

Ale Talk



SIGN UP FOR **CASK ALE WEEK** 2018



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AUTUMN 2018

The Huddersfield Campaign for Real Ale CAMRA Magazine
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Circulation 2000.

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2011 to 2016

Huddersfield CAMRA

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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



Pub closures are making us all poorer

Four out of five people in the UK have experienced a local pub closure in the last five years. A massive 80% of Brits who expressed an opinion have witnessed at least one pub close, and 21% have seen five or more close, according to new research conducted by YouGov[1].

This insight comes as CAMRA reveals its latest pub closures statistics, which have remained high at 18 per week [2]. The hardest hit areas include Greater London and the East Midlands. These figures reveal the huge obstacles facing pubs, which are struggling under a triple whammy of high Beer Duty, rapidly rising Business Rates and VAT. As a result, a third of the cost of a pint is now made up of various taxes.

CAMRA is calling on the Government to abandon any upcoming increases to the tax paid by pubs in November's Budget. Current plans will see Beer Duty rise by around 2p per pint, and pubs are set to lose £1,000 in Business Rate Relief.

Pubs play a very important role in our national economy, contributing £23.1 billion to the UK economy annually. They also provide a wealth of social benefits to individuals and communities, bringing people together and making them happier, better connected and more trusting.

CAMRA's National Chairman Jackie Parker said: "The latest YouGov findings, coupled with our own pub closure figures, paint a dismal picture for our pubs. As taxes continue to rise, more people are choosing to drink at home and as a consequence, pubs are closing down. It's a vicious cycle.

Award Voting for Huddersfield Branch Members Only

To be voted upon at the next Branch Meeting at The Swan, Crimble
on Monday 22nd October 2018

Huddersfield CAMRA Pub or Club of the Season Autumn 2018

Nominations: **Rose & Crown**, Golcar; **Puleside WMC**, Marsden;
Commercial, Slaithwaite.

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 22nd October 2018**

THE VULCAN

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“Pub closures make us all poorer by reducing overall tax revenues raised by the pub sector and weakening community life in areas where valued pubs close. Fundamental change is needed if the British pub is to survive for future generations. We are urging the Government to take action to secure the future of our pubs by relieving the tax burden.”

1. All figures, unless otherwise stated, are from YouGov Plc. The total sample size was 2,070 adults of which 1,469 expressed an opinion. Fieldwork was undertaken between 6th-9th July 2018. The survey was carried out online. The figures have been weighted and are representative of all GB adults (aged 18+).

The YouGov survey asked: “For the following question, by "local area", we mean the area within five miles of your main home (i.e. the one you spend most time at). Thinking about the last 5 years (i.e. since the beginning of July 2013)...Approximately, how many pubs can you recall permanently closing in your local area in the last 5 years?”. Of all the UK adults who responded (excluding those who responded ‘don’t know’), 20% said none, 13% said one, 16% said two, 16% said three, 8% said four, 5% said five, and 21% said more than five.

2. About the pub closure survey

This report of pub closures covers pubs throughout the UK which are known to have closed between 1st January 2018 and 31st July 2018, with comparative data for the 12 previous months. It details pub closures and does not include new openings.

The total closures are given (permanent closures and non-permanent closures). Temporary closures, e.g. for a refurbishment, are not included in these analyses.

The **Corner** was named the Branch’s **Cider Pub of the Year** earlier this year and as a result nominated for the **Yorkshire regional Cider Pub of the Year competition**. The good news is that it did very well and was voted **Runner Up**. The judges commented that the quality of the nominations was high and the Corner was a great venue. Well done Sam on another impressive win. The presentation will be on Sunday 23rd September at 6.30pm – the Corner’s 2nd anniversary.

The **Rat & Ratchet** will be holding another of their **Rat-Innfest** beer festivals from the Thursday 27th to Sunday 30th September, featuring some new rat beers and some old favourites.

The **Cherry Tree** (Wetherspoon) has started a monthly newsletter called ‘Cherry Tree News.’ The pub has started to run a few brewery trips to some of the local breweries it deals with. These have included Saltaire, Kelham Island and recently, Elland Brewery. There have also been tap takeovers from Lords Brewery at Golcar, etc. The current landlord is keen on his real ales and doing his best with his team to improve the beer availability. The Cherry Tree also has a good selection of cider.

The **Sportsman** has recently introduced a permanent handpump for vegan beers. The rise in demand for vegan beers – beers without animal products such as isinglass finings – has prompted brewers to produce these type of beers. Generally, the beers are slightly hazy although some are almost clear depending on the method of clarification used. The first was Gun Brewery Red Ale.

Berry Brow: The **Liberal Club** is reported to have a new steward. The beers are mainly drawn from Marston’s portfolio and include Ringwood Old Thumper, Jennings Cumberland and the house beer Berry Brow Parkgate (Marston’s). The **Golden Fleece** is now a Free House.

Burnlee: The **Farmers Arms** has re-opened again with a new manager, Alan McDonald. There is a new menu with vegetarian, childrens’ and senior citizens options. Wednesday is Quiz Night, Thursday Steak Night, Friday Fish day with Sunday lunches on Sunday. The opening times are 5pm to 11.30pm Monday to Thursday and 12noon to 11.30pm Friday and Saturday, with Sunday close at 10.30pm. Cask ales are Tetley Bitter, Theakston Old Peculier, Bradfield Farmers Blonde.

Deanhouse: The **Pure North Cider Press & Cafe** will be holding its annual Apple Day on Saturday 6th October. This promises to be a great funday out for the family as well as serious cider and perry drinkers. Events kick off at lunchtime and there is a demonstration of apple pressing, stalls and food with live entertainment and games for the children. The **Cricketers** has Thwaites Wainwright, Banks’s Sunbeam and Ringwood Boon Doggle plus Pure North Cider.

Golcar Central Liberal Club

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SUNDAY 12noon – 11pm



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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.

Denby Dale: The **Dale Inn** is boarded up and shut and the landlord has left. The **Pie Hall** was reported to be selling Tetley Bitter and Bradfield Farmers Blonde on a recent visit. The **White Hart** had Timothy Taylors Landlord, Sharps Doombur and guests Adnams T-Drop and Ossett Blonde with Westons Flat Tyre cloudy cider with rhubarb on handpump when last visited. The **Denby Dale WMC** has reverted back to Tetley Bitter. The **Dunkirk Inn** has been voted the Branch's **Summer Pub of the Season**. The pub serves a good range of beers including beers from local brewer, Small World Brewery, a handpulled cider. There is a good menu of delicious home cooked food with vegetarian options. A presentation will take place on Monday 3rd September.

Golcar. The **Golcar Central Liberal Club** is planning to hold a **mini-beer festival** over the weekend of the 5th to 7th October featuring approx.18 beers, food and live entertainment. See festival file for details. **Lords Brewery** is holding a **mini beer festival** from the 26th to 30th September at the brewery. Details on Facebook. The **Golcar Lily** had Marston's Pedigree and Thwaites Wainwright on sale. The range does vary. The **Commercial**, a Thwaites house, had Wainwright and Thwaites Draught Bitter as regular beers. 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. The **Rising Sun** had Timothy Taylors Boltmaker, Bradfield Farmers Blonde and Thwaites Wainwright when last visited. **Junction One** was reported to be serving Beer Monkey Brew Co. Uncle Monk's IPA and Evolution Pilsner plus the ubiquitous Bradfield's Farmers Blonde.

Hade Edge: The **Algy Arms** (formerly the **Bay Horse**) is up for sale. It is rumoured that the landlord may be moving to the **Toss o' Coin** at New Mill when it re-opens. Similarly, the owners of the Nook have shown interest in the pub. The beer range at the **Algy Arms** varies and it was reported to be serving Wychwood Hobgoblin Gold when last visited.

Hepworth: The landlord of the **Butchers Arms** is reported to be staying on until September. The pub was reported to be selling good Black Sheep Bitter, Taylors Landlord, Bradfield Farmers Blonde and Thwaites Original.

Hillhouse: The **Slubbers Arms** has been voted Huddersfield CAMRA Mild Pub of the Year 2018

Hinchcliffe Mill: **The Stumble Inn** had Tetley Bitter, Old Mill Summer Blonde and Small World Thunderbridge Stout on a recent visit.

Holmfirth: **Harvey's** (formerly **Brambles**) is finally open after undergoing redecoration and refurbishment. It has real ale on handpull with national brands Theakston's Lightfoot and Wychwood Hobgoblin as regulars with two guests which were Donkeystone's Bray and Gold. The **Elephant & Castle** is reported to be selling Tetley Bitter, Sharps Doombur, Bradfield Farmers Blonde and guest ales. The **Shoulder of Mutton** was selling Morlands Old Golden Hen. The **Y Bar** was reported to be selling Bradfield Farmers Blonde and Copper Dragon Golden Pippin.

Honley: The **Jacob's Well** (a Thwaites house) has decided to major on being a food orientated pub. The range of handpulled beers has reduced to regular Thwaites Wainwright, Original and Lancaster Bomber. It is understood that Thwaites season (guest) ales are unlikely to be available. The **Summer Wine Tap** was reported to be selling Union ,a pale ale on handpull when last visited. A number of tap specials were available including Ripple Heights, Salted Caramel Mokko and Mint Choc Mokko. The **Punch** tapas bar no longer serves real ale. **The Krafty Kettle**, craft ale and Gin bar, will be celebrating its 1st birthday the weekend of the 15th & 16th September and will be featuring a load of specials, including one from the new craft brewery from Penistone, the **White Faced Beer Co**. Later in October, there will be an **Oktoberfest** from the 24th September to the 7th October featuring 9 German guest beers and snacks. **The Allied** was reported to be selling good Timothy Taylors Landlord, Bradfield Farmers Blonde and Moorhouses Pride of Pendle.

Jackson Bridge: The shutters at the **White Horse**, (Heineken Star Bars) are reported to have been removed and the pub has re-opened selling Tetley Bitter, Black Sheep Bitter and Bradfields Farmers Blonde. Recent beers at the nearby **Red Lion** have included Bradfield Farmers Blonde, Timothy Taylors Boltmaker and Knowle Spring, Tetley Bitter, and St Austell Proper Job.

Marsden: **The Swan** (Thwaites house) has now re-opened with a new landlord. The mini **Beer & Music** festival at the **Riverhead Brewery Tap** was reported to have gone well despite the lack of advertising. The **Puleside WMC**, aka **The Cot** on Old Mount Road, has two regular handpulls. Guest ales have included beers from Mill Town, Nook, Old Mill, and Great Heck.



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 GOOD
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 2015-18**

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of the **YEAR 2016**
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Marsh: The Junction at Gledholt has been bought by the same group that owns the Wireworks in Lindley. Real ale is available and Bradfield Farmers ales were reported to be on sale when last visited. The **Marsh Beer Festival** will be taking place over the weekend of the **12th and 13th October** at the Ukrainian Club, 7 Edgerton Rd, Huddersfield, HD1 5RA, (1 mile from Huddersfield town centre). The venue is accessed via the drive from Edgerton Rd, opposite Queens Rd. First Bus 503 to stop Edgerton Grove Rd. Around 16 real ales, separate cider & perry bar, live music, artisan food. Open Fri 2pm - 11pm; Sat 12 noon - 11pm; Admission free. No advance tickets. Good seating. **Udders Orchard** will be providing a cider bar at the festival and will be showcasing its range of ciders and perry. For more info see www.huddscamra.org.uk

Meltham: Meltham will be holding another of its Heritage Open Days – Meltham Olde Ale Trail Walk on Sun 9th September. The Olde Ale Trail was recently launched by 'Meltham Walkers are Welcome'. There were originally 36 alehouses and pubs in Meltham and surrounding areas but only six remain open. The walk will take you round sites where these alehouses were: some buildings are still visible, some are now long gone. They were all located in Meltham from the early 1800s onwards, when water wasn't always fit to drink while ale and small beer were considered healthy alternatives. This walk will be approximately 4 miles and take 2½ to 3 hours. Disabled access possible for most sites. See website for details:

<https://www.heritageopendays.org.uk/visiting/event/meltham-olde-ale-trail>

New Mill: The **Toss o' Coin** at the top of New Mill has been reportedly bought for private development. However, it is rumoured to be re-opening as a pub. The **New Mill WMC** has regular Bradfield beers on handpull, The **White Hart** has handpulled Tetley Bitter on sale.

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 **Farmers Boy** (Heineken Star Bars) should now be re-opened under a new landlord following a re-wiring and refurbishment. More reports on beer availability please.

Slaitwaite: **Sleighty Sports Bar** is reported to be closed

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!

Upper Cumberworth: The **Star** has Tetley Bitter, Bradfield Farmers Blonde and Sharps Atlantic.

Upperthong: The **Royal Oak** has new landlords Mark and Lorraine, formerly of the Toad & Tatle. The pub is selling Bradfield Farmers Blonde and Bitter, Mallinson's Amarillo and a house beer Royal Oak from Phoenix brewery. The cider is no longer available.

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forget
me
not
children's
hospice

Brewery Memorabilia Appeal Annual Charity Auction & Raffle Saturday 3rd November 2018

The Charity Auction and Raffle will start at noon. All the proceeds will go to benefit the West Yorkshire **Forget Me Not Trust** children's hospice.

Donations of brewery related items will be welcome at any West Yorkshire **Forget Me Not Trust** children's hospice shop up to 48 hours before the Auction. Please mark the items for the Charity Auction.

Items may also be left at the Jubilee Refreshment Rooms at Sowerby Bridge station. Contact Andrew Wright on 07974 218547

Brewery memorabilia collectors will be meeting at the Jubilee Refreshment Rooms and on the Sowerby Bridge station car park during the morning before the auction for the mutual dealing and swapping of bottles, show cards, beer mats, bar mats, playing cards, glasses, bottles, bottle labels, bottle openers and other brewing related paraphernalia. Please feel free to attend.

I offer my thanks to all who have in the past contributed to make this annual gathering such a resounding success.

Andrew T Wright

Helping to support the
Forget Me Not Trust



Double Awards for The Corner

The Corner in Market Walk, Huddersfield, has been named the Branch's **Pub of the Year 2018** and also the **Cider Pub of the Year 2018**. This is a remarkable achievement for a pub that only opened just two years ago. In that time, The Corner has built up a good reputation for its cask ale, cider and perry and its delicious homemade food.

The two awards were made in recognition of the quality of both the beer and cider and the pub's commitment to real ale and real cider and perry. This should not really come as a surprise given that The Corner is the brewery tap for Mallinson's brewery, well-known in real ale circles for its hop-fronted beers. Also, the bar is managed by Sam Smith, equally well-known for running successful, award winning pubs. The staff are generally well informed about the beers and always happy to advise or help when choosing a new beer. Well done Sam and all her team for all their dedication and hard work in achieving this double accolade.

Located above J Dodd & Co Health shop in Market Walk, The Corner is spread over two floors. The main bar is on the first floor with the upper floor doubling as an events room with its own corner bar. The function room has plenty of space for bands, exhibitions, meetings and parties. Unlike many bars, the place has a brightly lit, modern décor with a vibrant feel to it.

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 beer range features Bad Seed, Ashover, Outstanding, Torrside and Abbeydale plus locally sourced Mallinsons, while the craft beers follow a similar range. The house beer is Wappy Nick (3.8% abv), brewed by Mallinsons and named after the famous Wappy Nick ginnel that formed part of Market Walk.

If you're not an ale fan, no problem. There is a good selection of wine or spirits available, not forgetting the fine selection of gins, all served with quality tonics and interesting fruits/herbs.

The menu board offers food to suit all tastes at prices that don't break the bank. Tapas and a small plate menu is available. The slow cooked beef brisket served in a crispy Yorkshire pudding with roast potatoes and gravy is to die for. Do check the menu for availability, seasonal variations and forthcoming special culinary events.



Mark Davies, Branch Chairman (right) presenting Sam Smith, Licensee (2nd right) and Jamie (5th right) with the awards, supported by bar staff and local brewers Tara, Elaine and Nick from Mallinson's Brewery

Pubs in our area selling real cider/perry and LocAle beers

Pubs Selling Real Cider and Perry

The Swan, Crimble
Pure North Cider Press Café Deanhouse
Cricketers, Deanhouse
The White Horse, Emley
Junction One, Golcar
Catch, Holmfirth
Farmers Arms, Holmfirth
Harvey's Bar, Holmfirth
Huntman Inn, Holmfirth
The Nook Holmfirth
Tap House, Holmfirth
The Bridge, Holmebridge
Cherry Tree, Huddersfield
The Corner, Huddersfield
The Grove, Huddersfield
Head of Steam, Huddersfield
Kings Head, Huddersfield
Rat & Ratchet, Huddersfield
Sportsman, Huddersfield
Yeaton Cask, Kirkheaton
Sair Inn, Linthwaite
Riverhead, Marsden
Milnsbridge Socialist Club, Milnsbridge
Bridge Inn, Slaithwaite
Commercial, Slaithwaite

Pubs Selling LocAle

Shoulder of Mutton, Lockwood
The Lockwood, Lockwood
Lockwood & Salford Con. Club, Lockwood
Rat & Ratchet, Huddersfield
Vulcan, Huddersfield
Bridge Tavern, Holmbridge
Tap House, Holmfirth
Y Bar, Holmfirth
Harvey's Bar, Holmfirth
Nook (Rose & Crown), Holmfirth
Boot & Shoe, Scholes
Butchers Arms, Hepworth
Foxglove, Kirkburton
White Swan, Kirkburton
Junction, Kirkburton
Allied, Honley
Summer Wine Brewery Tap, Honley
George Inn, Upper Denby
Sair Inn, Linthwaite
Wills o' Nats, Meltham
Monkey Club, Armitage Bridge
Rose & Crown, Golcar
Cavalry Arms, Birchcliffe
Magic Rock Brewery Tap, Birkby
The Corner, Huddersfield
Commercial, Slaithwaite
Little Bridge, Slaithwaite
Dunkirk Inn, Denby Dale

CAMRA's Definition of 'Barrel-Aged Beers'

CAMRA recognises that storing beers in wooden casks for a period of up to two years has considerable historical precedent, can have a positive effect on the characteristics of some beers, and that skilful brewers may choose to use this technique when conditioning a beer or preparing it for sale.

CAMRA believes that:

- In order to give the consumer the most accurate information the term 'Barrel-Aged' should be confined to those beers that have been stored in a wooden cask for a minimum of six months.
- Where the name of the wood is stated in the claim then the container must be primarily constructed of this type of wood.
- In cases where the beer has been in contact with wood for less than six months the use of the term 'aged' is inappropriate.
- Where the effect is imitated by introduction of wood chips or some similar means and the storage period six months or more these beers may reasonably be described as 'Wood-Aged.'

Pressing Issues



Welcome to the autumn edition of Pressing Issues.

A recent vote by members at the CAMRA AGM has secured the long term future of cider and perry. Coincidentally, this year also marks 30 years of CAMRA campaigning for real cider and perry, for it was on the 16th May 1988 that the APPLE committee first met in the Victoria, Mornington Terrace in London to promote and save real cider and perry.

Andrea Briers, CAMRA National Cider & Perry Committee Chairman, said, “While CAMRA has supported and campaigned for quality real cider and perry for over 30 years, the recent vote by members to support the long term future of cider and perry has made these products firmly part of our campaign, alongside quality real ale. This is fantastic news for cider drinkers across the country who want to see quality, traditional cider and perry made from apples and pears form part of our future.”

Over the last three decades, CAMRA’s APPLE Committee has spearheaded the campaign for real cider and perry, by promoting traditional methods for making real cider and perry from fresh apple and pear juice, and never from concentrate. Campaign highlights over the years include:

- 1988 - The first National Cider and Perry Championships are held.
- 1998 - The first Pomona Award is given for outstanding achievements in the promotion of real cider and perry.
- 2005 - The first National Cider Pub of the Year is crowned.
- 2015 - A petition with over 20,000 signatures is presented to 10 Downing Street asking the Government to reject EU calls for an increased duty on small UK cider producers.
- 2016 - The Chancellor announces that the duty exemption for small cider producers would be upheld, helping to ensure the preservation of real cider producers across the UK.

Earlier this year, the Branch voted for the **Huddersfield Cider Pub of the Year 2018** with **The Corner**, off Market Walk, Huddersfield being named as the winner. It was then entered into the **Yorkshire Regional Cider Pub** competition and has now come **Runner Up**. Well done Sam.

Better known for its cask ales, The Corner has achieved an enviable reputation for its variety and quality of its ciders and perries. It regularly stocks local cider from Pure North and Udders Orchard in addition to cider and perry from countrywide cidermakers. Less we forget, there are some other very good outlets for real cider and perry within the town and the surrounding areas.

To help pub-goers identify pubs selling real cider, CAMRA provides ‘Real Cider Sold Here’ window stickers and promotional literature for landlords. Also, pubs serving real cider can be found in the CAMRA Good Beer Guide and on WhatPub by the inclusion of the Apple symbol under the pub features. If you find a pub where the cider offering is not accurately reported on WhatPub please use the feedback facility at the bottom of the page or contact the Huddersfield Branch directly so that we can get things changed. Similarly, if you find any pubs selling real cider or perry that are not on our list (or if you are a landlord of one), please let the branch know.

Our local cider producers continue to do well. At the Bolton Beer festival held at the end of April, **Waterloo Sunset** Perry from Udders Orchard from Lindley, Huddersfield was voted Cider/Perry of the festival. This comes after it was voted runner up in the Perry section at the **North of England Cider and Perry** competition held at the Manchester Beer & Cider Festival in January. The latest perry from Udders Orchard is **Elland Back**, a 5.7% abv, medium perry made using pears from a single tree in Elland. It was recently on sale at the Huddersfield Food & Drink Festival.

At this year’s Great British Beer Festival held at Olympia in London, Pure North’s **Sweet Union**, cider was chosen to represent the area. Sweet Union is delicious, medium sweet cloudy cider with a full apple flavour. This 5.5% abv strength cider is made using cider fruit from Yorkshire and eating apples from Lancashire, a sweet union of two great counties! Apparently, Pure North was the only cider maker from Yorkshire represented on the Cider bar. Well done Rob.

A date for your diary. Pure North’s **APPLE DAY** is on the Saturday **6th of October**, similar format to last year but hopefully without the rain!

The Navigation Tavern

6 Station Road, Mirfield WF14 8NL Tel: 01924 492476

Saturday Night at the Navi

Regular Motown / Soul Nights

A proper night out!

Check the Navi for future dates

John Smith's Cask and 5 Theakston's Ales including Old Peculier
And now Caledonian Flying Scotsman, Deuchars I.P.A. and 80/-
Rotating Guest Ales plus Handpulled Cider and Perry

Mirfield Rail Enthusiasts Society's Meetings – phone for details

WE ARE ON THE TRANSPENNINE RAIL ALE TRAIL



Tuesday

Pool

Thursday

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Mild Pub of the Year 2018

The Slubbers Arms at Hillhouse has been voted for the second year running Huddersfield CAMRA's Mild Pub of the Year in recognition of its permanent promotion of Mild and the quality of its real ale.

The Slubbers is a former Timothy Taylor's hostelry run by local CAMRA member Bill Brogan who prides himself on the quality of his real ale. The pub has a dedicated mild pump which has over the years has dispensed countless light and dark, low and high gravity milds – some exceptionally rare and tasty ones such as Sarah Hughes Dark Ruby Mild.

Not many pubs risk serving a dark beer, let alone a mild, stout or porter, claiming that there is no demand for mild. Yet it is great to see a pub offering a permanent mild on handpump, proving the pundits wrong and the customers right. This award recognises the contribution Bill has made to mild, by serving an ever-changing and varied selection of milds.

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

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

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



Mark Davies, Branch Chairman (left) presenting Bill Brogan, Landlord (right) with his award.



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Huddersfield Real Ale Club of the Year 2018

Once again the Armitage Bridge Club has been voted Huddersfield CAMRA's Club of the Year for 2018. This is the eighth time the Club has won this prestigious award since 2007. Additionally in 2014, the Club came runner up in the Yorkshire CAMRA Regional Pub of the Year. These awards are testament to the Club's manager, Gareth Shaw and the bar staff for all their hard work over the years. Quite an impressive achievement for a small local club!

This thriving club can be found at the bottom of Dean Brook Road at Armitage Bridge. Known locally as the Monkey Club it has been part of the local community for over 100 years and prides itself on its local following and support of good causes.

The club is totally committed to real ale and is free of tie. The bar supports a selection of four handpulled beers. These include regular beers from Empire Brewing and Goose Eye Bitter with different guest ales such as Bragdy Conwy Brewery beers, TeTley Bitter and Acorn beers. All the beers are served in tip top condition, a fact recognised by this award.

One of the highlights of the year is the annual Monkeyfest beer, cider and music festival. Started originally by Gareth and members of the club as a charity fund raising event, it is now in its 12th year. Last year, the Club raised over £1,500 for the Yorkshire Air Ambulance Keep It Up campaign. On a sad note, the festival also paid tribute to Will Forrest, the founder of A Swift One beer blog and a supporter of the Monkeyfest, who unexpectedly passed away earlier this year.

The Monkey Club has a good sports fraternity and plays host to the Berry Brow football team. It also supports both summer and winter darts and pool teams. The Huddersfield Ramblers and the Thieving Magpies Morris side are known to frequent the club from time to time to partake of the ale. Other social events include a Quiz Night and an 'Open the Box' night on Thursday.

If you are looking for a small venue, then the club has an upstairs function room, complete with sound system, bar and attached kitchen which is available for hire.

New members are always welcome. The Club is open Monday, Wednesday and Thursday evenings from 7pm to 11pm; Friday from 5pm to midnight; Saturday from 12noon to 2, then 4pm to finish; and Sunday 12noon to 10pm. It is closed Tuesday.



Gareth Shaw, Club Manager (right) accepting the Club of the Year Award 2018 from Bob Tomlinson, Branch Contact (left)

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/siba-beerflex/



LocAle Brewing

Most new microbreweries struggle to survive the first 5 years of business. If they succeed then the future is usually good. However, a combination of factors has led to the recent closure of two small breweries in Holmbridge, The Here Be Monsters and the Bridge Brewery. They produced some very good but different beers and were a welcome addition to the Huddersfield brewing scene. Both breweries will be greatly missed.

Beer Ink Brewing Co. Tel: 07885 676711

The next beers in the single hop variety (SHV) series are: Calypso (3.8% abv) brewed with Calypso hops and Lemondrop (3.8% abv) brewed with Australian Lemondrop hops giving a unique lemon citrus aroma with lemon and herbaceous flavours.

NESH (4.6% abv), is one of the latest new beers. It is a New England Session IPA hopped with a combination of Mosaic, El Dorado, Nelson Sauvin and Barbe Rouge hops. Incidentally, Nesh is a Sheffield term for being cold! Leave Before The Lites Come On (6.0% abv) is a black IPA hopped with Summer, Nelson Sauvin, El Dorado and Mosaic hops. Peppa Peach (4.5% abv), is a peach and pink peppercorn Saison beer. Very nice too!

Blueberry Superstitious (4.2% abv) is a blueberry sour and the first of the berry variants in the Berry Superstitious range. Another new beer is There's No Steam Without Watermelon (5% abv). This is a Steam beer or California Common and is an ale that is fermented with lager yeast at high temperatures. Because of the use of lager yeast the beer has a light and refreshing body with the flavours of watermelon.

Starbeer (8.5% abv), the Imperial Peanut Butter, Caramel and Chocolate Stout, has been re-brewed again by popular demand. Some will be retained and barrel aged in a rum barrel for a year before releasing as the Space Pirate Edition. Make a note in your diary for next year!

On the festival scene, Imperial Raspberry Milk Shake Stout (8.1% abv) and Leave before the Lites Come on (6.0% abv) both featured at the recent Peterborough Beer Festival.

Ryan had planned to open a bar this Autumn in the former Velocycles shop on Acre Street in Lindley. However, things have not gone well. Despite obtaining a positive response from the Licensing Board, planning permission has been refused. No reason was given..

Bridge Brewery. Tel: 01484 687652

The last new beer to be brewed on the Bridge brewing plant was Hop Robber (4.4% abv), a pale hoppy bitter. The brewery has now ceased brewing at the Bridge and the brew plant sold. Efforts to increase the brewing capacity at the pub were not feasible without expansion and attempts to find a local site fell through. However, the beers will be still available but brewed at the Donkeystone Brewery at Greenfield, where Richard had previously brewed the Bridge Blonde on their 10 barrel plant.

Briggs Signature Ales. Tel: 07427 668004

A new beer which featured at the Summer Star Beer festival was a special called Hop Harmony (3.9% ab). This was an amber coloured bitter hopped with Centennial and Cascade hops.

Northern Soul (3.8% abv) was available at the recent Huddersfield Food & Drink Festival in August. It is a pale ale with a citrus flavour and zesty aroma resulting from American hops.

Empire Brewing. Tel: 01484 847343, 07966 592276

One of Russ's latest beers is the excellent Rum Porter (4.7% abv). This is a dark and rich porter with a rum and raisin toffee flavour in a glass, not too sweet but you can taste the rum. The rum porter is available in cask and in bottle, and was available on the bar at the recent Huddersfield Food & Drink 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, please ask your licensee to contact us on:

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



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On the local festival scene both White Lion (4.3% abv) and Fluke Pale Ale (4.1% abv) featured at the recent Netherton Neth Con 3 beer festival. The excellent Rum Porter (4.7% abv) starred at the Monkeyfest 12 beer festival.

Lord's Brewing Co. Tel: 07976 974162

As previously reported, The Grand (7.5% abv), an Imperial IPA, has been bottled and is now available in 500ml bottles.

In the new 'Brewers Series' of beers there is Maid of Orleans (4.7% abv). This is a saison style beer that a hazy blonde colour with a crisp and refreshing taste resulting from the Saaz hops. A dark mild, Midnight Ramble (3.6% abv) is planned together with Saltergate Wraith (4.5% abv), a very pale, hoppy bitter. The beers will be in cask only.

The brewery is holding a beer festival in the Mule Room which will be spread over a few days from the 26th to 30th September. There will be live entertainment in the evening over the weekend and food will be available. See website and Facebook for details.

On the festival scene, The Grand (7.5% abv), Expedition Pale Ale (4.0% abv) and Maid of Orleans (4.7% abv) featured at the Hall Bower beer festival while Expedition Pale and Maid of Orleans were chosen for the Netherton Neth Con 3 beer festival.

Magic Rock. Tel: 01484 649823

It is difficult to keep up with all the collaboration beers being brewed. Yatch Casual (4.1% abv), is a transatlantic session pale ale brewed in collaboration with Wild Beer Co.; Off Grid (4.5% abv), is a hoppy porter brewed with 6 different malt in collaboration with Fyne Ales; Things You Can't Unsee (4.4% abv), is a take on a modern Yorkshire bitter. Brewed in collaboration with North Brew Co. it uses a variety of different hops to give resinous, pine, citrus and orange flavours rather than the usual earthy and floral flavours. The beer really works and this is an excellent bitter.

Carrying on the collaborations is Micromachine DDH (2.8% abv), described as a micro IPA and brewed with the guys from Northern Monk, this has Golden Promise malt with Oats and Wheat in the brew and is double dry hopped (DDH) for bags of tropical flavour. Roberts vs Clown (5.3% abv) is a collaboration with Gigantic Brewing of Portland Oregon. This has a similar Golden Promise and oat base and is hopped with Mosaic and Amarillo hops. El Gíngero Double Orange & Ginger Oatmeal Stout (7.5% abv) was bred in collaboration with Against the Grain of Louisville, Kentucky. It is a full bodied oatmeal stout brewed with orange zest and dried orange peel and stem and whole ginger. Then to finish it off, loads of European and USA Citra hops. What are the Odds? (8.3% abv) is a collaborative hazy double IPA brewed with Cornish hop wizards Verdant Brew Co. It is double dry hopped with Citra, Simcoe, Mosaic and Sabro hops and fermented with London Fog ale yeast for a big fruity aroma and juicy finish.

A few other new beers include Strongman (11.5% abv), a barrel aged, American Barley wine with a decadent fruit cake flavour; Citrus Circus (7.0% abv), a blood Orange Sour; and Murk-Life Balance (5.8% abv), a hazy New England IPA using a high amount of wheat and oats in the brew and hopped with US and NZ citric hops.

At the local beer festivals there was Ringmaster (3.9% abv) and Rapture (4.6% abv) at the Netherton Neth Con 3 festival, and Magic Spanner (3.9% abv) and Ringmaster at the Meltham Memories BF.

Mallinsons Brewing Company. Tel: 01484 654301

The latest new beer in the single hop series is Atlas (3.9% abv), brewed using European Atlas hops. This is a pale blonde ale with aromatic hints of lemon and herbs with grapefruit and pine flavoured characteristics.

In the dual hopped series there is Aurora Calypso (4.1% abv), brewed using Aurora hops from Europe for bittering and Calypso hops from the USA for aroma. The beer is pale blonde with a tropical fruity aroma with hints of pineapple.

Session Pale Ale #20 (3.8% abv) is brewed with Mount Hood, Topaz and Citra hops. This is a blonde ale with a refreshing fruity hop aroma, zingy bitterness and short dry finish. In the Serious Blendin' series, Vol. 8 (4.4% abv) uses Atlas, Ella, Citra and Simcoe hops at different stages of the brew. It has hints of strawberry and lime in the aroma and a full fruity flavour with a refreshing dry finish.

Other new beers include Dreaming (4.6% abv), a straw coloured blonde ale with soft fruit aroma with hints of mango and lime and an orangey bitter flavour. It has Wahatu, Amarillo and Azacca hops in the brew. Australia IPA (4.5% abv) is brewed with Vic Secret, Topaz and Ella hops. This imparts a hop aroma with hints of honey and lychee fruits, a resinous bitterness with notes of honeydew melon. Tropical Blonde (4.4% abv) brewed with Calypso, Citra and late hopped with Nelson Sauvignon hops makes a welcome return.

Band Crafted (3.8% abv), was a special produced for The Corner's beer exhibition and was a dry hopped pale ale using Columbus hops.

On the festival scene, there was Too Hot (3.8% abv) and Man Bav Grapefruit (4.0% abv) – both specials for the Star Summer beer festival. At the Monkeyfest 13 beer festival there was Ooh To Beer Ah ... Terrier (4.0% abv), along with Mosaic (4.0% abv), Nelson Sauvignon (3.8% abv) and Ella (3.9% abv). Aurora Calypso (4.1% abv) and Australian IPA (4.5% abv) both featured at the Netherton Neth Con 3 Beer festival.

Nook Brewhouse. Tel: 01484 682373

For the first time the Nook brewhouse's "ales with Yorkshire character" are now available in kegs. These form the latest additions to the core beer range.

Rhubarb IPA (5.2% abv) is a fruity India Pale Ale combining a strong, sweet malt



character from 100% British Maris Otter malt with bitter, juicy hops from Europe and New Zealand and sweet, tangy Yorkshire rhubarb.

Evergreen APA. (4.5% abv) is a satisfyingly flavoursome beer bursting with fresh pine, citrus and tropical fruit aromas and hoppy flavours.

On the festival front, the Blond (4.5% abv), Baby Blond (3.8% abv), Pennine Light (3.5% abv), and Elderflower (4.5% abv) all featured at the recent Hall Bower beer festival. Similarly, both the Blond and Pennine Light were chosen for the Netherton Neth Con 3 beer festival.

Rat Brewery. Tel: 01484 542400

Not many new beers at present. However, a few that have been re-brewed are Rye Rats of the Caribbean (4.8% abv), a red rye IPA; PapaRatzi (4.5% abv), an amber bitter brewed with Polaris hops; and Rattucino (5.0% abv), a milk coffee stout.

King Rat (5.0% abv), an IPA brewed using Nelson Sauvignon hops, was barrelled up in a wood en cask and showcased at the SPBW's 2nd National Woodfest at North Shields, Tyneside. It was remarkable good with the wood imparting a more rounded character to the beer.

White Rat (4.0% abv) appears at most beer festivals. On the local scene, it featured at Hall Bower Beer festival along with King Rat (5.0% abv), Flat Rat (3.8% abv) and Raturday Night Fever (4.0% abv); at Netherton Neth Con 3 festival with Rat to the Future (3.8% abv); and at the Meltham Memories beer festival.

Riverhead Brewery. Tel: 01484 844324

The brewery recently held a weekend beer and music festival at the Riverhead Brewery Tap. It featured some new beers brewed specially for the event. These were Montage (5.0% abv), an IPA; Tour de Marsden (4.2% abv), a pale ale; Pomegranate Pale (4.2% abv), a pale ale containing pomegranates in the brew; and Dragon's Lair (7.0% abv), a honey and chilli liquorice stout.

On the festival front, Happy Valley (4.0% abv), a pale American hopped session ale was chosen for the Meltham Memories beer festival. Butterley Bitter (3.8% abv) and Sherbert Lemon (4.0% abv) featured at the recent Netherton Neth Con 3 beer festival.

Small World Beers. Tel: 01484 602805, 07540 319326

Holme from Holme (4.0% abv), is making a welcome return. This is a summer pale, brewed with Golden Promise malt and Citra hops. It has a light malty taste balanced with punchy citrus and fruit flavours to give a smooth and refreshing bitterness with tropical fruit in the finish.

The recipe for Autumn Bank (4.0% abv) has been recently tweaked. This hoppy Red ale is brewed with American Columbus, Amarillo and Chinook hops and balanced with a backbone of caramel and biscuit from the malt, resulting in a tangy and fruity finish.

During September's Hop harvest, the 'green' hopped beer, Harvest Muse (4.0% abv) will again be brewed with hops picked in Herefordshire and pitched in to the Copper within the same day (4 hours M1 permitting). Using up to 10 times as much wet hops as against the more normal dried leaf variety this always provides an interesting beer and will be out late September and early October. The result is a pale beer with grassy and delicate citrus notes with a spicy finish.

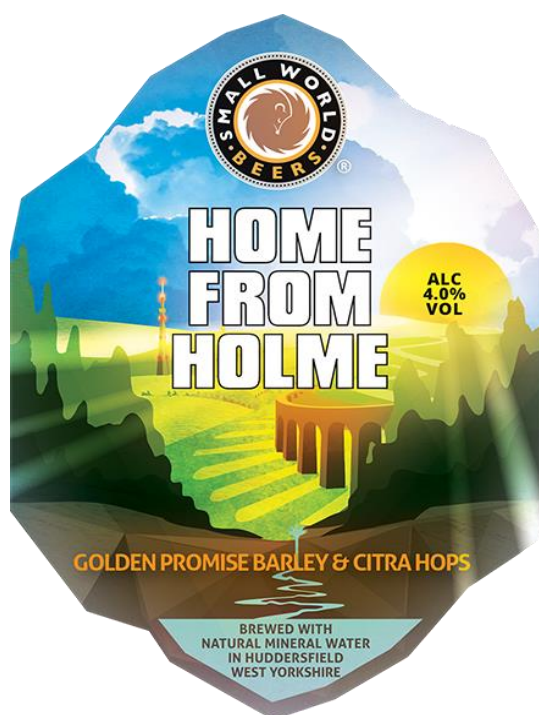
On the local festival scene, Long Moor Pale (3.9% abv), Twin Falls (5.2% abv) and Thunderbridge Stout (5.2% abv) featured at the Hall Bower festival. At the Monkeyfest, Summer Bank (3.7% abv), Secret (4.0% abv) and Twin Falls were available and at Netherton Neth Con 3 festival there was Long Moor Pale and Secret.

Summer Wine Brewery. Tel: 01484 665466

Following on from the excellent Teleporter Vanilla (5.0% abv), a vanilla flavoured porter, there have been a few more flavoured beers. Based on the core beers, there is Ripple Heights (4.5% abv), a raspberry ripple flavoured pale ale based on Pacer; Salted caramel Mokko (6.0% abv), a wonderful tasting stout with salted caramel; and Mint Choc Mokko (6.0% abv), a mint chocolate milk stout.

Other recent beers have included Union (4.1% abv), a session hoppy citrusy pale ale available in cask, and RIPPA DDH Pale Ale (5.5% abv), a fruity tasting Australian pale ale brewed with Vic Secret and experimental AU035 hops. This available in key keg and in cans.

At least two different cask beers are always available at the Brewery Tap in Honley.



Three Fiends Brewhouse. Tel: 07810 370430

The brewery has recently collaborated with Bean Brothers of Huddersfield to brew an Espresso stout which is currently available in 330ml bottles. The stout, Panic Attack (6.8% abv), contains two different types of coffee and has a dark chocolatey espresso taste. It has received good reports.

The Krafty Kettle bar in Honley has been open 1 year this September and to celebrate their 1st anniversary, a Kölsch (4.5% abv) has been brewed specially for the event on the 15th. The brewery has also brewed a house beer exclusively for the `Om Is Where The Heart Is' coffee bar and Yoga studio in Carr Lane, Slaithwaite. The beer, called FreedOm (4.0% abv), is a light, pale beer brewed with Huell Melon and Mandarina Bavaria hops. The bar serves craft keg beers.

The horsebox bar will be at The Great British food Festival at Floors Castle and Arley Hall in Sept, also the Kirkwood Hospice Colour Rush in Batley and closer to home at The Marsden Jazz festival and Meltham Scouts 100th anniversary in October.

On the festival front, Bad Uncle Barry (4.2% abv), Bukowski (7.0% abv), and Voodoo Stout (6.0% abv) featured at the Hall Bower beer festival. Voodoo stout also featured along with Boomer (4.3% abv) at the recent Netherton Neth Con 3 beer festival. A special was done for the Meltham Memories 1940's themed beer festival called Reverend Read (6.0% abv), named after the vicar of St Bartholomew's Church. Bad Uncle Barry (4.2% abv) also starred at the festival.



An advertisement for Milltown Brewing. The top half shows six beer taps with different colored labels: American Pale Ale (red), Platinum Blonde (blue), Black Jack (black), Golden Amarillo (green), Gloria's Sunshine (purple), and Sterling Gold (yellow). Each tap has a 'MILL TOWN' logo. Below the taps is the Milltown logo, which is a circular emblem with a mill icon and the text 'MILL TOWN' and 'WHERE CHARACTER COUNTS'. To the right of the logo, the text reads 'WHERE CHARACTER COUNTS', 'MilltownBrewing.co.uk', and 'tel: 07946 589645'. In the bottom right corner, there is a 'SIBA local beer' logo.

Spring Pub of the Season

The Bridge at Holmbridge has been voted Huddersfield CAMRA's Spring Pub of the Season. This is the pub's first local CAMRA award which recognises the quality of its real ales and its promotion of real ale in this rural area.

The Bridge stands on the Woodhead Road at Holmbridge not far from the Church and Cricket ground. It is a gastro pub with its own bar, brasserie and until recently, its own microbrewery. The Bridge brewery supplied the pub with a range of 5 beers brewed on the premises in the adjoining outhouse. The beers were developed by head brewer, Richard Thomas, from original recipes which attracted real ale fans from far and wide. The house beer, Bridge Blonde was extremely popular and often demand exceeded production capacity.

Since the opening of the brewery in December 2014, the pub has expanded the dining area and upgraded the function room. A raised beer garden has been built with spectacular views over Holme Moss, which proved a great vantage point to watch the Tour de Yorkshire bike competition.

Plans are in place to expand the Bridge to provide accommodation and guest rooms as local tourism increases. The bar area will be enlarged by knocking through to the brewery. The current brewery is too small to cope and there is insufficient space to expand. However, the beers will not be lost as they will be still available and brewed at the nearby Donkey Stone brewery at Greenfield which has the extra capacity.

The Bridge has a modern yet rural look which is both inviting and relaxing. It provides for a whole range of celebrations from intimate dining in the Brasserie to bar meals in the bar or outdoor eating. During the summer months there is a BBQ option where the chef offers steak, burgers and delicious spare ribs. There is an extensive menu with vegan options to suit all tastes.

The pub is managed by Danielle Ireland, who unfortunately, could not be there on the night of the presentation. During the week the pub holds a Quiz night on Tuesday evening, a Pot & Pie night on Wednesday and Steak & Wine night on Thursday. Ramblers and the local cycling fraternity often meet at the pub for pint or two, and the Inner Wheel also frequent.



Richard Thomas, Brewer (left) accepting the Pub of the Season Award on behalf of the Bridge Inn from Mark Davies, Branch Chairman (left)

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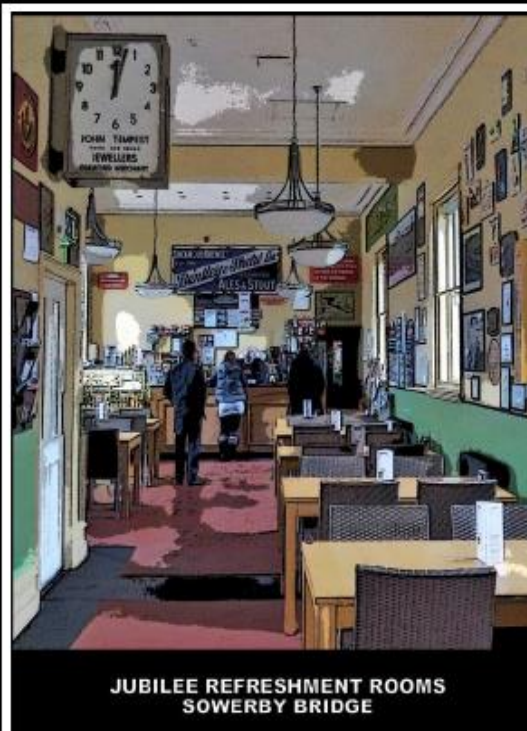
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Calderdale Beer and Cider Festival- Striving to get better and better year by year.

Last year's Calderdale Beer and Cider Festival was the most successful beer festival in over 25 years for CAMRA Halifax and Calderdale. The festival was supported by a large attendance and was almost dry by 6pm on the final day. CAMRA Halifax and Calderdale hope to build on the successes of 2017 and hope to have an even more successful festival this year.

This year, the festival will not increase its prices, will order more beer, cider and perry and will continue to order new and commissioned beers and to serve ales that are unusual and different to those provided by most festivals.

John is very reluctant to provide details of any of the beers he's ordered so far. I order our wooden casks first so that the ales have more time to mature in wood. Seven have been ordered so far and these include one limited edition beer, three ales that have never been in wood before and three that have only been in wood on one previous occasion. Things will get more exciting as more beers are ordered'.

'We listen to our customers and have reacted to last year's verbal and written feedback by introducing gluten free beers which will be flagged, along with vegan/vegetarian friendly beers, in our programme; we have introduced an external caterer so that food can be provided later in the evening, we are attempting to source more seating and to introduce covered areas in the courtyard and we will improve signage and direction information.

The majority of customers last year stated that they didn't want us to increase the amount of entertainment we provided so this has not been done, but we have introduced a trial programme of beer tasting and talks on Saturday afternoon which will take place in a room away from the festival hall and can be attended by those people who obtain free tickets in advance. The beer tasting will be led by a qualified tasting panel trainer and a member of the Champion Beer of Britain Selection Panel and the talks will be given by two of the most popular authors in beer writing, Kirsty Walker and Richard Coldwell'. For more information on these additional activities and to book free tickets, visit the CAMRA Halifax and Calderdale website -

www.hxcalderdalecamra.org.uk



CAMRA HALIFAX & CALDERDALE CALDERDALE BEER & CIDER FESTIVAL



HEBDEN BRIDGE TOWN HALL 27 - 29th SEPTEMBER 2018

THURSDAY	2 pm - 10 pm	CAMRA Members Free - Non-members £1.00
FRIDAY	11 am - 11 pm	CAMRA Members £1.00 - Non-members £2.00
SATURDAY	11 am - 5.30 pm	CAMRA Members £1.00 - Non-members £2.00
SATURDAY	5.30 pm - 10 pm	FREE TO ALL

50+ BEERS, CIDERS & PERRIES FROM UP NORTH AND FROM AROUND THE UK.

Ales ordered from breweries only.

Some beers served from and matured in wooden casks.

Over 40 breweries represented. Commissioned and new festival brews.

Pay on the door. Hot & cold food available. Entertainment Thursday evening.

Optional activities in 'The Space' on Saturday afternoon.

FOR FURTHER INFORMATION VISIT www.hxcalderdalecamra.org.uk

Join up, join in, join the campaign



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Or enter your details and complete the Direct Debit form below and you will receive
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Alternatively you can send a cheque payable to CAMRA Ltd with your completed form,
visit www.camra.org.uk/joinus, or call **01727 798440**. * All forms should be addressed to
Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your details:

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)
Address
.....
..... Postcode
Email address
Daytime Tel

Direct Debit **Non DD**

Single Membership (UK)	£25 <input type="checkbox"/>	£27 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£30 <input type="checkbox"/>	£32 <input type="checkbox"/>

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

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

Partner's Details (if Joint Membership)

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)

Signed
Date

Applications will be processed within 21 days.

CAMPAIGN FOR REAL ALE		DIRECT Debit	
Instruction to your Bank or Building Society to pay by Direct Debit			
Please fill in the whole form using a ball point pen and send to: Campaign for Real Ale Ltd. 230 Hatfield Road St. Albans, Herts AL1 4LW			
Name and full postal address of your Bank or Building Society		Service User Number	
To the Manager	Bank or Building Society	9 2 6 1 2 9	
Address		FOR CAMRA OFFICIAL USE ONLY	
Postcode		This is not part of the instruction to your Bank or Building Society	
Name(s) of Account Holder		Membership Number	
Bank or Building Society Account Number		Name	
Branch Sort Code		Postcode	
Reference		Instructions to your Bank or Building Society	
Banks and Building Societies may not accept Direct Debit Instructions for some types of account.		Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so, will be passed electronically to my Bank/Building Society.	
		Signature(s)	
		Date	

DIRECT Debit

This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

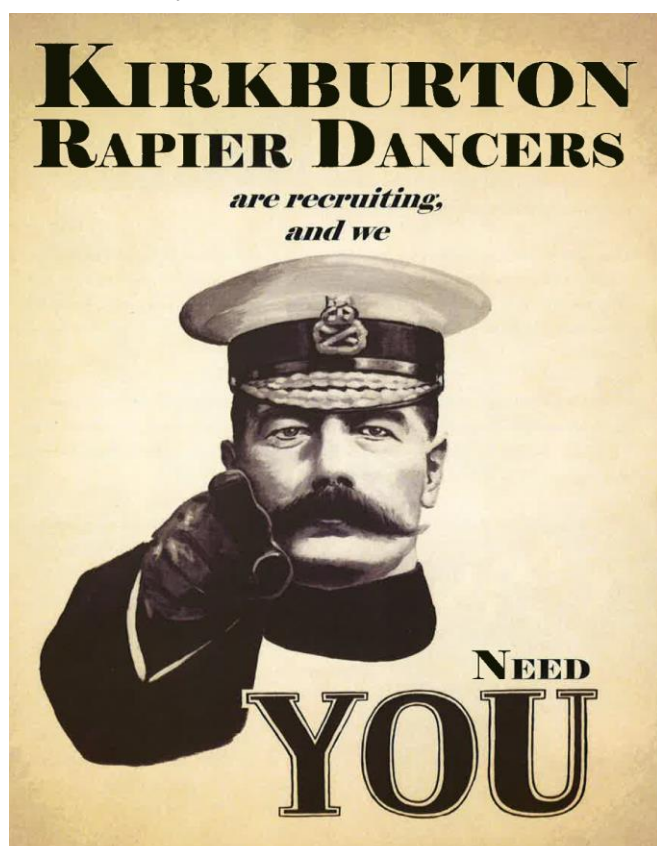
- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as 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

7 th – 8 th Sep		Tameside BF, The Civic Hall, Trinity Street, Stalybridge, SK15 2BN Fri & Sat 12noon – 11pm
14 th – 16 th Sep		Beer Festival, The Reindeer Inn, 204 Old Road, Overton, Wakefield WF4 4RL Fri – Sun 12noon – 11pm. Bus Route 232.
19 th – 22 nd Sep		10 th York BF, Race Course Enclosure, Knavesmire Rd, York YO23 1EX Wed 3 – 5pm, 5pm – 11pm; Thu – Sat 12noon – 11pm
21 st – 22 nd Sep		8 th Rastrick BF, St John's Community Hall. Off Gooder Lane, Rastrick, HD6 1HN Fri 3pm – 10.30pm; Sat 1pm – 10.30pm.
27 th – 29 th Sep		Calderdale BF, Hebden Bridge Town Hall, St George's St, Hebden Bridge, HX7 7BY Thu 2pm – 10pm; Fri 11am – 11pm; Sat 11am – 10pm
26 th – 30 th Sep		Summer BF, The Mule Room, Lords Brewery, Heath House Mill, Golcar, HD7 4JW. Check Facebook for details and opening times.
4 th – 6 th Oct		Wakefield BF, The Space, Waldorf Way, Wakefield, WF2 8DH Thu 11am -11pm; Fri 11am – 4.30pm, 5.30pm – 11pm; Sat 11am – 8pm
5 th – 7 th Oct		Beer Festival, Golcar Central Liberal Club, Church St, Golcar, HD7 4AH Fri 7pm – 11pm; Sat 12noon – 11pm; Sun 12noon – 9pm.
10 th – 13 th Oct		44 th Steel City BF, Kelham Island Ind. Museum, Alma Street, Sheffield, S3 8RY Wed 5pm -11pm; Thu & Fri 12noon – 11pm; Sat 11am – 10pm.
12 th – 13 th Oct		Marsh Beer Festival, Ukrainian Club, 7 Edgerton Rd, Huddersfield, HD1 5RA, (1 mile from Huddersfield town centre). Fri 2pm – 11pm; Sat: 12noon – 11pm
12 th – 13 th Oct		5 th Elland BF, All Saints Church Hall, Saville Road, Elland, HX5 0NH Fri 2pm – 10pm; Sat 12noon – 11pm.
18 th – 21 st Oct		Keighley & Worth Valley Railway Beer & Music Festival. http://kwvr.co.uk/event/2018-beer-music-festival/2018-10-18/

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.



Contact: Mark 07506 385872 or Tom 07854 459042



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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 3rd Sep	POTS Presentation to the Dunkirk, 231 Barnsley Rd. Denby Dale, HD8 8TX for 20.00hr. Minibus from St George's Square at 19.30hr. Names to Branch Secretary.
Mon 17th Sep	Meeting at the Rose & Crown, 132 Knowl Rd, Golcar, HD7 4AN for 20.00hr. Bus 301 at 19.15hr from Huddersfield Bus Station.
Sun 23rd Sep	Yorkshire Cider Pub of the Year (Runner Up) Presentation, The Corner, 5 Market Walk, Huddersfield HD1 2QA for 18.30hr.
Mon 1st Oct	Berry Brow & Armitage Bridge Pub Tour. Bus 310 at 19.07hr from Huddersfield Bus Station. Railway at 19.30hr; Berry Brow Liberal Club 20.15hr; Monkey Club 21.00hr
Fri 12th – 13th Oct	Huddersfield CAMRA Marsh Beer Festival at the Ukrainian Club, Marsh. See Festival File and Out & About sections for details.
Mon 22nd Oct	Meeting at The Swan, Carr Lane, Slaithwaite, HD7 5BQ for 20.00hr. Bus 183 at 19.30hr; 396 at 19.40hr from Bus Station or train at 19.13hr
Mon 12th Nov	Marsh Pub Tour. Bus 371 at 19.25hr from Westgate (W4). Junction 19.30hr; Marsh Conservative Club 20.10hr; Croppers Arms 20.50hr; Marsh Liberal Club 21.30hr.
Mon 19th Nov	Branch AGM & Meeting at the Corner, 5 Market Walk, Huddersfield HD1 2QA for 20.00hr. Members only.

CAMRA Yorkshire Regional Meetings

Sat 8th Sep	Kings Arms, Bolton Road, Silsden, Keighley BD20 0JY for 12.15hr.
Sat 24th Nov	Knowl Club, 17 Knowl Road, Mirfield WF14 8DQ 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 Winter Edition is: 20th November 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

Advertising rates:

Full page £100

½ page £60

¼ page £40

Discounts available for advance payments.

Contact the Treasurer at

perceyp@hotmail.com for details.

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THU 5 – 9PM & FRIDAY 4 – 9PM

SAT & SUN

9.30 – 11.30PM (Breakfast)

12NOON – 6PM (Lunch)

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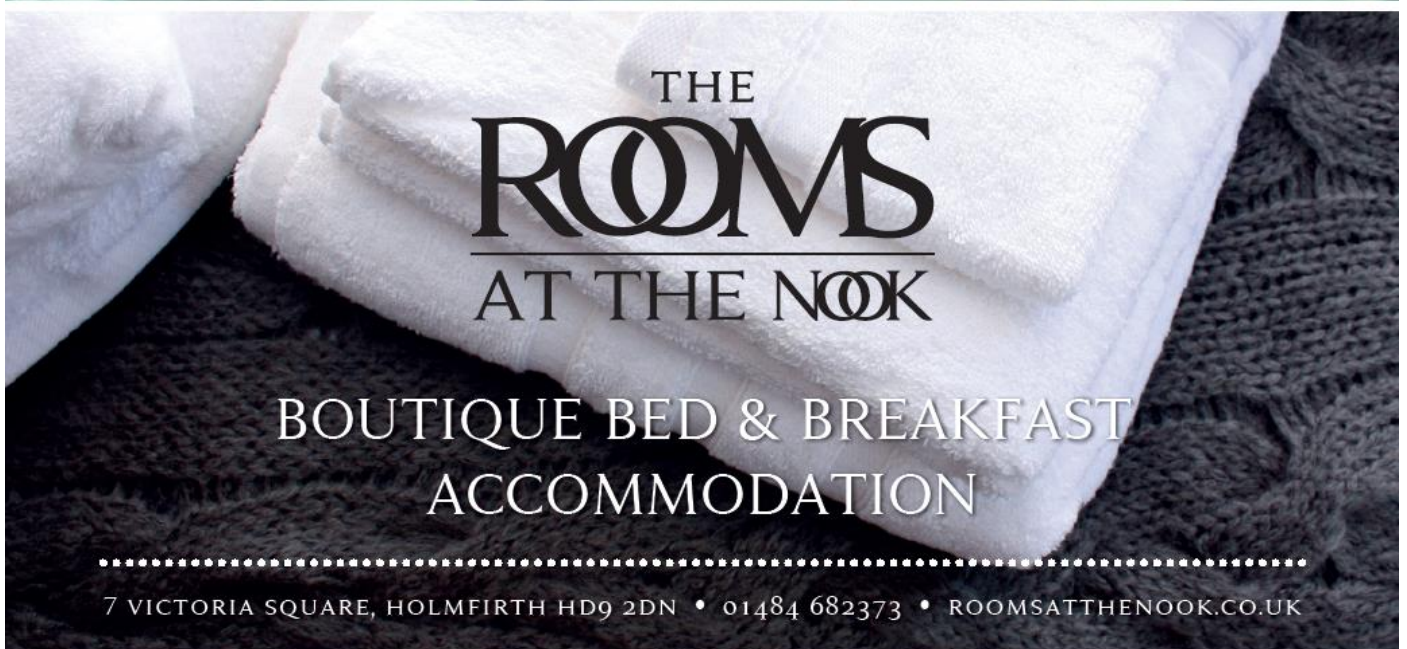
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