

ALE TALK



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CHAIRMAN'S NOTES

On a recent holiday in the Lake District, I saw at first hand the impact of the taxes on employment raised by the Chancellor on the hospitality sector. I was a member of a coach party staying at a rural hotel with a pub attached close to the Southern tip of Lake Windemere. It was apparent early on that the staff were spread very thinly. Reception was unstaffed when the coach party meals were being served, as she doubled up as a waitress. We had a set dining time and a restricted menu choice. For a main course there was one meat dish, one fish dish, and vegetarian/vegan option. The full menu was available only to non-resident diners. Bar meals were also served in the pub.

The upside of the pub was that it served cask ale sourced from local breweries. The downside was the bar was unstaffed for frequent short periods while staff assisted in clearing tables or serving non-resident restaurant customers. Quite simply, jobs had been cut and staff made to work harder as a consequence of the increases in employer's national insurance contributions. This was in addition to the slashing of relief on business rates, costing the sector £500 million per year following the major spike in energy costs with the outbreak of war in Ukraine.

All pubs are adversely affected by the tax raises, but a new existential threat is facing rural pubs. Business rates are a levy based on the notional rental value of a commercial property, meaning high street business and pubs pay a premium compared to online giants such as Amazon. Oddly enough, some 38% of pubs in England and Wales, around 15,000 venues, many of them in rural areas, pay no business rates as the value of the properties is too low. However, a review is due to take place in April 2026, which could see many more pubs fall into the net. This is because the income from sales affects the

rateability calculation. The last review was carried out in 2016, since when the price of a pint has soared way beyond the rate of inflation. Chris Jowsey, the boss of Admiral Taverns, is calling for the threshold at which business rates are paid to be increased in line with CPI rather than alcohol price inflation. Without this approach, previously exempt pubs could face rates' bills of £6k per year, truly the straw to break the camel's back.

An industry forecast in July was that one pub per day would close in England and Wales, with rural communities disproportionately affected. As CAMRA is non-party political, I will not be offering any suggestions regarding alternative sources of revenue but Rachel Reeves needs to be told firmly that the hospitality sector has no more to give. This is not special-pleading, the social fabric of communities is at stake.

One of the ways in which Huddersfield CAMRA recognises its rural hinterland is with the prestigious Rural Pub of the Year award. It is always a hugely competitive field. Your village local is potentially at risk. Let your M.P. know the strength of your feelings.

Paul Laxton

Chairman, Huddersfield and District Branch



BRANCH AWARDS

Huddersfield's Real Ale Pub of the Year 2025: Riverhead Brewery Tap, Marsden



The Huddersfield CAMRA Pub of the Year for 2025 is the **Riverhead Brewery Tap in Marsden**. The Riverhead is no stranger to CAMRA awards, both for the pub itself and the beers; this is the third time it has won the coveted Pub of the Year award and it's easy to see why. The Riverhead maintains a commitment to real ale that stretches back to 1995 when the pub and onsite brewery first opened. Run for 10 years by Phil Holdsworth, it's now part of the Ossett stable and is expertly managed by Jayne Haley and her team.

On the beer front it really does offer something for everyone with almost all beer styles represented. There are nine handpumps on the bar serving four regular Riverhead beers—Happy Valley, Butterley Bitter, March Haigh and Redbrook Premium. A fifth pump is dedicated to a changing dark Riverhead beer which have recently included Sparth Mild, Black Moss Stout and Whimberry Champion Stout. The remaining four pumps serve two regular beers from Ossett plus changing beers from Riverhead and other breweries in the Ossett Group. Rat Brewery Top Rat featuring recently.

The original Riverhead beers were named after reservoirs around Marsden and the most popular of these Butterley, March Haigh and Redbrook are always available whilst Sparth and Black Moss also grace the bar fairly often. Under Ossett ownership, new beers have been developed alongside the original ones, and a fairly recent feature has been collaborations with other breweries both near and far, it's a case of expect the unexpected when you call in.

The Riverhead is at the centre of village life in Marsden and is a popular and busy pub much appreciated by locals and welcoming to all including the many walkers and their dogs that visit Marsden. There is occasional live music, open mic nights and quizzes, whilst the riverside terrace provides a great location for alfresco drinking on Marsden's occasional sunny days.

A refurbishment was carried out in 2024 that saw the pub extended into adjacent buildings and some brewing vessels relocated into the main part of the pub. These provide good focal point. More seating was added including a separate room in what was formerly the Wine Bank. The bar is quite eye catching; the glass rack and lighting give an industrial feel. Overall, a top quality refurbishment job was done which has generally retained and improved most the pub's best features as well as adding new ones.

Marsden is easily reached by public transport, the 383 bus stops outside the Riverhead's door, the 184 a five minute walk away on Manchester Road and the railway station is a short uphill walk away.

HUDDERSFIELD'S REAL ALE CLUB OF THE YEAR 2025: ARMITAGE BRIDGE MONKEY CLUB



This year's Huddersfield CAMRA Club of the Year award has been won by **The Armitage Bridge Club aka The Monkey Club**. This award winning Club has been a regular nomination for the title of Club of the Year for some years and it's not difficult to see why. The club serves some top quality beers, promotes real ale by supporting local brewers and provides an important community focus with its local events and activities.

The club's manager, Gareth Shaw, and the bar staff are to be commended for their dedication to looking after the beer and are a shining example of what can be done with a bit of imagination and effort. Quite an impressive achievement for a small local club!

Gareth Shaw has been the manager of this thriving, homely and welcoming little club for the last 16 years. In that time, he has successfully managed the beer choice and quality to scoop the prestigious Huddersfield CAMRA Club of the Year Award. The first award came in 2012 when it heralded the start of a triumphant reign of awards culminating in this year's award. Previously, the Club was runner up in the 2014 CAMRA Yorkshire Regional Club Of The Year competition.

What makes the Monkey Club stand out from other clubs is that it is not tied to the national brewers or obliged to serve bland ales and lager. The club is totally committed to real ale and is free to stock beers from wherever. Thus, ensuring the members get to regularly try and appreciate some great beers.

The bar supports four handpulled beers. These include two permanent and two changing guest beers – generally a dark beer and a pale ale from Yorkshire such as Goose Eye Chinook. The house beer is from Empire Brewing. All the beers are served in tip top condition by Gareth and his staff, a fact recognised by this award.

One of the highlights of the year is the annual beer, cider and music festival. This popular one day event known as RAAM (Real Ale And Music) will be taking place on Saturday 6th September from 12noon to 9pm. The outdoor festivities will feature a real ale bar, street food and live bands.

The Monkey Club has a good sports following and is host to the local football team. It also supports both summer and winter darts and pool teams. There are two large screen HD TVs with Sky Sports and BT Sports showing live rugby and cricket matches. The Huddersfield Ramblers and the local Morris side are known to frequent the club from time to time to partake of the ale. Other social events include Quiz Night.

This club is well worth seeking out and a great place to relax with a pint on an evening. If you are looking for a small venue, then the club has an upstairs function room, complete with sound system, bar and attached kitchen for hire. Outside bar hire is also available.

New members are always welcome. No affiliation or membership is required. The Club is open Wednesday and Thursday evenings from 7pm to 11pm; Friday from 5pm to 11pm; Saturday from 4pm to 11pm; and Sunday 3pm to 10pm. It is closed Monday and Tuesday. The nearest bus is the 324 which stops on Meltham Road at Armitage Road end.

BRANCH AWARDS

SPRING 2025 PUB OF THE SEASON LOWER ROYAL GEORGE, SCAMMONDEN



Located on the A640 at Scammonden on the outskirts of Huddersfield, **The Lower Royal George** is owned and run by long standing landlord and landlady Steve and Margaret Lowe. They have served good beer and good food for over 40 years and are deserved winners of Huddersfield Camra's Spring Pub of the Season. The pub has a large dining room which is also used for functions. Two changing cask beers are served, usually an amber beer and a blonde beer. Brains Reverend James features regularly alongside Bradfield Steel Cow, Acorn Blonde and Pennine Millie George. The Lower Royal George is a traditional Yorkshire pub with some interesting local history items on display.

The pub is very isolated and not well served by public transport. The nearest regular buses are all approx. 1-2 miles away, the nearest being the 303 304 to Scapegoat Hill, alight at Slaithwaite Gate; the 382 to Wilberlee or 537 901 to Outlane are the next nearest options. The 539 Halifax – Holmfirth bus passes the pub on Saturdays.

10 YEARS IN THE GOOD BEER GUIDE DUSTY MILLER, LONGWOOD



Celebrating 10 years in the Good Beer Guide is no mean achievement, but the **Dusty Miller** in Longwood is doing just that. The pub consistently serves top quality cask ales, usually from Yorkshire breweries. The pub is open plan with three distinct areas, local historic photographs and stone floors feature throughout. There are great views up the Colne Valley from the benches outside and pork pies from a local farm shop are available too. The 356 bus will get you there in the daytime, for evenings the nearest buses are on New Hey Road, 370 536 537.

MILD PUB OF THE YEAR COMMERCIAL, SLAITHWAITE

The Commercial in Slaithwaite is a worthy winner of the Mild Pub of the Year award, locally brewed Empire Moonraker Mild is a permanent and popular feature on the bar. At a time when mild is sometimes seen as an old fashioned or unpopular, the Commercial is proving the opposite by stocking this outrageously tasty beer on a permanent basis. Alongside the mild, seven further handpumps dispense a range of beers from near and far plus a real cider, usually from Hecks. In the centre of Slaithwaite, the Commercial is easily reached by train, whilst the 382 394 395 buses from Huddersfield stop

BRANCH AWARDS

outside the pub and the 184 and 383 stop on Manchester Road. The 335 from Holmfirth & Meltham also stops nearby.



SUMMER CLUB OF THE SEASON LINDLEY LIBERAL CLUB



The winner of the Huddersfield CAMRA Summer Pub of the Season is **Lindley Liberal Club**. In the centre of Lindley near the clocktower, the Club makes a great contribution to the real ale scene in the area, with its three handpumps serving a constantly changing beer range. It is a members only club and cask ale drinkers in the area may wish to enquire about joining so they can enjoy some quality cask ales at a reasonable price. Lindley is easily reached by bus, with the 343 370 371 501 all stopping nearby.



THE KING RAT Renaming Competition

The Rat & Ratchet is famous for its Rat themed beers with White Rat possibly the best known of the pack. Over the years, the brewing of White

Rat has been transferred over to the Ossett site to meet demand and relieve capacity at the Rat brewery. Now it seems King Rat has been given a similar new makeover by the Ossett brewery.

King Rat was one of the original Rat brewed beers. Until recently, this was a hoppy 5% abv bitter brewed with NZ Nelson Sauvignon hops giving it a unique "white-winey" aroma. It had a high bitterness but nicely balanced by the residual malty sweetness.

The new King Rat is a stronger 7.4% abv IPA, loaded with Citra, Galaxy and Topaz hops and oozing juicy stone fruit flavours. Brewed at Ossett Brewery, this new King Rat leads a pack of Rat themed craft beers comprising of Lab Rat, Hell Rat, Fat Rat and the classic White Rat.

The original King Rat was a favourite and brewed at the Rat & Ratchet. It could not be allowed to fade into obscurity by this new usurper, so a competition was held around May to rename the beer; the winning name to be immortalised on a pumpclip.

The competition winner was invited, with up to 3 friends, to a brew day with the Rat brewing team. Each participant received a Rat brewing T-shirt and a complimentary pint of the newly named beer to slake their thirst after the day's work is done.

And the winner is – Geoff Wignall, local CAMRA member and self-claimed beer aficionado. His winning name was Top Rat. And to seal the deal, he came up with the following lyrics,

Top Rat, the most effectual
Top Rat, who's intellectual
Close friends get to call him T.R.
Providing it's with grandeur

Top Rat
The indisputable leader of the gang
He's the boss, he's the VIP
He's a championship
He's the most tip top
Top Rat

Yes, he's the chief, he's the King
But above everything
He's the most tip top
Top Rat

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!

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

Ossett Butterley Bitter will be reduced to 3.4%, but **Riverhead Butterley Bitter** will continue as 3.8%, exclusively at the Riverhead Brewery Tap.

Rat Brewery has rebranded *King Rat* as *Top Rat* and its strength will remain at 5%. It will be available exclusively at the Rat and Ratchet.

Ossett Brewery will continue to brew *King Rat*, upped to 7.4%, and will be available in their other outlets.

Zapato won two awards at the Barrow Hill Beer festival. *Tent* won Bronze in class and *River Stout* Silver in class

Pub News

Construction work is now taking place at the former **White Hart**, a historic inn at **New Mill** which was the venue for the first Yorkshire CAMRA Branch.

Scapelo Inn, Scapelo Hill – now closed

Lamb, Slaithwaite – closed down in its first week due to inadequate fire safety

Scene at the Bar...

Farmer's Arms, Burnlee – Bradfield Farmers Blonde, Mallinson's Chinook, Timothy Taylor Landlord

Butcher's Arms, Hepworth – Now part of Ricard Vincent's group of pubs. Timothy Taylor Landlord

will be the regular beer, initially alongside Bradfield Farmer's Blonde but this may be changed to Taylor's Golden Best. The third handpump will dispense a weekly guest beer which was Kirkstall Jasper when our Aletalk rep called in. Opening times are 1200 – 2300 daily.

Stumble Inn, Hinchliffe Mill – Ossett White Rat; Wainwright

Pickled Pheasant, Holmbridge – Now under new ownership and serving Timothy Taylor Landlord, Craven Brew SPA, Hobgoblin Gold and Wainwright Gold

Elephant and Castle, Holmfirth – Bradfield Farmers Blonde, Timothy Taylor Landlord

Harveys, Holmfirth – Bradfield Farmer's Blonde

Magic Rock, Holmfirth – Black Sheep Bitter and Blonde, Purity Mad Goose. Opening times are Tuesday – Friday from 1500, Saturday and Sunday from 1200

Nowhere Bar, Holmfirth – Mystic Pale Ale, Irish Stout, Nectar IPA

O'Briens, Holmfirth – Brew York Twice Hopped Pale

Old Bridge, Holmfirth – The beer range now comprises two Saltaire beers, and one each from Craven Brew, Small World and Vocation

Postcard, Holmfirth – Theakston Best, Robinson's Dizzy Blonde and Amarillo Pale Ale

Shoulder of Mutton, Holmfirth – Ossett Blonde, Theakston Best, Timothy Taylor Landlord, Woodford's Nelson's Revenge

Y Bar, Holmfirth – Millstone Tiger Rut

Red Lion, Jackson Bridge – Bradfield Farmer's Blonde, Theakston XB, Timothy Taylor Boltmaker

White Horse, Jackson Bridge – Ossett White Rat, Theakston Best and Old Peculiar

Star Inn, Lockwood – Lune Brew Origin, Oakham Superdelic, Pictish Brewers Gold, Wensleydale Come n' Get It

Longwood Bowling Club – Small World Longmoor Pale, Milltown Platinum Blonde

Dusty Miller, Longwood – Ossett White Rat, Timothy Taylor's Landlord, plus guest beers which were Craven Citradelic, Darklands Big Build and Paradise and Wensleydale Holy Diver when Aletalk called in

Scholes Cricket Club – Phoenix Arizona and Hopsack

Three Acres, Shelley – Timothy Taylor's Landlord, Boltmaker, Golden Best plus Ossett Blonde and White Rat

Royal Oak, Upperthong – Millstone Stout and Tiger Rut, Mallinson's Bitter and Wolf, Nectaron IPA. Cask Beers are £2.50/pint on Tuesdays, food is available Saturday – Monday 0930 – 1500

George, Upper Denby – Tetley Bitter, Timothy Taylor Landlord

Wooldale Arms, Wooldale - Bradfield Farmers Blonde, Ossett White Rat, Small World Barnccliffe Bitter and It's Never One, Tetley Bitter, Timothy Taylor Landlord

BRANCH DIARY

FORTHCOMING BRANCH MEETINGS

All Mondays at 8pm unless stated otherwise:

15th September – The County Beerhouse, Huddersfield

20th October – The Sair Inn, Linthwaite

17th November – Rat and Ratchet, Huddersfield (AGM)

8th December – The Sportsman, Huddersfield

FORTHCOMING SOCIALS

Details tbc, please check online at huddscamra.org.uk

Thank you to Monkey Club, Armitage Bridge; Riverhead, Marsden; and Tap House, Holmfirth for hosting our recent Branch meetings.

Aletalk is produced by Huddersfield Branch of the Campaign for Real Ale. The views expressed are not necessarily those of the Editor, CAMRA Ltd. or its Branches. No part of the magazine may be reproduced without permission. Contributions are welcome from any CAMRA member and may be sent to Aletalk@huddscamra.org.uk. 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

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A TRIP TO BELGIUM

The first leg of the journey was the coach from Leeds to London at midnight, arriving at 05.50am in Victoria, and then the tube to St Pancras. We were booked in at Eurostar for our 09.01 train to Brussels arriving at 12.10pm, a bit of a tick off job on the train as we had wanted to do it for ages, and it was superb. We got the 12.26 train to Antwerp where we were staying for 7 nights at the Holiday Inn Express North right next to Noorderplaats tram stop- numbers 1 and 24 will get you there and the hotel is excellent. It was Carol's first trip to Belgium so very much looking forward to it and it didn't disappoint.

We didn't get off to a good start as the first place we went to find (the pakhuis) is now a restaurant. At the top of road however was the Café Hopper which was fine and we had the ubiquitous cheese and ham toastie with a couple of beers-Orval and De Koninck plus some homemade bread cake which was divine.

Tuesday dawned and off to Oostende on the train at 10.06 arriving 11.47am. Belgian rail do a superb ticket for anyone over 65 years, and you don't have to live in Belgium, just take ID with you—its 8.30 Euros return to anywhere in the country and super value. The trip once again didn't go as well as we would have liked especially with a distinct lack of maps and general info in the town so we walked further than we should have done. We found the **Botteltje** though and it had been around 30 years since I was there but still a classic place to drink. The house beer *Ostenche blonde* at 7.7% was excellent, Carol had *Kwak* and loved it, I had a *bruin* which I forgot to list but very good indeed. Then the coast tram to Nieuwpoort for a wander around. It is a nice

little town, and we called into a café, we think called the **Cappucino**, for apple cake and *Tripel Karmeliet* beer before an hour's run back to Oostende. **Daisy's Bar** near the church was cash only so we just had a couple of *Jupiler* there. A quick call into a café near the railway station for something new *Hoegaarden Rose* a very pleasant beer as was the *Rodenbach*. Back in Antwerp around 20.45pm and just up from the main station is **Bier Central** on De Keyserlei. A 10.5% *Gulden Draak* was had and some food too—a little expensive but good service and beer list is huge.



A la Becasse

On Wednesday we went to Brussels on the train, purchasing 8.50 euro day tickets when there. We caught the metro to Bourse and found 2 classics. First was the **Aux Vieux Temps** where we had *Rocheport 8* and *Corsendonk Bruin*. Around the corner and down a little alleyway was the **A La Becasse** which is just superb and even brought a tear from my wife. Its special is serving *Lambic* from a jug, its served flat and quite superb - the brewer is Timmermans. We stayed for quite a while chatting to the bar manager and bought one or two souvenirs too. The beers were 7 euros a time but magnificent, also a bottle of *Cantillon Gueze* was had, again

A TRIP TO BELGIUM

superb. Then off to the Heysel stadium for our first football of the week, RSC Anderlecht women v Valernenga women, our first women's match ever and we only went because it was at Heysel. Poor game with the visitors winning 2-1. 22.19 train back to Antwerp.

Thursday was a free day really, so Antwerp Zoo was the first little outing of the day-nice although a little expensive. After wandering around the excellent city for a while we caught tram 9 to De Preter near Berchem to one of the best places of the week **Gist Geest**, just a short walk from the tram stop but only open back end of the week. There were 8 beers on tap plus a bottle called Black and White which was like stout with a lambic/kriek taste, we tried all the beers and every one of them was top notch-even a homemade lemonade was on from a guy down the road who makes his own. At the moment opening is Thursday, Friday and Saturday 4-12. Do make a trip to this place if in the area.

On Friday we collected our tickets for the football on Saturday The pub across the road from the ground sold us a *Westmalle Dubbel* and also *Palm* hit the spot. Then it was off to SK Beveren v Seraing for our evening game. It was 20 minutes on the train to Beveren-Waas station and the 18.33 bus to the ground took around 10 minutes-no bus back at night though. Game was awful and ended 0-0. The tickets were 20 euro each, but we did end up in the comfy seats sat behind glass. A long walk back to town saw us scrap the station as it was too far so we caught the 22.33 bus toward Antwerp from the market place.

On Saturday **Lints café** was the first stop and quite superb too-and packed. We caught the 7 tram to Mechelsplein stop and Lints is across the road. Cake and drinks were had and we really can't imagine a better place to spend an hour or two.

Brasserie Hobs was next for a quick beer-*Hapkin*, a 4 hopped beer which was very good, then near Grand Place is a bottle shop where you can drink too and we had *Super Cadix* from a local brewery Antwerp Brouw and *Maredsous Tripel*, both excellent. Then we caught tram 2 to Beerschot v STVV football at 4pm. The game was pretty one sided with a 0-3 away win being the outcome in front of 4521 spectators. Nice ground though and very good atmosphere. The Tram 7 took us to Mortsel after the game for a beer or two in **Café Brueghel** followed by food across the road at the Vlegel where I had Vlaamse beef stew and Carol had a chicken burger with salad both of which were very filling, also *Cornet beer* was had and very hoppy it was too. A good day overall.

On Sunday we had another cracking breakfast was had and slowly made our way into town on the tram. Football in Holland was the day's only thing and we duly caught the 11.50 train to Antwerp Nordedokken for a replacement bus. The bus then took 75 mins to get to Essen for the 7 min connection to Roosendaal. Luckily the stadium is just over the bridge from the station and very good too holding around 6000. This was 4th division and entry was only 6 and 3 euros and sit anywhere. 555 in attendance for a 2-0 home win. Our train tickets did allow us though to change the route back to Antwerp instead of the replacement bus we caught a train to Breda and then a direct connection to Antwerp. Home on the Monday and a cracking trip overall.

Carol & Nigel Fox

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, P., "Friends on Tap" (2016)



ST DUNSTAN'S DAY

THE DEVIL AND THE FROST

Saint Dunstan's Day is celebrated on the 19th May and is associated with apples and cider making. It is a day in the calendar of every orchard grower and cider maker that is dreaded and prayed for that it passes without incident. In the early weeks of May when the apple trees are in full blossom, the weather can be quite precarious with frosty nights causing damage to apple crops. This can affect the whole year's production and reduce crop yields. Fortunately, there were no frosts this May and the weather was sunny, warm and dry.

St Dunstan lived in the early 10th century in Glastonbury and was one of the most enlightened men of his time. He was a prominent figure in English history and later canonized as a saint, having a reputation for being a skilled blacksmith and jeweller. He also served as Abbot of Glastonbury, Bishop of Worcester and London, and eventually became Archbishop of Canterbury. While St. Dunstan is not directly a patron saint of beer or wine, the legend involving the frost and cider trees has led to an association with these beverages.

In Medieval times farmers cultivated orchards for apples, with the fermented juice of the apple, cider, being the staple beverage of the people. Likewise, common brewers provided beer or ale and in times of good apple harvests, there was rivalry between the two.

Tales about St. Dunstan's heroic battles with the Devil are legendary. However, one tale tells of St. Dunstan making a deal with the Devil to blight some cider trees with frost to see off some of the local competition.

The story goes that Dunstan was a brewer and had set up a brewery. On one occasion Dunstan had bought up a large stock of barley for brewing beer which he hoped to sell in competition with the local beverage, Devonshire cider, but when the local cider industry became too successful the sales of his beer plummeted.

St Dunstan negotiated an agreement whereby the Devil could blast the blossom of local apple trees with frost, damaging the cider crop so that his own beer would sell more readily. Should the apple crop be touched with a nip of frost then a poor yield would mean less cider and an increased call for beer.

The devil offered to blight all the apple trees, so that there would be no cider, in return for Dunstan's soul. The saint, ever one to drive a hard bargain, argued with him, and eventually a compromise was reached whereby the devil had Dunstan's soul for certain days each year, while, for his part, he would blight the apple trees on three days: 17th, 18th and 19th May. The Devil kept his word and sent a bad frost each year around the time of St Dunstan's Day on the 19th of May.

These dates, at least in the nineteenth century, were still known as St Dunstan's Days, and country folk awaited them anxiously, to see whether the old pact held, and if their apple trees would be blasted by frost.

A similar legend is told in the "Folk Tales of Devon" about an Exeter brewer named Frankan, also known as Frankin, who sold his body and soul to the Devil in exchange for the Devil browning-off the apple blossom with intense cold on the 18th, 19th or 20th of May each year.

In the Culmstock oral history, the Devil and Frankan have a spectacular showdown on Culmstock Bridge after Culmstock Fair on the evening of the 21st May. There is a fearful fight which is supposed to end with the winner having thrown his opponent into the river. If the Devil won the apple blossom would wither and if the cidemaker won, he would have a good apple harvest.

Frankan is sometimes referred to as St Frankan and his feast, the 19th to 21st May as Francimass or Frankinmass, or the St Franklin Nights.

In other parts of the country this is known as Frankum's night, and the story goes that a farmer made a sacrifice in his orchard with the object of getting a specially fine crop. His spells were answered by a blight, and the night is regarded as critical.

Ironically, there is a variety of apple that grows well in cold climates called the Franklin cider apple which is cold hardy and grows well in a range of Northern climates. It's highly productive, disease-resistant, and shows good resilience against apple scab and cedar apple rust. Fruit ripens in early to mid-October.

Baddow Pippin

THE LINDLEY CIDER FESTIVAL

The annual Lindley Cider festival was held once more at the Udders Orchard Cider Mill during the merry month of May. The event attracts a wide audience from both the village and countryside eager to sample the fruity wares to the accompaniment of live music from the Ukulele players and Hokum Skiffle band. The festival is one of only a few such events devoted entirely to cider and perry in the area and was the 4th cider festival to be hosted by Udders Orchard. Wetherspoons and some pubs have held small cider events but nothing to compare with the range and variety of the Lindley festival.

The festival featured a range of 30 plus real ciders, perries and pyder from across the country – East to West, North to South and even some from over La Manche. Dave Kendall-Smith, owner and cider maker, carefully put together a collection of “apple and pearey related beverages” to represent what the real cider world looks like today. From traditional still farmhouse cider to vintage quality bottles, modern craft keg and low alcohol ciders.

One of the great advantages of having a cider festival is that you get the opportunity to taste and experience the wide variety of styles and flavour profiles on offer. The styles varied from sweet, medium, medium-dry and dry with single variety (SV) ciders such as Browns and Russet and perries such as Gin and Elland back. More unusual was a pyder, Roseberry Pyder from Simons of Cambridge.

The majority of the ciders and perries were on gravity from mini-boxes and represented some of the best and less well known cider makers. There was Ascension and Bignose & Beardy from Sussex; Blue Barrel and Simons from Cambridge; Olivers and Ross on Wye from Hereford; Purbeck from Dorset; Halletts from Monmouth; Kniveton from Derby; Orchards from Hustwaite, Thornborough, Ravenscroft, Grumpy John and Udders Orchard from Yorkshire. As a special treat there was Gure

Sagardoa, a natural cider made mainly of sharp and bitter apples from the Zapiain cidery in the Basque Country, and a pyder from Baden-Wurttemberg in Germany.

Vintage ciders were sold by the glass and featured ciders from 2017, 2019 and 2021 vintages from Ross on Wye Cider, a 24 year old perry The Last Hurrah (11% abv) from Kevin Minchew and Olivers, and a 9 month old pyder (70% apples, 30% pears) Shefflenzer Edelmost from Kertelreiter in Baden-Wurttemberg. For the curious, there was an ice cider (11.5% abv), freeze distilled, from Udders Orchard and a calvados Templar’s Choice (44% abv), barrel aged spirit in oak casks from Normandy.

In keeping with the new trend towards low alcohol beers, there were low alcohol (0.5% abv) ciders from Hogan’s High Sobriety, Rich’s Low Alcohol Cider and Sandford Orchard’s Red Zeri. And if you wanted something less alcoholic, apple juice from Heath Farm in Cambridgeshire and Udders Orchard.

The ciders and perries can be much stronger than mainstream pub “cider” but this should not put you off drinking them. Dave offers a flight of ciders allowing you to sample three x one third pint glasses of cider or perry without having to get inebriated trying them all.

The festival was well attended with a party from Halifax CAMRA succeeding in sampling the whole lot. In keeping with the spirit of event, there was a competition to choose the public’s favourite cider. The winner was Simon’s Russet on the Leaf (8.0% abv), a single variety cider fermented with Russet apples and their leaves giving it a toffee apple/herbal flavour. Second choice was the Gure Sagardoa (6.0% abv) cider from Basque cider maker Zapiain and third choice went to Oliver’s Classic Perry (6.4% abv), made from a blend of the best perry pears from the 2023 harvest.

Cider Bob

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?

0. No cask ale available.

1. Poor: Beer that is anything from barely drinkable to drinkable with considerable resentment.

2. 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.

3. 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.

4. Very Good: Excellent beer in excellent condition.

5. 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 <https://camra.org.uk/pubs>, 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 <https://camra.org.uk/pubs> 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 <https://camra.org.uk/pubs>

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, 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.

UNESCO CASK ALE CAMPAIGN

A campaign is underway to get cask ale, a traditional British beer, recognized by UNESCO as intangible cultural heritage. This recognition would acknowledge the unique brewing and serving methods of cask ale as part of British culture. Simultaneously, Carlsberg Marston's Brewing Company (CMBC) has recently delisted 11 beers, including several cask ales, sparking criticism that the company is "wiping out" British brewing heritage.

UNESCO Recognition Campaign:

- A petition has been launched to nominate cask ale for UNESCO's Intangible Cultural Heritage (ICH) list.
- The campaign argues that cask ale's unique production and serving methods, as well as its cultural significance within British pubs, deserve international recognition.
- The campaign highlights the importance of cask ale in British pub culture and the need to protect it from threats like rising costs and changing consumer preferences.
- The Brewers Journal reports that the campaign is gaining traction and has received support from various stakeholders, including brewers and consumer groups.

CMBC's Beer Delistings:

CMBC recently announced the removal of 11 beers, including popular cask ales like Bombardier, Banks's Mild, and Jennings Cumberland Ale.

The company stated that the decision was driven by declining demand for these specific beers. Critics, however, argue that the delistings represent a broader trend of Carlsberg prioritizing profits over the preservation of British brewing traditions.

The **Campaign for Real Ale** (CAMRA) has expressed concern about the potential loss of jobs and the impact on consumer choice.

The Conflict:

- The UNESCO campaign and the CMBC's actions represent a clash between efforts to preserve cask ale and the commercial realities faced by large breweries.
- While the campaign seeks to elevate cask ale's status, CMBC's decision to delist beers raises concerns about its future viability.
- The situation highlights the challenges facing traditional brewing in the UK and the need for a balanced approach that supports both heritage and business

For more information about the campaign and to sign the petition use the links below:

<https://petition.parliament.uk/petitions/716686>

<https://www.morningadvertiser.co.uk/Article/2025/04/03/petition-calls-for-uk-cask-ale-to-be-intangible-cultural-heritage/>

<https://www.thedrinksbusiness.com/2025/04/campaign-to-help-cask-ale-gain-unesco-recognition-underway/>

Newsome Scout Group Beer Festival

Newsome Scout Group is 72yrs old this year. As part of the celebrations, they arranged a fund raising beer festival. The money will support young people on a trip abroad next year.

We visited the event on the opening session on Friday evening but having been dropped off a little early we used the time to visit the **Fountain** pub on Towngate. The pub was quite busy inside and had a few customers enjoying the evening weather in the seating outside. There were two Hand pulled beers available, *J.W. Lees Bitter* and *Ossett Blonde*. We chose the Lees bitter which, at £3.50 a pint, was most acceptable. The beer was good quality and went down well as a precursor to the main event.

The Beer Festival was held in the Scout headquarters just off Newsome Road South. They had 6 beers available with 4 others in reserve. The entertainment that evening was from the U3A Band who played a selection of popular music.

First in line was *Empire Golden Warrior* at 3.8% pale ale, a good easy drinking half to start with.

Next was a Mallinson's beer specially brewed for the event called *St Johns 45*. (Newsome St Johns Scout group is the 45th Huddersfield South West District). Another pale ale at 4.5% sharp citrus taste, just the thing for a summer evening.



Then came *Abbeydale Deception* a 4.1% Pale Ale with a citrus edge but really easy drinking.

This was followed with *Abbeydale Absolution* a 5.3% golden ale with a fruity taste, Very good drinking and deceptive for a stronger beer!

Following along the bar was *Taylors Boltmaker* a popular and regularly found 4% bitter. In good form and well received.

Last in line was *Bradfield Farmers Stout*, good dark 4.5% beer with a creamy white head and a bitter finish. Good to see a Stout in the line-up.



On a fruitier note: the welcome sight of a box of cider on the end of the bar set the taste buds on standby. *Rosie's Pig*, from the vats of the popular cider producer Weston's and at a reasonable 4.2% not silly strength as some ciders can be.

Typically, traditional in flavour (that is APPLE, not craft peach-currant-raisin with a dash of citrus resembling Ribena) it has a pleasantly light taste on the palate, fulfilling the expectations of a real cider. This cloudy cider could attract newcomers to the delights of the apple.

Whilst this is not an annual event it is one to look out for as a small beer festival with entertainment, food and plenty of seating. Easy public transport as buses stop almost next to the entrance.

Graham and Ron

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 2025 costs £34.00 pa for single memberships, £42.00 joint at the same address or if under 26 is just £25.50. All these are for memberships paid by Direct Debit.

To sign up for membership please visit <https://camra.org.uk/membership/membership-rates> 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 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 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





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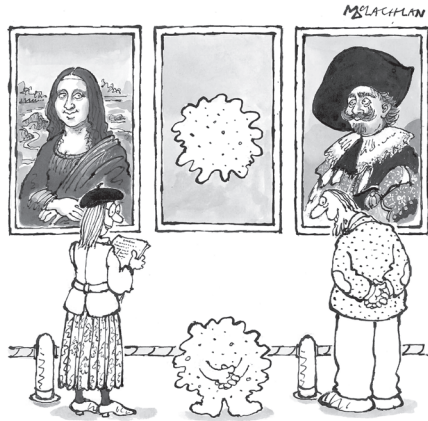
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Taylor's yeast is a unique strain that we began using over 40 years ago. It has regenerated over 2000 times, adapting to the specific conditions of our brewery and we look after it carefully to maintain its consistency. When we fill our casks we don't extract the yeast, allowing the beer to undergo a second fermentation in the cask. This conditioning helps give the beer its extra flavour and life. So when you sip a pint of Landlord you can thank this highly cultured yeast for that clean and crisp yet deep and complex taste.

All for that taste of Taylor's



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

AVAILABLE FROM 1st NOVEMBER 2024



Brewed in Yorkshire.

Inspired by the life of the famous martyr of Rome, St Laurence, Grilled Saint is a legendary beer from the family-owned, Old Mill Brewery in Snaith, East Yorkshire.

Under the watchful eye of head brewer, Micheal Wynnyczuk, we craft every drop using traditional skills and the finest ingredients. The result is an outstanding pint that's nothing short of heavenly to drink.