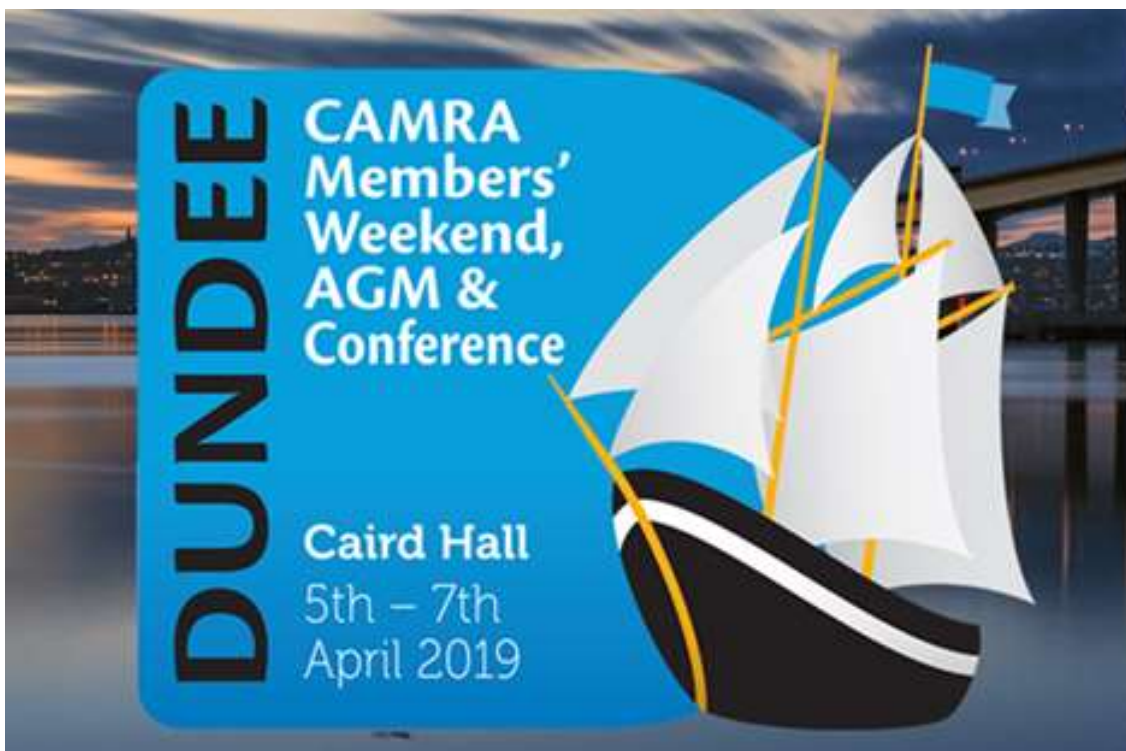


Ale Talk



Open to all CAMRA members
Free to attend



Register at agm.camra.org.uk

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WINTER 2018

The Huddersfield Campaign for Real Ale CAMRA Magazine
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Circulation 2000.

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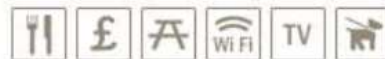
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CAMRA Good Beer Guide

2011 to 2016

Huddersfield CAMRA

AUTUMN Pub of the Season 2019



f the commercial slawit Email: garyholmes88@hotmail.com

3 minutes walk from Slaithwaite Rail Station and near local Bus Routes

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



Armitage Bridge: On a recent visit to the Armitage Bridge (Monkey Club) Club, there was Goose Eye Bitter and Chinook and Conwy Brewery Rampart. The beers were good and well kept.

Berry Brow: The **Railway** has a good selection of beers on handpull. On a recent visit there was Bosun Terrier, Titanic White Star, Milestone Lock Keeper and a few beers from Dunscair brewery. The pub serves a regularly changing selection of beers not normally seen locally. All the beers were on top form. The **Liberal Club** has regular beers are mainly drawn from Marston's portfolio such as Jennings Cumberland and the house beer Berry Brow Parkgate (Marston's) plus a number of guest ales. Recent ones have included Orkney Dark Island, Small World Beers Thunderbridge Stout, Dorking Washington Gold, etc. The **Golden Fleece** is now a Free House and was serving Pennine Ale Storm when last visited..

Denby Dale: The **Dale Inn** is back open again. The new landlord took over in September and the pub is continuing with the regular Thwaites Wainwright and Lancaster Bomber beers. The **Denby Dale Club** has regular Tetley Bitter and Bradfield Farmers Blond and a guest ale. This was North Riding Brewery Mosaic when last visited. The **White Hart** had regular Timothy Taylors Landlord and Sharps Doombur with guests ales Wychwood Hobgoblin Gold and Thwaites White Hart Blonde on a recent visit. Westons Flat Tyre cloudy cider with rhubarb on handpump is a favourite. The **Pie Hall** was reported to be selling Tetley Bitter and Bradfield Farmers Blonde on a recent visit. The **Dunkirk Inn** has been voted the Branch's **Summer Pub of the Season**. The pub serves

Award Voting for Huddersfield Branch Members Only

To be voted upon at the next Branch Meeting at The Paddock Conservative Club, Paddock on Monday 21st January 2019

Huddersfield CAMRA Pub or Club of the Season Winter 2018/19

Nominations: **Boot & Shoe**, Scholes; **Red Lion**, Jackson Bridge;
Netherton & South Crosland Conservative Club, Netherton.

Name of the Pub or Club of the Season: _____

Huddersfield CAMRA Rural Pub of the Year 2019

Nominations: **Dunkirk**, Denby Dale; **Sair Inn**, Linthwaite;
Wills o' Nats, Meltham; **The George Inn**, Upper Denby.

Name of the Pub of the Year: _____

Member's Name: _____ Membership No: _____

Please note that only current Huddersfield Branch members may vote, either in person at the meeting or via the website.

Postal votes are to be sent to: **CAMRA, 38 Springwood Avenue, Huddersfield, HD1 4BH**
Votes must be received no later than **Monday 21st January 2019**



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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. See feature article.

Golcar: The **Scape House** was reported to have Rat brewery White Rat, Bradfield Farmers Blonde, Thwaites Wainwright plus guest ale, and Lilley's cider on handpull. The **Golcar Lily** has Courage Bitter, Thwaites Wainwright and Marston's Pedigree when last visited. The **Commercial**, a Thwaites house, had Wainwright and Thwaites Draught Bitter as regular beers. The **Rose & Crown** has a new manager following the departure of Jonny and Shell in September. The pub is selling beers from Empire brewing with Bradfields Farmers Blonde plus Timothy Taylors Landlord as guests. The **Golcar Central Liberal Club** had a very successful mini beer festival recently with a mixture of local beers and Greene King speciality beers, some of which are not normally seen in the free trade. The beer quality was very good. Normally, the Club has Wells Bombardier and a guest which was Greene King Golden Hen. The **Rising Sun** had Timothy Taylors Boltmaker, Bradfield Farmers Blonde and Moorhouses White Witch when last visited. **Junction One** was reported to be serving Bradfield's Farmers Blonde and Farmers Ale plus Pennine Trespass when last visited.

Grange Moor: The **Blacksmiths Arms** was reported to be serving Courage directors and Marston's Pedigree when last visited.

Hade Edge: Ian Roberts and Sheila Sutton of the Nook Brewhouse have recently purchased The **Algy Arms** (formally known as **The Bay Horse**) at Hade Edge. An extensive refurbishment project has already begun with plans to open out and extend the current pub layout to accommodate more seating for diners and take advantage of the stunning views of the Pennines. A larger horseshoe bar is planned which, will of course, serve an extensive range of the Nook Brewhouse's ales with Yorkshire character. The current timescale aims to open the pub to the public again in next spring with the addition of en-suite guest rooms later in 2019.

Hepworth: The **Butchers Arms** is reported to have been bought from Enterprise free of tie.

Holmfirth: **The Nook** is launching special Christmas packs of its long awaited NOO1K bottle conditioned beer from its 1000th brew earlier this year. This is worth putting down and will mature allowing the subtle flavours to develop. The **Elephant & Castle** is reported to be selling Tetley Bitter, Sharps Atlantic and Sea Fury, Elland White Prussian guest ales. The **Shoulder of Mutton** was selling Adnams Ghostship when last visited. The **Y Bar** was reported to be selling Bradfield Farmers Blonde and Black Sheep Bitter. Old Bridge has Tetley Bitter, Black Sheep Baa Baa with guests from Moorhouses and Pennine breweries. The Post card has regular Leeds Pale, Ossett Blonde, Greene King IPA and guest ales – which was Cameron's Strongarm on a recent visit.

Honley: **The Kräftly** (previously known as the **Krafty Kettle**), craft ale and Gin bar, has expanded into the former chip shop next door, giving customers more room to sit and enjoy the beers. The old bar area has been converted in new toilet facilities and a new bar built in the new annex. It has an 'outback' feel with corrugated iron and timber lined walls. The bar now has 9 keg lines and 2 cask line, one of which is Thwaites Wainwright. On a recent visit the beers were from Wilde Child, Shiny, Castle Rock, Black Iris, Roosters, Cloudwater and one from the new craft brewery from Penistone, the **White Faced Beer Co**. The bar is also an outlet for the new Hepworth based brewery, **Lazy Turtle Brewing Co**. Both new breweries are planning a Tap Takeover (4 each) starting Monday 3rd December. Later in January, there will be a Meet the Brewer event with the guys from Three Fiends on the 20th January. **The Summer Wine Brewing Co**. is 10 years old this November. A night of celebration took place at the **SWB Tap** on Saturday 24th November with copious amounts beer, live music and street food. It was a good night.

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.

Kirkheaton: Long time landlady, Jane Robson, has left the **Yeaton Cask**. It is understood that new licensees have taken over and will continue to run it as a real ale pub. The **Kirkheaton Conservative Club** next door has real ale and has increased its range of beers from 1 to 3.

Lindley: The **Bay Horse** is open again under new managers following recent closure.



KING'S HEAD

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Bank Holiday Mondays
12.00pm - 10.30pm

Local cider producer **Udders Orchard** has obtained premises at 70a Acre Street, near to Hadfields Bakers. Called the **Cider Mill**, there will be an open evening on Saturday 15th December from 2pm to 11pm. Other open days are planned throughout the year. The cider will also be available in the T-Pee in St Georges Square over Christmas.

Linthwaite: **The Sair** launched the re-brew of the legendary Ginger Beer on Saturday 13th October to celebrate the passing of former landlord, Ron Crabtree, two years ago. We understand it has had to be re-brewed for a second time due to the popularity of the beer and selling out.

Lockwood: The **Shoulder of Mutton** was reported to be serving Tetley Bitter, Abbeydale Matins, Timothy Taylors Boltmaker, Dark Star Hophead, Oakham Inferno when last visited. The pub regularly has beers from Bradfield, Moorhouses and Thornbridge and serves La Cantina Cider. The **Lockwood & Salford Conservative Club** has regular Tetley Bitter plus two guests from locally sourced breweries such as Ossett, Mallinsons and York.

Longwood: The **Longwood Bowling Club** has 2 handpulls serving guest ales from local breweries. Recently this included Mallinson's Jester and Milltown Tigers Tail both of which were on excellent form. The club also one of the cheapest pool tables in the area at 20p per game. The **Dusty Miller** recently received 100% Cask Marque accreditation on a recent visit, confirming that a good pint is delivered on the bar. The pub had Milltown Platinum Blond, Black Jack and SPUD, Theakston Bitter, Timothy Taylor Landlord, Brass Castle Session Ale when last visited.

Marsden: There is a new shop in Peel Street, **Amare** selling bottled beers. These include a selection of beers ranging from Weird Beard, Three Fiends, Empire and Tom Wood plus others. The **New Inn** has regular Bradfield Farmers Blond, Thwaites Wainwright, Black Sheep Bitter and Hetton brewery Hetton Pale. The **Swan** (Thwaites house) is reported to have another new landlord. The **Riverhead Brewery Tap** was recently presented with a special award by the Branch for achieving 10 consecutive years in the CAMRA Good Beer Guide 2009 to 2018. This is a remarkable feat considering the Branch only has 15 entries in the Guide compared with other branches in Yorkshire. The **Puleside WMC**, aka **The Cot** on Old Mount Road, has two regular handpulls but on occasions three, one serving Black Sheep Bitter with the other two having a light bitter and the other a stout or porter. The lighter guest bitters have included Dancing Duck Ay Up, Bradfield Farmers Blonde, Woodforde's Wherry along with Nook Baby Blonde and Mill Town Tiger's Tail. A popular dark beer at present is Mill Town's Black Jack Porter 4.5% which will feature regularly over the winter months. Why not call in for a well-earned drink on a Sunday afternoon after a stroll up Old Mount Road or a walk around the hills of Marsden - both offer far reaching views of the valley on a clear day. Sunday opening hours are 12 noon til 5.00 pm.

Marsh: The **Junction** has re-opened and has new tenants Jenny and Mark who hail from Leversedge. There are four handpulls in use and on a recent visit there was 2 Purity beers Mad Goose and Bunny Hop and a Robinson's beer. The **Conservative Club** in Abb Street aka the **Marsh Club** has two handpulls serving real ale, though during the week this may be reduced to just one. The beer was Black Sheep Bitter when last visited and the quality was very good. There is a selection of bottled beers from independent breweries also available. The club has two snooker tables and room upstairs for function hire. The landlord of the **Croppers Arms**, Nigel Saxton, is retiring after 30 years at the pub. He took over the lease in November 1988 when it was a Wilson's pub. Now he is finally hanging up his pint pot and we understand a couple who are regulars will be taking on the lease. The pub has 3 handpulls and was serving Bradfield Farmers Blonde, Sharp's Doambar and Black Sheep Holy Grail when last visited. The Croppers also does food and accommodation and is famous for its floral displays. The **Marsh Liberal Club** has 4 handpulls serving regular Timothy Taylors Boltmaker and Copper Dragon Golden Pippin with guest ales White Rat and Mallinson's Ella. The club has snooker tablets and a bowling green.

Meltham: The beer range at the **Waggon & Horses** changes regular and can include beers from Timothy Taylors, Fullers, Thwaites, and Bradfield plus guests. Last month, saw a Timothy Taylors Tap Takeover featuring Landlord, Boltmaker, Golden Best and the new speciality beers 1858, Poulter's Porter and Cook Lane on handpull. The beers were on top form and helped with a spot of supper. The **Liberal Club** has regular cask Tetley Bitter and Bradfield Farmers Blond and guests such as Ruddles Best and Old Speckled Hen. The **Swan** has Tetley Bitter and Bradfield Framers Blonde as regular beers with the good dark mild, Bosun's Tell No Tales. Across the road is the

Fox Hole. This small café bar does excellent food and also sells Three Fiends bottles and beers on Tap. These were Punch Drunk and Misfit when sampled. **The Victoria Park** also had Tetley Bitter on handpull along with Miltowns SPUD, a wonderful session pale ale. The guest ale changes regularly and it supports local breweries. **Durker Roods** hotel has permanent Uncle Monkey beers on the bar.

Outlane: The **Commercial** has two handpulls on the bar serving Bradfield Farmers Blonde and occasionally, Timothy Taylors Landlord. Sometimes it is a guest ale. The **Outlane Golf club** has two handpulls usually serving Timothy Taylors beers plus a guest. The **Bowling Club** has different guest beers each week and these are well kept. Recent ones have included Theakston's Golden Fleece, Elland and Saltaire beers. The **Waggon & Horses** has permanent Bradfield Farmers Blonde plus guests. These have included Brewsters Decadence, Yorkshire Gold and even Magic Rock Ringmaster. The **Swan** has Bradfield Farmers Blonde, Copper Dragon Golden Pippin, Thwaites Wainwright and Lancaster Bomber as regulars with guest ales.

Skelmanthorpe: The **Tipsy Cow** microbar is now open on Commercial Road. It has limited opening hours, opening from 4pm to 11pm on Wednesday and Thursday, from 2pm on Friday and Saturday and Sunday. It sells a range of craft ales, gins, cocktails, ciders and fruit beers.

Slaithwaite: The **Senatura** (formerly **Sleighty Sports Bar**) is reported to have no real ale. The **Little Bridge** has not had any real ale on during the Summer. Hopefully a temporary absence. The **Shoulder of Mutton** serves good beer and had Bradfield Farmers Blonde, Marstons 60°, Thwaites Lancaster Bomber and the house beer Slaughtered Lamb when last visited. The **Commercial** recently hosted the **Lion's Moonraker Beer Festival** at the pub helping to raise nearly £2,500 for local charity. The Commercial has also been voted the branch's Autumn Pub of the Season. Well done Gary and all the bar staff in winning this award. The bar is the unofficial brewery tap for locally based Empire Brewing and regularly stocks their beers plus guest ales. The pork pies are excellent. Further along Carr Lane, **Om is where the Heart is** has a house beer brewed by Three Fiends called Freedom. This is a 4% abv hazy blonde, mandarin, orangey and melon flavoured pale ale, only available on Tap. **The Swan** has a good range of beers. There are two house beers Swan White and Swan Black and guests from various regional and local brewers. The pub interior is an interesting inter-wars refurbishment with reclaimed bar and fittings worth visiting for the décor alone.

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** is selling Bradfield Farmers Blonde and Yorkshire Bitter, Mallinson's Citra and Phoenix Royal Oak. Real Cider is no longer available.

Huddersfield CAMRA Branch Annual General Meeting

At the AGM held at The Corner, Huddersfield on the 19th November, the new Branch officers are:

Chairman – Neil Kelly (interim 6 months) **NEW**

Secretary – Alex Barlow

Treasurer – Andrew Whelan

Branch Contact – Bob Tomlinson

Membership Secretary – Neil Kelly

Social Secretary – Carol & Nigel Fox **NEW**

Pubs Officer – Geoff Wignall

Ale Talk Editor – Bob Tomlinson

Cider Representative – Andrew Whelan **NEW**

LocAle Officer – Jan Speight

Web Master – Mark Davies

MP Liason Officers – Mark Davies, Alex Barlow

Festival chairman – TBA

Young Members Officer – position vacant

Beer Tasting Co-ordinator – position vacant

Summer Pub of the Season

Huddersfield CAMRA's Summer Pub of the Season has been named as The Dunkirk at Denby Dale. At a time when pubs are closing, this rural pub is bucking the trend and is a vital part of the local community. This is the Dunkirk's first CAMRA award which is made in recognition of the quality of its real ales, good food, community focus and support for local brewers.

Earlier this year The Dunkirk was named as one of 18 finalists in the Welcome to Yorkshire's search for the county's best pub. It saw off stiff competition from 800 nominations to emerge on the short list which brought it to the attention of many of the areas pub-goers. Since then the Dunkirk has become a popular 'must visit' pub due to its range of real ales from local micro-breweries, impressive Yorkshire gin list and locally-sourced produce on its food menu.

However, things could have been different. When a group of four friends found out the Dunkirk Inn was closing down and 'For Sale' in December 2015, they decided not to let this community asset go without a fight. David Kernahan, Toby Foster, James Hampshire and Mark Ronan made a pact and finally bought the pub freehold in May 2016, saving it from being turned into houses. It then took a further 18 month period of renovation to turn it into the pub it is today.

Walls have been taken out to create a welcoming open plan bar and dining area, a new kitchen built, a function room created and a roof terrace has been erected. Added to that, there is a new snug and luxury toilets, stone built fireplace with stove fire and outside seating areas to the front and back of the building.

The pub is managed by Hanna Reilly, who is very enthusiast about her real ales and food. The bar area is spacious, clean and modern. It supports 8 handpulls, serving 7 ever-changing beers from local breweries such as Small World Beers, Magic Rock, Ilkley, Bradfield, Timothy Taylors, Rat beers and a cider on handpull from Lillleys. The chalk board above the fire lists the cask and keg beers available.

Food is served every day and during the evening. The menu has a great selection of meals to suit all tastes with vegetarian options too.

The pub is dog friendly and quiz night is Thursday evening from 9pm.



Hanna Reilly, manageress, 2nd left with her award with Mark Davies, Branch Chairman, middle, with the owners of the Dunkirk

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10 Years in the CAMRA Good Beer Guide 2009 - 2018

This year one of Marsden's best loved and popular pubs, the Riverhead Brewery Tap, celebrates 10 consecutive years in the CAMRA Good Beer Guide from 2009 to 2018. With the current climate of pub closures and changes of ownership, this is an incredible achievement which the Branch is particularly proud to acknowledge. Previously, it had achieved 8 consecutive years from 1998 to 2005 under the original owner until it was sold in 2006 to the current owners, Ossett. Over the years the pub has received numerous CAMRA awards, including 'Pub of the Season' awards for the quality and high standard of its award winning beers.

The Riverhead Brewery Tap, situated on the corner of Peel Street and Argyll Street, first opened in 1995 as an independent pub and brewery following conversion from a local grocers shop. The brewpub was later sold and became part of the Ossett brewery estate. It retained its small brewery and core range of beers all named after local reservoirs, with the strength of the beer directly relating to the height of the reservoir above sea level. For example, they range from Butterley Bitter at 3.8% abv (lowest) to Redbrook Premium at 5.5% abv (highest).

The pub has a welcoming appeal with wooden floor boards, stove fire, bench seating and small areas with tables and chairs, and pictures of the local history adorning the walls. The bar has 10 hand pumps serving 4 Riverhead beers brewed on-site, 2 Ossett beers and 4 guest ales, the latter can include Rat beers or Fernandes beers from the other two Ossett brewpubs. A dark beer is almost always available with occasionally a cider.

The 2 barrel microbrewery is housed downstairs in the cellar and is visible from the bar. With small brew lengths, it produces a wide range of beer styles with a local connection, including many one-off limited edition brews. These include the annual Cuckoo Bitter for Marsden Cuckoo Day and Jazz Bitter for the famous Jazz Festival in October. Typically, the brewery brews five different beers each week, the majority are sold through the pub but a small amount goes to beer festivals and the free trade.

The building was refurbished in 2017 and has an upstairs dining area where food is served from Wednesday to Friday from 12noon to 3pm and from 5pm to 9pm, Saturday from 12noon to 9pm and Sunday 12noon to 7pm. Hot and cold food is served regularly with all dishes freshly prepared on site. Vegetarian options are available. A private room, The Bank Room, with a capacity of 35, is also available for private gatherings, etc. Quiz night is Tuesday evening, starting at 9pm.



Jayne Hayley, Manageress, with her Award certificate flanked by Richard Armitage, Brewer, on the left and Mark Davies, Branch Chairman, on the right.



Mark Davies, Branch Chairman (left) hands over cheque to Emma Greenough, organiser for The Welcome Centre (right)

The Marsh Blues Club in association with the Huddersfield CAMRA branch recently held a beer festival at the Ukranian Club in Marsh. Through the generosity of the festival goers and music lovers, the beer festival raised £432.94 for the event's charity, **The Welcome Centre**. Former Branch Chairman, Mark Davies, was able to present Emma Greenough of the local charity with a cheque at the December meeting at the Shoulder of Mutton in Lockwood. Well done to all those who contributed to this worthy cause.

The Welcome Centre is an independent charity. We help local families and individuals in crisis with food, toiletries and other essential items. We also provide advocacy, guidance, and support to address underlying issues.

Our aim is simple. To improve the quality of life of individuals and families experiencing extreme disadvantage in our local community by providing practical support.

Thanks to the generosity of our community last year we gave out 12,355 crisis packs, of which 7749 were food packs

The logo for Fox & Goose Co-operative Pub, featuring a stylized fox and goose in purple above the text 'FOX & GOOSE CO-OPERATIVE PUB'.

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Pressing Issues



Welcome to the winter edition of Pressing Issues.

The Beer & Cider Academy, part of the Institute of Brewing and Distilling, has accredited the UK's first pommeliers, the cider equivalent of the beer sommelier. Two years in the planning, the pommelier qualification is the first of its kind in the world and is part of a drive to elevate the status of cider and put it on a par with wine and beer.

This year, the first four pommeliers qualified. The candidates had to pass written courses, a viva examination including blind tasting and fault analysis, food and cider matching, as well as learning the language and styles of cider and perry before qualifying.

The former Imbibe Drinks Educator of the Year, Jane Peyton, was the first pommelier to be accredited. She was followed by Karol Ostaszewski, Jonathan Kaye and Samantha Walters.

With the range of ciders and perries now available, it has sparked a demand for people who can speak with authority and passion about them. Cider has long been misunderstood as a category and must be considered like wine or beer. This accreditation gives the pommelier a deep understanding of all aspects of cider and the ability to promote it in a wider market place.

Apple Day is an annual celebration, held in October, of apples and orchards and is celebrated mainly in the United Kingdom. The **Apple Day** concept was started by Common Ground in 1990 and the first Apple day was in Covent Garden, London, on the 21st October that year.

Common Ground aims to promote the physical, cultural and genetic diversity of apples by linking particular apples with their place of origin and recognising and conserving orchards for their contribution to local distinctiveness.

Apple day events can be large or small, with apple games, cooking demonstrations, apple identification, and juice and cider production. They are a fun family day out where we learn about apples (and pears). Locally, both our main cider producers Pure North and Udders Orchard hold special events in October to promote Apple Day.

The Lindley Apple Day organisers Dave Kendall-Smith (Udders Orchard) and Marie-Claire Micuta (Huddersfield University) are local residents of Lindley and have held the event for the last 6 years, celebrating the apple with a variety of themed activities suitable for all the family.

The event was held on Saturday 20th October with the epi-centre in the community garden beside the Lindley Tap pub. There was apple pressing with residents invited to bring spare apples along and to make juice, apple tasting, an apple themed trail, apple bobbing and an ugly apple competition. There was also a display of apples collected from around Huddersfield. Local Lindley businesses joined in the fun with apple themed window displays. Lindley Fine Wines stocked bottles of Udders Orchard cider and the Lindley Tap pub had apple and pork sandwiches.

Normally Pure North holds its Apple Day around the 6th October each year but unfortunately, due to unforeseen circumstances i.e. a horrendous weather forecast predicted for the weekend, it was cancelled at short notice. The event is organised by Rob North at the orchard at Deanhouse with apple themed games, food and drinks, music and guided trips around the orchards, and demonstration of apple pressing. Previous events have been highly educational.

The highlight of this year's event was a special Slovakian cider prepared for the event called **Burcak**. This is an eastern European term for the first brew of wine but can also be used for cider. The Burcak is prepared from freshly squeezed apples, in this particular case non-cider apples, and the juice allowed to ferment for just a few days. The fermentation starts about 7 days after first pressing. The fermenting juice is sweet and sugary, cloudy and low in alcohol (2 to 5% abv). Because it is still fermenting, burcak has to be drunk very quickly within a few days of the start of the fermentation. It is very refreshing and moreish.

The apples used in Rob's Burcak were Ribston Pippin – a Yorkshire apple, Bloody Ploughman – a Scottish eating apple and Egremont Russett – a Kent apple. The burcak was estimated to be about 4% abv and was given away free to visitors to the cancelled event.

Just in case you didn't know, **the Corner**, off Market Walk in Huddersfield was recently presented with a Runner Up award for the **Yorkshire Regional Cider Pub of the Year 2018**. Well done Sam and all the staff. Please do support any pub/club or outlet selling real cider.

Local Cider News

Udders Orchard has moved to new premises at 70a Acre Street in Lindley called the Cider Mill. There is an Open evening on Saturday 15th December from 2pm till 11pm when cider will be available for tasting and gift packs on sale. Other open days throughout the year are planned. The output of the business has increased to 7000 litres this year thanks to the new press. Single variety ciders such as Discovery, Katy and Bramley Cider will be available next year, also a single variety perry, Norton Butt. Cider will be on sale in the teepee in St George's square all Christmas.

Pure North has just produced a Quince cider (4.0% abv) and a Blackberry cider from our own fruit which is currently on sale at the Corner Bar and the Sportsman. The Quince Cider is amber coloured, still with mild carbonation. It has an initial sweetness reminiscent of fruity jam with a degree of tartness due to the tannin followed by a moderate to low dryness. It is a wonderful festive drink. This year's harvest was been very productive with our main cider apple orchard yielding some 17 tonnes of fruit.

Small Independent Cider Makers (SICA)

Good news for all small cider makers, in the form of a new association in the UK, which is working with the EU and our government on cider duty.

The Small Independent Cider Makers (SICA).

First of all they have arrived at a definition of craft cider. Second they have worked with the EU to give cider a separate definition under the tax law. The net effect is that it is hoped more people will start making cider (much as has happened in the real ale area where tax relief has kicked off many new breweries) and also encourage producers to make the next steps in expanding their business.

SICA will ensure cider drinkers will be enjoying the real thing. I.e: pressed, fermented apple or perry juice. If you are looking for cider that meets these requirements look out for the badge, if you are a craft cider maker become a member.

SICA'S 90% minimum juice standard

We believe that cider and perry should be made from fresh juice, not from concentrate. We are the first association of cidemakers to offer a National Quality Mark of there being at least 90% fresh apple juice in ciders and at least 90% fresh pear juice in perries. This translates into the highest quality drinks with a fascinating range and depth of flavours.

The Aims of the Association are:

- To campaign for a fair system of duty and other government regulations, so that they properly recognise the unique nature, difficulties and costs of producing cider & perry from fresh pressed UK grown apples and pears.
- To support the liberty from HMRC registration enjoyed by cider & perry micro-producers making less than 70hl of cider or perry a year.

- To promote the manufacture of cider and perry from the juice of fresh pressed UK grown apples and pears.
- To establish and maintain a cider and perry Quality Mark that will assist producers in marketing their qualifying products.
- To provide a forum enabling the exchange of ideas, the updating of information and knowledge and encouraging the discussion of non-commercial matters relating to cider & perry.
- To promote co-operation between members and with other associations and organizations in which there are mutual interests and benefits.
- To promote the preservation and maintenance of orchards and to make links with orchard groups and societies for the mutual benefit of our members

We believe that the best cider and perry is made from fresh juice, not from concentrate.

Unfortunately it is not always easy for a consumer to sort their way through the marketing speak to find out what a product is really made from. Many consumers don't realise that the legal requirement for juice in cider or perry is only 35%

To help consumers choose the products they like, we have developed a National Quality Mark for cider. It is the first of its kind to guarantee a consumer that the cider or perry they buy is made to the highest standard with a MINIMUM of 90% fermented fresh juice in the finished cider or perry.

You might ask 'why it isn't 100% fresh juice?' Unfortunately, unless a cidemaker is going to hand dry every apple after washing, and wipe dry the inside of every barrel, you couldn't truthfully say 100%.

There are also limits to what can be proven, particularly by small craft products without expensive laboratories, there really isn't a reliable way to measure the difference between say, 98% and 99%.

If our claim wasn't to be an empty one there needs to be firm evidence to support what is said. So we decided that MINIMUM 90% was an honest claim that we could back up with proof and have a certified Quality Mark that is externally audited to show that this claim is true.

Can your cider say this?



If so, join SICA

Follow them on Twitter. Small Independent Cidermakers Association @SICACider



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Autumn Pub of the Season

The Commercial at Slaithwaite has been voted the Huddersfield CAMRA Branch's Autumn Pub of the Season. It's not difficult to see why, as the award is made primarily in recognition of the quality and promotion of real ale, the pub's community focus and its support for local brewers and producers. The Commercial has won this award on more than one occasion and has been listed in the CAMRA Good Beer Guide over the years.

Situated in the centre of the village, this popular Free House is the unofficial brewery tap for Empire Brewing and an essential stop over on the Trans-Pennine Real Ale trail. It offers keenly priced house mild at £2.20 a pint and bitter brewed by the local Empire brewery, a good range of guest beers and a real cider on handpull.

The pub is managed by Gary Holmes, who maintains a good cellar and is very enthusiastic about his beers. The bar supports 8 handpumps and a handpulled cider, often from Lilleys or Pure North. There is always a dark mild, Moonraker Mild, and a house beer, Commerciale from the local brewer, Empire Brewing. The remaining 6 handpumps are devoted to ever-changing guest ales from local and regional breweries. A chalk board above the bar lists the prices and cask beers available.

Some of the original interior walls have been taken out to create a welcoming open plan bar while still retaining seating areas to the right and left of the entrance. There is a small area behind the bar with SKY and BT sports on two screens. On Sunday evening from 8pm, the pub hosts Texas Hold'em Poker. Upstairs there is a pool table and small function room. Outside, in front of the pub, there is a roadside drinking area and a small beer garden to the rear of the building.

The Commercial is about 3 minutes' walk from Slaithwaite Railway station and close to local bus routes. The pub is dog friendly and welcomes walkers, bikers and considerate Ale Trailers. Pie and peas are available Friday and Saturday and the local pork pies are to die for!



Gary Holmes, Licensee (left) accepting his Pub of the Season Award from Neil Kelly, new Branch Chairman (right)

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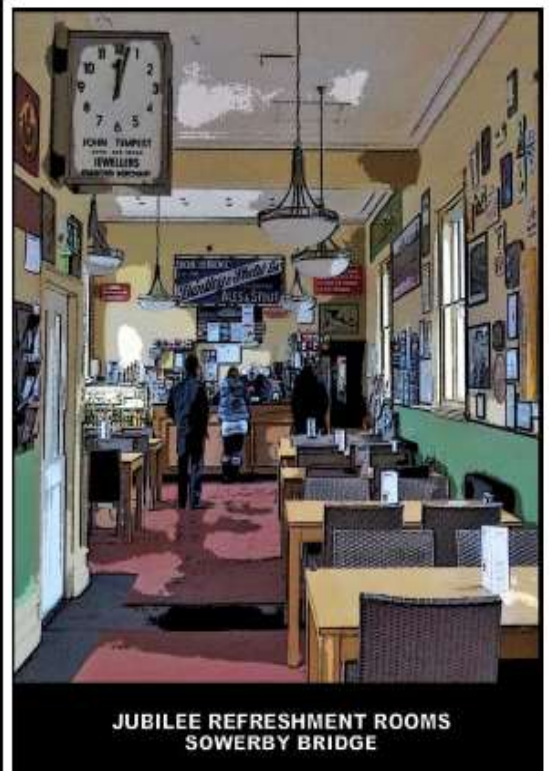
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LocAle Brewing

Having just lost two of our local breweries, we are now blessed with three new ones. The first one is the **Lazy Turtle Brewing Co.** which is based in Hepworth, Holmfirth and started commercially brewing in June on a part-time basis. The second one is **Zapato Brewery Ltd** which moved into premises at the Holme Mills, West Slaithwaite in October and should now be commercially brewing. The third brewery is an established brewery, **Bosun Brewing Co.**, which moved in November from Horbury in Wakefield to Prospect Street in Huddersfield. A fourth brewery, while strictly not in the Huddersfield licensing district but which is making in-roads locally, is the **Whitefaced Brew Co.** based in Penistone. Each one brings a new dimension to the local real ale scene with cask, bottles and key keg. Who says it never rains but it pours?

Beer Ink Brewing Co. Tel: 07885 676711

The next beer in the single hop variety (SHV) series is Galaxy Pale Ale (3.8% abv) brewed with Australian Galaxy hops. This gives it a passionfruit / peaches type flavour and is well suited to pale ales. The beer was unfiltered and cloudy.

Raspberry Superstitious (4.2% abv) is a raspberry sour and is one of the berry variants in the Berry Superstitious range. Also, on a similar theme was On the Razz (8.1% abv), brewed in collaboration with Wilde Child brewery. This was a raspberry milkshake Imperial stout, a dark rich smooth raspberry flavoured beer.

Ryan has brewed a wonderful dry Irish stout called Oxymoron (5.0% abv). He has also collaborated with the Doorstep brewing Co., Maude the coffee roasters and Arcade craft beer bar to produce Maude the merrier (8.8% abv). It is described as a coffee and maple pancake stout or a 'Canadian breakfast stout.'

On the festival scene, Raspberry Superstitious (4.2% abv) featured at the recent Calderdale beer festival; Starbeer (8.5% abv) the Imperial Peanut Butter, Caramel and Chocolate Stout, was chosen for the Sheffield and Slaithwaite Moonrakers beer festivals.

Bosun Brewing Co. Tel: 01484 412300, 07513 112188

Following some changes at the brewery, Bosun's brewery has moved from Horbury in Wakefield to Huddersfield. Located in the former Louis France premises in Prospect Street by the Fire station, the 10 barrel plant is up and running in the new unit. A visitor centre and bottle shop is planned and the brewery has a large function room for meetings. Grahame Snr has already started to brew and the beers are expected before Christmas.

There is a core range of 6 beers; Down the Hatch (4.0% abv), a blonde beer; Blonde (3.9% abv) brewed with NZ hops; Maiden Voyage (3.9% abv), a brown ale; King Neptune (4.3% abv); Tell No Tales (3.8% abv), a dark mild; and IPA (5.6% abv). Seasonal ales are also available. One of the best-selling beers is Huddersfield Terrier (4.0% abv), a premier blonde ale for Huddersfield Town football team. This is available at the Vulcan and Roobarb in Town.

Briggs Signature Ales. Tel: 07427 668004

Nick has now started to produce Northern Soul (3.9% abv) in key keg and it has been on sale at the Corner in Huddersfield. It is a pale ale with a citrus flavour and zesty aroma resulting from American hops.

Empire Brewing. Tel: 01484 847343, 07966 592276

You can't have failed to notice that the Empire pumpclips have changed from a mundane to a more eye-catching style with amusing caricatures. The beers are just as good as ever but the pumpclips are selling the beers. Check out the Commercial at Slaithwaite, the unofficial brewery tap, for Empire beers.

On the local festival scene both Moonraker Mild (3.8% abv) and Rum Porter (4.7% abv) featured at the recent Slaithwaite Moonraker beer festival. Jonah (4.3% abv), Golden Warrior (3.8% abv) and I love APA (3.9% abv) starred at the Colne Valley Scout beer festival. Ahtanum (4.3% abv) and Fakir (3.7% abv) were chosen for the Huddersfield Beer Festival at the Ukrainian Club.

Lazy Turtle Brewing Co. Tel: 01484 680589, 07590 532880

The Lazy Turtle brewing company is the brain child of Dave Bore who has been brewing beer as a hobby for many years. Two years ago, he decided that he would go one step further and start a commercial brewery. He built a small brewhouse and in June Dave started to brew commercially on a part time basis.

The beers have been developed from home recipes and honed with feedback from samples given out to discerning friends. Currently, Dave is bottling most of the beers with some key kegs. A Tap Takeover is planned in early December at the Kräftý in Honley.

The core beer range is currently: Castaway Blonde Ale (4.8% abv); Dark Ruby Ale 4.8% abv); Riptide IPA (5.0% abv); Crimson Tide Raspberry IPA (7.0% abv); Red Mosaic IPA (5.2% abv); and Triple Chocolate Stout (4.4% abv).

There are a few specials which include: Citrus Gold IPA (5.0% abv); Mandarine Pale ale (5.5% abv); Chocolate Orange Stout (7.0% abv); Citra Mosaic IPA (5.5% abv) and Rye IPA (5.2% abv). A Saison has been produced for Christmas and comes in a 750ml corked and wired Prosecco bottle. Limited quantities are available. Bottles are available from the brewery.

Linfít Brewery Tel: 01484 842370

To commemorate Ron Crabtree’s passing two years ago, the legendary Ginger Beer (4.2% abv) has been resurrected after an absence of many years or decades. The original version was based on the Linfít Bitter with added ginger. This time it has been based on the Gold Medal recipe. An initial brew length of 5 barrels was produced and launched on Saturday 13th October. So successful was it that it has had to be brewed again. The second batch has been tweaked with more added ginger to give it a more fiery snap – at the customers’ request!



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The Old Boilerhouse, Unit 33, Upper Mills, Slaithwaite, Huddersfield. HD7 5HA

Lord's Brewing Co. Tel: 07976 974162

The latest new beer is Amaro Joe Coffee Beer (5.7% abv). This is a pale ale brewed in collaboration with Bean Brothers with a taste and finish of white coffee. It is brewed using cold brewed organic Ethiopian Amaro Gayo coffee, a natural coffee exported by Asnakech Thomas, Ethiopia's only female miller and exporter. The beer does contain lactose for that milky taste.

Midnight Ramble (3.6% abv), a dark mild is the latest in the new 'Brewers Series' of beers.

The brewery is holding Christmas dinners with a difference at the Mule Room in December. 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, Amaro Joe (5.7% abv) and Saltergate Wraith (4.3% abv) both featured at the Star beer festival and at the recent Huddersfield Beer Festival at the Ukrainian Club.

Magic Rock. Tel: 01484 649823

The latest round of collaboration beers include: Zenne Like (6.5% abv), a Belgian style IPA brewed with De La Senne brewery in Brussels; Fridge Life (7.0% abv), a DDH IPA brewed with Finback Brewery, New York; Wave Project (5.2% abv), a DDH session IPA hopped with Mandarina Bavaria, Lemon drop, Chinook and Citra hops and brewed with Humble Sea Brewing from Santa Cruz, California; Guavarita Vice (4.7% abv) a lychee and Thai basil Berliner Weisse brewed with Collective Arts craft brewers from Ontario, Canada; Yeah Yeah Yeah (6.5% abv), a DDH Brut IPA brewed with Wylam brewery from Newcastle; Lil Soleil (5.8% abv), a grapefruit and pineapple Brut IPA brewed with People like Us brewery from Skippinge, Denmark; and Sinister (7.4% abv), a Baltic Porter with plum puree and cocoa nibs brewed with DEYA Brewing Co. from Cheltenham.

Other recent beers have included: Bravado (4.1% abv), a session IPA dry hopped with Simcoe and Citra; Dry & Bitter Raspberry Sour Ale (5.5% abv), a raspberry sour with hints of lemon and citrus; Trash Free Trail Ale (3.9% abv) a supernatural session IPA; Ringmaster Citra (3.9% abv); and Common Grounds Nitro (5.4% abv), a triple coffee porter dispensed with 70% Nitrogen gas to give a smooth taste like a latte.

On the festival front, Hat Trick (3.7% abv) and Ringmaster featured at the Colne Valley Scout festival at Milnsbridge and Hat Trick and Rapture (4.6% abv) at Sheffield Beer Festival

Mallinsons Brewing Company. Tel: 01484 654301

The latest new beer in the single hop series is Barbe Rouge (4.0% abv), brewed using French Barbe Rouge hops. This is a golden blonde ale with aromatic hints of summer fruits with subtle hints of strawberries. The keg version is 4.1% abv. Also new is Idaho 7 (4.0% abv) brewed with Idaho 7 hops from the USA. This has hints of papaya with a sweet resinous bitter tone with hints of grapefruit and tropical notes.

In the dual hopped series there is Azacca Chinook (4.2% abv), brewed using both Azacca and Chinook hops. The beer is pale blonde with resin and pine aromas. In the new Double Dry Hopped (DDH) series there is DDH (5.0% abv) dry hopped with centennial and Columbus hops. In the Triple hopped series there is Mozacules (4.4% abv), brewed with Herkules for bitterness and Azacca and Mosaic for aroma.

Other new beers include: Fruit Goose (6.5% abv), a fruity keg version of the Spruce Goose brewed using all US hops; Oblivious (4.5% abv), a blonde ale with soft fruity aromas and hoppy bitter notes; Visitors (4.1% abv), a blond ale with a floral hop aroma from Cascade hops; Atramette (4.5% abv) a golden pale ale with grapefruit and lemon aromas and resinous citrus flavours; Eagle (4.2% abv), a golden ale brewed with Amarillo and Cascade hops giving it orange and lemon aromas; Rock & Roll & Brew (4.3% abv); Pilsner (5.3% abv), a European pilsner lager; and Pilsner Cascade Centennial (5.0% abv), a light blonde ale with aromatic hints of lemon and lime.

On the festival scene, there was: She (3.9% abv), a dry hopped Simcoe pale ale and A little Prayer (4.0% abv) – both specials for the Star Winter 'Tizzi' beer festival. At the Huddersfield beer

festival there was Columbus Blues (3.8% abv) and Ukranian Eagle (4.2% abv), both dry hopped specials. DDH (5.0% abv) featured at the Slaithwaite Moonrakers Beer festival and Ella (3.9% abv) at the Colne Valley Scouts BF at Milnsbridge.

Milltown Brewing Company. Tel: 07946 589645, 01422 610579

The latest new beer is Triplicity (3.8% abv), a pale ale brewed with three transatlantic hops, Sorachi, Citra and Centennial. The result is a wonderful spicy citrus flavoured bitter. This featured along with Tigers tail (4.1% abv) at the recent Huddersfield Beer Festival at the Ukranian Club.

The seasonal special, SPUD (3.8% abv) has been brewed again. This session pale ale was originally brewed for a regular of the Dusty Miller pub at Longwood and described as a 'one-off brew for a one-off friend.' Frampdog (3.8% abv) was brewed again for Poppy Day in honour of Private Anton Frampton who was killed in Afghanistan in 2012.

Platinum Blond (4.0% abv) featured at the Colne Valley Scouts beer festival in Milnsbridge.

Nook Brewhouse. Tel: 01484 682373

This autumn and winter will see the return of the award winning seasonal stouts, Cherry Stout (5.2% abv) and Choco Orange Stout (5.2% abv).

It is nine years since Ian and Sheila brewed their first beer on the 29th July 2009 in the newly built Nook Brewhouse. In March of this year, they brewed their 1000th batch and released a single cask for the Nook Spring Beer festival; the remainder they barrel aged in oak casks. Now, after maturing in the cask for over 6 months, it has been bottled. NOO1K (7.2% abv) is a strong barley wine with a complex body of spicy, woody notes and a sweet finish with flavours of dried fruit, rum and winter berries. A limited number of 500ml bottle conditioned bottles is now available and can be purchased in a special presentation box with a Nook Brewhouse pint glass. It can be drunk now or allowed to age further to develop its complex flavours.

Also available are 5 litre mini-kegs of the Nook beers for drinking at home over the festive season. Visit www.thenookbrewhouse.co.uk/online-shop for more information.



Rat Brewery. Tel: 01484 542400

This year the Rat Brewery will be 7 years old. It was back in 2011 on the 5th September that Rob Allen brewed the inaugural Rat beer, Lab Rat. Since then there have been hundreds of Rat beers named after every conceivable variation on the Rat theme and name.

Recent Rat beers have included: Postman Rat (3.8% abv), a red hop ale brewed with Simcoe hops; Poirat (4.8% abv), a Belgian style beer; Raterpillar (3.7% abv), a delicate hopped amber coloured Yorkshire bitter; Rat Trap (4.0% abv), a pale hoppy bitter; Bearded Rat (4.0% abv), a red ale; Ratsberry Ripple (5.0% abv), a raspberry and vanilla red ale; and Rata Nui (5.0% abv), a straw coloured pale ale brewed with NZ Pacific Jade hops.

New beers are: Ratsuma (4.7% abv), a satsuma IPA; Raturalia (4.3% abv), a spiced beer for the festive season; Rathmandu (5.5% abv), a Chai-IPA brewed with Nepalese tea and cardamom; Bald Rat (4.8% abv); Ratchet Strap (3.8% abv), a bitter; and Rat Bike (6.0% abv), an IPA.

Two strong dark beers to look out for are: Rat in the Walls (6.8% abv), an elderberry stout brewed using black smoked malts, Styrian Cardinal hops with dried elderberries and matured in a wooden cask for Wakefield Beer Festival; and Leningrat (9.0% abv), a Russian Imperial Stout.

From December White Rat (4.0% abv) will be available in 5 Litre mini-kegs.

Riverhead Brewery. Tel: 01484 844324

The Christmas special this year is Sleigh Hammer (6.0% abv), a strong pale ale with a good malt base and hopped with Simcoe and Citra hops.

Recent new beers have included Gingerbread Mild (3.6% abv), a dark mild brewed with plenty of ginger and Pomegranate Pale (4.0% abv), a floral pomegranate fruit flavoured beer with pine and a slightly sweet finish. Also making a return is Dragon's Lair (7.0% abv), a stout brewed with local honey and smoked chipotle chillies.

Summer Wine Brewery. Tel: 01484 665466

The brewery celebrated its 10th birthday on Saturday 24th November at the Tap with a selection of special beers, live music and street food. Andy has re-released one of the most popular brews he first made some years ago – Mauna Kea (6.2% abv), an Hawaiian IPA. Hopped with Mosaic, Citra and Sorachi Ace for a massive depth of tropical fruit notes before adding the fruit additions – Pineapple, Mango, Passionfruit, Lychee and for this year's twist...Peach.

And exclusively at the Tap until Christmas, is Calico Jack (10.9% abv), a 7 year rum barrel aged Imperial Caribbean Stout. There will also be a chocolate orange edition of Mokko Milk Stout (6.0% abv) appearing over the festive season.

The single hopped variety (SHV) cask beer range has been extended to include some newer hop varieties. These include the following pale ales: Vic Secret (5.0% abv); Ella (4.0% abv); Idaho & (7.0% abv), a West Coast IPA; Taiheke (4.0% abv), a NZ pale ale; Waimeas (5.0% abv), a NZ pale ale; Belma (4.5% abv); Comet (4.0% abv); Mandarin Bavaria (4.0% abv); Pekko (5.0% abv); Eureka (5.5% abv) and Pacifica (4.0% abv).

Other new beers include: Off Grid (6.9% abv), a double India Porter.

Small World Beers Tel: 01484 602805, 07540 319326

In celebration of this year's hop harvest, the brewery decided to brew their Harvest Muse (4.0% abv), with Sovereign hops. The hops were picked fresh from the hop fields and used within a day to produce a wonderful 'green hopped' pale ale. The beer is light and has floral aroma and grassy flavour.

Winter Bank (4.0% abv), is making a welcome return this festive season. It is a pale ale brewed with American North West hops – Ahtanum, Citra and Equinot hops – to give a floral tasting bitter with a good bitterness, tropical fruit flavours and a citrus finish.

Eleven (4.0% abv) was brewed again for this year's Poppy Day events to mark the signing of the First World War Armistice. This beer is a light golden pale ale with citrus and grapefruit tones. A donation from each pint goes to the Poppy appeal fund.

On the festival front, Autumn Bank (4.0% abv), a copper red Autumn ale and Harvest Muse both featured at the Huddersfield beer festival. Eleven (4.0% abv) was chosen for the Star beer festival.

Zapato Brewery Tel: 07788 513432

The Zapato brewery was originally established in name only by Matt Gorrecki in 2016. The beers have been cuckoo brewed around the Leeds area for the last year or so, making an appearance at the Leeds Beer Festival and more recently at the London Pig's Ear Beer Festival with Doom (6.8% abv), a honey and grape molasses porter

Matt's concept is to produce innovative beers based on traditional European styles. As such he has produced collaborative brews such as Delegate Zero (6.3% abv), a Blatic Porter, with Runaway brewery at Manchester and Lactose IPA (6.0% abv) with Northern Monk at Leeds

Recently, Matt has decided to move to Holme Mills, at West Slaithwaite, and establish a permanent brewery site. The brewery should be commercially brewing early December.



WHERE CHARACTER COUNTS

MilltownBrewing.co.uk

tel: 07946 589645



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



WWW.DRINKMALLINSONS.CO.UK

15 Years in the CAMRA Good Beer Guide 2004 - 2018

This year represents another incredible milestone for three of Huddersfield's best loved real ale pubs, The King's Head, the Star Inn at Folly Hall and the White Cross at Bradley. All three pubs have featured in CAMRA's Good Beer Guide for the last 15 consecutive years from the 2004 to 2018 editions. To have a single pub notch up 5, 10 or even 15 years is truly outstanding but to get three altogether is unbelievable. What is even more amazing is that the original licensees are still in post!

Fifteen years is an amazing achievement given that not many pubs manage an uninterrupted period of more than a few years in the Guide before they drop out. Often this is due to a change of circumstances such a change of ownership or landlord but more often than not because there has been a deterioration in beer quality. However, those pubs that do stay the course do so because they keep a good cellar and serve good beer. And, this is why these three pubs are still in the Good Beer Guide after 15 years. At the end of the day, the Guide is all about beer quality and that's what matters.

One of the great things about the King's Head, Star Inn and the White Cross is that despite all serving excellent real ale, they are all fundamentally different and not a clone of each other. Both the Star and the King's Head are Free houses, each with at least 10 handpumps, serving a wide range of locally and regionally sourced beers which are rarely ever duplicated.

The Star tends to specialise in new breweries and is a mecca for beer tickers eager to scoop the latest beers. Also, it holds a number of beer festivals throughout the year. The King's Head, on the other hand, keeps a more traditional range of beers from established breweries such as Timothy Taylors, Abbeydale, Bradfield and local craft brewer Magic Rock.



Mark Davies, Branch Chairman (left) and Sam Watt, landlady of the Star Inn (right) at Folly Hall with their Special award Certificate

The White Cross is an Enterprise Inns house on the outskirts of Huddersfield. The beers are taken from a limited selection of regular and seasonal beers from mainly national but also regional brewers such as St Austell. While it may not have the extensive range of beers of the other two, it more than makes up for this with a consistently well-kept choice of 5 beers. This is one of the main reasons why the White Cross has maintained its entry in the Guide.

Over the years, all three pubs have been awarded numerous CAMRA awards for Pub of the Year and Pub of the Season. Each one has a gallery of awards which all testify to their commitment to quality and real ale. More recently, the King's Head was presented with Pub of the Year 2017.

Community focus is another attribute which contributes to the success of these pubs. The Star is a classic back street pub which is also a quiet pub devoid of gaming machines and live music, preferring to concentrate on good beer and lively conversation. It holds at annual beer festivals and supports many good causes and local charities.

The White Cross is a busy roadside pub popular for its home-cooked food and meals. It has a loyal following among its regulars and plays host to various groups. The pub has an indoor games area with darts and a pool table and features sporting events on big screen TV. It's also handy for the nearby canal particularly if you're travelling by barge or just wanting to walk along the banks.

The King's Head is situated in the grade II listed railway buildings at Huddersfield Station. It has undergone extensive refurbishment over the years with Railway Heritage money, transforming it from a dismal, low ceiling, drinking establishment in to an impressive Victorian railway passenger refreshment rooms. The pub is a busy place with an eclectic and transient clientele of drinkers and rail passengers. It hosts live music during the week and in recent years it has become a focal point for the Rail Ale trail crowd. Since it first appeared in the Guide, The Kings Head has undergone a few name changes. It was formerly known as the Train Station Tavern, then the Station Tavern before reverting to its current name in the 2009 Guide.

In summary, three very good but different pubs. Check out the latest Guide for further details and opening times.

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15 years in the CAMRA

Good Beer Guide 2004 - 2018

Regular Bus Service from Huddersfield

Nos: 202, 203, 220, 229 (328, 278)



Mark Davies, Branch Chairman (left) with Joint Licensees, Danni Atmore and Bruce Travis (right) at the Kings Head with their Special Award certificate



Mark Davies, Branch Chairman (left) and John Sutcliffe, landlord of the White Cross (right) with his Special Award certificate

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Local and Regional Beer Festivals

| | | |
|---|---|--|
| 24th – 26th Jan 2019 |  | Manchester Beer & Cider Festival, Manchester Central, Manchester M2 3GX Thu & Fri 12noon – 10.30pm; Sat 12noon – 7pm |
| 31st Jan – 2nd Feb |  | 15 th Pendle BF, Colne Municipal Hall, Albert Rd, Colne, BB8 0AE Thu – Sat 11.30am – 11pm |
| 1st – 2nd Feb |  | Chesterfield BF, Winding Wheel, 13 Holywell St, Chesterfield, S41 7SA Fri & Sat 11am – 4pm; 6.30pm – 11pm |
| 1st – 2nd Feb |  | Denby Dale Lions & Forget Me Not Charity BF, Ossett Town Hall, Market Place, Ossett, WF5 8BE Fri 7pm – 11pm; Sat 12noon – 11pm. |
| 19th - 23th Feb |  | GBBF Winter BF, The Halls, St Andrews Plain, Norwich NR3 1AU Tue 5.30pm – 10.30pm; Wed – Sat 12noon – 10.30pm |
| 20th – 23rd Feb |  | 15 th Derby Winter Ales Fest, Round House, Pride Park, Derby DE24 8JE Wed 5pm – 11pm; Thu – Sat 11am – 11pm. |
| 28th Feb – 2nd Mar |  | Bradford BF, Victoria Hall, Victoria Rd, Saltaire, Bradford BD18 3JS Thu 2pm – 11pm; Fri & Sat 10.30am – 4.30pm, 6pm – 11pm |
| 7th – 9th Mar |  | Scarborough BF, Ocean Room, Spa Theatre, South Bay, Scarborough YO11 2HD Thu – Sat 12noon – 11pm |

Note: Tickets may be required in advance for some festivals. An entrance charge may be made, although card-carrying CAMRA members may receive a discount at CAMRA beer festivals.

Contact ALE TALK at aletalk@huddscamra.org.uk for a free listing. A listing of a non-CAMRA event does not necessarily indicate CAMRA endorsement. CAMRA festivals are indicated by the CAMRA symbol.

A New Bus Pub Tour

In October 2018, the bus company **Yorkshire Tiger Ltd** introduced a new bus service, the **No. 233** bus route, replacing some of the previous bus routes to the south of Huddersfield connecting Huddersfield with Denby Dale and vice versa.

Often, bus route changes, particularly in times of public transport funding austerity, are detrimental to passengers and those who like to tour pubs on public transport. However, in this case, it has worked in the real ale drinker's favour.

The service operates during the day on a half hour timetable from Huddersfield Bus station to Denby Dale Railway Station, passing through Waterloo, Fenay Bridge, High Burton, Kirkburton, Shelley, Skelmanthorpe, Scissett, Clayton West and Denby Dale. The journey time to Denby Dale takes a few minutes longer but it does cover the same route back and in doing so, passes a good number of excellent real ale pubs. With the 30 minute interval between buses you can pick your villages and pubs for a tour of hostelries.

From Huddersfield, the bus passes: **The Aspley** at Aspley; **The Ivy Green** at Moldreen; **The Stag** at Waterloo, **The Waterloo Tavern** at Waterloo, **Harvey's Bar & Kitchen** at Fenay Bridge; **The Fenay Bridge** at Fenay Bridge; **The White Swan** at High Burton; **Smiths Arms** at High Burton; **The Junction** (Junk) at Kirkburton; **The George** at Kirkburton; **The Flying Ferret** at Shelley; **The Grove** at Skelmanthorpe, **Tippy Cow** microbar at Skelmanthorpe; **The Windmill**, Skelmanthorpe; **The Crown** at Scissett, **The Junction** at Clayton West, **The Pie Hall**, Denby Dale; **The White Hart** at Denby Dale; the **Dale Club** at Denby Dale and the **Dale Inn** at Denby Dale. The list is not exhaustive. There are also other pubs a few minutes' walk from the bus stops.

The tour is best taken on a Saturday when all pubs are open and the buses run regularly. A Day Ticket is advisable if you are planning a day out.

To determine the best route and options, refer to WhatPub at <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>



Huddersfield & District Branch Diary

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

Chairman: Neil Kelly, 38 Springwood Avenue, Huddersfield, HD1 4BH

Email: nkellyinhudd@gmail.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 Dec | Meeting at the Shoulder of Mutton, 11 Neale Road, Lockwood, Huddersfield HD1 3TN for 20.00hr. Bus No. 314 at 19.37hr from Huddersfield Bus Station |
| Sat 15th Dec | Christmas Social at the Sportsman, 1 St John's Road, Huddersfield HD1 5AY for 19.30hr. Food must be pre-booked. |
| Mon 7th Jan | Town Centre Pub Tour. Start 19.30hr The Vulcan; 20.00hr The Parish; 20.30hr Cherry Tree; 21.00 The Crown; 21.30hr King's Head |
| Mon 21st Jan | Meeting at the Paddock Institute & Conservative Club, Raven Street, Paddock, HD1 4TY for 20.00hr. Bus No. 356 at 19.30hr from Huddersfield Bus Station. |
| Mon 4th Feb | Good Beer Guide Voting Meeting at the Corner, 5 Market Walk, Huddersfield HD1 2QA for 20.00hr. Members only. |
| Mon 18th Feb | Meeting at the Rat & Ratchet, 40 Chapel Hill, Huddersfield HD1 3EB for 20.00hr. |
| Mon 4th Mar | Meeting at the Netherton & South Crosland Conservative Club, 2 Lightenfield Rd, Netherton, Huddersfield HD4 7WJ for 20.00hr. Bus 324 at 19.10hr from Bus Station. |

CAMRA Yorkshire Regional Meetings

| | |
|-----------------------------------|--|
| Sat 2nd Mar | Hallcross, 33-34 Hall Gate, Doncaster, DN1 3NL 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 Spring Edition is: 20th February 2019

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.

News Articles

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

Advertising rates:

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Contact the Treasurer at

perceyp@hotmail.com for details.

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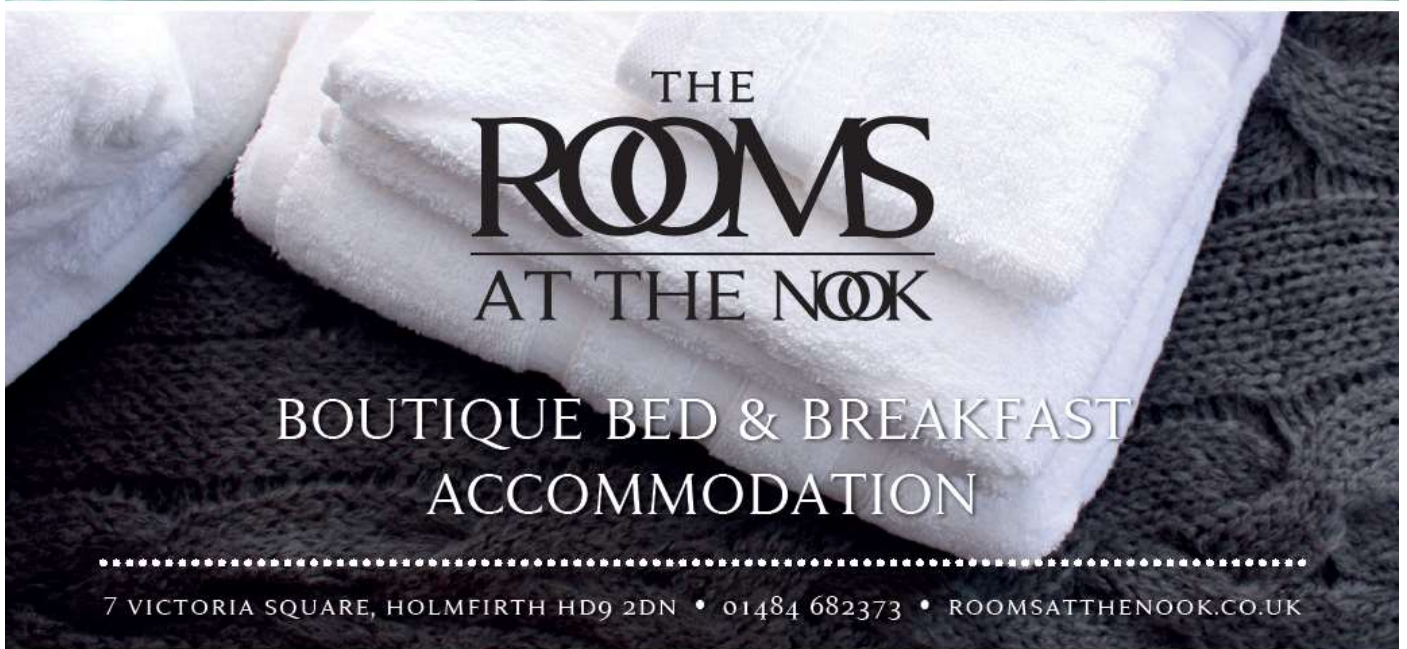




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