Choice (Somerset)
	SILVER – Oliver's Perry (Herefordshire)
	BRONZE – Whin Hill Perry (Norfolk)



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Winter Pub of the Season 2017/18

The award winning Wills o' Nats has been voted Huddersfield CAMRA's Winter Pub of the Season in recognition of its promotion of real ale. The pub is a regular entry in the CAMRA Good Beer Guide and recipient of several Seasonal Pub awards so it is easy to see why it is a worthy winner of this latest award.

Nestled in the foothills of the Pennines on the outskirts of Meltham near to the Blackmoorfoot reservoir, the Wills o' Nats has long been acknowledged for the quality of its real ale and food, and warm welcome. With its stunning views, beer garden, and open fires in winter, it is a welcome stopover for families, ramblers, dog walkers, real ale drinkers and diners.

This isolated, traditional stone-built pub is run by Bob and Joyce Luty, who are justly proud of their real ales and homemade food. Timothy Taylors Landlord, Black Sheep Bitter and Bradford Farmers Blond are available as regular beers with an ever changing selection of guest ales. The beers are Cask Marque accredited and there is usually one LocAle and a real cider.

Apart from the good ale, the Wills is a popular eating out pub with capacity for 40 diners in its restaurant. There is a wide and varied menu prepared by their team of chefs using high quality, locally sourced homemade food which is cooked on the premises. This includes a choice of speciality pies, vegetarian dishes and a Sunday carvery.

The Wills is also able to cater for many other events including birthdays, anniversaries and funerals. Buffet and set menus are available on request. During the summer, the pub holds its annual music festival, **Wills Fest**, featuring live bands and local entertainment. This event continues to grow in popularity and is a major feature of the local music calendar. The first in a series of different music events started in early May and featured The Cover, Nesta and Storm. The festival continues throughout the season on the first Saturday of each month, i.e 2nd June, 7th July, and 4th August, finishing on Saturday 1st September. Further details can be found on Facebook and social media. Visitors wishing to attend these events or just simply visiting the area can also use the motorhome overnight stay facilities by the pub.



The award was presented to Bob and Joyce by Branch Chairman Mark Davies (left)

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The Sair Inn, Rural Pub of the Year 2018

The Sair Inn at Linthwaite has been voted Huddersfield CAMRA's Rural Pub of the Year 2018. This iconic, stone built, traditional pub follows in the wake of previous winners such as The White Horse at Emley, the Wills o' Nats at Meltham and The George Inn at Upper Denby, and deservedly so. A special award presentation was made to the Sair by the Branch on Monday 5th March 2018.

Over the years, rural pubs have been closing and depriving local communities of their meeting places and social contact. It is vitally important that rural pubs are recognised as a social hub in the community and this award recognises the Sair's position in supporting social cohesion.

As a rural pub, the Sair Inn encompasses all that is best about a local pub. First and foremost it is a brewpub with its own on-site microbrewery providing the legendary Linfit Ales. These have graced the bar since 1982 when brewing first started and the then owner, Ron Crabtree, wanted a local real ale alternative to the weak and bland national beers. The Linfit ales soon proved popular attracting local acclaim and later, national fame with likes of Enoch's Hammer and Leadboiler. Currently, there are 10 different Linfit ales on the bar ranging in style from light coloured bitters to a dark porter in a variety of strengths.

The beers, and the cosy, rustic, 'olde worlde' style pub with its real fires, wooden and stone floors have engendered the pub to the locals who have taken the Sair to their heart. It has become a focal point of the Linthwaite community with local interest groups adopting it as their regular meeting place.

When Ron passed away in 2016, there was a public outcry to save the Sair from possible closure or worse still, turn it into private dwellings. Fortunately, Ron's son Jim Crabtree, and now the current owner, saw fit to retain the much loved character of the pub and carry on the traditions of the Sair, much to everyone's relief.



Branch Chairman Mark Davies (right) presents Jim Crabtree, Landlord (left) with the Rural Pub of the Year 2018 Award.

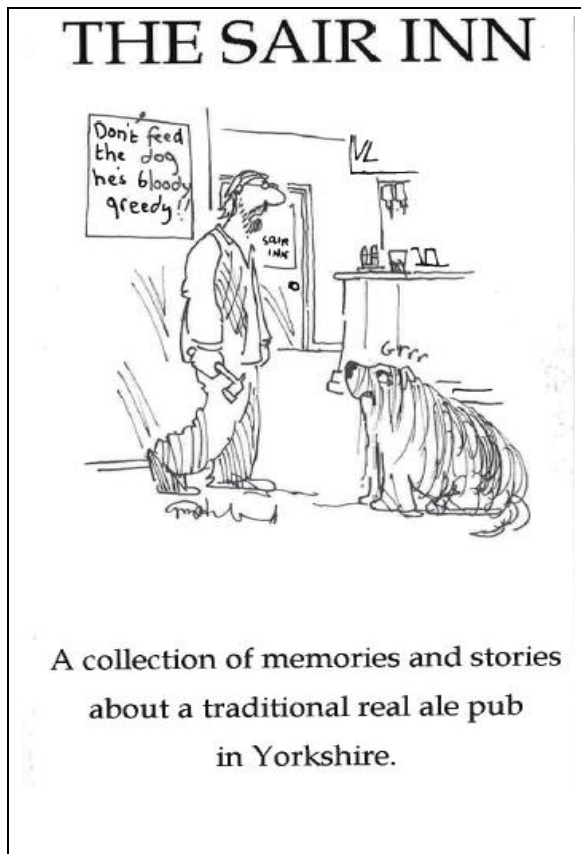
Ever since it opened, the Sair has attracted a social following, and I don't mean Facebook or Twitter, which has bred a truly amazing community spirit. Go onto any review site and you will find the praise heaped upon it.

Not only does the Sair appeal to real ale drinkers, pubgoers, ramblers and walkers but it has supported traditional music, folk groups and dance with Morris sides, while raising several thousands of pounds for pet and local charities. Recently it has supported the Pride in Linthwaite Group and the first Linthwaite Leadboilers Festival held this June.

In fact most regulars feel a genuine bond with the pub. After many a night spent drinking with friends in front of the open fires, playing music, singing songs and indulging in good natured banter and lively debate, some of the locals decided to set down and record their experiences in the annals of history. Earlier this year, Elspeth Moor, one of the regulars, compiled and wrote down a collection of memories and stories about the Sair, a traditional real ale pub in Yorkshire.

Copies of this anecdotal history can be purchased from the bar for a sum of £8.

The Sair can be summed up as one visitor to the pub said, "This really is a hidden gem of a pub, if you like traditional ales you will love this place, it's like stepping back in time but with a cracking atmosphere and the staff are quality. It might be out of the way for lots of people, but miss this pub at your peril, oh and the views are top notch."



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The next beers in the single hop variety (SHV) series are Mosaic (3.8% abv) brewed with Mosaic hops and Simcoe (3.8% abv) brewed with Simcoe hops, both wonderful pale ales. This will be followed by Azacca (3.8% abv), brewed with the corresponding hops.

One of the latest new beers is Berry Superstitious (4.2% abv). This is a blood orange red, cloudy, mixed berry sour busting with raspberry, strawberry, black and red currants and blueberry flavours. Tart but very refreshing.

Cool Beans (6.0% abv) is an unusual 3 bean stout brewed with coffee beans, south American Tonka beans and East Asian (chinese/japanese) Adzuki beans. Smooth and different.

On the festival front, Avant Garde (4.0% abv), a New World bitter and SHV Mosaic (3.8% abv) were chosen for the Meltham Beer festival. Pin Up (4.0% abv), a pale session bitter and SHV Simcoe (3.8% abv) both featured at the recent Kirkburton KUG beer festival.

The brewery has logged a planning application with Kirklees for a permanent outlet in Lindlay at the former Velocycles shop on Acre Street. If all goes well then it could be open this summer.

Bridge Brewery. Tel: 01484 687652

Richard has brewed a limited edition special called Hop Rocket (6.9% abv). This is a well hopped double American Pale Ale with a wonderful hoppy bitterness resulting from the American hops. This was available at the Bridge brewery tap recently.

Making a welcome return will be the Bridge Bitter (4.0% abv), a tradition amber coloured bitter. This is brewed with amber and crystal malts and hopped with English Target hops for bitterness and American Cascade hops for aroma and flavour.

Some new equipment has been ordered for the brewery which will enable Richard to expand the craft beers and to start a limited bottling of some of the beers. The first one is likely to be the American Pale Ale (4.0% abv).

Briggs Signature Ales. Tel: 07427 668004

Nick's latest beer which featured at the Star Beer festival was a special called Black Horse & The Cherry Tree (3.9% ab). This was described as a sour cherry aged green hopped session black IPA. The hops used were Centennial and locally grown Cascade hops. The beer and taste worked really well.

Northern Soul (3.8% abv) will be available again at the next Star Beer Festival at the beginning of July. It is a pale ale with a citrus flavour and zesty aroma resulting from American hops.

Empire Brewing. Tel: 01484 847343, 07966 592276

The latest new beers are Forty Two (4.2% abv), a pale blonde citrusy bitter, Beetles Bonnet (4.3% abv) a golden ale brewed with Citra and Mosaic hops and Beerhemian Hopsody (4.0% abv), a pilsner style beer.

On the local festival scene both Moonraker Mild (3.8% abv) and Fluke Pale Ale (4.1% abv) featured at the recent Meltham beer festival.



Here Be Monsters Brewery Tel: 07792 174863

Unfortunately, we have to report the closure of the Here Be Monsters Brewery. Doug has posted a message on the website which says, 'As of May 2018, Here Be Monsters Ltd has ceased trading. A big thank you to all of our customers and friends.' This decision is believed to have been taken due to family illness. Doug is very passionate about his beers and the decision would not have been taken lightly. Hopefully, he will resume in the future and keep his fans happy.

The closure has come as a big shock, particularly as the brewery had expanded and moved to new premises at Holmbridge, just when the cask beers were becoming more available. The last few beers were Cyclops Cascade (4.2% abv) and Red Fury (4.9% abv) which appeared at the recent Meltham Beer festival.

Linfitt Brewery Tel: 01484 842370

The latest new beer is Neck Hoyle (3.3% abv), a light fruity bitter.

Lord's Brewing Co. Tel: 07976 974162

The Grand (7.5% abv), an Imperial IPA, is now available for drinking. 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 flavours. The Grand is available in cask and as a bottle conditioned beer.

A new 'Brewers Series' of beers will be starting soon. This will feature a new rotating beer recipe every month or so. First off will be Saltergate Wraith Pale Ale (4.5% abv), a very pale, hoppy bitter. The beers will be in cask only.

Lords brewery have teamed up with Bean Brothers Coffee Co. in Huddersfield to create and brew a coffee inspired ale. The beer, an amber coloured, 'white' coffee porter (6.5% abv), has been brewed with Ethiopian cold brewed coffee, cocoa nibs and a touch of lactose for a roasted, chocolatey, smooth flavour. It's certainly interesting.

With opening of The Mule Room brewery Tap every Friday and Saturday, it is now possible to get the beers locally. Combined with live music and special events (see website and Facebook), the beers are reaching a wider audience.

As brewing output has increased, a new brewing assistant will be joining the team. Michael, a biologist and Brew Labs qualified brewer, hopes to bring his expertise and new recipes to the benefit of the brewery.

On the festival scene, 1895 Golden Ale (3.8% abv) and Expedition Pale Ale (4.0% abv) featured at Meltham Beer Festival. At the Nook Spring beer festival there was 1895 Golden Ale, The Bandon Car (4.8% abv) and Mount Helix West Coast Pale Ale (5.0% abv), while both the 1895 Golden Ale and The Bandon Car were chosen for the Star Spring beer festival.

Magic Rock. Tel: 01484 649823

Last summer a crew from 20th Century Fox came to Huddersfield to film a feature length comedy based on 1970's professional wrestling.

The film, Walk Like A Panther, was the brainchild of Dan Cadan, a personal friend of Richard Burhouse, MD of Magic Rock brewery. It's a film which has a beery element and features a scene in a brewery. Obviously, Magic Rock was the prime choice and as a result, Panther Pale Ale was produced in collaboration with 20th Century Fox.

The beer is a pale ale with a subtle maltiness and a 'grapple' of US Cascade hops and UK East Kent Goldings brewed with a US ale yeast for a refreshing zingy citrus bite. It was available in 330ml cans



A few new collaboration beers have been reported. Stu's Company (4.5% abv), a collaboration with North Riding Brewery; Vulgar Display of Sour (8.0% abv), a juicy, hoppy sour brewed with Brew York; We've Met Before? (6.5% abv), an IPA brewed in collaboration with Verdant Brewing; Damn Son! (6.5% abv), a pink damson sour IPA brewed in collaboration with Hawkshead brewery. The sour has a tropical fruit aroma and a tart finish and uses Hibiscus flowers; Off Grid (4.5% abv), a 6 malt hoppy porter brewed in collaboration with Fyne Ales; De Molé Mexican Mole Imperial Stout (10% abv), brewed with 4 types of chilli and spice in collaboration with De Molen from Holland; Northern Powerhouse (4.5% abv) brewed in collaboration with Roosters Brewery as part of their 25th Anniversary Collaboration Project beers. The beer is a session IPA brewed with Azacca, Mosaic and Simcoe hops to give a well-balanced pale ale with citrus and tropical fruit flavours.

With IPAs all the rage, the following have been brewed. Hedonic Escalation (6.7% abv), a tropical IPA with passionfruit, melon and lime flavours; Chronostasis (7.0% abv), a Centennial single hopped West Coast IPA; Mind Control (8.0% abv), a double IPA brewed with Simcoe, Amarillo and Mosaic hops; The Fabulist (6.2% abv), a hazy golden IPA with mango, passionfruit and pine flavours; Botany of Desire (8.7% abv), a honey double IPA using Mosaic, Citra, Simcoe and Denali hops with 100kg of honey in the fermentation. The name comes from the 2001 book by journalist Michael Pollan.

The latest beer is Neo-Human Cannon Ball (9.2% abv), a New England update on the double IPA Human Cannon Ball. It uses a high percentage of oats and wheat, fermented with London Fog yeast for an estery aroma and is dry hopped.

Mallinsons Brewing Company. Tel: 01484 654301

This year celebrate 10 years of brewing at Mallinsons. To mark the occasion, a special beer Sn50 (5.0% abv) was brewed containing bags of Citra and Centennial hops, producing a fabulously aromatic beer with a great body and fruity bitter taste. If you are puzzled by the Sn50 on the pumpclip, it relates to the chemical symbol for Tin (Sn) which is the metal for a 10th (wedding) anniversary. And 50, because it is 5.0% abv.

The latest new beer in the single hop series is Vic Secret (3.9% abv). This is a blonde pale ale brewed with Australian Viv Secret hops. It has hints of fruit and pine and a good fruity bitterness and dry hoppy finish. In the dual hopped range, there is Bramling Cascade (3.8% abv), brewed with English Bramling Cross and US Cascade hops, and Dana Centennial (4.1% abv) brewed with the corresponding hops.

Session Pale Ale #19 (4.0% abv) is next in the multi-hopped series. This is a golden pale ale brewed with Perle, Columbus and Centennial hops to give hints of lemon verbena.

The Refresher series is new and features beers containing the same hops but brewed to different strengths. The first is Refresher 39 (3.9% abv). This is a deep blonde ale with fresh fruity aroma, zingy on the palate with hints of orange peel. The second one is Refresher 45 (4.5% abv) and is keg only. It has a similar but more pronounced flavour.

Other new beers include: US Premium (4.5% abv), brewed using Centennial, Summit and Chinook hops to give a rich golden ale with fresh lemony aroma; Trans Pacific IPA (4.5% abv) brewed using Ekuanot, Wai-iti and Simcoe hops to give a pale golden ale with a fruity NZ flavour. Also making the rounds is Tropical Blonde (4.3% abv), a re-brew using Calypso, Citra and Nelson sauvin hops to give a golden ale with hints of pineapple and mango; Pilsner Centennial (3.8% abv), a light coloured pilsner brewed with Centennial hops but instead of lager malts it uses pilsner malt. The result is a fabulous zesty lemony pilsner.

A couple of specials reported from the Star Spring beer festival. Will's Swift One (3.8% abv), a pale ale in memory of Will (aka Giles William Forrest), who wrote the Swift One beer blog, and Linger (4.3% abv), a tropical pale ale dry hopped with Calypso hops.



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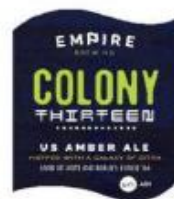
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Nook Brewhouse. Tel: 01484 682373

In 2014, the Nook Brewhouse launched a new bottled beer, created in collaboration with the Tiger Moth Experience and the Royal Air Force Benevolent Fund, called Tiger Moth Porter (4.2% abv). The porter is a rich and robust dark ale with a sweet toffe and caramel malt character balanced with blackcurrant and winter berry flavours resulting from the English Bramling Cross hops.

This year to celebrate the 100th anniversary of the RAF, the Nook has released special bottles of the Tiger Moth Porter and in conjunction with Tiger Moth Experience, is offering one lucky winner the chance to take a flight experience in a working Tiger Moth Biplane. See bottle packs for details.

Also on the campaigning trail for good causes, the Nook Brewhouse has brought out **Thirst Response** (3.8% abv) in collaboration with the 'Let's Save HRI' campaign. This special beer, see front cover of *Ale Talk*, has been brewed to raise funds for the continuing mission to stop the closure of Huddersfield Royal Infirmary A+E department. Thirst Response is a pale, well-hopped ale with a strong citrusy finish. 10 pence from the sale of each pint will go towards saving the HRI campaign funds, so raise a glass and drink to your health! The beer was officially launched at the NOO1K spring beer festival and is now available in the Nook and Tap House next door. To order a cask, ring the telephone number above or email the brewery.

Emerald Ale (4.5% abv), a green coloured ale, was re-brewed again for this year's St Patrick's Day celebrations. As mentioned previously, the Nook Brewhouse is planning to go down the key keg route. The first one is likely to be Evergreen (4.5% abv), an American style pale ale.

On the festival front, a rare limited edition cask of Rhubarb IPA (RIPA) (5.2% abv), Pennine Light (3.5% abv) and Nook Best (4.2% abv) starred at the recent Elsecar Heritage Railway & Beer Festival. At Holmfirth folk festival, the following Nook Specials were available. No prizes for guessing the rebadged beers – Banjo Blond, Squeeze Box Stout, Pipes Pale and Bodhran Bitter.

Rat Brewery. Tel: 01484 542400

If you were lucky enough to try Ratsputin (7.4% abv), a barrel aged Imperial Russian Stout, you will know what an excellent beer it was. Well, so did the judges at the SIBA North East Region beer competition in March. Ratsputin was awarded Bronze in the keg Premium Strong Beers section. Congratulations to Paul Spencer and his brewing team. It was available in bottles with limited keg and cask versions.

A few new Rat beers that have been reported recently include: Knick Knack Paddy Rat (4.8% abv), a dry Irish stout brewed for St Patrick's Day; Flat Rat (3.8% abv), a pale hoppy bitter; Rat Beer (4.0% abv), a Dandelion & Burdock flavoured Porter; Schrodinger's Rat (7.4% abv), a 'white' stout; Ratscallion (7.0% abv), a hoppy IPA and Shrink Rat (3.8% abv), a pale hoppy bitter brewed in collaboration with Yorkshire Packaging – a company specialising in shrink wrapping.

On the festival front, Rat ToThe Future (3.8% abv), featured at the Guildford Arms Spring Beer Festival in Edinburgh and Dark Ratanic Mills (9.0% abv), an Imperial Smoked Mild, showcased at the recent Red Shed East – West Beer Festival in Wakefield. Ratler (3.8% abv), a summer ale brewed with citra hops, grapefruit and lemongrass, appeared at the Lions Denby Dale festival.

Riverhead Brewery. Tel: 01484 844324

Not much to report in terms of new beers. Most of the new beers are re-brews of previous beers but none-the-less good beers. Recent beers have included Lord Nelson (3.9% abv) brewed with Nelson Sauvin hops and Blind Jack (4.2% abv), an English hopped chestnut ale with a malty finish named after the famous 18th century road builder, John Metcalf.

On the festival front, Blind Jack (4.2% abv), Sherbert Lemon (4.0% abv) and Redbrook Premium (5.5% abv) all featured at the recent Kirkburton KUG beer festival. Sherbert Lemon was chosen for the Elsecar Heritage Railway and Beer festival.

Summer Wine Brewery. Tel: 01484 665466

The latest new beer is Teleporter Vanilla (5.0% abv) which is based on the 10 malt porter recipe for Teleporter but with added vanilla pods. The result is a smooth malty vanilla tasting beer. Other recent beers have included the excellent Mosaic Pale Ale (4.0% abv); Valencia (4.1% abv), a citrusy pale ale and Mokko Milk Stout (6.0% abv), a beautiful sweet chocolate milk stout.

The Brewery Tap has undergone a few changes. There is now a guest beer on the bar in addition to the Summer Wine beers. This was Peleton Pilsner from 6° Brewing when last visited. There is also a Take Out fridge stocked with an amazing selection of canned and bottled beers from the likes of Magic Rock, SWB, North Brewing, Beavertown, Kernel, Black Isle, Northern Monk, Tiny Rebel, Wild beers plus a selection of Belgian beers.

On the festival scene, Wingman (4.6% abv) and Zenith (4.0% abv) both featured at the recent Meltham beer festival.

Three Fiends Brewhouse. Tel: 07810 370430

The Brewhouse is brewing to capacity and is looking to expand to an 8 Barrel plant later on this year with Chris and Matthew both going full time to keep up with demand.

The latest beer is Punch Drunk (5.5% abv) is a New England IPA brewed with oats, malt and loads of American hops. The beer has citrus and pine notes with a big tropical fruit hit. This is now available in keg and in bottles from the brewery or all good farm shops.

The brewery is currently collaborating with Bean Brothers in Huddersfield on an Espresso stout that should be out in the next month or so. Another new beer is a special for Om is where the heart is.

On the festival front, the brewery showcased its range of beers at the recent Meltham Beer festival. Bad Uncle Barry (4.2% abv), a West Coast IPA, Little Devil (5.3% abv), a West Coast IPA, Misfit (4.2% abv), a blonde citrusy pale ale, appeared in cask while Boomer (4.3% abv), a pale ale, Bokowski (7.0% abv), an American Pale ale, Voodoo Stout (6.0% abv) and Punch Drunk (5.5% abv), a New England IPA, featured on the new mobile key keg bar. Look out for guys at the Buxton Food and Drink Festival and The Great British Food Festivals at Kelmarsh Hall.

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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01484 654301

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



WWW.DRINKMALLINSONS.CO.UK

Two Go Mad in Prague Trip 2018

Always liked Prague so a re-visit was in order. It didn't start well as we had a 9 hour delay at Manchester Airport due to two Easyjet planes being faulty (our original one and also the spare flown up from Luton).

Finally got to our hotel, The Fortuna West, well out of town in the Repy district but easy to get there by bus 180 from both Dejvicka and Zlicin metros, and also trams 9 and 16 which run very regularly throughout the day and with a night service too.

Both of us were a bit tired after a long day on the Monday but after a good breakfast trotted off into town. Here we happened upon one of the tourist info centres where we discovered 'Beer in Prague' books for free. After getting our hands on 4 copies for us and friends, the pair of us thought it was time for our first pivo and went off to an old favourite, the Pivovarsky Dum, where the Marzen at 6% and the wonderful dark beer at about 5% went down a treat. After the Dum, it was decided to find the Lod Pivovar.



With a little map reading, tram 8 was caught to Diouha Trida stop from Florenc metro station - only about a 5 minute or less walk in the direction of the tram and the Lod is on the river below you.



This is a genuine boat brewery with 6 ales on and fabulous food. We had Potato and Mushroom soup which in itself was enough but the mains were superb. Carol had Grilled Trout and I had the Wild Boar in Cranberry sauce –both around a tenner. The beers were wonderful too with Monarchie being one of the best. Also tried were Remorker and Revenge, both very good indeed.

From the Lod we headed back into town; the weather was cold and snowy and warmth was required!!!! U Medvidku was the next stop. Close to the large Tesco store in the town centre. The Light Beer at 5.2% was very good but only a short stay as we went to our next intended call, the Pivovar Narodni right outside Narodni Trida tram stop (the number 16 being one of them.) This turned out to be a real find, only 3 beers on although they do specials occasionally. It was just a great place for beer and food, very helpful staff too. Altogether we did 3 visits there and the beers were in fine form - a Pilsner, Unfiltered Pilsner and a Semi-Dark very good on each visit. The food

menu was good also with most of it cooked on a large griddle in the pub itself. Carol's chicken skewers were very good as was the rest of the food we had. Thoroughly recommended. Back to the hotel after this for a well-deserved rest which the 16 tram did in about 25 mins.

Wednesday was a quiet day beerwise with just the Dum and Narodni re-visited in between football at Slavia Prague and a few decent tram rides around this fab city.

On the Thursday the weather brightened a little and we made our way into town via a hot chocolate at Starbucks – nice! We went on a short train ride from Masarykovo station (7 minutes) to Vrsovice and noticed the Kolcavka Brewery just before the station (or so we thought) and decided to go there later on in the day. After a bit of tram riding for an hour or two we decided to go for a few beers then went to find the Kolcavka.



It took a bit of finding as we firstly alighted at the Divadlo Gong tram stop. After a bit of searching with no avail we went down a stop to the Balalenka stop to see if we could find it. We walked into the estate at the side of the tram stop, there are 2 paths one into the estate and one going off to the left at the side of the railway. This is the one you need to take.







On arrival we were “greeted” by a rather surly lady who said that there was no room. However in front of the bar there is a very small seated area for around 6 or 7 people. A gentleman kindly let us join him and went to have a word with the lady at the bar, who was very accommodating after that!! All in all a very good afternoon ensued after that as we tried all the 6 house beers on tap with the ginger beer being rather good. It should be noted that apparently the pub seems to be permanently reserved so you would need to contact them before going.

Friday saw us at Zoo Praha after a good breakfast; a very large zoo and well worth a visit if you like these sort of places. At least 4 to 5 hours to wander round and it needs to be done on a decent day. Football at Dukla Praha at 6.00pm and back to the Narodni for a few beers and some food. A good day out all in all.

On the Saturday, a trip out was needed and the U Pinkasu was the first port of call, just hidden away off the Jungmannovo Namesti. The Pilsner Urquell was well kept and apparently unfiltered – a rarity! The Brevnov Monastery was the next brewery we visited, Brevnov Klaster stop on trams 22 and 25 from town or Hradcanska metro-stop is just across the road from the monastery. The beer and food is superb. With their own beers and also some from the Rychter brewery whose beers was especially good, we had around 2 hours there before heading back to town and the U Dvou Kocek.

Sunday saw us get to some football, one at 10.15am (Meteor FC) which turned out to be played somewhere else so we went for a hot chocolate in town. We went to the other football match (FC Tempor) which was at 2.30pm out in one of the districts. The club house had some excellent beers on, 5 Bernard, one of which was a special. The EPA was fabulous – it was a 5.6% but drank like a 9%! After the game finished we went back in to town to the U Supa, another very good find at Wenceslas Square. One or two more pubs were called to and then we ended up back at the Narodni for a last supper of burger and chips and quite a few beers. A mint liqueur finished the night rather grandly!!

Local and Regional Beer Festivals

31st May – 2nd Jun		32 nd Stockport BF, Edgeley Park Football Ground, Hardcastle Rd, Stockport, SK3 9DD Thu 5.30pm – 11pm; Fri & Sat 12noon – 11pm.
1st – 2nd Jun		Ossett Beer Cart BF, Ossett Town Hall, Market Place, Ossett, WF5 8BE Fri 7pm – 11pm; Sat 11am – 11pm.
1st – 2nd Jun		The Five Rise Beer festival, Bingley Arts Centre, Bingley, BD16 2LZ. Fri 6pm – 11pm; Sat 12noon – 6pm, 6pm – 11pm. www.fiverisebeerfest.co.uk
7th – 9th June		27 th Doncaster BF, The Dome, Bawtry Road, Doncaster, DN4 7PD Thu 5pm – 11pm; Fri & Sat 11am – 11pm.
7th – 9th June		Leeds BF, Leeds Beckett Students Union Bar (City Bar), Portland Way, Leeds LS1 3HE Thu & Fri 11am – 4pm, 5pm – 11pm; Sat 11am – 11pm.
9th – 10th June		Keighley & Worth Valley Railway BF, Beer bars at Oxenhope, Oakworth and Keighley and on trains. Sat 11am – 6.45pm; Sun 11am – 6pm. www.kwvr.co.uk
14th – 16th June		Central Manchester BF, 53two , 8 Albion St, Park Avenue Car Park, Manchester M1 5LN Thu 4pm – 9pm; Fri & Sat 12noon – 9pm
28th Jun – 1st July		Summer BF, Navigation Tavern, 6 Station Rd, Mirfield, WF14 8NL Normal opening times
29th Jun – 1st July		Summerfest, Stalybridge Station, Platform 4, Rassbottom St, Stalybridge SK15 1RF. Fri – Sun 12noon til close
29th Jun – 1st July		Beer & Music Festival, Riverhead Brewery Tap, 2 Peel St, Marsden, HD7 6BR Normal opening times
4th – 8th July		Summer BF, Star Inn, 7 Albert St, Folly Hall, Huddersfield, HD1 3PJ Wed – Fri 5pm – 11pm; Sat & Sun 12noon – 11pm
5th – 7th July		2 nd National Woodfest, The Exchange, Howard St, North Shields NE30 1SE Thu 4pm – 10pm; Fri & Sat 12 – 10pm www.woodfest2018@wordpress.com
6th – 8th July		Wortley Beer & Music Festival, Wortley Mens Club, Reading Room Lane, Wortley, Sheffield S35 7DB. Normal opening times
7th – 8th July		Monkeyfest 12, Monkey Club, Dean Bridge Rd, Armitage Bridge, HD4 7PB Sat 12noon – 10.30pm; Sun 12noon – 9pm.
20th – 22nd July		Thurstyfest X BF, Rose & Crown, The Village, Thurstonland, Huddersfield HD8 8AS Normal opening hours.
20th – 22nd July		Bower Beer Fest, Hall Bower Athletic Club, Hall Bower, Newsome, HD4 6RR Fri 6pm – 11pm; Sat & Sun 12noon- 11pm.
27th – 29th July		3 rd Annual BF, Outlane Golf Club, Slack Lane, off New Hey Rd, Outlane, Huddersfield HD3 3FQ Fri – Sun 11am – 11pm
28th July		NETH CON 3 Beer Festival, Netherton & South Crosland Conservative Club, 2 Lightenfield Rd, Netherton, Huddersfield, HD4 7WJ Sat 12noon – 10.30pm
28th July		Bob Town Beer Bash, Roberttown Community centre, Main St, Roberttown, WF15 7LS Sat 12noon - finish
7th – 11th August		Great British Beer Festival 2018, Olympia London www.gbbf.org.uk Tue 5pm – 10.30pm; Wed – Fri 12noon – 10.30pm; Sat 11am – 7pm.
10th – 12th August		The Cross Keys BF, 3 Whitegate, Siddal, Halifax HX3 9AE Normal opening hours.
24th – 27th August		Summer BF, The Nook, 7 Victoria Sq. Holmfirth HD9 2DN Normal opening hours.
25th – 26th August		Summer BF, Shepley Cricket Club, Marsh Lane, Shepley, Huddersfield HD8 8AS Sat 3pm – 11.30pm; Sun 2pm – 10.30pm.

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.

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 11th Jun	Social & Presentation to the Kings Head, Huddersfield Station for 20.00hr.
Mon 25th Jun	Meeting & Presentation of Club of the Year to Monkey Club, Dean Brooke Rd, Armitage Bridge, HD4 7PB for 20.00hr. Bus 314 at 19.37hr from Bus Station
Mon 2nd Jul	Social at the George Inn, Upper Denby HD8 8UE for 20.00hr. Minibus from St George's Square at 19.30hr. Limited spaces on bus. Names to Branch Secretary.
Mon 9th Jul	Social & Presentation to The Bridge, Woodhead Rd, Holmbridge HD9 2NQ for 20.00hr. Bus 314 at 19.37hr from Bus Station and 21.26hr bus back.
Mon 16th Jul	Meeting at the Tap House, 3 Victoria Square, Holmfirth HD9 2DN for 20.00hr. Bus 310 at 19.07hr from Huddersfield Bus Station
Mon 6th Aug	Lindley Pub Tour. Start at Cavalry Arms at 19.45hr; then Black Bull, Lindley Tap, Lindley Liberal Club, Nightingale. Bus 503 at 19.30hr from Huddersfield Bus Station
Mon 13th Aug	Presentation of Mild Pub of the Year to the Slubbers Arms, 1 Halifax Old Road, Hillhouse, Huddersfield HD1 6HW for 20.00hr. Bus 363 at 19.25hr from Bus Station
Mon 20th Aug	Meeting at Netherton Conservative Club, 4 Lightenfield Lane, Netherton, HD4 7WJ for 20.00hr. Bus 324 at 19.10hr from Huddersfield Bus Station.

CAMRA Yorkshire Regional Meetings

Sat 9th Jun	The Corner, 5 Market Walk, Huddersfield HD1 2QA for 12.15hr.
Sat 8th Sep	Settle Social Club, 10 Duke Street, Settle BD24 9DW for 12.15hr

Campaign for Real Ale Ltd. 230 Hatfield Road, St Albans, Hertfordshire, AL1 4LW

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

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

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

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

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

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

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

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

Advertising in Ale Talk

Deadline for the Autumn Edition is: 14th August 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.

Advertising and News

Contributors should email all news, photos, adverts and articles for consideration to the editor at Robert.Tomlinson@cht.nhs.uk

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SAT & SUN

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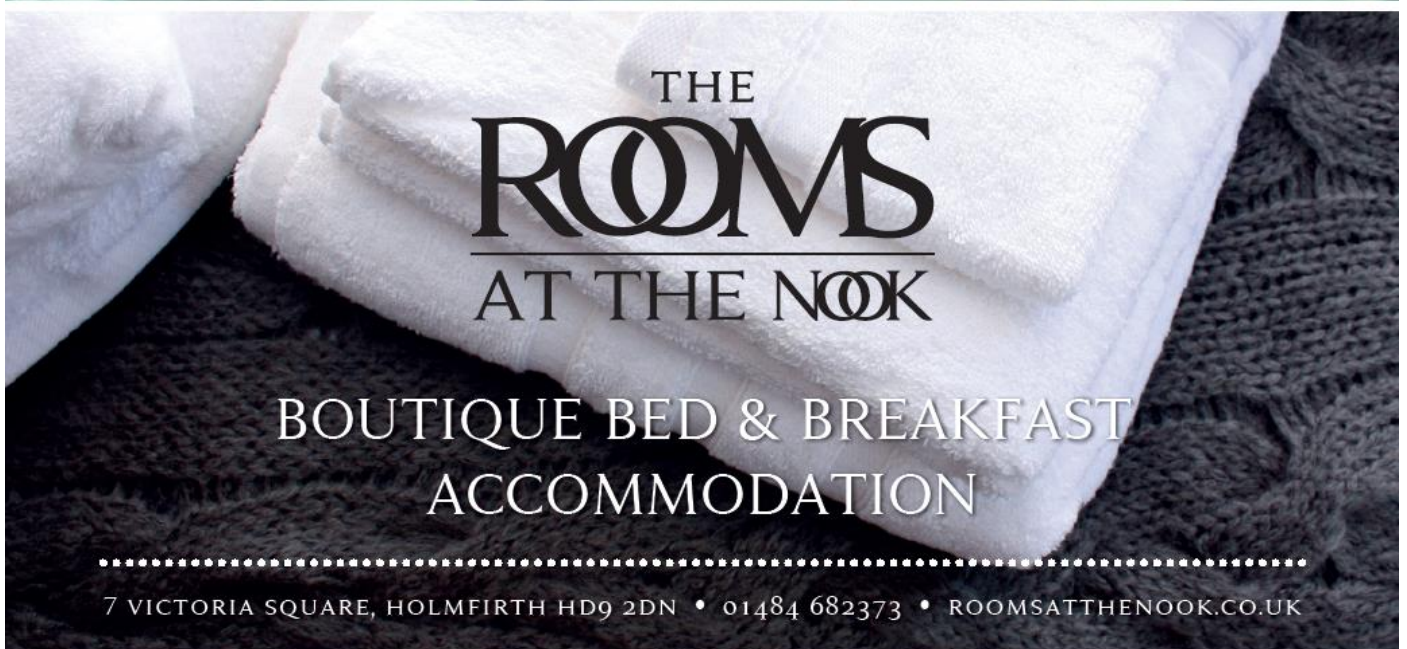
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