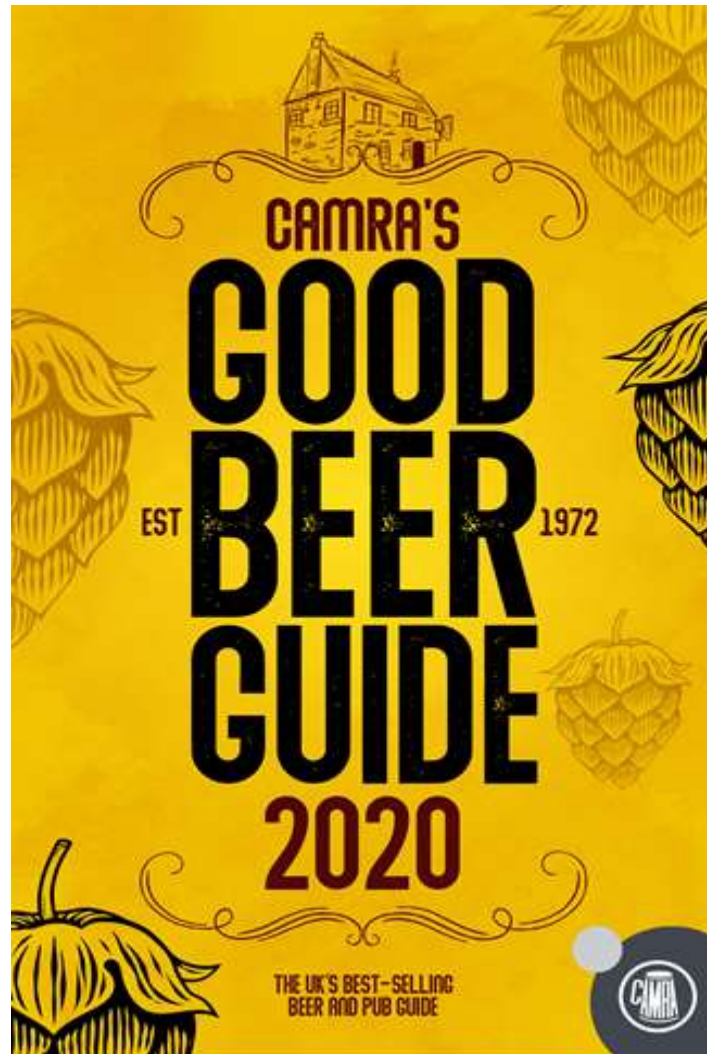


Ale Talk



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AUTUMN 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

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Slaithwaite's Premier Free House

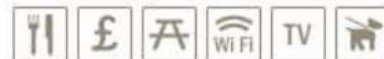
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CAMRA Good Beer Guide

2020

Huddersfield CAMRA

AUTUMN Pub of the Season 2018



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.



Potential changes to a number of Huddersfield pubs are likely occur following the purchase of the pubco **Ei Group** by the **Stonegate Pub Company** for £1.27bn. This will see the operator's estate rise by 4,000 sites, making Stonegate the UK's largest pub owner.

Heineken's pub arm **Star Pubs & Bars** is selling 150 pubs that were originally acquired from **Punch**. One the sale of the 150 pubs, a spokesman for Star Pubs & Bars said: "We are in the process of marketing a small number of pubs for sale. We have consistently said that we regularly review our estate, and with the growth of any pub estate there is also ongoing optimisation which includes some disposals." The pubs set to on the market will be from all across the UK.

The Sportsman on St John's Road has been granted **Grade II listed** status by the Department for Digital Culture, Media and Sport on the advice of Historic England. Built in 1930 to the design of the architects H A Hoyle and C Smith of Huddersfield for the brewers Seth Senior and Sons, the pub retains many of its original 1930's features including its multiple rooms and historic, sports-themed tiled gentleman's toilets. It was also altered by Hammonds Brewery in about 1950 when the public bar was opened out into a single space and a new distinctive curved Art Deco bar and wooden banquette seating and side tables were carefully integrated. The Sportsman is only one of ten pubs in West Yorkshire to feature in CAMRA's National Inventory of Historic Interiors.

The **Sportsman** recently held a mini **Cider Spectacular** festival featuring a selection of traditional ciders and perry, sparkling and craft keg ciders. The ciders were very good.

Starting on the Friday 6th September, the **Sportsman** will be holding a **mini Lager festival** over the weekend featuring 8 lagers on draught – four modern UK craft lagers versus four German classics - in a head to head competition to find the best tasting lagers. This should be interesting since UK craft lager is a fairly new concept.

Award Voting for Huddersfield Branch Members Only

To be voted upon at the next Branch Meeting at Bosun's Tap, Unit 4, Prospect Street, Huddersfield HD1 2NU on Monday 21st October 2019

Huddersfield CAMRA Pub of the Season Autumn 2019

Nominations: **Waggon & Horses**, Meltham; **The George**, Upper Denby;
The Boot & Shoe, Scholes

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 19th October 2019**



KING'S HEAD

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Tel: 01484 511058

Huddersfield CAMRA Pub of the Year 2017



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Open Mon-Sat 11.30am – 11pm.
Sun 12 noon – 10.30am



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The Golcar Brewery Tap



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

The Grove has replaced Harvey's beers from Sussex with a new regular supply of beers from Pomona Island, the Manchester based brewer. The recent Pomona Island APA was very good. Good news. **Bar Maroc** was reported to be selling Small World Beers again on a recent visit. There was Summer Bank and the new Port Nelson on offer. This is one of the only regular outlets for the Summer Wine beers in the Town centre. The **Bosun's Brewery Tap** in Prospect Street is now open on a regular basis from Friday 3pm – 11pm, Saturday 2pm – 11pm, and Sunday 2pm – 6pm. Usually, there are 3 to 4 beers on sale including a dark mild, a blonde beer and a seasonal beer. The Tap is worth a visit on the walk from the Rat & Ratchet to the Grove.

The **Kings Head**, a free house, always has a good range of beers on sale, including light and dark beers. On a recent visit there was Stod Fold Dr Rudi, Salopian Lemon Dream, Oakham Slovenian Wolf, Church End Goats Milk, Bosun's Mild and Goose Eye Over & Stout, in addition to the usual Timothy Taylors Landlord and Magic Rock Hat Trick. Food is also available.

The Parish is reported to be selling beers free of tie and this should see a more interesting range of beers on offer. The **Arcade Craft Beer & Liquor** shop in Station Street is now open and selling an amazing range of craft beers. There are two real ales - one from Atom brewery, one cider – Hogans Gose Cider- and over a dozen craft ales. Note, the real ales are via the long handled taps rather than the traditional handpumps.

Armitage Bridge: As there was no **MonkeyFest** in July, the **Armitage Bridge WMC** aka **The Monkey Club** will be holding a smaller one day event, **RAAM with RUMPUS** on Saturday 7th September. This will feature real ale, music and Rumpus burgers.

Berry Brow: The **Golden Fleece** was reported to be selling Springhead brewery Outlawed and Nightjar beers from Mytholmroyd when last visited. The **Berry Brow Liberal Club** has Jennings Cumberland, a house beer Parkgate Bitter and guest Phoenix Black Bee.

Bradley: The **Royal & Ancient** has 4 handpumps serving Tetley Bitter, Thwaites Wainwright and usually Wells Bombardier though it Thwaites Lancaster Bomber on a recent visit. The **Bradley and Colne Bridge WMC** has increased its real ale from 2 to 3 handpulls and is selling Tetley Bitter, Copper Dragon Golden Pippin and Sharp's Doombar. **The White Cross** has Thwaites Wainwright and Sharps Doombar as permanent beers with ever-changing guest ales. Recent ones have included St Austell Tribute, Stancil India Pale Ale and Skinners Betty Stoggs. The pub does a good Sunday lunch and meals through the week.

Cowcliffe: On a recent visit, **Cowcliffe Liberal Club** was reported to be selling Thwaites wainwright and Wells Young's Bitter. The nearby **Shepherd's Rest** had Bradfield Farmers Blonde, Sharps Doombar and Mill Valley Yorkshire Bitter.

Crosland Moor: The **Forester's** was reported to be selling Bradfield Farmers Blonde and Tetley Bitter.

Deanhouse: The **Cider Press & Café** is under new ownership. However, it's business as usual with a good range of homecooked food and Pure North Ciders. In addition to the full range of Pure North Ciders the café will stock a selection of bottled beers from The Nook brewhouse, Empire, Three Fiends, Mallinsons and a number of guest bottles such as Thornbridge Versa. Beers are available to drink in or take away (as is the cider). The nearby **Cricketers** has on the bar Thwaites Wainwright, Banks's Sunbeam and Ringwood Boondoggle plus Pure North Cider.

Flockton: **Jacks Craft Ale & Diner**, formerly the **George & Dragon**, is a Thwaites house and is reported to have Thwaites Gold on handpull.

Golcar. The **Scape House** at Scape Goat Hill has regular Timothy Taylors Landlord, Bradfield Farmers Blonde and Thwaites Wainwright plus guest ales. Recent guest have been Milltown Tigers Tail and Empire Golden Warrior. Normally there is Rat Brewery White Rat. The **Golcar Lily** had Thwaites Wainwright and Wells Youngs Bitter on recently. The **Lord's Brewery Tap** will be holding a charity **Oktoberfest evening** on **Saturday 5th October** at the brewery. The event is for one night only and starts at 7pm with live Bavarian band, Betrunknen Wurst, and DJ. Entry is £5 and proceeds raised will go to local charity, Ruddi's Retreat. Fancy dress optional.

The Rising Sun has Bradfield Farmers Blonde, Timothy Taylors Boltmaker, a Moorhouse's beer and guest ale.

Golcar Central Liberal Club

Church Street, Golcar, HD7 4AH Tel: 01484 653230

All Welcome.

BEER FESTIVAL

20th to 22th September 2019

12 Real Ales,

Plus Ciders and Lagers

FREE ADMISSION

Card carrying CAMRA Members 50p off a pint!

Food Available

Live entertainment

FRIDAY 7pm - midnight

SATURDAY 12noon -midnight

SUNDAY 12noon – 11pm



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Fartown, Huddersfield

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Taylor's Landlord and Best
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Designated Mild Pump



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

Food Saturday and Match Day lunchtimes

Mon to Thu 4pm – 11pm

Fri to Sat 3pm – 11pm

Sat Match Days 12noon – 11pm

Sun 2pm – 11pm

Bill and Kath are waiting to greet you.

Contact them on 01484 429032 for further details.

The **Golcar Central Liberal Club** on Church Street will be holding its **2nd Annual beer festival** over the weekend of the 20th to 22nd September. There will be a dozen different ales with live entertainment featuring each night, and food will be available. As an added bonus, card carrying CAMRA members will get 50p a pint off all weekend. Now that's an offer you can't dismiss! See festival file. The **Rose & Crown** has Bradfields Farmers Blonde and Timothy Taylors Landlord with guests from Empire brewery and Golcar Bitter. The **Golcar Conservative Club** had Bradfield Farmers Blonde plus guest. **Junction One** was reported to be serving Bradfield's Farmers Blonde and seasonal beer plus guests from Pennine brewery such as Hair of the Dog and Bubble Gum. 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 Manchester Sound when last visited.

Hepworth: The **Butcher's Arms** has been sold Free of Tie to new owners who plan to continue running it as a pub with upstairs restaurant. They are hoping to open before Christmas.

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.

Hinchliffe Mill: The **Stumble Inn** has Tetley Bitter and Bradfield Farmers Blonde as regular with guest ales

Holmbridge: The **Bridge** has now been re-branded as the **Pickled Pheasant**. The beers are still being brewed at Donkeystone brewery, who took over the brewing of the Bridge beers, and have been re-named Pickled Pheasant Blonde, Bitter and American Pale.

Holmfirth: The new **Magic Rock** bar in the former HSBC bank in the centre of Holmfirth should be open in time for Halloween. It is rumoured the new manager will be joining from the Dunkirk at Denby Dale. The **Nook** held its **Summer Beer Festival** over the Bank Holiday featuring its own impressive range of beers and guest ales, live music and Nook burgers. The **Black Cat Bistro** next door has closed. This was a rare outlet for the local **Lazy Turtle** bottled beers. **Bargain Booze** on the main road is selling a range of Nook beers. The **Shoulder of Mutton** was reported to be selling Greene King Old Speckled Hen recently. The **Elephant & Castle** has been selling some surprising beers of late. These have been Tetley Bitter, Robinson's Dizzy Blonde and Robinson's Right Beer Right Now, and wait for it, Watneys Ray of Sunshine (3.8% abv) from the new London brewery bearing the original Watney's Red Barrel name. **Harvey's** are selling the Harvey Blond and APA (both Donkeystone from Greenfield) and guest ale Adnams Freewheel. The **Old Bridge** was serving Black Sheep Bitter, Pennine Amber, Nectar, Hair of the Dog and Owzat, and Isaac Poad '86 and '91 beers and Moorhouses. Prices are now a crazy £4 a pint! The **Y Bar** has its own house. The **Postcard** has Osset Yorkshire Blonde, Youngs Bitter, Hobsons 3.8, and Robinson's Dizzy Blonde. **Catch** was reported to have Clam Dunk – the house beer from Phoenix and a guest Donkeystone Bad Ass. Finally, don't forget the **Holmfirth Food & Drink Festival** on the 28th and 29th September.

Honley: The **Summer Wine Tap** will be holding its **Fall Fest on the Saturday 14th September** at the brewery. It starts at 12noon through to late? It is free and will feature live music, street food and season treats as well as the Summer wine beers. Check Social media for further details.

The **Kräfty** has a permanent Thwaites beer on handpull with a permanent range of beers on tap from Abbeydale, Salt and Magic Rock with guest kegs from small breweries such as White Faced Beer Co., Lazy Turtle, plus others such as Wilde Child, Shiny, Cloudwater. On Tuesday night all cask ales are £2 a pint and 10% CAMRA discount is available on Tuesday and Wednesday.

Jackson Bridge: The **Red Lion** has been voted the Branch's **Spring Pub of the Season**. Well done Greg and Krystle. See feature article. The pub sells good Bradfield Farmers Blonde, Timothy Taylors Boltmaker, Black Sheep Bitter, Tetley Bitter, and St Austell Proper Job.

Kirkburton: The **George** is now shut. The **Junk** on Turnshaw has Abbeydale Moonshine, Ilkley Mary Jane, Empire White Lion and Junk Bitter from Goose Eye on permanently with guest ales. These have been Elland Nettlethraasher and Empire Dragon.

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**CAMRA
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2015-18**

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12.00pm - 11.30pm
Sunday
11.30am - 10.00pm
Bank Holiday Mondays
12.00pm - 10.30pm

Lindley: The **Bay Horse** is back open yet again with new licensees following a mini- refurb. The **Cider Mill** on Acre Street will be open on Heritage Day, Saturday 14th September and on Saturday **12th October** from 12noon to 10pm during the **Lindley Apple Day** celebrations. Check Social media for details. The **Beer Ink** brewery tap will be open again on the weekend of the 14th and 15th of September, 26th and 27th October and the 22nd December. Check social media for further dates. **Lindley Fine Wines** no longer sells bottled beers. However, a new bottle shop has opened further along Lidget Street called **Hip Hops Bottle** shop. This sells a large range of craft beers in both can and bottle, including some from our local brewers such as Mallinson's and Briggs Signature ales. Hopefully, by November, the new Beer Ink craft bar will be up and running.

Lockwood: The **Shoulder of Mutton** has been awarded the Summer Pub of the Season 2019. Well done to Eleanor and Ash. See feature article. The pub has 6 handpulls serving Tetley Bitter, Copper Dragon Golden Pippin, Timothy Taylors Boltmaker, and guests such as Small World and Abbeydale beers – all well-kept. The **Lockwood & Salford Conservative Club** has regular Tetley Bitter plus two guests from Ossett and its breweries such as the Rat and Fernandes.

Marsden: The **Swan**, a former Thwaites pub, is rumoured to have been sold and will be kept as a pub by the new owner. The **Puleside WMC** aka the **Cot**, on Old Mount Road, has one regular beer Black Sheep Bitter and one or two different guests. Recent ones have been Old Mill Savannah and Strawberry Blond, Navigation New Dawn Burton Bridge Golden Delicious and Butcombe Gold. Over the next few weeks there will be Spire Ale from Stonehenge Brewery and Whitstable Bay from Shepherd Neame appearing on the bar. Our regular guest beers have included Baby Blond from the Nook Brewhouse and Styrian Dragon from Mill Town brewery.

Meltham: The **Waggon & Horses** had Timothy Taylors Landlord, Abbeydale Moonshine, Rat White Rat, and Moorhouse's White Witch when last visited. The **Meltham Liberal Club** had Tetley Bitter, Greene King Old Speckled Hen and Bradfield Farmers Blonde on recently. The **Swan** had Bradfield Farmers Blonde, Tetley Bitter and Bosun's Deadmen Tell No Tales. The **Harvey J Bistro** is now the **No 3 Tearoom** and has no real ale. The **Victoria Park** has Tetley Bitter and a guest ale which was Empire Strikes Back when last visited. The **H Lounge, Bar & Tapas** on Station Street, has a good range of bottled beers and serves Three Fiends bottled beers. The **Travellers Rest** had Milltown Tigers Tail, Black Jack, Platinum Blond and the new beer Styrian Dragon. Guest ales included Timothy Taylors Landlord, Wye Valley Butty Bach and Newby Wyke Lusty. The **Wills o' Nats** had Timothy Taylor Landlord, Bradfield Farmers Blonde and Black Sheep Special as permanent beers with guest ales such as Stancil Calamity, Howard Town Hope and Phoenix Arizona when last visited. The **Durker Roods Hotel** is now part of the Northrup Group, a Cheshire and Wales based hotel group and under new management. There seems to be a beer tie up with Lees brewery.

Milnsbridge: **The Four Horses** was reported to be selling Wychwood Hobgoblin and guest ales from the new Old Moll Spring Brewing Co. These were Silk Blonde and Silk IPA. Old Rosie cider was also available. The **Horse & Groom** has a single handpull and was selling Marston's EPA when last visited. **Miln's Bar** is reported to be now closed. The **Colne Valley Explorers (Scouts)** will be holding their **annual beer festival** in the Scout hut on Pickford Street over the weekend of the **4th to 6th October**. There will be 10 local brews on handpull with local ciders, wine and soft drinks. Food will be available on the Friday and Saturday including pork pies and pulled pork sandwiches. Vegetarian options will be available. Money raised from the festival will go towards replacing aging kit such as tents and camping equipment. Please support this local event.

Netherthong: **The Clothiers Arms**, a Thwaites house, has well-kept Thwaites Original, Wainwright and English IPA.

Outlane: On a recent pub tour, the **Dog & Partridge** was serving Timothy Taylors Landlord, Thwaites Wainwright and Black Sheep Bitter. Landlord Frank Collins celebrated his birthday this summer with a big open day and party. **The New Inn** had Timothy Taylors Landlord and Ossett Yorkshire Blonde on handpull recently. The **Commercial** has regular Bradfield Farmers Blonde and Timothy Taylors Landlord with an occasional guest ale. Quiz night is on Sunday evening at 9pm. The **Outlane Golf Club** had Thwaites Wainwright and Bosun's Maiden Voyage when last visited. The **Bowling Club** has different guest beers each week and these are well kept. Recent ones have included Leeds Pale Ale, Morley Brewery, Trinity, Elland, Cooper Hill and Bosun's.

The **Waggon & Horses** has permanent Bradfield Farmers Blonde plus guests. These were Brewsters Hopadoodle Do and Vocation Bread & Butter. The cider is Snailbank Fruit Bat Cider.

The White Swan has removed Thwaites Lancaster Bomber and added Jennings Snecklifter.

Park Head: The **Ford** has regular Bradfield Farmers Blonde, Timothy Taylors Landlord and Blacksheep Bitter with a guest ale.

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.

Scisset: The **Crown**, a Craft Union house, has Wells Bombardier Amber and Wychwood Hobgoblin Gold. The beers are kept well.

Shelley: The annual **Shelley Beer Festival** will be taking place on the Friday and Saturday of the 20th and 21st of September at the **Shelley Village Hall**. See festival file for details. The **Flying Ferret** is almost an unofficial brewery tap for the nearby Small World brewery. It stocks two of their beers and normally has Long Moor Pale or Barncliffe Bitter which alternates with the seasonal beers such as Summer Bank or It's Never One, etc. It also stocks the local Harrison's Gin, Crafty Fox (42% abv) which comes as the standard gin or Forest Fruits gin liqueur.

Shepley: The **Toss o' Coin** has a new chef so expect a new menu. Both the **Cask & Spindle** and the **Farmers Boy** (Star Bars) are reported to be closed.

Skelmanthorpe: **The Grove** has 3 handpulls serving Abbeydale Moonshire, Butcombe Bitter and Fullers London Pride. The **Tipsy Cow** microbar has 4 handpulls and 8 taps. When last visited there was Mallinsons Citra, Small World Spikes Gold, Outstanding Red and Saltaire No 5 Porter. Try the PINT Tipsy Tapster Tray which features four (1/4pt) of any of the cask beers. Opens 5pm to 11pm on Wednesday and Thursday, Friday from 4pm, from 2pm on Saturday and Sunday.

Slaithwaite: **Nobles** on Manchester Road is `For sale`. It is selling Thwaites Wainwright on a recent visit. **Bar Eleven**, formerly **Slighty's**, has no real ale. The **Ashby Deli Café** has a good selection of bottled beers and cans from local brewers, Mallinson, Empire and Magic Rock. The **Little Bridge** has one handpull and serves very good Miltown Platinum Blonde. The **Shoulder of Mutton** has Timothy Taylors landlord, Bradfield Farmers blonde, Marston's 61°, Ossett Yorkshire Blonde and the house beer Slaughtered Lamb. **The Commercial** has a range of Empire beers plus a good range of everchanging guest ales. Recent ones have included North Riding Brewery US IPA; Neepsend Sleipnir, Stancil Stainless, Saltaire Blonde, Imperial Triple Cho and Dorset Nectar. The **Moonraker beer festival** is planned at the pub for **14th to 16th November**. The **Om is where the Heart Is** bar has a house beer, Three Fiends Freedom on tap. **The Swan** has two house beers and guest ales. These were from Naylor's and Scarborough when last visited.

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

West Slaithwaite: The **Zapato brewery Tap Room** at Holme Mills in West Slaithwaite is open from 12noon on the last weekend of each month. Check social media for opening days.

Upper Denby: The **George Inn** is among the top 10 Yorkshire's Favourite Pub Finalists in the Welcome to Yorkshire beer and breweries Trail. This traditional, rural free house is at the heart of village life, the epitome of a Yorkshire pub with both a Tap room and lounge. It is cask Marque Accredited and has won the branch's Rural pub of the Year Award and featured in the CAMRA Good Beer Guide. Famous for its hand crafted homemade pies, regular live music, weekly quiz, monthly jazz and folk sings, it hosts walks and fundraising events. It has regular Tetley Bitter and Taylor's Landlord plus guest ales. The pub is suitable for all the family, including dogs and cyclists.

Upperthong: The **Royal Oak** was reported to be selling Bradfield Farmers Blonde and a house beer brewed by Phoenix brewery plus a guest ale from the likes of Donkeystone, Summer Wine, Magic Rock and Mallinsons'

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.

Spring Pub of the Season

The Red Lion at Jackson Bridge has been voted Huddersfield CAMRA's Spring Pub of the Season. This is the pub's first local CAMRA award which recognises the contribution licensees Greg and Krystle Walshaw have made in the promotion of real ale, serving good quality beer and providing a friendly social meeting place for the local community.

The Red Lion is a traditional real ale inn with a typical warm and friendly Yorkshire welcome. It is situated at the heart of the "Summer Wine Country" near Holmfirth, perched on the hill side with fine views of the Holme Valley, overlooking the small village of Jackson Bridge.

When Greg and Krystle moved to Jackson Bridge three years ago, they fell in love with the area. They were lucky enough to take on the lease of this Ei (enterprise Inns) pub and turned it around, making it the pub we see today.

Greg is proud of his cellar and maintains 5 handpumps on the bar. These serve Bradfield Farmers Blonde and Yorkshire Farmer, Tetley Bitter, Taylors Boltmaker and rare for these parts, St Austell Proper Job. The beers are Cask Marque accredited and served in tip-top condition, a factor recognised by this award.

This centuries old stone building is probably one of the oldest pubs in the area with records going back to the 1850's, although the present name wasn't used until 1890. The pub even has its own resident ghost, Albert, who bangs around at night and turns off the beer taps in the cellar.

The pub has undergone a transformation without detracting from its historical setting. The interior of the pub still retains its multi-room appearance with a new bar, kitchen and dining room to the left of the entrance. To the forefront and right are separate seating areas with upholstered wall seating and tables. There is a real fire with assorted musical instruments and local history pictures all around the walls. Outside there is a hillside beer garden with an outside bar and BBQ.

There is live music on a Sunday featuring live bands. Quiz night is the first Wednesday of the month, Folk Night on the first Tuesday and Tag the Joker (card game) on Fridays. So far the pub has raised more than £5000 for local charities with £1038 for Kirkwood Hospice and a defibrillator for local use.

The pub is open daily from 12noon with food served Monday to Sunday except Tuesday. The food is all home-cooked using fresh and local seasonal ingredients. The menu is varied. The pub is dog friendly and welcomes hikers and walkers.



Neil Kelly, Branch Chairman (left) presenting Greg and Krystle and their dog Toby with the Spring Pub of the Season Award

The Navigation Tavern

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Saturday Night at the Navi

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A proper night out!

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And now Caledonian Flying Scotsman, Deuchars I.P.A. and 80/-
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Traditional cask-conditioned beers from local
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Saturday	9am to close
Monday-Friday	9:30am to close



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Pressing Issues



Welcome to the Autumn edition of Pressing Issues.

We have to thank migrants for British cider, first the Romans who brought cider with them and the art of how to make it and then the Normans for cultivating apple orchards.

In the Middle Ages it was the drink of choice as it was cheap alcoholic (and therefore safe from harmful bacteria) and readily available and stored. Children were even baptised in cider and monks made cider in their monasteries.

The annual celebration of cider and perry took place in August at the Great British Beer Festival in London and featured an excellent selection, albeit Southern-centric in choice.

The ciders were divided up into traditional cider and perry with a separate flavoured cider section and non-alcoholic apple juice. The majority of the ciders were of the West Country and Eastern styles with a few single variety examples. The most northerly cider came from the Ampleforth Abbey in Yorkshire where the monks ferment Traditional Still cider.

Another big festival with a good cider bar is Peterborough. This has a similar range of ciders and perries but from a wider number of counties and producers. The only representative from the North this year was Pulp Cider from Hebden Bridge with their medium/sweet Rhubarb cider.

CAMRA has named its top 16 regional cider pubs in the UK. These were judged to stand out against local contenders by CAMRA volunteer judges according to what they deem the essential characteristics of a great cider pub – i.e. quality of cider and perry, atmosphere, welcome, service, value for money, and customer mix. The winning cider pub will be revealed at the start of October during CAMRA's Cider and Perry Month. The regional winners were:

Central Southern	Plum Pudding, Milton, Oxfordshire
East Anglia	Woodbine, Waltham Abbey, Essex
East Midlands	Badgers Arms, Long Buckley, Northants
Greater London	Kentish Belle, Bexley Heath
Great Manchester	Petergate Tap, Stockport
Kent	Larkins Ale House, Cranbrook
Merseyside & Cheshire	Appleton Thorn Village Hall, Appleton Thorn, Cheshire
North East	Avenue, Roker, Sunderland
Scotland & Northern Ireland	Jolly Judge, Edinburgh
South West	Peebles Tavern, Watchet, Somerset
Surrey & Sussex	Star, Goldalming, Surrey
Wales	Pencelli Arms Hotel, Trearchy, Glamorgan
Wessex	Square & Compass, Worth Matravers, Dorset
West Midlands	King's Ditch, Tamworth, Staffs
West Pennines	New Union, Kendal, Cumbria
Yorkshire	New Barrack Tavern, Sheffield.

CAMRA members from across the country have shared their recommendations of the top cider pubs to quench your thirst this summer as part of its **'Summer of Pub' campaign**. These are in addition to the regional finalist above.

The pubs offer a huge range of real cider and perry styles and flavours on tap, keeping the great British tradition of cider production alive and kicking. From excellent street-corner locals to award-winning cider hotspots, there is something for everyone.

The recommendations form part of CAMRA's Summer of Pub campaign, which has seen hundreds of pubs organise events to showcase what they have to offer, ranging from special screenings of the Women's World Cup to quiz nights and theatre events. In return, CAMRA's nearly 200,000 members have rallied to publicise and promote events in their local communities.

Ben Wilkinson, CAMRA's National Director said: "Great pubs don't just serve great ales - real cider is an important offering for those who prefer something a bit different and a world away from the mass-produced ciders that are commonplace.

CAMRA's recommendations include:

1. **Black Lion**, Consall Forge - often has up to ten real ciders on sale and has been voted the local CAMRA cider pub of the year for the past five years.
2. **Brunswick Inn**, Derby - awarded Derby CAMRA's Pub of the Year in 2016 and 2017 and has up to 16 real ciders and perries on tap.
3. **Cyder Presse**, Weare Giffard - a family-run pub on the banks of the River Torridge that always has up to 25 ciders available, bringing the best local ciders produced from Devon orchards using traditional methods.
4. **The Druid Inn**, Goginan - winner of various regional CAMRA awards and celebrating 43 years in the *Good Beer Guide*.
5. **Firkin Shed**, Bournemouth - CAMRA's current national Cider Pub of the Year and an independent micropub serving 20 real ciders.
6. **Monkey House**, Defford - one of only four traditional cider houses left in the country with no bar to be seen and cider served from jugs into china mugs through an opening in the outside wall.
7. **Solent, Ryde** - an excellent street-corner local with a warm, welcoming atmosphere. There is live music at the weekend. Parts of this pub are very ancient, going back to medieval times, and it originally fronted the sea before the reclamation of land, hence the name.
8. **Jolly Judge**, Edinburgh, Scotland - a welcome spot for refreshments which has been voted CAMRA Scottish Cider Pub of the Year 2018 and sells a varying selection of four APPLE certified ciders.
9. **Mermaid**, St Albans - a friendly, welcoming community local boasting 15 real ciders and perries and a 50-strong cider festival held annually.
10. **Wellington**, Loppergarth - a superb village local with its own microbrewery and a huge range of real cider

Local News

Back at the end of June, **The Sportsman** held a Cider Spectacular weekend featuring a mini festival of ciders and perries. There was a selection of traditional still ciders from local producer, Pure North and regional producers Biddenden and Ross-on-Wye, and sparkling 'craft' ciders from Kentish Pip, Nightingale Cider, Pilton, Hecks and Hogan collaborations with Fierce Beer and Ross-on-Wye. In addition, there were bottled cider and perry from local producer Pennine Cider, Thornborough, Pilton, Ross-on-Wye and Hogans.

Pure North provided the excellent Valley Oak (6.5% abv), vintage cider matured in oak, Katy Blush made from Katy SV apples with a hint of raspberry juice and Perry, a dry perry made from Holmfirth grown pears from the Pure North orchard.

The **Cider Press and Café** at Deanhouse, Holmfirth has new owners who are keen on their cider and intent on carrying on business as usual. Pure North cider is available at the Cider Press along with a selection of local bottled beers from Three Fiends, The Nook, Empire and Mallinson's, and Liberty craft lager from Yorkshire Heart brewing. Rob's 3D cider (6.5% abv) is back on sale again along with his Quince, Summer fruit and Blackberry ciders.

As most cider and perry drinkers will be aware, October is CAMRA's Cider and Perry Month. **Apple Day** is an annual celebration, also 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 of that year.

Lindley will be holding its own **Apple Day on Saturday 12th October** from 10am to 2pm beside Lindley Tap. `Udders Orchard will be holding a **#LindleyCiderSocial** on the Saturday 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.

The Cider Mill will be open on Heritage Day 14th September from 12noon to 2pm and also on the 9th November. Please check Facebook page nearer the time. Lookout for the new branding!

Huddersfield Mild Pub of the Year 2019

The Slubbers Arms at Hillhouse has been named Huddersfield CAMRA's Mild Pub of the Year for 2019 in recognition of its permanent promotion of Mild and the quality of its real ale. Not many pubs serve a dark beer, let alone a mild, stout or porter, so it is great to see a pub meet this undervalued demand for mild. The award is in recognition of this fact and for the ever-changing and varied choice of mild on offer.

The Slubbers is a friendly and inviting free house run by local CAMRA member Bill Brogan who prides himself on the quality of his real ale. Ever since Bill bought this former Timothy Taylors pub, he has maintained a dedicated Mild pump which has dispensed countless light and dark, low and high gravity milds – some exceptionally rare and flavoursome ones.

The choice of mild is often problematic in that it is not as widely available as it was in the past with fewer breweries still brewing it. However, it is good to note that at least three local breweries produce excellent milds. These are Moonraker Mild, a dark mild from Empire Brewing; Tell No Tales, a dark mild from Bosun's Brewery and Pennine Light, a light Pennine mild from The Nook Brewhouse. Fortunately, for Bill and his customers, sufficient milds are still brewed regionally and nationally to provide a good choice of mild and keep his mild drinkers happy.

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

The Slubbers Arms is a traditional workingman's boozery with a heritage of well over 170 years, taking its name from the textile industry. It was originally a beerhouse which gradually absorbed the adjoining cottages to form a wedge-shaped, multi-roomed, corner terrace pub. Gradual alterations, including toilets and a Yorkshire open range fire, plus an assortment of memorabilia from Huddersfield's textile past, militaria and posters and breweriana give it a period atmosphere.

The pub features a parlour with a horseshoe-shaped bar, snug and a quiet room which is ideal for small private gatherings and a small secluded beer garden. On football and rugby match days, when the pub can get very busy, the pub offers good-value food such as pie & peas.



Bill Brogan (landlord) receiving his Mild Award from Neil Kelly, Branch Chairman, with Cassie (bar staff) watching on.



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Huddersfield Club of the Year 2019

This year's Huddersfield CAMRA Club of the Year award has been won by The Armitage Bridge Club aka The Monkey Club. This award winning Club has been a regular nomination for the title of Club of the Year for some years and it's not difficult to see why. The club serves some top quality beers, promotes real ale by supporting local brewers and provides an important community focus with its local events and activities.

The club's manager, Gareth Shaw, and the bar staff are to be commended for their dedication to looking after the beer and are a shining example of what can be done with a bit of imagination and effort. Quite an impressive achievement for a small local club!

Unlike some clubs which are tied to the national brewers and obliged to serve bland ales and lager, the Monkey club is totally committed to real ale and is free of tie. The bar supports a selection of four handpulled beers. These include regular beers from Empire Brewing and Goose Eye Bitter with a selection of ever-changing guest ales such as Bragdy Conwy Brewery beers, Stod Fold, Acorn beers plus others. All the beers are served in tip top condition, a fact recognised by this award.

One of the highlights of the year is the annual Monkeyfest beer, cider and music festival. This year the popular July festival has been postponed until later when RAAM with Rumpus will be taking place on Saturday 7th September for one day only when the festival will be making a welcome return.

The Monkey Club has a good sports fraternity and plays host to the Berry Brow football team. It also supports both summer and winter darts and pool teams. There are two large screen HD TVs with Sky Sports and BT Sports showing live rugby and cricket matches. The Huddersfield Ramblers and the local Morris side are known to frequent the club from time to time to partake of the ale. Other social events include a Quiz Night and an 'Open the Box' night on Thursday.

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

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



Gareth Shaw (left) accepting the Huddersfield Club of the Year Award from Neil Kelly, Branch Chairman (right)

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Brewery Memorabilia Appeal

Annual Charity Auction & Raffle

Saturday 30th November 2019

The Charity Auction and Raffle will start at noon. All the proceeds will go to benefit the West Yorkshire **Forget Me Not Trust** children's hospice. Last year we raised over £1500 through your generosity. Let's try and better it this year.

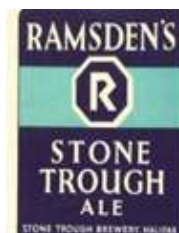
If you have any collections of old beer mats, beer labels or brewery related items that are no longer required, please consider this Charity event. Donations of items can be left in advance of the auction at the Jubilee Refreshment Rooms at Sowerby Bridge station. Contact Andrew Wright on 07974 218547

Items are also welcome at any West Yorkshire **Forget Me Not Trust** children's hospice shop up to 48 hours before the Auction. Please mark the items for the **Charity Auction**.

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

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

Andrew T
Wright



Helping to support the
Forget Me Not Trust

LocAle Brewing

It doesn't take long before a new brewery sets up in Huddersfield. The Old Moll Spring Brewing Company is based in Honley and was set up in June by three partners Paul Langworth, Aaron Holt and Martin Adams. Three beers are currently brewed and these have been successfully trialled around Honley, Netherton, Milnsbridge and Elland. As the name suggests, all the beers are brewed using the natural spring waters from the nearby Old Moll Spring. Expect to see more of the beers as word gets round.

Beer Ink Brewing Co. Tel: 07885 676711

Ryan has been busy again producing some more amazing beers. Slinky (4.4% abv) is a pale ale brewed with a mixture of different hop combinations. The first recipe included Centennial and Calypso hops while the second one used Centennial and Eldorado hops. The most recent version uses both Eldorado and Mosaic hops. The result is a wonderful fruity and citrusy session pale ale.

Tea! It's a British tradition and so is beer. So why not combine the two? Ryan has brewed an Earl Grey Pale ale called Hello, my name is Earl (4.6% abv). This has over 2kg of the finest Earl Grey tea in the mash tun producing a pale ale where the Bergamot and citrus fruits really shine through. Another new beer is Chocolate Salted Caramel Stout (4.6% abv).

Brew Monday (5.2% abv) is a very drinkable pineapple and pink grapefruit IPA. This New England Order Lilt IPA is cloudy and refreshing and brewed with Mosaic and Citra hops.

On the collaboration front, Ryan has brewed Cinna-mon (5.0% abv) with Team Toxic. This is a cinnamon Brown Ale with a subtle cinnamon pastry and fruity flavour – a 'hot cross bun' beer? With Ridgeside brewery, Ryan has brewed Trapp Queen (9.0% abv), a dry hopped Belgian Trippel. This well attenuated Trippel is dangerously drinkable.

On the festival scene, Curd Your Enthusiasm (4.6% abv) featured at the recent Aireborough beer festival.

The brewery Tap will be open again on the 14th & 15th September, 26th & 27th October and 22nd December. Hopefully, the new bar might be open for Christmas.

Briggs Signature Ales. Tel: 07427 668004

Nick's latest creation is a departure from his usual range of beers. He has gone Japanese and brewed a Japanese style rice beer using rice in the mash, Japan's favourite hop – Australian Ella hops- and fermented it with an English beer yeast. The result is GagaKu (5.0% abv), a very pale blonde ale with orange and spice aromas. It packs an intense orange and bitter tart grapefruit flavour with a dry, clean sharp finish.

The name of the beer derives from a type of classical Japanese music performed over the centuries at the Imperial Court in Kyoto.

The next beer planned is Techno (4.2% abv).



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

The Bosun Brewery Tap in Prospect Street, Huddersfield is now open on a regular basis over the weekend from Friday afternoon through to Sunday evening. The bar serves a selection of the core range plus any seasonal ales.

The summer seasonal ale was Razmataz (3.7% abv), a blonde raspberry flavoured fruit ale. Both this and the dark mild, Tell No Tales (3.8% abv) showcased at the Star Beer festival.

As with most small breweries, Bosuns has ventured into the keykeg market and is currently supplying Artic Myst (4.8% abv). This is a pilsner style lager brewed with Saaz hops and fermented with a beer yeast. Grahame also plans to produce King Neptune (4.3% abv), a blond citrusy ale, in keykeg in addition to the normal cask version.



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

Empire Brewing. Tel: 01484 847343, 07966 592276

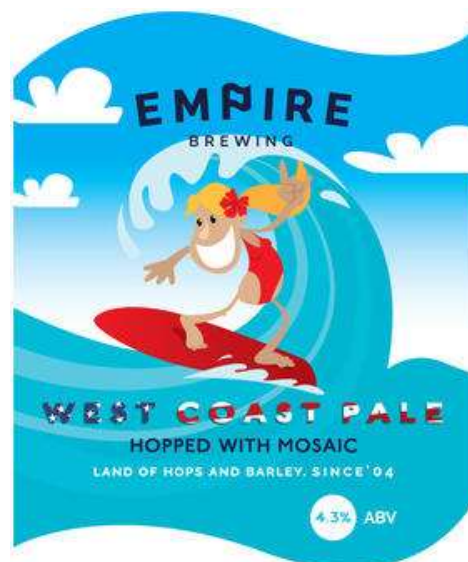
A few new beers that have been making the rounds.

First there was Dickie Ticker (4.0% abv), a fruity pale ale brewed with Summit and Simcoe hops. This was followed by Dragon (4.2% abv), a golden pale ale with an abundance of US Summit and Simcoe hops and a good malt finish.

West Coast Pale (4.3% abv) is an excellent golden pale ale brewed with pale malts and hopped with Mosaic hops. Jogador (4.0% abv) is a well-balanced golden pale ale generously hopped with New Zealand Nelson Sauvignon hops. The Chocolate Porter (4.7% abv) is a smooth dark, full bodied porter with a rich and chocolately fruity flavour.

Look out for an old favourite, Beerhemian Hopsody, a 4.0% abv Pilsner style beer.

On the festival front, White Lion (4.3% abv) and Jogador (4.0% abv) both featured at the recent NethCon 4 beer festival.



Golcar Brewery. Tel: 01484 644241, 07970 267555

John is still producing the occasional beer such as Golcar Bitter (4.4% abv) for the Rose & Crown at Golcar. This is a golden ale with a good malt/ hop balance brewed in the traditional bitter style.

One of the beers he has brewed recently is Pennine Gold (4.4% abv), a hoppy fruity session beer. This beer is an occasional beer but was featured at the recent Holy Trinity church #HT200 beer festival in Huddersfield.

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

As demand for the beers increases, Dave has had to install a new chiller unit to cope with the current fermenters and two new fermenters due to be installed in the coming months.

Dave's latest new beer is Copra Nata (4.4% abv), a delicious coconut chocolate Oatmeal stout. Other new beers planned include a coffee Porter, a fruit based Brut IPA and a Saison in time for Christmas. Currently, there is NE style DDH Rye IPA (3.8% abv) due to be released – though no name as yet.

The bottled beers are available at the Fair Trader shop in Holmfirth, Taylors Food in Honley and the Meltham Convenience store in Meltham Mills Road.

Linfit Brewery. Tel: 01484 842370

After constant demand by the Linfit diehard fans, Ian the brewer, has resurrected the legendary Enoch's Hammer (8.0% abv). It is a good many years since Ron discontinued it and in the fullness of time, the original recipe was lost. Ian has had to base this new version on anecdotal descriptions of the original beer which is always difficult knowing of its cult status.

What Ian has produced is a strong, powerful barley wine, a pale ale with a fruity berry fruit flavour with a dry finish. Some remember it as being slightly darker but who's bothered, it hits the spot!

Lord's Brewing Co. Tel: 07976 974162

Two new beers have been brewed recently. The first is Strange Meadowlark (3.7% abv), a beer from the Brewer's series and inspired by the music of Dave Brubeck Quartet. This session pale ale is brewed with a small amount of Bramling Cross hops and dry hopped with plenty of Bobek hops to give the beer a pronounced hop character with citrus, pine and dark fruit notes.

EMPIRE BREWING

The Old Boiler House, Unit 33 Upper Mills
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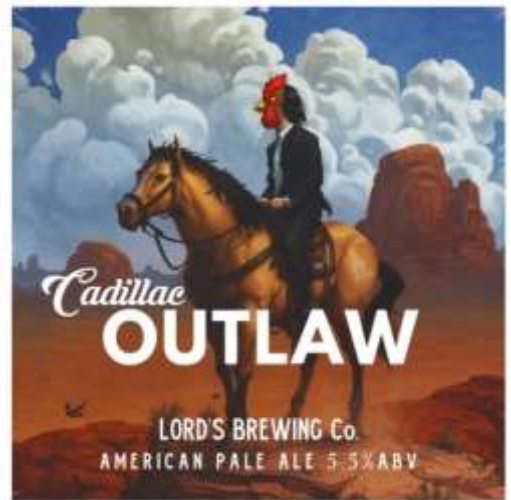
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The second beer is Cadillac Outlaw (5.5% abv), an American Pale Ale brewed in collaboration with the musician and prodigious chill-hop artist, Brock Berregan.

On the festival scene, High Timberline (4.0% abv) and 1895 (3.8% abv) both featured at the Holy Trinity Church #HT200



beer festival in Huddersfield. Expedition Blonde (4.0% abv) and Strange Meadowlark (3.7% abv) were both chosen for the NethCon4 beer festival while Silver Spur (4.6% abv) and Chosen Man (4.4% abv) appeared at the Star Summer beer festival.

Magic Rock. Tel: 01484 649823

One of the latest new beers is Bravado (4.1% abv), a session IPA. This is loosely based on the Saucery recipe using a base malt profile and adding rye for additional body and flavour. The beer is brewed using 5 different hops – Simcoe, Amarillo and Mosaic alongside Citra and Ekuanot hops, and fermented with London Ale II yeast for a fruit filled aroma and slightly sweet finish. Shimoda (4.5% abv) is a session pale ale with a citrus peel and fruity crisp flavour and Spruce Kiss (4.1% abv) is a Grand Fir gose. Both featured at the Magic Rock Tap Seshfest 2019 festival.

A few of the barrel aged beers are now coming of age. Blueberry Barrel No.4 (10% abv) is a blueberry sour ale, tart and zingy but very drinkable. Fructiferous (6.3% abv) is a sherry barrel aged sour ale blended with apricots to give a fruity tangy tart ale.

The latest collaboration beers include Misprized (4.5% abv), a dark oaked mild aged on rum barrel wood chips and brewed in collaboration with Fullers & friends. Light Years (4.1% abv) is a session IPA with Fyne brewery; Verdita (4.0% abv), a lime and pineapple sour and Aperlol Glitz (5.6% abv), a summer spritz Berliner weisse – both with Kirkstall brewery; Druse (4.3% abv), a session pale ale brewed with Gweilo brewery from China; Stand in Line (4.5% abv), a ginger and lime Berliner weisse brewed with Siren which pays homage to the classic 1940's cocktail, the Moscow Mule (minus the vodka).

Random Purchase (7.0% abv) is a DDH IPA brewed with Ale Farm in Denmark. This has a tropical fruit citrus, pink grapefruit and mango flavours resulting from the experimental HBC 692 hops. Hoo-Dini (4.8% abv) is a kölsch style ale brewed in collaboration with Uiltje brewery from Haarlem in the Netherlands. It is hopped with German Comet, Cascade and Loral hops to give a light herbal hop aroma and smooth crisp finish. Peach Iced Tea Radler (2.6% abv) is a collaboration with Marble brewery.

Mallinsons Brewing Company. Tel: 01484 654301

At this year's CAMRA Great British Beer Festival, Mallinsons was one of just two Huddersfield breweries representing the area; the other brewery was Magic Rock. The single hop beer Amarillo (4.2% abv) was the only beer from the brewery but it did go down well.

As usual, Tara and Elaine have been busy brewing a host of new beers for the Summer. For the Mild season, there was Le Mild Thing (3.6% abv), and as the name suggests, brewed with Barbe Rouge hops from France.

Other new beers include: We dropped the C Bomb (4.0% abv), a blonde ale packed with 4 C hops – Chinook, Columbus, Centennial and Citra. Mamo Chi (3.9% abv), a blond ale brewed with Chinook, Magnum and Mosaic hops giving it a fruity aroma with hints of honey; The Jollies (3.9%

abv), a blonde ale with tropical fruit notes and hints of pithy citrus fruits; Right Place, Wrong Time (4.1% abv), a pale ale dry hopped with Nelson Sauvin hops; Nelson Sauvin XL (5.5% abv) a higher strength version of the single hopped beer, with citrusy grapefruit nose and hoppy citrus taste.

Tropical Blonde Sesh (3.8% abv) is brewed with Calypso, Citra and late hopped with Nelson sauvin hops to give a golden ale with hints of pineapple and mango in the taste. Strange Attraction (4.3% abv) is brewed with Brewers Gold hops to give a pale blond ale with hints of peaches and nectarines. Dead Brewers Society (4.3% abv) is brewed with Styrian Wolf hops to give a gentle aromatic flavour of strawberries and pine. Electric Streams (4.2% abv) is a blonde ale brewed with Simcoe and Chinook hops giving notes of strawberries and Turkish delight on the nose with a pithy lemon bitter finish. Objection Overruled (4.1% abv) has mango and resin aromas and Difference of Opinion (3.8% abv) is brewed with Waimea hops giving a floral, resinous fruity taste.

Following the despicable theft of the Charity box from the Sportsman in Town, Tara and Elaine have brewed a one-off special, Charity Box Pale (3.8% abv) for the Charity event at the pub. 10p from every pint will be donated to the Laura Crane and Prostate Cancer UK charities. What great public spirited guys Tara and Elaine are!

Both Flight Risk (4.6% abv) and Seaside Arms (4.2% abv) featured at the Shrewsbury BF. Lola (4.6% abv) was chosen for the Leeds BF; Que Sera Sera (3.9% abv) for the Star Summer BF; Pilsner (4.5% abv) for NethCon 4 BF; Azzacca (4.1% abv) for Holy Trinity church #HT200 BF; and Strange Attraction (4.3% abv) and Nelson XL (5.5% abv) for Peterborough BF.

Milltown Brewing Company. Tel: 07946 589645, 01422 610579

The latest new beer is called Styrian Dragon (3.8% abv), a pale single hopped beer brewed with Styrian Dragon hops from Slovenia. The beer is a pleasant session beer with grapefruit, lemon and lime aromas. This has been on at the Dusty Miller, Sportsman and Travellers Rest, Meltham.

On the festival front, Tigers Tail (3.9% abv) and Platinum Blonde (4.0% abv) both featured at the recent NethCon 4 beer festival.

Nook Brewhouse. Tel: 01484 682373

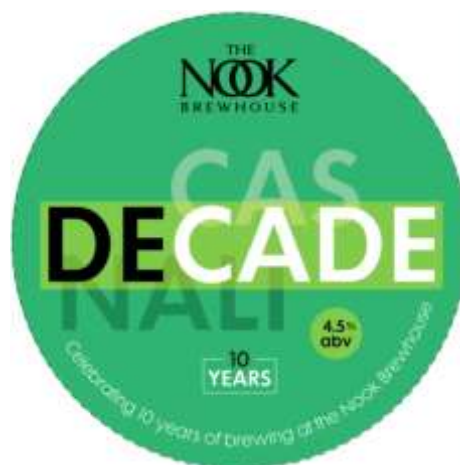
It is not often you get to try more than a few of the Nook beers at any one time. However, at recent Nook summer beer festival no less than 15 of the full range of the Nook beers were on the bar. This festival was also a celebration showcasing the many beers the Nook Brewhouse has brewed over the last 10 years since it started brewing.

To celebrate these 10 years of brewing at the Nook Brewhouse, a special anniversary beer, Decade (4.0% abv) was commissioned and featured at the festival. This was a pale hoppy bitter brewed with Denali hops to impart a big aroma of pineapple with notes of citrus and pine, and NZ Cascade hops to get the taste buds pulsing.

Also new, for the first time, the Cherry Stout (5.2% abv) has been bottled. This is a rich moreish stout with smooth dark chocolate notes resulting from the blend of pale and dark malts which are accentuated with sweet and juicy black cherry flavours. 500ml bottles are now available.

The Nook Brewhouse recently attended the BBC Country File Live program at Castle Howard on the 15th – 18th August and also at Cannon Hall Farm where they featured their bottled beer range of Blonde, Red, Cherry Stout, Nook'y Brown and Maple Porter.

On the festival scene, the excellent Coffee Stout (5.2% abv) made in collaboration with Meltham coffee roasters, Grumpy Mule, was chosen for the Holy Trinity Church #HT200 Beer festival in Huddersfield. The Rhubarb IPA (5.0% abv), brewed with European and NZ hops and sweet tangy



Yorkshire rhubarb, featured at the recent Square Chapel Beer & Gin Festival, Halifax. And at the NethCon 4 beer festival there was Baby Blonde (3.8% abv) and Bees Knees (3.9% abv).

Old Moll Spring Brewing Co. Tel: 07538 211230

The brewery was established in June of this year by three partners keen on setting up their own brewery. Through a series of co-incidents, they were able to acquire the 25 BBL brew plant from the former Here Be Monsters brewery at Holmbridge and obtain premises in the Old Silk Mill on Old Moll Road in Honley. They were also fortunate in that there was a ready supply of natural spring water from the nearby Old Moll Spring ideal for brewing beer. In former times, the soft water quality was ideal for dyeing silk fibres but its clean and unique taste is equally good for brewing.

Currently, three beers are produced. These are Silk Blonde (3.8% abv), a blonde, moderately hopped, light session beer; Silk IPA (4.9% abv), a pale ale with a well-balanced hop and malt character and good hoppy bitter taste; Silk Pils (4.3% abv), a clean tasting pilsner style ale with moderate hoppiness. See the website for details. <https://www.oldmol.com>

The beers have been on sale at The Grand Hotel, Grasmere; Netherton Conservative Club, Woodsome Golf Club; The Four Horseshoes, Milnsbridge, The Rose & Crown, Greetland and the Volunteer Arms at Copley, Halifax.



Rat Brewery. Tel: 01484 542400

The Rat brewery has been busy of late supplying beer festivals up and down the country, as a result you are more likely to see the more interesting beers at festivals than in the pub. Most are re-brews of existing recipes but none-the-less still great beers.

On the festival rounds, Papatatzi (4.6% abv), Cheating Rat (4.1% abv) and rat bag (3.8% abv) featured at the recent NethCon 4 beer festival. Rat Nui (4.0% abv) was chosen for the Hall Bower beer festival while White Rat (4.0% abv), Ratnarok (5.5% abv) and King Rat appeared at the Mirfield Beer & Music festival. Aristocrat (4.1% abv) and Ratchet Strap (4.3% abv) featured at the Aireborough beer festival and Loomtown Rat at the Leeds Beer festival. At Peterborough beer festival, Reservoir Rat (4.0% abv) and Rat in Black (4.5% abv) showcased.

Riverhead Brewery. Tel: 01484 844324

The latest new beer to be reported is Honey Blond (4.5% abv). This is a mellow pale ale based loosely on the Butterley Bitter recipe, brewed with Cascade hops and the addition of Yorkshire honey. This featured at the recent Leeds Beer festival.

The best-selling Riverhead beer appears to be Butterley bitter (3.8% abv), if the festivals are to go by. This is a golden coloured traditional session bitter with a soft malty flavours balanced by delicate floral English hops. It was chosen for the Hall Bower, NethCon 4 and the Peterborough beer festivals. Happy valley (4.0% abv) featured at the recent Nook Summer beer festival.

Small World Beers. Tel: 01484 602805, 07540 319326

In late September, Pete and Dave will be launching this year's 'green' hopped beer, Harvest Muse (4.0% abv). This is brewed at the end of every growing season using a different fresh hop from the Midlands growing region. In previous years, the hops have been First Gold, Whitbread Goldings, Challenger and last year, Sovereign hops.

The hops will hopefully be picked at 7am in the morning from the Worcestershire/Herefordshire border and be in the Copper as an aroma/flavour hop by the early afternoon the same day. Expect to see this pale golden beer in the pub in early October.

Autumn Bank (4.0% abv) and Eleven (4.0% abv) will be making a welcome return in the Autumn and in time for Poppy Day.

On the festival scene, Low Moor Pale (3.9% abv) and Secret (4.0% abv) featured at the recent NethCon 4 beer festival and It's Never One (4.0% abv) at the Holy Trinity Church #HT 200 festival.

For the beer mat collectors among you, the brewery has produced a **very limited** set of 5 mats designed by 'Art by Volume'. See www.artbyvolume.co.uk



Three Fiends Brewhouse. Tel: 07810 370430

The latest new beer is In the Doghouse (5.3% abv), a pale fruity IPA with hints of grapefruit and black pepper leading to a spicy finish. This has been on sale at The Whippet & Pickle in Holmfirth, both on handpull and in bottle.

Another new development is the introduction of cans. Bad Uncle Barry (4.2% abv), a full flavoured West Coast IPA, is now available in 500ml cans as well as bottles.

Recently, Bandito (4.4% abv) and Misfit (4.2% abv) showcased at the Leadboilers Beer Festival at Linthwaite and Darkside (5.3% abv) and Misfit (4.2% abv) at the recent NethCon 4 and Nook Summer beer festivals.

Zapato Brewery Tel: 07788 513432

Good news. The brewery Tap Room has now got its premises licence which means that it can now open more often and potentially every weekend from 12noon rather than monthly. The Tap Room is managed by a familiar face, Bertie. You may remember her from The Grove in Huddersfield where she was the bar manager.

Currently, Matt is still having to brew with friends until his own brewery arrives. One of his recent occasional brews is Breakfast with Franck (6.0% abv), described as a Belgian Breakfast IPA. This is a light, hazy, pale orange coloured Belgian Farmhouse IPA, single hopped with Citra hops. It drinks lite and is not overly dry or citrusy. It is reminiscent of alcoholic orange juice!

Matt's latest beer is a collaboration with Squawk brewery called Go Mingle (6.5% abv), a passionfruit IPA. This is a Mosaic and Simcoe led IPA with lots of tropical passionfruit vibes.



Summer Pub of the Season

The Shoulder of Mutton at Lockwood has been voted Huddersfield CAMRA's Summer Pub of the Season in recognition of the quality of its cask ales and support for local brewers, and the promotion of real ale.

The pub is a traditional family run real ale establishment, run by licensee Eleanor Floyd and her partner Ash. This is their first local CAMRA award and is quite an achievement considering that Eleanor took over the running of the Shoulder of Mutton only in March 2018. Previously, she had run a pub in Blackpool and worked at the Head of Steam in Huddersfield.

The Shoulder of Mutton is a free house with 7 handpulls serving a range of local and regional beers. Bradfield Farmers Blonde, Copper Dragon Golden Pippin and Timothy Taylors Boltmaker are permanent with rotational guest ales from Abbeydale brewery and local breweries such as Mallinsons and Small World Beers. All the beers are well-kept and served on good form.

Standing back from the main Meltham Road at the end of Neale Road, a cobbled back street near the busy traffic lights at Lockwood, The Shoulder of Mutton is a hidden gem of a pub. It is one of only five Huddersfield pubs listed in CAMRA's Real Heritage Pubs book which features pub interiors of special historical interest.

The pub was re-constructed in 1927 by the Lockwood estate. It preserves two very good front rooms from that time, either side of a tiled entrance lobby and both with fitted seating; one is an intimate parlour and the other has glazed and high level leaded screenwork with wooden panelling.

In 2006, when the trend was for open-plan spaces within pubs, the Shoulder was in danger of being "opened up". Fortunately, this did not happen but the snug did disappear. Today, the pub retains most of its original features, with its horse-shoe shaped bar, games room with dart board and domino tables, and parlour room with TV. Upstairs there is a pool room and outside, a secluded beer garden.

During the week, the pool team meets on a Tuesday and the hockey team on a Saturday. It also supports the Huddersfield Giants rugby club and various charities include the Life Boats.



Eleanor Floyd (left) receiving her award from Chairman Neil Kelly.

Calderdale Beer and Cider Festival



**NEW
VENUE**

CAMRA HALIFAX & CALDERDALE CALDERDALE BEER & CIDER FESTIVAL



VIADUCT THEATRE, DEAN CLOUGH, HALIFAX. 26 - 28th SEPTEMBER 2019.

THURSDAY 12 - 10pm	CAMRA Members Free - Non-members £1.00
FRIDAY 12 - 10pm	CAMRA Members £1.00 - Non-members £2.00
SATURDAY 12 - 5pm	CAMRA Members £1.00 - Non-members £2.00
SATURDAY 5 - 10 pm	FREE ADMISSION TO ALL

50+ BEERS & 10 CIDERS & PERRIES FROM THE NORTH AND FROM AROUND THE UK.

Ales ordered from breweries only. Over 40 breweries represented.

At least 12 beers in the wood. Commissioned and new brewery beers.

Traditional and real fruit ciders and perries. Gin Bar and Viaduct Bar.

Pay on the door. Hot & cold food available.

Gluten free, vegan and vegetarian options.

Optional, educational, talks and tastings on Saturday afternoon.

FOR FURTHER INFORMATION VISIT www.hxcalderdalecamra.org.uk

New venue, new town and even better beers, ciders and perries!

The Calderdale Beer and Cider Festival has relocated this year to the Viaduct Theatre, Dean Clough, Halifax. Festival Organiser John Hartley said 'We take customer feedback extremely seriously and customers felt that a larger venue with an increased number of seats, tables and toilets was essential. The new venue has three seating areas in the older theatre itself, in a more modern adjoining room and in the Viaduct Courtyard. The three areas are completely different so there should be something to suit everyone's preferences and the increased venue capacity means that it is less likely that people will have to queue'.

'We are keen to build on our strengths and will continue to order high quality ales from breweries only and represent as many brewers as possible. We make every effort to provide new and unusual beers as well as a few that are more well-known. This year will see an increase in the number of wooden casks with at least 12 beers in 9s and 11s and six or seven in pins and half anchors. There will also be more dark beers, which always prove very popular, an increase in the total number of casks ordered (currently 58) and more ciders and perries to give them more parity. There will be no price increases again this year, although we will be ordering a few stronger beers which will be a little more expensive.' As usual John was reluctant to name any of the beers he's ordered, but said 'there will be some very rare ales, quite a number of 'first ever' and a few real surprises'.

'Gluten free, vegetarian and vegan beers will be available as the festival believes in catering for everyone. We have also invited the owner of the Viaduct Theatre to run a gin bar, in addition to the normal Viaduct Bar, so there will be a wider range of products available'.

'The optional, educational, talks and tastings proved very popular last year so we have increased the number of activities. These will take place on Saturday afternoon, as before, but this year there will be a tutored cider and perry tasting session as well as tutored beer tasting and two guest speakers'.

'It is difficult to predict what will happen, but we hope that people from throughout the UK will continue to support us, that they will be more than satisfied with the venue and the products on offer and that they will return again and again in future years.'

Local and Regional Beer Festivals

6 th – 7 th Sep		Cleckheaton Beer & Music Festival, Town Hall, Bradford Road, Cleckheaton, BD19 3RH. See social media for details and opening times.
9 th Sep		RAAM with Rumpus BF. The Monkey Club, 23 Dean Brook Rd, Armitage Bridge Huddersfield HD4 7PB. Sat 12noon – 11pm ONE DAY ONLY
13 th – 14 th Sep		Tameside BF, Civic Hall, Trinity Street, Stalybridge SK15 2BN Fri – Sat 12noon – 11pm
13 th – 15 th Sep		Reindeer Inn BF, 204 Old Road, Overton, Wakefield, WF4 4RL Fri to Sun 12noon – late. Bus 232 route from Huddersfield
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.
19 th – 21 st Sep		Wakefield Festival of Beer, Market Hall, Union St, Wakefield WF1 3AD. Thu 5pm – 11pm; Fri 2pm – 5pm, 6pm – 11pm; Sat 12noon – 5.30pm, 6pm – 11pm
20 th – 22 nd Sep		Golcar Central Liberal Club, Church Street, Golcar, Huddersfield HD7 4AH Fri 7pm – 12midnight; sat 12noon – 12 midnight; Sun 12noon – 11pm
20 th – 21 st Sep		9 th Rastrick BF, St John's Community Hall, Off Gooder Lane, Rastrick, HD6 1HN Fri 3pm – 10.30pm; sat 1pm – 10.30pm.
20 th – 21 st Sep		Shelley BF, Shelley Village Hall, 98 Huddersfield Rd, Shelley, Huddersfield, HD8 8HE. Fri 4pm – 11pm; Sat 12noon – 11pm.
26 th – 28 th Sep		Calderdale BF, Viaduct Theatre, D. Mill, Dean Clough, Halifax HX3 5AX Thu – Sat 12noon – 10pm
26 th – 29 th Sep		19 th Richmond Ale Fest, Comrades Club, Nebiggin, Richmond DL10 4DT Thu 7pm – 11pm; Fri 5pm – 11pm; Sat 12noon – 11pm; Sun 12noon – 4pm.
27 th – 28 th Sep		Saddleworth BF, Boarshurst Band Club, Greenbridge Lane, Greenfield, Saddleworth, OL3 7EW. Fri 6pm – 12 midnight; Sat 2pm – 12 midnight.
4 th – 6 th Oct		2 nd Colne Valley Scout Group BF, Scouts Hut, Pickford St, Milnsbridge, HD3 4LH Fri 6pm – 11pm; Sat 2pm – 12 midnight; Sun 2pm – 11pm
5 th Oct		Oktoberfest, Lords Brewing Co. Unit 15, Heath House Mill, Golcar HD7 4JW Sat 7pm – 12 midnight. ONE DAY ONLY
11 th – 12 th Oct		6 th Elland BF, All Saints Church Hall, Saville road, Elland, HX5 0NH Fri 2pm – 10pm; Sat 12noon – 11pm.
11 th – 13 th Oct		12 th Triangle Cricket Club BF, Grassy Bottoms, Triangle, Halifax HX6 3NA Fri 5pm – 11pm; Sat & Sun 12noon – 11pm
16 th – 20 th Oct		45 th Steel City BF, Kelham Island Ind. Museum, Alma Street, Sheffield, S3 8RT Wed 5pm -11pm; Thu & Fri 12noon – 11pm; Sat 11am – 10pm.
17 th – 20 th Oct		Keighley & Worth Valley Railway Beer & Music festival. Thu 12.30pm – finish; Fri – Sun 11am – finish. https://www.kwvr.co.uk
31 st Oct – 2 nd Nov		Carlisle BF, The Venue, Portland Place, Carlisle CA1 1RL Thu 2pm – 11pm; Fri & Sat 12noon – 11pm.
1 st – 2 nd Nov		5 th Castleford Beer Festival, Queens Mill, 1 Aire Street, Castleford WF10 1JL Fri 6pm – 11pm; Sat 12noon – 5pm, 6pm – 11pm.
14 th – 16 th Nov		Moonrakers BF, The Commercial, 1 Carr Lane, Slaithwaite, HD7 5AN Thu – Sat Normal opening hours.
22 nd – 23 rd Nov		19 th Otley BF, Otley Rugby Club, Cross Green, Otley. LS21 1HE Fri & Sat 12noon – 11pm.
28 th – 30 th Nov		Rotherham BF, The Trades, Greasbrough Rd, Rotherham S60 1RB Thu & Fri 6pm – 11pm; 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.

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 2nd Sep	Social Pub Tour of Mirfield taking in the Navigation, 6 Station Rd, WF14 8NL and the Flowerpot, 65 Calder Rd, WF14 8NN. Transpennine Express train at 19.48hr from Huddersfield (or Northern train at 20.03hr.) Return at 22.16hr TPE train (or 22.23hr Northern train. Check fares between train companies.
Mon 16th Sep	Meeting at the Shoulder of Mutton, 11 Neale Road, Lockwood, Huddersfield, HD1 3TN for 20.00hr. Bus 314 at 19.37hr from Huddersfield Bus Station
Mon 7th Oct	Social Pub Tour of Berry Brow. Start at the Railway (19.45hr); then Golden Fleece, (20.30hr); and finish at Berry Brow Liberal Club (21.00hr). Bus 306 at 19.25hr from Huddersfield Bus Station.
Mon 21st Oct	Branch Meeting at Bosun's Tap, Unit 4, Prospect Street, Huddersfield HD1 2NU for 20.00hr.
Mon 4th Nov	Social Pub Tour of Longwood. Meet at the Slip (19.45hr); Longwood Bowling & Social Club (20.15hr); finish at Dusty Miller (20.55hr). Bus 356 at 19.30hr from Bus station.
Mon 18th Nov	Branch AGM & Meeting at the Corner, 5 Market Walk, Huddersfield HD1 2QA for 20.00hr. Huddersfield CAMRA members only.

CAMRA Yorkshire Regional Meetings

Sat 30th Nov	The Toolmakers Brewery, 6 – 8 Botsford Street, Rutland Road, Sheffield S3 9PF (behind Forest pub) 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 Winter Edition is: 20th November 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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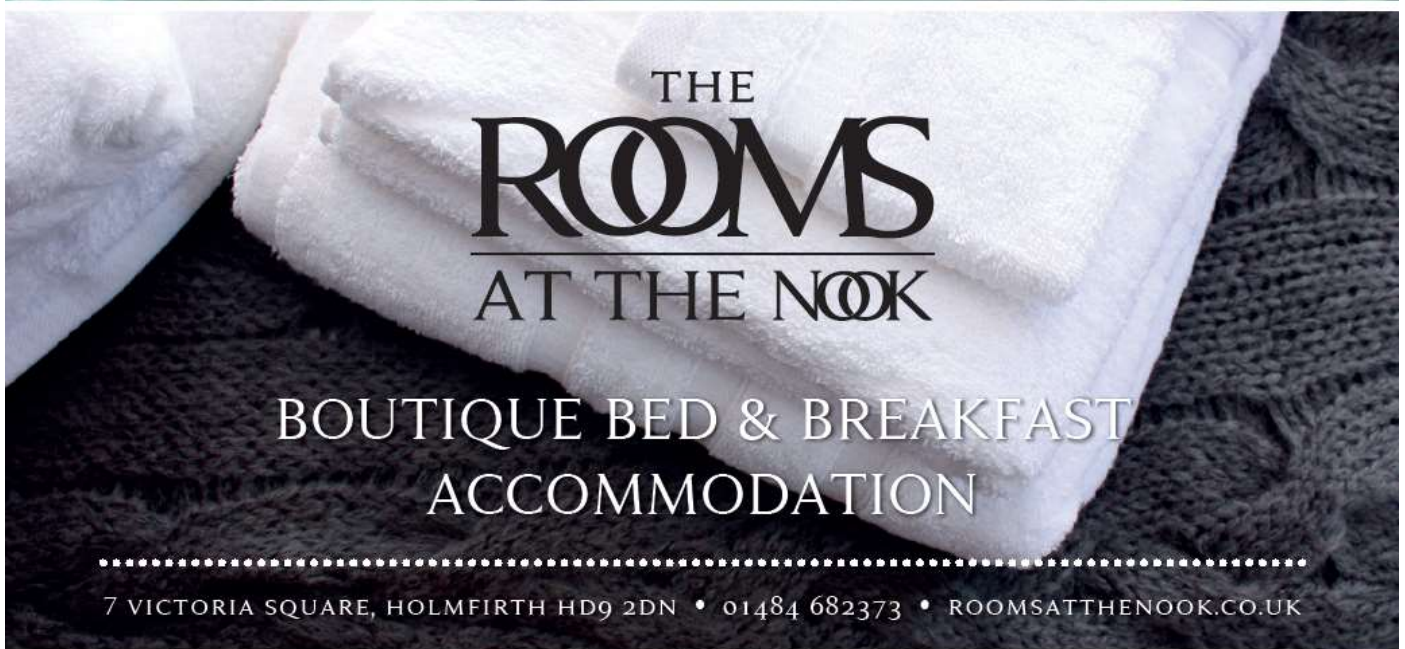
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