

# ALE TALK



Campaign  
for  
Real Ale

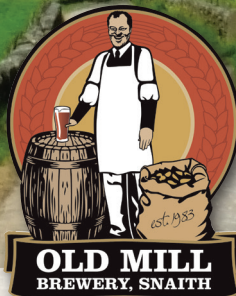
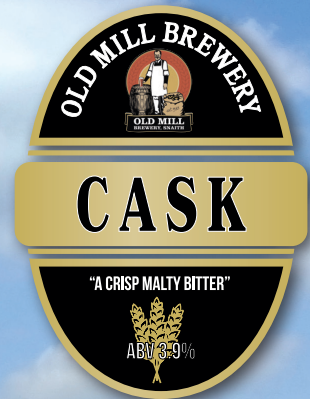
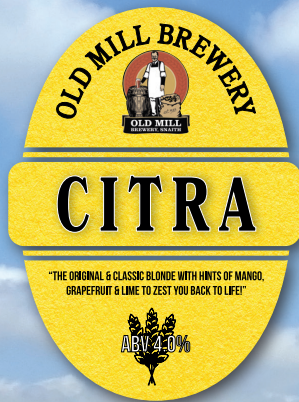


SUMMER 2023

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# CHAIRMAN'S NOTES

CAMRA exists not only to protect and promote cask ale and real cider, and the pubs that serve it, but also to promote responsible drinking. When we held beer festivals, volunteers were always told as part of the Health and Safety briefing that 'we serve drinks, not drunks,' not that they needed reminding. The government via the Chief Medical Officer, also claims to promote responsible drinking. However, it would not be unfair to say that the previous incumbent, Dame Sally Davies, took a line that was straight out of the Anti-Alcohol lobby playbook, that no level of alcohol consumption was truly safe. This message was delivered alongside a reduced weekly recommended maximum of 14 units per week for both men and women. There is no argument that abuse of alcohol is harmful both in terms not just of the health of the individual consumer, but also the safety of their families, work colleagues, and fellow citizens. However, what many people cannot get their head around is what appear to be very restrictive guidelines. So just how scientific are the recommended limits and other parts of the guidance?

Firstly, a history lesson. Back in 1987, the initial conclusion was that 63 units of alcohol a week for men was safe. That equates to a bottle of wine a day! Arbitrarily that was slashed to 42 units, but then someone pointed out, not unreasonably, that dividing that consumption up into seven equal days would see the consumer over the drink drive limit. So the guideline for was cut to 28 units. As we know that came down to 14 units via a stopover at 21 units. We have now reached the stage where the recommended limit for is the same for both men and women, which simply defies biology in terms of the ability to process alcohol. There isn't even agreement as to what constitutes a unit of alcohol. In the UK, 8 grams of pure alcohol constitutes a unit. In the USA it is 14 grams to the unit, where the recommended limits are 14 units per week for men, and 7 for women. You can see at a glance that American health care professionals are content that American men can safely consume almost twice what is recommended for British men. In Austria a unit of alcohol is 20 grams, conveniently equating to a glass of schnapps. In Australia it is 10 grams, and in Japan 19.75. Italy has one of the highest 'safe' levels in the world, 40 grams for men and 30 for

women. Using the British definition of a unit, an Italian woman could safely drink an average of half a bottle of wine per day.

However, perfectly reasonably, we have to remember that alcohol free days are also recommended, and it would not be wise to consume all your limit in one night. The problem for British drinkers is that the bar for binge drinking is set so low at just six units. Thus the three men who go out together and buy a round of pints apiece on a Friday after work are classed as regular binge drinkers.

Is it any wonder with this kind of science that twice as much alcohol is sold in the UK as people admit to drinking?

**Paul Laxton**

*Chairman, Huddersfield and District Branch*



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# Branch Awards

## Spring Pub of the Season

### Head of Steam Huddersfield



One of the real ale 'bookends' at Huddersfield Railway Station, the Head of Steam is a worthy winner of the Spring Pub of the Season Award. Established in 1996, the pub is a popular stop on the Real Ale Rail Trail. It's a large pub with four rooms, each with its own character.

As you enter from St George's Square, the room on the right is dedicated to cask beer with 14 handpumps dispensing a wide variety of beer styles including Timothy Taylor Dark Mild which is available permanently.

There are also four real ciders and perries and an extensive bottled beer range from Britain and around the world. The room on the left hand side sells a varied selection of keg and can beers. Pieminister pies, served with mashed potatoes, peas, and gravy, are served every day and there is live jazz on a Wednesday evening.

## Pub of the Year and 15 consecutive years in the Good Beer Guide

### Riverhead Brewery Tap Marsden



Occupying a former grocers shop, the Riverhead Brewery Tap has been selling quality real ales since 1995 and was acquired by Ossett Brewery in 2006 following the retirement of the original owner. The original beer range was named after local reservoirs with the strength of the beer corresponding to the height above sea level of the reservoir. The three most popular beers Butterley Bitter, March Haigh and Redbrook Premium Bitter have been retained with other beers from the original range making occasional appearances alongside the many other Riverhead beers now produced. Up to six Riverhead beers, two Ossett beers and two guest beers are served.

The Riverhead is a busy, popular pub and has won many CAMRA awards, both for the beers and the pub itself. The brewery is visible from the bar. The upstairs room has a range of seating and there is a riverside terrace to enjoy on Marsden's occasional sunny days. Excellent pork pies and scotch eggs are available and also Chinese style steamed dumplings with various fillings.



## Rural Pub of the Year

### Traveller's Rest, Slaithwaite Road, Meltham

Located on the edge of Marsden Moor, twixt Marsden and Meltham, with extensive views across the Colne Valley, this pub serves as one of the two Milltown Brewery Taps. Refurbished in 2017, the pub has a modern décor over two levels whilst retaining flagged floors and a real fire. There are eight handpumps which feature beers from Milltown plus other breweries and a real cider. No food is served but street food vendors are a feature at weekends in the summer months. It's well worth the effort to visit, the 335 Slaithwaite – Holmfirth bus stops nearby and the

324 Huddersfield – Meltham stops on Slaithwaite Road, near the junction of Helme Lane from where it's about 15 minutes' walk.



## THE SPORTSMAN HUDDERSFIELD



The **Sportsman** was built around the turn of the century and refurbished in 1950. Many of the features from this refurbishment still survive. The pub has been a Hammonds pub and a Bass pub over the years then bought by Beerhouses in 2009. It has won the CAMRA/English Heritage for Pub Design in 2010 for the sensitive restoration. The pub was managed by Sam Smith from 2009-2014 and John Fletcher has managed this great pub from 2014 to the present day. The Sportsman has been in CAMRA's Good Beer Guide since 2011 and has won numerous CAMRA awards

from the Huddersfield branch, including Cider Pub of the Year 2022 and 2023. Other awards include CAMRA Yorkshire Pub of the Year Runner Up in 2016. The Sportsman has numerous events: Sunday is Pub Quiz night @ 7.00pm, Monday is Poker league night @ 7.00pm, THINK Huddersfield (Philosophy in Pubs) first Monday of every month from 8.00pm, Acoustic Music Session 1st and 3rd Wednesday of every month at 8.00pm, Folk Club 1st and 3rd Thursday of every month at 8.00pm and host the occasional bands.

#### Beer evenings and Tastings.

The Sportsman holds regular Tap Takeover and Meet the Brewer events: So far in 2023... **Squawk** (January), **Vocation & Brew York** (March), **Cloudwater** (April), **Red Willow** (May) and Verdant Brewery to be confirmed. Cider and Belgian

beer and whisky tasting events are scheduled throughout the year. The Sportsman regularly brew collaboration beers – most recently with Zapato brewery which is based near Marsden in Huddersfield.

There are eight cask lines including a rotating Mallinson's line, Taylor's Boltmaker and at least one dark beer (2 in winter), four keg beer lines, 3 real ciders (not from concentrate) including Pure North Valley Gold, over 30 Belgian beers in bottles, over a dozen real cider in a bottles and a large whisky selection.

The Sportsman is open every day from noon and has a beer garden (The Hanging Gardens of Huddersfield). Well behaved dogs and children are welcome. Pies available on match day. Situated at the junction of Fitzwilliam Street and St John's Road in Huddersfield town centre, the Sportsman is a 5 minute walk from the railway station.

# Family Values

Despite all the disruption caused to train journeys, Manchester is easily reached by train from Huddersfield and offers a great day out for beer drinkers. With traditional pubs, vibrant independent bars as well as brewery tap rooms there really is something for everyone. The Manchester area is home to 4 family brewers who between them have over 700 years of brewing experience, **Joseph Holt**, founded in 1849, **Hyde's**, founded in 1863, **JW Lees**, founded in 1828 and **Robinson's**, founded in 1838. They all have pubs in the city centre, in most cases pubs of real character, and it is them that are the focus of this article. The phrase which comes to my mind when thinking about these breweries is 'traditional values in a modern setting'. All of them still brew a traditional bitter and, except for Robinson's, still brew a mild all year round, even if they may not be as widely available as they once were. But they've all also embraced current beer trends, not only increasing their core cask range but also with their extensive ranges of seasonal and one-off beers, Hydes with their Beer Studio and Ralf and Alf beers and Lees with their Boilerhouse beers. Holts and Robinson's have also widened their range of cask beers in recent years. In March 2023 Robinson's launched a new range of beers under the Unicorn Brewing name developed by some of its younger brewers and licensees.

## GREY HORSE *Portland Street* Hyde's



One of the smallest pubs in the city, it's a friendly welcoming pub named after a circus act that used to overwinter nearby. The pub has a light, cosy, interior with a mixture of stools and bench seating and curved wooden bar with four handpumps. There is a tiny heated outdoor yard at the rear with room for two people! There are three regular beers available, Original Bitter, Dark Ruby Mild and Lowry, whilst the fourth handpump dispenses a seasonal beer, this was Flash Banger from the Ralf and Alf range when I visited.

## OLD MONKEY *Portland Street* Holt's

Opened in 1993, the Old Monkey was Joseph Holt's first ever new-build pub in the city, built on the site of the Queens Arms beer house. On two floors, the downstairs bar is usually bustling with characters and conversation. The upstairs room has a bar, but this is not always open and is often used

for functions. Good value food is served and, on the bar, the six handpumps serve a variety of Holts beers, these were Mild, Bitter, Two Hoots and Bootleg Chorlton Pale Ale on a recent visit. The full range of Holt's bottled beers are also stocked.



## RAIN BAR *Great Bridgewater Street* JW Lees



Formerly an umbrella factory, the pub is in a prime location alongside the Rochdale Canal. The large patio area is a great feature and gets busy in the summer. Converted into a pub in the 1990s, it was refurbished

in early 2023. Dark wood and leather feature strongly and there is a variety of seating options. An extensive food menu is served and there are four real ales available, these were Bitter, MPA, Founders and seasonal beer Spring Dew.

## APE AND APPLE

*John Dalton Street*

Holt's

Although converted from a bank in the late 1990s, the pub has an older, traditional feel with wooden panelling and bench seating, old prints add to the feel. A large, heated roof terrace provides ample space for alfresco drinking and there's menu of good value food available. There are a large number of handpumps on the bar, but only Bitter, Two Hoots and IPA were available when I visited. The full range of Holt's bottled beers were also available.

## LOWER TURK'S HEAD

*Shudehill*

Holt's



Situated opposite Shudehill bus and tram interchange, the Lower Turk's Head was closed for many years before Holt's

purchased and refurbished it, re-opening it in 2021. The pub has an interesting range of seating across a variety drinking areas, including raised drinking pews opposite the main bar and a roof terrace. The full range of Holt's regular cask beers is served alongside their bottled beers. Mild, Bitter, Two Hoots, IPA, plus two Bootleg beers, Chorlton Pale Ale and Fool's Gold, were available when I visited.

## CASTLE HOTEL

*Oldham Street*

Robinson's



Dating from 1776, the Castle is Robinson's only outlet in Manchester City Centre. The pub is Grade II listed and has been restored to match its status. The front room features a wonderful tiled bar with five hand pumps. Three Robinson's beers and two guest beers are served, these were Robinson's Dizzy Blonde, Unicorn and Trooper plus Titanic Black Ice and Plum Porter. There are two further rooms beyond the bar plus an upstairs room. The largest back room hosts regular live music.

## ABEL HEYWOOD

*Turner Street*

Hyde's



Named after a former Mayor of Manchester, the Abel Heywood bar and hotel opened in 2014 and is a conversion of a much older building. The ground floor bar is L shaped whilst the first floor is a restaurant and gin bar. Good food is served including breakfast from 0700 and main meals from 1200. Original, Dark Ruby, Hopster and Lowry were the cask beers available when I visited.

### Try also:

**Dutton's**, Albert Square;  
**Millstone**, Thomas Street;  
**Gulliver's**, Oldham Street - all JW Lees

**Crown and Anchor**, Cateaton Street – Holt's



# 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](mailto:aletalk@huddscamra.org.uk)

## An appeal to all members in the Huddersfield District!

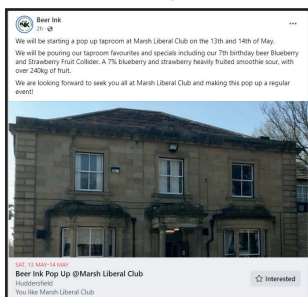
Pub surveys are our means of keeping the information in What Pub up to date - and, right now, many of our surveys are out of date. It's a really easy job to amend a pub survey; all we need are people to go into pubs and change the information if necessary. So, we're asking for your help, as CAMRA members, 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](mailto:pubsofficer@huddscamra.org.uk)

Many thanks!

**Beer Ink:** Started a pop-up Taproom at Marsh Liberal Club on 13<sup>th</sup> and 14<sup>th</sup> May, hopefully it will become a regular event.



A load of new beers for the 7th Brewery anniversary: *Your Mümme* (6% abv), historic Germanic herbal beer brewed in collaboration with Twice Brewed in Hexham, recreated with no hops and vegan friendly. *Dubbel Stacks* (6.5% abv), Blueberry & Maple Pancake Belgian style Dubbel; *Mango Tea Saison* (3.6% abv); *Honey Beer* (4.8% abv) honey pale; *Run DMCitra* (5.5% abv) East Coast Pale; *Et al. Nugget & Simcoe* (3.8% abv); *Swamp Juice* (5.0% abv) NEIPA with Mosaic hops; *Dead on Arrival* (5.7% abv), black IPA collaboration with Phantom brewery; *The Stalk of Life* (4.0% abv) Rhubarb & Orange blossom sour for Meltham BF; *Red Eye* (6.0% abv), coffee stout voted 3rd

Best at Indie Beer Festival; The Good, *The Chad & The Ugly* (6.8% abv) Biscoff porter collaboration with Toms Tap & Brewhouse, Crewe; *Blueberry & Strawberry Fruit Collider* (7% abv), smoothie sour for 7th Birthday anniversary; *Cream* (5% abv), vanilla cream ale.

**Lords Brewery:** Black Gold (4.1% abv); Phat Tony (4.0% abv) IPA; Bobbington Nod Light Mild (3.6% abv); High Roller Brut (5.0% abv) IPA.

**Magic Rock Brewery:** Phaze the Haze (6.5% abv) IPA; Just Peachy (4.5% abv), Peach Berliner Weisse; Mild Out (4.0% abv), Yorkshire Mild; Botanicalist (5.0% abv), Gin & Tonic IPA containing eight botanicals, a collaboration with Mason's Gin.

**Mallinson's Brewery:** New Idiom (3.9% abv); Dressed to Thrill (4.3% abv); Opus (4.4% abv); Swallow my Tears (4.4% abv); Chinook XL (5.0% abv); Kohatu Ekuanot (3.8% abv); NZ Double (4.1% abv) new recipe. Advance notice: Mallysummerfest Saturday 8<sup>th</sup> July.

**Nook Brewhouse:** Regal Ale (4.5% abv)

**Riverhead Brewery:** Nelson Pale (4.0% abv); Damson Porter (4.5% abv).

**Three Fiends Brewery:** CREED (4.2% abv), Pale ale; Hush Hush (5.0% abv), IPA. The Fourth Fiend Tap House, Meltham, has been nominated for two CAMRA Heritage Awards

**White Rabbit Beer Co.:** Run by two chaps from Holmbridge, currently cuckoo brewing at Dave Sanders Craven Brewery in Skipton. Two current beers, a blonde and a pale.

**Zapato Brewery:** Zapatopale Citra Cryo (5.5% abv) NEIPA



## Scene at the Bar...

**Cider Press, Deanhouse** – Closed Monday & Tuesday, Wednesday – Friday 1000 – 1600, Saturday and Sunday 1000 – 1700

**Cricketer's, Deanhouse** – Banks Sunbeam, Marston 61" Deep, Wainwright. Open from 1600 weekdays, 1500 Friday and 1200 at weekends

**Hall Bower Club, Hall Bower** – no longer having a beer festival  
**Ford Inn, Harden Moss** – closed

**Huntsman, Harden Moss** – has JW Lees Bitter and Manchester Pale Ale plus a seasonal beer, currently Spring Dew, a Hallertau Bock German style beer

**Butcher's Arms, Hepworth** – has Timothy Taylor Golden Best and Landlord and Bradfield Farmers Blonde as regular beers and one changing beer, this was Settle Brewery Jericho Blonde on a recent visit

**Hepworth United Football Club, Hepworth** – selling Nook Baby Blonde

**Slubber's Arms, Hillhouse** – a planning application has been passed to convert this former pub in to a café/ restaurant on the ground floor and flats on the first floor

**Stumble Inn, Hinchliffe Mill** - has Tetley Bitter plus a guest beer. Opening times are Monday - Thursday 1600 - 2200, Friday 1400 - 2200, Saturday & Sunday from 1200

**Pickled Pheasant, Holmbridge** – Marston 61" Deep, Moorhouses White Witch, Wychwood Hobgoblin Gold & Ruby

**Box Office Bar, Holmfirth** – Timothy Taylor Boltmaker and Wainwright

**Elephant & Castle, Holmfirth** – has regular beers Tetley Bitter, Timothy Taylor Landlord and Bradfield Farmers Blonde and one pump for rotating beers, this was Salcombe Lifesaver on a recent visit

**Harvey's, Holmfirth** – selling Ossett White Rat on both handpumps

**Magic Rock, Holmfirth** – has been selling Yorkshire Mild alongside Ringmaster and Cannonball

**O'Brien's, Holmfirth** - has beers from Fyne Ales, Jarl as a regular plus one other. New opening times are Monday closed, Tuesday - Thursday 1500 - 2100, Friday and Saturday 1200 - 2200, Sunday 1200 - 2000.

**Old Bridge, Holmfirth** – selling various beers from Black Sheep and Moorhouses plus Small World New Zealand Pale

**Postcard, Holmfirth** – has Robinson's Dizzy Blonde and Sharpe's Doom Bar

**Shoulder of Mutton, Holmfirth** – has Farmer's Blonde and Timothy Taylor Landlord; opening times: closed Monday, open from 1500 weekdays

**Y Bar, Holmfirth** – now has Millstone Tiger Rut

**The County, Huddersfield** – the first Sunday of every month is Adrian Ingram's Jazz Dawgs and on the 3rd Friday of every month they have a Northern Soul night.

**Head of Steam, Huddersfield** – has midweek special offers on cask beers and real cider in addition to the Sunday Club which offers 25% discount on cask beers on Sundays

**Queen's Tavern, Huddersfield** – selling Copper Dragon Golden Pippin

**Williams Beer & Gin, Huddersfield** – now selling beers from Little Critters and Wishbone; on Wednesday there is a special offer with real ales at £2.50 a pint. Halves still £2.40 though.

**Red Lion, Jackson Bridge** – Bradfield Farmer's Blonde, St Austell Proper Job, Timothy Taylor Landlord

**White Horse, Jackson Bridge** – Marston 61" Deep, Ossett White

Rat, Timothy Taylor Boltmaker

**Star Inn, Lockwood** – selling guest beers from far and wide, quality is reported to be very good

**Railway, Marsden** – under new management with live music various evenings

**Junction, Marsh** – has now reopened

**Marsh Conservative Club** – now closed

**Marsh United Bowling Club** – selling Ossett White Rat

**Clothier's Arms, Netherthong** - Thwaites English IPA, Wainwright. Opening times weekdays from 1600, weekends from 1200.

**Conservative Club, Netherton** – has two changing beers from Empire plus Bradfield Farmer's Blonde and Sharpe's Doom Bar

**Boot and Shoe, Scholes** – has Bradfield Farmers Blonde, Timothy Taylor Boltmaker & Landlord and Tetley Bitter

**Cricket Club, Scholes** – has beers from Phoenix Brewery, Hopsack and Arizona

**Farmer's Boy, Shepley** – is to reopen

**Zapato, West Slaithwaite** – an additional handpump has been installed, the intention is to promote real ale more actively and the bar will be open seven days a week until the end of August.

**Cricket Club, Thongsbridge** – has Theakston's Bitter

**Rugby Club, Underbank** – has Nook Blonde on match days

**Wooldale Arms, Wooldale** – has Bradfield Farmers Blonde, Timothy Taylor Landlord and Tetley Bitter as regular beers and one changing beer, this was St Austell Proper Job on a recent visit

# Beer with bells on...

## an Easter tour of Saddleworth with Saddleworth Morris Men

Beer and morris dancing are inextricably linked. Many morris dancers are cask beer drinkers. Every dance out, at least the ones I have been on, have been at or near a pub or folk festival bar or we've made our way to one asap once the dancing has finished. Informal gatherings between morris sides after a dance out are sometimes known as an Ale and at more formal gatherings, known as Feasts and including a sit down meal, jugs of beer are served. Many morris dancers carry a tankard, some are quite battered and careworn and bearing the scars of many years of use, which allows easy and safe drinking at and between dance spots. Ask any morris dancer and they will have their own theories about the origins of morris, one thing we can say with a degree of certainty is that North West Morris, the style of dance Saddleworth Morris Men do, originated in the industrial towns in the North West of England with dances named after the towns and villages they originate from, and is characterised by dancers wearing clogs, brightly coloured kits and in our case, hats decorated with fresh flowers.

For Saddleworth Morris Men, our dancing season starts at Easter, although on occasions when Easter has fallen late, we have danced out at events before our 'official' start to the season. This year, our season includes a typically wide variety of destinations: Horwich Morris Men's Day of Dance for St George in Horwich, Holmfirth Folk Festival, Jockey Morris Men's Day of Dance in Birmingham, Victory Morris Day of Dance in Portsmouth, the Joint Morris Organisation (JMO) Day of Dance in Chester plus some events at local schools and our very own event, Saddleworth Rushcart Weekend (August Bank Holiday weekend this year).

But...back to Easter. Our Easter dance out starts on Maundy Thursday evening at the **King William IV** Pub, known to all as the King Bill, in Greenfield. The King Bill is a busy stone built pub which retains a traditional feel. Six handpulled beers are available, Pictish Brewer's Gold, Timothy Taylor Golden Best, Wainwright, Black Sheep Bitter, Millstone Tiger Rut, and Hand Brew Bird Bitter

on this occasion. Our Easter dance out is usually where any dancers new to the side dance out for the first time and are then rewarded with a key piece of kit, the waistcoat. We have a dance for each of the Saddleworth villages and it is the Greenfield dance that is the first one dancers learn and must dance for their waistcoat. Joel, our new recruit, dances really well and the audience, usually a couple of people and a dog on Maundy Thursday but this year around 30-40 people and multiple dogs, cheer him on. During the practice season, October - April, we've been perfecting a new dance, the Friezland, and our Foreman (teaches the dances and decides which dances we do at each dance spot) wants to do it now. Once the Greenfield is done the Friezland eight line up, the whistle is blown and off we go. To the relief of us all, it goes well. Very well in fact. All the practicing has paid off. We head back to the pub in wonderment for more beer. We had hoped to repeat last year's successful dance out at Donkeystone Brewery Tap but we were thwarted by them closing down a week or so earlier! So, from the King Bill we headed down Chew Valley Road to the **Clarence Hotel**. Three beers were on at the Clarence: Timothy Taylor Boltmaker, Wainwright Gold and Millstone Tiger Rut. With the light fading, the Foreman decides we'll do a Dobcross and then call it a night. We dance in the fairly confined space at the front of the pub and then head back in to the pub or off home to ready ourselves for Good Friday.



*King William IV, Greenfield*

## Beer with bells on...

Good Friday starts with a hearty breakfast and a beer back at the **Clarence**. We meet from 09.30, aiming to eat around 10.00 and then dance before setting off for Delph around 10.45. Breakfast is served and eaten, and we head out to the car park to dance. It's a lovely sunny day and a small crowd are eagerly waiting our appearance. The possibility of dancing the Friezland again is mooted but there are doubts about the car park surface, so we decide to do the Greenfield and then the Uppermill. Our clogs have irons on the soles and can make some surfaces, including the Clarence car park very slippery. Dances done it was on to the coach for the short trip to Delph.



*The Diggle Hotel, Diggle*

In a fantastic setting with extensive views across the Saddleworth countryside, the **Diggle Hotel** is an imposing building dating from 1789. A decked area is a recent addition to the beer garden and is a most pleasant spot to enjoy a beer on one of Saddleworth's occasional sunny days. Beers available are Millstone Tiger Rut, Ossett Butterley, Timothy Taylor Boltmaker and Landlord, and Wychwood Dirty Tackle. The surface at the Diggle Hotel has never been great for dancing and the installation of the decking over usual dance spot meant that we had to dance further away from the pub, at the entrance to the car park. A small crowd was enjoying the sunshine and watched whilst we did the Diggle dance. Our departure from Diggle was held up briefly owing to an obstruction caused by a parked car but we were soon on our way and in Dobcross a few minutes later.



*Swan Inn, Delph*

North West is a processional style of dance which developed for parades at carnivals, rushcarts etc. and Easter is one of the few occasions that we do process. Most morris dances are for eight dancers but for the processional, all dancers line up in twos with the foreman at the front and musicians at the back and we set off doing various dance moves or figures along the way until we reach our destination, in this case the **Swan Inn**. The Swan is a JW Lees pub serving Lees Bitter and Manchester Pale Ale (MPA). We arrive at the Swan and then it's straight into a Delph. Dance first, beer afterwards. The Delph is our shortest, most energetic dance, how short and how energetic is somewhat dependent on how fast the musicians decide to play! There's a good crowd watching, not as many as for Rushcart, but good for Easter. Dance done, it was time for a beer and the Lees Bitter was on form. We did the Greenfield and then it was back on the coach to go to Diggle.



*Swan, Dobcross*

Dobcross is a popular stop during our Rushcart weekend, usually drawing a large crowd. The crowd at Easter was smaller but nevertheless substantial and were a welcoming sight as we processed up into the village. In Dobcross we

## Beer with bells on...

dance right outside the Swan, the village is on a hill with vantage points outside the pub and on adjacent roads to watch the dancing in one of the best locations in Saddleworth. We did the Dobcross and Greenfield dances, pausing for beers in between and afterwards. **The Swan Inn**, known locally as the Top House, is another of Saddleworth's historic pubs, built in 1765 for the Wrigley Family of chewing gum fame. A multi roomed pub with flagged floors and real fires, the beer range is pretty good too featuring ales from Marston's & Co. comprising Banks Sunbeam, Courage Directors, Jennings Cumberland, Marston Pedigree and Wainwright Gold.

From Dobcross, the coach took us to our final stop, Uppermill, Saddleworth's largest village with multiple pubs. We head to the **Commercial** where a bit of a break means there is time for a beer (Lees Bitter) and some food before we process down High Street to the Museum car park. A good crowd at the Museum watch whilst we do the Diggle, Uppermill and Friezland dances. There are two pubs opposite the Museum, **The Granby** (selling Timothy Taylor Landlord and Millstone Tiger Rut) and **The Waggon** (Robinson's Dizzy Blonde and Unicorn) and there was time for a beer before moving on to the park. There was a small fair at the park and plenty of people about. We did the Denshaw and Greenfield dances to the appreciative audience before heading off up to the Cross Keys and finally the Church Inn.

The **Cross Keys** and **Church Inn** are about 20 minutes' walk from the centre of Uppermill and are the location for our Rushcart Sunday celebrations. It was getting on for 5pm by the time we were all up at the Cross Keys but there were still a good number of people about. Another 18th Century pub, the Cross Keys is a JW Lees house and like the Swan in Delph, was selling Bitter and MPA. Given the extensive range of cask beer brewed by Lees it is a shame that greater choice is not available in these pubs. Both Bitter and MPA were in good condition though. We did a quick Delph in between beers and then headed down to the Church Inn around 6. Another historic pub of great character, the Church Inn sells Copper Dragon beers alongside house beers Saddleworth Mild and St George's Bitter. On previous Easter dance outs, we've been joined by our friends Earlsdon Morris from Coventry but on this occasion, they were unable to join us as a full side. However, three Earlsdon dancers joined us

for the weekend and two of them joined us in a Greenfield dance outside the Church Inn and did very well considering neither of them had ever danced it before. We then rounded off a great day with a Dobcross and then, with the promise of pie and peas from the Church Inn it was time for a reflective beer two.

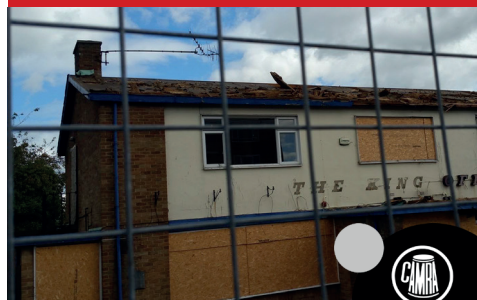
All these pubs can be visited using public transport. The 184 Huddersfield – Oldham stops at Diggle, Dobcross, Uppermill and Greenfield station and the 350 Ashton – Saddleworth – Oldham stops at Greenfield village, Uppermill, Dobcross & Delph.

Saddleworth Morris Men practice on Thursdays throughout the year at the Church Inn, Uppermill from 8.30pm, come and join us, beer tastes better with bells on!



### Is your local pub under threat?

CAMRA has the tools to help you save it



[camra.org.uk/saveyourlocal](http://camra.org.uk/saveyourlocal)



Campaign for Real Ale

# THE SHOULDER OF MUTTON

## LOCKWOOD, HUDDERSFIELD



The **Shoulder of Mutton** is one of Lockwood's oldest pubs dating back prior to 1771. The original building was a farmhouse, a field in front reaching down the rough track that was to become Meltham Road.

Well into the last century houses were built and was known as Arlom's Fold. The Arlom family had moved to Lockwood in 1660 but with no evidence to be found they may as well have kept a beerhouse long before 1771. The inn was in existence in 1771 when widow Grace Arlom was licensee although its name was not recorded as the Shoulder of Mutton until the 1803.

It remained in private ownership and was taken over by Bentley and Shaw in 1893.

The present building was erected in 1864 and the pub is still in existence becoming a freehouse in October 1979.

The Shoulder of Mutton has been featured in a book called Yorkshire's Real Heritage Pubs – and was extensively constructed in 1927 by the Lockwood Estate, it's then owners. The rooms were suggested for opening up but saved thanks to the licensee. Although the removal of the snug has lost some of its integrity it retains its semi octagonal bar and some original fittings.

Today the Shoulder of Mutton has 7 real ales on hand pump. It recently reopened before Christmas 2022 after it was closed for a little while and holds various things on such as a quiz night, a live band/

music at least once a month, a DJ once a week and a knit and natter night. There is also a pool table upstairs.

It was voted the Huddersfield and District Branch CAMRA Summer Pub of the Season in 2019 and has previously been in CAMRA's Good Beer Guide.

The Shoulder of Mutton is situated on Neale Road in Lockwood, close to Lockwood junction. Bus services 310 314 316 324 stop close by.



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# Around the Branch by bus... The Colne Valley

The Colne Valley stretches out to the westernmost part of the Branch and is reasonably well served by bus. There is a great variety of pubs and beers to be had! From Huddersfield the **181 184 and 185** First bus services cover the main Manchester Road corridor, 181 and 184 branching off to serve Linthwaite Church, the 185 staying on Manchester Road. At Slaithwaite the 181 drops down in to Slaithwaite centre and up to Wilberlee and the 184 185 operating to Marsden. The 184 continues via Saddleworth to Oldham. In addition, the **394 and 395** Stott's bus routes operate from Huddersfield to Slaithwaite via Milnsbridge, Golcar and Wellhouse. The Huddersfield – Manchester Piccadilly stopping train calls at Slaithwaite and Marsden.



*View from Th'Alma Beer Garden*

Travelling from Huddersfield, the first pub is **Th' Alma**, opposite Linthwaite Church. Th'Alma is a Thwaites pub serving up to three cask

beers, Thwaites Gold and IPA were available on a recent visit. Th'Alma is a friendly pub, a variety of live sports are shown on three screens and burgers and pizzas are available at weekends. There is also a beer garden which has tremendous views down the valley.



*Sair Inn, Linthwaite*

A short walk from Th' Alma, down Tommy Lane, brings you to the **Sair Inn**, a historic multi roomed pub of great character. Although no longer brewed at the pub, a couple of Linfit beers are usually available on the bar alongside Theakston Old Peculiar and beers from Empire, Timothy Taylor and Vocation.



*Royal Oak, Linthwaite*

Continuing downhill from The Sair you reach Manchester Road, turn right and a bit further on, on the left, is the **Royal Oak**. A popular venue for live music, the Royal Oak also has much to offer the real ale fan. The beer range is constantly changing and usually four cask beers are available these were Brains SA, St Austell Tribute, Green King Abbot Ale, and Salcombe Lifesaver when I called in. As well as live music, pool and darts are played. A most friendly and welcoming pub.



*Commercial, Slaithwaite*

Continuing westward, the next stop is Slaithwaite. The 185 stops on the opposite side of the road to the Royal Oak or for a greater choice of buses, a short walk up Manchester Road to Hoyle House Fold where the 181 and 184 join Manchester Road. 184 and 185 stop on Manchester Road in Slaithwaite but the 181 goes down into the centre of the village. There are two pubs in the centre of

## Around the Branch by bus...The Colne Valley

Slaithwaite, The **Commercial** and The **Shoulder of Mutton**, the **Commercial** always has beers from the nearby Empire brewery including Moonraker Mild and house beer **Commerci'ale**, guest beers also feature alongside the Empire ones and on a recent visit these were Ashover Font, North Riding Citra Pale and Saltaire DDH Citra. Real cider is also available, Heck's Glastonbury Gold being on when I called in. Moonraker Mild is on permanently and the Commercial is a multiple winner of Huddersfield CAMRA's Mild Pub of the Year award. The **Shoulder of Mutton** is a busy, popular pub with up to 6 cask beers available. When I called in Bradfield Farmer's Blonde, Timothy Taylor Landlord, Ossett Yorkshire Blonde and White Rat were amongst the beers on offer.



*Zapato, West Slaithwaite*

From Slaithwaite we continue westwards towards Marsden. At West Slaithwaite, **Zapato Brewery** is just off the canal towpath and can be reached on foot via the towpath from Slaithwaite (approx. 1 mile) or Marsden (approx. 1.5 miles) the 184 and 185 stop nearby, get off at the West Slaithwaite

Road stop and it is a short walk from there. There are two handpumps on the bar serving changing cask beers, there are also numerous keg and bottled beers available. A variety of seating is available and a real fire for the colder months (most of the year in Colne Valley!) there is outside seating too. Zapato gets very busy at weekends and street food vendors are often onsite.



*View from the Rose & Crown, Slaithwaite*

The next pub is a bit off the beaten track, but well worth a visit if it is a good weather day. The **Rose and Crown** at Cop Hill is a steep climb of about 1 mile from Zapato, up White Hill and Booth Bank and on the left as you reach the top. You will be rewarded for your climb with beers from Empire and Timothy Taylor, and Goose Eye and Bradfield in the summer months. As well as good beer and great food, the Rose and Crown has probably the best beer garden in the Huddersfield area, if not Yorkshire, with fantastic far reaching views across the valley.

Retracing your route back to Zapato, you can walk to Marsden on the towpath or from Manchester Road catch

the 184 or 185. In Marsden, the 184 stops on Manchester Road opposite the New Inn, the 185 turning into Peel Street. The **New Inn** sells Bradfield Farmers Blonde and Black Sheep Bitter as regular beers and occasionally also beers from Dark Horse and Timothy Taylor. Food is also served in this lively and popular pub. The **Railway**, adjacent to the railway station, has live music and events on most nights of the week and on the beer front has Timothy Taylor Boltmaker and Bradfield Farmer's Blonde. The Riverhead Brewery Tap on Peel Street is the winner of many CAMRA awards, both for the pub itself and the beers. Up to 10 beers are available, usually six from Riverhead, two from Ossett and two guest beers. The **Riverhead brewery** is visible from the bar! As well as the downstairs bar, there is an upstairs room with comfy seating and a riverside terrace for alfresco drinking.



*Railway, Marsden*

The area between Marsden, the Rose and Crown and Slaithwaite is criss-crossed by an extensive network of footpaths and combined with the pubs makes for a great day out.

# 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](http://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](http://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

## JULY

### Monday 3rd

20:00 Presentation to the King's Head for 20 years in the Good Beer Guide

### Monday 17th

20:00 Branch Meeting at the Tap House, Holmfirth

## AUGUST

### Monday 7th

20:00 Presentation for Summer Pub of the Season TBC

### Wednesday 23rd

20:00 Branch Meeting at the Shoulder of Mutton, Lockwood

**Thank you** to the Rat and Ratchet, Riverhead Brewery Tap and Armitage Bridge Monkey Club for hosting our recent Branch 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](mailto: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, Nigel and Carol Fox, Marcus Garside, 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, coaxing from the purest Pennine spring water, aromatic hops and finest barley, we can't help being just a little picky.

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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](https://camra.org.uk/membership-rates) †Joint members receive £40 worth of vouchers.



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