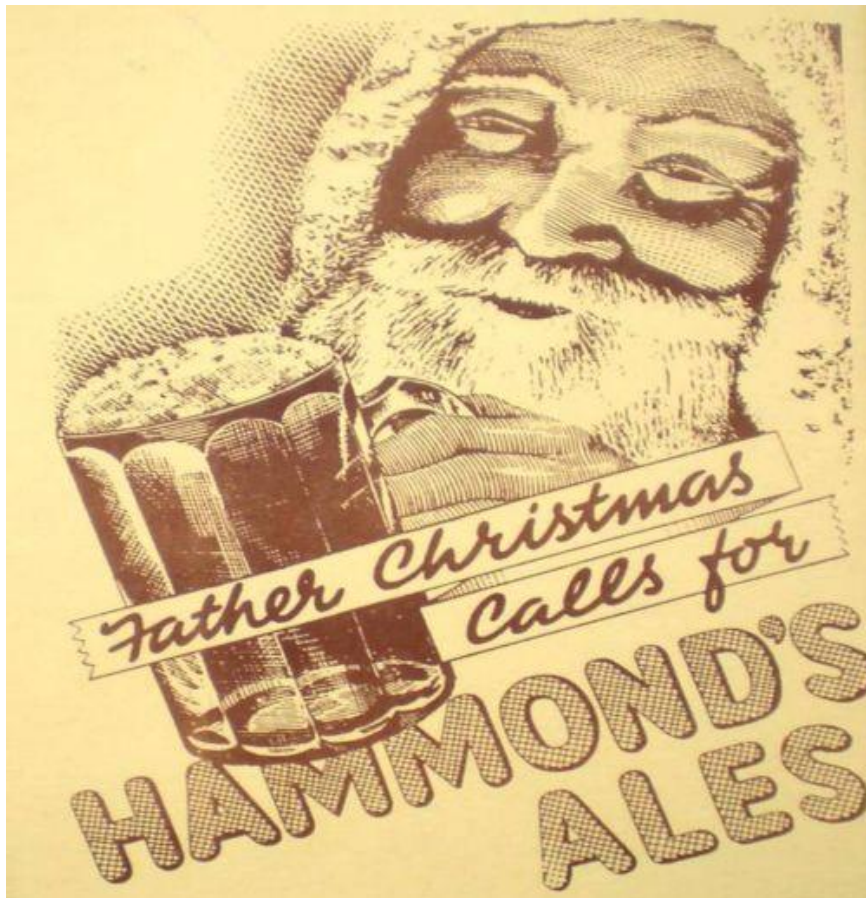




**CAMPAIGN
FOR
REAL ALE**

Ale Talk

The Real Ale Magazine of Huddersfield CAMRA



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WINTER 2014

The Huddersfield Campaign for Real Ale CAMRA Magazine
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Circulation 2000.

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2011 to 2015

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Out and About Huddersfield

Check out <http://whatpub.com> for pubs selling Real Ale in the Kirklees licensing area. If you notice anything new please contact the Branch via the website <http://huddscamra.org.uk>

Back in September, **Ale Talk** announced that **The Rat & Ratchet** had been named as one of the Great British Pub Award finalists in a competition organised by the pub trade's **Morning Advertiser**. Happily we can report that The Rat won the title of **Best Cask Beer Pub** in the Great British Pub Awards. Well done Richard and Lisa, who also scooped the **Cask Ale Pub of the Week** in the Yorkshire Post Magazine with top scores for welcome, drinks selection, atmosphere and prices. But it doesn't end there.

The **Rat & Ratchet** has also notched up two other milestones by celebrating 10 years as part of the Ossett pub group and for being listed for 25 consecutive years in the CAMRA Good Beer Guide from 1991 to 2015. This is an amazing feat for any pub and is a credit to the current landlord Richard and all the former landlords who made the Rat & Ratchet the outstanding pub it is today.

Richard (left) is seen receiving his award from Chairman Neil Kelly (right)



Later in the New Year, Richard is planning a FeRaRi (Fernandes/Rat/Riverhead) beer festival featuring beer from all three breweries. Watch this space for details.

The **Grove Inn** has been voted the Branch's Summer **Pub of the Season 2014** in recognition of its dedication to and promotion of real ale. Recently, it held a BrewDog Meet the Brewer Night

Award Voting for Huddersfield Branch members only

To be voted upon at the Branch meeting at the Sportsman, Huddersfield
on Monday 19th January 2015

Huddersfield CAMRA PUB or CLUB of the SEASON WINTER 2014

Nominations: **Commercial**, Slaithwaite; **Sair Inn**, Linthwaite; **The Swan**, Crimble

Name of the Pub or Club of the Season: _____

Huddersfield CAMRA Rural PUB of the Year 2015

Nominations: **Boot & Shoe**, Scholes; **White Horse**, Emley; **Wills o' Nats**, Meltham

Name of the Rural Pub of the Year: _____

Member's name: _____ Membership No: _____

Please note that only currently Huddersfield Branch Members may vote, either at the meeting, via the website, or in person at the meeting.

Postal votes are to be sent to: **CAMRA, 38 Springwood Avenue, Huddersfield, HD1 4BH.**

Votes must be received no later than **Monday 19th January 2015**

THE KING'S HEAD

(Formerly known as the Station Tavern)



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which was very well attended with tutored tastings and samplings of the brewers wares. Watch out for similar events in the future.

The work on the **Kings Head** is continuing and progress is being made in restoring the ornate roof and glass domed ceiling. The cornices and wooden panelling are being replaced and from what recent reports suggest, the pub will be transformed back to its former glory. Work is expected to be finished sometime in the new year.

HDM Beer Shop has been voted the Branch's **Autumn Pub of the Season 2014**. It also coincides with its first entry in CAMRA's Good Beer Guide 2015. The Beer Shop, on Wood Street, has come a long way since opening two years ago and the recent refurbishment of the bar and kitchen has helped to increase its beer and cider selection. The branch will be holding its Xmas Social at the HDM Beer Shop in December.

The **Star Inn** at Folly Hall will be holding their annual Winter Beer Festival again this year from Wednesday 3rd to Sunday 7th December. As usual, a wide range of new beers to try.

The King Street area of Town has become a popular drinking place with students and devotees of craft ales. A recent survey of the pubs and bars resulted in some surprising finds. Firstly, **Yates** was found to have good Greene King IPA on handpull. **Northern Tapps** has a good selection of well-kept cask ales and usually a LocAle beer from a local microbrewery. On a recent visit there was Empire Mad Dogs & Englishmen and Everards Pumpkin Ale. The **Zephyr Bar** appears to have been sold and was closed when visited. The bar usually had a Summer Wine beer and a selection of American craft beers. The **Lord Wilson**, a Wetherspoon pub, has a range of handpulled Real Ales and like its sister pub, The **Cherry Tree**, has introduced craft beers in cans.

Around the corner in Zetland Street, The **Warehouse** (Stonegate) has had a makeover and improved its beer selection. There are 3 handpulls serving cask ales and 5 taps serving craft beers, including BrewDog beers. There is a regular changing selection of cask and craft beers from 'just up the road' to the USA. On the night there was Taylors Boltmaker and Adnams Broadside and a real cider, Weston's Old Rosie on handpull. You can order 2 or 3 pint flagons of any draught to share with mates or try a 1/3rd pint taster selection i.e. 3 x 1/3rds. The beer quality is good but it can be pricey. Next door is the newly opened **Picture House** which has seen a

£400,000 refurbishment of the former Varsity Bar. The pub is operated by the Sheffield based Forum Café Bars and has links with Stancil brewery. There are 6 handpulls serving real ale, usually 1 or 2 Stancil beers such as the Porter, Black Jack beers, Weird Beard beers and Ortherton Ales East Indiaman. The range does change and there is also Weston's Old Rosie. The bar has an interesting range of craft ales including Titanic Stout on tap plus a range of American and London microbrewery ales. The pub offers a good after works deal on drinks Monday to Friday from 5pm – 9pm with £2.50 a pint deals on selected ales. The beer quality was very good.

Further down the ring road, is **Rhubarb**, another place popular with students and referred to as 'The official Student Unions Partner Bar'. There are 10 handpulls on the bar although they may not always be in use. The beer range constantly changes and you can get some interesting and rare beers on occasion. As with the previous two bars, there are wide screen TVs offering sport or music. Beer quality was good on the night. A Rhubarbcard discount card is available.

Armitage Bridge: The **Armitage Bridge WMC** aka **The Monkey Club** was voted Huddersfield CAMRA's Club of the Year 2014 and entered into the Regional finals. Not surprisingly out of 17 Yorkshire CAMRA branches, it has come **Runner Up** to the finalist in the Yorkshire CAMRA **Regional Club of the Year** competition. Well done Gareth in running a well-kept bar and helping organise the annual Monkeyfest beer festival. The bar supports 4 handpumps serving Black Sheep Bitter as regular with a selection of ever changing guest ales.

Bradley: The **White Cross** will be holding its annual FebFest beer festival in February featuring another exciting range of quality ales as the punters have come to expect. See advert for details.

Brockholes: The **Rock** has now re-opened under new management after a refurbishment.

Crimble: The **Swan** is a great little Free House with 5 handpulls. It normally has a LocAle beer on sale from the Rat brewery or Mallinsons in addition to Saltaire Blonde and the house bitter, 'Up the Swannie Crimble Best'. Rotating and ever changing guest ales are available. There is even Thwaites new craft beer '13 guns' plus a small range of bottled Belgian, English and USA beers.

Crosland Hill: The **Sands House** is open again after vandals set fire to the empty pub following the sudden departure of the previous landlord. Holme Valley Inns, a company that works with Enterprise to refurbish and revive the trade of failing pubs, has taken over the Sands House. The company is also responsible for the **Bulls Head** at Blackmoorfoot, The **Golden Cock** at Farnley Tyas, the **Kaye Arms** at Grange Moor and the **Beaumont Arms** at Kirkheaton. The emphasis is on fine food and drink, with cask ales featuring in the business plan. The beers on offer were Taylors Golden Best and Mild, Copper Dragon Golden Pippin and Bradfield Farmers Blonde.

Deanhouse: The **Cricketers Arms** is a place not to be missed when visiting the Pure North Cider barn. The pub has 4 handpulls, 3 serving cask ales and 1 devoted to Pure North cider. On a recent visit there was Jennings Cocker Hoop, Ringwood Boondoggle and Banks's Sunbeam and Pure North's 5 Apples, a 6% medium cider produced from 5 different cider varieties. Quality was very good. Similarly, the **Cider Barn** has a range of Pure North ciders and perries and also serves food for the hungry visitor. There is usually Deanhouse Dry and Fusion available.

Golcar: The future of the **Rising Sun** is still uncertain. The pub is continuing to trade and is open. However, bar staff are still unsure what Enterprise intends to do with the pub, despite local offers to buy it. The **Rose & Crown** had on a recent visit a new Golcer brewery beer, Autumn Light. The pub always serves at least 4 changing guest beers and the beer quality and range is always good.

Junction One usually has a regular LocAle beer. On a recent visit there was Mallinson's Chinook, Fernades Bramling Stoker and Copper dragon Golden Pippin, all served in tip top condition. The **Commercial** had Thwaites Draught Bitter, Wainwrights Bitter plus the seasonal Thwaites guest.

Hade Edge: The **Bay Horse** is now a Free House and has been bought by a former landlord. It is reported to be serving Tetley Bitter, Jennings Cumberland and a Guest ale.

Harden Moss: The **Huntsman**, a Lees house, has Lees Bitter, MPA and Willies 100 on handpull while the nearby **Ford Inn** was reported to have Black Sheep Bitter and Pennine Natural Gold.

Hepworth: The **Butchers Arms** re-opened in March. It serves a range of beers on handpull which have included Taylor's Landlord and Golden Best, Copper Dragon Golden Pippin, Saltaire Blonde, York Guzzler and an Ossett beer. Beer quality is good.

Holmfirth: The **Carniceria** has now become the **Tap House**, the brewery tap for the Nook



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Brewhouse. The bar has been totally refurbished, the bar now sports a range of core Nook beers and newer experimental Nook beers such as the amazing pink Beetroot Baby Blonde. The Tap House also has a new menu and specialises in beer and food matching as well as providing a great drinking and dining experience. The **Nook**, next door, remains the stable drinking home of Nook beers in addition to serving guest ales. The **Elephant & Castle** has Tetley Bitter as regular beer with a guest such as Everards Tiger. **Herveys** has its 3 handpulls serving regular Black Sheep Bitter, Taylors landlord and Copper Dragon Golden Pippin. **Gonzo's Bar** has new hours; closed Monday and Tuesday, then 12 noon to 11pm the rest of the week. Recently it has had on sale Barncliffe Bitter and Twin Falls from Small World Beers. The **Shoulder of Mutton** has Copper Dragon Golden Pippin on the bar.

Hinchliffe Mill: The Stumble Inn usually has Tetley Bitter and Copper Dragon beers on as regular. Recently, it has had Barncliffe bitter from Small World Beers and Nook Oat stout as guests.

Holme Bridge: The **Bridge Brewery** based at the **Bridge** is due to start producing its first beer by the beginning of December. The beer will initially only be available at the pub and sold alongside the regular beers from Lees and Empire breweries and guest ales such as Blue Bee and Small World Beers Yorkshireness. There is a handpulled cider from Pure North available. The pub also does a nice range of meals.

Lepton: The **Sun** has 4 handpulls serving real ales. This Free House is Cask Marque accredited and has Tetley Bitter as permanent with 3 guest ales often sourced from local breweries. Little Valley beers and other LocAle beers have been available. See advert for details.

Lower Cumberworth: The **Foresters Arms** has 5 handpulls serving beers from Timothy Taylors, Hook Norton, St Austell, Leeds and Small World Beers plus 1 cider. The beer quality is good and the pub has Cask marque accreditation. The pub is open every day from 12noon and serves food daily. Monday night is Quiz Night.

Meltham: The **Wills o' Nats** has regular beers Black Sheep Bitter, Taylors Landlord and Greene King IPA with an ever-changing range of guest ales. Recently these have included St Austell Trelawny, Ossett Turning Leaf and Moorhouses Blonde Witch. The Greene King IPA is due to be replaced by Bradfield Farmers Blonde. The annual '**Wills Factor**' starts with the first heat on Friday 16th January and every Friday until Friday 20th February, the Finals Night with £100 to the winner and prizes to the 2nd and 3rd.

New Mill: The **White Hart** is open again having been bought by the owner of a small chain of pubs, two of which are in Penistone – The Bridge and The Old Crown. Handpulled beer is available. More reports please.

Outlane: The **Commercial** has re-opened with new licensees. Initial reports indicate Saltaire Blond, Taylors Landlord and Moorhouses Premier are available on handpull.

Paddock: The **Paddock Conservative Club** steward Mick and Stewardess Bernie recently celebrated 5 years working in the Club. The club has one handpump which serves a very reasonable pint of Theakston's Best Bitter. The **Ship** is still closed.

Shepley: The **Black Bull** has been refurbished by Punch and has 3 handpulls serving Sharps Doombur, Bradfield Farmers Blonde and Black Sheep Bitter. The pub is Cask Marque accredited.

Thunderbridge: The **Woodman Inn** has become a regular outlet for the Small World Beers which are quality ales. Recently, the Thunderbridge Stout was launched at the pub. However, it did not last long as the thirsty drinkers finished it off in quick time.

Upper Denby: The **George Inn** has regulars Timothy Taylors Landlord and Tetley Bitter plus 4 guest ales. The ales include those from Roosters, Acorn, Small World Beers, Slightly Foxed, Partners and Saltaire but to name a few.

Upperthong: The **Royal Oak** is reported to be selling two ciders on handpull, Moonshire Cider and Weston's Old Rosie. It also has Taylors Boltmaker, Goose Eye Barm Pot, Bradfield Farmers Blond

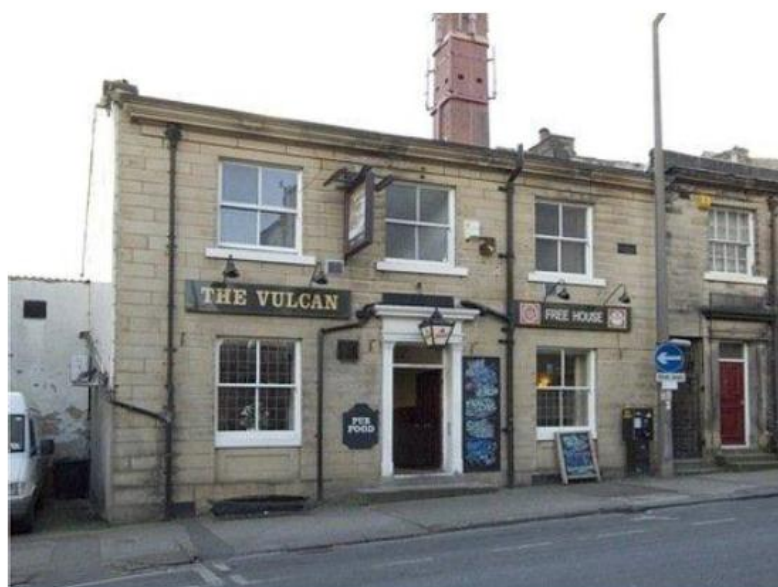
Cheers!

Saying '*Cheers*' in Japanese is '*Kanpai*', in German '*Prost*', in Finnish '*Kippis*', in Spanish '*Salud*', in Polish '*Na zdrowie*', in Welsh '*Iechyd da*', in Danish '*Skål*', in Greek '*Lamas*', and of course in Gaelic '*Sláinte*'.

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Summer Pub of the Season

One of Huddersfield's best loved real ale pubs has been voted Huddersfield CAMRA's Summer Pub of the Season 2014. The Grove, on the corner of Spring Grove Street, is a veritable mecca for real ale drinkers and has the enviable reputation for having an incredible range of beers. It has been in CAMRA's Good Beer Guide every year since 2008 and been awarded Pub of the Season on more than one occasion.

The Grove is owned and run by Ian and Taya Hayes, who are very enthusiastic about their beers. They opened the pub back in 2006 and set about transforming the two roomed backstreet pub into a beer-lovers paradise.

The pub has a traditional stone flag floor with old church pew benches and wooden tables. The walls are adorned with interesting artworks and curiosities featuring chimeral stuffed animals, aboriginal art, nude paintings and severed heads! Blackboards list the impressive range of beers on offer – too many to try on one visit. Behind the bar is a fine collection of vodkas and whiskies, and unusual bar snacks. Out back, there is a beer garden with smoking shelter.

There are 18 handpumps serving a stunning list of cask ales, 10 in the Tap room and 8 in the larger lounge area. Magic Rock Ringmaster, Timothy Taylors Landlord and Thornbridge Jaipur are on permanently with 8 rotating pumps featuring beers from Magic Rock, Dark Star, Oakham, Gadds, Buxto, Fullers, Hawkshead and Durham, plus many more. In addition there are 12 keg lines serving American and European craft ales on tap; 5 of the lines are devoted to permanent key keg beers from Magic Rock, Kernel, Brodies and Toccalmatto, etc. The bottled beer range includes close to 250 foreign bottled beers sourced across Europe and the USA. Cider is also available on the bar.

Live music is a feature of the pub's social scene with regular weekly and monthly live bands playing everything from folk to jazz and the classics. Other regular events include Meet the Brewer nights which are always very popular and usually over-prescribed.



Ian and Taya receiving the Summer POTY Award from Branch Chairman, Neil Kelly (centre)

Coach & Horses

Open daily from 12 noon



The Coach & Horses has recently undergone a full refurbishment and is now under new management

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Sheila Kaye

Sheila Kaye was one of our longest serving members in the Huddersfield Branch, having joined CAMRA in the 1980's along with her husband Geoff. Sadly, she passed away on August Bank Holiday at the Huddersfield Royal Infirmary, shortly before her 81st birthday.

Sheila was an active member from the early days of the Kirklees CAMRA branch before it split into the Huddersfield & District and the Heavy Woollen branches. She regularly attended branch meetings with her husband Geoff in the early days and helped out at the countless beer festivals over the years until retiring from active duty. Geoff, on the other hand, continued to help out at festivals until recently and is still a member.

Sheila and Geoff enjoyed their weekend trips away with the Branch. The picture on the left was taken when they visited Bateman's brewery at Wainfleet in Lincolnshire. Other trips included visits to the rural pubs of Hampshire and Winchester organised by David Lyall.



Sheila leaves a loving husband Geoff and son, John

Richard Malcolm Horn

It came as a big shock to the Branch and his friends when it was announced that Richard had suddenly passed away at home on the 8th October, aged 67 years old.

Richard, also known affectionately as 'Hornblower' to his friends, was a branch stalwart and CAMRA Life member who regularly attended branch meetings, brewery trips and helped out at the annual Oktoberfest Beer Festival.

Richard (left) could often be seen manning the Cider stall where he would bring in cheese and biscuits to eat with the cider, or serving behind the bar whilst enjoying many a pint or two of beer.



In his earlier days, Richard had been with the Northern Lights Drum & Buggle Corp based in Newsome where he lived. When the Northern Lights joined with the Anchormen Marching band in Elland, he

became friends with Andrew and Chris Wright. At the Anchormen, Richard became involved with Andrew Wright in the Anchormen Charity beer festival. He gave a great deal of help over the six years that the festival ran which raised over £14,000 for charity.

Around 1999, Richard and Andrew started to help out at the Huddersfield Beer Festival, building up from the small festivals at the Zenecca Club on Leeds Road to the Freemason's Hall at Green Head and culminating in the very successful Oktoberfest at the APNA Centre this year. He also helped out at the local Hall Bower Athletic Club Summer Beer festival serving and drinking the beer, both of which he enjoyed immensely.

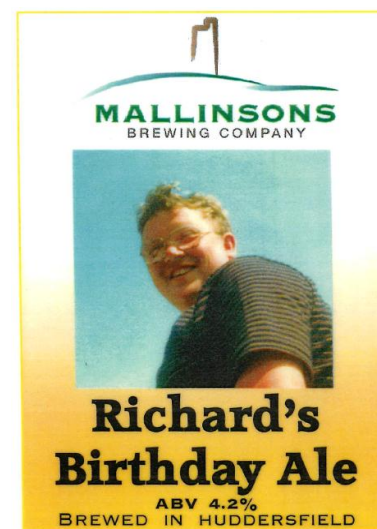
Richard loved his Huddersfield pubs, be it The Star on a Friday night, The Sportsman, The Tavern and The Grove, or down the Rat & Ratchet on a Sunday night with his friends. He was also a member of the notorious 'Bum Royd Curry Club', a group of pals who enjoyed a late night pint at the Bum Royd and an early morning sit-down curry!

Richard liked his days out and took every opportunity when it presented itself to travel to a beer festival with his mates Andrew Wright and Bob Tomlinson. Whether it was the Great British Beer

festival in London, the Peterborough festival or a day out in Edinburgh tramping the streets and pubs, he was always first on Andrew's booking list. Mind you, like a typical Yorkshire man, it had to be the cheapest fare possible.

On his 60th birthday, he celebrated with a Special beer brewed by his two favourite lady brewers, Tara and Elaine at Mallinsons brewery. He was extremely proud of it and never forgot the kindness he was shown. Indeed, Richard was a very generous person and would always help a friend in need. Just before he died, he dipped into his pocket and helped out his old friend David Litten, the Bloke from Hull, when he lost his wallet with all his credit cards, money and travel tickets in. He did not hesitate in lending David some money to get himself home. He was that kind of guy.

Richard's funeral took place at the Huddersfield Crematorium on the 27th October. His old time friend, Andrew Wright, read out the address to a packed church. And in keeping with Richard's wishes, the wake was held at Highfield Funeral home where bottles of Black Sheep Bitter were served; he was a shareholder in the Black Sheep brewery. If there is a real ale bar in Heaven, I'm sure he'll be enjoying a pint now with his old mate Charlie! R.I.P.



Philip Charlesworth

It is with great sadness that the Branch learnt of the passing of one of its founding members, Philip Charlesworth, on the 23rd October 2014 at home. It happened quickly; he had not been ill.

Philip was probably the oldest member of the Huddersfield Branch, having reached the age of 99 years old and seen the Branch reach its 40th anniversary this year. He was a founder member and the first Chairman of the original Kirklees CAMRA branch – now separated into the Huddersfield and Heavy Woollen branches.

The first local branch of the Campaign for Real Ale was founded in January 1975 at the former White Lion pub on Cross Church Street, Huddersfield, when 60 interested members turned up. Here, he met Mike Field, who was to become a firm and life-long friend of Philips. At the meeting, Philip was elected Chairman and Mike became Treasurer with Grant McNair, becoming secretary.

Later in June of that year, Philip wrote in the inaugural edition of the branch magazine Keg Buster, that as chairman he was pleased to launch the magazine as the first major project of the newly formed branch. This was followed with the production of a local guide and a beer festival.

In 1977, Philip became editor of Keg Buster taking over from Robert Cockcroft. At this time Mike Field suggested that Keg Buster be renamed Ale Talk after the regular column he wrote in Keg Buster, and so Philip became the first editor of Ale Talk. He continued for a number of years before relinquishing the task to John Ratcliffe.

Philip enjoyed his beer and was often to be seen around Town at the Head of Steam, The Kings Head and the Sportsman. With advancing age, he did not attend branch meetings but still maintained an interest in the real ale scene and branch matters through the pages of Ale Talk. He was also a regular correspondent to the Huddersfield Examiner.

In keeping with his wishes, Philip left his body to medical research and hence no funeral. There will be a memorial service for Philip, probably in January, details of which will be publicised nearer the time.



Philip (left) with Mike Field (right) in the Sportsman

Pressing Issues

Pure North Presentation

Members of CAMRA from the Manchester area joined those of Huddersfield recently to present Rob North with his North United Kingdom Cider and Perry Competition Gold Award. The award was presented by Mike Gilroy for Deanhouse Dry. This is a considerable achievement for the Deanhouse cider maker as the best of the North were well represented in the competition.

Bob Tomlinson, representing the Huddersfield Branch, also presented Rob with his Silver Award for Cider of the Festival at the Huddersfield Oktoberfest for Fusion.

The delegation was greeted with a sample or two of Rob's latest batches of Deanhouse Dry, Fusion and 5 Apples cider, followed by a tour of the orchards.



Mike Gilroy (left) presenting Rob North (right) with his Award Certificate for Deanhouse Dry cider

Oktoberfest

The Oktoberfest was once again held at the APNA Centre, in the shadow of Huddersfield's new sports centre. This year there were 20 ciders and perries available to sample, with some lesser known of Yorkshire's makers represented. Ciders from The Yorkshire Cider Company, Thornborough Cider and Grumpy John were eagerly drunk alongside some from the cider making heartlands of the Three Counties and South Wales, as well as Kent. The event once again proved that real cider and perry is alive and well in West Yorkshire.

Oktoberfest - Cider of the Festival Winners

Cider	Strength (% abv)	Award
'Udders Orchard Whisky Cask	6.0	Gold
Pure North Fusion	6.5	Silver
Once Upon A Tree Autumn Redstreak	8.0	Bronze

Lindley Apple Day Real Cider Trail

To celebrate National Apple Day, and as a fringe event to promote Lindley Apple Day, Lindley pubs took part in a cider trail. A total of 6 real ciders and perries were available in The Nightingale, The Black Horse and The Saddle. Drinkers were invited to get a card stamped when they had a drink in each pub. Completed cards were drawn from a hat (my leather hat) and the winner, JohnHall, was given a box of cider. Look out for this event next year as real cider isn't often seen in North West Huddersfield.

As it's nearly Christmas, I better bring out my old favourite **Mulled Cider** recipe again. I love having some of this on the go from Solstice to Christmas and it is very warming on a cold winter's night. Just make sure that you don't overheat it as you'll lose some of that essential alcohol!

Mulled Cider

Ingredients:

- 4 pints of still, dry real local cider
- 3 apples, washed, cored and sliced
- 2 oranges, washed and sliced
- 8 whole cloves
- Juice and zest of 1 unwaxed lemon
- 2 teaspoons of ground mixed spice
- 6 tablespoons of light soft brown sugar
- 2 cinnamon quills snapped in half

Method:

Put all the ingredients into a pan, cover and heat gently for a minimum of 1 hour. Do not boil. You can try adding some brandy or rum for an extra kick.

Pubs in our area selling real cider

Brambles, Holmfirth; **Cherry Tree**, Hudds; **Commercial**, Slaithwaite; **The Grove**, Hudds; **Head of Steam**, Hudds; **Junction One**, Golcar; **Kings Head**, Hudds; **Rat & Ratchet**, Hudds; **Riverhead**, Marsden; **Sportsman**, Hudds; **Cricketers**, Deanhouse; **Toad & Tattie**, Holmfirth; **Royal Oak**, Upperthong; **Bridge**, Holmbridge; **Yeaton Cask**, Kirkheaton; The **White Horse**, Emley; **Wills O'Nats**, near Meltham; **Royal Oak**, Paddock; **Farmers Arms**, Holmfirth; **Huntsman Inn**, Holmfirth; **HDM Beer Shop**, Hudds. **Green & Red Club**, Milnsbridge. **Northern Taps**, Hudds; **Pure North Cider Press Café and Shop**, Deanhouse; **Rose & Crown (Nook) and Tap House**, Holmfirth, **Gonzo's** Holmfirth; **Post Card**, Holmfirth; **Railway**, Berry Brow. Please update me if you know of others.

Brambles

Bar & Cafe



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THE SEASON 2012**

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Sunday 10am – 6pm;

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Yorkshire Stingo – the Huddersfield Connection

'Stingo' is a term most people will be unfamiliar with. However, in Victorian England it was a popular strong ale, widely available throughout the country. Today, Stingo has all but disappeared from drinking history with just one Yorkshire brewery, Samuel Smith of Tadcaster, still brewing this wonderful and powerful strong ale.

A number of dictionaries refer to Stingo as either 'a strong beer', 'a Yorkshire beer' or even 'a strong Yorkshire beer'. It is also referred to as a 'strong ale'. The 1985 CAMRA Dictionary of Beer, edited by Brian Glover, defines Stingo as a 'a semi-sweet, lightly hopped, potent barley wine of Yorkshire origin, formerly served when stale and flat after long maturation.'

'Stingo' was the name given to a particular type of old ale. Reference to this dates from at least 1650, when a song called 'A cup of Old Stingo' appeared in a book called *Merry Drollery Complete* which said it was flavoured with hops and 'Nard most rich'; nard being the aromatic herb Spikenard. The *Vade Mecum for Malt-Worms*, the rhyming good pub guide to London written about 1718, mentions the "humming stingo" available at the Peacock near the Barbican, which was the brewery tap of the Peacock brewery, later one of the largest porter brewers.

Bickerdyke, writing in 'The Curiosities of Ale and Beer' in 1889, refers to Stingo as old strong beer whose appellation seems to have been specially applied to Yorkshire Ale. And mention is made of the strength of 'humming Yorkshire ale' in George Meriton's bawdy poem of 1684-5, 'The Praise of Yorkshire Ale', which floored a party of visitors to the area.

Generally, during that period, the North of England preferred its beer more lightly hopped and sweeter than in the South. Yorkshire beers tended to be lightly hopped but strong and stingo was the name given to this strong ale when it became stale.

During the Victorian era several of the established Yorkshire brewers produced a 'Stingo'. Yorkshire Stingo was being brewed in Leeds in the 1890's by Joshua Tetley's brewery. A report by the brewery historian, Alfred Barnard, describes it as 'very luscious, full of body and well flavoured without being heady'; certainly a premium ale by the standards of the day.

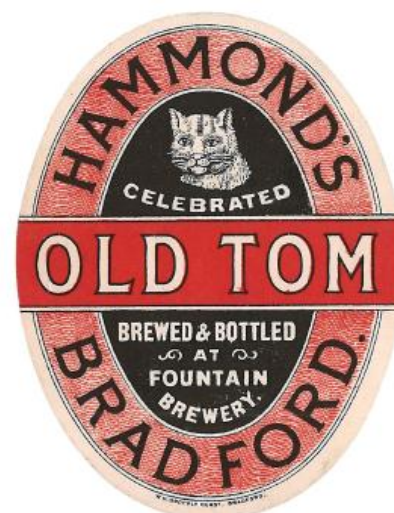
Not far away in Bradford, William Whitaker was also brewing Stingo at its Old Bradford Brewery. A price list from 1859 shows that it was selling Yorkshire Stingo at 1s 6d per gallon.

A Bradford City Heritage plaque on the wall of the old Odeon cinema proudly claims, "This is the site of the old Bradford brewery of Whitaker and company founded in 1757 and famous for its Yorkshire Stingo."

Hammonds Brewery, also at Bradford, was brewing their powerful XXXXX Stingo. Brewing records from 1903 show that it had an original gravity of 1100 with a strength of around 9.5% abv. This would have been a sweet beer balanced by a massive amount of hops. In other words, a classic barley wine with an aftertaste that was likely to be richly hoppy and bitter, estery, alcoholic and probably complex.

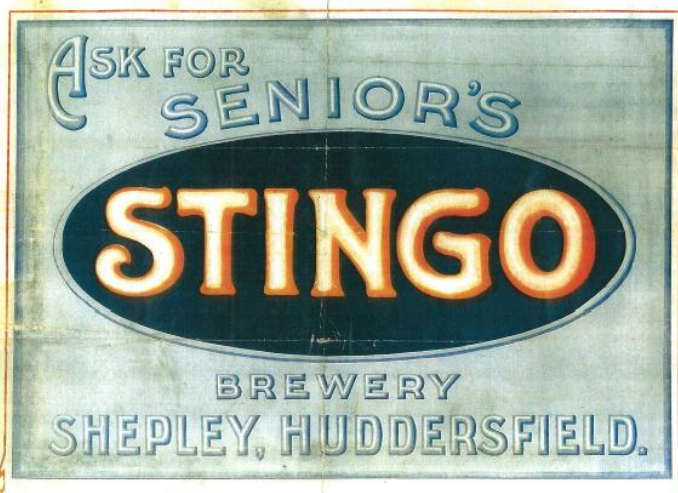
In addition to Stingo, Hammond's was also brewing XXXX Old Tom, a 7.5% abv old ale. Both Stingo and Old Tom were available in bottles and very occasionally in small wooden pins on the bar.

Unfortunately, none of these strong ales survived much beyond the First World War, and had disappeared by the 1930's.



Huddersfield was dominated by three main breweries in the 1890's. Bentley & Shaw at the Lockwood brewery, Peter Marsland's brewery at Seed Hill and Seth Senior & Sons at Shepley. All produced milds, pale ales and stouts. Local newspaper adverts showed that strong ales were available in small casks and bottles but there was little or no mention to Stingo.

The only brewery known to produce a Stingo was Seth Senior's brewery at Shepley as shown by this very rare advert from the 1890's



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XXX	do.	...	1/2
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IPA	Indian Pale Ale	...	1/4
FS	Family Stout	...	1/-
DS	Double Stout	...	1/2
IS	Imperial Stout	...	1/4

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		Per Dozen.	
	Screw Stopped.	Pints.	Half-Pints.
Light Bitter	"	2/6	1/6
Pale Ale	...	3/-	1/9
Family Stout	"	2/6	1/6
Stingo	1/9
Extra Stout	...	Stone Bottles	1/9

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A rare advert from the Penistone Almanack of 1913 lists Stingo as being available in half pint bottles at 1/9d (≈ 9p) per dozen. However, a few years later with the onset of the First World War, Stingo was dropped from the adverts.

There is a reference to locally produced Stingo in the 1895 edition of *Huddersfield Illustrated* magazine which featured a trade advert about Messrs. Seth Senior and Sons, Brewers, Maltsters, Importers and Bonders of Foreign Wines and Spirits. The author writes,

"It has been said that the character of any people can be judged with a near approach to accuracy by the character of their favourite beverages, and there is no doubt that our beverages exercise a potent influence on our health and temperament, at the same time that they indicate our disposition. It is, therefore, perhaps characteristic of the sound sense, shrewd judgment and sterling enterprise of the inhabitants of the West Riding that they should show such a decided and wide-spread preference to the Yorkshire Stingo of Messrs. Senior and Sons of the Highfield Brewery, and, indeed Senior's Stingo is appreciated far beyond the limits of Yorkshire, and the various beverages turned out by this well-known firm have a well deserved reputation among connoisseurs for purity, fine quality and wholesomeness."

A second mention comes from a history taken from the Sovereign Inn at Shepley a number of years ago entitled, "How a brewery began on only a sovereign."

"A pint of Stingo and a pint of Porter were once the two favourite drinks served in this pub. Stingo was a special brew brand named by Seth Senior & Sons of Shepley, who brewed the ale. Porter was a family stout, another speciality of the Senior's wide range of popular drinks."



Seth Senior's Stingo was available in bottles and sold directly from the brewery at Shepley or from their office in Cross Church Street. The rising cost of ingredients and excise duty during the First World War and the longer maturation period of the ale may have resulted in the demise of Stingo. Advertising after the war no longer promoted Stingo, although surprisingly, No. 1 Strong Ale and strong Stouts were. Only the price gives an indication of their alcoholic strength.

In 1929 Seth Senior's celebrated their Centenary with a strong, commemorative bottled beer. The Centenary Ale produced in 1929 was the nearest Seth Senior's ever came to producing Stingo again. This was a strong barley wine which came in a clear glass pint bottle with a screwcap and blue foil cover, with Centenary Ale embossed in the glass around the bottom of the bottle. Similar brown corked bottles also exist (see above). Examples of the empty bottles have been found on local bottle dig sites.

Today, the only Yorkshire brewery still brewing a Yorkshire Stingo is Samuel Smith based in Tadcaster. Its Yorkshire Stingo is brewed from British malt, multiple hop varieties and fermented in open-topped 'Yorkshire Squares' with the brewery's own yeast strain – very much as it would have been done in Seth Senior's time.

The Stingo is then aged for over a year in oak barrels, gaining complexity and depth of flavour from the wood. The beer is then bottled and conditioned with live yeast and allowed to age and develop in the bottle for many months.

The Stingo shows rich deep flavours of toffee, raisin, dried fruit and caramel, with slight oaky and Christmas pudding tastes and aromas. This powerful and well-balanced ale has a strength of 8% abv and bitterness of 30 to 35 IBUs.

Although most of the Sam's Stingo goes for export, it is available in this country from good off licences. A bottle will set you back about £6 but it is certainly worth it when you compare it with some of the more modern strong ales that lack the depth and complexity of a true Yorkshire Stingo.

If anyone has any information or items related to Seth Senior's Stingo, please contact Bob Tomlinson on 01484 355378 or 01484 654062.



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Beer Mats, Beer Labels, Bottle Openers, Pump Clips, Bill Heads, Brewery Glasses, Advertising Show Cards, Playing Cards, Brewery Ties, Pens

I am trying to save our local heritage so if you have any of the following items

I would like to hear from you.

Please contact Andrew on 01422 648285 or 07974 218547. I can be contacted most times at the Jubilee Refreshment Rooms, Sowerby Bridge Station.

LocAle Brewing

Earlier this year it was reported in **Ale Talk** that the **Bridge brewery** based at Holmebridge at the Bridge pub had been put on hold after the prospective brewer, Jonny Holmes left. Since then, a new brewer has been found and test brews have been made on the 2½ barrel brew plant, originally sourced from the Front Row brewery in Congleton. The brewery is located to the right of the pub and can be viewed through the window. Richard from Greenfield Brewery is currently brewing on the plant and hopes to have ales on the bar by December. Initially, the beers will only be available at the Bridge pub. So dig out those bus timetables!

Briggs Signature Ales. Tel: 07427 668004

Blues (4.6% abv) was one of Nick's latest beers and featured a crying Huddersfield Town football supporter on the pumpclip. The beer was sound. It was a golden session IPA with a pronounced Californian orange aroma and taste with hoppy resinous flavours and a crisp sharp bitterness. This was featured at the Huddersfield Oktoberfest beer festival along with Rhapsody (4.6% abv), a pale ale with intense tropical fruit aromas and flavours from an abundance of New World hops.

Rhapsody subsequently went on to win Silver in the Bitter of the Festival awards. Well done Nick!

Nick's latest beer is Metal (5.1% abv), a well-hopped full bodied porter with a thick creamy head. It has a slightly roasted aroma with a dry hoppy moreish finish.

There will be two new beers at the Star Winter Beer festival, Symphony #3 and Christmas Carol. Also, there will be an anniversary version of Northern Soul planned for the 1st birthday party at the Star on Saturday 20th December.



Empire Brewing. Tel: 01484 847343, 07966 592276

A variety of new beers have been reported recently. Rakihautu (4.0% abv), a pale hoppy bitter with a tropical fruit taste and hopped with New Zealand hops featured at the Huddersfield Oktoberfest beer festival along with Moonraker Mild (3.8% abv), Space hopper (4.3% abv), Superior Porter (5.0% abv) and Colony 13 (5.1% abv).

Moonraker Mild (3.8% abv) won Gold at the Oktoberfest in the Mild category. A presentation was made to Russ at the Commercial, Slaithwaite, coinciding with new branding for the brewery. Well done Russ.

Other new beers include Cricktoberfest (5.1% abv) for the Cricketers Arms Oktoberfest at Horbury; Bowline (3.9% abv), a pale ale generously hopped with Dr Rudi and Motueka hops, resulting in an interesting lemon/lime aftertaste; Mad Dogs & English Men (4.3% abv), in the Empire series; and Big Red Torpedo IPA (5.5% abv), a big flavoured red rye IPA hopped with Magnum, Mosaic and Simcoe with a drop of Myrcene hop oil in the fermenter – very nice!

Coming up soon is STOUT (5.0% abv), a deep dark roasted flavoured stout; "Hoppy Christmas too you" love Bonzo (4.3% abv), a golden beer brewed with Admiral and Cascade hops to give a hopping herbal/citrus flavour; and Movember (The Trucker) 4.3% abv, a pale bitter brewed with American and New Zealand hops and giving a tropical passion fruit flavour.

Golcar Brewery. Tel: 01484 644241

John's latest new beer is Autumn Light (4.0% abv) which he has produced for the Autumn period. The beer is amber gold in colour, lightly hopped with a slightly roasted malty aroma and flavour. Autumn Light and Golcar Mild were both featured at the Slaithwaite Moonrakers Festival.



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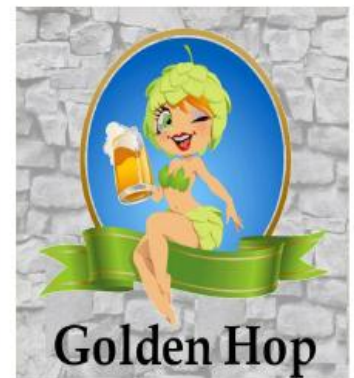
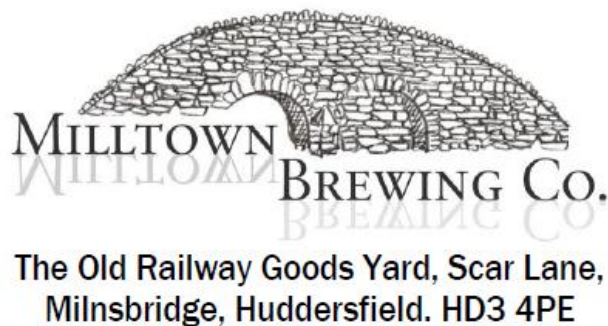
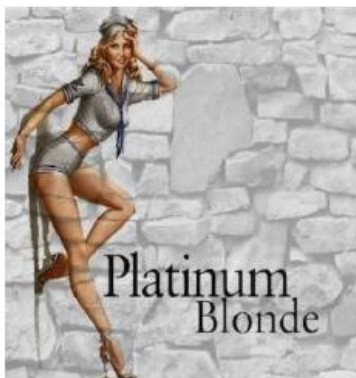
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To purchase or enquire about these products please call Milltown Brewing Co on
07946 589645 or 01422 610579

Hand Drawn Monkey Brewing Co. Tel: 07906 279038

Tom, Rob's brewing companion, has left HDM. The split was entirely amicable and the result of a financial offer from another brewery, Tom couldn't refuse. However, all is not lost. In the meantime, Rob has taken on a new assistant Graeme and a further assistant is due to join the brewery in January. New trial brews are in progress with three new beers planned and equipment is being upgraded to aid consistency.

The latest new beers in the Monkey Loves Hops range are MLH#21 (4.2% abv), a pale bitter brewed with Amarillo, Nelson sauvin and Kohatu, and MLH#22 (4.2% abv), a golden bitter brewed with Chinook, Cascade and Centennial.

Other beers include: Bobby Extra Stout (6.5% abv), a full bodied stout brewed in collaboration with "Was is Das" records of Hebden Bridge and Genuine as Whole (8.4% abv), an Islay Whisky Barrel aged IPA brewed in collaboration with Bexar County brewery. At the Huddersfield Oktoberfest, Genuine as Whole (8.4% abv) won **Strong Bitter of the Festival** and Bobby Stout (6.5% abv) won **Bronze** in the Stout/Porter class. Well done Rob and Tom.

New beers coming soon include: Shadwell IPA (4.7% abv), an IPA brewed with Australian and US hops, in collaboration with Cats? Aye! Records. Also, Surf 'n'Turf (7.4% abv), a big flavour oyster stout with a twist, brewed in collaboration with Ad-Hop brewing of Liverpool. It features home smoked oysters and home cured and smoked beef jerky with added Chipotle chillies for good measure. A true winter warmer! Finally, making a return is the Generically named Christmas beer (3.6% abv), a creamy, vanilla, almond, pale ale reminiscent of eggnog.

Magic Rock. Tel: 01484 649823

Following the bad news in Summer when the planned relocation of the brewery from Oakes to the Ringway Industrial Estate was scuppered by landlords, CBRE Global Investments, new premises close to the original site have been found. The plan as before is to install the larger 50 hectalitre brew kit, Brewhouse floor, steam boiler, canning line, larger cold and dry storage facilities, new offices and a public tap room. The kit is currently in storage but should be ready for commissioning in late Spring 2015.

A recent new beer is Pith head (4.5% abv). This is a lemon and lime radler, a dry and pithy interpretation of the popular German hybrid beer style 'Radler', which was brewed as a special for the Berefts Beer Festival in September. It also featured at the Indy Man Beer Con festival in Manchester.

After Highwire NZ (5.5% abv) comes Highwire Citra (5.5% abv), a citra hopped version of the original Highwire. This featured at the Huddersfield Oktoberfest and won a **Silver** in the Strong Bitter category. Well done the brew team! It is believed that a mosaic hopped version, Highwire Mosaic (5.5% abv) has also been brewed.

Magic Rock have collaborated with Stillwater Artisanal of Baltimore, USA in brewing Piña Collision (7.0% abv), a pineapple sour Saison. The idea was to mimic the characteristic pineapple aroma of *Brettanomyces Claussereii*, a wild yeast strain with the addition of pineapples in the brewing stage. The beer has been fermented with a mixed Saison/*Brettanomyces* strain. The beer then undergoes a secondary fermentation in white wine barrels for a minimum of 6 months to develop the Bret. character. It should be ready at some point in 2015.

Mallinsons Brewing Company. Tel: 01484 654301

The next 'over hopped' beer to follow on from Amarillo Extreme (4.2% abv) is Topaz Extreme (4.3% abv). This is a pale blonde bitter with an intense aroma from the Topaz hops, a strong bitter taste and finish ending with honey notes.

In the single hopped series there is Mosaic (4.0% abv), a pale bitter brewed with mosaic hops, and Bravo (4.1% abv) brewed with US Bravo hops to give a pale blonde ale with an aroma of lemon zest and a moderately hoppy citrus flavour.

In the bird series, the latest one is Saw Sharpener (3.9% abv). This is a pale gold bitter with a

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short sharp bitter finish.

Newer beers include Kiwi Classic (4.4% abv), brewed with NZ hops to give a tropical fruit flavour and nose. Baton Rouge (4.3% abv), Mallinson's first red ale, is brewed with Calypso and Citra hops to give a rich citrusy, fruity aroma and taste. Spruce Goose (6.1% abv), is a strong ale brewed with all US hops. It featured at the recent Fox & Goose beer festival at Hebden Bridge.

Aversion Therapy (3.9% abv) is an excellent blonde beer with a mixed fruity aroma, full intense bitter taste and long dry finish, brewed using Motueka, Amarillo and Mosaic hops. It featured at the Indy Man Beer Con beer festival in Manchester and the recent 1st Elland beer festival.

US Mild (3.5% abv) is a new take on the traditional mild. This is a dark brown mild with a light roast aroma and gentle hop nose with hints of citrus hops.

Other new beers include: Sitzung Blass beer (3.7% abv) brewed for the Cricketers Arms Oktoberfest beer festival at Horbury; County Champs (4.1% abv), a dry hopped special and The White Rose of Glory (4.0% abv), a golden ale with lemon, lime and mango aromas and flavours, both brewed to celebrate Yorkshire CC winning the County Championships. Tara & Nick are fans!

Milltown Brewing Company. Tel: 07946 589645, 01422 610579

One of Neil's recent beers has been Amarillo Pale (3.8% abv), a refreshing pale ale brewed with Amarillo hops which was launched at the Huddersfield Oktoberfest beer festival. This featured alongside Black Jack (4.5% abv), a dark rich porter with liquorice notes and a hoppy dry finish. Coincidentally, Black Jack also featured with Platinum Blonde (4.0% abv) at York beer festival.

The latest beer is Flying Shuttle (3.8% abv), a pale bitter brewed with Admiral hops to give a citrusy flavour. The Christmas beer will be Cellar-Bration (3.8% abv), a pale easy drinking bitter, brewed with Pale ale malt, a touch of crystal malt and combination of English and American hops.

On the festival scene, Platinum Blonde (4.0% abv) and Golden Hop (3.8% abv) were chosen for the Moonrakers beer festival at Slaithwaite and Sterling Gold (4.2% abv) at the 7th Triangle beer festival at Ripponden.

Nook Brewhouse. Tel: 01484 682373

It has been a good year for the Nook Brewhouse. In September it scooped four awards, including 2 **Gold**s at the prestigious SIBA North East competition in York. The competition involved 71 judges sampling over 171 cask ales.

The Nook Blond (4.5% abv), a distinctive blond coloured ale with a good malt and hoppy balance and citrus note, came top in the Premier Bitter class and also top in the bottled Gold Beer category, securing two **Gold** awards. The bottled version also received a Bronze award overall

against 137 different bottled beers produced by breweries across Yorkshire and the North East.



Ian Roberts (right) of the Nook receives his Gold SIBA Award for Blond from Barry Jones (left), of award ceremonies sponsor Rankin Bros.

A second **Bronze** was awarded to the Grumpy Mule Breakfast Stout (5.2% abv) in the Speciality Ales category. This is a stout infused with freshly ground coffee produced by Meltham based coffee roasters Grumpy Mule.

Oat Stout (5.2% abv) and Peachy Pale (3.8% abv), a light and fruity pale ale with hints of ripe juicy peaches, featured at the Huddersfield Oktoberfest along with Rose & Crown (4.9% abv), a dark brown ale brewed to celebrate 50 years of the Roberts family at the Nook. Peachy Pale went onto win **Silver** in the Specialty Beer of the Festival category. Again, well done.

Other new beers included a limited edition Beetroot Blond (3.8% abv), a bright pink version of Baby blond with beetroot juice, which sold out in a day! Cranberry (4.5% abv), is a cranberry infused pale ale which is not pink, and has been brewed for winter.

On the festival scene, Blond, Oat Stout and Grumpy Mule all featured at York beer festival; Nooky Brown Ale (4.9% abv) at the 4th Rastrick beer festival and Yorks Bitter (3.7% abv) at the 7th Triangle beer festival at Ripponden.

Rat Brewery. Tel: 01484 542400

The Rat brewery caused quite a stir last December with the re-introduction of wooden barrels for a limited gyle of Ratsputin (7.4% abv). The beer, a rich full bodied Imperial Russian Stout, was barrel aged in whisky casks and allowed to mature and mellow until making its appearance at the Huddersfield Oktoberfest beer festival. It proved an instant success and went onto win **Gold** in the Stout/Porter class and Charlie's Award - overall **Beer of the Festival** Well done!



Brewer Robin Moss (left) receiving awards from Chairman Neil Kelly (right)

Yorkshire Rat 2014 (4.0% abv) was this year's contribution to the Green Hop Beer Festival at the Shepherd Boys, Dewsbury. This was brewed using fresh First Gold green hops.

Ratwurst (4.8% abv), a rich dark smokey flavoured beer, was brewed for the Cricketers Arms Oktoberfest festival at Horbury. It was brewed using German Beech-smoked malted barley and hopped with English Goldings for a mellow spicy, hop aroma.

Cong Rat (3.8% abv) was recently brewed to celebrate the Rat & Ratchet winning Best Cask Pub of Great Britain in the 2014 Pub Awards and for 10 years as an Ossett pub. Anthrats (4.5% abv), a rich robust 8 malt stout with roast, chocolate and coffee flavours, was featured at the recent Otley beer festival along with Flat Rat (3.8% abv). This was a hoppy golden bitter which also appeared at Wakefield beer festival. Rat Attack (3.8% abv) appeared at Slawit Moonrakers.

New beers in the offering include: Rat Poison (7.0% abv), a double IPA brewed with bags of Centennial and Columbus hops; Workhouse Rat (4.8% abv), a smoked Victorian London style Porter; Bob cRatchet (4.3% abv), a brown ale with a good biscuit, caramel malt and spicy, grassy hop balance; and Project Rat #10 (5.2% abv), an IPA brewed with Endeavour hops.

Rat collaboration brews include: CollaboRation 3, Ratler, (2.9% abv), a light, pale, grapefruit session beer brewed with Market Town Taverns York pub, Brigantes. CollaboRation 4, River Rat, (5.5% abv), a coriander and lemongrass saison brewed with Riverhead brewery.

Riverhead Brewery. Tel: 01484 841270

The Riverhead beers have attracted quite a lot of attention lately, winning numerous awards at local and regional beer festivals. Double Tea (4.5% abv), a pale zesty beer with citrus notes and subtle hints of Earl Grey and Jasmine teas, won **Best Bitter** awards at Stourbridge and Dudley beer festivals. Marzden (4.5% abv), a smoked Bavarian style wheat bier, lightly hopped and full bodied, and American IPA (4.1% abv), an American hopped pale ale, both won **Gold** in the Speciality Beer and the Bitter categories respectively at Huddersfield Oktoberfest. Gingerbread Mild (3.6% abv), a warming traditional Mild brewed with winter spices and real root ginger, won **Best Mild** at the recent Wakefield beer festival.

During this year's Green Hop Beer festival at the Shepherd's Boy, Dewsbury, the Riverhead contribution was Hey Green Hop (4.0% abv). This contained 10kg of fresh green hops, harvested and brewed while still green and unkilned. It was very well received and a winner.

One of the latest beers is the Three Brewers (4.3% abv), a red hopped ale, dry hopped with Cluster hops. This excellent hoppy beer was brewed by the 3 brewers - Lisa Handforth, Paul Spencer and Richard Armitage, to celebrate the recent brewery refit.

In the run up to Christmas, Lisa has brewed a collaboration beer with the Rat Brewery, a 5.5% abv Saison. It is brewed with lemongrass and coriander and called River Rat. The Christmas beer is Figgy Pudding Porter (5.0% abv), a festival ale packed with seasonal flavours from the addition of dried figs, crystallised ginger and black treacle. Umm!

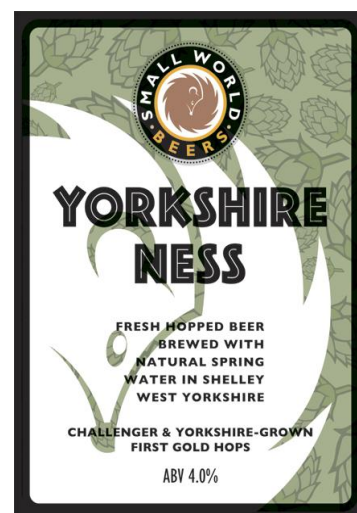
Small World Beers. Tel: 01484 602805, 07540 319326

Yorkshireness (4.0% abv) made its debut at the Huddersfield Oktoberfest Beer Festival. This was a pale ale brewed with Challenger and Yorkshire-grown First Gold hops, harvested and brewed fresh from the hop fields of Brough near Hull. The bitter subsequently went onto win **Bronze** in the Bitter of the Festival class at Huddersfield and is Dave and Pete's first beer award. Well done.

The latest core beer is Thunderbridge Stout (5.2% abv), a dark full bodied stout brewed with roasted barley and dark malts to give a roasted malt aroma and chocolate finish, offset by a hoppy bitterness due to the challenger hops. The stout was officially launched at the Woodman Inn at Thunderbridge and hence the name.

For the run up to Remembrance Sunday, the brewery and a few of the local pubs helped supply Barncliffe bitter (3.7% abv) and Long Moor Pale (3.9% abv) for the punters with 10p from each pint going to the Royal British Legion. The beers had dedicated pump clips designed. Thanks to all the drinkers who had a pint or two and helped raise £345.60 for the 2014 Poppy Appeal.

Locally, Spikes Gold (4.4% abv) was featured at the recent Fox & Goose beer festival at Hebden Bridge while Long Moor Pale (3.9% abv) and Barncliffe Bitter (3.7% abv) were at the Moonrakers festival at Slaithwaite. Long Moor Pale also appeared at the 4th Rastrick beer festival.



Summer Wine Brewery. Tel: 01484 665466

The brewery, along with Magic Rock and Mallinsons, exhibited their beers at the recent Indy Man Beer Con beer festival in Manchester. Summer Wine's contribution was a new beer brewed specially for the event called Twiggy English IPA (6.5% abv). This was available in two versions, a bramble edition in cask and a 'normal' version in key keg. Both were very good. Pacer (4.1% abv), Redwood (5.8% abv), Diablo (6.0% abv) and Idaho (6.2% abv) were also featured.

At the Huddersfield Oktoberfest beer festival there were two more new beers, Mosaic (4.0% abv), a pale hoppy bitter brewed with bags of mosaic hops to give tropical fruit aromas and flavours, and Oceania (5.5% abv), a NZ IPA, packed with an abundance of NZ hops.

Zenith (4.0% abv) featured at the recent Moonrakers beer festival in Slaithwaite.

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Local and Regional Beer Festivals

3rd – 7th December	Winter BF, Star Inn, 7 Albert Road, Lockwood, Huddersfield HD1 3PJ Wed & Thu 5pm – 12midnight; Fri & Sat 12noon – 12midnight, Sun from 12noon
4th – 7th December	New Breweries BF, Imperial Club, Cliff Street, Mexborough, S64 9HU Thu & Fri 4.30pm – 12 midnight; Sat & Sun 12noon – 12 midnight.
5th – 7th December	11 th Pendle BF, The Muni Theatre, Albert Road, Colne, BB8 0AE Thu 4.30 – 11pm; Fri & Sat 11.30 – 11pm
8th – 10th January	Rotherham New York BF, NY Stadium, New York Way, Rotherham S60 1AH Thu & Fri 6pm – 11pm; Sat 12noon – 11pm
21st – 24th January	Manchester BF, Velodrome, National Cycling Centre, Stuart St, Manchester M11 4DQ. Wed 4pm -10.30pm; Thu & Fri 12 noon –10.30pm; Sat 12noon – 7pm
11th – 14th February	National Winter Ales Festival, Roundhouse, Derby Rail Station, DE24 8JE Wed 4pm -11pm; Thu – Sat 11am – 11pm
26th – 28th February	Bradford BF, Victoria Hall, Victoria Rd, Saltaire, Bradford. BD18 3JS. Thu 6pm –11pm; Fri 11.30am – 4pm;6-11pm; Sat 11.30am – 4.30pm;7 -11pm
12th – 14th March	Leeds BF, Pudsey Civic Hall, Dawson's Corner, Stanningley, Leeds LS28 5TA Thu & Fri 11am – 3pm, 5pm – 11pm; Sat 11am – 11pm
9th – 11th April	25 th Doncaster BF, The HUB, Chappel Drive, Doncaster, DN1 2RF Thu 6pm – 11pm; Fri & Sat 11am – 11pm

Note: Tickets may be required in advance for some festivals. An entrance charge may be made, although card-carrying CAMRA members may receive a discount at CAMRA beer festivals.

Contact ALE TALK at aletalk@huddscamra.org.uk for a free listing. A listing of a non-CAMRA event does not necessarily indicate CAMRA endorsement.



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Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription. Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

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01/15

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Huddersfield & District Branch Diary

Branch website: [http:// www.huddscamra.org.uk](http://www.huddscamra.org.uk)

Contact details: info@huddscamra.org.uk

Chairman: Neil Kelly, 38 Springwood Avenue, Huddersfield. HD1 4BH

Mob: 07734 463529 Email: nkellyinhudd@gmail.com

All meetings and socials start at 8pm on a Monday unless otherwise stated.

Sign up for email updates at www.huddscamra.org.uk

Mon 1st Dec	Branch Meeting at Lockwood & Salford Conservative Club, 246 Lockwood Rd, Huddersfield HD1 3TG for 20.00hr. Bus 314 at 19.37hr from Bus Station
Wed 10th Dec	Presentation of Mild of the Festival Award to Empire Brewing. Meet at the Commercial, Carr Lane, Slaithwaite for 19.30 to 20.00hr. Train at 19.14hr.
Sat 13th Dec	Branch Christmas Social at the HDM Beer Shop, 28 Wood St, Huddersfield HD1 1DU for 19.30hr. Presentation of POTS award.
Mon 12th Jan	Branch Social and Presentation to the Nook. Meet at the Tap House, Victoria Sq. Holmfirth for 20.00hr. Bus No. 310 at 19.07hr from Bus Station
Mon 19th Jan	Branch Meeting at the Sportsman, St Johns Rd, Huddersfield HD1 5AY for 20.00hr.
Mon 2nd Feb	GBG 2016 Nomination Meeting at The Rat & Ratchet, Chapel Hill, Huddersfield, HD1 3EB for 20.00hr.
Mon 10th Feb	Branch Trip and Presentation to Small World Brewery, Shelley for 20.00hr. Minibus from St Georges Sq at 19.30hr. Book place.
Mon 16th Feb	Branch Meeting at Slubbers Arms, 1 Halifax Old Rd, Hillhouse, Huddersfield, HD1 6HW for 20.00hr. Bus 363 at 19.25hr from Bus Station
Mon 2nd Mar	Branch Social to The Fieldhead, Quarmby Rd, Quarmby, Huddersfield HD3 4FB for 20.00hr. Bus 536 at 19.30hr from Bus Station.

Campaign for Real Ale Ltd. 230 Hatfield Road, St Albans, Hertfordshire, AL1 4LW

<http://www.camra.org.uk>. Tel: 01727 867201 Fax: 01727 867670

To find out more about what Huddersfield CAMRA is doing visit the website.

Branch website: <http://huddscamra.org.uk/>

Branch website members' area: <http://huddscamra.org.uk/members-area/>

Branch diary: <http://huddscamra.org.uk/diary/> - use "subscribe" to get email updates

Branch interactive pub map: <http://huddscamra.org.uk/local/local-pub-maps/>

Minutes & Agendas are available in: <http://huddscamra.org.uk/members-area/>

View branch Pub & Club data at: <http://www.pubzilla.org.uk> and <http://whatpub.com/>

Advertising in Ale Talk

Deadline for the Spring Edition is: 17th February 2015

Ale Talk is produced by the Huddersfield & District branch of the Campaign for Real Ale (CAMRA). The views expressed are not necessarily those of the Campaign or the editor.

Editor: Bob Tomlinson. 5 Birkdale Avenue, Lindley, Huddersfield, HD3 3WB. Contributors are asked to email all news, photos, adverts and articles for consideration to the editor at

Robert.Tomlinson@cht.nhs.uk

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