

# ALE TALK



SPRING 2025

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# CHAIRMAN'S NOTES

Huddersfield CAMRA (originally under the banner of Kirklees CAMRA) celebrated its 50th anniversary at our 2024 pub of the year, The County Beerhouse, in January. The event was very well attended, and we were catered for handsomely from the pub kitchen. The beer was on top form, and it was a very enjoyable night. Highlight of the evening was the montage of photographs put together by Mark Davies, shown on a big screen on a rolling loop. I think we all enjoyed seeing younger versions of ourselves but it was also good to see some of the pioneers again from beyond the grave, and remind ourselves of the early work of volunteers like them up and down the country who founded CAMRA, and established it as one of the most successful pressure groups of the 20th century, defeating the forces of so-called progress who would have happily put all drinkers on a diet of fizzy, bloating keg beer. Yes, we have lost many iconic cask brews, Boddingtons' Bitter being a particular favourite of mine, but many more have sprung up to replace them. Watney's Red Barrel, Whitbread Trophy Bitter, and Danny Keg Mild are long gone, thankfully never to return whereas it is always possible that cask beers will be resurrected. Later this year, Jennings from Cockermouth will be rising from the dead. Welcome back, old friend.

Although we will not be around to celebrate the 100th anniversary, I would be pretty confident it will get there. At the moment the real battle is not so much for cask ale, but for pubs to drink it in. Closures are still running at around 34 per month. It is difficult to see light at the end of the tunnel when employers' National Insurance contributions are due to be increased in April. Effectively this is a tax on employment, which will be passed on to the customer. Pubgoers will also feel pressure on their wallets from above inflation increases in Council Tax

and the raising of the energy cap, which will also be a further blow to businesses. Supermarkets do not have to pay VAT on alcohol, which will drive a number of drinkers to take advantage of cheap loss leader deals and drink at home, not the most sociable of habits.

We held our voting meeting for the 2026 edition of the Good Beer Guide. It is most unfortunate that Huddersfield and District branch gets only 15 spaces in GBG. There were 33 nominations this year, all of them serving good beer. The problem is that branches protect their own historic quota, regardless of whether or not it is merited by the number of high-quality pubs. Add to that the fact the Good Beer Guide is already a very fat paperback, the only scope for increasing its size is to go digital only. Many of our generation like real books as much as we like real ale, and of course we do have a significant number of members who do not use IT, as is common in other organizations that have a preponderance of older subscribers. I suspect that GBG will eventually become digital only, but there is bound to be a price to pay in membership fees until those whose working lives were spent without IT die out.

**Paul Laxton**

*Chairman, Huddersfield and District Branch*

## ALE TALK

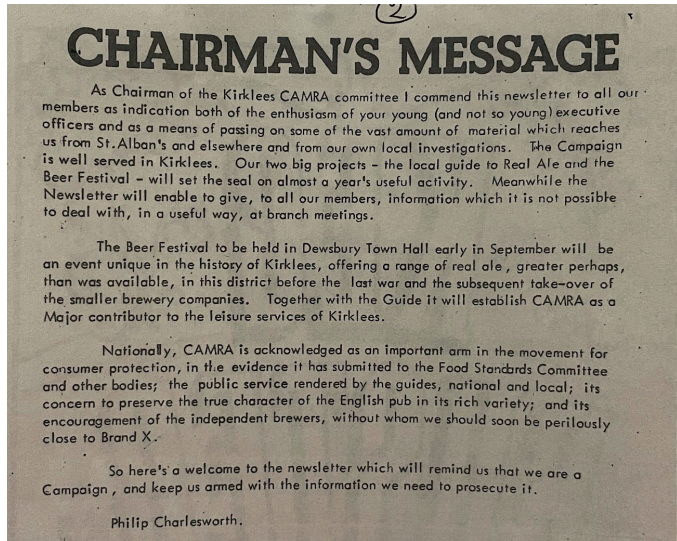
Previous edition's  
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# CHAIRMAN'S MESSAGE: JUNE 1975

The Chairman's message reproduced below comes from the very first newsletter from June 1975, then called Kegbuster and covering the whole of Kirklees, and was written by much missed former Chairman and all round beer legend Philip 'Charlie' Charlesworth.

The front cover of this edition of *Aletalk* is a copy of the cover of that first edition of Kegbuster from June 1975.



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# Christmas Social 2024

For our **2024 Christmas Social** Huddersfield Branch decided to have a crawl around Huddersfield Town Centre visiting four of our favourite pubs. We started at the **Sportsman** where there was a choice of beers from *Ilkley*, *Red Willow*, *Rudgate*, *Thornbridge* and *Timothy Taylor*. The beers were on good form and the Rudgate Ruby Mild especially popular.

We moved on to the railway station and the **King's Head**. A great supporter of local breweries, there were also beers from *Lune Brew* and *Squawk* alongside Bradfield, Magic Rock and Timothy Taylor. One of the Timothy Taylor beers was *Northern Rising* a really tasty stout brewed in collaboration with *Northern Monk*. Our next stop was at the pub at the other end of the railway station – the **Head of Steam**. Unfortunately, I did not make notes of the beers here, as soon as I saw *Northern Rising* on the bar, I went straight for that and it was lovely, just as good as in the Sportsman. It was fast approaching 9pm by this time and some of set off for our final pub, the **County** where we had arranged to have some food.

On the beer front, there were beers from Nightjar and Vocation alongside Timothy Taylor. These were accompanied by lovely food including a sausage casserole and a curry which were greatly enjoyed and appreciated. A great evening was had by all.

## Did you know?

Research commissioned by CAMRA found that people who have a 'local' felt significantly more connected to their communities



Source: Dunbar, R., "Friends on Tap" (2016)



ALE TALK

## King's Head



## Sportsman



# BENTLEY & SHAW

## THE STORY BEHIND THE ADVERT

During the 1930's Bentley & Shaw's brewery in Lockwood regularly advertised their Town Ales in the local press. Newspapers, such as the Huddersfield Daily Examiner, were the 'Social media' of the day and were widely read by the public. They were the main source of local news and information about forthcoming events, so it was not unusual for brewers to advertise their beers and link them to events. One such event was the 1936 National Brass Band festival held in London which held local interest.

Advertising under their Town Topics series in the Examiner, Bentley & Shaw drew the public's attention to a Brass Band festival that was being held in London. This featured two local Brass Bands, the Brighouse & Rastrick and the Slaithwaite Brass Bands, who were both competing in the 31st National Festival at the Crystal Palace. Eager to promote their Town Ales and to link them to the success of the bands, Bentley & Shaw issued its Brass Band Festival advert in advance of the competition. It proclaimed, "Drink to their success in another of local talent," in other words drink their famous beers in support of the bands!

On Saturday 26<sup>th</sup> September 1936, the Huddersfield Daily Examiner reported that 5250 bandsmen, comprising 209 bands from England, Scotland, Wales and Canada competed at the Crystal Palace. With them, 50,000 fans arrived in London during the early hours of the morning from all parts of the country.

Nine special trains including "Bandsmen's Specials" and "Day Excursions" were laid on for the fans with the furthest distances travelled overnight from East Scotland and the North East of England. The Yorkshire contingent came in force. They had 25 bands – the largest number entered by any of the 36 English counties in the contest – with Slaithwaite Band representing Huddersfield and local rivals, Brighouse & Rastrick Brass band, Brighouse.

**TOWN TOPICS**

**BRASS BAND FESTIVAL**

We hear that Brighouse and Rastrick and Slaithwaite Brass Bands are competing in the 31st National Festival at the Crystal Palace on Sept. 26th. Drink to their success in another product of local talent.

**TOWN ALES**

BENTLEY & SHAW, LTD.,  
LOCKWOOD BREWERY,  
HUDDERSFIELD.

Slaithwaite Brass Band was no stranger to the competition having first won the Grand Challenge Shield at Crystal Palace in 1905 and again in 1933, becoming the only band to have gained the Grand Shield twice. Having previously won the Grand Shield, the band decided to go one further and enter the Championship Contest this year and compete for the prized thousand guineas trophy.

# BENTLEY & SHAW

## THE STORY BEHIND THE ADVERT

Interest in the Championship Contest was greater than ever in 1936. No fewer than 8 ex-champion bands were among the 24 leading bands in the country assigned to this section. Four of these were from Yorkshire – Black Dyke Mills who were last successful at the Palace in 1928, Brighouse & Rastrick fresh from their success at the September Belle Vue contest, Sheffield Transport department and Slaithwaite.

The competition got off to a good start with the new king and royal patron, Edward VIII, announcing in a telegraph, “The King has received with much gratification the loyal message from the British Bandsmen assembled today at the Crystal Palace, for which I am commanded to express his sincere thanks. As patron His Majesty sends his best wishes for the continued success of the Band festival.”

The test piece in the Championship of the British Empire section, for which 23 bands entered, was “Kenilworth”, composed by Arthur Bliss, who also wrote the music for H.G. Wells film, “Things to Come.”

Some magnificent playing was heard during the course of day as the large audience followed the fortunes of the competitors with excitement. Unfortunately, it was marked by a tragic event, the death of Mr Joseph Brookes, the conductor of the Rivington and Adlington Public Band. The band was in the middle of their test piece, “Gems of Tchaikovsky”, when Mr Brookes felt faint, collapsed and died on the way to hospital. This was the first time anything like this had happened in the 36 years of the competition.

Neither Slaithwaite Brass Band nor Brighouse & Rastrick band did well. The Brass Band Championship was won by Foden’s Motor Works of Sandbach, Cheshire, conducted by Mr F. Mortimer. This was their sixth success having first won in 1910, 1930 and again in 1932, 1933 and 1934. They were barred in 1935 under competition rules.

It seems ironic that Mr Brookes, who died during the competition, also played the cornet in Forden’s band and was a member when they first won the championship. Even more surprising was that Slaithwaite Band has just won the annual Holme Valley Brass Band contest back in May of 1936 and the adjudicator was none other than Mr F Mortimer of the Forden’s Motor Works Band at Sandbach. Two years later, Slaithwaite brass band later went onto win the £2000 Challenge Trophy at the September 86th Championship Brass Band Contest at Belle Vue, Manchester.

A comment from the ‘Liverpool Echo’ on the performance of the Brighouse & Rastrick band at Belle Vue earlier in the year, noted that “Brass bands kept in tune with the elements and blew as hard as they could at Belle Vue. Brass bands are very popular in the North, and they can blow any others off the map. The supremacy of the North in this respect is striking.”

“Or did the North turn from drink to brass bands? So many brass bands have the word Temperance tacked on to them.” Obviously not. It was particularly noted after the performance of the Brighouse & Rastrick Brass band, that their members have no aversion to a pint after a good blow! It’s thirsty work all that blowing and this is what Bentley & Shaw probably counted on when they took out the advert promoting the Brass Band festival. Town Ales were meant to slake your thirst. The current Slaithwaite brass band certainly seem to follow in that tradition of enjoying a pint or two of local ale after a rousing rendition of Christmas carols.

**Owd Tom**

### References:

Huddersfield Daily Examiner  
*Saturday 26<sup>th</sup> September 1936*

Halifax Evening Courier  
*Monday 28<sup>th</sup> September 1936*

Halifax Evening Courier  
*Monday 18<sup>th</sup> May 1936*

# 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 *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](mailto:pubsofficer@huddscamra.org.uk) Many thanks!

## **REAL ALE**

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.

## **Brewery News...**

**Correction! Millstone Brewery – Brewer has not retired;** this was an error in the previous edition.

**Milltown** – Brewer has retired, Empire are brewing Tigers Tail and Platinum Blonde only.

**Lord's Brewing** – Future uncertain TBC.

**Riverhead Brewery, Marsden** – A new brewer is now in place.

**Tipsy Cow, Skelmanthorpe** – Under new management.

## **Scene at the Bar...**

**Magic Rock Tap, Birkby** – Now closed TBC.

**Farmer's Arms, Burnlee** – Bradfield Farmer's Blonde, Lord's Brock, Timothy Taylor Landlord.

**Dale Club, Denby Dale** – Ossett White Rat, Ossett Butterley.

**Huntsman, Harden Moss** – Lees Bitter, MPA, Plum Pudding.

**Butcher's Arms, Hepworth** – Has been sold privately, still expected to remain a pub, details TBC; Bradfield Farmer's Blonde, Timothy Taylor

Boltmaker and Landlord on sale when Aletalk called in.

**Stumble Inn, Hinchcliffe Mill** – Ossett Blonde, Wainwright.

**Pickled Pheasant, Holmbridge** – Has been sold privately, still expected to remain a pub, details TBC.

**Barhemia, Holmfirth** – No longer selling real cask ale.

**Elephant and Castle, Holmfirth** – Bradfield Farmer's Blonde, Belgian Blue, Salopian Firkin Freezing, Timothy Taylor Landlord.

**Harvey's, Holmfirth** – Bradfield Farmer's Blonde, Theakston's Bitter.

**Nook, Holmfirth** – Selling a Rhubarb IPA.

**Nowhere Bar, Holmfirth** – Nowhere Citrus Pale, ESB, Stout.

**O' Brien's, Holmfirth** – Fyne Ales Jarl, Boundary Brewing Pillows Pale Ale.

**Old Bridge, Holmfirth** – Black Sheep Bitter, Black Sheep Blitz, Bradfield Farmer's Blonde, Belgian Blue, Vocation Bread and Butter.

**Postcard, Holmfirth** – Ossett Blonde, Theakston's Bitter.

**Shoulder of Mutton, Holmfirth** – Ossett Blonde, Theakston's Bitter, Timothy Taylor Landlord and Landlord Dark.

**Y Bar, Holmfirth** – Millstone Tiger Rut.

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

**Fifth Fiend, Leymoor** – Three Fiends Mr Badman, You Only Get to Brew it Once, Misfit.

**Sair Inn, Linthwaite** – Has had seven new handpumps installed, beer quality is reportedly very good.

**Shoulder of Mutton, Lockwood** – Abbeydale Deception, Mallinson's Eldorado, Saltaire Blonde, Small World Long Moor Pale.

**Star, Lockwood** – Blue Bee Dark Mild, Munyard My Father, Parkway Golden Macaw, Kerr Maris Opus.

**Victoria, Lockwood** – Closed.

**Longwood Bowling Club** – Front Row Sin Bin, Milltown Platinum Blonde.

**Dusty Miller, Longwood** – Milltown Tigers Tail, Platinum Blonde, Black Jack, Timothy Taylor Golden Best, Landlord, Abbeydale Deception.

**Olive Branch, Marsden** – Timothy Taylor Landlord.

**Railway, Marsden** – Has reopened, selling Timothy Taylor beers plus Theakston Old Peculiar.

**Liberal Club, Marsden** – Selling two Linfit beers.

**Ford Inn, Parkhead** – Closed, an application is in for change of use to housing.

**Boot and Shoe, Scholes** – Bradfield Farmer's Blonde, Timothy Taylor Boltmaker and Landlord.

**George, Upper Denby** – Selling Tetley Bitter, Taylors Landlord, Abbeydale Oatmeal Stout, Small World Long Moor Pale.

**Royal Oak, Upperrhomb** – Mallinson's Bitter, Asacca and Danger Hops, Millstone Stout and Tiger Rut.

**Wooldale Arms, Wooldale** – Bradfield Farmer's Blonde, Belgian Blue, Tetley Bitter, Timothy Taylor Landlord.

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Designed & Produced on behalf of CAMRA by:

Paper Red Media

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# Adventures in a Yorkshire Landscape, Huddersfield

**Chris Greenwood, a CAMRA member from Leicester, paid a visit to Huddersfield recently and managed to visit almost every real ale outlet in the town!**

One Friday, I caught the Flix Bus to Bradford, then caught the X63 bus to Huddersfield. I arrived in the town early, so had a good wander around the centre. There are many fine Victorian buildings and three impressive churches. The parish church is worth visiting for its attractive interior and the square next to the train station is impressive and has a statue of Harold Wilson who was Prime Minister twice.

My first port of call was the modern, down to earth **Cherry Tree** with a plenty of characters and helpful bar staff. There were nine beers, I tried the *Salamander Juicy Lucy*. It had a sugary start, with tropical fruit notes and a harsh bitterness, with a sweet ending. I reminded me of the fruit salad sweets, when I was a kid.

Next up was the other Wetherspoon's pub, the **Lord Wilson**, another modern, busy place. One of the six beers was *Phoenix Arizona*, a pale ale with pear drop notes and a bitter tingle on the tongue.

The third pub, **The Crown**, was another popular, open plan bar, with lots of sport on tv. There were six real ales, served by a cheerful lady behind the bar. I supped the *Rudgate South Pacific Pale*, which was a

pleasant bittersweet beer, with tropical fruit notes and a bitter finish.

The train station has a pub on either side of it, I started in the **Head of Steam**. It has a very impressive classical façade and three attractive, high-ceilinged rooms and plenty of railway related memorabilia. The enthusiastic landlord had thirteen beers on offer and CAMRA discount. The *Small World Summer Bank* was a good balance of Centennial and Mosaic, with a pleasing hoppy mouthfeel and a bitter finish. The *Northern Monk A Little Faith*, was a hazy pale, with an appealing fruity nose, a decent amount of hops and a fruity ending.

The **King's Head** has a columned frontage, with an impressive, ornate ceiling and a colourful, long tiled floor. There were ten wickets and a chatty landlady. I had a pint of the *Small World Twin Falls*, as I'm a fan of the beer, it didn't disappoint. There was a generous amount of Green Bullet, Chinook and Cascade, a very good mouthful of hops, developing grapefruit notes and a citrus finish.

The next establishment was **The Sportsman**, a basic boozier, with curved bar, art deco features, parquet floor and two small,



## Adventures in a Yorkshire Landscape, Huddersfield

intimate side rooms. There were eight beers on offer here. The *Vocation Pride and Joy* had a decent amount of US hops and a fruity ending. The *Turning Point Another Hero* had a mix of Aussie hops, Vic Secret, Ella and Galaxy, with citrus notes and bitter finish.

An easy ten minutes' walk gets you to the impressive St. John's church, opposite the **Magic Rock Brewery Tap**. The tap is an old industrial unit, with murals of the whacky creatures found on their cans and other products and a lot of wooden barrels around the brewing vessels. There were four Magic Rock beers on handpump. The *Ringmaster* was a quaffable bitter, with a good balance of malt and hops and bittersweet ending. The *Saucery* was a tasty hazy pale, with grapefruit and marmalade notes and a citrus finish.

Back in the town centre, I found the **Commercial Hotel**, an old, unspoilt, three roomed Sam Smith's pub, with a very chatty landlord, who engaged in a lot of banter with the regulars. The *Old Brewery Bitter* was in good condition, with a sweet, malty start, developing bitterness and a bittersweet ending.

Next up was the **County Beerhouse**. An impressive, stone façade leads into a rectangular room, with an ornate bar, some stained glass, colourful lamps and a friendly lady serving six ales. I drank the *Tiny Rebel Loaf*, a wheat beer, with slight bitterness and hints of coriander and a yeasty ending.

Onto the **Grove**, another pretty stone building, with an elegant entrance, lots of eclectic art and furniture and stone flagged floors. There was a good choice on the ten wickets. I had the *Kernel Table Beer*, with a decent amount of Citra, Cascade

and Chinook, with some malty, lemon and pine notes. The *Mallinson's Taking Photos of Rainbows* had a malty start, with a developing bitterness and an astringent ending.

Down Chapel Hill is the **Rat and Ratchet**, the Rat Brewery tap. It's a popular open plan, rambling place, buzzing with chatter and eight Rat beers on handpump. The *King Rat* was a flavoursome IPA, with a generous amount of Nelson Sauvin, citrus notes and a long hoppy ending. The *For Those About to Rat* (a homage to AC/DC) was a dry hopped, astringent beer, with some acidity and a bitter finish.

My penultimate pub was my favourite. The **Star Inn** is a popular, down to earth boozery, with a pretty fireplace and some nice pictures by Fran Wilson. There were ten beers on, from a wide range of different breweries and very reasonable prices. The very knowledgeable bar manager Tim told me the place has had over 11,000 beers so far. I got talking to two very friendly locals called Bob and Steve who were very welcoming. The *Don Valley Session Pale* had a good amount of Citra, with grapefruit notes and a long hoppy, puckering finish. The *Oakham Superdelic* was quite fruity with a dry, hoppy ending. The *Buxton Overexposed* had plenty of US hops in the mouth, grapefruit notes and an astringent, citrus ending. Tim put a new beer on, so I stayed for one more half. The *Wharfedale Zeitgeist* contained a generous amount of Lemon Drop and some added lemon peel, giving the beer citrus notes, acidity and a lemony finish.

A brisk twenty minute walk got me back to the town centre and **Williams Beer and Gin House**, a trendy bar, with five ales on handpump, served by a friendly and helpful



## Adventures in a Yorkshire Landscape, Huddersfield

young woman. The *Goose Eye Hop Notch* was a tasty beer with a good hop content, with some malt and a pleasant bitter finish. The *Craven SPA* was a refreshing pale ale with a hoppy mouthfeel and a long bitter ending.

The bus back to Bradford stopped opposite **Jacob's Well**, a pub I didn't have time to go to last time I was in the city. It's a down to earth boozier, with loyal regulars, old prints of the city on the walls, a pretty tiled side room and a chatty landlord. The *Half Moon Chinook IPA* was astringent with a decent amount of hops and a long lasting, dry, bitter finish. The *Sunbeam Black Forest Gateaux* had a sweet start, with dark chocolate notes, hints of cherries and a very dry bitter finish.

Many thanks to my friend Richard for printing a map of Huddersfield to help me plan the trip and find the pubs. Cheers.

### Did you know?

Research commissioned by CAMRA found that people who have a 'local' are happier and have higher levels of life satisfaction than those who don't.



Source: Dunbar, R., "Friends on Tap" (2016)



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HUDDERSFIELD  
CAMRA  
PUB OF THE YEAR  
2024!

# Rat and Ratchet Award

The Rat and Ratchet in Huddersfield is celebrating 35 consecutive years in the Good Beer Guide. Appropriately, the certificate was presented at the voting meeting for the 2026 Good Beer Guide in February.

A multi award winning pub, now owned by Ossett Brewery, with the onsite Rat microbrewery. Nine handpumps offer beers from Rat and Ossett breweries and there are a good range of ciders and perries too.



## BRANCH DIARY

### FORTHCOMING BRANCH MEETINGS

*All Mondays at 8pm unless stated otherwise:*

**14th April** – Sair Inn, Linthwaite

**19th May** – Four Son's Fixby TBC

**16th June** – Monkey Club, Armitage Bridge

### FORTHCOMING SOCIALS

Details tbc, please check online at [huddscamra.org.uk](http://huddscamra.org.uk)

**12th May** – Branch visit to Mallinson's Brewery



*Shoulder of Mutton, Lockwood*

**Thank you** to Sportsman-Huddersfield, Rat and Ratchet-Huddersfield, Shoulder of Mutton-Lockwood and Head of Steam-Huddersfield for hosting our recent Branch and Committee meetings.

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# A Marsden Meander



Following on from our Lindley Saunter we decided to tackle Marsden. Train or the 383 bus will take you to The **Railway** on Station Road. Wednesday opening was advertised as noon to 11pm but, in a similar start to the Lindley adventure, the pub was closed! Not doing Facebook I had failed to see the notice there that the pub would only be open at the weekend that week.



*The Riverhead*

Not to be deterred we strolled down the road to the **Riverhead Brewery Tap** on Peel Street. Well known for not only The *Riverhead* beers but those from *Ossett Brewery*. The pub was welcoming and had a good atmosphere. We had a selection of 9 handpulls, 4 from *Ossett* and 4 from *Riverhead* with the addition of a *Riverhead Deer Hill Porter*. Our first beer was *Riverhead Buttery Bitter* a 3.8 Session beer which was

in great condition. Equally as good was our second choice the premium *Riverhead* bitter, *March Haigh* at 4.6. To round off our visit we tried the 4.0 *Deer Hill Porter*, a good dark ale with a bitter finish and a slightly smoky flavour.



*The Shakespeare*

Moving on we took a short stroll up the road to The **Shakespeare**. This had a different atmosphere with music playing and sport being shown on large screens. It had 5 handpulls but the only offering was *Bradfield Farmers Blonde* nevertheless it was in good condition and quite a contrast from our last drink of Porter.

Onward and upward next to The **New Inn** at the top of Peel Street on Manchester Road. They too had 5 handpulls with *Marston's Wainwright*, *Black Sheep Bitter* and *Bradfield*

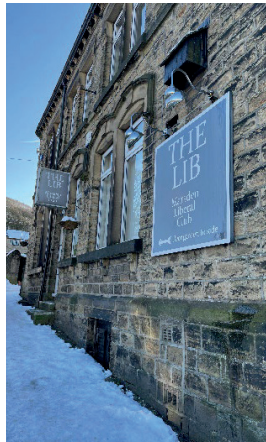


*Blonde*. We chose the Black Sheep Bitter at 3.8, another session beer. It was in good form and an enjoyable change from the Blonde beer. The pub was fairly quiet, there was comfy seating available near to a real fire and looked really welcoming.



*The New Inn*

Next on the trail was to cross Manchester Road and into the other half of Peel Street to visit **Marsden Liberal Club**. The Club is open to non-members, but it was extremely quiet, in fact just us two. The cask beer available was *Linfitt brewery Gold Medal*. It may have been because the club was so quiet and I suppose not many pints pulled that night that the beer was a little cloudy and disappointing,



*Marsden Liberal Club*

The club was nicely furnished and a smile from the bar person brightened things up.

With the club theme in our minds, we walked along Manchester Road a little way to **Marsden Social Club**, The club has changed its name from Marsden Socialist Institute and has also changed its licence to allow non-members to come and enjoy a drink there. The ladies darts team were playing, and other members were enjoying their evening. It is a well-appointed club with a smart interior. On the bar were two handpulls one was *Marston's Wainwright Gold* and the other should have been *Timothy Taylors Landlord* but sadly we were between the changing of barrels and, with the Landlord still settling in the cellar, we were on Wainwright. It was in really good condition. There was good conversation with the members there who were keen to tell us the recent name and licence change and some of the events that were held at the club. The conversation was so good we had another beer before heading home.



*The Social Club*

Another pleasant tour and well worth a visit.

**Graham and Ron**



# WHY NOT JOIN CAMRA....?

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/>.

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- **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'.



**ASK, "IS IT CASK?"**

The launch of 'Fresh Ale' by Carlsberg Marston's Brewing Company (CMBC) is a handpump hijack, which misleads consumers into thinking they will be served a cask-conditioned beer - which is far from the case.

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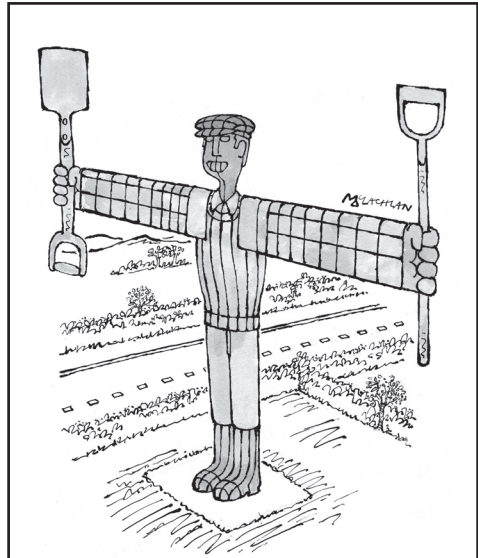
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**BEER**



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

Available in print and online



## Fuggles farmer foils attack of the killer wilt

In our eyes, farmer Tom Spilsbury is a hero worthy of immortalising as a statue. Over the past few decades, the killer wilt fungus has decimated acres of English Fuggles hops, an ingredient crucial to the *Taylor's taste*. Thankfully, Tom agreed to plant two new yards of Fuggles just for us, in soil elevated above local rivers. This protects our hops from any wilt attacks spreading from land upstream. So we can keep brewing with the Fuggles that give Taylor's its inimitable flavour. Here's to Tom Spilsbury, hops hero, beer legend.

All for that taste of Taylor's



# It's easy to see why our beer is head and shoulders above the rest!

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