

Ale Talk



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SUMMER 2019

The Huddersfield Campaign for Real Ale CAMRA Magazine
Distributed FREE to over 200 Pubs and Clubs.

Circulation 2000.

Please read and leave for others to enjoy.



THE COMMERCIAL

1 Carr Lane, Slaithwaite, Huddersfield, HD7 5AN Tel: 01484 846258

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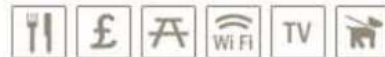
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CAMRA Good Beer Guide

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.



Huddersfield Food & Drink Festival will be taking place again in St George's Square from the 1st to the 4th August. The festival will include the usual beer tents and food stalls. Last year over 125,000 people attended the event making it one of the largest free events in the area.

Holy Trinity Church on Trinity Street, Huddersfield is holding a ONE day beer festival, **#HT200 Beer Festival** on Friday 14th June at the church from 1pm to 11pm. There will be 10 local beers from Huddersfield breweries, wine, cider and food. Admission is free. See festival file.

The **Star Inn** will be holding its **Summer Beer festival** from Thursday 4th to Sunday 7th July outside in the marquee. It will feature a range of beers both inside and outside all on handpull.

The **Rat & Ratchet** held its occasional **Great Gnowthern beer festival** recently showcasing 15 beers from the Salt brewery plus a few of its own.

The **Sportsman** recently celebrated its 10th anniversary of opening with Beer launch on the 12th April and an official Birthday celebration on the 24th April. The beer launch featured beers brewed in collaboration with the staff at the Sportsman and various breweries. These included: Mallinsons Secret Weapon 3.9% abv, Summer Wine Brewery Decade 4.0% abv, North Riding Beerhouse Mosaic 4.2% abv, Wishbone Base Ten 4.5% abv, Timothy Taylors Anniversary 4.0% abv, Brass Castle Sportsmanlike 5.5% abv, Black Jack Five Hop Conduct 4% abv, and Wilde Child Mutiny Rising 5.1% abv. The events were attended by Mike Field, the original owner and Richard Burhouse, CEO of Magic Rock Brewery.

The **Arcade Craft Beer Shop** is expanding its existing premises at No 6 Station Street into the building next door at No 4. The building work should be completed mid-June and include a bigger bar serving 3 cask ales and 15 taps with additional seating for about 50 people. The beer shop will continue to sell bottled beers.

Award Voting for Huddersfield Branch Members Only

To be voted upon at the next Branch Meeting at The Slubbers Arms, Hillhouse
on Monday 15th July 2019

Huddersfield CAMRA Pub of the Season Summer 2019

Nominations: **Shoulder of Mutton**, Lockwood; **Travellers Rest**, Meltham;
Waggon & Horses, Meltham.

Name of the Pub of the Season: _____

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 **Saturday 13th July 2019**



KING'S HEAD

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Huddersfield CAMRA Pub of the Year 2017



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Families are welcome. We are dog friendly.
Open Mon-Sat 11.30am – 11pm.
Sun 12 noon – 10.30am



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Serving 4 Real Ales on Handpull

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Large Car Park. Dogs Welcome.

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TUE to THU 11.30 – 2.30; 5 - 11PM
FRI & SAT 11.30 – MIDNIGHT
SUN 11.30 – 10.30PM

Bar Maroc was reported to be selling Ringwood 49er and Banks's Sunbeam with Little Badger cider from Brockholes on a recent visit. There were no Small World beers or Great Heck beers available. The **Plumbers Arms** was reported to be selling Bradfield Farmers Blonde, Sharps Doombar and Elland 1872 porter as regular beers with guest ales such as Uncle Monkey IPA and Blonde. The **Cherry Tree** is reported to be no longer selling Elland 1872 porter. Bosun's Blonde was available recently.

The **Vulcan** has been put up for sale with a price tag of £500,000. Following the death of Peter Woodhead, popular and long-serving landlord of 26 years, the pub has been run by his sister, Julia. The Vulcan has achieved legendary status among Huddersfield Town fans and it would be a great shame to lose it as a pub. The property has extensive accommodation, seating for 50 and a small beer garden with outside bar. It has been speculated that the Vulcan might be turned into student apartment. Let's hope not!

On a similar note, it is rumoured that the **Grove** has reduced its asking price by £25,000. It is business as usual in both pubs.

The Corner has been voted the Branch's **Cider Pub of the Year 2019**. This is another great success story following on from last year's Cider pub of the Year award and coming Runner Up to the Yorkshire Regional Cider Pub of the Year 2018.



Branch Chairman Neil Kelly presenting the Cider Pub of the Year award to Licensee Sam Smith with her loyal staff and dog, Lola, surrounding her.

Armitage Bridge: The **Armitage Bridge WMC** aka **The Monkey Club** has been voted the Branch's **Real Ale Club of the Year 2019**. Well done to Gareth and the Committee. A branch meeting and presentation will be made on Monday 17th June at the Club. Unfortunately, there will be **no MonkeyFest** this July but there will be a smaller event on Saturday 7th September.

Birchenclyffe: The **Cavalry Arms** recently held its annual **CavFest** beer festival over the May bank holiday featuring an interesting range of beers from Yorkshire regional and local breweries. These included: Black Storm, Crafty, Imperial, Nightjar, Mill Valley, Hilltop, Flathead, Stod Fold and Dark Lands. The beer quality and range was very good for a pub that is sometimes overlooked. The festival was complemented with live music from local band No Fluke.

Bradley: There are new licensees Alan and Anne in the **Royal & Ancient**. The current beers are Tetley Bitter and Thwaites Wainwright. Interesting to note, there is a Blue Plaque in the bar

The Slubbers Arms

Fartown, Huddersfield

A real ale oasis in the heart of town



**Taylor's Landlord and Best
Plus 3 rotating guest beers
Designated Mild Pump**



**Huddersfield CAMRA
Mild Pub of the Year 2019**

Food Saturday and Match Day lunchtimes

Mon to Thu 4pm – 11pm

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Sat Match Days 12noon – 11pm

Sun 2pm – 11pm

Bill and Kath are waiting to greet you.

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sponsored by Marstons brewery commemorating the Colne Bridge Mill fire on Saturday 14th February 1818 when 17 young girls died at Thomas Atkinson's cotton factory. The **Bradley and Colne Bridge WMC** has Tetley Bitter and Copper Dragon Golden Pippin on handpull. **The White Cross** has a good range of well-kept beers. Thwaites Wainwright and Sharps Doombar are permanent with ever-changing guest ales. Recent ones have included Stancil Porter and Salopian Darwins Original. The pub does a good Sunday lunch and meals through the week.

Burnlee: The **Farmers Arms** is increasing its handpulls to 6 with new handpulls being installed. The beer range is Tetley Bitter, Taylors Landlord, Bradfield Farmers Blond and Wychwood Hobgoblin Gold as regular with changing guest ales.

Denby Dale: The **Dale Inn** is back open again. When last visited there was only one handpump in operation selling Thwaites Wainwright. The **Dale Club** (WMC) is currently on Summer time with 3 handpulls serving Bradfield Farmers blonde and Farmers Ale plus a regular guest ale from the North Riding brewery at Scarborough. This was the excellent Hallertau Blanc. The **Utterly Yorkshire** shop on the main road has a selection of bottled beers from Lords Brewery at Golcar and cans from Magic Rock brewery. The **White Hart** has regular Timothy Taylors Landlord and Sharps Doombar with guest ales such as Ossett Yorkshire Blonde and a house beer White Hart Blonde. **The Pie Hall** has regular Tetley Bitter with Bradfield Farmers or Blonde, and occasional guest from Ossett brewery.

Emley: The White Horse has a range of Ossett beers as standard such as Excelsior, Silver King, Yorkshire Blonde, Yorkshire Brunette with guest ales from the Rat Brewery i.e. White Rat, Fernandes Black Voodoo, Fullers London Pride and Burton Bridge Damson Porter. Broad Oak perry was on handpull when last visited. The **Emley Real Ale festival** was another resounding success with an interesting range of beers plus one from the local Small World Beers at Shelley.

Golcar. **The Rising Sun** had Timothy Taylors Boltmaker, Bradfield Farmers Blonde, Moorhouses White Witch and a guest ale from Lords brewery called Rising Fun 4% abv when last visited. The **Rose & Crown** has Bradfield Farmers Blonde, Empire Brewing Golden Warrior and Timothy Taylors Landlord as guests. The **Golcar Central Liberal Club** has Wells Bombardier, Greene King Golden Hen and a guest which was Belhaven Saltaire CCC 300th anniversary ale. The Golcar Conservative Club had Bradfield Farmers Blonde and Farmers Ale. **Junction One** was reported to be serving Bradfield's Farmers Blonde and Farmers Plum Bitter plus Sharp's Atlantic and Navigation Patriot when last visited.

Hade Edge: The **Fox House** was reported to be selling Adnams Bitter, Tetley Bitter, Brains Reverend James, and Theakston's Black Bull when last visited.

Harden Moss: The **Huntsman**, a Lees' house, has Lees Bitter, MPA and a seasonal Lees beer which was Rock `n` Roll when last visited..

Hillhouse: The **Slubbers Arms** is a traditional backstreet boozier run by an enthusiastic landlord who prides himself on the quality of his beer and in particular, his Mild. It is no wonder then that the Slubbers has been voted the Branch's **Mild Pub of the Year 2019**. The pub serves Timothy Taylors Landlord and Boltmaker as regulars beers with two or three guest ales, one of which is always a mild. The beer quality is good and the cellar is maintained by the landlord's daughter. The pub is always a popular spot on Town Match days.

Hinchliffe Mill: The **Stumble Inn** has a new landlady and was reported to be serving Tetley Bitter and Bradfield Farmers Blonde as regular with guest ales Greene King Westgate Spring Forward and Wily Fox Dublin Stout.

Holmbridge: The **Bridge** is currently being altered with the former brewery (ex-stable block) being demolished ready for the building of the new extension to the pub and bar area. It had when last visited Donkeystone APA, Stout and Blonde plus Wychwood Hobgoblin and Marston's 61° Deep.

Holmfirth: **Magic Rock Brewing Co** has been given the go-ahead to open a bar in the centre of Holmfirth. The bar will be in the grade II listed HSBC bank which closed in January 2017. Magic Rock plans to use the large safe as a beer cellar and the upper part of the building for a roof top bar. Hopefully, it will be open for later August. **The Nook** will be holding its **Nookstock Music Festival** over the weekend of the 15th and 16th June. There will be a great line of artists, bands, entertainment and beer. The **Summer Beer Festival** will be taking place over the Bank Holiday

weekend from the 23rd to 25th August. As usual there will be an interesting range of guest ales plus some of their own, including the new Maple Porter.

Harvey's has Wells Bombardier, Thwaites Wainwright and two beers brewed by Donkeystone Blonde and APA. The **Elephant & Castle** is reported to be selling Tetley Bitter, Ossett Blonde, Sharps Atlantic and Sea Fury. The **Shoulder of Mutton** was selling Greene King Golden Hen when last visited. The **Y Bar** was reported to be selling Bradfield Farmers Blonde and a guest Ale from Clarke's called Y's man. The **Old Bridge** has become a regular outlet for Moorhouses beers. It has Tetley Bitter, Black Sheep Bitter, Small World Thunderbridge Stout with Moorhouses Straw Dog, Premier and Pride of Pendle. The **Box Office** has its regular Timothy Taylors Boltmaker and Box Office Blonde. The **Postcard** has regular Ossett Blonde with Robinson's Unicorn, Otter Bitter, Exmoor Fox and Wye Valley HPA.

Honley: The **Kräfty** is a popular bar for both craft keg and real ale in the village. The bar has two handpulls and a range of beers on tap from small breweries such as White Faced Beer Co., Lazy Turtle, Three Fiends, Magic Rock plus others such as Wilde Child, Shiny, Cloudwater. There are occasional Meet the Brewer nights. On Tuesday night all cask ales are £2 a pint and CAMRA discount is available on Tuesday and Wednesday.

Jackson Bridge: The **Red Lion** has been voted the Branch's **Spring Pub of the Season**. A presentation will be made in due course. See branch diary for details. The pub sells good Bradfield Farmers Blonde, Timothy Taylors Boltmaker, Black Sheep Bitter, Tetley Bitter, and St Austell Proper Job. The **White Horse** seems to be opening intermittently so check before visiting.

Kirkburton: The 11th **Kirkburton (KUG) beer festival** was another success and a sign that real ale is appreciated in the village. The **George** is currently up For Sale freehold (Marstons). The landlord is sorry to be leaving and will be taking the **Junction** at Rastrick around August time. It is strongly rumoured that the George could be turned into an Indian restaurant or converted to residential units. The new bar The **Dye Works** has no real ale. The **Liberal Club** was reported to be selling Bosun beers. The **Foxglove** has Sharps Doombur, Abbeydale Moonshine, Leeds Pale and Black Sheep Bitter with Thatchers Stars Big Apple cider when last visited. The **Junk** had Abbeydale Moonshine, Ilkley Mary Jane and Empire White Lion.

Kirkheaton: The **Yeaton Cask** has been refurbished and is now called **The Cask**. There are 3 handpumps selling real ale with Marston's 61° Deep at the House Beer.

#HT200

Beer Festival

Friday 14th June 2019

1pm - 11pm

Holy Trinity Church, Trinity Street,
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To mark our 200th anniversary, we are hosting a Huddersfield beer festival as part of a week of exciting events called "Shine"

Cider, wine and non-alcoholic drinks available



A selection of locally brewed ales available to buy
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Pints £3.00



For more details about the Beer Festival, other Shine events and to book your free tickets please visit www.holytrinityhuddersfield.com/shine

Lindley: The **Bay Horse** is closed yet again, seeking new licensees. The **Cider Mill** on Acre Street will be open during the Lindley Carnival weekend. Check Social media for details. The **Beer Ink** brewery tap will be open again on the weekend of the 29th and 30th of June. Check social media for further dates.

Linthwaite: On a recent visit to the **Sair Inn**, the pub was selling in addition to its core range, three of its new beers. These were Neck Hoyle, Ginger Beer and Marsden Moorish – all on top form. There will be a small outdoor bar at the Linthwaite **Leadboilers festival on 6th July**.

Lockwood: The **Shoulder of Mutton** has 6 handpulls serving Tetley Bitter, Copper Dragon Golden Pippin, Timothy Taylors Boltmaker, and Small World Long Moor Pale and Thunderbridge Stout – all well-kept and served. The **Lockwood & Salford Conservative Club** is reported to have a new steward. It has regular Tetley Bitter plus two guests from locally sourced breweries such as Ossett, Mallinsons and York.

Longroyd bridge: The **Bridge** was reported to be selling Copper Dragon Golden Pippin.

Marsden: The **Swan**, a Thwaites pub, is currently boarded up and rumoured to have been sold. The likely outcome is that it won't be a pub again but a guest house The **Riverhead Brewery Tap** was recently presented with the Branch's **Pub of the Year 2019** award. Well done Jayne and all her staff. See feature article. The pub will also be holding a **mini beer festival** on the last weekend in June (29th & 30th) featuring beers from the Riverhead vs Salt brewery.

Marsh: New licensees have taken over the **Croppers** and the pub has new signage above the front of the building. Currently, the beers are Black Sheep Bitter, Timothy Taylors Boltmaker and Bradfield Farmers Blonde with a Bottle of the Week promotion. The pub continues to focus on food and there is a good menu. Quiz night is Tuesday.

Meltham: The recent **Meltham beer festival** was another outstanding success with an excellent selection of local beers. The beer quality was good and the food and entertainment very popular. The **Waggon & Horses** had Timothy Taylors Golden Best and Knowle Spring, Purity UBU, and Exile (ex Exmoor brewery) Apollo when last visited. The **Meltham Liberal Club** had Tetley Bitter, Greene King Abbot ale and Ruddles Best and Bradfield Farmers Blonde. The **Swan** had Tetley Bitter and Bosun's Mild and Bunny Boiler. The **Harvey J Bistro** sells bottles of the local Three Fiends beer along with Black Sheep Bitter and Wychwood Hobgoblin. The **Victoria Park** has Tetley Bitter and a guest ale which was Handsome brewery Top Knot when last visited. The **Travellers Rest** had Milltown Tigers Tail, Black Jack, Platinum Blond and a special Bavaria. Guest ales included Timothy Taylors Landlord, Newby Wyke Banquo and Ossett Silver King. The **Wills o' Nats** had Timothy Taylor Landlord, Bradfield Farmers Blonde and Black Sheep Special as permanent beers with guest ales such as Village Brewer White Boar Bitter, Rudgate Viking and Black Sheep Venus and Mars when last visited. **Durker Roods Hotel** is under new management and the bar was reported to be still serving Uncle Monkey Beers.

Milnsbridge: **The Queen** on Manchester Road is now open but has no real ale.

Netherton: **Netherton and South Crosland Conservative Club** has been voted **Winter Club of the Season** 2018/19. Well done to all the staff who contributed towards this award. See feature article. The club will holding its **annual beer festival, NethCon 4** on Saturday 27th July featuring 20 local ales, BBQ and Bouncy Castle! The **Beaumont Arms** serves Tetley Bitter, Bradfield Farmers Blonde and Thwaites Wainwright as regular beers with changing guest ales such as Wadsworth St George & the Dragon. The Adnams Southwold Bitter is back on the bar.

Newsome: The **Hall Bower Athletic Club** will be holding their annual **BowerFest** over the weekend of the 19th to 21st July at the Club. There will be a large selection of ales, lager and cider, along with food and live music. The live music on Saturday will feature Tom Hingley (frontman of Inspiral Carpets), Nowheremen and Fiery Biscuits; on Sunday Hokum and Storm.

Outlane: This year's **10K Aleathlon 2019 race** will be taking place on Saturday 13th July, starting at the **Outlane Bowling Club** and follow a roughly circular route past the **New Inn** and the **Dog and Partridge**, then through Stainland and Holywell Green before finishing back at the Bowling Club. There will be a bar, beer, food and First Aid on route and at the finish. Check out the aleathlon website for further details. <https://www.racespace.com/wane-law/aleathlon-2>

The **Bowling Club** has different guest beers each week and these are well kept. Recent ones have included York Guzzler. The **Waggon & Horses** has permanent Bradfield Farmers Blonde

plus guests. These were Mallinson's Stadium and Newby Wyke Wiskey. The **Outlane Golf Club** had Wells Bombardier and Thwaites Wainwright when last visited. The **Commercial** has regular Bradfield Farmers Blonde and Timothy Taylors Landlord. **The New Inn** had Timothy Taylors Landlord and Ossett Yorkshire Blonde on handpull recently. The **Dog & Partridge** has regular Timothy Taylors Landlord, Black Sheep Bitter and Thwaites Wainwright. All fine.

Park Head: The **Ford** sells Bradfield Farmers Blonde, Timothy Taylors Landlord and Blacksheep Bitter and a guest ale Sonnet 43 Seraphim.

Quarmby: The **Field Head** was reported to be selling good Exmoor Fox and Oakham JHB when last visited.

Scholes: On match days the **Scholes Cricket Club** has two handpulls serving real ale. When last visited this was Phoenix Spotland Gold. **The Boot & Shoe** has added an additional handpull to the bar and is now serving Timothy Taylors Landlord and Boltmaker, Tetley Bitter and Bradfield Farmers Blonde. The beer quality is reported to be good.

Shepley: The **Shepley Cricket Club** will be holding their annual **Beer festival** from the Friday 12th to Saturday 13th July with a large selection of real ales, ciders, food and live entertainment.

Skelmanthorpe: **The Grove** has 3 handpulls serving Abbeydale Moonshire with two guest ales. These were Butcombe Bitter and Fullers London Pride. The **Tipsy Cow** microbar has 4 handpulls and 8 taps. Note opening times: 5pm to 11pm on Wednesday and Thursday, Friday from 4pm, from 2pm on Saturday and Sunday.

Slaithwaite: **Nobles** on Manchester Road is `For sale`.

Underbank: The **Underbank Rugby League** club has a bar on match days. On a recent visit it was selling Holts Two Hoots on handpull.

Upper Denby: The **George Inn** has regular Tetley Bitter and Taylor's Landlord plus guest ales. These were Oakham Birdbrain and Ringwood Razerback when last visited. The pub hosts a Folk Sing along from 8pm on the 1st and 3rd Monday of the month, a Quiz Night on Wednesday evening and Jazz at the George from 8.30pm on the 1st Thursday of the Month. A series of Pie and Pea walks take place throughout the year, suitable for all the family. See social media for details.

West Slaithwaite: The **Zapato brewery** has opened a small **Tap Room** at Holme Mills in West Slaithwaite. The bar has at least 4 beers on tap and a selection of bottled beers. There is a draught beer takeout facility so bring along your growler. At present it is open from 12noon on the last weekend of each month. Check social media for opening days. It's worth a visit.

CAMRA RURAL PUB O'YEAR 2016	<h1>THE GEORGE INN</h1> <p>Upper Denby</p>	CAMRA GOOD BEER GUIDE 2015-18
<p>CASK MARQUE ***** SIMPLY A TRADITIONAL COUNTRY PUB AT THE HEART OF VILLAGE LIFE</p>	<p>Huddersfield CAMRA RURAL PUB of the YEAR 2016 & CAMRA GOOD BEER GUIDE 2015-2018 ***** DOGS WELCOME ***** Upper Denby HD8 8UE 01484 861347 www.thegeorgeinn-upperdenby.co.uk</p>	<p>HOMEMADE PIE & PEAS ***** <i>Beer Garden</i> ***** Opening Times Monday - Thursday 5.00pm - 10.30pm Friday & Saturday 12.00pm - 11.30pm Sunday 11.30am - 10.00pm Bank Holiday Mondays 12.00pm - 10.30pm</p>

Huddersfield Pub of the Year 2019

This year's Huddersfield CAMRA Pub of the Year has been won by the Riverhead Brewery Tap at Marsden. This prestigious award is presented annually to the pub which has gone the extra mile in promoting the qualities of real ale. It also encompasses good home-cooked food, community spirit and social awareness within the friendly and aesthetically pleasing surroundings of a local.

Nestling in the centre of Marsden, the Riverhead Brewery Tap is a much loved and popular brewpub which first opened in 1995 and is among one of the Branch's favourite pubs. The present manageress is Jayne Hayley, who along with her loyal staff and Riverhead brewer, Richard Armitage, has worked hard to achieve the high standards expected of this award winning pub.

Over the years the pub has featured regularly in CAMRA's Good Beer Guide, missing only a few years between 1998 and 2019. More recently, the Branch was proud to acknowledge this incredible achievement with an award for 10 consecutive years in the Guide. In addition, the Riverhead has received numerous local CAMRA awards, including 'Pub of the Season' and 'Beer of the Festival' awards for the quality and high standard of its award winning beers.

Two years ago the Riverhead underwent refurbishment, enhancing its welcoming appeal with its wooden floors, bench seating, stove fire, intimate drinking areas complete with tables and chairs, and historic adverts and pictures hanging from the walls. The kitchen and dining area also had a makeover allowing more room for the parties of walkers and visitors that frequent the pub.

The pub boasts a 2 barrel microbrewery in the basement, a street level bar with disabled access and an upstairs bar and kitchen with adjoining Bank Room for more private gatherings and dining. Outside, there is a drinking area next to the river which is very popular during the summer months.

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 core range of beers is 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 brewery produces a wide range of beer styles, including many one-off limited edition brews based on local themes.

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. Quiz night is Tuesday evening, starting at 9pm.



Jayne Hayley, Manageress, receiving her Award certificate from Neil Kelly, Branch Chairman

The Navigation Tavern

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

Saturday Night at the Navi

Regular Motown / Soul Nights

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Pressing Issues



Welcome to the Summer edition of Pressing Issues.

As most cider and perry drinkers will be aware, May was Cider Month. However, you don't need to confine yourself to a particular time or month to enjoy a glass or two of the real stuff. Just go out and drink the wonderful liquid and in that way you'll be supporting our local pubs and producers.

May is also the month in which CAMRA's National Cider and Perry Committee holds the National Cider and Perry Championships.

The winners of the Champion Cider and Perry of Britain competition were announced this May at this year's Reading Beer and Cider festival. The competition follows more than a year of local tasting panels and regional heats culminating in the winners being chosen from the finalists. The festival is home of the championships and festival goers have the opportunity to sample the winning drinks along with 150 ciders and perries, 550 beers, foreign beers, wines and mead.

The Champion Cider of Britain was judged to be **Mayfayre's Cider** from Herefordshire and the Champion Perry was **Cleeve Orchard's Perry** from Ross-on-Wye.

Mayfayre's Cider impressed judges for being well-balanced and more-ish, boasting distinct spicy and woody notes and a dry aftertaste. In contrast, Cleeve Orchard's Perry won the title for its floral and full-bodied flavour, which had a hint of smoke in the aftertaste.

Andrea Briers, Chair of the National Cider and Perry Committee said: "Huge congratulations to both Cleeve Orchard and Mayfayre for their exemplary products. As we know, cider and perry flavours can vary significantly from year to year and harvest to harvest, so seeing such distinct quality is incredibly important."

"Mayfayre, which is based in Herefordshire, exemplifies the very essence of traditional cider right in the home of England's cider country. Cleeve Orchard also impressed judges with its West Country Perry. Owner Lewis Scott has worked with CAMRA to campaign for greater support for small producers, and is a great example of how a local producer of the area can gain national recognition with a quality product."

The winners were:

Cider

GOLD – Mayfayre's Cider (Herefordshire)

SILVER – St Ives Forager (St Ives, Cornwall)

BRONZE – Ampleforth Abbey (North Yorkshire)

Perry

GOLD – Cleeve's Orchard Perry (Ross-on-Wye)

SILVER – Ralph's Medium Perry (Powys)

BRONZE – Out of the Orchard Perry (Newent)

Local News

At the 2019 North of England Cider and Perry Competition held at the Manchester Beer & Cider festival in January, **Udders Orchard** won **Gold** and Perry of the Festival with Waterloo Sunset Perry and **Pure North** won **Bronze** with its Deanhouse Vintage cider in the Cider competition.

Closer to home, the **1st Lindley Cider Festival** held during May at the Cider Mill, Lindley, Huddersfield was a great success despite some inclement weather. The festival featured a fine selection of 24 ciders and perries from all over England and Wales, including the local **Udders Orchard** ciders and award winning Waterloo Sunset Perry. The latest new **Udders** orchard ciders were Discovery (6.5% abv), a medium dry single variety cider made from an early season eater, light and gentle, and Arcadia (6.5% abv), a medium cider made with bittersweet apples blended with dessert and Bramley apples.

Udders Orchard will be holding a **#LindleyCiderSocial** on Saturday 8th June, at the Cider Mill, 70a Acre Street, Lindley, Huddersfield from 12noon to 10pm. It will have a range of its ciders and perries on gravity and bottles. Call in and enjoy the choice and tastes.

Lindley Carnival will be held on the Saturday 29th June with a cider and beer tent. Friday 28th June Lidget Street 6pm – 8pm and Fernlea Recreation Park 12noon – 4pm. The Cider Mill will be open from 4pm -10pm on the Saturday.

Don't forget the **Huddersfield Food & Drink Festival** in the first week in August when our local cider producers will be showcasing their products.

Huddersfield CAMRA **Cider Pub of the Year 2019** is The Corner in Market Walk, Huddersfield. This is a previous winner of Branch's CPOTY and a Runner Up in the Yorkshire Regional CPOTY.

There is a new cider producer in Huddersfield. **Pennine Cider** is a small one-man cider maker based in Golcar, Huddersfield, producing small batches of handcrafted cider. Two styles are made, a still and a sparkling version, both in bottles, although a Bag in Box version of the still cider is planned.

In 2018, the company successfully launched its flagship still cider **Pennine Gold**. Later, this was followed by a sparkling cider, **Pennine Pride**.



Pennine Gold is a still cider typically around 6.0% abv, with a deep golden colour and is available in a choice of Dry, Medium or Sweet whilst **Pennine Pride** is typically around 5.2% abv and available as a Medium or Sweet sparkling cider.

Originally, the cider was produced from pressed apple juice obtained from locally donated and sourced apples. However, with increasing demand from friends and the like, it was not been possible to sustain a regular output. Since going commercial, the Pennine ciders are all hand made in small batches of 100L from apple juice but not concentrate. The juice is fermented and blended for a consistent flavour, then bottle-conditioned and sweetened as appropriate. The samples tasted so far have lived up to expectation.

The ciders are available from Lord's brewery at Bolster Moor, The Pennine Manor Hotel at Scapegoat Hill, The Little Bridge at Slaithwaite, and the Sportsman in Huddersfield. For further enquiries and availability please contact info@penninecider.co.uk

Real Cider Sold Here Window Sticker Scheme 2019/2020

The Real Cider Sold Here (RCSH) Window Sticker scheme is used on the WhatPub website to identify pubs selling real cider. To ensure that the real cider status (real cider flag) of pubs on WhatPub is correct, the Branch will be re-visiting and checking all the local entries.

Nationally, CAMRA will be issuing a 2019/2020 Real Cider Sold Here (RCSH) Window Sticker to every pub listed on the WhatPub website that sells real cider or perry. It is aiming to start this from May and to remove the Real Cider flag from pubs that no longer sell real cider or perry.

Not all landlords may be familiar with which ciders are recognised as real. There is a list on the CAMRA website of the most common ciders not recognised as being real by CAMRA definition.

www.camra.org.uk/cider-not-recognised-as-being-real

If your pub or club sells a real cider then please get in touch with the Branch and let them know. Most tied pubs have a tie on cider as well as beer. However, many tied houses and free house do have access to Bag-in-Box cider and this can improve cider choice and availability.

Finally, a 10 page full colour fold out leaflet, **Real Cider Pub Guide 2019** has been launched showing all pubs in Greater Manchester selling real cider and perry on draught all year round.

Huddersfield Rural Pub of the Year 2019

Huddersfield CAMRA's Rural Pub of the Year for 2019 has been named as The Dunkirk at Denby Dale. This award winning pub joins a small group of exceptional real ale pubs that form a vital part of the community throughout the rural areas of Huddersfield. At a time when rural pubs are closing and being turned into retail or housing units, it is important that these pubs are recognised and supported. Previous winners of this prestigious award include The Wills o' Nats at Marsden; The White Horse at Emley, The Sair at Linthwaite and The George at Upper Denby.

The Dunkirk is a rural pub that was in danger of closing a number of years ago but which has seen a new lease of life following careful renovation and the right sort of management. Last year the pub went onto win the White Rose Pub of the Year 2018 award and the Huddersfield CAMRA Summer Pub of the Season award.

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, Abbeydale, Bradfield, Timothy Taylors, Half Moon, and a selection of craft beers on tap with a cider on handpull from Lilleys. The emphasis is on good quality beers with taste, a fact recognised by Timothy Taylor's brewery which presented the Dunkirk with a Timothy Taylor Championship Club Award earlier this year.

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.

The pub has a welcoming open plan bar and dining area, a new extension and back room, a function room and a roof top terrace. 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.

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, receiving her award from Neil Kelly, Branch Chairman



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Winter Club of the Season

Huddersfield CAMRA's Winter Pub of the Season award has been won by The Netherton & South Crosland Conservative Club. This is the Club's first CAMRA award and it's not difficult to see why. The club serves well-kept beer, promotes real ale by supporting local brewers and provides an important community focus with its local events and activities.

It's not often a club wins this award but those that do, serve some top quality beers and are a shining example of what can be done with a bit of imagination and effort. All too long clubs have been thought of as being tied to the national brewers and serving bland ales and lager. Here is one club that certainly bucks the trend!

The club is located on Lightenfield Lane, near the centre of Netherton village and dates from the 1920's when it was originally opened on Saturday 12 January 1924 by local dignitary, Major Thomas Brooke of Healey House. It has been part of the local community ever since.

The bar is run and managed by Roy Gilpin, who has been in the job 18 months. Roy maintains a good cellar and is very enthusiastic about his beers. The bar supports 4 handpumps with Sharps Doombur and Bradfield Farmers Blonde as regular beers plus a selection of ever-changing guest ales from local and regional breweries such as Empire, Milltown and Mallinsons. The club is Cask Marque accredited.

There is an annual beer festival in July of each year. This year's festival, NethCon 4 will be on Saturday 27th July from midday to 10pm. This a great `one day` event not to be missed.

This thriving, family friendly club has a large `L` shaped open plan main room, with big screen TV showing Sky and BT Sports, and a stage area for live music. The club also has a smaller room with separate bar and a function room that can be booked for private meetings. There is an indoor games area with dart board and pool tables and an outdoor bowling green and beer garden. As such, the club plays host to a pool team, two snooker teams, a bowling team and football team.

The club is open daily 7 days a week, on week days from 4pm to 11.30pm and from 12noon on Saturday and Sunday. New members are always welcome.



Roy Gilpin, Steward (left) accepting the Winter Club of the Season Award from Neil Kelly, Branch Chairman (right)

On the Buses

Austerity and the resultant funding cuts have seen bus services across the country in rural and suburban areas reduced and in some cases cut altogether. However changes to the bus network in parts of south Kirklees have seen villages retain the bus service and the timetables make it easy to visit a variety of pubs in the area.

The bus routes are: the No. **83** Huddersfield to Denby Dale via Lepton, Kirkburton, Shepley and Upper Denby; the No. **84** Huddersfield to Denby Dale via Kirkburton, Shepley, Upper Cumberworth and Lower Cumberworth. These services are each every 2 hours Monday – Saturday daytime and at Denby Dale the **83** changes to an **84** to go back to Huddersfield and the **84** changes to an **83** so there is an hourly service to all the villages along the route.



The No. **233** runs from Huddersfield to Denby Dale via Highburton, Kirkburton, Shelley, Skelmanthorpe and Clayton West and is every 30 minutes Monday – Saturday daytime and hourly evenings and Sundays. Most if not all of the villages served by these buses have pubs serving real ale and so the following crawl is only one of a number of possibilities afforded.

From Huddersfield I caught the 83 at 10:50 to Upper Denby, due to arrive at 11:45, it was 10 minutes late arriving so it was almost opening time at the George Inn. The George is a Camra award winning pub and has been in the Good Beer Guide. It's a friendly village pub with a pleasant beer garden. There are usually four beers available and on the day of my visit these were Timothy Taylor Knowle Spring and Landlord; Jennings Cumberland Ale and Tetley Original. Both Taylor's beers were tried and found to be on good form.

For the next pub, the Dunkirk, I followed a public footpath to Barnsley Road. From the George turn left on to Fairfields, then just past the bungalows turn right and there is a stone stile in front of you. Follow the path across the fields to reach Barnsley Road and then turn right, the Dunkirk is on the left hand side, about a 15 – 20 minute walk from the George.

The Dunkirk was busy with diners and drinkers and as you would expect from the current Huddersfield Camra Rural Pub of the Year, it has plenty to offer the real ale drinker. Beers available were Small World Barncliffe Bitter; Magic Rock Ringmaster; Half Moon Dark Masquerade; Timothy Taylor Landlord; Saltaire Best; Abbeydale Exodus and there was real cider Lilley's Pineapple cider. The Dark Masquerade and Exodus were tried and both were excellent with Dark Masquerade being the beer of the day.

The 83 arrived into Denby Dale about 20 minutes before the 233 was due to leave so that allowed for a half of Wainwright in the Dale Inn. It's about 20 minutes to Skelmanthorpe and the 233 stops close to the Topsy Cow micro pub. A relative newcomer to the real ale scene in Skelmanthorpe, there are four real ales available, on the day these were Small Word Long Moor; Little Critters Blonde Bear and Nutty Ambassador and Outstanding Red Ale. The Red Ale was tried and was very good.

The next and final stop for me was the Junction in Kirkburton. Goose Eye, Junk Bitter, Tetley Original and Sharp's Doom Bar were available. The Junk Bitter was tried and was Ok. From here I caught the 233 back to Huddersfield.

Overall, a satisfying day out. These bus routes offer the opportunity to visit some very good pubs with a wide variety of beers available. Don't drink and drive, support the local bus service and help these pubs and the bus service thrive.

Alex Barlow

LocAle Brewing

Beer Ink Brewing Co. Tel: 07885 676711

Approval has finally been given, on appeal, by Kirklees Planning Department for the Beer Ink's Bar in Lindley. If negotiations with the landlord are successful, then the bar could be open in late August. Until then, it's the brewery tap openings at the end of each month.

Red Weizen Blue (5.1% abv) has been brewed again using a new recipe. The Cascade, Citra and Summer hops in the original wheat beer have been replaced by Eldorado, Mosaic and Calypso to give it a much better fruiter taste. The results speak for themselves.

In the berry superstitious sour range, the latest is Strawberry Superstitious (4.2% abv) made with loads of fresh strawberries. There is also a new sour called Curd Your Enthusiasm (4.2% abv), a hazy, orangey coloured lemon tart sour. Leave Before The Lites Come On (6.0% abv) is a wonderful black IPA brewed using Eldorado, Mosaic, Calypso and Sorachi hops. Also new is a kölsch style beer called Bradley Kölsch (5.5% abv). This is a pale beer dry hopped with Centennial and Calypso hops.

One of Ryan's beers, That Rug Really Tied The Room Together, a 6.0% abv White Russian Stout, was voted Best Beer in the 5.6 – 6.5% range at the recent Bradford beer festival. Well done.

A few new beers to report. Leann Dubh (5.2% abv) is a dry Irish Stout and is the new name for the previously named stout, Oxymoron. Mangose to the Beach (5.2% abv) is a collaboration brew with Beatnikz Republic brewery and is a mango, lime, seaweed, salty gose. Vanilla Cream Ale (6.0% abv) is a smooth, vanilla flavoured creamy ale and Mango Cream Ale (6.0% abv) is the corresponding version with mango and lactose for that creamy milky sweetness.

The Mango Cream Ale and That Rug Really Tied The Room Together both featured at the recent Meltham Beer festival.

Briggs Signature Ales. Tel: 07427 668004

Nick is now turning out his beers on a regular basis and the place to sample them is at the Corner in Huddersfield and the Star Inn at Folly Hall.

Rock`n`Roll (4.0% abv), is a vibrant deep garnet (re-brown) coloured, dark IPA. It is heavily hopped with Simcoe and cascade hops to give a long fruity flavour.

At the previous Star beer festival, Nick brewed a special called I Saw Red (4.0% abv), a hoppy red ale.

Following on, Hip Hop (4.0% abv) was brewed again but at a slightly weaker strength than the original 4.2% abv back in 2014. This golden blonde ale is hopped with Citra and Cascade hops to give an aroma of zesty lemons and tropical fruit flavours, ideal for that brief period of warm weather.

The latest beer is Blues (4.6% abv), a golden session IPA, originally brewed for when Huddersfield Town football club went down but equally valid now considering their performance. The beer has a pronounced Californian orange aroma and taste with a resinous hoppy flavour, giving it a crisp and sharp bitterness.



Bosun's Brewing Co. Tel: 01484 412300, 07513 112188

After delays with Kirklees planning department, the long awaited brewery tap should now be open at the brewery in Prospect Street, Huddersfield – near the Fire Station. Grahame has been planning this since last November and its opening will allow for brewery visits and the chance to sample the ales.



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

Bosun beers are making the rounds with Bosun Blonde (3.9% abv) making regular guest appearances in the Vulcan and the Cherry Tree (Wetherspoon). The Swan at Meltham is a regular outlet for the dark mild, Tell No Tales (3.8% abv). This is a delicious, richly roasted dark mild with a faint coffee nose, not too bitter, and the addition of a little Crystal and dark chocolate malts provide a mild coffee finish. This was a perfect mild to celebrate Mild May. The seasonal Easter beer was Bunny Boiler (4.2% abv), a fruity hoppy blonde bitter.

On the festival scene, Tell No Tales featured at the recent Clitheroe Beer festival and also at the Meltham Beer festival along with Maiden Voyage (3.9% abv), described as a typical northern bitter

Empire Brewing. Tel: 01484 847343, 07966 592276

Russ has brewed a number of new beers recently. The first one was Flower Pot Ale (4.2% abv), an American pale ale hopped with Citra hops to give a wonderful citrusy bitter flavour. Chocolate Milk Stout (5.7% abv), is a dark, rich, smooth, aromatic chocolate flavoured stout which is also available in 330ml bottles from the brewery.

Following on from this is the excellent Chocolate and Cherry Mild (3.8% abv) produced for Mild May. This is based on the award winning Moonraker Mild recipe and is a 10 malt mild with bursts of chocolate and cherry flavour. Very moreish. Both the Chocolate Milk Stout and Chocolate and Cherry Mild were on at the Kings Head in Town.

Back to the pale ales, there is Rim Tickler (4.1% abv), which is a New Zealand hopped pale ale with tropical fruit flavours. The latest beer is The Mighty Cod Piece (4.2% abv), a well-balanced pale ale brewed with US hops.

Russ will be at the Huddersfield Food & Drink festival in August and will have some of the Chocolate and Cherry Mild on sale.

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

Up to now, the Lazy Turtle beers have only been available in bottles with the occasional key keg for specific customers such Kräftey at Honley. However, Two cask versions of Dave's beers were showcased at the recent Meltham Beer festival. Riptide IPA (5.5% abv) and Red Mosaic IPA (5.0% abv) were some of the first beers to run out at the festival and were very well received.

Riptide IPA is a refreshing amber ale with a malty base and citrusy bitterness, hopped with Amarillo and Citra hops to give an aromatic and fruity finish. Red Mosaic IPA (5.2% abv) is an amber/red ale brewed with golden and crystal malts and hopped with Mosaic hops to give a moderate bitterness and light fruity finish.

The latest new beer is Sargasso IPA (4.0% abv), a slightly hazy pale ale brewed using pale malts, wheat and six different hops – Columbus, Amarillo, Citra, Cascade, Mosaic and Vic Secret, to give a fragrant light and citrusy taste. This was available at the Black Cat Bistro in Holmfirth.

Lord's Brewing Co. Tel: 07976 974162

The latest beer in the `Brewers' series of beers is a New World bitter called Chosen Man (4.4% abv). This is an amber coloured bitter brewed and dry hopped with NZ Southern Cross hops. Silver Spur (4.6% abv) is a super pale `Springtime' pale ale brewed with Centennial and cascade hops to give a floral taste. High Timberline (4.6% abv) is a dark ruby coloured, red session IPA. It uses NZ Southern Cross and Slovenian Bobek hops to give a floral, pine and citrusy lemon flavour.

In the standard beer range the latest new beer is Malamute (4.5% abv), a session IPA. This is an unfiltered, hazy golden ale hopped with Bobek and Wolf hops to give a juicy floral character.

The brewery will be holding a Homebrew Festival on the 20th July. The competition will be judged not only by the guys at Lords but also by the brewers from Mallinsons and Beer Ink. The judges 1st place winner will get to make the winning beer at the brewery with Lord's brewers and see it sold throughout the UK. The guys are still working on the rules and a page will be put on the website with all the information required to get involved.

EMPIRE BREWING

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Magic Rock. Tel: 01484 649823

When it was announced in March of this year that Magic Rock had been sold to Lion, the Australian based food and beverage giant, it was met with shock. Magic Rock was probably the last craft brewery anyone expected to sell up but it happened. Lion, which already owns Little Creatures (Australia), Panhead Custom Ales (New Zealand) and the London craft brewery Fourpure Brewing Co, bought Magic Rock for an undisclosed sum and the opportunity to expand the business with Richard remaining in charge.

It would be easy to say that it is business as usual but it isn't. Investment has flowed in and the brewery has purchased 3 new 10,000 Litre fermenters to add to the existing 13 x 10KL and 4 x 5KL fermenters. There are two canning lines delivering 15,000 cans per hour, and plans to expand across the road into new buildings. Brewing capacity has increased with exports also increasing.

Magic Rock is still committed to producing exciting new beers of every style both in cask, keg and can and to introducing the Magic Rock beers to a much wider audience.

The latest collaboration beer is Roos Goos (6.0% abv), a pomegranate and cherry fruited gose, brewed with Brouwerji Kees. This classic German wheat beer style gose is loosely based on the Salty Kiss recipe but with pomegranate, cherry and lemon additions to give a deeply fruited and pink beer with a light acid tang and tart finish.

Californishire (4.7% abv) was brewed in collaboration with Jeff and Brandon from Bagby Beer and is a trans-atlantic brew combining Yorkshire Bitter and West Coast Pale ale. With a load of eight different hops and a mixture of UK and US heritage yeasts this is an impressive beer.

Two beers were developed for Hop City 2019 beer exhibition. The first was Nanosecond (2.7% abv), a micro IPA with a NEIPA style hoppiness resulting from Amarillo, Comet, Ekuanot and Sabro hops. The other was Special Lasers (7.0% abv), a NEIPA brewed with Citra, Simcoe, Denali, Idaho hops to give a pungent tropical fruit taste with red grapefruit, papaya, pineapple, apricot, pine and blueberry flavours.

The latest new beer is Little Ray (4.3% abv), a guave, mango and passionfruit Berliner Weisse brewed using Cascade, Denali and Chinook hops.

You may have noticed that Hat Trick (3.7% abv) has undergone a bit of a change. Originally described as a modern bitter and brewed in association with Huddersfield Town FC, the beer is a well-balanced malty complex pale ale hopped with Cascade hops. Now it has transformed into Hat Trick Blonde (3.7% abv) and is a blonde version of the original with the addition of Centennial and Mandarin Bavaria hops to make a more delicious and refreshing drink.

Not satisfied with this, a further one-off variant has been brewed, Hat Trick Galaxy (3.7% abv), a dry hopped version of Hat Trick Blonde with Galaxy hops. This was also very good.



Mallinsons Brewing Company. Tel: 01484 654301

The latest new beer in the dual hopped series is Olicana Melon (4.3% abv), a well-hopped blonde ale brewed using Olicana and Huell Melon hops to give aromas and flavours of mango and papaya. This was followed by Herkulean Nelson (5.2% abv), a deep golden coloured beer brewed with Herkules and Nelson Sauvín hops providing a gooseberry nose and a spicy orange and rich fruity hoppy finish.

Other new beers include: Bramasaic (4.5% abv), a deep blonde ale brewed with Bravo, Mosaic and Amarillo hops to give aromas of candied peel and fresh oranges with a rich and fruity bitterness; Summit About Ella (3.8% abv), a blonde ale with a light floral aroma, a medium bitter

taste with light spicy and fruity overtones; Cliff Edge (4.1% abv), a very pale blonde ale with lemon and mango aromas and a good fruity bitterness with lingering hop flavour; Lola (4.6% abv), a blond bitter with hop aromas of resin and pineapple resulting from late hopping with Chinook and Centennial hops; Perley Dew hops (4.1% abv), a pale blonde ale brewed with Perle hops at every stage of the brewing process and late hopped with Centennial hops to give a citrus lemon peel notes; Has It Gone Feral? (4.3% abv) is a blonde coloured ale with subtle aroma of Turkish delight and strawberries but backed up with a huge hoppy bitterness; Not Today (3.8% abv), a golden ale with aromas of fresh fruit and pine and floral undertones.

Fire Starter (4.2% abv) was a light and hoppy special produced for the Star inn Spring Beer Festival. Secret Weapon (3.9% abv) was a special pale ale brewed with the staff of the Sportsman to celebrate their 10th anniversary of opening.

Recently, Tara and Elaine have collaborated with Gazza and Sue from Team Toxic (also Waen and Mission Creep breweries) to brew Comfort Zone (4.2% abv).

Nook Brewhouse. Tel: 01484 682373

The summer beer festival will be taking place the last weekend in August and will show case the full range of Nook beers. It is hoped that the new Maple Porter (4.2% abv) will be available in cask and a special beer to commemorate the brewery's 10th anniversary is planned.

On the festival scene, Oat Stout (5.2% abv) and the excellent Session India Pale Ale (SIPA) (3.8% abv) both featured at the recent Meltham Beer Festival.

Rat Brewery. Tel: 01484 542400

A few new Rat beers have been available at the Rat & Ratchet recently. These have include: Marshmellow Mild (3.7% abv), a dark mild with a subtle taste of marshmellow; Look What The Rat Dragged In (3.7% abv), a pale session ale; and Rat in Black (4.5% abv), a porter.

On the festival scene, White Rat (4.0% abv) was chosen for the 11th Kirkburton Beer festival and also appeared at the recent Stockport Beer festival along with Rat Bike (6.0% abv), an IPA; Rat Attack (3.8% abv), a dry hopped bitter; and Ratsteroids (4.8% abv), a vanilla stout. King Rat (5.0% abv) was present at the Nook Spring Beer Festival.

Riverhead Brewery. Tel: 01484 844324

The Riverhead brewery Tap will be holding a mini beer festival the last weekend in June when it will be showcasing a number of new beers. These will go head to head with some of the new beers from Salt brewery (part of the Ossett group and NOT to be confused with the Saltaire brewery.)

Richard has brewed the following new beers. Peanut Butterley Stout (5.5% abv) is a smooth dark mild stout brewed with honey, lactose and peanut butter. This will be available at the festival in a wooden cask; Blakeley Breakfast (4.0% abv) is a pale and fruity bitter brewed with oats; Wessenden Mist (4.% abv) is a hazy fruity flavoured hoppy bitter; Blueberry Pale (6.0% abv) is a fruity, blueberry flavoured IPA; and Marsden Moor (7.0% abv) is a hoppy black IPA brewed with Simcoe, Raku, Waimea and Citra hops.

On the festival scene, Butterley Bitter (3.8% abv) featured at the Nook Spring beer Festival and Redbrook Premium (5.5% abv) at the 13th Skipton Beer festival.

Summer Wine Brewery. Tel: 01484 665466

To celebrate the 10th anniversary of the opening of the Sportsman, some of the staff visited the brewery and helped in brewing a special beer appropriately named Decade (4.0% abv). This was a pale hoppy bitter brewed using Cascade and Comet hops and was a very good beer.

On the festival front, Resistance Mild (3.8% abv), a dark mild with malt, caramel, light coffee, chocolate and dark fruit flavours, was featured at the recent Wigan beer festival.

Small World Beers. Tel: 01484 602805, 07540 319326

Long Moor Pale recently made a guest appearance at the House of Parliament as a guest ale in Strangers' bar. It was on the bar during the last few weeks in May and was invited down into Westminster by local MP Paula Sherriff, the Shadow Minister for Mental Health and Social care whose constituency Dewsbury covers the Kirkburton ward where the brewery in Barncliffe Mills is located.



Long Moor Pale was made available in the Strangers Bar as part of a scheme run by the All-Party Parliamentary Beer Group and the Society of Independent Brewers, to which Small World Beers belongs.

The latest new beer is It's Never One (4.0% abv), a light golden session pale ale. This is brewed using Simcoe and Amarillo hops which gives the beer a fruity and citrusy flavour balanced by a good malty sweetness, leading to a pine and orange citrus finish.

The second beer is Port Nelson (4.0% abv), a New Zealand pale ale. This is brewed with Golden Promise barley malts and hopped with NZ Motueka and Nelson Sauvignon hops to give a citrusy, tropical fruity flavour.

On the festival front, Secret (4.0% abv) was chosen for the 9th Emley Beer festival with Barncliffe Bitter (3.7% abv) and Long Moor Pale (3.9% abv) for the Meltham beer festival.

Three Fiends Brewhouse. Tel: 07810 370430

The brewery finally took possession of its new brewplant at the end of March, increasing their capacity to 8BBL. Two 1600L fermenters, a hop torpedo, Hot Liquor Tank (HLT), Kettle and Mash Tun have been installed in one of the newly kitted out buildings on the farm.

To showcase the new brewery, the guys held an open day to the public on Saturday 27th April. Unfortunately, due to the cold and rainy weather, the event took place in the barn with a temporary bar and food trailer.



On offer was Moko Titi (4.6% abv), a session IPA; Misfit (4.2% abv), a blonde ale; Punch Drunk (5.5% abv), a NE IPA; Little Devil (5.3% abv), an APA; Voodoo (6.0% abv), a chocolate chilli stout; and the new Da Rockwilder Kölsch (4.5% abv), a light crisp, heavily Citra hopped kölsch.

The latest new beer is In The Dog House (5.3% abv), a pale fruity IPA with hints of grapefruit and black pepper, leading to a spicy finish. This made its debut at the 11th Kirkburton beer festival, along with Little Devil and Misfit.



Also on the festival scene, Little Devil and Bukowski (7.0% abv) were at the Nook Spring festival and Bad Unlce Barry (4.2% abv) and Boomer (4.3% abv) along with the rest of the range starred at the Meltham Beer festival.

Zapato Brewery Tel: 07788 513432

Matt has recently had a couple of new beers on at the Zapato Tap room. Just Do It (6.9% abv) is a hazy, well hopped pale ale described as a 'motivational' IPA brewed in the New England style. Dark Tidings (6.5% abv) was a collaboration beer brewed with Mad Hatter Brewery in Liverpool. This black seaweed gose was first brewed for the Indyman festival two years ago and has lost none of its flavour.

Vienna Calling

We made a good start to this extravaganza with a prompt 6am flight to Vienna with Easyjet arriving at 09.40am. From the airport we caught the VAL1 airport bus (VIENNA AIRPORT LINES) to Westbahnhof (€13 return), an approx. 45 mins run. Bus runs at 00 and 30 both ways all day.

We stayed at the Pension Fünfhaus, a couple of tram stops from Westbahnhof and, as ever, great local transport connections all around this wonderful city. It costs just €17.10 for a week's ticket which runs only Monday to Monday or €8 for a 24hour ticket.

As ever with our outings this was a football and brewery trip with 6 games and at least 4 to 5 breweries targeted from Vienna's impressive list of watering holes.

Nigel had been some years ago and suggested our first port of call should be one of the best pubs Vienna has to offer - the 7sternbrau on Siebenstergasse (tram 49 the best way to it). A superb hostelry which even brews its own Rauchbier, and very good it was too. After getting seated in a very busy pub, we checked the beer list and ordered the Prager Dunkles at 4.5%, €4.10 a superb beer. Soon it was time for the next one which was Herbstbock (an autumn special) at 6.3%, €4.50. This definitely had the feeling of a strong beer but beautifully flavoured. So was the Marzen at 5.1%, €4.30, again a classic Viennese beer. Next the much vaunted Rauchbier at 5.0%, €4.30, and Carol's first try at this. You either like or dislike the brew but we both loved their take on the "liquid bacon." All beers are unfiltered and in top condition.

Wednesday was quiet as we were both very tired after a long day. Just a couple of football matches but one did have the excellent Puntigamer beer on draught which we tried and liked a lot.

Thursday was the first day of the Wiesn Fest Wien 2018 which we had tickets for. We got there for the opening just to sort out where we had to go in the evening - a 3,500 seat Gosser tent! It didn't take much spotting as we sunk our first mass (maß = 1Litre) at a whopping €10.10. No half litres were sold at all although you could get plenty of soft drinks, coffee etc. I have to say we were not impressed with that and the fact that only Gosser bier was available, apart from one tent which had Edelweiss on.

We will freely admit after 2 masses the head was not feeling too good so it was an agreed retire back to our hotel. At the festival we felt totally out of our depth as everyone seemed to know everyone else but we got through it. The band were superb (Bengels Reloaded) and as far as we know, there was no trouble, hardly any beer spilt and raucous but good natured in general.

On the Friday and being a beautiful sunny day, we took in the Schonbrunn zoo. It's so big we didn't actually get round it which was partly due to a luncheon interval. This included very good Ottakringer pils and Zwickel plus Schneider Weiss, all of which went down very nicely with some cracking food. Football in the evening at First Vienna and more Puntigamer at the game.

Saturday was supposed early morning footy but this was altered when we decided to find the Medlbrau on the 52 tram. This is about three quarters of the way up the very long Linzerstrasse at number 275 Stop, Gruschplatz.



After coming across the brewpub and finding it was open at 10.30am, well it would have been rude not to try a few! We have to say the welcome was very nice and the food too. The beers were excellent. We had four 0.3L's and the beers were in superb nick. A very good find and one for anyone visiting Vienna. Be noted though, we believe it is closed Sunday, Monday and holidays. After a bit of trotting around Carol and I went to Rapid Vienna for some footy and then wondered where to go for a beer at night. We ended up at an ex market and a Brewdog pub called Brew9. The beers were expensive but very good, weirdly served in 0.46L quantities. The beers we had were from local breweries but we forgot to list them. Tram 5 took us back into town where we retired for the night.


Sundays dawned and after a light breakfast, football was taken in both morning and afternoon; the afternoon game being at the SV Essling club way out in the suburbs. After a warm welcome they gave the two of us a try of something called half wine from Styria. Similar to blackcurrant juice we were warned it has quite an effect on the stomach if you have too much - immensely drinkable but very nice all the same. After the game the pair of us went to the Fischer Brau on the 37 tram towards Nussdorf. Very full brewpub but after initially a fairly cold welcome the waiter soon warmed to us as we discussed the beers on offer. There was 2 of their own but also 2 guest bottled beers, one of which was particularly good, Greiskirchner dunkel, a beautiful dark beer with a slightly sweet taste, I told the waiter also about our brewery list and he ended up taking it to show the bar manager who apparently was amazed and highly impressed we had gone through so much trouble. Carol and I came to the conclusion that the Viennese pubs think that you don't know what you are drinking unlike in the Czech Republic or Germany, Belgium etc. Fischer Brau beers are very good indeed and it is a totally recommended bar.

Monday dawned with a fairly grey and damp morning so we decided to do a few tram runs around the city (we like trams). Late afternoon, saw us in the fabulous Salmbrau for a quick half litre of their Bohemische dunkel which was quite superb. This pub is on tram 71 right outside the tram stop at the Belvedere Palace. The two of us had booked a table back at the Siebenstern in the evening. Yours truly decided to play stuntman at one of the tram stops and promptly lost his footing and fell straight on to the tracks. Thankfully apart from some heavy bruising no damage was done.

The Siebenstern as ever was magnificent and the food quite wonderful with Goulash and Chicken dishes consumed. The old Vienna soup was also tried and very much enjoyed.

All in all a cracking trip and a definite re-visit in the future. Thanks go to the staff at the Ottakringer brauerei shop and the Medlbrau in particular.

Local and Regional Beer Festivals

31 st May – 1 st Jun		6 th Ossett Beer Cart BF, Ossett Town Hall, Market Place, Ossett, WF5 8BE Fri 7pm – 11pm; Sat 11am – 11pm.
6 th – 8 th Jun		28 th Doncaster BF, The Dome, Bawtry Rd, Doncaster DN4 7PD Thu 5pm – 11pm; Fri & Sat 11am – 11pm
6 th – 8 th Jun		Leeds BF, Leeds Beckett Students Uni Bar, opp. Dry Dock, Portland Way, Woodhouse Lane, Leeds, LS1 3HE. Thu 11am - 4pm, 5pm - 11pm; Fri & Sat 11am - 11pm
14 th Jun		#HT200 Beer Festival, Holy Trinity Church, Trinity Street, Huddersfield, HD1 4DT Fri ONLY 1pm – 11pm.
14 th – 15 th Jun		Aireborough Beer Festival, Guiseley Theatre, The Green, Guiseley, LS20 9BT Fri & Sat 12noon – 11pm
28 th – 30 th Jun		Wortley BF, Wortley Mens Club, Reading Room Lane, Wortley, S35 7DB Normal opening times Fri 2pm – 11pm; Sat & Sun 12noon – 11pm.
29 th – 30 th Jun		Riverhead vs Salt BF, The Riverhead brewery Tap, Peel St, Marsden HD7 6BR Normal opening times from 12noon.
4 th – 7 th Jul		Summer BF, Star Inn, 7 Albert St, Folly Hall, Huddersfield, HD1 3PJ Thu 5pm – 11pm; Fri – Sun 12noon – 11pm
11 th – 13 th Jul		Settle BF, Victoria Hall, Kirkgate, Settle, BD24 9DZ Thu 5pm – 1pm; Fri & Sat 12noon – 10pm.
12 th – 13 th Jul		Shepley BF, Shepley Cricket club, Marsh Lane, Shepley, Huddersfield HD8 8AS Fri & Sat 6pm – 12midnight
19 th – 21 st Jul		BowerFest, Hall Bower Athletic Club, Hall Bower, Newsome, HD4 6RR Fri 6pm – 11pm; Sat & Sun 12noon- 11pm.
27 th Jul		Neth Con 4 BF, Netherton & South Crosland Conservative Club, 2 Lightenfield Lane, Netherton, Huddersfield. HD4 7WJ. Sat ONLY 12noon – 10pm
6 th – 10 th Aug		Great British Beer Festival 2018, Olympia London www.gbbf.org.uk Tue 5pm – 10.30pm; Wed – Fri 12noon – 10.30pm; Sat 11am – 7pm.
18 th – 21 st Sep		York BF, Knavesmire Road, York, YO23 1EX (York Race Course) Wed 3pm – 5pm (CAMRA only); 5pm -11pm; 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.



Missing a CAMRA Good Beer Guide from your collection?

The Branch has a number of back issues of the Guide from the 1990's to present. If you need to complete your collection or replace a damaged or stained copy contact Bob Tomlinson at Robert.Tomlinson@cht.nhs.uk There is a large collection of beer mats and pumpclips for sale.

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 Jun	Town Centre Pub Tour of Huddersfield. Meet at Sportsman at 20.00hr; Kings Head at 20.30hr; Parish at 21.00hr; and finish at The Corner at 21.30hr.
Mon 17th Jun	Branch Meeting and Club of the Year Presentation at the Armitage Bridge Monkey Club, Dean Brook Rd, Armitage Bridge, Huddersfield HD4 7PB for 20.00hr. Bus 314 at 19.37hr from Huddersfield Bus Station
Mon 1st Jul	Presentation of Spring Pub of the Season to the Red Lion, Sheffield Rd, Jackson Bridge, Holmfirth HD9 7HE for 20.00hr. Bus 310 at 19.10hr from Huddersfield Bus Station and return on the 310 at 21.52hr.
Mon 15th Jul	Branch Meeting and Presentation of Mild Pub of the Year at the Slubbers Arms, 1 Halifax Old Road, Hillhouse, Huddersfield HD1 6HW for 20.00hr. Bus 363 from St George's Square at 19.25hr or Bus 328 at 19.17hr Market Square.
Mon 12th Aug	Summer Pub of the Season presentation. To be confirmed following voting. See Branch diary for details.
Mon 19th Aug	Branch Meeting at the White Cross, 2 Bradley Rd, Bradley, Huddersfield HD2 1XD for 20.00hr. Arriva Bus 202 at 19.16hr or 229 at 19.35hr from Huddersfield Bus Station.

CAMRA Yorkshire Regional Meetings

Sat 7th Sep	The Star Inn, 23 Mitford Street, Filey, North Yorkshire, YO14 9DZ for 12.15hr.
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Campaign for Real Ale Ltd. 230 Hatfield Road, St Albans, Hertfordshire, AL1 4LW

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

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

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

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

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

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

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

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

Advertising in Ale Talk

Deadline for the Autumn Edition is: 20th August 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

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Contact the Treasurer at

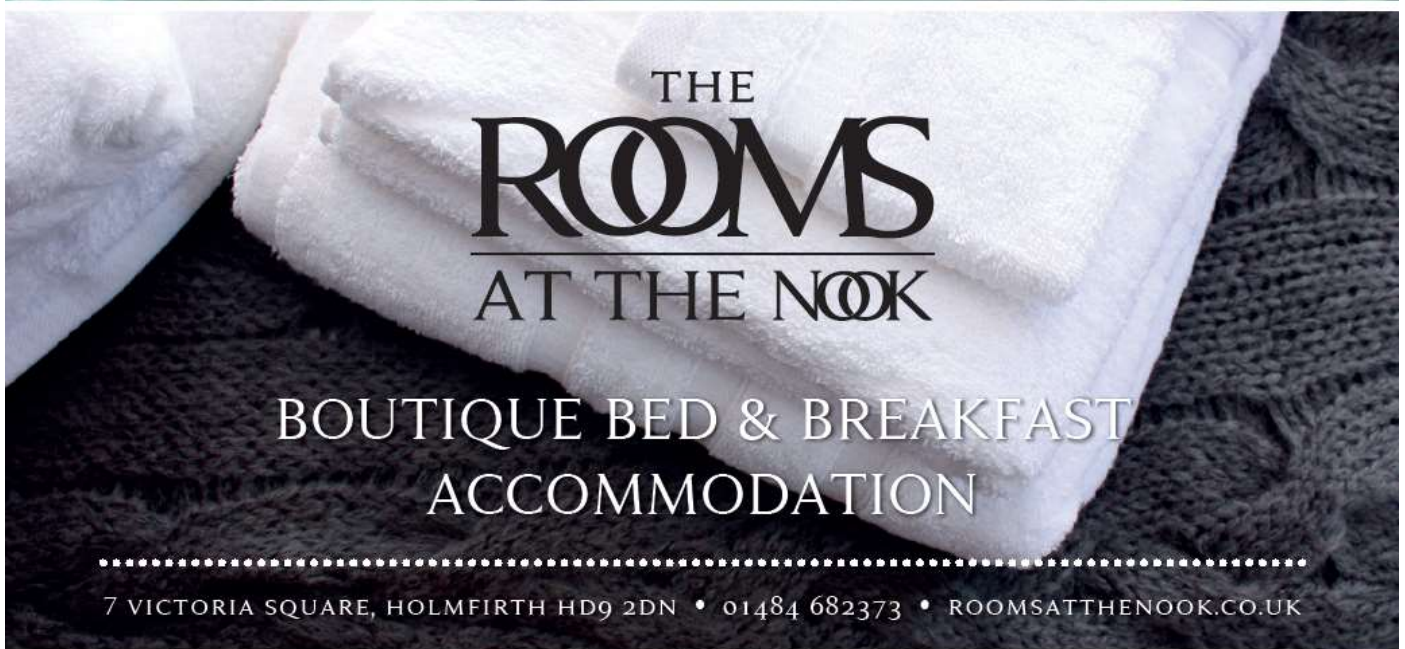
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