

ALE TALK



SPRING 2026

THE HUDDERSFIELD CAMPAIGN FOR REAL ALE CAMRA MAGAZINE

DISTRIBUTED FREE TO OVER 200 PUBS AND CLUBS

CIRCULATION 2000

PLEASE READ AND LEAVE FOR OTHERS TO ENJOY





Proud to support pubs, brewing
& beers in the Yorkshire area



+44 (0)1274 561 666
solicitors@chiverssolicitors.co.uk
www.chiverssolicitors.co.uk

FREE 24 HOUR
POLICE STATION
CALL OUT SERVICE



Would you like to advertise in the next edition?

Pre-book your space by contacting us below

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

Paper Red Media

Tel: 01536 358670

Email: paperredmedia@outlook.com

Web: www.paperredmedia.weebly.com

A selection of branch magazines we produce



Our Prices

Eighth Page (1/8)
£60

Quarter Page (1/4)
£100

Half Page (1/2)
£150

Full Page
£260

Inside Front/Back Page
£280

Outside Back Page
£300

All prices ex. VAT

CHAIRMAN'S RANT

Just three days short of the deadline for my copy, (30 January) the government announced its financial support for beleaguered British pubs. You may recall that in the November budget, the support given to the hospitality sector was similar to the support given by the rope to the hanging man, about as fragrant as a skunk in your car boot. Government spokespeople tried to excuse the tax raid by proclaiming that the Covid business rates discount, already reduced in the previous budget, was only intended to be temporary, therefore removing the 40% discount was perfectly proper. Given that footfall has fallen by 40% since Covid, there is no justification whatsoever for hiking business rates back to their pre-Covid level, not least because there is not a snowball in hell's chance of the projected tax yield coming close to Treasury projections, as businesses collapse under the weight of the combined effect of the loss of the discount, and the rateable value revaluation, due to be enforced in April of this year, on top of last year's tax and NI hikes.

Trade spokespeople calculated that business rates would increase by 76% over three years. All hospitality businesses got was a pledge to contain rises to 15% in the first year, four times the rate of inflation. I read this morning that the Revel Collection, owners of the Revolution brand, is to enter administration. I don't drink in the Revolution Bar in Huddersfield, as it does not sell cask ale, but the bar will be missed by its loyal customers, and that will be another deserted, boarded-up building in our town centre.

So, what did we get from the government? The most significant pledge is that there will be a 15% discount on the new bills for the year 2026-27, and a two-year real-terms freeze thereafter, applying to pubs and music venues only. Nothing for other high street businesses such as cafes, hotels and pharmacists. I couldn't help wonder if Wetherspoons pubs with a hotel attached will count as pubs? There are other

questions which space does not allow me to put. So, a very cautious welcome, but the devil will be in the small print, and the issue will boil up again nicely around the time of the next general election, assuming a full term.

I note also the proposal to reduce the drink driving limit to the same level as in Scotland. To oppose such a measure is to invite the anger of those who say it will save lives. Nevertheless, there is no evidence for that from Scotland where the impact has been similar to that of minimum pricing on harmful drinking, practically zero. It has been claimed that 160 lives will be saved as a consequence, but to prove that you would have to demonstrate that this would be the case by looking at fatal accidents in which the driver's blood alcohol level was between the current and lower limits. No such evidence has been produced. Others actually call for a zero limit, something to which credence could be given if mouthwashes and other products did not contain alcohol. So, I support the current limit on three grounds; it's well understood, there is no reliable evidence that lives would be saved, and because fatal accidents where alcohol is involved, are almost invariably caused by those whose behaviour demonstrates contempt for any level of limit. It isn't broke, so there is no need to fix it, but more rural pub landlords will be if this measure becomes law.

Paul Laxton

Chairman, Huddersfield and District Branch

ALE TALK

Previous editions
available online



Barkisland Beer and Pie Festival



Venturing out from our usual Huddersfield CAMRA drinking catchment, we took a visit to the annual *Barkisland Cricket Club Beer and Pie Festival* (mustn't call it 'Bark Island' or 'The Isle of Dogs' as it upsets the natives). The Club is, in their own words, *"a welcoming pub, open all year round...and you don't have to be a member!"* Well renowned for its regular range of cask ales and welcoming atmosphere it is just what it says on the tin.

Back to the beer: a delightful array of hand pulls on the bar numbering eleven in total gave us an additional sense of purpose. Picking up a programme we discovered that there would be a total of twenty-six cask ales on offer over the weekend. As we both had prior commitments, we could only attend the Friday. Now I did consider cancelling my commitments, however divorce would probably take away the pleasure of the hop. So, remaining loyal to family matters, and hopefully gaining loyalty points as a result, we chose to sample what we could within the limited time available.

"Right to left or left to right Graham?" At the far right was a strong Porter and the far left were the light lesser strength beers (I am sure there was no intended inference in this

arrangement of the beer). Also, each beer was sensibly priced the same at £4.00 per pint. So, choosing left to right, we started with **Jarl** (3.8%) from Fyne Ales Brewery. Delicately citrus it was not too strongly flavoured and, therefore, not unpleasant as some modern Citra-hopped beers can be.

A good beginning which we followed with **Format** (3.9%) from Beermats Brewery. A deceptive Pale Ale with an initial lack of presence with flavours developing as the palate acclimatised to it. Hint of elderflower all through to the finish. A good session beer.

Next it was another Pale Ale and also Gluten free, the **Weavers** (4.0%) coming from the Amity Brewery. Brewed with a cocktail of American hops. In spite of this it is an easy drinking beer if you like that sort of thing.

Although still early, we just missed out on the **Cheshire Oak** (4.1%) from Coach House Brewery (obviously a popular one). This was replaced with **Best Bitter** (4.0%) from the Three Acre Brewery. In our opinion a truly traditional beer using all English hops and a proper English beer flavour.

Now, a threat to the stomach: **Citra IPA** (4.2%) hailing from Oakham Brewery. This overly citrusy beer is acidic and tooth-etching. How did it win so many awards, I wonder? Not a session beer and if you only take a sip or two, I suppose it is no worse than chewing a sour gumball.

Up to the Lake District for some **Loweswater Gold** (4.3%) by the Cumbrian Ales Brewery. This Golden Ale is brewed with lager malt and German hops. The flavour is rather reminiscent of a lager but it definitely

displays the character of a cask beer. A very nice drink!

Giving it **Heart and Soul** (4.4%) is Vocation Brewery. Hopped with US West Coast hops, this is a fruit salad in a glass. Not unpleasant, but disappointingly lacking body.

The general theme seemed to be Pale Ales and **West Coast IPA** (4.6%) brewed by Phoenix Brewery stands out with a malty back taste and not overpowering with the citrus element. A pleasantly refreshing drink that is a little different to the run-of-the-mill IPAs.

Now for some strength: beginning with **Jaipur IPA** (5.9%) where the craft beer revolution began - Thornbridge Brewery. It is a strong, though highly drinkable, beer. This is a well-known ale with a consistent taste.

A traditional favourite returns in the form of **Old Peculiar** (5.6%) from the ever-popular Theakston's Brewery. A nice ruby ale with malty notes and a seasonal flavour. Always good and was as good as ever.

Finally, the last one on our sample trail: **Victorian Imperial Porter** (6.5%) from Craven Brewery. Wow! This is the taste of a bonfire on the palate! Dark. Smoky, brooding, warming; a complexity of flavours from an original Victorian recipe. Nostalgia is one thing, but this Porter has a future!

The secondary attraction at this venue was, of course, the pies. Now, 'Pie and a Pint' goes together like gin and tonic, doesn't it? There was a corner of the room dedicated to Doherty's pies from Brighthouse. Six varieties of pie, two varieties of pasty, sausage rolls and Dragon Eggs all in plentiful supply and reasonably priced were there to satisfy any cravings for food. Actually, the pies probably created those cravings due to their wonderful aromas.

Buying several items, some to eat now and some to take home, a range of these pies

can be vouched for by we reporters: Plain pork, not just plain but a quality traditional pie; pork, apple and stuffing, presented as a thing of beauty and temptation – simply the sight of it made you want one; Dragon Eggs, nicely spiced and giving a warm glow (St George please leave this dragon alone!); Cornish pasty not too peppery and was very filling – just right; Steak and Ale taken home and eaten for dinner, these reheated properly without damage or dryness and complemented the meal. Hats off to Doherty's and the lovely staff on the counter.

That concludes our day out except we must commend **Barkisland Cricket Club** for a well organised event. It truly was and felt like a festival with the warm welcoming atmosphere and pleasant, friendly staff. Special thanks to the bar staff who managed to keep the busy throng continuously supplied with beer. We are looking forward to the next Barkisland Cricket Club Beer and Pie Festival.



ASK, "IS IT CASK?"

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

From Huddersfield to Kraków:

How a Northern Brewer's Legacy Sparked a Cask Revolution Abroad



When James Eastwood moved to Poland, he didn't set out to start a beer revolution — but that's exactly what happened. Originally from Burnley but raised in Huddersfield, James found everything he needed in Kraków — except one thing: cask ale. “There was nothing much to drink apart from fizzy lager,” he recalls. It became a defining moment — a choice between leaving Poland or doing something bold. The sensible thing, as it turned out, was to stay and brew his own cask ale. Brewing beer just for himself never made sense to James, so he decided to fill the gap in the market and open a brewpub — introducing Britain's real-ale tradition to the people of Kraków. Today, that decision has become a phenomenon. T.E.A. Time Brewpub now stands proudly as Poland's only cask-conditioned ale brewpub — bold, authentic, and proudly independent.

JOHN EASTWOOD

The Huddersfield Roots of a Brewing Pioneer

The T.E.A. Time story begins with John Eastwood — a hands-on Huddersfield brewer (who still lives in the town) whom many CAMRA members will fondly remember, as he helped shape a generation of local beer drinkers. Now aged 85, John began commercial brewing in Milnsbridge in 1993, trading as Eastwood's Brewery. His journey started after running the Dusty Miller Inn, Longwood (1979–1992). Eastwood's beers quickly became known for their character and bite — distinctive at a time when most independents still played it safe. By the late 1990s, John was brewing at the Barge & Barrel in Elland, setting the stage for what would later become Elland Brewery, a name

that still resonates with CAMRA members nationwide.

“My dad, John Eastwood, was a brewing pioneer long before the word ‘craft’ became fashionable. He won over 50 Beer of the Festival awards and was among the first in the UK to experiment with American hops. He was a maverick in every sense — he could ferment in a day when others took a week, and nobody believed it until they tasted it. He challenged centuries of convention, and that spirit still drives everything we brew at T.E.A. Time.”

Those original recipes became the foundation stones of T.E.A. Time Brewpub in Kraków, where James — together with his long-term business partner Sylwia Marszalska — proudly continues the Eastwood family brewing tradition.

BREWING BRITISH TRADITION ABROAD

Founded in 2013, T.E.A. Time has spent over 12 years brewing in Poland, crafting 100 + beers along the way. Every pint is brewed on-site, with eight real ales on handpump. The pub has welcomed 10,000 + CAMRA visitors to date and continues to champion authentic, cask-conditioned ale in a country better known for its lagers and vodka. Co-founder Sylwia Marszalska has been integral from day one — overseeing operations and guest experience. Her leadership and attention to detail have helped T.E.A. Time earn its reputation as the place where British tradition meets Polish hospitality. Early on, T.E.A. Time featured in a BBC documentary, and shortly after, in 2019, became the first Polish brewery ever to send

From Huddersfield to Kraków:

cask ale to the UK, showcased at the Great British Beer Festival (GBBF) — a landmark moment that earned widespread respect within the CAMRA community. “It’s as close to a Yorkshire pint as you’ll find outside the UK,” James explains. “Everything we do stays faithful to British cask tradition.”

FULL CIRCLE

Cask from Kraków in Stockport!

During summer 2025, the story once again came full circle when T.E.A. Time’s beers travelled to the Stockport Beer Festival, where CAMRA drinkers from across the North enjoyed the first-ever continental-brewed cask ales poured at the Stockport & South Manchester festival. The verdict? The casks ran dry fast — and the applause was loud.

AUTHENTICITY

What to Expect When You Visit

Step through the doors of T.E.A. Time in Kraków and you’ll know instantly this isn’t a gimmick — it’s the real thing. Every pint poured here is 100 % cask-conditioned ale, brewed on-site, and served through handpumps. Nothing is forced or faked. Every drop is naturally carbonated and conditioned, just as it should be. The beer is made using all-natural ingredients, with recipes drawn directly from the Eastwood family’s heritage and refined through years of experimentation in Kraków. What makes it truly special is the subtle local twist:

- European malt — remarkably good quality, adding depth and balance.
- Polish-grown hops — a relative novelty now gaining global recognition.
- Polish water — famously pure. According to international testing, only Singapore has cleaner tap water than Kraków, making it ideal for cask ale.

The brewing plant was imported from the UK, and the team works closely with prestigious hop producers including Yakima Chief and Charles Faram, experimenting with both classic British

and modern hop varieties. “It’s as authentic as it gets,” James says. “Everything we brew could sit happily on a bar in Yorkshire — the only difference is that here, cask isn’t old-fashioned. It’s cool.” In Kraków, cask ale has become fashionable — you’ll find locals, expats, and visitors of all ages shoulder-to-shoulder at the bar. Behind the bar, manageress Angela makes sure every visitor gets a warm Yorkshire-Polish welcome, while head brewers Kuba and Majkel keep the cask selection in perfect condition and the standards sky-high. And for British drinkers, one detail feels instantly familiar: pints are poured in imperial 568 ml glasses, not the continental 500 ml. A small thing, perhaps — but proof that a pint here really is a pint. Add complimentary table peanuts, a friendly welcome, and a 10 % CAMRA discount, and it’s hard not to feel at home.

GETTING TO T.E.A. TIME

Getting here is simple: budget airlines fly direct from Manchester and Leeds/Bradford to Kraków Airport several times a week. From the airport, the #300 bus (every 15–30 minutes) takes you to within a five-minute walk of T.E.A. Time. The journey is about 25 minutes and costs just 6 PLN (≈ £1.25) — get off at Rondo Grunwaldzki, cross the river, and you’re there. Enjoy a rewarding pint (or two!) after your journey, then head to your hotel to check in. “We’re only a pint away,” laughs James. “And don’t forget your CAMRA card — you’ll get 10% off at the bar.” “We didn’t build a theme bar,” James adds. “We built a proper pub — with a brewery underneath and handpumps above. This is rebellion done properly, one pint at a time.”, carrying northern values abroad. For James Eastwood and Sylwia Marszalska, T.E.A. Time isn’t just a business; it’s the continuation of a family legacy that began in Burnley, matured in Huddersfield, and thrives in Kraków. “Dad would love this place. Every quality pint served, every happy face, every conversation over a beer — it’s everything he stood for. We’ve just moved it a few hundred miles east.”

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

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

Three Fiends Brewery has opened another bar, **The Sixth Fiend**, in Slaithwaite. It is in the former premises of Om, 23A Carr Lane. It will have three cask beers as well as keg beers.

Pub News

Rose and Crown, Cop Hill – closed

Scene at the Bar...

Farmers Arms, Burnlee – Bradfield Farmers Blonde and Belgian Blue, Timothy Taylor Landlord

Commercial, Golcar – Bradfield Belgian Blue

Junction 1, Golcar – no real ale

Golcar Liberal Club – Linfit Gold Medal, Craven Brew Yorkshireman Blonde

Rising Sun, Golcar – Adnams Ghost Ship, Bradfield Farmers Blonde, Timothy Taylor Landlord

Walkers Arms, Golcar – Ossett White Rat

Boshaw Trout, Hade Edge – Six Nook Beers plus two Westons Ciders

Huntsman, Harden Moss – JW Lees Bitter, MPA and Plum Pudding

Butchers Arms, Hepworth – Bradfield Farmers Belgian Blue, Kirkstall Jasper, Timothy Taylor Landlord

Stumble Inn, Hinchliffe Mill – Ossett White Rat, Hobgoblin Gold

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

Elephant and Castle, Holmfirth – Bradfield Farmer's Blonde, Timothy Taylor Boltmaker and Landlord, Rocking Rudolph

Harveys, Holmfirth - Bradfield Farmer's Blonde

Nook, Holmfirth – eight changing Nook beers plus Weston's Cider

Nowhere Bar, Holmfirth – changing local cask ale, Irish Stout, Udders Orchard Cider

O'Brien's, Holmfirth – Fyne Ales Jarl

Old Bridge, Holmfirth – Craven Brew Yorkshireman and BYB, Saltaire Blonde, Small World Long Moor Pale

Postcard, Holmfirth – Robinsons Dizzy Blonde

Shoulder of Mutton, Holmfirth – Bradfield Farmers Blonde, Ossett Blonde, Theakston Old Peculiar, Timothy Taylor Boltmaker

Taphouse, Holmfirth – four changing Nook beers

Y Bar, Holmfirth – Millstone Tiger Rut

Red lion, Jackson Bridge – under new ownership, initial beers are Ossett White Rat, Timothy Taylor Landlord

White Horse, Jackson Bridge – Black Sheep Bitter, Bradfield Farmers Blonde, Theakston Old Peculiar

Victoria, Newsome – Craven Brew SLO and Yorkshireman, Stancil Barnsley Bitter; next on would be Bradfield Farmers Ale, Farmers Blonde and Farmers Brown Cow and Stancil Stainless

Lower Royal George, Scammonden – Brains Reverend James, Little Critters Blonde Bear

Scapehouse, Scapegoat Hill – JW Lees Bitter, Plum Pudding, Boddingtons Bitter; Jorvik Blonde

Boot and Shoe, Scholes - Bradfield Farmers Blonde, Ossett Blonde, Timothy Taylor Landlord

Crown, Scissett – no real ale

Scotties Bar, Scissett – 4 real ales

Royal Oak, Upperrhony – Millstone Tiger Rut and Stout, Mallinson's Bitter, Cashmere and Eukanaba

Wooldale Arms, Wooldale – Tetley Bitter, Timothy Taylor Landlord, Bradfield Farmers Blonde and Belgian Blue

**VOTE
REAL CIDER**

LINDLEY CIDER & PERRY FESTIVAL

8-10 MAY 2026

AT 'UDDERS ORCHARD CIDERY
70B ACRE STREET, LINDLEY, HUDDERSFIELD

Includes illustrations of a pear labeled 'More Yorkshire Perry' and an apple labeled 'More Yorkshire Cider'.

skiptonbeerfestival.camra.org.uk

CAMRA
Keighley & Craven

Skipton Beer Festival

21 to 23 May 2026
Town Hall • High Street

Includes a QR code and a cartoon ram character holding a beer mug.

**Pints don't just
drink themselves**

Had to be there button -----> ❤️
1,467



Get free entry to over 100 beer festivals across the UK as a CAMRA member.

Stockport Beer & Cider Festival

OVER 250 BEERS,
CIDERS AND
PERRIES



JUNE 18th, 19th & 20th
STOCKPORT GUILDHALL SK1 3UA

Thursday 18th June 5.30pm to 10pm
Friday 19th June Noon to 11pm
Saturday 20th June Noon to 10pm

STOCKPORT GUILDHALL SK1 3UA
(Opposite Stockport College)

EVENT SPONSORED BY

Manchester
Evening News

THIS ADVERT IS
SPONSORED BY



FESTIVAL CHARITY



WHEELCHAIR
FRIENDLY
ACCESS



FOR BAND DATES,
TIMES, ADMISSION FEES
PLUS DISCOUNTS FOR EARLY BOOKINGS
PLEASE SEE WEBSITE



Don't miss some midsummer merriment!

Find us on Facebook www.facebook.com/stockportbeerfestival

Follow us at @skbeerfestival

MARSH MEANDER

A recent crawl round Marsh proved that real ale is alive and well with eight different beers available across the pubs and club visited.



The first stop was **The Junction**, an imposing building at the junction of Gledholt Road and Westbourne Road. Recently refurbished, the pub has a comfortable open plan interior. Just the one cask ale, *Butcombe Bitter Melissa*, was available.



The next stop was the **Cropper's Arms**, further along Westbourne Road in the busy centre of Marsh. Another recently refurbished pub, the Cropper's is now part of the Vixen Pub Company arm of Stonegate. Three cask beers were available, *Sharp's Sea Fury*, *Theakston's Best Bitter* and *Lightfoot*.



The final stop was the **Marsh Liberal Club**. Housed in a striking Grade II listed building, Marsh Lib has long been a reliable outlet for well kept real ales in the area.



The Lib also offers Crown Green Bowls, snooker, pool, darts and dominoes. The main bar area has been reorganised and refurbished and there are usually four cask beers available, these were *Bradfield Farmers Blonde*, *Church End Grave Diggers*, *Ossett White Rat*, *Timothy Taylor Landlord* when we called in.

THE MELTHAM MOG



Whilst considering Meltham as the third location in our Quest series, someone said that the Will's O' Nat's does not appear to lie on a bus and it is a 'bit of a mog' from the Will's O' Nat's to the Traveller's Rest, that plus the getting there in the first place, almost caused this choice to be shelved until better walking weather comes along. As good fortune favours the brave drinker, Christina, conveniently recently retired, volunteered to drive us to the Will's and chaperone us whilst we had our fill then carry us down to 'the Trav's'. Needing no further incentive to make up our minds, we accepted instantly.



Arriving at the substantial car park at Will's O' Nat's at 2:10 p.m. we disembarked for the first sampling of the day. Requiring a photograph of the exterior, I took my life in my hands crossing the road, because the Will's is sited on a rather blind bend. Remember the phrase look both ways and walk don't run? Doesn't apply here; the bend is approached far too quickly by traffic from either direction and it is a sharp one. Nevertheless, the intrepid photographer managed the task without vehicular contact and returned to the warm, welcoming pub that has a real fire. We were greeted with a lovely smile from the bar assistant Yan, who immediately made us feel at home.

An array of three hand pumps on the bar with two cask ales to try. This 'L'-shaped bar also has hand pumps on the other counter for when there are more ales on offer during festival times (none known at this juncture).



The more observant will have noticed that the Will's is a member of the prestigious Timothy Taylor's Champion Club, an honour awarded by Timothy Taylor to their permanent stockists who continue to go the extra mile it takes to serve their beer.



We have to say that this honour is well deserved as our first beer, Timothy Taylor's Landlord (4.3%, *approx. £4.20pp) was served at the perfect temperature, crystal clear, with a good head, crisp taste and in branded glasses - it doesn't get any better.

Next in line is the Bradfield Farmers Blonde (4%, approx. £4.20pp) which was equally as good and also in peak condition and all the previous comments apply – including being served in branded glasses! We think this is a good session beer without an overpowering citrus hit.

**Please note that 'approx.' has been used here as a prefix to the price of the beer. As volatile pricing is the current market trend, it seems best to approximate beer prices, therefore all following prices shown will be 'approximate'.*

Time to move on and this is where the personal transport comes in useful during times of inclement weather. There is no longer a bus service to take you to or from the Will's O' Nat's, the nearest bus stop is on Meltham Road about half a mile to the South and just below the Traveller's Rest. However, one can get a bus to the Bull's Head at Blackmoorfoot (another trip), which is a one mile walk from the Will's and this would be the preferred route for a Summer outing.



Arriving at the Traveller's Rest on Meltham Road, it was once more a case of dodging traffic to take the picture of the pub due to the lack of a footpath on the side of the road from where the best view was. There is also a substantial car park to service this nicely turned out watering hole (should that be *beering* hole?). Light and spacious, modern without detracting from the traditional pub theme it is a pleasant space to walk into. Once more we received a cheery greeting, this time from Faye, our bartender for the duration and suddenly we were at home.



With an extensive selection of cask ales on offer, five and a cider, we were spoiled for choice. Between us we would surely be able to sample each one of them, so we started with Milltown Tiger's Tail (4%) a dry, light citrusy beer and priced in the £3.80-£4.20 range as are the rest of the beers here. The Durham Brewery Vinovia Pale Ale (3.9%) is quite hoppy



and the mildly hopped Millstone Tiger Rut (4%) is the easiest drinking of these three.

This left three more to sample: Timothy Taylor's Landlord (4.3%), a nice well-kept pale ale; Wensleydale Brewery Sweet Disarray (4.5%) a powerful smoked porter with taste reminiscent of a dark mild with a variety of indeterminate flavours (but oh, how smoky!) and finally the dessert – Lilley's Rhubarb Cider from Somerset. Rhubarb it definitely is although the sweetness is more saccharine than sugar. Not to my personal taste.

The next port of call is the Victoria Park, which is almost three quarters of a mile from the Traveller's Rest, but the bus stop to catch the bus into Meltham centre is just 150 yards downhill from the Traveller's. So bus passes to the fore we hopped on and hopped off at the entrance to Morrison's supermarket, about a hundred yards down from the Victoria Park



This picture of the pub was another death-defying task undertaken by Ron! There is no footpath opposite the pub so it would be a case of standing at the edge of the road and trusting all those competent drivers not to run me over.

Turned out to be a bit too twitchy and, luckily, the adjacent church wall had been lowered enough to proved a vantage point from which to take the image.



THE MELTHAM MOG

Climbing the steps and entering the Victoria Park, we found a nice open room sporting a busy teatime clientele. Once again we were welcomed like old friends by the bartender Leanne.

Just the two cask ales on offer at £3.50 - £3.70 during happy hour Monday to Thursday. From the Handsome Brewery there is the Blonde (3.8%) a lovely pale and light session beer that we were assured by the landlady Kelly and husband Lee is a brew unique to the Victoria Park. It is a really moreish beer and worth returning for. The second beer is from the Empire Brewery: Under Par (4.2%), well kept and presented, this is another light, refreshing beer with a citrusy nature.

Negotiating the downward nature of the steps, being careful not to break into a run (as if) and spill onto the street, we gyrated to the left and uphill to the conveniently placed Fourth Fiend Taphouse located in the former Conservative Club building. The stained glass panels are still there and it gives the appearance that the it is a small club. The reality is startlingly different.



Entering the building through the ecclesiastical portal, suddenly you are in a TARDIS! A single large room opens out before you and you could swear that it is larger than the outside. It is a large, airy space open to the rafters with a long bar counter. Food being served at the farthest end lends delicate, pizza-like aromas to the atmosphere. Bustling and noisy, reminiscent of railway refreshment rooms, it is obviously very popular as several tables had 'reserved' labels and the time the reservee would require it.

Smiley, happy (but camera shy) bar staff were very busy so small talk was limited therefore all concentration went to the task in hand. Three handpumps with two cask ales and one pump awaiting a fresh cask all dedicated to the Three Fiends Brewhouse beers.



Misfit (4.2%) is a light, citrusy drink not over sharp and would be good with a tapas. The other beer is Perpetual (3.8%) a quite hoppy EPA with citrus overtones, not too bad for a session beer. Feeling a little peckish and needing some sustenance, I espied pies of the pork persuasion in limited number on the bar. Dashing up, I got there just in time and managed to get the next to the last with Richard coming a close second leaving Graham with the last sausage roll. The pies were very good and the sausage roll was nice, but a sausage roll is no substitute for a pork pie.

Three more calls to make to wrap up the Mog around Meltham. Just across the road at the very busy junction in the town centre is the oldest pub in Meltham, The Swan. Entering this old building we see it has kept its identity fairly well. The small bar has handpumps only one of which had a cask ale pump clip that was turned around. We appeared to have landed between casks so we thanked them and left to go to... now, where to?



On the itinerary is the Liberal Club that sells cask ale we believe although time is getting on as we have had such a good day we lingered longer than we ought. Unanimously

THE MELTHAM MOG

we decided to leave the club for another day and wind up operations at the Waggon and Horses on the far side of the crossroads. This was not entirely without danger as there is no dedicated crossing close to the Swan.

Walking in to the Waggon we received another cheery greeting. Three occupied handpumps and one blank one meant we had one final beer each to go at.



Prices are, according to the lady behind the bar, 'Not cheap, they are good value for money!' At £3.76 to £3.85 per pint, we can agree. Hobgoblin Gold (4.2%) is a light variation of the original. A blond with quite a different 'feel' to the original and I think it is getting away from the primary purpose and the disparaging, rhetorical question: "What's the matter lager boy, frightened you'll taste something?"

Moorhouse's White Witch (3.9%) pale and citrusy this is a summery light beer with a crisp finish, leaving just the Timothy Taylor's Landlord (4.3%) to review. This needs no introduction as it the most frequently found cask ale on this trip. At the Waggon it is no exception, it is a nice pale ale with a familiar taste.

This ends our Meltham Mog and, as we wait for an Uber, we reflect on the lack of public transport to the Wills and the need to be careful when taking a walking route due to the shortage of footpaths in the area. In spite of that, the route can be extended for a Summer jaunt and will increase your step count!

In summary, we have had a good day out, meeting very pleasant people, drinking very nice beer and can honestly say that a Meltham Mog needs to be on everyone's itinerary!

BREWING UP A STORM SINCE 1992 IN THE HEART OF YORKSHIRE



**PERMANENT CORE RANGE PLUS MONTHLY
SEASONAL CASK SPECIALS!**

RUDGATEBREWERY.CO.UK

@RUDGATEBREWERY

THE ARK
ARK ALE
fest

1ST-4TH MAY

FREE ENTRANCE

16 REAL ALE LINES
BEER - FOOD - LIVE MUSIC

We're right on the 231 & 232 bus route
257 Barnsley Rd, Flockton, Wakefield, WF4 4AL

WHY NOT JOIN CAMRA...?

About CAMRA

We are a volunteer-led, consumer organisation that campaigns for pubs, pints and people across the UK.

We work with the government, councils, the wider industry and more to fight for consumer choice, save pubs and champion independent brewers.

In return, we give you access to incredible beer and pub finding tools, UK-wide festivals, amazing local and regional beer experiences organised through our 220 branches and many more offers and benefits.

Membership with CAMRA saves you money on pints, all while supporting the mission to preserve beer and pubs for future generations. The cost of membership is just £34 pa for single membership, £42 pa for joint at the same address and there is also an Explorer Pass for 99p per month, see <https://camra.org.uk/membership> for all the details of these memberships.

Beer Vouchers

Get a full sheet of discount vouchers totalling £30 for single members and £40 for joint members (shared between two) every year you're with us. Sent out with your welcome pack, these voucher sheets give 50p off select pints at over 1,000 pubs up and down the UK. If you love going to the pub, you'll save yourself money being a CAMRA member.

Beer Discounts

As well as your vouchers, CAMRA membership gets you discounts on selected pints when showing your membership card at over 3,000 pubs around the UK.

Discounts can range from 10p to 10% off every pint or every round, saving you money on the beers and ciders you love.

Beer Festival Entry

Discover your new favourite pints at local and at our beer and cider festivals! Enjoy pints, food and entertainment all year round.

We run over 130 beer and cider festivals around the UK and as a member you get free or discounted entry to them.

CAMRA Books and Merchandise discounts
Spread the message with brand-new, high-quality CAMRA clothing or enjoy the breadth of knowledge and stories we have to offer with our fantastic books.

With unique membership discount codes, you'll pay less for everything you wear and everything you read from our online shops.

BENEFITS AND OFFERS

TasteMatch

With 20,000 cask beers available across the UK, finding your new favourite can be a challenge. TasteMatch helps you discover exactly what makes your perfect pint.

Just tell TasteMatch a little about what you like, filter our entire beer database down to a list of personalised recommendations, and then see where to find them.

Pub finder and trip planner tools

Wherever you are in the UK, find the pints you want to drink and the pubs you want to drink them in. CAMRA members get access to our database of over 55,000 pubs, including Good Beer Guide recommendations, trip planning tools, beer scoring and more.

Online learning and resources

Our Learn & Discover platform is your dedicated online learning hub! Created to support lifelong learning and deepen your enjoyment of beer, cider and perry and pub culture.

Available exclusively to members, Learn & Discover offers high-quality, learner-focused content curated by a mix of trusted industry experts and passionate CAMRA volunteers. Whether you're just starting out or looking to refine your knowledge, there's something here for every level of curiosity and experience.

Quarterly BEER magazine

As a CAMRA member, you'll receive BEER, our award-winning magazine – packed with insight, opinion and inspiration from the very heart of the beer, cider and pub world.

BEER brings together a stellar line-up of some of the UK's most respected drinks writers – including Pete Brown, Sue Nowak, Boak & Bailey, Des De Moor, Jeff Evans, Roger Protz, Tim Hampson, Emma Inch, Sophie Atherton and Susanna Forbes, to explore the stories, trends and people shaping the industry today.

What's Brewing online

Stay up to date with everything happening in the world of beer, cider, pubs and campaigning with What's Brewing Online, our digital news platform, free and exclusive to members.

Updated regularly, What's Brewing delivers the latest industry news, campaign updates, opinion pieces and stories from across the CAMRA network. Whether it's breaking developments on pub protection, features on small independent brewers, or coverage of local CAMRA branch activity, this is your insider's view into the cask beer community.

Huddersfield CAMRA

Your local committee runs the events in and around Huddersfield and our own website

<https://huddscamra.org.uk/> and each area of the country has such volunteers.

We look forward to you signing up and joining the other 600+ members locally and you will then have full access to our site and get all of the above benefits.

BRANCH COMMITTEE

CHAIRMAN

Paul Laxton

relaxpaul@btinternet.com

SECRETARY, ALETALK EDITOR & PUBLIC TRANSPORT OFFICER

Alex Barlow

Aletalk@huddscamra.org.uk

ALL OTHER OFFICERS EMAILS:

info@huddscamra.org.uk

Designed & Produced on behalf of CAMRA by:

Paper Red Media

Website: www.paperredmedia.weebly.com

Neil Richards MBE - 01536 358670

n.richards@btinternet.com

Matt Richards

paperredmedia@outlook.com

Printed By:

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

BRANCH DIARY

FORTHCOMING BRANCH MEETINGS

All Mondays at 8pm unless stated otherwise:

20th April – Sair Inn, Linthwaite

18th May – Riverhead, Marsden

15th June – Monkey Club, Armitage Bridge

FORTHCOMING SOCIALS

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

Thank you to *Sair Inn- Linthwaite, Rat & Rachel- Huddersfield, Sportsman- Huddersfield* for hosing 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.

The views expressed in this magazine are those of the individual authors and are not necessarily supported by the Editor or CAMRA.

Beers you've never heard of with people you won't forget

Real stories > reels & stories



Get free entry to over 100 beer festivals across the UK with a CAMRA membership.



I always walk him here
for a pint of his
favourite...



*Time for that
taste of Taylor's*



THE VICTORIA NEWSOME

Real Ales
Great Food
including Pizza
Burgers etc.....

Sky Sports
TNT Sports

across 3 large screen tv's
Large Screen
Projector

Join us for a bite to eat and a pint
of ale while enjoying the log fires
and a warm and welcoming
atmosphere!!

Find Us At
105 Jackroyd Lane
Newsome
Huddersfield
HD4 6RB
Tel: 07920855662

THE
GEORGE
— Upper Denby —

We're very proud to be your

WINTER 2025

PUB OF THE SEASON



01484 861347

thegeorgeinn-upperdenby.co.uk

114 Denby Lane, Upper Denby, Huddersfield HD8 8UE