

ALE TALK



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for
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SPRING 2023

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CHAIRMAN'S NOTES

I hope all members and readers enjoyed the first edition of the revamped Ale Talk. It's good to be back and making our presence felt in the community. Committee members will be dropping copies off in your pub every quarter, and if licensees want more copies, please let us know. Thanks to Carol and Nigel Fox for dropping off copies in neighbouring branches. Huddersfield is a regular destination for CAMRA members from other branches, so there is nothing like up to date information on the real ale scene in our town.

The Christmas 2022 social was held in the Railway at Berry Brow. The attendance was slightly impacted by the clash with the World Cup final, but those of us who were there enjoyed friendly chatter, good beer, and a tasty curry. Thanks to Selina and Wayne for hosting our gathering, and we wish them a prosperous year's trading in 2023. There is no getting away from the fact that 2023 is going to be a difficult year for the licensed trade. From April onwards energy support is set to be cut significantly as the government reduces subsidies to business and domestic users. The Treasury is expecting to provide £18 billion in support for business from October 2022 to March 2023. However, that support will be cut to just £5.5 billion for twelve months from April 2023. Large establishments such as the typical Wetherspoons pub face a doubling of the present average energy bill of £65,000 per annum when current contracts expire. Government support of £2,300 for the average pub from April 2023 will barely touch the sides. For many hospitality businesses, this will simply be unsustainable, coming as it does on top of the increased costs for food, delivery and other business costs that have rocketed with double-digit inflation. Passing the cost on to the hard pressed consumer, themselves facing the same pressures, will only see a significant reduction in footfall, and therefore reduced turnover in pubs and restaurants. Many more will close, and jobs will be lost. The only beneficiaries will be supermarkets, who don't face the same VAT rate as pubs and restaurants and can therefore supply cheap alcohol for domestic consumption.

Space does not permit me to write at length about the plight of small breweries, who will be amongst the biggest sufferers. The closure of small breweries impacts adversely on choice and competition in the market place, and on the communities in which they are based. Making

the case for the licensed trade is always difficult when weighed against the demands of funding Education, the NHS and pensions, and also providing arms for the beleaguered people of Ukraine. Nevertheless, I disagree with the puritans who argue that it is a binary choice. Government needs to take a broad view. What worries me is the sheer lack of imagination. The defenestration in quick succession of two prime ministers has left the Treasury in control. It doesn't feel like we have an elected government anymore. We know from experience where Treasury control leads, the slash and burn austerity of George Osborne, or the ludicrous beer duty accelerator introduced by Alistair Darling at the fag-end of the last Labour government. The government is banking on significant falls in inflation and in world gas prices in 2023. Let us hope this comes to pass as next winter looks terrifying otherwise.

Paul Laxton

Chairman, Huddersfield and District Branch



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Huddersfield CAMRA Winter Pub of the Season



The County Beerhouse is located in Huddersfield on Princess Street, just off the main precinct and across from the Town Hall. It is part of the Beerhouses chain which owns pubs such as the Sportsman in Huddersfield, Refreshment Rooms on Dewsbury Railway Station and Stalybridge Buffet Bar on Stalybridge Railway Station.

The County was started out as the Palace Inn and opened its doors to the public in 1876. It was built specially to cater for the Court officials, solicitors and their clients who had to attend the County Police Court. The first innkeeper was Icon Heppenstall followed by Alfred Jackson in 1870. In 1873 the Palace moved up in status from beerhouse to a fully licensed house after Jackson applied for a spirit licence. Alfred Jackson was also a musician and applied for a music licence at the annual Brewster's Sessions. He opened a music hall on the premises which was located upstairs in what was once a large lodge room.

In 1887 Jackson was suffering from consumption and put the Palace on the market (it had been put up for auction previously in 1881) to be sold in January 1888. As with the previous sale local



breweries were interested in the Palace and when Jackson died on 9/4/1888, Emma Thornton took over the Palace for six years before selling to Bentley & Shaw's Lockwood Brewery in 1894. Towards the end of 1894 the Palace changed its name to the County – no doubt named after the County Police Courts that adjoined the licenced house.

The above bit of the County's history (although condensed) is taken from a piece by Rod Kaye "The County, Princess Street, Huddersfield – It's Origin. I borrowed it from the manager Amber who very kindly let me have the full piece to look at to write this article – thank you Amber!

The County has seen a few changes of owners over the years from Bentley & Shaw's to Hammonds, to Bass and Unique Pub Properties Ltd and now Beerhouses which opened the doors on March 17th 2022.

The County sells beers from Yorkshire Breweries such as Abbeydale, Timothy Taylor, Thornbridge, Wilde Child and Brew York to name but a few. During the week food is served from 11-3 and Sunday a roast dinner is served from 12-4. The food is delicious, and the pub is well worth a visit. The pub also has a quiz night on a Wednesday, Thursday is table top games night and Friday evening there is a beer raffle from 4-6 when the lucky winner can win £50 worth of beer. There is also a music night, usually on a Saturday, mainly soul and blues. Just check the posters dotted about the pub and on social media - @CountyBeerhouse – for events,

The County has just been awarded Huddersfield & District Branch of CAMRA Winter Pub of the Season 2022/23 which is well deserved.

AN AFTERNOON IN OLDHAM

Oldham is easily reached from Huddersfield on the 184 and the £2 Mayor's Fares single fare is a bargain for the journey. There are three pubs in the town centre that make for a very enjoyable afternoon. It does have to be an afternoon though, as the last 184 is 1800 (1700 on Saturdays)!



Fox and Pine

The Fox and Pine is a fairly recent edition to the real ale scene in Oldham town centre, and what an addition it is! There are ten handpumps which serve a variety of beer styles, on a recent visit beers available were: Draught Bass (on permanently), Millstone True Grit, Brew York Captain Strata, Pictish El Dorado, Bank Top Flat Cap, Wakey Wakey Bright and Early, Rudgate Help for Heroes, Beartown S'mores, Kirkby Lonsdale Jubilee and Strawberry Fields Marmalade Skies. Two real ciders were available, both from Heck's: Brown's Apple and Slack Ma Girdle. The Jubilee and Marmalade Skies (both stouts), Bright and Early and both ciders were tried, and all were found to be on excellent form. There are also 5 Bavarian beers on tap.

The pub is deceptively large with an open plan bar area downstairs with a variety of seating and two further rooms upstairs. Outside seating is also available.

The Ashton Arms is a popular freehouse and a long standing entry in the Good Beer Guide. Up to five beers are available and usually a real cider. A range of German and Belgian beers are available too. Millstone Tiger Rut and Phoenix Arizona were tried, and both were good. Beers from Pictish, Ossett and Timothy Taylor were not tried. The pub is open plan on two levels and has an open fireplace. Good value food is served daily and is an excellent accompaniment to the beer!

The Cob and Coal is inside the Market Hall and though inside it's a compact pub with seating for barely 20, there is plentiful 'outdoor' seating available in the Market Hall opposite the pub. There are six real ales available, one is usually a dark beer, as well as real ciders and German lagers.



Cob and Coal

On the day of our visit beers available were Durham Magus, Oakham Inferno, Kirkby Lonsdale Pennine Ambler, Rudgate Chocolate Stout, Ossett White Rat, and Millstone Tiger Rut. The Durham, Kirkby Lonsdale and Rudgate beers were tried and found to be very good. The pub has been recognised by the local Camra Branch, winning three accolades in 2021: Pub of the Year, Cider Pub of the Year and also Greater Manchester Regional Pub of the Year.

A tribute to a well-respected landlord, Bruce Travis



The news that Bruce Travis, landlord of the King's Head, Huddersfield, had died last year came as a big shock to many that knew him. Bruce had not been well for some time and sadly passed away peacefully on the 26th November 2022, aged 75 years old.

Bruce was one of Huddersfield's best known pub landlords and did a lot to develop the real ale scene in the town. He was a friend to the Real Ale drinker and did much to promote bands, making it popular with real ale and live music fans.

Perhaps, Bruce will be best remembered for transforming the real ale scene in Huddersfield when he took over the Railway Station Tavern, as it was then known, in August 2003 from Wilbert Cock. Wilbert, "The Upstanding Cock", as editor John Gray used to refer to him in PubSpeak, re-opened the pub in 1979 after it had been closed for around 20 years. It sold Double Diamond but no real ale.

Bruce had not always been a landlord or even connected with the licensed trade but had worked previously in the legal trade as a Solicitor. He had

always enjoyed a beer and after 31 years of what he described as "a sedentary occupation of stupefying drudgery" defending clients, decided enough was enough and made that once in a lifetime career change to run the Station Tavern.

Bruce must have done well as the Station Tavern first appeared in CAMRA's Good Beer Guide in 2004, barely a year after taking over the pub. The pub went on to win numerous CAMRA awards for the quality of its real ales, winning Pub of the Season, Pub of the Year, Mild Pub of the Year and so on. The awards are a testament to the dedication of the bar staff under Danni Atmore's management and Bruce's quality control and these can be seen on the walls next to the bar.

The pub is always popular with the Real Ale Rail Trailers, the casual railway passenger and visitor, and for its Sunday afternoon live bands. It is a welcoming HUB for all and that is what Bruce would like it to be remembered for.

It had always been Bruce's ambition to restore the pub to its former glory to when it was the railway's 1st class passengers' refreshment rooms. The name was also changed from the Railway Station Tavern to the Station Tavern before reverting to its current name in 2009. The King's Head was thought to be the original name of the pub dating from the late 1890's and early 1900's. Bruce further courted controversy when he installed a new pub sign in 2011 for the King's Head featuring a painting of Jimi Hendrix, not a British King but more of an allusion to the type of music?

The major work of restoring the

King's Head started in late 2014 when Bruce finally secured funding from the Railway Heritage Fund, Kirklees Council and other bodies to start phase I restorations. These revealed an ornate mosaic tiled floor and the original Victorian high ceiling. Phase II conversion of the toilets, side room and eating area was completed in Summer 2015 with phase III in 2016.

All throughout the renovations, Bruce did his best to keep the King's Head open, revealing new features with each passing year. Visitor will have noticed the light and airy open planned space with its sage green décor and traditional zinc topped bar counter, and original black marble fireplaces – a far cry from the old Station Tavern.

The King's Head is a lasting tribute to Bruce's dream of making the place an outstanding contribution to one of the Town's iconic buildings. This, he has achieved.

Bruce's funeral Service took place on the 19th December at the Park Wood crematorium, Elland. The service was well attended and afterwards the wake was held back at the King's Head with local brewers Magic Rock and Vocation providing the beer to toast the celebration of Bruce's life.

Bruce leaves a wife Terry, and brother Paul (of Brewery History Society fame) and family members. He will be missed by all who knew him. He was a quiet kind of guy and a total one-off. R.I.P.

Peter Grimes R.I.P



It is with great sorrow that the Branch notes the passing of former landlord and retired publican, Peter Grimes, who passed away suddenly on the 6th December 2022, aged 75. Peter was the landlord of the Flyboat at Aspley, a quite unassuming traditional backstreet pub which has since closed and, like many pubs in the area, changed use to housing accommodation. The Flyboat was a small community pub with a history that could be traced back to the late 1850's when it was built as a watering hole for the bargees that plied their trade in narrow boat barges or flyboats in the Aspley basin and along the Huddersfield canals.



Peter receives the 2003 Summer Pub of the Season award from Huddersfield Branch member Val Kemp

Peter had originally started life with the intention of going into teaching. To subsidise his income as a student, Peter worked in the evening at the Adega club in Byram Court. He also had connections with the Spencer family who kept the Terrace public house at Birkby for many years. It may have been with all these connections to the licensed trade that persuaded him to have a change of direction away from teaching, for a few years later he became the licensee of the Beaumont Arms in Kirkheaton serving as mine host for 10 years.

On the 14th December 2001, Peter was invited by Punch Taverns, the owners of the Fly boat Inn at Aspley, to look after the house on a temporary basis until after Christmas when a new tenant could be found. Three months later, in March 2002 Peter signed a 10 year lease with Punch Taverns. Peter first came to the Branch's attention in 2003 when the Flyboat won the Summer Pub of the Season award. This was his first CAMRA award which was presented by Branch Chair, Val Kemp.

The pub was well known for its hand pulled Tetley Mild and Bitter which Peter kept in excellent condition through good cellarman ship. The Flyboat had always been a stopping off place for a drink before and after the Town football and rugby matches and was a regular on the local snooker circuit. It was recognition of Peter's dedication to his beer, to his locals and the sporting community that made him a popular host.

In March 2012, the lease finished on the Flyboat and Punch Taverns put the pub on the market for a ludicrous sum guaranteed to end its life as a viable pub. At this point Peter decided to retire, he was 65 years old, and had run the Flyboat for 10 very good years. During his tenure of the Flyboat, he had run this traditional workingman's pub selling only Tetley Bitter and Mild on handpump. He experimented briefly with guest ales, but his customers remained loyal to his Tetley ales. In latter years, with changing tastes and brewing moving out Leeds to southern climes, the Mild was taken off with only the Bitter remaining. Although never the same, Peter kept some very good Tetley cask bitter, and this was appreciated by his customers. Peter's funeral was held on Thursday 19th January, with the Requiem Mass at St Joseph's Church, Aspley, followed by private committal at Huddersfield Crematorium.

PUB AND BREWERY NEWS

If you run a pub or have any news or information about your local that you want to tell us about email aletalk@huddscamra.org.uk

An appeal to all members in the Huddersfield District!

Pub surveys are our means of keeping the information in What Pub up to date - and, right now, many of our surveys are out of date. It's a really easy job to amend a pub survey; all we need are people to go into pubs and change the information if necessary. So, we're asking for your help, as CAMRA members, to get our What Pub descriptions up to date, so that members from any area can easily decide which pubs to visit and which of the excellent Huddersfield area ales to appreciate!

If you feel you can help, please contact the Pubs Officer (for a survey sheet) at:

pubsofficer@huddscamra.org.uk

Many thanks!



Bruce Travis, Landlord and owner of the Kings Head, Huddersfield, sadly passed away late November. He was in his mid-70s and had been ill for some time. Bruce, a former lawyer from Scammdon, transformed the Station Tavern into the Kings Head more than 14 years ago and was responsible for making it a must-go-to place for real ale and live music fans. The Kings Head or "Tavern" is a regular entry in the Good Beer Guide. See the obituary elsewhere in Aletalk.

Beer Ink: Great Balls of Fire (4.8% abv), a Fireball Whisky sour brewed in collaboration with Carnival (Liverpool). Let Them Drink Cake (10% abv), stout. Brewed for Brewdog Huddersfield's 1st birthday. This one-off keg is brewed with real birthday cakes, raspberries, and vanilla. Starbeer (8.5% abv) is now vegan friendly due to the removal of Lactose from the recipe. Bloody Mary Gose (4.8% abv), Tomato and spice Gose – collab with DIDKO brewery in the Ukraine; Dreaming of Sugar Plums (5.0% abv), plum and cinnamon stout.

Briggs Signature Ales: Gagku (5.0% abv) Japanese style rice beer with citrus notes

Empire Brewing: Froth Blower (4.1% abv), Single hopped Nelson Sauvignon Pale Ale

Linfit brewery: brewed its last beer at the Sair Inn in January 2023. The Sair Inn is now selling beers from other commercial breweries. Ian Bagshaw, the brewer, has been brewing at the Sair for 15 years and is looking for an alternative location for the brewery.

Lords Brewery: Fish Counter (5.5% abv), NEIPA; Weissbier (5.0% abv), High Roller Brut IPA (5.0% abv); Weekend Driver Bitter (3.8% abv); Moggie Rye Ale (3.6% abv)

Magic Rock Brewery: Dark Arts Chocolate Orange (6.0% abv), Fruitfulness (4.8% abv). Dairy Freak Muddy Fudge (5.2% abv), chocolate fudge milk ice porter (5.2% abv) are both collaborations with Dixons Ice Creams.

Mallinson's Brewery: Quietly Quitting (4.3% abv), Cloakroom Revelation (3.9% abv), Calypso Galaxy (4.4% abv); Incredible Scenes (4.1% abv); Harlequin (4.1% abv); Easy Breezy (4.8% abv); NZ Double (4.1% abv), brewed to a new recipe.

Miltown Brewery: VALHALLA (7.0% abv), bourbon barrel aged black porter, Cirius (6.0% abv); Diablo (6.0% abv); Valhalla (7.0% abv).

Riverhead Brewery: CDC (4.1% abv) – Coffin Dodgers Corner; Honey Blonde (4.5% abv), Pale ale; Cherry Bakewell (4.4% abv) pale ale, Double Tea (4.7% abv), pale zesty ale; Noel Red (4.3% abv), ruby malty ale.

Three Fiends Brewery: Thursday Night (6% abv)

Zapato Brewery: Zapato Pale Nelson Sauvignon (5.5% abv), Whatever Whatever (10% abv) Imperial stout with Darkwoods Nicaraguan coffee beans; Frambozen (5.5% abv) in collaboration with Friends of Ham, a Flemish Red with raspberry flavours; ThwocK (4.5% abv) Pale Ale; Bothy, dry hopped with Riwaka hops (4.5% abv), bitter; Tent, dry hopped with Citra hops (4.5% abv); Brettet Winter Stout (4.5% abv), River Stout brewed with Brettanomyces yeast and Barrel Aged (special).

Scene at the Bar....

Smile Bar, Aspley, selling beers from Magic Rock and Three Fiends as well as Sharp's Doom Bar

Liberal Club, Berry Brow, Phoenix Porter, Small World Winter Bank

Farmer's Arms, Burnlee, has re-opened and is selling Bradfield Farmer's Blonde and Timothy Taylor's Landlord

Rose and Crown, Cop Hill, is up for sale together with the **Scapehouse Inn, Scapegoat Hill**. On a recent visit to the Rose and Crown, beers available were Timothy Taylor's Boltmaker and Landlord and Empire White Lion. Winter opening hours: Closed Monday & Tuesday, open all day from 1200 Wednesday – Sunday.

Cricketer's, Deanhouse, has 61 Deep, Banks Sunbeam, Wainwright

White Heart, Denby Dale, has Theakston's Summit Ale, Timothy Taylor's Landlord, Marston 61" Deep, plus guest beer Bradfield Belgian Blue

Golden Cock, Farnley Tyas, has Timothy Taylor's Landlord and Black Sheep Bitter

Boshaw Trout, Hade Edge, confirmation of opening hours: closed Tuesday, weekdays 1200 – 1500 and 1700 – 2300, Saturday and Sunday 1200 – 2300. Five cask beers available, four Nook beers plus Wainwright.

Pickled Pheasant, Holmbridge, 61 Deep, Wainwright, Wychwood Hobgoblin, Moorhouses White Witch

Elephant and Castle, Holmfirth, Tetley Bitter, Fuller's London Pride, Bradfield Farmer's Blonde and Belgian Blue

Harvey's, Holmfirth, Ossett White Rat, Seven Brothers Sunset IPA

Magic Rock, Holmfirth, confirmation of opening times: closed Monday, open 1500 Tuesday – Thursday, 1200 Friday – Sunday. Three cask beers available. *Card payment Only*

O'Brien's, Holmfirth, confirmation of opening hours: closed Monday and Tuesday, open from 1200 on other days. Three cask beers available, always a Fyne Ales beer plus guests. *Card payment Only*

Old Bridge, Holmfirth, Black Sheep Bitter, Moorhouses Straw Dog, Bradfield Belgian Blue

Postcard, Holmfirth, Bradfield Belgian Blue, Robinson's Dizzy Blonde and Trooper,

Shoulder of Mutton, Holmfirth has Bradfield Farmer's Blonde, Timothy Taylor's Landlord

Bar Maroc, Huddersfield, regular beers are Small World Long Moor Pale and Thunderbridge Stout

Plumber's Arms, Huddersfield, has Bradfield Farmer's Blonde, Mallinson's Galaxy, Ossett White Rat, Stancil Barnsley Bitter

Showtime, Huddersfield, regular beers are Timothy Taylor's Landlord, Knowle Spring, and Boltmaker

Warehouse, Huddersfield, the regular beer is Magic Rock Hat Trick.

Williams Beer and Gin, Huddersfield, is up for sale. The beer range has settled to Tetley's Bitter, Kirkstall Black Band Porter, Ossett White Rat, and Ossett Yorkshire Blond.

White Horse, Jackson Bridge, confirmation of opening times: closed Monday, Tuesday 1700 – 2220, Wednesday – Sunday 1200 – 2200

Dunkirk, Lower Denby, has a mixture of regular and guest beers, on a recent visit these comprised Timothy Taylor's Landlord, Ossett White Rat, Tetley Bitter, Bradfield Farmer's Blond, Saltaire South Island, Small World Harvest Muse and Thunderbridge Stout

Railway, Marsden, has Timothy Taylor's Boltmaker and Landlord and Bradfield Farmer's Blond

Cropper's Arms, Marsh, tenants have been given notice to quit, the pub is to be a 'Vixen Inn'

Clothier's Arms, Netherthong, has Wainwright and Thwaites English IPA

The Grove, Skelmanthorpe, has Abbeydale Moonshine and Black Sheep Bitter.

The Tippy Cow, Skelmanthorpe, has Saltaire Triple Chocolate, Ossett Nelson Sauvín, Rat Brewery Snow Rat and Leeds Pale Ale. Opening times: 1700-2300 Wed Thu; 1600-2300 Fri and 1400-2300 weekends.

Woodman, Thunderbridge, now a Robinson's pub selling Dizzy Blond plus two local beers from Small World, recently they were Barcliffe Bitter and Long Moor Pale

Royal Oak, Uppertong, confirmation of opening hours: weekdays from 1600, weekends from 1400 selling Millstone Stout and Tiger Rut, Mallinson's Bitter Summit

Wooldale Arms, Wooldale, confirmation of opening hours: weekdays from 1600, weekends from 1400 selling Bradfield Farmer's Blonde and Belgian Blue, Tetley Bitter

Award Winners:

The Traveller's Rest, Meltham has been awarded **Rural Pub of the Year** and the **Riverhead Brewery Tap, Marsden** has been voted **Pub of the Year**. Full reports in the Summer edition of Aletalk

Waggon and Horses, Meltham



In a centre-of-village position, the **Waggon and Horses** is very handily situated. Now a member of the Craft Union Company, the pub was refurbished during lockdown and now has extra comfortable seating and a brighter decor, while keeping a really welcoming feel.

Pam and Michael, the long-standing publicans, offer the warmest welcome and, as a result, enjoy the support of a regular clientele. We recently visited on a Thursday evening and a Saturday, followed a week later by a Sunday evening. On all occasions the pub was filled with good-humoured drinkers, demonstrating how popular this place is on pretty much any day of the week.

The beer- usually on 4 hand pumps- is kept in very good condition and, at the time of writing, includes Timothy Taylor Landlord, Wainwright and a 'Rat Brewery' beer.

In the front area there are weekly poker evenings, dominoes and connect 4 tables and a pool table in the rear room, with the TV showing sports - though thankfully not at too high a volume.

I was sorely tempted to occupy the 'Naughty Corner' under the inscrutable gaze of the Buddha. In the same corner is a 'Gevrey-Chambertin' clock, possibly the only one in Huddersfield, though the wine choice says a lot!

Whether you want to simply enjoy a pint or two (and a good chat) or would like to join in with the games of the locals, this is a cracking place to spend an evening.

An Afternoon in Keighley



Nigel and Carol have been sampling Timothy Taylor's fine ales in their home town...

Nigel and I had decided to grace Keighley with our presence on a fairly wet Saturday afternoon. We caught the X63 bus from Huddersfield to Bradford then the 662 from Bradford to Keighley.

Our first port of call was the Boltmaker's Arms where we started off on Landlord Dark, which went down very nicely. There wasn't a CAMRA

discount available, but they had 6 Timothy Taylor's and 2 guest ales on tap.

We then meandered onto the Livery Rooms, a Wetherspoon establishment where we tried Fire Island Buffalo which was brewed by Evan Evans brewery, a fairly acceptable pint. We had a bit of dinner before carrying onto the next pub. Obviously the 50p of a pint was taken advantage of as we had a couple of tokens which we receive with our CAMRA membership.

A small trot onto Taylor's on the Green, which was formerly called the Lord Rodney, where we had Knowle Spring and Dark Mild. Very acceptable and a CAMRA discount also available. Across to the Red Pig, 3 handpulls on but only Landlord Dark and Boltmaker were for



on. Both were very good.

Just a short walk around the corner to the Albert we went and 3 handpulls were on but only Timothy Taylor's Landlord was on all the clips it was acceptable.

Keighley is Timothy Taylors country, and it does limit your range of beers somewhat although the Wetherspoons is quite good in the town and does a decent range of beers.

Carol & Nigel Fox

DARTing to Denby Dale for a Drink

The last time we reported in Ale Talk on a fact-finding trip to the pubs of south Kirklees was back in the Summer of 2019. Since then, COVID has struck and curtailed journeys to the pub, some pubs have shut never to re-open and there have been changes in the bus service. We have also lost some dear friends.

Austerity and the resultant funding cuts have seen bus services across the country, but particularly in rural 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 new timetables make it easy to visit a variety of pubs en route.

The bus company, Team Pennine have taken over the old 83 84 and 233 bus routes and re-branded the services Denby DARTS. The D1 service connects Huddersfield with Highburton, Kirkburton, Shelley, Skelmanthorpe, Clayton West, and Scissett, terminating at the Denby Dale railway station. This service runs on the same route there and back every 30minutes throughout the day before becoming an hourly service in the evening. This, in theory, allows you at least a half pint in each pub near the stop.

The D2 and D3 services have replaced the old 83 and 84 routes, and each runs every 2 hours, connecting Kirkburton, Shepley, Upper and Lower Cumberworth (D2), Upper and Lower Denby (D3) before finishing at Denby Dale railway station. You can also factor in the hourly X1 service which runs between Holmfirth and Wakefield passing through Shepley, Denby Dale, Upper and Lower Cumberworth, Skelmanthorpe, Scissett and Clayton West. This gives more scope and time to include more pubs.

Travelling on the D1 bus, our first stop after leaving Huddersfield was **The Flying Ferret at Shelley**. This had previously sold Small World beers on handpull with Tetley bitter. Unfortunately, there had been a change of landlord and the pub was no longer selling real ale on handpull. What a disappointment!

Our next port of call was **Skelmanthorpe**. Here we alighted at **The Grove** and were treated to handpulled **Abbeydale Moonshine** and **Black Sheep Bitter**. Further along the road, we called in at **The Tipsy Cow**, an excellent little bar sporting 4 handpulls serving **Saltaire Triple Chocolate**, **Ossett Nelson Sauvin**, **Rat Brewery Snow Rat** and **Leeds Pale Ale**. All well-kept and in good condition. Note, the opening times: 1700-2300 Wed Thu; 1600-2300 Fri and 1400-2300 weekends.



Outside the Tipsy Cow, we took the X1 bus to **Scissett**, although you could also use the D1 bus. At Scissett we called into **The Crown**, a large roadside pub with the emphasis on TV sport, there are 2 handpulls serving national beers, on this occasion Sharps Doom Bar and Fullers London Pride – both well kept.

Taking the D1 bus from outside the pub, we ventured onto the **Denby Dale Pie Hall**. This club is currently being redecorated and has just one handpull available serving the ubiquitous **Bradfield Farmers Blonde**.

Not staying long, we left and decided to walk the short distance to the White Hart in the centre of the village. However, on the way we turned into Miller Hill and caught the D3 bus up to the **Dunkirk Inn at Lower Denby**. We could have gone further to the award-winning George Inn at Upper Denby, but time was against us. Both the Dunkirk and the George Inn have been Huddersfield CAMRA's

DARTing to Denby Dale for a Drink

Rural Pub of the Year in the past and both are highly recommended for their beer quality and range of beers. The Dunkirk Inn has 8 handpulls offering a selection of well-kept ales. On our visit there was **Timothy Taylor's Landlord**, **Tetley Bitter**, **Rat Brewery Snow Rat**, **Ossett White Rat**, **Pennine IPA**, **Beartown Bearskin**, **Bradfield's Farmers Blonde** and **Belgian Blue**. The pub also offers a selection of bar snacks and meals.

Having slaked our thirst, it was straight outside to the bus stop for the D3 bus back into Denby Dale. Here, we called into the **White Hart** to sample the beers. The pub has 4 handpulls and was serving **Timothy Taylor's Landlord**, **Marston's 61^o**, **Robinson's Trooper** and the new **Theakston's Summit**, a **4.2% pale ale**. The landlord supports local food bank donations and there is a collecting bin for donations to be made.

Next, we visited the **Dale Club**, down Norman Road. This is a great little club with a good membership and 3 handpulls serving **Timothy Taylor's Landlord**, **Ossett White Rat**, and **Bradfield's Belgian Blue**. The beer was in fine order on the day.

Since our last visit to the village, the **Dalesman (Thwaites) has closed** and is likely to become housing accommodation. It always seemed to have a chequered history of being open, closed, open, closed. So, it was back onto the D1 bus, the stop being outside the pub, and off to visit the other pubs we didn't manage on outward journey! The next stop was the **Junction in Kirkburton**, also known as the JUNX. This pub had previously had a wider range of beers including a house beer, **Junk Bitter**. However, on the day there was only one handpull in operation serving a very acceptable **Empire brewery White Lion**.

Moving on, we boarded the D1 bus again and alighted at Towngate at the stop just before the **Smith's Arms at Highburton**. This is a busy old pub with character and full of characters. It has 4 handpulls in operation serving good **Greene King IPA**, **Timothy Taylor's Landlord**, **Bradfield Yorkshire Farmer** and **Blonde**. After a swift half it was a quick walk down the hill to the **White Swan**.

The **White Swan** is at the corner of Penistone Road. In recent years it has undergone refurbishment and is a vibrant community pub,

with a beer garden to the front and carpark to the back. The bar sports 4 handpulls and regularly serves **Timothy Taylor's Boltmaker** and **Landlord**, **Wainwrights Amber**, and **Bradfield's Farmers Blonde**. After another beer, it was time to make tracks home.

Checking the timetables, we had a choice of two buses across the road, the D1 and the D3 back into town, or the D2 bus via the Sun Inn at Lepton. We opted for Town with the promise to explore the pubs on the other D2, D3 and X1 routes later.



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.**

Is your local pub under threat?

CAMRA has the tools to help you save it



Saunter Around Sowerby Bridge

Nigel and I lived in Sowerby Bridge for a couple of years so we knew we had some decent hosteleries to crack at before embarking on our jaunt round the town.

We use public transport to get around, so we started by getting the 503 to Halifax then the 579 to Sowerby Bridge.

First port of call was the **Navigation** – it has 6 handpulls on and 4 real ciders available. It has a CAMRA discount – 15p off a half & 30p off a pint. **Titanic Plum Porter and Oakham Citra** were consumed. Also dog friendly. Last time we came to the Navigation it wasn't that good and today's visit was a vast improvement on our last outing here. Staff were very friendly and welcoming. Food available as well.



The Navigation

Next stop was the **Shepherd's Rest**, an Ossett Brewery run establishment with 8 handpulls on. We had a pint of **Rat Brewery Snowrat** which went down very nicely. The Shepherd's Rest also does a CAMRA discount at 10% off a pint of real ale. The fire was warm and welcoming, and you could quite easily fall asleep!! Various pork pies and sausage rolls on offer. Another dog friendly pub.

Onwards we went to the **Moorings** where we had half a **Snowflake from York Brewery** which turned out to taste fairly average but not undrinkable. No CAMRA discount but they had 3 handpulls on.

A short meander to the excellent **Hog's Head Brewery Tap** where **Old Schnozzler and Hoppy Valley** were had from their brewery and went down very nicely. Yet another dog friendly pub – we even had to queue!! The Cherry Amaretto from Yonder on keg went down rather pleasantly!!

A short stroll to the **Turks Head** was in order where we chose to have half of **Durham Brewery's Idaho 7** which was very enjoyable. The Turks Head does a happy hour up to 7.00pm on real ales although there isn't a CAMRA discount and the beers have also been in good condition whenever we've called in here. Yet another dog friendly pub.



Turks Head

The **Puzzle Hall** was the next pub on our jaunt where they have 6 real ales on. We chose **Penpol from Verdant Brewery in Falmouth** and very enjoyable. Our last port of call in Sowerby Bridge was Hollins (which use to be called the Works) where we had **Millstone Citra and Titanic Plum Porter** which went down very well.

All in all, an enjoyable visit to Sowerby Bridge, although we were both sick to the back teeth of the Christmas songs by the end of it!

There was time for a quick half in Vocation before getting the bus back home to Huddersfield.

Three pubs, Three walks, Three lunches

by HMW

These circular walks take between two and three hours. We started about 10am ending each walk with lunch and beer in a pub. The routes can be viewed on a phone or computer using either the Strava or Outdooractive apps. Both are free to download.

THE BUTCHERS ARMS, Hepworth



Location and access. 38 Towngate, Hepworth, HD9 1TE. The 310 bus leaves Huddersfield for Hepworth every 30 minutes in the day, hourly in the evening.

The pub and the beer. The Butchers Arms was built in the early 1800s. The surrounding village is much older featuring in the Domesday book of 1086. The pub, an attractive stone building, was extravagantly but tastefully decorated for Christmas on a Tuesday lunchtime visit in early December. There was a welcome open fire though the

pub was surprisingly quiet. The friendly bar maid explained it is far busier in the evenings with many attracted by the high-quality food on offer. Four cask ales were available – Timothy Taylors Landlord and Golden Best, Farmers Blonde and Ossett Yorkshire Blonde. The beer was well kept. Lunch was of a high standard and a cut above regular pub lunches. One of us opted for langoustines.

The walk. 6.3 miles taking 2.5 hours and with 960 feet of ascent. The morning was sunny and bright with a blue sky, freezing temperatures, frozen puddles and icicles. We climbed up to just below Harden Reservoir, descending through Holme Styles Wood and Hade Edge. A highlight was the final descent through Morton Wood where the footpath crisscrosses the stream, sometimes using a wooden footbridge and sometimes using stepping stones. The path exits Morton Woods just 500 yards or so from the Butchers Arms.

Outdooractive:

<https://tinyurl.com/56un4dah>

Strava:

<https://www.strava.com/activities/8223454188>

THE BOOTH WOOD INN, Rishworth



Location and access. Oldham Road, Rishworth, HX6 4QU. Access using public transport is not easy. The 901 bus from Huddersfield can be taken to Ripponden followed by a 30 minute walk to the pub. There is a bus, the 586 from Halifax to Ripponden and Rishworth, which reduces the walk to just 15 minutes. We drove, parking our car in the free public car park next to Booth Wood Reservoir, which is about a quarter mile up Oldham Road from the pub.

The pub and the beer. The pub, dating from the early nineteenth century, is sited on a bend in the Oldham Road. Over the years it has had several names including 'The Cunning Corner Inn'. It has been a favourite of ours in recent years as it consistently offers good beer and food. The lunchtime retro menu changes regularly, always providing good value. We visited on 20 December - the pub was very busy but operating efficiently.

Four cask beers were on tap – Holt Bitter, Farmers Blonde, Milltown Platinum Blonde and Goose Eye Black Moor. I've also enjoyed Elland Brewery Nettle Thrasher at the pub on recent visits. Beer and food were both of a high standard.

The walk. 6.9 miles taking just under 3 hours with 1050 feet of ascent. From Booth Wood Reservoir car park, we descended the Ryburn Valley on quiet roads and broad paths (Smithy Lane, Heys Lane and Cliff Lane) to Ripponden. At this point we joined a riverside path, on the South bank of the River Rayburn and headed back up the valley towards Rishworth. We left the riverside at the point where the river passes underneath Oldham Road. Crossing the main road, we joined join Bar Lane, following it all the way to Ryburn Reservoir where we crossed the dam wall, taking a footpath through woods towards Hutch Brook. Exiting the woods we followed New Gate, turned left on Long Causeway and then tight along an unsurfaced road towards Blackwood Farm. As you approach the farm buildings the footpath turns sharply left, crossing fields and then ascending steeply to cross Booth Moor where it drops down to passing the recently rebuilt Boan Cottage and turning left to pass Rishworth Lodge. Cross Pike End Road and head downhill turning left to follow a path right in front of some cottages back to the starting point.

OutdoorActive:

<https://tinyurl.com/bd8ywnj>

Strava:

<https://www.strava.com/activities/8270361303>

THE WOODMAN INN, Thunderbridge



Location and access. Thunder Bridge Lane, Kirkburton, HD8 0PX. From Huddersfield take a 16- minute train ride on the Penistone Line to Stocksmoor. Then a 9-minute walk to the pub. Or take the D1 Denby Darts bus to Turnshaw Rd in Kirkburton. From there it is a 20-minute walk to the pub.

The pub and the beer.

Occupying multiple, attractive stone buildings, the Woodman Inn describes itself as a country inn and wedding venue. It also offers accommodation. But what about the beer? It was pleasing to find three cask ales on offer: Barncliffe Bitter and Long Moor Pale from Small World Beers and Dizzy Blonde from Robinsons. We sampled both of the Small World ales and found them to be excellent. A high quality two course lunch was offered for £20 but we opted for sandwiches served with chips or fries and were very happy with our choices. The pub was doing a steady lunchtime trade – impressive for a cold Tuesday in January.

The walk. 6.4 miles with 870 feet of ascent taking under three hours. Leave Thunderbridge heading up Dam Hill and follow signs for the Transpennine Trail, turning right to join a path passing through woodland before crossing the rail line between Shepley

and Stocksmoor. Continue on a track, cross Stone Wood Lane and continue along Jenkeny Lane. At the edge of a housing estate bear right onto a footpath. The path passes Shepley Cricket Club to your left. On reaching Wood End Lane turn right. Just as the lane reaches farm buildings take a footpath on your left. It drops down over fields to the village of Fulstone where you turn left along White Ley Bank for 100 yards. Turn right onto a footpath descending to Fulstone Hall Lane. Cross the lane, following a footpath over fields for almost a mile. On reaching Halstead Lane turn right. After 150 yards turn left on a track. After 100 yards turn right onto a footpath heading steeply uphill. From the hill top descend toward Thurstonland. As you descend, you'll see the Rose and Crown pub to your right. Cross the road and continue straight on a path over fields with a steep drop to your left. After half a mile turn right onto a footpath, cross Marsh Hall Lane, pass Black House, turn right on Greenside Rd. Walk on the road until it turns sharp left. At this point leave the road and continue straight on a footpath into woodland. Walk through the woods turning right on Wood Lane and drop down to the start point.

OutdoorActive:

<https://tinyurl.com/35jtut5w>
Stata:

<https://www.strava.com/activities/8443708039>



WHY NOT JOIN CAMRA....?

CAMRA was established in 1971 so has recently celebrated 50 years of fighting to get better beer in pubs, today CAMRA has grown into an organisation that champions the Great British Pub with a passion for real ales still at its heart.

Membership in Huddersfield has mirrored the effects of Covid and now the economic situation and has gradually reduced over the last 2 years but we do hope that now Covid is perhaps past the worst and will enable people to get out to pubs and restaurants and the fact that we are now again putting on social events and producing our Ale Talk magazine quarterly, with this issue being the second new one this will also encourage people to sign up and then get all the benefits.

Nationally CAMRA has over 154,000 members so has quite a voice when needed and campaigning is what CAMRA does. From lobbying the Government to take action on business rates and local volunteers campaigning against possible pub closures, to supporting pubs and breweries through Covid and much has been achieved in the 50 years, not least a long term future for quality real ale and cider, which is now readily available across the UK, but there is much more to achieve with your help.

Membership of CAMRA currently costs just £28.50 pa for single memberships, £36.50 joint at the same address or if under 26 is just £20. All paid by DD these rates.

To sign up for membership please visit: www.camra.org.uk/joinus call 01727 798440 weekdays 9am to 5pm. When you join a full year's membership includes:

- A welcome pack to help you make the most of your membership.
- Award-winning, quarterly Beer Magazine and What's Brewing online news.
- Free or reduced entry to CAMRA beer festivals. £30 worth of CAMRA Real Ale vouchers, £40 for joint members.
- Discounts on pints at participating pubs as part of CAMRA's Real Ale Discount Scheme.

- Learning resources to help you discover more about beer and brewing.
- The opportunity to campaign for quality real ale, cider and perry and to save pubs under threat from closure.
- Discounts on CAMRA books including the best-selling Good Beer Guide.
- Social activities in your local area and exclusive member discounts online.

Your local committee runs the events in Huddersfield and our own website www.huddscamra.org.uk and each area of the country has such volunteers.

We look forward you to signing up for membership and you will then have full access to our site and get all the above benefits.

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BRANCH DIARY

APRIL

Monday 17th

Riverhead, Marsden: Branch Meeting and presentations for Pub of the Year and 15 years in Good Beer Guide

MAY

Monday 15th

Branch Meeting at Armitage Bridge Monkey Club

Monday 22nd

Mild Pub of the Year Presentation (TBC)

JUNE

Monday 5th

Cider Pub of the Year Presentation (TBC)

Monday 19th

Branch Meeting at The Sair, Linthwaite (TBC)

Thank you to the Rat and Ratchet, Head of Steam, The County, The Sportsman and The Shoulder of Mutton, (Lockwood) for hosting our recent Branch and Committee meetings.

Aletalk is produced by Huddersfield Branch of the Campaign for Real Ale. The views expressed are not necessarily those of the Editor, CAMRA Ltd. or its Branches. No part of the magazine may be reproduced without permission. Contributions are welcome from any CAMRA member and may be sent to Aletalk@huddscamra.org.uk. Contributions may be edited for reasons of space and may be held over for future issues. Copies are distributed quarterly, free of charge, to outlets in Huddersfield, surrounding areas, and further afield. Thank you to Paul Laxton, Bob Tomlinson, Nigel and Carol Fox, Marcus Garside, Mike Woodward Alan Winpenny and Neil Woodward for their various contributions.

The new guy hasn't quite got the hang of it yet...



What on earth have lightsabers got to do with brewing beer?

It may seem a little excessive, but we check every last cask with what we call our lightsaber. But it's not from a galaxy far, far away. It's an ultraviolet light used by our brewing team to inspect our casks for absolute cleanliness. Only when it has passed the lightsaber test is a cask considered worthy of becoming home to 72 pints of freshly brewed Landlord. With a beer as finely balanced in flavour as Taylor's, coaxed from the purest Pennine spring water, aromatic hops and finest barley, we can't help being just a little picky.

All for that taste of Taylor's



Love beer?

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why we joined.
[camra.org.uk/
10reasons](http://camra.org.uk/10reasons)



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*Price for paying by Direct Debit and correct at 1 July 2021. Concessionary rates available. Please visit camra.org.uk/membership-rates
†Joint members receive £40 worth of vouchers.



Campaign
for
Real Ale



The Nook Brewhouse is a bespoke purpose built brewery and is the next chapter for the Nook's real ale legacy. It stands on the site of a previous brewery dating back to the 18th century and has been designed to make the most of the natural and local resources wherever possible; gravity to aid the brewing process, warm energy from one brew to heat the next and the cool cellar which is built deep below the water line of the River Ribble and is perfect for conditioning our ales.

It produces nearly 5000 pints of award winning "ales with Yorkshire Character" every week, much of which is enjoyed in The Nook. The Nook Brewhouse's cask conditioned ales can also be found in pubs and bars and at beer festivals across the North of England and beyond.

Our Award winning ales are inspired by Yorkshire characters offer something for everybody ... but don't worry you don't have to be from Yorkshire to enjoy them too.

Visit our website to order and enjoy our ale at home and discover more of what the Nook Brewhouse has to offer.



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Visit our website and follow us on our socials for event information and deals



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