

# ALE TALK



RIVERHEAD WHIMBERRY  
CHAMPION STOUT



SUMMER 2025

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# CHAIRMAN'S NOTES

Below is an edited version of a piece that appeared in 'Beer Today' on 3 April 2025.

In a follow-up to their award-winning 2021 series, **Keep Cask Alive**, Craft Beer Channel founders Jonny Garrett and Brad Evans teamed up with nine industry partners to make a **Youtube documentary series** championing traditional British brewing and farming. As its seven-part documentary series "**Keep Cask Alive**" came to a close, the Craft Beer Channel has launched a government petition to help protect and champion the UK's pubs, breweries and farms. Over seven 30-minute episodes, **Keep Cask Alive Two**, saw the pair visit countless breweries, pubs, festivals, factories and farms to tell glorious stories of cask beer's history and future, while documenting Jonny and Brad's attempts to help stop its decline. Key to their goal is the recognition of cask ale as UNESCO Intangible Heritage. In early April the final episode, detailing the campaign's progress so far, went live alongside a petition to the UK government. You can find the petition on the Petitions: UK Government and Parliament website and you are encouraged to add your signature.

Given that cask ale is a production process and serving format, rather than a specific style or product, it is ineligible for Protected Geographical Indication (PGI) status. However, in June 2024 the UK government ratified the 2003 UNESCO Convention for the Safeguarding of Intangible Cultural Heritage, which aims to protect traditional craftsmanship, oral traditions, social practices, events, and knowledge. Examples of this recognised in other countries include Belgian beer culture, Arabic coffee, sake production and the French baguette. The first step will be recognition of cask ale as "Living Heritage" by the UK government, which is the subject of the petition. From there, an application to UNESCO must include academic research, industry and government support, and swathes of evidence. The Craft Beer Channel will use the films in the final submission to UNESCO and to encourage the government to back the campaign. It is

generously sponsored by CAMRA, Timothy Taylor's, Five Points Brewery, Kirkstall Brewery, Shepherd Neame, Fuller's Griffin Brewery, Crisp Malt, Charles Faram & Co and Lallemand UK.

On the video series, Craft Beer Channel co-founder Jonny Garrett says: "The second series of **Keep Cask Alive** is the most ambitious thing we've ever done. It's been incredible to visit so many parts of the UK, learning the remarkable stories of Britain's brewing heritage and how some wonderful people are fighting to keep it not just alive but thriving. On the Intangible Heritage campaign, Garrett adds: "Brad and I believe cask is the lifeblood of British pubs. While there are many reasons for its struggles, it's clear that support from the top is desperately needed. We hope that recognition of its impact on British culture and the economy will give the industry more tools and justifications to protect our pubs, breweries and farms, and to push back against duty, VAT and business rate rises that are crippling UK hospitality." Craft Beer Channel co-founder Brad Evans says: "Cask is such a brilliant and unique thing to the UK, so wouldn't it be wonderful for it to be the first example of Intangible Heritage to be recognised in the UK? A pint in the pub is a thing that unites us, and brings us together despite our differences."

What else can I say but 'Hear, Hear:'

**Paul Laxton**

*Chairman, Huddersfield and District Branch*

## ALE TALK

Previous edition's  
available online



# BRANCH AWARDS

## RURAL PUB OF THE YEAR 2025: TRAVELLER'S REST, MELTHAM

The **Traveller's Rest** at Meltham has retained the Huddersfield CAMRA Rural Pub of the Year Award for 2025. Eight handpumps feature two Milltown Beers - Tiger's Tail and Platinum Blonde now brewed by Empire, plus Timothy Taylor's Landlord and changing guest beers, usually including a stout. Located on the edge of the South Pennine Moors, the pub offers stunning views which can be enjoyed from the spacious beer garden. The Traveller's is well worth the effort to visit and can be reached by the 335 and HX3 buses which pass the pub or the 324 which stops approximately 15m walk away.



## THE SPORTSMAN, HUDDERSFIELD: 15 YEARS IN THE GOOD BEER GUIDE



The **Sportsman** in Huddersfield is celebrating 15 consecutive years in the Good Beer Guide. A winner of many awards, including the CAMRA English Heritage Conservation Pub Design award. The pub features in CAMRA's National Inventory of historic pub interiors. The main room has a superb curved bar with eight ales arranged in strength order, always including a dark beer and there is an excellent real cider offering.



**PHOENIX  
BREWERY**  
EST. 1982

## BREWERY TRIP



Huddersfield CAMRA recently visited Phoenix Brewery in Heywood. A great afternoon was had by all. Lucy talked about the history of brewery and Brewer Graeme Rothery told us all about the brewing process, the beers he brews and the brewery's plans for the future which include opening a tap room. Phoenix Brewery is very close to the terminus of the East Lancashire Railway and the Brewery Tap will make Heywood a must visit stop on the railway alongside Bury and Rawtenstall.

Huddersfield CAMRA would like to thank Lucy and Graeme for a superb visit and also Andrew Goodliffe, Phoenix's other brewer and Huddersfield CAMRA member, for inviting us to visit the brewery in the first place.



# Cider Pub of the Year

## The Sportsman, Huddersfield

The Sportsman has been voted Huddersfield CAMRA's Cider Pub of the Year for 2025. Landlord John Fletcher has championed the real full-juice ciders since the early days, and this was recognised by local cider drinkers with a CAMRA Cider Pub of the Year award in 2016. The pub was highly commended for its commitment to draught, still and bottled ciders and perries and went onto win the coveted award again in 2022, 2023 and 2024. It has also represented Huddersfield in the CAMRA Regional Cider Pub of the Year competition.



The Sportsman is best known for its real ales but equally so for its range of ciders and perries. Since Beerhouses acquired the pub in 2009, John has continued to bang the drum for cider. The pub features an extensive range of ciders and perries

from both large and small cider producers, allowing the cider drinker to explore a range of different styles not normally seen in other local pubs. It is claimed to have some of the best ciders and perries on offer in Town.

Cider is a fundamental part of our traditional drinking heritage but in recent years new producers such as local producer Udders Orchard and the former Pure North cidery have brought a new way of thinking about cider. What is happening in the world of cider is akin to what the craft beer revolution experienced 10 years ago. This has kindled a new interest in cider and seen a growth in demand from the public for real juice ciders and perries.

Last year The Sportsman ran a very successful Summer of Cider promotion encouraging customers to try different ciders. This featured some of the UK's best real ciders with some really weird and wonderful ciders and perries to taste. Not forgetting local producers, John has also hosted cider tasting evenings with local cider maker Dave Kendall-Smith from Udders Orchard.

Interestingly, The Sportsman has a cider menu featuring up to 15 bottled ciders and perries ranging in style, strength and flavour. There are usually two still ciders available on the blackboard which can be ordered from the cellar and a sparkling draught cider on the bar. The cider menu always features cider from Lindley based Udders Orchard. Additionally, there have been ciders from Thirsty Cross, Gwynt y Ddraig, Celtic Marches, Dee Ciders, Hecks, Hogan, Little Pomona, to name but a few.

# 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](https://www.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](https://www.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](https://www.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](https://www.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>

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

### 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](https://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, 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.

# DRY JANUARY 2025



I was in one of my local pubs in Huddersfield, the County, just before Christmas 2024 and I was told one of the bar persons had mentioned that he was doing Dry January. As I had had a few beers I said that I would do it too, but I would do it for charity. As the County's charity is the Halifax, Huddersfield and Bradford branch of the RSPCA, this seemed a great idea.

The hubby and I had gone into one of the pubs near our abode on the Saturday before New Year's Eve and that was the last beer we had until 1<sup>st</sup> February. We were going to the County on New Year's Eve but as it was raining, we gave it a miss.

I raised £112.00 so thanks to all that sponsored me, and I am glad it was going to a good cause. I presented the RSPCA with the money I raised at the County Beerhouse on 24<sup>th</sup> February.

Carol Fox

# 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...**

**Riverhead, Marsden** – a Riverhead collaboration beer with the Fox and Pine pub in Oldham, Whimberry Champion Stout (in a wooden cask) won beer of the festival at Oldham beer festival.

**Three Fiends, Meltham** – Tickety Boo Mild on sale at Bradford BF.

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

**White Cross, Bradley** – just one handpump now in use, Theakston Lightfoot was available when Aletalk called in.

**Commercial, Golcar** – Tetley Original.

**Golcar Liberal Club** – Bingley Norr Drift, Bosun's King Neptune, Goose Eye Bitter.

**Junction, Golcar** – Pennine Millie George.

**Rising Sun, Golcar** – Adnams Ghost Ship, Bradfield Farmer's Blonde, Timothy Taylor Landlord.

**Walkers Arms, Golcar** – Ossett White Rat.

**Jacob's Well, Honley** – Thwaites Original, Amber, Irish Stout, Wainwright and Bradfield Farmers Blonde.

**Crown, Huddersfield** – has reopened.

**Parish, Huddersfield** – Is closed.

**Fifth Fiend, Leymoor** – Bad Uncle Barry, Misfit, Punch Drunk.

**Riverhead, Marsden** – had Baltic Porter and Brown Ale.

**Marsden Conservative Club** – Marston Pedigree.

**Marsh Liberal Club** – had Stancil Mild – quality exceptional.

**Fourth Fiend, Meltham** – Bad Uncle Barry, Once, Misfit.

**Meltham Liberal Club** – Craven SPA.

**Swan, Meltham** – Bradfield Farmer's Blonde, Linfit Gold Medal.

**Traveller's Rest, Meltham** – had Durham Dark Angel.

**Victoria Park, Meltham** – Handsome Brewery Stranger, Sharpe's Twin Coast.

**Wagon and Horses, Meltham** – Hobgoblin Gold, Timothy Taylor Landlord, Moorhouses White Witch.

**Will's O' Nat's, Meltham** – Bradfield Farmers Blonde, Black Sheep Bitter, Timothy Taylor Landlord.



During the course of our discussion between we three touring drinkers relating to suitable destinations for the next outing, the quaint hillside village of Golcar was suggested. Knowing that real ale is available in many of the pubs and with some of the publicly-accessible clubs also hosting a cask beer, there was little to moot so, after ascertaining the various opening times of the Golcar hostelries and oases, the unanimous decision was to descend upon this unsuspecting village one Wednesday afternoon.

Arranging to meet at **Junction One (The Junction Inn)** at its published opening time of 3pm. It came as a disappointment to find the doors locked. This didn't matter to Ron, because he thought the gathering was arranged for 3:30pm. The opening times may have been misread, but the outcome was the same: Graham and Richard had to carry on to the next pub on the list. In fairness, the next target would have been the Conservative Club had it not been for the fact Wednesday is its day off.



The fortuitous arrival of a bus travelling in the right direction, an adjacent bus stop and smart actions on the part of Graham and Richard allowed for speedy arrival at the bus stop a short walk from below **The Commercial** in Swallow Lane.

Ron arrived at the Commercial halfway down their pints giving the other two an opportunity for a longer stay. It is a traditional pub with an interior unchanged for decades. Here there are two hand pulls on the bar, one with *Tetley's Original Cask* at, the other one dry. The friendly landlord informed us that he normally only runs one cask ale at a time but occasionally does have two. The beer was nice and clear with a familiar, traditional bitter flavour, as implied by its title of 'Original Cask' and, at 3.7%, is a good session beer. Being nicely drinkable a second filling was in order.

The Commercial advertises sports on television with cricket being shown while we were there. It is obviously a popular destination with the after-work crew, being busy at teatime, creating a vibrant yet friendly atmosphere. Dog and child friendly teatime trade is also good.

The next port of call is a short walk just around the corner to The **Rising Sun** on Leymoor Road. There is an ample car park also containing a convenient bus stop and shelter. Proudly displaying a current Cask Marque at the entrance, this looked very promising indeed.

Again, another popular teatime local, we happily joined the friendly clientele, one of

# THE GOLCAR GALLOP



whom gave up his table for the three of us to be seated. The interior retains a hint of the past yet exhibits as a modern venue being light, airy with minimalistic décor.

Offered up for our delight are a quartet of delicious cask beers: *Adnams Ghost Ship*, *Ossett White Rat*, *Timothy Taylor's Landlord* with *Bradfield Farmer's Blonde* finishing the line-up. We choose *Ghost Ship* as a first with another one to follow, all pulled perfectly by Kirsty. Crystal clear with the typically citrusy American hop flavours it goes down well, just in time for us to catch the bus to Parkwood Road and the Walker's Arms.



The **Walker's Arms** bar is a sparsely decorated room with stone flagged floor reminiscent of somewhere in the Lake District. We were made welcome by the pleasant lady behind the bar, although the choice of just one cask beer was not entirely what we expected. The *Ossett*

*White Rat* did not disappoint. Clear as a bell it had typical citrus notes and is a nice pale ale. Time to move on and walk the two minute walk back to the bus stop to be dealt a blow as the bus arrived early causing us to miss it by less than a minute. Now, the choice is, go back into the pub and risk missing another bus or what? Someone said, 'Uber it!' (At least, it sounded like that) so that's what we did. Our Uber driver was round within three minutes to take us to the **Fifth Fiend** a little further down Leymoor Road.



The **Fifth Fiend**, professionally modelled in the image by Richard and Graham, was formerly Percy Vear's Old Cask Inn and originally The Albert. It is an old traditional pub that has had an amount of modernisation. It appears that the pub has been opened up into the original landlord's accommodation which now boasts a small room at the rear of the bar area and a food servery off the bar room. A rotational mix of street food vendors offer their wares from the counter here. Tonight's offering is pizza, which seems to attract a good following.

Along with food is, of course, our *raison d'être*: the beer. We are tempted by creations from the Three Fiends Brewery being offered *Bad Uncle Barry Pale Ale 4.5%*, *Misfit Blonde 4.5%* and *Punch Drunk DDH HEIPA at 5.5%*. Served by extremely friendly bar staff, the beers are beautifully kept and easy on the palate. Definitely worth returning for more!

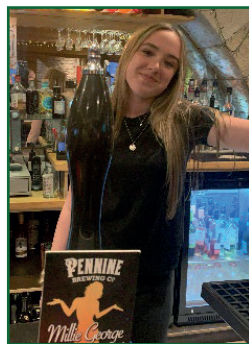


As we enter early evening, the regular trade starts to build and a cosy atmosphere develops, but we must move along as we have two more establishments to investigate.



Ubering back to **Junction One**, we are delighted to see it open. The opening times are correct it was one of those unavoidable occurrences that meant we couldn't get in earlier. Entering this old pub we get a surprise by its very modern appearance and labyrinthine layout. I believe that long ago this was a much smaller place until adjacent property was included in the main bar.

The barmaid, Isabel, is very welcoming, extremely helpful and informative. There was just the single cask ale for us here: *Pennine Millie George*. Kindly giving permission to publish her image, Isabel pulled us three perfect pints of this very nice blonde beer from Pennine Brewing Co.



Darkness is now approaching, and our final destination is Golcar Central Liberal Club on a side street off Church Street and a short walk away. It has quite an imposing

portico which wasn't displayed at its best in the twilight therefore a visit in full daylight is recommended. The barman informs us that the licence allows members of the general public to use the premises and in we go!



Two more breweries and cask ales to add to the list here are *Norr Drift* at 3.9% by Bingley Brewery and *King Neptune* at 4.3% by Bosun's Brew Co. Wetherby. Both beers in lovely condition and well looked after by jocular Jack the barman.

This completes our pleasant tour of the Golcar Pubs and Clubs. Well worth the journey and a viable option for a return visit. We met many amiable people on our journey and all the bar staff were really friendly. The wide variety of well-kept cask ales on sale makes Golcar quite a surprising and satisfying destination. Where to next?

**Graham and Ron with Richard**  
April 2025

Did you know?

Pubs inject an average of £80,000 a year into their local economies

Source: IPPR, "Pubs and places: The social value of community pubs" (2012)

# BRANCH DIARY

## **FORTHCOMING BRANCH MEETINGS**

*All Mondays at 8pm unless stated otherwise:*

**16<sup>th</sup> June** – Monkey Club, Armitage Bridge

**21<sup>st</sup> July** – Riverhead Brewery Tap, Marsden

**18<sup>th</sup> August** – Tap House, Holmfirth

## **FORTHCOMING SOCIALS**

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

**Thank you** to Fifth Fiend, Leymoor; Sair Inn, Linthwaite and Four Sons, Fixby for hosting our recent Branch meetings.



*Sair Inn*

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### Designed & Produced on behalf of CAMRA by:

Paper Red Media

Website: [www.paperredmedia.weebly.com](http://www.paperredmedia.weebly.com)

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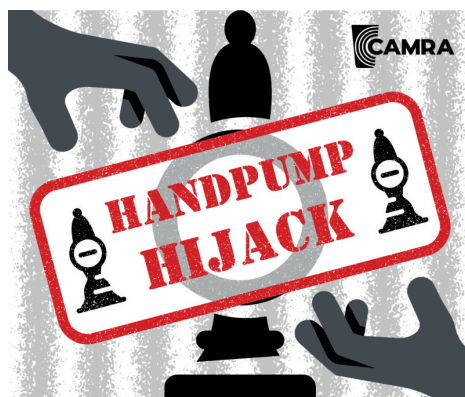
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### Printed By:

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



## 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.

# The Great British Beer Festival 1873

Most people would probably think that beer festivals are a recent invention and owe their origins to CAMRA, The Campaign for Real Ale. This is because the first national Real Ale beer festival held at Covent Garden, London in 1975 has gone down in beer drinking history as the catalyst for all other beer festivals. However, they would be wrong.

The first recorded Great British Beer Festival was held in London 152 years ago at the Royal Gardens, North Woolwich. Advertised as the “Great Show of English and Continental Beer” it opened its doors to the general public for 5 days from Monday 19<sup>th</sup> May to Saturday 24<sup>th</sup> May 1873.

The Exhibition of Ales, Stout, Porter, etc had been arranged for the purpose of “comparing and testing the relative values of production of the Brewers of Great Britain and the continent.” It was in effect a beer festival showcasing beers from 33 invited brewers from around the British Isles representing Northern and Southern breweries, Scotland, Ireland and the Channel Islands. Surprisingly, it had not been organised by the brewers themselves but by William Holland, dubbed “the peoples caterer.”

William Holland was a colourful character and showman who was the sole lessee and proprietor of pleasure gardens known variously as North Woolwich Gardens or the Royal Gardens. For Victorians it was an escape from the smoky confines of the capital with its sylvan glades and attractions and could be easily reached by train from Fenchurch and Bishopgate stations or by steamboat from Westminster. Holland was

well-known for providing a regular array of entertainments for the general public and holiday visitors. Staged events featured baby shows, an annual barmaid contest, hop and barley show, beer show, ballet, burlesque, firework displays and even a beard and moustache show.

The Exhibition was staged in a large pavilion specially erected for the occasion. Inside, areas was partitioned off into compartments representing each county in the UK; Kent and Lancashire being particularly well represented. Breweries were invited to take part in the exhibition and to supply beer for judging and for sale to the public. It was not said how many beers each brewer could exhibit or whether they had individual brewery bars like modern beer festivals.

Interestingly, the 1871 census conducted two years earlier listed 25,000 brewers and 85,000 persons engaged in retailing the products of the breweries. So who were the eminent brewers of the day who supplied beer to the exhibition? The following list gives you flavour of these bygone breweries. Adcock & Fast, Melton Mowbray, Rutland; R. J. Arkell, Donnington Brewery, Stow-on-the-Wold, Gloucester; Byles & Co., Grey's Brewery, Henley -on-Thames, Oxfordshire; Bowley & Son, Cotswold Brewery, Cirencester, Gloucester; Boddington & Co., Strangeway's Brewery, Manchester, Lancashire; Beer & Co., Original Brewery, Canterbury, Kent; J. W. Crosby, Crown Brewery, West Derby, Liverpool, Lancashire; R.J Cooper, The Brewery, Dudley, Worcester; Charrington, Nicholls & Co., Brewers, Colchester, Essex; Cooper Bros, Eastbourne, Sussex; W. J. Green, Phoenix Brewery,

## The Great British Beer Festival 1873

Linton, Bedfordshire; E. A. Green, Weston Brewery, Bath, Somerset; Gillow, Wareham, East Kent Brewery, Sandwich, Kent; Alex Hurst, Eastbourne, Sussex; Horton & Co., Dalston Brewery, Haggerstone, Middlesex; Henry & Co., Newry, Ireland; Hornby & Co., Fraser Street, Liverpool, Lancashire; Hill & Son, Deal, Kent; Jude & Co., Kent Brewery, Waterbury, Kent; J. Lush, St George's Brewery, Portsea, Hants; Monro & Co., Warrington, Lancashire; Nunnelay & Eady, The Brewery, Market Harboro', Leicestershire; WM Potts, Anchor Brewery, Cambridgeshire; Phillipps Bros., Burton-on-Trent; J Richings, London brewery, Guernsey; Stead John, Pale Ale Brewery, Baldock, Hertfordshire; G.S. & H. Sainsbury, Devizes, Wiltshire; M.A. & T Sedgwick, Watford Brewery, Watford, Hertfordshire; Sidgwick & Mottram, Sun Brewery, Salford, Manchester, Lancashire; Stacey, Isherwood & Foster, Maidstone, Kent; John Wright & Co., Perth Brewery, Perth, Scotland; Whisendine Brewery Co., Whisendine, Leicestershire; Youngman & Preston, High Street, Lowestoft, Suffolk.

Sadly, only Arkells, one of the original breweries mentioned still survives today. Richard Arkell started brewing at the Donnington brewery in 1865 and his legacy has continued through the centuries, with the current brewery still producing excellent traditional real ale. The remainder were gradually bought out and closed in the latter part of the 1890's, followed by amalgamation in the 1920's and 30's, and the post war years. A sorry tale which has continued to this day.

The exhibition remained open every day from 12 noon to 10 pm at night with a good showing from the general public and the inquisitive. Entrance to the exhibition was sixpence extra to the usual admission charge to the Gardens. For an extra shilling,

visitors could purchase a tasting list which entitled them to taste any of the beers offered for competition. And in keeping with the original aim of the exhibition, the public were invited to vote for the beer which they considered best, according to price and quality. Not unlike the "Beer of the Festival" vote at most CAMRA beer festivals today.

A report in the *Brewers' Guardian* of 1873 described the event as "weak". It was, in its opinion, not a true representation of the nation's brewers and was dismissed as a flop. Two years later in 1875, another exhibition of British and Continental beers was held in the cellars of the Albert Hall but once more this was seen as a flop and failure. The organisers of this later event had decided in addition to showing a selection of beers to include trades allied to the brewing industry. They also wanted brewers to compete their beers against each and to award prizes. However, this did not happen and no awards were made.

It was years later in 1879 that the 1st *Brewers' National* exhibition took place in the Royal Agricultural Hall in Islington. Again, the *Brewers' Guardian* was scathing about beer awards. It reported, "Brewers are ultra-conservative .... and they object to compare their wares against each other; besides beer is not an article which admits of competitive exhibition, its value depending so much on individual tastes; furthermore our large brewers object to bringing their beers into competition with small breweries; which however, excellent as samples cannot possibly be produced on a manufacturing scale for the prices at which they have been quoted."

True, beer is very much an individual taste and yes, small breweries make some excellent beers which could not be financially or easily scaled up. As a result of pressure from

# The Great British Beer Festival 1873

the brewers, Robert Dale, the promoter, was forced to announce at the onset that it would not be making any awards. It wasn't until 1888 at the 10th Annual Brewers, Maltsters, Distillers, Mineral Water Manufacturers, Licensed Victuallers, Caterers and Allied Trades National Exhibition and Market that beer awards were finally made.

**Owd Bob**

## References:

- *The Daily News, London. 19<sup>th</sup> May 1873*
- *Weekly Dispatch (London) – Sunday 3<sup>rd</sup> August 1873*
- *Brewers Guardian, 1873, 1875, 1879.*
- *Brewing Champions: A History of the International Brewing Awards. Adrian Tierney-Jones. The International Brewing Awards/Brewing, Food & beverage Industry Suppliers' Association, Wolverhampton. 2015*



**Do you have a glut of unwanted apples?  
If so, Udders Orchard want to hear from you...**

## August 2025 Apple Harvest

We'll be looking to start harvest off in late August with Discovery apples, then onwards to Katy, Cox, Bramley, Spartan etc..

We'd be delighted to hear in advance if you will have apples available.

As usual we'll be inviting you to drop off your unwanted apples and pears in return for cider. It's really important that we get plenty of local fruit from within 15 miles of

Huddersfield to really get that Northern terroir into our cider and perry.

To go into our cider, fruit must be:-

- ripe
- cleanish
- sound with unbroken skin

No need to worry about the odd bruise or skin blemish as that'll be fine for cider.

The main issue is that the apple needs to be ripe. Cut open a few samples, check the colour of the pip. If it's brown or black then it's ready for picking. If it's white then leave the apples a few weeks and check again.

Apples and pears will be exchanged for cider at the following rates

- 500ml per 10kg of fruit delivered (offered immediately)
- 500ml per 20kg picked (cider delivered later).

Dave Kendall-Smith, Mob: 07817 367752  
[info@uddersorchardcider.co.uk](mailto:info@uddersorchardcider.co.uk)

Udders Orchard Cider, 70a Acre St, Lindley,  
Huddersfield, HD3 3HE

# WHY NOT JOIN CAMRA....?

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

CAMRA is an independent, voluntary organisation with over 154,000 members nationally and has been described as the most successful consumer group in Europe, 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 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 this 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 all new colour Ale Talk magazine quarterly, we hope this will also encourage people to sign up and then get all the benefits of membership.

We aim to: Protect and improve consumer rights, promote quality, choice and value for money, support the public house as a focus of community life, campaign for greater appreciation of traditional beers, ciders and perries as part of our national heritage and culture and seek improvements in all licensed premises and throughout the brewing industry

CAMRA Membership from 1 July 2023 costs £30.50 pa for single memberships, £38.50 joint at the same address or if under 26 is just £22. All these are for memberships paid by Direct Debit.

To sign up for membership please visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus) or call 01727 798440 weekdays from 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 and a Podcast.
- 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. In Huddersfield, the Crown, Head of Steam and Rat & Ratchet do offer this on production of your membership card. WhatPub site also details some 12 other pubs and clubs around Huddersfield offering card discounts.
- 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 annual 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. Why not join us.

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.

Shortly after signing up and getting the info from CAMRA Head Office you should receive an email from [membership@huddscamra.org.uk](mailto:membership@huddscamra.org.uk) as long as you agree to receive emails which we hope you will do so we can then also send out to you regular information about our activities.

See elsewhere in this magazine for our most recent activities and local pub awards.

Pubs, Pints, People.

# Give a gift membership to the beer lover in your life!

Beers are best shared with others. So, treat someone you like to a CAMRA gift membership and bring them along to the pubs and festivals that matter.

Set the membership to start on someone's special day!

They'll receive all the great discounts, benefits and vouchers you do, through the post.

Gift a membership today!  
[camra.org.uk/gift-membership](https://camra.org.uk/gift-membership)



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Another one that didn't  
make the grade



## A.I. is too important to be left in the hands of machines

The A.I. we're referring to isn't Artificial Intelligence, it's Ale Intelligence, of course. We're not technophobes, we just don't trust anything incapable of smelling, feeling or tasting to create something as delicately balanced as Landlord. That's why we have five hands-on, Heriot-Watt trained brewers involved in every step of the process, from barley delivery to filling the casks. This way, we can make sure that every sip of Taylor's is as delicious as humanly possible. Machines may one day take over the world, just be thankful you won't be around to drink their terrible beer.

All for that taste of Taylor's



**GREENHEAD MASONIC  
HALL  
PRESENTS**

# **GREENHEAD BEER FESTIVAL**

**AUGUST 15th-16th-17th**



**26 GREENHEAD ROAD  
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HD1 4EN  
12pm till 10.30pm**

**LIVE MUSIC - CRAFT & REAL ALE  
CIDER & GIN BAR**

**TICKET: £5 PER PERSON inc FESTIVAL GLASS**

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