

ALE TALK



Campaign
for
Real Ale



SPRING 2024

THE HUDDERSFIELD CAMPAIGN FOR REAL ALE CAMRA MAGAZINE
DISTRIBUTED FREE TO OVER 200 PUBS AND CLUBS
CIRCULATION 2000

PLEASE READ AND LEAVE FOR OTHERS TO ENJOY





A Micro Brewery... ...with Macro Flavours



40 YEARS OF BREWING

Using only traditional methods and the finest ingredients, our tried and tested, award winning ales have 40 years of excellent reputation and an exciting future.



☎ 07850621516 ✉ LinfitBrewery1982@gmail.com 🌐 www.linfitbrewery.co.uk 📺 Linfit Brewery 📷 LinfitBrewery1982



TRY A TASTE *of* TRADITION

Farmers Ales from Bradfield Brewery



Follow us on Social Media for our latest news on brews

On-Site Brewery Shop open
Monday - Friday 8am-4pm and Saturday 10am-4pm.

info@bradfieldbrewery.com • 0114 2851118 • www.bradfieldbrewery.com
Bradfield Brewery Limited, Watt House Farm, High Bradfield, Sheffield, S6 6LG

CHAIRMAN'S NOTES

By the time you read this issue in your local pub the worst of the winter should be over, Dry January (which I have never attempted) should be a distant memory, and the local gyms will be enjoying the revenue from new members who signed twelve month contracts and gave up going after six weeks.

So what will 2024 bring? A General Election almost certainly. General elections have become increasingly presidential, so the opinion pollsters' question, 'who do you think would make the best Prime Minister?' is usually the best indicator of which party is going to win the election. Realistically that is about two people, Rishi Sunak and Sir Keir Starmer, as no Liberal has held the top job since Lloyd George left Number Ten in 1922. The current Liberal Democrat leader, Sir Ed Davey is unlikely to fare any better than his predecessors. I don't normally go in for political predictions, but I would be surprised if Sir Ed is still Liberal Democrat leader come the election, and even more surprised if he is still an M.P. after it.

I will also be surprised if the landscape for the hospitality trade is a major issue in the election. I'd be pretty confident that when CAMRA HQ puts out its manifesto and the case for lower alcohol duties is put into the public domain, that there will be self-righteous letters from modern day flagellants in the newspapers, offering to pay extra tax on their pint to save the NHS, as though it were a binary choice. Not only are these people smug, they are also laughably ignorant. Clearly, they have never heard of the 'Laffer Curve' named after the American economist Arthur Laffer, by which Laffer demonstrated that lower taxes often actually bring in more revenue for the Treasury as a consequence of the increase in economic activity due to increased spending power and subsequent job creation.

The opponents of lower alcohol taxes cannot rebut this argument, so instead they play another card from what they perceive as the high ground, that lower duties will increase consumption and harmful drinking, and therefore increase the burden on the NHS. If CAMRA was proposing to recreate 18th Century London with its ultra cheap gin and brothels on every street corner, then that argument would carry some weight. Let me point out that minimum pricing in Scotland has had no impact on harmful drinking. Those most at risk have simply reduced their food budget instead.

Secondly, young people in the 18-24 age group are eschewing alcohol in increasing numbers with a survey revealing that some 37% of that age group classed themselves as non-drinkers, compared with 25% of adults overall. Whatever happened to the hedonism of the 1990's? The truth is that lifestyle choice of young people is no more than an exaggerated feature of the trend away from the consumption of alcohol. The fact is that since 1990, alcohol consumption has declined by 10% and will continue to do so without any help from the nanny state.

A happy and prosperous New Year to you all.

Paul Laxton

Chairman, Huddersfield and District Branch



Berry Brow Liberal Club Celebrates 150 Years



In March 2024, Berry Brow Liberal Club reaches its 150th anniversary. Founded in 1874 it moved to its present Parkgate location in 1884 and has its history recorded in eight minute books. These were handed for safe keeping to the museum service but are now lost. They record some very different times.



In 1884 there were two types of membership, general membership which supported the social provision and “voting” membership which sought to influence the local Liberal Party policies. Over the years the political dimension dwindled, however, in the 1940s a member was threatened by committee with being barred as “he had been seen on the Conservative club’s bowling green.” The club opened all day and provided newspapers to keep members up to date on current affairs and provided opportunities for billiards, dominoes, and cards. Gambling was supported by only permitting such by the use of brass tokens purchased over the bar at a rate of 10 penny tokens for a shilling. The last order for these was in the late 1940s. Membership was male only until around 1970. In the late 1960s, a major part of

the village was demolished and replaced with two tower blocks providing priority housing for the over 55s. This provided some extra custom and the club sought to use the income and brewery loans to develop the building.



The club provided a base for the local cricket and football clubs as well as its own sporting teams. In more recent years the flats were closed to remove asbestos and the occupants dispersed. After several years they were repopulated but are now identified for demolition. The Boer war, two world wars, a depression and covid have taken their toll and the price of electric and gas are yet to impact. However, the Liberal Club battles on and will, hopefully, reach 150. A regular programme of entertainment includes quizzes and karaoke and hopefully these will result in an expanding audience for their quality beers. Up to four real ales are sold, when Aletalk visited recently, these were Marston’s 61” Deep, Bradfield Farmer’s Blonde and Small World Thunderbridge Stout, the Stout and the 61” Deep were particularly good.

All small clubs and pubs need the help of their communities. It really is use them or lose them!

Celebration events are taking place throughout March:

- 2nd March** – Jim McLaine – Singer
- 9th March** – Bash the Bishop – Band
- 16th March** – Colin’s World Famous Quiz
- 23rd March** – Phil James (formally of Gerry and the Pacemakers) – Singer/Keyboardist
- 30th March** – Rick Steer’s Karaoke

HUDDERSFIELD BRANCH CHAIRMAN VISITS THE PUBS OF INVERNESS

With a title that reads like a headline from the Highland Times, Branch Chairman Paul Laxton reports on a weekend trip to Inverness.

I came to Inverness for a long weekend at the beginning of November 2023. There were two purposes in mind; to travel on the UK's most northerly railways, and to drink some good beer in good pubs. I got lucky that my train journey ran ahead of Storm Ciaran, although unfortunately the line between Inverness and Thurso was closed, so that trip will have to wait for another day. However, I did manage the journey on the Inverness to Kyle of Lochalsh line, surely the eighth wonder of the world. As a CAMRA member I did the obvious and booked my stay at the **King's Highway**, a very reasonable £273 for four nights.

The house beer, *Belhaven 80 shillings*, was really good and a mere £1.88 for a pint. Bring it south to replace Ruddles Bitter, please. I also recommend *Evan Evans Challenger* and *Stonehenge Danish Dynamite*. Additionally, I can recommend Curry Club on Thursday night, very tasty and served promptly. I paid two visits to The **Phoenix Ale House** where I drank *Orkney Red Macgregor*, *Loch Lomond Silky Stout*, and *Fyne Vital Spark*. The licensee was very friendly and took a few copies of our branch magazine, Ale Talk. The quality of the beer was very good. Down at **Macgregor's** I enjoyed the *Cromarty Red Rocky Rye Beer*. The **Black Isle Bar** was not to be missed. Clearly it specialises in craft keg beers with 23 on tap, but there were three cask ales on, and the *Black Isle Red Kite* was perfectly acceptable. The **Castle Tavern** is another terrific pub, and although pricier than some of the competition, the

Orkney Dark Island and *Speyside Amber* were of superior quality.

I also visited three pubs that are not in GBG. **Platform 8** had two real ales on tap, *Greene King The Gangly Ghoul*, and *Deuchars Caledonian IPA*. I have to be honest and say that if I had known initially that The Gangly Ghoul was a Greene King beer, I would have probably given it a miss. Well, I would have missed a pleasant surprise. **Lauders** was serving one cask ale, *Orkney Corncrake* which was of good quality. **Hootenanny**, across the road from the Kings Highway, also had the one cask ale, the previously mentioned *Black Isle Red Kite*, and it was in terrific condition, proving that you don't have to stock multiple real ales to provide good beer. It was actually better than the same beer in the Black Isle Bar. I couldn't get to the bar in **The Highlander** as it was just too busy, but they were serving *Cairngorm Stag*.

Inverness is a vibrant but safe and clean small city. It helps if you pub crawl on a weekend night in Inverness that you like live music. If that's not your cup of tea, then stick with the King's Highway, The Phoenix, and Platform 8. As Arnie says, I'll be back!

Paul Laxton

FIRST OFF THE MARK

CAMRA's First Branch

Kirklees was one of the earliest branches of the **Campaign for Real Ale** following prospective meetings held in November and December 1974 to test opinion. When it was officially established in January 1975, there were members present who remembered an earlier branch in Huddersfield in 1972. Its demise was attributed to the tragic death of its secretary.

The existence of an earlier branch was noted in the Committee minutes of the July 1975 meeting. Michael Hardman, editor of *What's Brewing*, also indicated in the new publication *CAMRA News*, that the Huddersfield branch was the first branch of the Campaign. Certainly, this must make us the first branch to be reborn – stronger than before!

This earlier provisional branch of CAMRA – then the **Campaign for the Re-vitalisation of Ale** – existed in Huddersfield in 1972 and was known as the **West Riding Branch**. Its beginning and tragic end were recounted by Gilbert Lawton, one of its founder members, in the Kirklees branch magazine "Keg Buster". He recalls its origins as:

Some of us had long talked of forming a Huddersfield Beer and Bicycle Club. Or, perhaps, a Beer, Boots and Bicycle Club. But we were already members of cycling clubs such as the Holme Valley Wheelers – those who also liked walking, walked, and we were all getting our share of beer, so we left it at that.

Then one night at the White Hart, New Mill, Ronnie Bailey rode in with a bit of news that had us all interested. That was in the summer of 1972. Within a few weeks the first provincial branch of CAMRA - Campaign for the Re-vitalisation of Ale was formed.

Ronnie, who had been time-trial racing on his bike for about 40 years, has been to York for

the weekend to compete in a Veterans Time Trials Association event.

A cyclist's racing weekend inevitably includes a Saturday night pub gathering. It is looked upon as relaxation before the race against the clock the next morning. In York the HQ was usually the Bay House, Monk Bar. It was there that Ronnie met a fellow 'Vet' from Merseyside who was already a CAMRA member. He gave Ronnie a membership application form.

The following evening, at the regular Sunday session at the White Hart, the beer and bicycle themes finally came together in a practical way. We sent off for more CAMRA forms and joined up.

We knew no other local members, though it was thought that there were some, but it was decided that if we formed a CAMRA branch other Huddersfield members would learn of it through *What's Brewing* and get in touch. So, we wrote to Graham Lees about making a start.

The minute book records the meeting at the White Hart on the evening of Sunday, 6th August 1972 (there were always cyclists in the White Hart tap room on Sunday evenings) at which officers were elected. We were called the **West Yorkshire Branch**, for the good reason that we were the only branch in West Yorkshire – or in the whole of the provinces, for that matter.

The Chairman was John Aram of Lockwood, the Secretary/Organiser, John Brierley, and Committee members John Farrar of New Mill, and Gordon Robinson of Denby Dale. There were 11 members in the group. Meetings were to be held at the White Hart on the third Wednesday in the month (there were always cyclists in the White Hart tap room on Wednesday evenings).

FIRST OFF THE MARK CAMRA's First Branch

John Brierley was full of enthusiasm, writing to HQ, sending out membership forms, proposing ways of financing the branch and generally tending to give the impression that CAMRA organising was practically as important as the basic activities of riding a bicycle for health and pleasure, and making sure that thirst never became an inconvenience.

On the 24th August 1972, John wrote to Peter Holmes of Eldwick, Bingley, with whom he had been put in touch by Graham Lees. It seems quaint, in view of CAMRA's subsequent enormous development, that John could write to Peter in terms that pretty well divided up West Yorkshire between Huddersfield and Bingley. We were to look after not only Huddersfield but Halifax, Leeds, Sheffield and Rotherham, and Peter's Bingley branch Bradford, Airedale and Wharfedale. Now of course these big areas are split into smaller groups, but at that time John was prepared to take on the job of an enormous region.

John's last letter to Graham Lees, earnestly posing questions about branch finance is dated 26th September 1972. So far as I know, it was his last letter on CAMRA business.

Early next month he went with Chairman John Aram to the Munich Beer Festival. On the first day he was knocked down by a tram and killed. He was cremated at Huddersfield on the 11th October 1972. He was 25 years old.

The branch was numbed and ceased.



Help us power
WhatPub

Help keep WhatPub up to date by using the feedback form to let us know about any changes:
www.whatpub.com

PAPER RED MEDIA

Would you like to advertise in the next edition?

Pre-book your space by contacting us below

We provide advertising & design for a variety of CAMRA branch magazines around the Country

Contact us for details on our competitive rates or if you are interested in us designing and publishing a magazine for you

Paper Red Media

Tel: 01536 358670

Email/s: papperredmedia@outlook.com
n.richards@btinternet.com

Web: www.papperredmedia.weebly.com

Contact us via QR code



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!

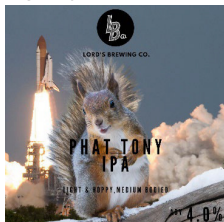
Pub surveys are our means of keeping the information in *WhatPub?* up to date - and, right now, many of our surveys are out of date. It's a really easy job to amend a pub survey; all we need are people to go into pubs and change the information if necessary. So, we're asking for your help, as CAMRA members, to get our *WhatPub?* 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!

Empire Brewing: Flock of Seagulls (4.1% abv), Pale ale dry hopped with Nectorone hops.

Lords Brewing: Are having a brand relaunch in March, three beers will be brewed for this:

The Rising, a 10% smooth, full bodied Imperial Stout which has been aged in oak barrels; Sharecropper, a fruity, herby dry Saison named after the medieval farmworkers who used to drink Saisons in the field; Thresher, a 6% Wheat Beer which will be available in keg only



Core range beers will be renamed:

Midnight Ramble (New Name in March = Brock) - Dark Mild - 3.6% - Brock is a classic dark mild, dark mahogany in colour and full of complex malty flavours

Yorkshire Black Gold (New Name in March = Corax) - Stout - 4.1% - Named after a raven, this stout is full bodied with complex roasted and coffee flavours

Expedition Blonde (New Name in March = Reynard) - Blonde - 4% - Reynard is a delicately flavoured pale ale, made using the finest European hops and English malt.

Malamute - Session IPA - 4.5% Magnum hops give a gentle bitterness while dry hopping with Bobek and Styrian Wolf hops (giving Malamute its name) offer an intense aroma of sweet tropical fruits and complex aromas of mango and elderflower.

To The Moon! (New Name in March = Sanglier) - Pale Ale - 3.9% - brewed with plenty of Citra hops

to give it a great floral aroma and tropical fruit flavour with a light bitterness on the finish.

A Winter Ramble (6.0% abv) Strong winter ale.

The Bandon Car - Irish Porter - 4.8%; Ape Mafia APA - 4.2% hoppy American Pale Ale; Phat Tony - IPA - 4% - Dedicated to the brewery squirrel; Fell Runner - Session Pale Ale - 3.8%; Sunshine State - West Coast IPA - 5.2%

Magic Rock: High Wire Zest (5.5% abv); Dairy Freak Affogato (5.2% abv), an espresso milk ice porter.

Mallinson's Brewery: SPA (3.8% abv), new recipe with Raku, Calypso, and Centennial hops; Draw the Line (4.3% abv); Kocasco (4.2% abv); Wakatu Mosaic (4.3% abv); Christmas Cake Porter (5.1% abv) made a return in bottles for Christmas.

Rat: For those about to Rat

Riverhead brewery: Zapped (4.1% abv), golden ale brewed with Zappa hops; Sleigh Hammer (6%) a heavily hopped IPA; 30 Minutes West (4.2% abv) citrusy pale brewed to celebrate 30 years of the West Riding Refreshment Rooms at Dewsbury railway station



Black Moss Stout has been making welcome appearances on the bar at the Riverhead alongside other seasonal and special brews

Three Fiends: Nimby 4.6%

Zapato Brewery: La Zorgo Tigro (6.5% abv), IPA. Zapato Pale IDAHO 7 (5.5% abv), Whatever Dark Woods, a 10% Imperial Coffee Stout

Scene at the Bar...

Liberal Club, Berry Brow – Marston 61" Deep, Ringwood old Thumper, Three Fiends Help for Heroes

Farmer's Arms, Burnlee – Bradfield Farmer's Blonde, Timothy Taylor Landlord plus one guest beer

Cricketers, Deanhouse – Banks Sunbeam, Marston 61" Deep, Wainwright

Boshaw Trout, Hade Edge – six handpumps serving a variety of Nook Brewery beers

Ford Inn, Harden Moss – closed

Huntsman, Harden Moss – JW Lees Bitter, MPA and the current seasonal beer which was Autumn Drop when visited and then would be Plum Pudding

Butcher's Arms, Hepworth – Bradfield Farmer's Blonde, Copper Dragon Golden Pippin, Timothy Taylor Golden Best and Landlord

Stumble Inn, Hinchliffe Mill – Bradfield Farmer's Blonde, Ossett Silver King

Pickled Pheasant, Holmbridge – Hobgoblin Ruby, Hobgoblin Gold, Ossett Yorkshire Blonde, Wainwright Gold

Elephant and Castle, Holmfirth – Bradfield Farmer's Blonde, Timothy Taylor Landlord, Robinson's Trooper and Wolfpack Second Row IPA, a beer brewed in support of Rob Burrow and MND Awareness with 20p from every pint sold going to the charity

Harvey's Bar, Holmfirth – has Bradfield Farmer's Blonde and 4Ts Chocolate Fudge Stout

Magic Rock Tap, Holmfirth – Mild Out, Hat Trick, Ringmaster; Closed Monday; opens 1500 Tuesday – Thursday, 1200 Friday – Sunday

O'Brien's, Holmfirth – new opening hours: closed Monday; Tuesday – Thursday 1500 – 2100; Friday and Saturday 1200 – 2200; Sunday 1200 – 2000; Fyne Ales Jarl, Deya Any Other Business, Timothy Taylor Landlord

Old Bridge, Holmfirth – beers from Bradfield, Small World, Theakston, Vocation

Postcard, Holmfirth – Bradfield Farmer's Blonde, Marston 61" Deep

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

Y Bar, Holmfirth – one handpump serving a changing Millstone Brewery beer

Commercial, Huddersfield town centre – lights were on and curtains open- could indicate the pub is to reopen

Bar Maroc, Huddersfield town centre – reported to be closed, an appeal for confirmation was given
Crown, Huddersfield town centre – selling Robinson's Dizzy Blonde, quality very good

Crafty and Punch, Honley – now keg only

Red Lion, Jackson Bridge – Bradfield Farmer's Blonde, St Austell Proper Job, Timothy Taylor Boltmaker; opening times: Saturday – Monday from 1300, Tuesday – Friday from 1500

White Horse, Jackson Bridge – Ossett White Rat, Timothy Taylor Landlord

Riverhead, Marsden – has had various stouts available during the winter period including Riverhead Black Moss Stout and Liquorice Stout, Ossett Voodoo and Small World Thunderbridge Stout; The Riverhead has been closed for a major refurbishment from 22nd January – 1st March, there will be a report in the Summer Aletalk

Clothier's Arms, Netherthong – Bradfield Farmer's Blonde, Wainwright

Lower Royal George, Pole Moor/Scammonden – Bradfield Steel Cow, Brains Reverend James, Milltown Platinum Blonde. Opening times are Wednesday and Thursday 1145-1400 & 1900-2200, Friday 1145-1400 & 1700-2230, Saturday 1145-1400 and 1900-2230, Sunday 1200-2000

Royal Oak, Uppertong – Mallinson's Bitter, Columbus and Mosaic; Millstone Stout and Tiger Rut; a café, The Oak Pantry, has been added at the rear of the pub

Zapato Brewery Tap, West Slaithwaite – Whatever Dark Woods, a 10% Imperial Coffee Stout was available, briefly in December, in cask form and very tasty it was too

Wooldale Arms, Wooldale – Bradfield Farmer's blonde, Tetley Bitter, Timothy Taylor Boltmaker and Landlord



Whatever Dark Woods – a festive treat at Zapato

DUSTY MILLER, LONGWOOD



Huddersfield CAMRA's October social was held at the Dusty Miller, Longwood and a good time was had by all!



The **Dusty Miller** is one of the two Milltown Brewery Taps, the other being the Traveller's Rest at Meltham, and there are six handpumps showcasing Milltown beers alongside guest beers. When we visited Black Jack, Tiger's Tail and Platinum Blonde were available alongside Timothy Taylor's beers. The Black Jack proved especially popular.



The interior is opened up but is very cosy with three distinct areas. Local Historic photographs are a feature along with stone floors. Pork Pies from nearby Broster's Farm Shop at Lindley Moor are available and also a real cider.



The benches at the front of the pub offer great views across the Colne Valley.

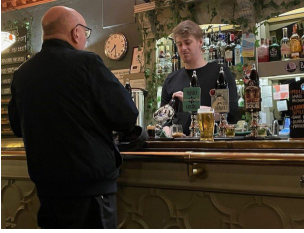
The Dusty Miller is well worth visiting and bus 356 serves Longwood and stops close by. However, the evening service is poor (last bus is at 2045) so do factor this in when visiting.

CHRISTMAS SOCIAL AT THE COUNTY



The **County**, Huddersfield, kindly agreed to host our 2023 *Christmas Social* which was a great success. Tasty food, including a beef stew, sausage casserole and a cold buffet was appreciated and enjoyed by all. As were the Fat Rascals that were provided for afters!

On the beer front, festive beers from *Rat Brewery (Snow Rat)* and *Brass Castle (Snow Eater)* were available alongside an *Adnams/*



Vocation collaboration Coffee Stout, Timothy Taylor Landlord and Landlord Dark which many of us still think of as Ram Tam and was especially popular on the night. The County is a popular pub and is situated behind Huddersfield Town Hall, approx. five minutes from the bus station and around ten minutes from the railway station. Part of the Beerhouses group which includes, amongst others, The Sportsman, also in Huddersfield, Station Buffet at Salybridge and the West Riding Refreshment Rooms Dewsbury, The County focuses mainly, but not exclusively, on Yorkshire Beers and is well worth a visit.

HUDDERSFIELD TOWN CENTRE SOCIAL

The January social was held in Huddersfield town centre and took the opportunity to sample beers in a couple of

pubs that had not been visited recently as well as enjoying a few pints in a long standing favourite.

	REAL ALE	JAVY PRICE	DESCRIPTION
1	HAVELOCK (WILKES)	REGIONS 7.74 £60	PALE ALE
2	RAMTAP (DAIL MONKEY)	REGIONS 4.07 £3.20	BITTER
3	BARLEY FLORE (MAYHEW)	SHILLY 4.00 £3.40	ALKALINE
4	CITRUS (SINGHAM)	REGIONS 4.72 £3.30	BITTER
5	NERVOUS TURKEY (OSGILL)	CHIMNEY 4.57 £3.20	PALE ALE
6	BO SIPS (BOE MOTHER)	NOT TOWN 4.27 £3.30	PALE ALE
7	NORTHERN SOL (LESLIE)	REGIONS 3.88 £3.70	PALE ALE
8	FIREBARK STOUT (OSGILL)	TRIKER 4.14 £4.20	STOUT
9	ALL THE LEAVES (EMIGLEY)	REGIONS 4.81 £4.20	SEMI ALE
10	NINETY (BLUE MONKEY)	NOTTS 4.67 £3.80	IPA
11	THUNDERBIDGE STOUT (OSGILL)	REGIONS 5.27 £4.20	STOUT



The **King's Head** is well known to beer drinkers across Yorkshire and from further afield and provides a variety of beer styles across eleven handpumps. A popular and busy pub with a loyal following locally as well as a constant flow of customers from the station. A winner of a railway heritage award, it has been carefully restored with features including a beautiful tiled floor, wood panelling and wood burning stoves.



The **Crown** is perhaps less well known on the Huddersfield real ale scene but its six handpumps dispense a changing range of well-chosen and well-kept cask

beers, these are usually pale and mainly from Yorkshire. On Westgate, between the bus and railway stations, the Crown is easy to find, and a range of comfortable seating makes for a pleasant place to enjoy a beer.



The **Cherry Tree** is a Wetherspoons with all the usual attractions, including value for money cask beers and food. A former bed shop, converted in 2001, it has a good range of quality ales. When we visited, beers from Coach House, Exmoor, Dorset Brewing Company and Flack were available alongside regulars Ruddles, Doom Bar and Abbott and were enjoyed by all.



CAMRA National Beer Scoring and the importance of scoring pubs and clubs

The National Beer Scoring Scheme (NBSS) is a 0-5 point scale for CAMRA Members to judge beer quality in pubs. It is an easy to use system that has been designed to assist CAMRA branches in selecting pubs for the Good Beer Guide and monitoring beer quality by encouraging CAMRA members to report on beer quality where ever they go. **You do need to be a CAMRA member to take part in beer scoring.**

Start by searching for pubs on the main **whatpub.com** website. A list of possible choices is shown - click on the pub that you want and submit your beer score using the panel to the right hand side. What do the scores mean?

1. No cask ale available.
2. **Poor.** Beer that is anything from barely drinkable to drinkable with considerable resentment.
3. **Average.** Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.
4. **Good.** Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.
5. **Very Good.** Excellent beer in excellent condition.
6. **Perfect.** Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely

How can I see my scores?

When browsing pubs on **whatpub.com**, use the 'Scores' tab in the main navigation to view your recent pub visits and the associated scores.

How can I edit my beer scores?

Editing scores on **whatpub.com** will be coming soon, but in the meantime, you can head over to the previous version of NBSS and use the 'Score' tab in the main navigation to edit your scores.

What if I can't find the pub?

Unfortunately, the pub list does not yet cover the whole country. If the pub you have visited is not listed, then unfortunately your score cannot be submitted on **whatpub.com**.

What if I can't decide on a score?

The NBSS allows you to enter half scores

How do I score a beer I don't like?

Ideally a beer should be scored to reflect how it has been kept. In other words, its condition. However, the ability to distinguish between a beer that is in poor condition, is unpalatable to our tastes, but is meant to taste like that, or has been poorly made is going to be difficult for the untrained taster. In these cases, it is better to score the beer as it honestly tastes to you. After all, even if you don't like the carrot and coriander ale, others may well do and therefore score it higher.

Video - Why you should score your beer <https://www.youtube.com/watch?v=NBkd4--5pxo>

Video - How to submit a score <https://www.youtube.com/watch?v=TSgRLWj7q20>

How is the information being collated?

Once beer scores have been submitted online, CAMRA branches can download them and use them to help in the CAMRA Good Beer Guide selection process. For more information, go <https://camra.org.uk/nbss>

Create a short cut on phone home screen

One way of scoring is by doing this on your phone whilst in a pub or club is to log into **whatpub.com** and once done this you should then be able to create a short cut to your home screen via your web browser and this then acts as an app which unfortunately CAMRA does not offer for this purpose.

You can then score away and let us know where the pubs with the best beer are.

WHAT IS WHATPUB?

WhatPub? is CAMRA's unique on-line pub database. It is available for all to use, not just CAMRA members; just go to <https://whatpub.com/>. It features nearly 38,000 pubs which normally serve real ale, plus records of pubs that do not sell real ale or have closed. All of the information has been compiled by CAMRA members and no fee is charged – or sought – for inclusion. You can search by specific pub name or general location. It is also possible for all users, again not just CAMRA members, to submit updates for entries (factual ones, not contentious customer reviews, please!). You will find opening times, descriptions, facilities, maps and, of course,

WHY NOT JOIN CAMRA....?

details of the real ale and cider on offer. Every effort is being made to update entries to show each pub's current situation but, as readers will appreciate, this is a substantial undertaking and so we cannot guarantee that every entry will be updated immediately to reflect every change. WhatPub is, incidentally, not to be confused with the Good Beer Guide 'app'. Good Beer Guide pubs are, of course, included on WhatPub but you cannot simply search for GBG pubs in a particular area.

CAMRA defines real ale as live beer: 'beer that, when first put into its final container, contains at least 0.1 million cells of live yeast per millilitre, plus enough fermentable sugar to produce a measurable reduction in its gravity while in that container, whatever it may be'. Within this definition comes cask-conditioned beer which is defined as 'live beer that continues to mature and condition in its cask, any excess of carbon dioxide being vented such that it is served at atmospheric pressure'. It should be left to settle and condition in the cellar, for up to ten days if necessary and served at cellar temperature, which is 11 to 14°C

**BREWING UP A STORM SINCE 1992
IN THE HEART OF YORKSHIRE**

Labels shown: HÜS LAGER (4.1% Alc), PILSNØR ENGLISH PILSENER (4.7% Alc), JORVIK (3.1% Alc), VALKYRIE, BATTLEAXE, VINNING, RUBY, PHOENIX, PALE, Pilsnør, Hüs.

RUDGATE BREWERY CO. UK

TEL: 01423 358382

@RUDGATEBREWERY

As a CAMRA member you will have access to lots of beer-related benefits. You can take advantage of these at home, at events, and in pubs. Here are some of the options for you to explore:

The campaign: keep up with the campaign that your membership is supporting with our What's Brewing online publication, available online here <https://wb.camra.org.uk/>.

Beer discounts: your membership card and vouchers get you discounts on your beer at pubs up and down the country. Check out whatpub.com, search for locations and use the filters to find great pubs near you with features you like.

Beer festivals: as a member of CAMRA, you get free or reduced price entry to our 160 beer festivals up and down the country. Search for a festival near you on our website, get out and try new brews!

The CAMRA shop: did you know that CAMRA is also an award-winning book publisher? As a CAMRA member, you have access to preferential rates at our shop for books, merchandise and more. Take a look on our website today. <https://shop1.camra.org.uk/>.

Member benefits: your membership should allow you to save money on the things that matter to you, which is why we work with industry partners to bring you great discounts. We're adding more to our website all the time; see <https://camra.org.uk/join/membership-benefits/partner-benefits/>.

Keep in touch: whether you're on our website, in the pub, or at a beer festival, having a voice and getting involved will allow you to get more out of your membership. BEER Magazine and our CAMRA YouTube channel are a great way to keep up to date with CAMRA news and beer, cider and perry in general (<https://www.youtube.com/user/CAMRAOFFICIAL>). Our Learn and Discover platform and Pubs. Pints. People podcast are also the perfect ways to grow your knowledge in the industry.

Annual subscriptions (as from 1 July 2023) are:

Single membership, paid by Direct Debit, £30.50

Joint membership (partner at same address) £38.50.

Add £2 if not paying by Direct Debit. Some concessions are available. You can find out more at <https://join.camra.org.uk> or search 'join CAMRA'.

WINTER

WARMER

WANDER

When Stockport and South Manchester Camra announced the dates for their annual Winter Warmer Wander, a friend from High Peak Tameside and North Cheshire Branch suggested we take part. It was an offer I was pleased to accept! The idea is that you visit a number of different pubs taking part in the Wander and collect a sticker from each one in exchange for drinking a pint or half of a winter beer, i.e. a stout, porter, old ale, barley wine or a Christmas seasonal beer. There are prizes of bottled beers and clothing adorned with the WWW logo available and entry in to a prize draw for more beer depending on how many stickers you choose to collect – 12 24 36 or 65. We decided to go for 24. The pubs are colour coordinated and for the 24 option we needed 12 white stickers, 9 blue and 3 gold. The trips would require careful planning to collect the required stickers! The locations of most of the blue ones meant they would be particularly challenging.

DAY ONE MANCHESTER CITY CENTRE

We picked four pubs on the south side of the City Centre for this trip, the Ape and Apple was the must visit pub as it is a blue sticker pub!

The Briton's Protection was the first stop, the plan being to start at the furthest pub and work our way back to Piccadilly Station. The Briton's Protection is a historic pub of great character. A Grade II listed multi-roomed pub, it has been recognised by CAMRA as having a regionally important interior. Murals depicting the Peterloo Massacre a great feature. As well as serving eight changing cask beers, there is an extensive choice of whiskies – 360! The winter beer on offer was put on sale just after we arrived - Vocation Naughty and Nice

Chocolate Stout – and was a great start to the day. With stickers safely secured to the sheet, we headed off to the Ape and Apple.

The Ape and Apple is a Holt's pub which was converted from a bank in 1997. A wide range of Holt's cask beers are available and Sixex was the winter beer on offer. Brewed to the same recipe for over 100 years Sixex is a 6% rich, dark and malty beer – real winter warmer.

The next pub was the City Arms, a traditional two-roomed local which is a regular GBG entry. Almost 200 years old, the pub retains many original features. Eight handpumps serve a variety beer styles and the winter beer here was Revenant Stout, brewed locally by Strange Times Brewery in Salford, a really tasty beer which was beer of the day for me.

The City Arms is sandwiched between two other pubs, the Vine Inn and the Waterhouse, and it was a very short wander next door into the Waterhouse where Kirkstall Black Band Porter was available. A Wetherspoons pub named after Alfred Waterhouse, architect of the nearby Manchester Town Hall, the Waterhouse is unusual for a Wetherspoons in having a multi-roomed interior.

On arriving at Piccadilly Station there was time before the train left to pick up an extra sticker at the Piccadilly Tap. Two winter beers were available, Nigel had Lune Brew Stout and I had Kirkstall XXX, a 6% Mild which was very enjoyable and a good end to the day. We'd made a good start with the stickers, a total of one blue and four white at the end of day one.

DAY TWO DROYLSDEN AND ASHTON

Silly Country in Droylsden was the first port of call, one of the must visit pubs as it was worth a gold sticker. Getting there required a change of train in Stalybridge and then a tram from Ashton, the pub is opposite Droylsden tram stop. Silly Country is a modern bar and bottle shop with



DAY THREE STOCKPORT

four cask beers and one or two real ciders usually available alongside a wide variety of bottled beers. In an area that is not awash with cask beer, Silly Country is something of an oasis and is well worth seeking out. The winter beer here was from a local brewery, Bridge Beers, from Stalybridge Black Hole Stout. It was very good and the beer of the evening for me.

Having missed the tram by seconds, we decided to walk to the next pub, the Sheldon Arms, and arrived there just as the next tram did. A large, modern, JW Lees restaurant pub named after former MP for Ashton Robert Sheldon, it's fair to say that food is the main focus here but being a



Lees pub, cask beer is not forgotten with Lees Bitter, MPA and one of their seasonal beers usually available. Lees winter beer is Plum Pudding but unfortunately it had run off when we visited so we had to content ourselves with Bitter. The Sheldon Arms was a blue sticker pub but unfortunately the bar staff could not locate the stickers and so provided a signature on the sheet to prove we'd visited.

We got the tram back to Ashton town centre and then it was a fair walk to the next pub, the Halfway House. A substantial red brick building dating from 1860, this is a real locals pub with an open plan interior and live entertainment at weekends. This was the second of our gold sticker pubs and the winter beer here was Ringwood Old Thumper. A brisk walk back into the town centre brought us to our final stop in Ashton and another blue sticker pub, Tapsters. Tapsters is a micro pub behind the market which was converted from a shop in 2018. Four cask ales are usually available, but unfortunately the winter beer had run off, so we had Bridge Beers Ruby Mild.

From Ashton it was a short train ride back to Stalybridge where we called in the Station Buffet. A stalwart of the cask beer scene, now part of the Beerhouses group, this Victorian gem has won many awards both for its beer and cider and for the pub itself. Ten handpumps dispense a variety of ever changing beers. The winter beer on offer was Millstone Stout, which was a very welcome final beer of the evening. The Station buffet was a white sticker pub and our sticker total was totting up nicely at three blue, two gold and five white.

The number of pubs in Stockport town centre taking part in the Winter Warmer Wander meant that it was well worth visiting for an afternoon / evening and was an easy way to collect the stickers. But, as quite a few of them were Robinson's pubs, we just had to be careful not to drink too much Old Tom!



The first stop was The Magnet. Just outside the town centre on Wellington Road North, The Magnet is a real haven for beers drinkers with fourteen handpumps dispensing beers of every style as well as a large range of foreign bottled beers. Two winter beers were on offer here, I had Northern Wave a 6% Baltic Porter collaboration beer by Neptune and Ossett and Nigel had 4Ts Stout Detectives, a 5% chocolate fudge stout. We were both more than happy with our choices, but had to press on to our next stop, The Swan With Two Necks. A historic Robinson's pub with light oak panelling throughout, the cosy snug was a quiet but atmospheric room to enjoy an Old Tom.



The next pub was The Angel Inn, which opened in November 2018 67 years after it was last used as a pub! Now a multi room pub with six handpumps, Acorn Old Moor Porter was the winter beer on sale and a sunken seating area next to a real fire provided a very comfortable location to enjoy it. We didn't get too comfortable though as we had to move on to the next pub, Calvert's Court, a Wetherspoons nearby. Calvert's Court was our only blue sticker pub of the evening, all the others being white sticker pubs. The winter beer here the third porter of the evening, Salamander Python Porter, a tasty 4.8% beer.

The final pub was the Petersgate Tap, a regular winner of Pub of the Year Awards from Stockport and South Manchester CAMRA. There is a mixture of seating and wooden tables which, along with the Budvar Czech Lager, give a continental feel to the place. There are six handpumps and the winter beer was Only After Dark, by local brewery Runaway and my favourite of the evening.

WINTER WARMER WANDER

Overall, a very enjoyable evening where we increased our sticker tally to four blue, two gold and nine white and we resolved to visit Stockport again to enjoy the beers and pubs.

DAY FOUR MANCHESTER CITY CENTRE & STALYBRIDGE

The City Centre pubs on the list were all in the Northern Quarter, the Marble Arch being a blue sticker pub and the others white sticker. Being a bit short of blue stickers we decided to have an unscheduled call at the Society Rooms in Stalybridge on the way home.

The first pub was Gulliver's, A JW Lees pub. The Plum Pudding was unavailable but another seasonal beer, Helmsman, was and whilst not a winter beer it was ok. The Marble Arch was next and the winter beer on offer here was Chocolate, an 8.5% stout from their retro collection. It was incredibly good and turned out to be my favourite beer of the evening. A famous real ale pub with many original features including a barrel vaulted ceramic tiled ceiling and a sloping mosaic floor which leads you to the bar. It was a wrench to leave but we had to press on to the next pub, the Lower Turk's Head.

Now a Holt's pub, the Lower Turks Head was closed for over 20 years until 2013 and was acquired by Holts in 2021. It serves the full range of Holts cask beers and as well as Sixx there was a seasonal beer called Date with Santa.

The next pub was the Millstone, a JW Lees pub full of characters, most of whom were enjoying the karaoke entertainment. Plum Pudding was available but wasn't on great form, so we moved on to Piccadilly for a train to Stalybridge.

The Society Rooms is a large Wetherspoons about ten minutes' walk from the railway station and it was reasonably busy when we arrived. Peerless Oatmeal Stout was the winter beer available and was a pretty good final beer of the evening.

On the sticker front, we now had the required number of white stickers and just needed three blue and one gold sticker to complete the wander.

DAY FIVE CHEADLE HULME AND RUSHOLME

Cheadle Hulme was a good option for our final day as there were two blue and one gold sticker pub all fairly close to each other with options for a third blue sticker. We got the train from Piccadilly to Cheadle Hulme Station which took around 15

minutes then a bus to the first pub, the Pointing Dog, a large JW Lees pub with a focus mainly on food. There were three cask beers were available, one of which was Plum Pudding and was on good form. The pub was very quiet and has been furnished to a high standard by Lees, it was a comfortable place to enjoy our beer and provided our final gold sticker.

We had planned to get the bus back to the next pub but the roads around the Pointing Dog were gridlocked, so we braved the rain which had just started and headed swiftly to the Church Inn. It was a 15m walk and we arrived just after the bus. We were very pleased to find a warm welcome in this cosy Robinson's pub and Old Tom on the bar! It feels like you are walking in to someone's front room when you enter the pub, which was originally two C18th cottages, and the real fires were a welcome sight. However, we didn't get too comfortable as we had to press on to the next pub.

The Archive is only a short distance away and is opposite Cheadle Hulme Station. A modern, comfortable bar with displays of beer bottles past and present throughout along with vintage furniture and a variety of seating, giving a cosy, homely feel. There were two winter beers available, Titanic Plum Porter and Red Willow Festive Treat, which proved to be a real treat.

We now had three gold stickers and just needed one more blue one. We decided that the easiest option was to get a train back to Piccadilly and then catch a bus to the Ford Madox Brown, a Wetherspoons in Rusholme.

We were soon back at Piccadilly and a 147 from there dropped us outside Wetherspoons. This proved to be our second busiest pub of the whole Wander, only the Millstone with its karaoke-mad customers was busier! The winter beer available

was Seven Bro7thers Satin Stout which I had great hopes for, but it was served very cold, and it was only towards the end of it that it developed some flavour. It was a great feeling of accomplishment though to put the final sticker on the sheet and reflect on what had been a very enjoyable event visiting some pubs for the first time trying new beers.



BRANCH DIARY

FORTHCOMING BRANCH MEETINGS

17th April – Four Sons, Fixby
20th May – Sair Inn, Linthwaite
17th June – Monkey Club, Armitage Bridge

FORTHCOMING SOCIALS

details tbc, please check online at:
huddscamra.org.uk

8th April
13th May
3rd June


Thank you to the **Head of Steam, County and Rat and Ratchet** 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 Bob Tomlinson, Paul Laxton, Nigel and Carol Fox, Marcus Garside, for their various contributions.


Antarctica

The cover photo for this edition was sent in by Neil McKenzie and shows that Aletalk travels to some far flung destinations. Neil says that the ship in the background is a US Coastguard icebreaker making a route for the containership containing all beer and food supplies for the year ahead.



Pubs are social spaces which encourage social interaction and help combat loneliness

Find out more about the work they do:
www.camra.org.uk/loneliness



Save your local pub from extinction
Support the Save Our Pubs campaign

camra.org.uk/saveourpubs



BRANCH COMMITTEE

CHAIRMAN

Paul Laxton
relaxpaul@btinternet.com

SECRETARY, ALETALK EDITOR & PUBLIC TRANSPORT OFFICER

Alex Barlow
Aletalk@huddscamra.org.uk

ALL OTHER OFFICERS EMAILS:

info@huddscamra.org.uk

Designed & Produced on behalf of CAMRA by:

Paper Red Media
Website: www.paperredmedia.weebly.com
Neil Richards MBE - 01536 358670
n.richards@btinternet.com
Matt Richards
paperredmedia@outlook.com

Printed By:

Printed by Zenith Media, Unit 9-13, Pontyfelin Industrial Estate, New Inn, Pontypool. NP4 0DQ

Be part of the **CAMRA story**

Real ale is just the start...

Our story is your story.
So join us in supporting
everything from pubs and
drinkers rights, to licensees
and breweries, uniting us
in the story we all love.

To thank you for being a hero
in our story, you receive great
membership benefits, such as
£30 of beer vouchers, quarterly
BEER magazine, access to the
online news platform **What's
Brewing**, partner **benefits and
discounts...** just a few perks
of joining us.

Join the CAMRA story
camra.org.uk/join



Campaign
for
Real Ale

Real stories, real people, **real ale**



Stay connected with CAMRA

WHAT'S BREWING

Our dynamic online news platform is updated daily with stories from the pub & brewing industries, Campaign news & opinion pieces



wb.camra.org.uk



Tune in via Spotify or Apple Podcasts for great chat about pubs, clubs, beer and cider

camra.org.uk/podcast



BEER

Our colourful quarterly magazine is full of interesting features from the biggest voices in the trade



Available in print and online

ZAPATO

TRADITIONAL BEERS + CASK
SOURS + HOPPY MODERN PALES

WE ♥ CASK!

BOTHY 4.5% BITTER
Sessionable traditional cask bitter w/ British hops

TENT 4.5% HAZY PALE
Juicy, hazy cask pale with a Necator dry-hop

OPEN EYES 3.4% CASK DARK MILD W/ COFFEE
Malty sweetness with cherry and chestnut coffee flavours

Contact 07919 993395 or
beer@zapatobrewing.com
to order!

Visit our award-winning taproom in Marsden to sample 2 cask + 7 keg lines, plus top quality food music and art events!

zapatobrewing.com



**HUDD'S
CAMRA
PUB
OF THE
SEASON!**



Why we love the rain in Yorkshire

Taylor's brewery sits upon The Knowle Spring, the unique source of water we use to brew our beers. This particularly pure and consistent spring water is one of the reasons we're able to brew beer of such reliable quality and taste. Filtered over time through layers of sandstone and black rock, Knowle Spring water has special mineral qualities that marry perfectly with our Golden Promise barley malt. This unique combination is the foundation of the complex flavour and subtlety of Landlord. And it all begins with rain falling upon the Yorkshire hills. That's why we're always happiest when it pours.

All for that taste of Taylor's





St Peter's Church



Rawdon

Aireborough Beer Festival

**Thurs 13th to
Sat 15th June 2024**

**Craft Beers & Lagers
Cider: Gin: Prosecco
Food and Live Music**

**Admission by ticket only
Early bird £10 (£12 on the day)**

**Guiseley Theatre
The Green, Guiseley
LS20 9BT**

**includes 2 beer tokens
and programme**

**Tickets now on sale at:
[www.ticketsource.co.uk/
guiseleytheatre/egt-oxelqq](http://www.ticketsource.co.uk/guisseleytheatre/egt-oxelqq)**

www.aireboroughbeerfestival.com

