

ALE TALK



WINTER 2025

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CHAIRMAN'S RANT

I was so angry before writing this column, that I changed its title to Chairman's rant.

One of our committee members recently received a reply from his local member of parliament in response to a plea for government help for the under seige hospitality industry. As our area is covered by more than one government MP, I'll resist the temptation to name and shame, if only because the response has almost certainly been generated by an apparatchik in the Cabinet Office or Prime Minister's private office, whose job it is to distribute 'lines to take' to government MPs faced with awkward questions. As you might expect, the committee member's concern was with the beleaguered hospitality industry and how the government might help.

First of all, there was the insult to the intelligence of the claim of reducing beer duty by 1p. This reminded me of a former Chancellor who boasted about raising the state pension by 75p. Faced with a cost of doing business crisis alongside a cost-of-living crisis, a 1p reduction in beer duty offered all the support the rope offers the hanging man. However, this absurd piece of nonsense was utterly eclipsed by the outrageous claim that the hospitality trade was benefitting from a 40% business rate discount. Such generosity! The fact of the matter is that Labour reduced the business rate discount from the 75% post-Covid measure of the last government to 40%, a tax rise. This vainglorious boast was so egregious that I even doubted myself. This is classic example of gaslighting, and also of epic disingenuity. So much for improving ethical standards in public life.

Fortunately for my sanity, the BBC's Business Correspondent, Emma Vardy, confirmed in a piece for BBC News in the last week of October, that I was correct and not delusional. This is not a party-political point, as CAMRA does not endorse any political party. Indeed, much of its credibility as a successful

pressure group is down to holding the feet of governments of whatever stripe in the UK, to the fire. On the same programme, there was a contribution from Martin Wolfstencroft, boss of Acc Inspirations, a chain that runs twenty-two bars. Mr. Wolfstencroft stated that out of every £1,000 his company makes, £750 of it is taken by government in the form of various taxes and levies that are imposed on the industry.

I ask you, since when has the hospitality trade deserved to be taxed at a rate on a par with the North Sea gas industry which benefitted from an accidental windfall as a result of steeping price rises stemming from the war in Ukraine? By the time you read this, the Chancellor will have made her Autumn statement and we shall see if the much-vaunted reform of business rates is in the pipeline. However, there will be winners and losers, as this government has no intention of forfeiting revenue. Meanwhile the closures will continue. The branch will be losing William's Beer and Gin House on King William Street, when it closes as the end of the year. This is a quality pub with quality beer and a real loss to Huddersfield.

Another one (of many) bites the dust.

Paul Laxton

Chairman, Huddersfield and District Branch



ESCAPADE BREWING

Escapade brewing is a nanobrewery based at Reins Mill, Honley. It is the latest new brewery to emerge in Honley since the Summer Wine Brewery and its taproom in Crossley Mills ceased trading in January 2020.

Founded in 2024 by two friends, David Benson (from Huddersfield) and Chris Robinson (from Halifax), the brewery got off to a slow start.

They came up with the idea of starting a brewery during lockdown and purchased the main equipment in August 2022 from a small brewery that was operating out of a garage just outside Cardiff. However, the post pandemic world hit the brewing world hard, and they decided it was too risky to take their plans any further. So, they bought the equipment and put it into storage.



It wasn't until two years later, in 2024, that Chris and David decided the time felt right to start setting things up. They registered as a partnership and began building the brewery in premises located in Reins Mill off Huddersfield Road in Honley. Local brewery consultant Richard Thomas, based in Holmfirth, was brought in to help with the process. He advised initially on the layout and setup, then the brewery obtaining its licences, the APHA licence in May and AWRS licence in July.

The current brew length is 400L per batch. Brewing takes place at weekends and evenings, often using holiday time to keep things going, as the guys still have full-time jobs. Following test brews and recipe development, a portfolio of beers has been produced.

New beers include: Escapade Blonde (4.2% abv), a session blonde; Holme Session (3.8% abv), a pale session ale, brewed with Admiral and Olicana hops; In a Bitter Bother (4.2% abv), a chestnut brown bitter; Braggot, (6.2% abv) a brew containing honey and beer; Green Hop 25 (3.8% abv), a pale ale; and Reins 1874 Stout (5.2% abv), stout.

The beers have appeared locally with Braise in Honley being one of the first outlets. In and around Huddersfield, the beers have been available at:

- The Star, Folly Hall
- The Shoulder of Mutton, Lockwood
- The Sportsman
- The County
- The Shepherd's Rest, Cowcliffe
- Rastrick Cricket Club
- Fixby Golf Club
- The Rusty Bull at Hinchliffe's Farm Shop
- O'Briens Beer Café

As a new brewery, Escapade Brewing beers was chosen for the recent Sheffield CAMRA beer festival at Kelham Island. The Bitter, Green Hop and Stout were well received and did the brewery proud. Check out this new brewery when you see it on the bar, the beers are very good.

<https://www.instagram.com/escapadebrewing/>

SPECIAL AWARD FOR THE LOWER ROYAL GEORGE

The **Lower Royal George** is one of those quirky Yorkshire pubs standing on the fringe of the moorlands above Scammonden that you stumble across almost by accident. Overlooking some of the favourite haunts of the local hill walkers, the pub is a welcoming stop off for the thirsty hiker and casual visitor. With a large carpark behind the pub and appealing views across the Scammonden reservoir, the Lower Royal George is must visit pub for a decent pint of beer and a bite to eat.

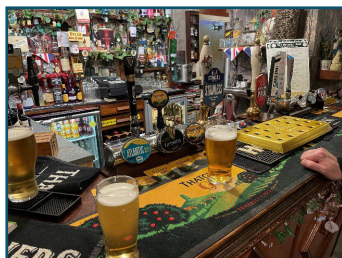
The pub is run by Steve and Margaret Lowe who have managed the pub for over 40 years. In that time, they have built up a loyal local following enjoying the cask ales and food on offer both served with a traditional Yorkshire welcome. Geared mainly around its delicious homecooked meals, the beer drinker is warmly welcomed. Two cask beers, typically one blonde beer and one amber beer are regularly available on hand pull. The beer is well kept, and it was this reason why the Huddersfield Branch of CAMRA voted earlier this year the Lower Royal George its Spring Pub of the Season.

Walking into the Lower Royal George for the first time, you could be forgiven for thinking you had gone back in time. The bar and side room décor has changed little since the 1980's. Decoratively, the ceiling is hung with tankards and whisky jugs, the walls festooned with commemorative plates, ornaments and trinkets, photos and breweriana. The long comfy bench seating and individual tables and chairs signify that old fashioned pub ambience. And in winter, despite the freezing hilly landscape, the warmth of a real fire when you walk through the door has to be experienced.

The pub grub has to be experienced. The menu has something for everyone and caters for people with healthy appetites. Margaret is a trained chef and famed for her excellent pies and hot and cold dinners. The mixed grill is famous for its generous portions which you may or may not be able to finish. The meat is sourced locally, and the black pudding is prepared by Steve.

Steve is one of the longest serving landlords in the area having taken over the pub 43 years ago on the 28th April 1982, when it sold Bass Charrington beers. Prior to that, Steve and Margaret ran The Victoria on Woodhead Road in Holmfirth. Since moving into the Lower Royal George during the time of the Falklands war, they have seen their other rivals disappear over the years. **The Jack O'Mitre, Nont Sarah's and The Commercial** have all closed and been lost to the trade. Hence, the Branch was minded to recognise this achievement with a **special CAMRA award honouring Steve's 43 years commitment to cask ale.**

The Branch Chairman, Paul Laxton, presented Steve and Margaret with their special award on Wednesday 3rd September in front of an appreciative crowd of regulars and CAMRA members. Although not a pub easy to reach by public transport, The Lower Royal George is one of the Branch's rural pubs which is well worth searching out and visiting. The pub is shut Monday and Tuesday but open lunchtimes and evenings from Wednesday to Sunday.



Bob Tomlinson, Branch Contact

Little known facts about Yorkshire Cider

The North of England and in particular Yorkshire, is not well known as a centre of cider production. Most people associate cider with the South of England and the West Country. However, you may be surprised to learn that Yorkshire has a long history of cider making with records dating back to the 13th century.

The first English county to be recorded as making cider was Yorkshire, in 1270. The region was known for its extensive orchards by the 17th century, and commercial cider production was established by the late 1700s with a 'crab mill' used to press apples. After a decline in the 20th century, the heritage was revived in the early 2000s with initiatives like the formation of "Orchards of Hushwaite" to replant orchards and produce cider.

The first written instructions for making cider were written by Elizabethan clergyman, William Lawson of Coxwold, in his book, 'A New Orchard and Kitchen Garden', published in 1618. By this time, Lawson was an old man and based his writing on 40 years' experience of growing apples in Yorkshire and apparently, he didn't care much for the other counties! He praises his benefactor, Henry Belayses, and talks of an even earlier book on apples written by him but he also gives precise instructions for making cider:

"In France and some other Countries, and in England, they make great vse of Cydar and Perry, thus made: Dresse euery Apple, the stalke, vpper end, and all galles away, stampe them, and straine them, and within 24. houres tun them vp into cleane, sweet, and sound vessels, for feare of euill ayre, which they will readily take: and if you hang a poakefull of Cloues, Mace, Nutmegs, Cinamon, Ginger, and pils of Lemmons in the midst of the vessell, it will make it as wholesome and pleasant as wine. The like vsage doth Perry require. These drinks are very wholesome, they coole, purge, and preuent hot Agues. But I leaue this skill to Physicians."

In 1660, Sir Paule Neile MP, son of the Archbishop of York and MP for Ripon, wrote and presented the first paper on cider making to the newly-formed Royal Society. He described putting sugar in cider and tightly wiring down the corks. His 'Potgun cider', the sort of explosion which happens when you open the bottle and "pop the cork", is the first written record of this process. Two years later in

1662, Christopher Merret delivered a paper to the Royal Society revealing how to add sugar to a finished wine to create a secondary fermentation in the bottle in what has become the 'Méthode Champenoise'. This was 35 years before Dom Perignon claimed to have invented the process at the Abbey of Hautvilliers in 1697.

Further evidence of cider making in Yorkshire comes from the 'Treatise on Cyder-Making' by Hugh Stafford written in 1753. Stafford, writing to a friend in 1727 to discuss the merits of the Royal Wilding, a Devonshire cider apple, says, '...if I mistake not, I heard about two years since, that some of them were sent for from Yorkshire'. The Royal Wilding was only used for making cider, suggesting Yorkshire cider makers wanted to best fruit available and were prepared to search far and wide to find it.

Maps from this time show a rich and varied pattern of orchards across the North Riding, from grand country house orchards to small farms and cottages with a few fruit trees, enough for personal use and a little extra to raise much needed income.

By the 19th century fruit growing in Yorkshire was extensive and highly praised. The Ribston Pippin apple, first planted by Sir Henry Goodricke of Ribston Hall outside Knaresborough in 1688, was praised by the Victorians as the finest apple in the world; Darwin described it in his, 'Origin of Species'. Other regional apples, such as Yorkshire Beauty, Green Balsam, Yorkshire Greening and Keswick Codling were planted extensively in farm and cottage orchards. The orchardman Henry Warner of Garforth was corresponding with the experts of the day to introduce his Warner's King apple.

Cider making continued throughout this time. In 1827, the Backhouse nursery in York listed Yorkshire Redstreak as a synonym for local apple Flower of the Town, suggesting it was highly esteemed as a cider variety.

By the early 20th century fruit growing in Yorkshire was in decline. Only remnants of the old orchards, many in use since the 17th century, remained. Today, RV Roger Ltd, nurseryman, of Pickering continues the great tradition of fruit nurseries in the area from Victorian nurserymen such as William Perfect of Pontefract and Backhouse of York.

Little known facts about Yorkshire Cider

William Perfect tendered nurseries at Pontefract during the 18th and 19th centuries. He published a list of a wide variety of apple and pear trees in his "A Brief Catalogue of Fruit Trees Sold by William Perfect Nurseryman at Pontefract" which included Yorkshire varieties such as Yorkshire Greening, Ribston Pippin and Sykehouse Russet. Other varieties were known such as Green Balsam from Church Fenton and Cockpit, another old Yorkshire apple, which encroached into Lancashire in Victorian times.

There is now a resurgence of interest in both the history of regional apple varieties and cider with local cider makers leading the way in a northern cider making renaissance.

In 2010, Rob North established the Pure North Cider & Juice Company Limited at Deanhouse in Holmfirth. Rob expanded the old orchard with a selection of cider apple trees to see if they would adapt to the Pennine climate. They did very well

so at the beginning of March 2011 he went ahead with the planting of 250 apple and pear trees with over 17 different varieties of eating apples, cider apples and perry pears. The orchard established itself very well producing some excellent ciders and perries. Unfortunately, in 2022, the company went out of business leaving a big hole in local cider production.

Fortunately, David Kendall-Smith from Udders Orchard based in Lindley, Huddersfield, has become our biggest local cidemaker and producer. The cidery produces award winning Single Variety (SV) perry and cider and organises an annual collection of garden apples to produce his Lindley Gold Cider.

Cider Bob.

With acknowledgments to Nicholas Burrows, Coulton Mill Cyder of Hovingham, York.

Autumn Club of the Season Longwood Bowling Club



The Longwood Bowling and Social Club is a vibrant community hub located halfway down Dodlee Lane in Longwood. It is well known for its bowling prowess and sports activities, welcoming and friendly atmosphere and well-maintained facilities. The club has a spacious interior layout with a bar, windows that look out onto the bowling green which is claimed to be one of the best in the district, and an outdoor area with seating.

The club is free of tie on its beers, and the committee has a real commitment to very local guest ales. There are two handpumps serving rotating guest ales from Mallinson's, Empire Brewing, Craven, and others. The beer quality is well maintained and always on top form. This

is down to good cellarmanship and the care and attention paid to it by the bar manager, Izzy Jackson. It is for this reason that the Longwood Bowling and Social Club has been voted Huddersfield CAMRA's Autumn Club of the Season.

The club features an attractively furnished and decorated large communal room with multiple entertainment options including a pool table and several large screen TV's showcasing sports events on Sky and TNT sports channels. Many users of the club commend the friendly service provided by both staff and volunteers, making it a great venue for social gatherings and events. Apart from a bowling team there are two pool teams and a domino team.

Founded at the beginning of the last century, the Longwood Bowling Association opened the new green and pavilion on Saturday 8th July 1905. The project had been 12 months in the making following on from the inaugural meeting initiated by Mr. Jabez Iredale, the appointed chairman. The original membership stood at ninety bowling members and twelve social members. Since then, the club house has undergone several improvements and refurbishments in the 1960's, 70's and more recently during and after COVID.

BEER, 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

A new brewery in Huddersfield District is **Escapade Brewing** in Honley. www.escapadebrewing.com

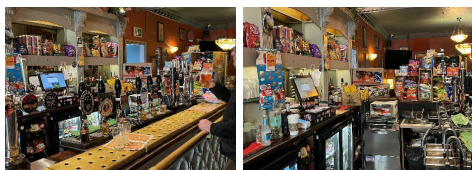
Recent cask ales are **Holme Session**, a 3.8% session ale, brewed with pale malt and delicately flavoured with specially selected Admiral and Olicana hops, **Green Hop 25** a 3.8 pale ale, **In a Bitter Bother** a 4.2 bitter and **Reins Stout 5.2**

Riverhead Brewery: Autumn Gold 4.3 golden ale, Reserve 8.0 Barley Wine, Tap Root 5.0 Strong Bitter

Pub News

Braise, Honley – formerly SIPS and now under new management. It has two cask taps and beers from Escapade brewing feature alongside others including Bradfield Farmers Blond, Zapato; opening times are 0930-2300 Wednesday-Saturday; 0930-2000 Sunday.

Commercial, Huddersfield – closed, landlord has moved to the Crown.



County, Huddersfield – participated in the Huddersfield International Crisp Festival organised by the Sportsman. Timothy Taylor/

Northern Monk Northern Rising Unity Stout was available when Aletalk called in, which was an excellent accompaniment to the snacks.

King's Head, Huddersfield – has been sold to the Beerhouses group.

Williams Beer and Gin House, Huddersfield – It has been announced on Facebook that the bar will be closing on 1st January 2026.

Red Lion, Jackson Bridge, Landlord Greg's final evening was 15th November, the future of the pub is uncertain.

Cask and Spindle, Shepley – may be open by the time you read this...it's been leased by Ossett Brewery.

Scene at the Bar...

Farmer's Arms, Burnlee – Bradfield Farmer's Blonde, Mallinson Cascade, Timothy Taylor Landlord.

Ark, Flockton – Nailmaker Clout Stout, Yorkshire Bitter and Cardinal Sin, Imperial Anything Pale, Darklands Freedom Fields; opening times Mon-Thu 1600-2200, Fri 1400-2300, Sat Sun 1200-midnight.

Sun Inn, Flockton – Timothy Taylor Landlord and Boltmaker, Ossett Blonde.

Flockton WMC – Jolly Sailor Brewery beers Sea Fret and A Sailor's Wit beer; opening times are Mon-1700-midnight, Tue-Wed 1700-2300, Thu 1700-midnight, Fri 1630-midnight, Sat-Sun 1200-midnight.

Huntsman, Harden Moss – JW Lees Bitter, MPA and a seasonal beer from the Boilerhouse range – this was Raspberry Porter when Aletalk called in.

Butcher's Arms, Hepworth – Beers across all three handpumps now change regularly, Kirkstall Three Swords and Jasper and Empire Golden Warrior were available when Aletalk called in.

Stumble Inn, Hinchliffe Mill – Ossett White Rat, Wychwood Hobgoblin.

Pickled Pheasant, Holmbridge – Craven Brew SPA, Ringwood Razor Back, Timothy Taylor Landlord, Wainright.

Elephant and Castle, Holmfirth – Bradfield Farmer's Blonde, Timothy Taylor Boltmaker and Landlord, Weston's Rosie's Pig Cider.

Harvey's, Holmfirth – Bradfield Farmers Blonde.

Magic Rock, Holmfirth – Black Sheep Bitter, Purity Mad Goose, Vocation Bread and Bitter.

Nowhere Bar, Holmfirth – Nowhere Irish Stout plus one other Nowhere beer, Udders Orchard Cider. Closed Mon-Tue other days open from 1200.

Old Bridge, Holmfirth – Craven Brew Black Angus Porter and Yorkshire Man Bitter, Saltaire Blonde, Small World Port Nelson, Vocation Heart and Soul.

Postcard, Holmfirth – Green King IPA, Ossett Blonde.

Shoulder of Mutton, Holmfirth – Ossett Blonde, Theakston Old Peculiar, Timothy Taylor Boltmaker, Weston's Old Rosie Cider.

Y Bar, Holmfirth – Millstone Tiger Rut.

Braise, Honley – Escapade Blonde, Zapato/Squawk Broc (collab).

Krafty, Honley – Three Fiends Ebenezer, Woodlands Captain Krush.

Forrester's, Honley – Timothy Taylor Landlord and Golden Best, Sharpe's Twin Coast, Fierce Noir.

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

Liberal Club, Lindley – Boddingtons Bitter.

Shoulder of Mutton, Lockwood – Abbeydale Moonshine, Escapade Holme Session, Ilkley Blonde, Small World Long Moor Pale, Theakston Best Bitter.

Dusty Miller, Longwood – Timothy Taylor Landlord and Northern Rising Stout, Wensleydale Change Giver, Lune Brew Origin, Durham Hedley Hope, Goose Eye Over and Stout.

Longwood Bowling Club – Mallinson's CF299, Craven SPA. Winter Opening times are Mon 1830-2300, Tue-Thu 1730-2300, Fri 1600-2300, Sat-Sun 1300-2300.

Cropper's Arms, Marsh – Sharp's Sea Fury, Theakston's Bitter and Lightfoot.

Junction, Marsh – Buctombe Bitter Melissa.

Marsh Liberal Club – Bradfield Farmers Blonde, Church End Grave Diggers, Ossett White Rat, Timothy Taylor Landlord.

Fourth Fiend, Meltham – Three Fiends Creed and Misfit.

Traveller's Rest, Meltham – Empire West Coast Pale, Empire (Milltown) Platinum Blonde, Empire (Milltown) Tiger's Tail, Millstone Stout, Timothy Taylor Landlord.

Victoria, Newsome – Bosun Tempest IPA; Craven Brew Alt (German style Bier); Greene King Fireside Winter Ale; Morland Old Session Hen.

Scape House Inn, Scapegoat Hill – JW Lees Bitter, Boddington's Bitter.

Boot and Shoe, Scholes – a vibrant, welcoming local now serving a changing guest beer, was Vocation Bread and Butter when Aletalk called in, alongside regular beers Bradfield Farmers Blonde, Theakston Bitter and Timothy Taylor Landlord.

Cask and Spindle, Shepley – activity has been seen at the pub, hopefully it will reopen.

George, Upper Denby – Timothy Taylor Landlord and Northern Rising Stout, Abbeydale Cecocolia.

Royal Oak, Uppertong – Mallinson's Bitter, Cascade and Idaho 7, Millstone Stout and Tiger Rut.

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

In-Cider Information...

There has been an increase in real cider in the Holme Valley with *Weston's Cider* now on sale at the **Elephant and Castle**, **Shoulder of Mutton** and the **Nook** in Holmfirth, whilst **Nowhere Bar** in Holmfirth sells Udders Orchard Cider. The **Boshaw Trout** at Hade Edge has two Weston's Ciders on.

Did you know?

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



Source: Durbar, J., 'Friends on Tap' (2016)





ESCAPE TO EASTBOURNE

We both like the odd trip or three and decided that we would have a few days in Eastbourne.

Friday saw us getting up at 0445 to get the 0620 National Express coach from Huddersfield bus station to Victoria coach station in London. After arriving at the coach station, we wandered across to Victoria train station to make our way to Eastbourne. Our abode for the 4 days there was the Burlington Hotel, on the sea front and about a 10-15 minute walk from the train station. The hotel was very clean and breakfast each morning was very good.

We had seen on the South East Sussex CAMRA website that there was a beer festival on at the **Crown** pub, a bit of a walk from the town centre, but we made it there all right and had a few beers which were very good. We were made very welcome and stayed for a while then made our way up to the **Lamb**. We then made our way back to town on the 12 bus and called it a night.

SATURDAY

As we were down here for a few games of football as well as sussing out the pubs of Eastbourne, we had a mooch around Eastbourne then made our way to our first game. We caught the train to Hastings – although the teams we were watching were Bexhill Utd v Guernsey and the match was being played at Hasting United's ground – we got a bus up to the ground. Game was great (especially as Guernsey won)

and afterwards we caught a bus to Bexhill where we had noted a couple of pubs that were worth having a crack at. First pub we called into was the **Brickmakers**, a decent freehouse. The beers we tried were from *Gun Brewery*, *Left Handed Giant*, *Downlands* and *Stardust*, all of which went down very well. The second pub we went to was the **RAFA** – also known as the Albatross. This club is a members club and will let CAMRA members in for a £1 fee. We only intended to stay for a couple of beers but what we had were in superb condition, so we had a pint of all the 5 beers on offer. Both these pubs are well worth a visit.

SUNDAY

Today we had planned to have a day out in Hastings. We caught the 1050 train which took 35 minutes to arrive at our destination. First port of call was the **John Logie Baird**, a Wetherspoons, with the usual fayre of beers along with other selection of breweries. I tried the *Beartown Skinful* which was in good condition. Moving on from here we tried the **Clarence**, a Craft Union pub of which we were not expecting anything spectacular. The only beer we consumed (and only real ale on the bar) was *Fuller's London Pride* which was ok. A pub recommended to us was the **Albion**. What a pub!!! The beers they had on were *Northdown Dune Buggy*, *3 Acre Summer Stroll* and *Harvey's Best Bitter*, all worth having. Also, there is a pasty hut attached to the pub, and we thought that they needed trying. They are made in the pub and were delicious. Meandering on from

ESCAPE TO EASTBOURNE



here we called into a couple of *Shepherd's Neame* hosteleries, the **Old Pumphouse** of which we tried *Creekside* and *Coast Drifter* both being fairly palatable. Across the way was the **Anchor**, here we had half of the *Whistable Bay* which was ok. Another pub we had come across was The **Jenny Lind**, about a five minute walk from the two pubs we had just left. A very pleasant hostelry and the beers we had in here were *Northdown Cali Ray* and *Downlands Devil's Dyke* both of which were in superb condition. Just up the road from here is the **FILO (First In Last Out) brewery**. The beer we tried was *Hop Cat*, not a bad one at that but a bit thin. After we finished our drinks, we decided that we would make our way back to Eastbourne as we'd consumed a few to many. Another pub we called into was the **Dolphin – Kent Brewery** and *Loddon's* were the two breweries we tried. The bus up to the train station wasn't due for 22 minutes so we called into the pub across the road, the **Cutter**, and had a quick half of Harvey's Best Bitter then made our way back to our abode in Eastbourne.

MONDAY

Today was taken up with 2 football matches that we had already arranged prior coming down to Eastbourne. Eastbourne United v Little Common in the morning and Eastbourne Borough v Slough Town in the afternoon. Neither game were spectacular and after the afternoon game finished, we headed back into town for a few beers. The **Dew Drop** was the first pub we called into, a **Greene King house**, *Greene King Radical Hoptomist* and *360 Degrees Bluebell Best Bitter* were tried and both in good condition. Just across the way was the **Dolphin** and the beer consumed in here was *Brakspear*

Oxford Gold, even though it seems to be now brewed in Chiswick the pub is worth trying. Further round the corner was **Bibendum** and the beers we tried in here were from *Longman Brewery – Long Blonde* and *Sleeping Giant*. Our last port of call for the night was the **Duke of Devonshire**, not far from our abode. *Harvey's Best Bitter* went down well then we retired for the night.

A great time was had by the both of us and it was a shame we were going home on the Tuesday, but we will certainly be back.

Nigel & Carol Fox



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Lindley Brewer wins silver medal at Brewers' Exhibition

George Netherwood and Sons were Ale and Porter brewers based at the Lindley Brewery on the corner of Weather Hill Road and West Street. The business had been established in West Street since the 1860's and was well-known for its ales and wines. It owned seven pubs in Huddersfield area. These were the Smith's Arms on Castlegate; Olive Branch in Lindley; Bridge Inn in Colne Road; Butcher's Arms on Sheepridge Road; Waggon & Horses on Hillhouse Lane; Star Inn on King's Mill Lane and the Thornhill Arms on Bradford Road.

The brewery was a medium sized business though not in the same league as Bentley & Shaws or Peter Marsland's brewery. However, it did produce some good ale. The adverts in the local Huddersfield Daily Examiner extolled its beers as being "brewed only from malt and hops" and of course, good Pennine water.

OCTOBER ALES! CHRISTMAS ALES!
Those who wish for a good glass of ale should order early. Brewed only from malt and hops. In casks of six gallons and upwards. X Ale 1s. per gal.; XXX Ale and Porter 1s. 4d. per gal.; Stout 2s. per doz. Well matured brands of WINE and SPIRITS in stock. Prices on application.
GEORGE NETHERWOOD AND SONS,
Ale and Porter Brewers, Wine and Spirit Merchants,
LINDLEY BREWERY.
Orders may be left at the Moldgreen Post Office.

Huddersfield Daily Examiner Wednesday December 8th 1886

Netherwood's brewed a limited range of beers, with a low gravity X ale at 1s a gallon, XXX ale at 1s 4d a gallon, Porter at 1s 4d a gallon and bottles of Stout at 2s a dozen. In addition, they supplied Mild ale in cask, Burton Ale in cask and bottle, and Extra Stout in bottles. These were supplied for the home and pub trade in 6 gallon casks and upwards.

In October 1890, the brewery decided to enter its beers into a national competition at the Brewers Exhibition in London. The event, the 12th Annual Brewers, Maltsters, Distillers,

Mineral Water Manufacturers, Licensed Victuallers, Caters and Allied Trades National Exhibition and Market, was held during the week of the 22nd and 25th October 1890 at the Agricultural Hall, Islington, London.

This was an annual event that was open to the brewing trade and various other trades connected with the licensed victuallers' trade. Beers were judged against their national competitors in eight different classes with Gold and Silver medals, and Diplomas awarded. In addition, prizes were awarded to individual brewers for outstanding beers and commitment to the brewing trade.

The Exhibition opened to the public at 10am on the morning of Monday 20th October, remaining open throughout the day until 8pm at night. Such was the popularity of the event that extended evening sessions up to 10pm were introduced on Wednesday, Thursday and Friday nights. During the day large crowds of people connected with the trade passed through the turnstiles, whilst towards the evening the influx of visitors greatly increased as people came after work to view and sample the exhibition's beers and equipment.

It was estimated that there were 337 exhibitors, with 500 firms represented and no fewer than 3600 attendants, exhibitors and workmen present. The machinery and appliances used in the brewers, maltsters and distillers trade occupied the largest part of the exhibition. The beer awards section was a small part of the exhibition but beers were available for the public's refreshment.

It is not known if Bentley & Shaw or Seth Senior entered the competition. However, George Netherwood's Lindley brewery was the only Huddersfield brewery known to have entered the competition and to have been awarded

Lindley Brewer wins silver medal at Brewers' Exhibition

a prize for its beer. Ironically, local mineral water manufacturer A. E. Duxbury of Sholes, Hepworth, also won a prize medal for its mineral waters at the same event.

Of the eight competition classes, Netherwood's won Silver in the Class IV competition for the best beer of an original gravity of 1065° or "under 1075°." This must have been the XXX ale rather than the porter or stout as these were catered for in the black beer classes VII and VIII. As a rough guide, the original gravity approximates to the final alcoholic strength by volume i.e. 1045° is about 4.5% abv.

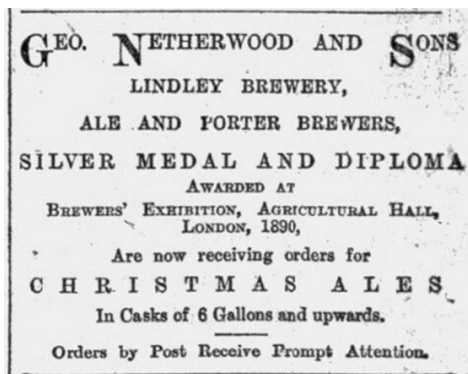
The beers were judged according to the following 8 classes.

- I. Beers under original gravity 1045°
- II. Best beer of an original gravity 1045° or under 1055°
- III. Beers with a specific gravity from 1055° to 1065°
- IV. Best beer of an original gravity 1065° or under 1075°
- V. Best beer of an original gravity 1075° upwards
- VI. Best beer of an original gravity?
- VII. Black beer of an original gravity under 1075°
- VIII. Best black beer of an original gravity 1075°

It was reported that the winner of the Bottled Beer Gold Medal was brewed with 33% gelatinised rice malt. The use of ingredients other than barley and wheat malts was allowed but kept to recognised limits. Classes I to V were brewed with not less than 15% gelatinised rice malt. Class VI was brewed with at least 15% torrefied barley malt and Classes VII and VIII were brewed with not less than 15% gelatinised rice malt and 15% torrefied barley malt.

Netherwood's brewery used their success in the Brewers Exhibition to promote their beers locally by proclaiming their silver medal and diploma in their adverts for the next few years. After winning the award, Netherwood's

dropped the "brewed with only malt and hops" and succumbed to using the brewers' adjunct "gelatinised rice malt." Whether this affected the beer is not known but the brewery gradually fell into decline.



The big 'Town' breweries' monopoly over beer sales in Huddersfield meant that by the late 1890's George Netherwood and Sons was facing stiff competition. In 1899 the brewery was put up for sale along with the pub estate. Samuel Allsops of Burton on Trent bought the brewery and estate and proceeded to use the brewery as a depot whilst selling off the pubs to local brewers. By 1905, the brewery site was cited as being disused and after a failed attempt at a merger with Thomas Salt and Co and the Burton Brewery Company in 1907, Allsopp's fell into the hands of the receivers in 1911.

Owd Bob

References:

Huddersfield Chronicle
Saturday 25 October 1890

Huddersfield Daily Examiner
Friday 31 October 1890

THE HONLEY HOP



The Quest we undertook is to unearth groups of real ale establishments that are within easy walking distance or short bus ride of each other. This brief resulted in our focussing on Honley village. Discovering several outlets for real ale within half a mile of each other we chose one Thursday afternoon for this pleasurable task.

The intention to catch a 310 or 307 bus from Huddersfield to the first pub on the list was negated, thanks to Lynne, who volunteered to be our chauffeuse due to the inclement weather forecast. We arrived dry (sic) at Jacobs Well, Woodhead Road, Honley which is located on a regular bus route; an easy to reach starting point for a day of discovery and libation in this quaint, but thriving village.

A current Cask Marque plaque at the entrance promised good beer. Going in we were welcomed warmly and were greeted with a good line up of cask ales from the Thwaites label, with the ubiquitous Bradfield Farmers Blonde appearing as a centre marker to help you keep track of your journey through the range on offer.



Choosing Thwaites Original Best Bitter (3.4%, £4.00pp) as the entrée and an immediate thirst slaker, it pulled clear as a bell and held a good

head, this is a very nice light golden beer with a delicate, bitter finish. We would recommend it as a good session ale.

Following this was a seasonal brew: Handsome Devil (not dissimilar to we reporters) (4.3%, £4.60pp). Darker, more chestnut in colour. Also beautifully clear and a good head. Malty/nutty flavour with a distinct bitter finish. Very nice – look out for this one!

The Amber, Wainwright and Farmer's Blonde were not sampled at this time although it would be unreasonable to suppose they would be less delightful than the others. Well-kept beer (pun intended), plenty of attentive staff and food available this is one of the best starting points we have encountered.

Moving on, we turn left out of the pub and left at the lights where the ghosts of two re-purposed pubs stand sullenly. We continue up the hill and another stark reminder of the frailty of our British pubs as we pass the boarded-up spectre of the Coach and Horses. A moment of reflection then onward and upward to our next port of call.

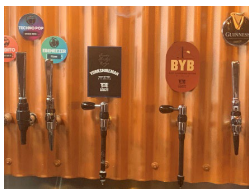
The next bar, named Braise, hove into view with its bright white exterior creating an outstanding visual impression which calls to you inviting you in. Being the intrepid pair that we are, we had no fear entering this very modern meeting house cum bistro.



Light and airy, simply furnished, it really does exude an air of tranquillity.

THE HONLEY HOP

Warmly welcomed by Shaun, a most convivial owner, he explained the beers on offer. There are two cask ales for your delight – don't be put off by the fact they are drawn from taps on the wall, observe the sparklers on the spouts. These are genuine cask ales currently from the Craven Brew Co. Yorkshireman (3.9% £4.40pp) a very nice pale bitter and BYB, Best Yorkshire Bitter (3.8% £4.40pp) equally good. Both ales are well kept and well served.



While imbibing contentedly at the counter, the Bar Manager Cai (as in kite) arrived. As luck had it, she began mixing cocktails and some sampling took place by half of our intrepid duo. If ever, heaven forbid, that real ale should disappear, the journey down the cocktail path may be a viable one!

Shaun and Cai were talkative and pleased to answer queries. Reciprocating, Graham made a suggestion about introducing 'flights', seeing as how they already have glasses marked in thirds. Ron did his bit by suggesting a name for a new prosecco and cherry cocktail designed by Cai.

After this most pleasant experience we discover that Braise is on the aptly named Concord Street and it is an essential inclusion for anyone's list of places to visit. Good cask ale, good company, food available and a great atmosphere - thanks guys!

As ascent is the secondary theme of the day, once more we strode upward to the Allied. This a is hidden treasure on Church Street which is a quaint cobbled side street leading to – yes, the Church!



The Cask Marque plaque displayed at the entrance gave us confidence as we entered. This cosy, traditional pub retains a wonderful atmosphere composed of friendly staff and customers. Paul on the bar was

very amenable and treated us to a potted history of his family's long connection with the licensed trade.

On the bar are four hand pulls with three cask ales available. Timothy Taylor's Landlord (4.3% £4.65pp), ditto Boltmaker (4.1% £3.90pp) and the ever-present Bradfield Farmers Blonde (4% £3.70pp). Both the Taylor's beers were on top form for which a special mention is in order as we don't think it



could get better than this. As we didn't sample the Farmers Blonde, we asked the customers what they thought of it. We were assured it was also in excellent condition and a good alternative to lager, which apparently, is their usual tippie. Could this be the way to divert drinkers from uninspiring lagers?

On our list of intended ports of call were a couple of publicly accessible clubs and a craft bar. However, Paul informed us that the Honley Socialist Club had closed permanently, removing that from our list and, as time was performing its



inexorable march forward, we decided to go to the last pub on our list: The Foresters Arms, at the Stony Lane junction with Bradshaw Road.

Here we found an apparently thriving pub with a vibrant and animated early evening trade, creating an atmosphere of bon viveur and camaraderie. The pub incorporates the Blue Tiger, an Asian fusion food restaurant which will require a return visit to explore!

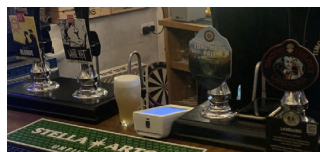
On the bar, four hand pulls each displaying a different cask ale looked promising. Timothy Taylor's Landlord at 4.3% and Sharp's Twin Coast session pale ale at 3.9% were untried this trip therefore no tasting notes and price unknown.

THE HONLEY HOP

Taylor's is a regular beer here and the Sharp's is for the summer season then they move to more Winter-style beers.



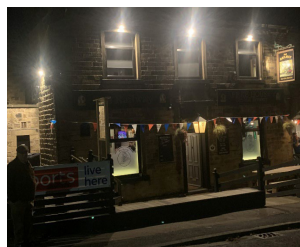
A good selection of four cask ales on the hand pulls included two from the Ossett brewery, namely Ossett Blonde at 3.9% and White Rat at 4.0%.



Served by the charming Olivia, we began with Timothy Taylors Golden Best (3.4% £4.40pp). It was served very cold, cold as a witch's (glass of lager) in fact. The coldness masked what I presume would have been a light beer with typical Taylor's finish although we didn't have time to wait for it to attain a higher temperature, it was clear and crisp.

Going dark we next sampled the Noir at 4.3%; a classic stout (it says so on the pump clip) from Fierce brewery in Aberdeen was exactly as described. A very strong, charred flavour followed by a nice bitter finish makes this an excellent winter ale.

Giving our thanks and saying our goodbyes, we left to await the arrival of our chauffeuse, however, Graham had an overwhelming desire to visit The Railway pub at Berry Brow. Fortunately, there is a bus stop adjacent to the pub and the arrival of a 308 bus to Huddersfield was imminent, therefore out came the bus passes and we took a ride to Berry Brow. Better still, the bus goes up Waingate towards Newsome allowing us to alight at School Lane which is about 360 yards from The Railway.



Is that a spectre to the left?
digress from The Quest.

Busy, bustling and vibrant the pub has been tastefully modernised creating a light, bright meeting place. A real fire in the snug was just the thing as the night had drawn cold, but I

These pale straw beers we did not try this journey, instead we went with the Small World brewery Long Moor Pale (3.9% £4.40pp) which has a strong, citrus flavour and the reliable Timothy Taylor's Landlord (4.3% £4.40pp).

Redirecting our chauffeuse via 'What Three Words' (look it up if you haven't heard of it), we reflected on the day out. In conclusion we can state safely that you will not be disappointed if you follow in our footsteps. You do not need to start at the bottom either - you could just as easily start at the Forester's and work your way downhill! We also have a particularly good finale to our particularly good day as we are being whisked off to the sausage tasting session of the SAS (Sausage Appreciation Society)!

Ron and Graham

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Printed By:

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

WHY NOT JOIN CAMRA...?

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

Membership in Huddersfield has mirrored the effects of Covid and now the economic situation and has gradually reduced over the last 2 years but we do hope that now Covid is perhaps past the worst and will enable people to get out to pubs and restaurants and the fact that we are now again putting on social events and producing our Ale Talk magazine quarterly, with this issue being the second new one this will also encourage people to sign up and then get all the benefits.

Nationally CAMRA has over 154,000 members so has quite a voice when needed and campaigning is what CAMRA does. From lobbying the Government to take action on business rates and local volunteers campaigning against possible pub closures, to supporting pubs and breweries through Covid and much has been achieved in the 50 years, not least a long term future for quality real ale and cider, which is now readily available across the UK, but there is much more to achieve with your help.

Membership of CAMRA currently costs just £34 pa for single memberships, £42 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 www.camra.org.uk/joinus call 01727 798440 weekdays 9am to 5pm. When you join a full year's membership includes:

- A welcome pack to help you make the most of your membership.
- Award-winning, quarterly Beer Magazine and What's Brewing online news.
- Free or reduced entry to CAMRA beer festivals. £30 worth of CAMRA Real Ale vouchers, £40 for joint members.
- Discounts on pints at participating pubs as part of CAMRA's Real Ale Discount Scheme.
- Learning resources to help you discover more about beer and brewing.
- The opportunity to campaign for quality real ale, cider and perry and to save pubs under threat from closure.
- Discounts on CAMRA books including the best-selling Good Beer Guide.
- Social activities in your local area and exclusive member discounts online.

Your local committee runs the events in Huddersfield and our own website www.huddscamra.org.uk and each area of the country has such volunteers.

We look forward you to signing up for membership and you will then have full access to our site and get all the above benefits.

BRANCH DIARY

FORTHCOMING BRANCH MEETINGS

All Mondays at 8pm unless stated otherwise:

12th January – Lindley Liberal Club

2nd February – Rat and Ratchet, Huddersfield (GBG voting meeting)

18th February – Shoulder of Mutton, Lockwood

2nd March – Head of Steam, Huddersfield

FORTHCOMING SOCIALS

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

Thank you to *Sair Inn- Linthwaite, Rat & Ratchet-Huddersfield, Sportsman- Huddersfield* for hosting our recent meetings

Contributions to Aletalk are welcome from any Camra member and may be sent to Aletalk@huddscamra.org.uk Contributions may be edited for reasons of space and may be held over for future issues. Copies are distributed quarterly, free of charge, to outlets in Huddersfield, surrounding areas, and further afield. Thank you to Bob Tomlinson, Graham and Ron, Paul Laxton, Nigel and Carol Fox, Marcus Garside, for their various contributions.

Aletalk is produced by the Huddersfield Branch of the Campaign for Real Ale. All content © Huddersfield Branch of CAMRA.

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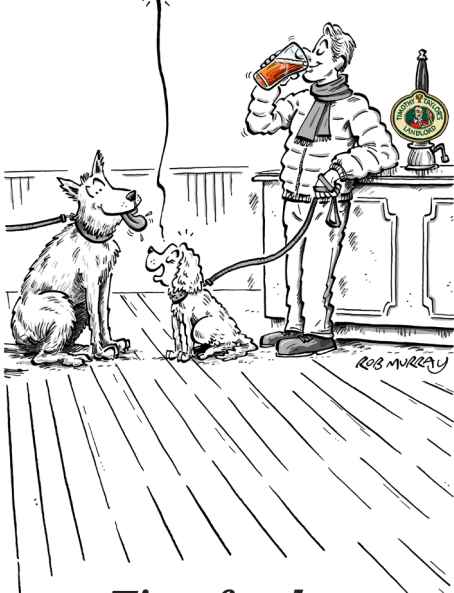
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