



**CAMPAIGN
FOR
REAL ALE**

Ale Talk

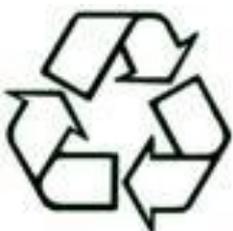
The Real Ale Magazine of Huddersfield CAMRA



The Sportsman – Huddersfield CAMRA Pub of the Year 2013

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AUTUMN 2013

The Huddersfield Campaign for Real Ale CAMRA Magazine
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Circulation 2000.

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CAMRA Good Beer Guide 2011 to 2013

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HUDDERSFIELD CHAIRMAN'S REPORT

This will be the last edition of **Ale Talk** to hit the streets before the annual Oktoberfest. None of us would ever enjoy the wonderful ales we enjoy at beer festivals up and down the country without the volunteers who give up their time to set up and then staff the bars. Oktoberfest needs you and the volunteering form can be found in **Ale Talk** and on the Huddersfield CAMRA website.

I notice that the Prime Minister is getting stick from both his opponents and the health lobby about the supposed influence of his advisor, Lynton Crosby. Mr Crosby is credited with persuading David Cameron to ditch the plain packaging of cigarettes and minimum pricing for alcohol. I haven't smoked since 1980 and grew to dislike people smoking at the bar, especially if I was wearing a good suit. I do think, however, one of the more unfair by-products of the smoking ban in pubs is that those establishments with room outside to construct covered smoking areas have a massive advantage over small street pubs with no room to expand.

As for minimum pricing I am glad that CAMRA has changed its position and no longer supports the measure. I am not comfortable with the notion that a pressure group as influential as CAMRA could be seen to be supporting a measure that would penalise responsible drinkers amongst the lowest earners. There are few things worse than middle class professionals presuming to tell those whose incomes severely restrict their choices what is good for them. It's not the business of CAMRA to support the nanny state. The answer lies in making pub going an affordable experience again for the responsible drinker. How this can be done has been the subject of previous Chairman's notes.

It's important to remember that the health lobby will never leave us alone. The nanny state simply moves on to the next item on the agenda. If it gets minimum pricing, it will want an escalator like the one we had for beer duty. Then it will want to restrict supermarket purchases to one till to make things difficult. Of course you won't be able to purchase food at that till. These are only the obvious wheezes. The price of freedom is eternal vigilance and constant reminders to our elected representatives that they are our servants, not our masters.

Paul Laxton, Chairman

Award Voting for Huddersfield Branch members only

Huddersfield CAMRA PUB or CLUB of the SEASON AUTUMN 2013

To be voted upon at the Branch meeting at the White Horse, Emley
on Monday 28th October 2013

Nominations: **Cherry Tree**, Town; **The George**, Upper Denby; **Sair Inn**, Linthwaite;
Blacksmiths Arms, Kirkheaton.

Name of the Pub or Club: _____

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, 32 Long Grove Ave, Dalton, Huddersfield, HD5 9LQ.**
Votes must be received no later than **Monday 28th October 2013**

THE VULCAN

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Out and About Huddersfield

The recent Food & Drink festival in Huddersfield was another great success for our local brewers and bar/pub owners as they showcased our wonderful LocAles and ciders. This annual event gets better each year and this time the weather held out. The next **Real Ale and Cider festival** will be held in September from the 5th to 8th in the Market Hall at Holmfirth as part of the **Holmfirth Food & Drink** festivities which run throughout September.

The **Rat & Ratchet** is planning to make alterations to the interior of the pub by opening a blocked up corner door and installing a fancy glass window. Changes to the general layout of the seating areas will also take place. Later in the year, there will be a mini beer festival.

The **HDM Beer Shop** expansion is now open although one or two finishing touches are still to be completed. International IPA Day was celebrated with a mini beer festival featuring a range of Hand Drawn Monkey IPA's and guest IPA's. 'Hop Water Music' a collaboration with local independent record label Cats Aye Records will be launched at the second 'Unplugged and full of Ale' event at 8pm at the HDM Beer shop on the 7th September. Don't miss the heady mix of cask ale and acoustic Punk. Look out for further events on www.hdmbeershop.co.uk

The **Vulcan** has 6 handpulls selling a range of guest beers from independent breweries, often a local beer from Mallinson's. Recent beers have included: Copper dragon Golden Pippin and Silver Myst, a pilsener style lager ale, Limestone Stone Cutter, Brew Co. Blonde Ambition, Peerless Triple Blonde and Mallinson's Stadium bitter. **Herbert's Bar** and the **Zetland** have both reopened. The **Grove** has one of the largest ranges of real ale, bottled beers and key keg beers in Town. It is also the home of Brian of Bitches brewery fame. His latest collaboration brew with Brodies is The Greatest Red IPA Ever at 6.5% abv. The **Kings Head** was recently presented with the Mild Pub of the Year 2013 award and a special award for 10 Consecutive listings in the CAMRA Good Beer Guide. With 10 handpumps and two cider pumps and a list of CAMRA awards, it's not hard to see why. Always worth a visit. The **Olde Hatte** still has no sign of the Black Sheep but the bar manager assures us that they do occasionally sell cask ale.

Denby Dale: The **Dale Inn** serves Thwaites Wainwright, Lancaster bomber, Nutty Black and the seasonal guest which was Best Cask TBC. All were on top form. There is also scheme where you can sample a pallet of 3 x 1/3rd pints for £2.60. The **Denby Dale WMC** has a good pint of Sam Smiths Bitter and Tetley Bitter. The **White Hart** has 4 handpulls offering Copper dragon Golden Pippin, Tetley Bitter, Black Sheep Bitter and Sharps Doombur. Further along the road, The **Pie Hall** has Tetley Bitter and occasionally the Tetley Mild, and Ossett beers which was Sizzler on a recent visit.

Golcar: The **Golcar Lily** has Tetley Bitter, Timothy Taylors Landlord and Marston's Pedigree. The **Commercial** has Thwaites Wainwright on as regular and one of the seasonal ales which was Hobnobber on a recent visit. The **Rose & Crown** has Abbeydale beers and a Golcar beer on regularly with guests from Empire and occasionally Little Valley. The **Walkers Arms** has Greene King IPA and Adnams Broadside as permanent with guest ales such as Saltaire Blonde. The beer quality is always good.

Highburton: The **Smiths Arms** has Greene King IPA and Old Speckled Hen, Smiths Arms Bitter – the house beer and guests. Skinners Betty Stoggs was the guest ale on a recent visit.



Respect the Real Ale Trail

On Saturdays, participating pubs on the trail will not serve:

- Lager
- Shots or doubles
- Stag or hen parties

Putting the 'Real Ale' back in the Real Ale Trail



northernrail.org

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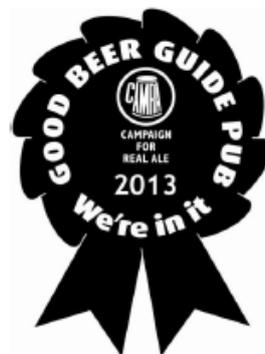


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HUDDERSFIELD CAMRA

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Huddersfield CAMRA Winter Pub of the Season 2012/2013

Huddersfield CAMRA Pub of the Year 2005

10 years in the CAMRA Good Beer Guide 2004 - 2013

Regular Bus Service from Huddersfield

Nos: 202, 203, 220, 229 (328, 278)

Holmbridge: The **Bridge Inn** has been bought by the same people who have Brambles in Holmfirth. The pub is currently undergoing renovation and there are plans to install a micro brewery. The expected opening date will be Friday 15th November. The **Stumble Inn** has Tetley Bitter, Timothy Taylors Boltmakers, Thwaites Wainwright and Copper dragon Golden Pippin

Holmfirth: The **Postcard** is serving guest ales and a real cider. Beers have included Black Hole Cosmic, Green Jack Golden Best, Leeds Pale, Rudgate Ruby Mild, Workie Ticket, Robinson's Trooper and Westons Rosie Pig, Scrumpy and Perry. The **Elephant & Castle** has Tetley bitter, Taylors Landlord and guest Hopback Summer Lightning. There will be the usual barbecue and live entertainment Friday, Saturday and Sunday evening. The **Box Office** behind the cinema has Taylors Best bitter and Golden Best available. The **Shoulder of Mutton** has Copper dragon Golden Pippin. **Gonzo**, Holmfirth's Craft beer bar, has beers from Brooklyn Brewery, Flying Dog, Magic Rock, Summer Wine and the Nook. Ciders are from Pure North such as Valley Oak. The Old Bridge Hotel regularly has Copper Dragon Golden pippin, Tetley Bitter and Black Sheep Bitter plus guests such as Naylor's Summer ale, Moorhouses Rudi and Witchfinder General. The **Nook** recently held another successful Summer beer festival featuring 50 ales with a Yorkshire cricket theme. The Nook beers will be participating in the September Food & Drink festival.

Brambles has a good range of LocAle beers from Empire, Milltown plus guests. It also sells Pure North Cider. The **Toad & Tatie** also supports LocAle beers and had Magic Rock Carnival and Mallinson's Centennial on recently. The house beer is Toad & Tatie Best and there are guest ales.

Honley: The **Jacobs Well** is a Thwaites house which is both Cask Marque accredited and known for its good food. It serves Thwaites Wainwright, Lancaster Bomber, Original, and the seasonal ales plus a guest ale which on a recent visit was Allgates Pretoria. All the beers are on top form. The **Honley Liberal Club** has Wells Bombardier and a regular Nook Brewery beer which was Baby Blonde when last reported. There is some mention that the new Thirstin brewery beers may be available as a guest ale. The **Honley Conservative Club** has Riverhead butterley Bitter as a regular beer plus a guest ale. Bradfield Farmers Brown Cow was noted on a recent visit. The **Honley Socialist Club** unfortunately has no real ale.

Brambles

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CAMRA AUTUMN PUB OF THE SEASON 2012

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Jackson Bridge: The **Red Lion** was reported on a recent visit to be serving Tetley Bitter, Taylors Landlord, Copper Dragon Best Bitter and Bradfield Farmers Blonde. Down the hill towards the main road, The **White Horse** has Greene King IPA, Tetley Bitter and the locally sourced Nook Summer Bitter and Mallinsons Great Balls of Fire 2013. The beer in the White Horse was first rate and could not be faulted, quality was very good.

Lindley: The **Black Bull** has Tetley Bitter, Black Sheep bitter, Timothy Tylor Landlord and Sharp's Doombur on offer and a 'Cask Ale. Try before you buy' scheme. The **Saddle** is a Thwaites house and usually has only one handpull. On a recent visit there was Lancaster Bomber although Wainwrights is sometimes available. The **Lindley Liberal Club** has a range of guest ales which recently included Old Mill Bitter, Greene King Old Speckled Hen and Copper Dragon Best Bitter. The landlord of the **Nightingale** has left and there is new management running the pub. The beer range has reduced to 2 handpumps and the beer quality has improved. On a recent visit there was Jennings High Spy and Empire Wolfe. A mini beer festival is planned for the end of August.

Lockwood: On a recent visit, **The Lockwood** had Copper dragon Golden Pippin, Phoenix Lockwood – the house beer, and Bradfield Wim Bull Don. All the beers were reported to be good. The **Lockwood & Salford Conservative Club** had Ossett Excelsior, tetley bitter, OMB Katy's Blonde and the powerful Boggart Rum Porter. All the beers were excellent. The **Shoulder of Mutton** was reported to be selling in addition to their usual range, OMB Katy's Blonde and a Mallinson's beer. The beer was also reported to be very good. Renovation work at the **Woolpack** appears to have finished and it is now For Sale Freehold.

Longwood: The **Dusty Miller** has Taylors Landlord, Black Sheep Bitter and Milltown Platinum Blond. The **Bowling Club** had two Mallinson's beers HPA and Centennial on a recent visit and the **Slip** had Marston's Single Hop Amarillo. All three pubs were reported to have good quality beer.

Meltham: The **Waggon & Horses** has Tetley Bitter, Thwaites Wainwright and Timothy Taylors Landlord. **Meltham Liberal Club** has Tetley Bitter as permanent with a guest, Wadsworth Red, White & Brew 4% reported on a recent visit. The **Victoria Park** also has Tetley Bitter on permanently with a guest ale from local suppliers such as Bradfield Farmers Blonde.

Netherthong: The **Clothiers**, a Thwaites house, has Wainwrights, Original and the season ale which was TBC (traditional bitter) on a recent visit.

Netherton: The **Beaumont Arms** was recently highlighted in the Huddersfield Examiner Pub of the Week column. Dave serves an excellent pint of Tetley Mild and Bitter, Adnams Bitter, Copper Dragon Golden Pippin, Everards Sunchaser and Ossett Blonde. The **Netherton Conservative Club** also has a good range of beers often including beers from Ossett with guest ales.

Quarby: The **Field Head** recently held its annual Bank Holiday beer festival featuring 20 ales from local and regional breweries. The beer quality was good. Normally, the pub has at least 3 real ales on handpull during the week.

Scapegoat Hill: The Scape House was reported to be serving Thwaites Wainwright, Black Sheep Bitter and Marstons EPA. A real cider, Sandford Orchard's Shaky Bridge was on offer.

Shelley: The **Shelley Village Hall** will be playing host to the **Shelley Beer Festival** over the weekend of the 20th and 21st of September. The festival is organised by Huddersfield 68 Round table and 41 Club and if it's anything like last year's festival, is definitely not one to miss.

Shepley: The **Black Bull** has stopped selling cask ale. The **Cask & Spindle** had Thwaites Wainwright, Theakston's XB, Caledonian Golden XPA on a recent visit

Scholes: The **Boot & Shoe** has Tetley Bitter and Timothy Taylors Landlord as permanent with Bradfield Farmers Blonde. The beer quality was reported to be very good on a recent visit.

Scholes Cricket Club has real ale on match days and have included Yeovil and Rebellion beers.

Thunderbridge: The **Woodman** has Timothy Taylors Boltmaker and Landlord, Bradfield Farmers blond and guest Walls Gundog Bitter. Quality was reported to be good.

Thurstonland: The **Rose & Crown** recently held its annual Thurstyfest featuring 70 real ales plus ciders. However, the 1 day pass at £30 and weekend pass at £75 does make this one of the most expensive beer festivals around. (Huddersfield Daily Examiner 19th July 2013).

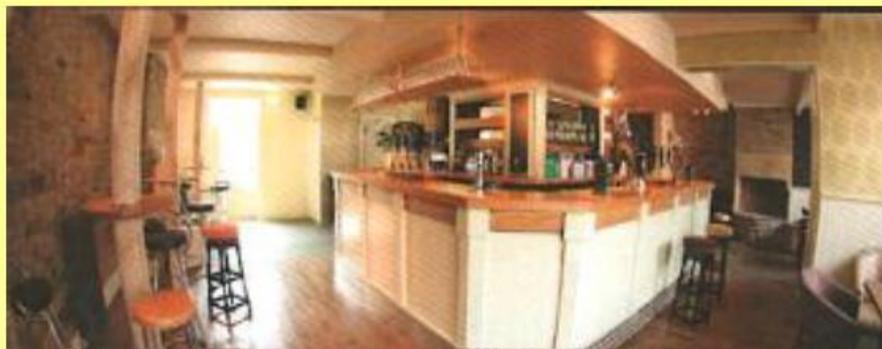
Upper Denby: The **George Inn** has Tetley Bitter, Timothy Taylors Landlord as regular beers with guests ales. On a recent visit this was Ossett Northern Lights. The landlord is keen on his real ales and the beer quality is always very good. Worth a visit for the beer and homemade pies.

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Handpulled Real Ales
Fine lagers & Ciders

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Plus 4 Rotating Guest Ales.

Huddersfield CAMRA Winter Pub of the Season 2010/11

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Mon 4pm - 9pm, Tue 4pm - 11pm, Wed to Sun 12 noon

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Mallinsons Brewing Company specialises in pale, hoppy beers, as well as Stouts, Porters and Milds.

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Please check the "Our Beers" section of the website for news about the latest beers available

WWW.DRINKMALLINSONS.CO.UK

Huddersfield CAMRA Club of the Year 2013

This year's Huddersfield CAMRA Club of the Year 2013 has been won by the Marsh Liberal Club. This is a club with an enviable reputation for its real ale, a fact made obvious by its gallery of numerous CAMRA awards won over the years.

The steward, Chris Thorpe, took over the running of the club in December 2011 having previously been steward at the Marsden Liberal Club. Enthusiastic about his real ales, Chris has maintained the high standards of his predecessors, and last year went on to win Huddersfield Mild Club of the Year 2012.

On the beer front, Yorkshire's award winning Timothy Taylor's Landlord and Golden Best are permanent beers on the bar. The beer quality is second to none and the choice of the two guest ales is drawn from both local and regional breweries. The highlight of the year is the annual mini beer festival which takes place each June and features around 15 or so different ales on handpull. Apart from raising the profile of the club, the event is a good recruiter for the club and new members are always welcome.

The club is well appointed having undergone refurbishment a few years ago. There are two full size snooker tables in the games room and wide screen TV in the bar area featuring most major sports events. To the rear of the club there is a bowling green ideal for a leisurely game of bowls and a few pints.

The award was presented to Chris by Branch Chairman Paul Laxton on the opening night of the beer festival among a merry throng of CAMRA and club members.



Paul Laxton, Chairman, (left) presenting the Club of the Year Award to Chris Thorpe (right)



11a Lane Head Lane
Kirkburton
Huddersfield
HD8 0SQ

Tel: 01484 602365
E-mail: staffing@huddscamra.org.uk

1 September 2013

Dear Member,

For the past 17 years Huddersfield CAMRA has organised an annual Oktoberfest. In recent years this has been held at the APNA Venue at Springwood, Huddersfield.

To make the event such a success we need volunteers to help with such things as setting up, vehicle driving, bar work, collecting glasses, selling tickets and general maintenance and cleaning.

I am writing in the hope that you could spare a day or two over the festival period (1st to 6th October 2013) and help with these activities. We offer a £5 beer voucher to any member who helps out at a session. Don't worry if you are new to this as full training will be given on the day.

If you would like to help just fill in the form below, ticking the sessions you can do, and send it back to me at the above address. Please reply by 15th September to give us plenty of time to work out our rotas.

Kind regards
Wayne Fiddler,
Staffing Officer

VOLUNTEER FORM

Name _____ CAMRA Memb. No. _____

Address 1 _____ Phone No. _____

Address 2 _____ Email Address _____

Address 3 _____ Postcode _____

Are you a qualified First Aider Yes/No
Have you worked at a Beer Festival before Yes/No

	Tue 1 Oct		Wed 2 Oct		Thu 3 Oct	Fri 4 Oct		Sat 5 Oct		Sun 6 Oct		
	Morn	Aft.	Morn	Aft	Eve.	Aft.	Eve.	Aft.	Eve.	Morn.	Aft.	
Van driver												
Setting up/ dismantling												
General												
Door												
Bar work – cider												
Bar work – ale												

Huddersfield CAMRA Oktoberfest 2013 Beer, Cider and Perry Festival

The ever-popular Oktoberfest Beer, Cider & Perry Festival is back again this October at the **APNA Venue Leisure Centre**, Springwood, Huddersfield, HD1 2NX.

The Leisure Centre is conveniently situated on Spring Grove Street, behind the Fire Station. The venue is central to the town, next to the building development in front of the Grove Inn and a 5 minute walk from both the Bus and Railway Stations. There is ample parking, level wheelchair access, disabled toilet facilities and plenty of space and seating.

The festival will open on **Thursday 3rd October from 6pm to 10.30pm**; all day **Friday 4th from 12 noon to 11pm**, and all day **Saturday 5th from 11am to 11pm**. Look out for the posters flyers and beer mats in your local pub or club. See the back cover of Ale Talk for details.

There will be approximately **75 real ales** and about **20 real ciders** on offer. The Oktoberfest will be supporting the LocAle initiative by including Huddersfield microbreweries and the best regional brewers. In addition, there will be beers from other areas of the country. Expect to see a wide range of beer styles to suit every palate.

October is also CAMRA's Cider Month. The cider bar will be showcasing ciders and perries from the local award winning **Pure North** and **Uddersorchard** cider producers, plus old favourites and rarer varieties. Note the festival is a **Magners Free Zone!** Only real ciders and perries will be available. Sorry, no ice!

This year's charity is the **The Holme Valley MS/ Neuro Self Help Group**. Please give generously to this local charity which we have helped at previous festivals.

The **Breweriana stall** will be offering all things "beer and brewery" related. There will be the usual boxes of pump clips, beer mats, beer labels, bottles, bottle openers, glasses, bar towels, trays, T-shirts, books, ephemera, etc – all donated by landlords, brewers, CAMRA members and collectors. If you have any brewery related items you no longer want, including old Good Beer Guides, then please contact Bob Tomlinson on 01484 355378 (day). Items accepted on the day!

A varied and reasonably priced choice of food will be available during the festival supplied by the Leisure Centre's own caterers. There is usually a vegetarian option. So there's no excuse for drinking on an empty stomach!

Entrance to the festival is **£1 to CAMRA members** and **£3 to Non-members**. Membership of CAMRA allows you reduced admission to most CAMRA festivals and to promote this there will be concessions to those joining at the festival.

There will be a refundable **new ½ pint festival glass** with a 1/3 pint measure, kindly sponsored by the **Nook Brewery**. Pint glasses from previous festivals will also be available for hire.

If you enjoyed last year's festival, bring your friends along this time and make a day of it. Try and experience the different styles and tastes that make real ale and cider such a winner with discerning drinkers.

A big thank you goes to all our sponsors. Particularly to **The Nook** brewery for sponsoring the festival glasses, **Mallinson's Brewery** for sponsoring the T-shirts, landlords for displaying posters and donating items, the brewers for supporting us with offers of beer, and the individuals who have given up their time and effort to support the Oktoberfest.

The festival is run and supported entirely by volunteers. Without their help the Oktoberfest would not happen. If you would like to help out, please fill in the **volunteer staffing form** opposite.



Colne Valley Lions Club

Slaithwaite Moonraker Beer Festival 2013

Thursday 14th Friday 15th November 6 to 11pm

Saturday 16th November Noon till 11pm

At Slaithwaite Conservative Club

19 Britannia Road,

Slaithwaite,

HD7 5HF



**In Aid of
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**32 hand pulled cask conditioned Ales
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Food Available

Entertainment :

Friday - Whiskey In The Jar

Saturday - J. B. Goode

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Huddersfield CAMRA Pub of the Year 2013

The Sportsman has been voted for the 3rd year running, Huddersfield CAMRA's Pub of the Year. This incredible achievement comes on the back of a succession of CAMRA awards which started shortly after the Sportsman opened in April 2009 with the Winter Pub of the Season award. Since then it has won various Mild, Cider and Pub of the Season awards including the prestigious National Pub Design Award in 2010, a joint CAMRA/English Heritage Award in the Conservation category.

The Sportsman features in CAMRA's Yorkshire Real Heritage Pubs book. The pub has largely retained its classic 1950's look with its curved bar and glass shelving, original Hammond's brewery etched windows, side rooms, corner entrance porch, and gentleman's toilet with its traditional J Duckett & Son Ltd of Burnley urinals and glazed tiles depicting sporting activities. Out back is the yard which doubles as the beer garden and smoking area.

Sam Smith, landlady, is largely credited with Sarah Barnes in setting up the Sportsman Brewing Co. in 2011 and making the Sportsman the award winning pub it is today. However, this could not have been achieved without the help of her loyal and dedicated staff. More recently, Sam has had to split her duties between the Sportsman and the Stalybridge Buffet Bar with John Fletcher acting as the assistant manager. John, who has now moved on to the Cricketers at Horbury, did a great job of running the pub and ensured it went onto winning this year's Pub of the Year award.

The bar has 8 handpumps dispensing predominantly LocAle beers including its own beers brewed on the premises and guests. It also offers a range of locally produced ciders and perries from Pure North, UK and USA craft beers on tap and an extensive choice of bottled beers.

One thing Sam introduced from the start was tasty and wholesome home-cooked meals. Food is available during the week with Sunday lunches well recommended. The kitchen has a new cook, Maria, who comes from Andalucia. She has influenced the menu with her Spanish cooking and in addition to the traditional pork pie, Tapas style snacks are on offer.



Paul Laxton, Chairman, (left) presenting the Pub of the Year Award to landlady Sam Smith and John Fletcher (right)

The Wills O' Nats



Hand Pulled Real Ales

Always Black Sheep Bitter
Timothy Taylors Landlord
And ever changing
Guest Ales

Along with Carling Black Label,
Fosters and Stella Lagers

A Comprehensive Menu

By our award winning Chef's.

And

Early Bird Menu served
Monday to Friday
12 noon till 2pm &
5pm till 7pm

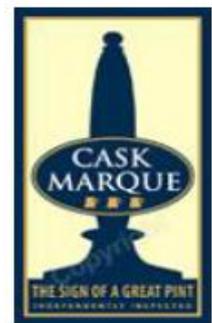
Sunday Carvery

Served from 12 noon till 6pm
Three Roasts + Pie + Fresh Vegetables,
Home made Yorkshire Puddings
And home made Proper Gravy



Huddersfield CAMRA
Summer Pub of the Season 2009
Winter Pub of the Season 2012

CAMRA Good Beer Guide
2011, 2012 and 2013



**The Wills o' Nats, Blackmoorfoot Road, Meltham,
Holmfirth, HD9 5PS Tel: 01484 850078**

Three of the Best - 10 Years in the CAMRA Good Beer Guide 2004 - 2013

This year represents a major milestone for three of Huddersfield's best known real ale pubs, The Kings Head, the Star Inn and the White Cross Inn at Bradley. All three pubs have featured in CAMRA's Good Beer Guide for the last 10 consecutive years from 2004 to 2013. To have one pub notch up 10 years is something outstanding but to get three pubs all at once is unbelievable. What is even more surprising is that this has been achieved with the original licensees still in place.

This is an amazing achievement given that not many pubs manage an uninterrupted period of more than a few years in the Guide before they drop out. Often this is due to a change of ownership or a change of landlord but usually because there has been a deterioration of beer quality. However, those pubs that do stay the course, do so because they keep and serve good beer. And, this is why all these three pubs are still in the Good Beer Guide after 10 years!

One of the great things about the Kings Head, Star Inn and the White Cross Inn is that despite all serving excellent real ale, they are all fundamentally different and not a clone of each other.

Both the Star Inn and the Kings Head are Free houses each with at least 10 handpumps serving a wide range of locally and regionally sourced beers which are rarely ever duplicated. The Star tends to specialise in new breweries and is a mecca for beer tickers eager to scoop the latest beers. It is also home to fans of the nearby Mallinsons brewery. The Kings Head, on the other hand, keeps a more traditional range of beers from established brewers such as Timothy Taylor, Bradfield and local breweries Magic Rock and Golcar.

The White Cross is an Enterprise Inns house that takes its beers from a limited selection of regular and seasonal beers from mainly national but also regional brewers. It has John Smiths bitter, Thwaites Wainwright alternating with Copper Dragon Golden Pippin, plus guest ales. While it may not have the extensive range of beers of the Star and the Kings Head, it more than makes up for this with a consistently well-kept choice of 5 beers. This is one of the main reasons it has maintained its entry in the Guide.



Chairman Paul Laxton (Left) presenting landlord John Sutcliffe (right) of the White Cross Inn with awards for 10 years in the CAMRA Good Beer Guide and Winter Pub of the Season 2012/13



Branch Contact, Bob Tomlinson (left) presenting landlady Sam Watt of the Star Inn with her 10 Years in the CAMRA Good Beer Guide Award at the Spring Beer Festival



Chairman Paul Laxton (left) presents Jane Riley, on behalf of landlord Bruce Travis of the Kings Head, with the Mild Pub of the Year 2013 and 10 Years in the CAMRA Good Beer Guide awards.

Over the years, all three pubs have been awarded numerous CAMRA awards for Pub of the Season and Pub of the Year. Each one has its gallery of awards which all testify to their commitment to quality and real ale. More recently, the White Cross was presented with Winter Pub of the Season 2012/13 and the Kings Head, Mild Pub of the year 2013.

Community focus is another attribute which contributes to the success of these pubs. The Star is a classic back street pub which is also a quiet pub devoid of gaming machines and live music, preferring to concentrate on good beer and lively conversation. It holds three annual beer festivals and supports many good causes and local charities.

The White Cross is a busy roadside pub popular for its home cooked food and meals. It has an indoor games area and features sporting events on big screen TV, and also holds a mini beer festival every February.

The Kings Head is situated in the grade II listed railway buildings in Town. It has undergone a few name changes since it first appeared in the Guide. It was formerly known as the Train Station Tavern, then the Station Tavern before reverting to its current name in the 2009 Guide. This is a busy pub with an eclectic and transient clientele of drinkers and rail passengers. It hosts live music on a Sunday afternoon with a Sing-a-Long on Tuesday evening. In recent years it has become a focal point for the Rail Ale Trail crowd. It is also reported to be undergoing a long and slow refurbishment to return it back to the glorious days when it was the railway passenger refreshment rooms.

Three very good but different pubs. Let's hope they'll still be in the guide in another 10 years!

Unusual Railway Pubs, Refreshment Rooms & Ale Trains

Huddersfield Station gets a star billing in a new guide to railway pubs. Pub, real ale and railway enthusiast Bob Barton realised there wasn't a book combining his passions. Five years, quite a few pints and thousands of miles by train later, he has produced the lavishly illustrated 'Unusual Railway Pubs, Refreshment Rooms & Ale Trains' (Halsgrove Publishing, £16.99).

Huddersfield is remarkable as, not only does it have one of the country's best preserved national rail stations but is one of the few to boast a historic real ale pub at either end of the ornate frontage, says Bob. The Head of Steam and the King's Head are contrasting pubs which complement each other perfectly.

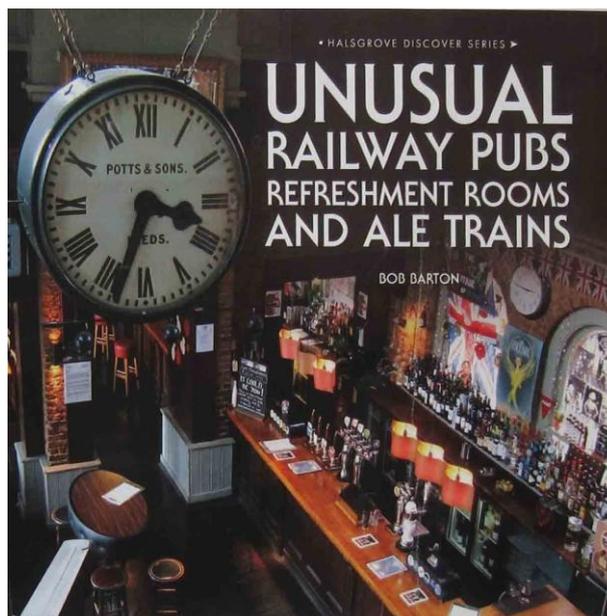
The book is more than a guide to pubs on existing and former railway stations in Britain, though that fills a big chunk of the 144 pages.

The author reveals that synergies between rail and ale extend much further than public houses. Also featured are railway themed ales, breweries in railway buildings, a calendar of beer festivals in engine sheds and goods yards, and the phenomenon of steam-hauled ale trains on heritage railways. The history of the subject includes the decline of coaching inn, the birth of new types of refreshment places for rail travellers and how the iron horse transformed the brewing industry. Even London's St. Pancras station once housed a massive beer cellar. The title will be popular both with readers who want to sample eclectic drinking places (most of which can still be reached by train) or indulge in nostalgic armchair excursions infused with hops and steam.

The establishments featured range from bars in a vintage wooden carriage and signal-cabin to palatial Edwardian waiting rooms. You don't even need a ticket for the original Brief Encounter refreshment room.

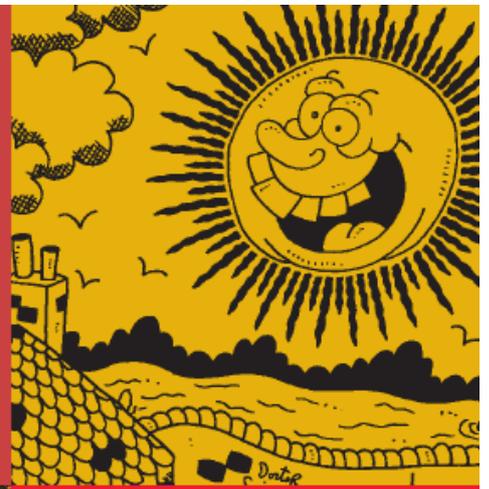
Halsgrove Publishing. ISBN 978 0 85704 173 9, hardback, 144pages, June 2013, price £16.99

Bob Barton is a freelance travel writer and former senior press officer at tourist board VisitBritain



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Pressing Issues

Welcome to the cider pages of Ale Talk.

New outlets added to the list of purveyors of real cider in this issue are Gonzo's Bar, and the Post Card, also in Holmfirth.

Holmfirth is fast becoming a really good town for real cider with some 6 pubs and bars serving the good stuff. As ever, please go and support these places and mention to us when you do!

A few weeks ago I received the following letter which is food for thought regarding beer festivals and their cider provision.



Dear Dave

I had the misfortune of attending [a nearby beer festival] on Friday. Advertised as "30 beers plus real ciders", I wasn't expecting them to have dozens of ciders, but the use of "ciders"(plural) led me to expect to be able to sample a range in excess of the single, solitary box of Black Rat that was on offer. On the upside, at least it was a real cider, not a bad one, and one that isn't frequently seen in the area. But finding out that what the advert implied differs from reality only after you've bought tokens for a minimum of 2 pints really isn't on. In fairness to the organisers, while I expressed my disappointment, I didn't explicitly ask for a refund, but nor was one offered. The Out and About column of the recent edition of AleTalk reveals several other festivals with just a single cider or perry. Given that the whole point of a festival is to try several beers or ciders, I struggle to understand the purpose of such a token effort.

This brings up several issues. Firstly, the organizers here have failed to establish exactly what they are doing at this festival. They call it a beer festival but added 'ciders' later. Was the cider drinker an afterthought? The beer purchaser has underestimated the variety of ciders available and the number of people interested in the product. They have misled the cider drinker.

This is not an issue that you will encounter at a CAMRA sponsored event, where there are dedicated cider purchasers with a knowledge and enthusiasm for cider. You will find a variety of ciders and, let's not forget, perries to cover sweet to dry, north to south, tannin laden to eastern style. Come and try the biggest collection of cider and perries in the area at the Oktoberfest.

The Huddersfield Food and Drink Festival had its fair share of cider available, our local producers sold out at The Sportsman (Pure North) and The Star's ('Udders Orchard) pop-up bars. However, there was much that was from outside the area and not real. There will also be a Holmfirth Food and Drink Festival on the 28th and 29th September at which you'll be able to find both our cider makers' products once again.

Recipe Time! Cider apple cake Everyone likes cake at this time of year, it's great for a quick energy giving snack whilst picking apples or pressing juice so here's a little recipe, it's very nice....

Ingredients:

250g self-raising flour

125g cold butter, cubed, 125g soft brown sugar, 125g sultanas

100ml cider and 2 tbsp cider vinegar

1 large cooking apple (such as a bramley), peeled and sliced

Demerara sugar, to finish

Heat the oven to 190°C/375°F/gas mark 5. Butter a 20cm, round springform cake tin and line the base with baking parchment.

Put the flour in a bowl, add the butter and rub in with your fingertips until the mix resembles breadcrumbs (or do this in a processor). Stir in the sugar and sultanas. Combine the cider and vinegar, pour into the dry ingredients and mix lightly but thoroughly. Finally, fold in the slices of apple.

Spoon the cake mix into the prepared tin, smooth it out until reasonably flat and scatter the top generously with demerara sugar. Bake for 40-45 minutes, until golden brown and a skewer comes out clean. Leave to cool before serving.

Pubs in our area selling real cider

The list of pubs selling real cider selling list is ever increasing;

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**, Upper Thong; **Bridge Inn**, Slaithwaite; **Yeaton Cask**, Kirkheaton; **The White Horse**, Emley; **Wills O'Nats**, near Meltham; **Royal Oak**, Paddock; **Farmers Arms**, Holmfirth; **Huntman Inn**, Holmfirth; **HDM Beer Shop**, Hudds. **Milnsbridge Socialist Club**, Milnsbridge. **Northern Taps**, Hudds; **Pure North Cider Press Café and Shop**, Deanhouse; **Gonzo's** Holmfirth; **Post Card**, Holmfirth.

Please update me if you know of others.

David Kendall-Smith

dave@uddersorchard.co.uk

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Huddersfield CAMRA Spring Pub of the Season 2013

The Riverhead brewery Tap, Marsden, has been voted Huddersfield CAMRA's Spring Pub of the Season 2013 in recognition of its commitment to real ale and community focus.

This friendly and welcoming Good Beer Guide listed pub is located in the centre of the village on Argyle Street next to the banks of the River Colne. It is also the home of the award-winning Riverhead brewery, now part of the wider Ossett brewery chain.

In addition to the fine range of 10 beers available on the bar, there is an upstairs dining room offering a fantastic choice of mouth-watering home cooked meals made with local produce. The beers are brewed on the premises in the microbrewery downstairs in the cellar which can be seen from the bar area. LocAle doesn't get any more local than this!

Outside there is a riverside terrace for alfresco drinking during summer, ideal for all those ramblers, day trippers and walkers with dogs. And finally after many years there are now new toilet facilities which do the pub proud.

The presentation took place on Thursday 27th June to coincide with a mini festival of twelve new Riverhead beers and the launch of the new style pumpclips.



Landlord Gary Brammall (left) with Lisa Handforth receiving the award from Paul Laxton (Chairman)

Lisa Handforth, head brewster, and Richard Armitage, assistant brewer, were on hand to showcase their latest beers. Invited guests included local CAMRA Branch representatives and BLO Paul Norcliffe; Andy Pollard, sales manager; Bob Lawson and Paul Spencer, head brewer at Ossett brewery; Dave Litten, CAMRA Regional cider co-ordinator; Sophie Wagstaff, Events and Marketing; landlords Glen from the Swan at Crimble; Richard from the Rat & Ratchet and Sam Smith from the Sportsman in Huddersfield; and Marsden's very own quiz master, Andy Brown.

The event was well attended with hospitality provided by the Riverhead brewery. The pub's kitchen laid on a tasty supper of hot food while plenty of excellent beer was consumed in the bar to the music of the Guiseley Brothers band.

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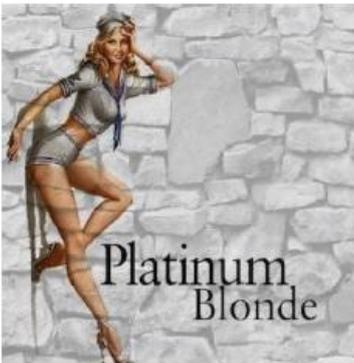
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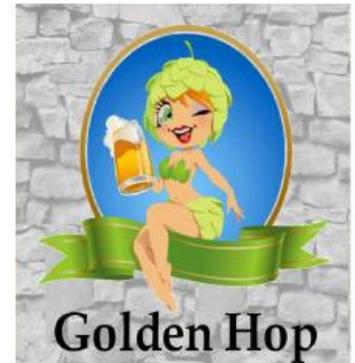
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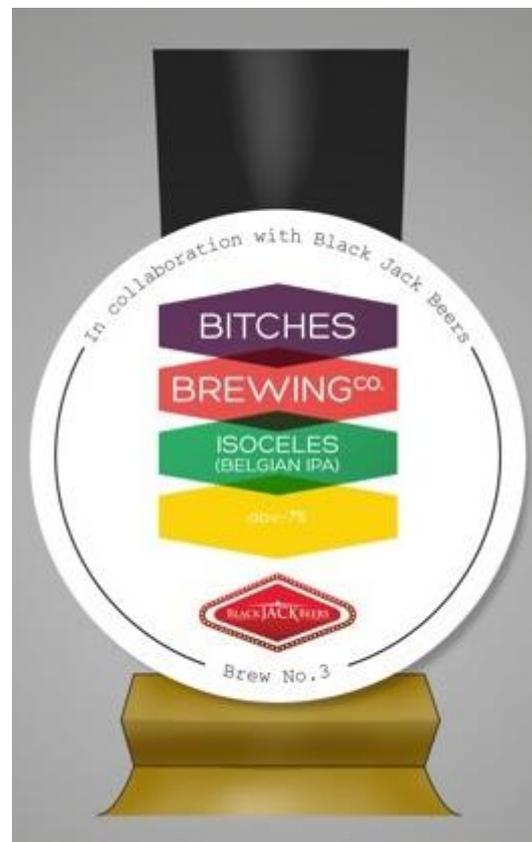
In the last edition of Ale Talk, we mentioned that Huddersfield had acquired a new brewery in Honley, The Thirstin Brewhouse, making it the 13th microbrewery in the area. Now comes news of a further new brewery about to start in Holmbridge. When this comes on line it will be the 14th brewery, although that might be challenged by Bitches brewery, a “cuckoo” brewery run by Brian Dickson at the Grove which specialises in collaborative brews with other established breweries.

Bitches Brewing Co.

Brian or @GroveBrewBri as he is now known has had a few handles over the last few years, originally “GroveBri” he graduated to “BrewBitchBri” whilst on a mammoth tour of work experience for want of a better description, at some, or most of the UK’s finest breweries, with a view to starting a brewery back in Huddersfield. During this time he was renowned for being every brewer on the tours “brew-bitch”, and as such on his return [Bitches Brewing Co](#) was born.

Since then, Brian has gone from strength to strength cuckoo brewing with Gadds creating Graduation IPA and at Quantum where he and Jay produced Chameleon IPA and the awesome Choc & Chilli Stout.

Back in Spring Brian joined forces with Rob Allen and Tom Evans from Hand Drawn Monkey to brew the excellent Dunkel Hopfen Weisse (5.6% abv). Later on, Brian and Phil Hardy of “Beersay” blogging fame went on to brew a collaboration beer with Rob Hamilton at Black Jack brewery in Manchester. Isosceles was a 7.2% abv Belgian IPA brewed using American and UK hops and fermented with Belgian yeast. This featured at the recent Darlington beer festival. More recently, Brian has collaborated with Brodies brewery in London to produce The Greatest Red IPA Ever, a 6.5% abv red IPA. All these beers have so far been on sale at the Grove Inn, Huddersfield, where Brian works.



Empire Brewing. Tel: 01484 847343, 07966 592276

Russ has been busy again with a new collection of patriotic beers. Wolfe (3.9% abv) has been re-brewed to commemorate the capture of Quebec in 1759 by General James Wolfe from the French. Unfortunately, he died at the height of the battle from musket wounds. Hitch (4.2% abv) was brewed in honour of Alfred Hitchcock, the English film director and producer who died in 1980. Pillars of Hercules (4.3% abv), an old name for Gibraltar, supports our colony at the tip of Spain. Sea Dogs (4.8% abv) was a term used for pirates in the Elizabethan age which harassed the Spanish in the Caribbean. Albion (4.0% abv) is the ancient name for England. Apparently, according to the Daily Mail, there were 82 English pubs called The Albion in 2011.

The latest beer is Hops in Action (4.3% abv) which features Leonardo da Vinci’s drawing of the Vitruvian Man – a man’s body superimposed with arms and legs apart within a circle and square – wearing boots of beer.

Golcar Brewery. Tel: 01484 644241

The latest beer is Alba Rose Best Bitter (4.0% abv) brewed for Yorkshire Day, the 1st August. This is a pale hoppy bitter and features the White Rose of Yorkshire on the pumpclip.

Hand Drawn Monkey Brewing Co. Tel: 07906 279038

Tom and Rob certainly like their hops and spices. This influenced 3 new beers in their spice range of beers; Untraditional Tradition (3.3% abv) a mild brewed with Black lime and Cardamom, Tandoori IPA (6.5% abv) a curried pale ale which was better than you might have imagined, and Jerk Stout (7.4% abv) a stout with a fiery Caribbean twist.

August 1st, apart from being Yorkshire Day, was also International IPA Day. Citronnade IPA (5.2% abv), an IPA with black lime, lemon and citrus oils, featured at the North Leeds Charity beer festival recently and came second overall, scoring the highest of any Yorkshire brewery. On the weaker side, Smaller Tiny Sized IPA (2.8% abv) has been brewed with bags of hops and providing bags of flavour.

Other new beers include Haus (3.8% abv), a house beer for Stew & Oyster, Calls Landing and Wardrobe, Leeds. This is brewed with a mixture of Hallertau, Brewers Gold and Columbus hops. Chopper (5.2% abv) is described as a cunningly dry Chinook pale ale. Oceania (4.6% abv) is pale bitter brewed with Topaz and Pacific Gem hops.

In the Monkey Loves Hops series, all 4.2% abv, there is No.4 hopped with Amarillo and galena hops; No.5 hopped with Summit and Citra hops; No.6 hopped with Marynka and Magnum hops.

A new 69 Pale (6.9% abv), a pale ale brewed in collaboration with Bexar County Brewery – pronounced Bear by the way – has been produced which has aged for 6 months in Islay oaked whisky casks. This will be mainly bottled.

Hello My Name is Jephers (Star edition)(3.8% abv) featured as a dry hopped special for the Folly Fest at the Star Inn, Lockwood.

Due for release late September / October will be the cask aged beers. These will include: Kriek, aged over fresh and dried sour cherries in Bergundy casks; Dubbel, Belgian Brown Ale, aged in Bourbon casks previously used by Uddersorchard to age its cider; and the Islay cask aged Bexar County Collaboration at 8.4% abv.

The brewery has been approached by several US distributors about importing its beers. HDM has also been invited to participate in Canadian Cask Days this October, the largest Cask Beer festival in Canada.

October is also the anniversary of the brewery. There will be special beers and a mini festival at the HDM beer shop. Look out for info on Twitter@HDMbrewingCo or Facebook HDM Beer Shop.

Magic Rock. Tel: 01484 649823

Earlier this year, Magic rock was asked to brew a beer to celebrate the 20th anniversary of the Oliver Twist bar in Stockholm. This Swedish bar is well known for its US craft beers and being a champion of UK cask beers. In fact it was the first pub outside of the UK to receive Cask Marque accreditation in 2001. The beer, OT Rocks is a 5.0% abv US/German style Pale ale brewed using UK pale malt and German speciality malt with Centennial hops. It was dry hopped with Hallertau Mittelfruh hops with further centennial hops in the conditioning. OT Rocks was also sold in the UK as Craftwerk.

Last year, Bearded Lady (10.5% abv), an Imperial brown stout, was barrel aged in Bourbon barrels. This proved so successful that a second batch was brewed and aged in Austin Nichols (Wild Turkey) bourbon barrels for 10 months. Instead of filling into kegs, part of the batch has been bottled in 660ml screen printed bottles. It is described as having deep chocolate, rich coffee, vinous berry flavours. This is available from the brewery.

A third special bottled beer has also been produced. Strongman (12% abv) is a barrel aged Barley wine which hails from the same brew as the Un-Human Cannonball.



It is brewed using Golden Promise malt and hopped with Centennial, Citra and CTZ whole hops. Instead of dry hopping the beer, it was barrel aged for 4 months in 500 Litre Amontillado Sherry Casks from the Bodegas Rey Fernando de Castilla in Jerez, Spain. The resulting beer is golden in colour with a rich pungent aroma and full palate of rich fruit and brisk nutty flavours. It has a lovely depth of malt character infused with the defined flavour from the barrel aging.

Mallinsons Brewing Company. Tel: 01484 654301

Yet some more amazing new brews to report. In the double hop series there has been Jade-Gem (4.5% abv), using Pacific gem in the boil and Pacific Jade for the aroma. Also, there was BG-366 (4.2% abv), brewed with Brewers Gold in the boil and the experimental 366 hop for aroma. This is a pale golden ale with fruity mango and tropical fruits aroma, bitter taste with hints of pineapple and citric fruits, and a long dry grapefruit finish.

In the bird series there was Halcyon (4.1% abv), 11th, and Thistle Tweaker (3.9% abv), 12th. To celebrate the Ashes cricket series, there was Great Balls of Fire 2013 (3.9% abv), brewed with Citra and Centennial hops.

On the festival scene, there was: Follygirl (4.3% abv) and Shooting Star (4.2% abv) brewed for the Folly Fest at the Star Inn Summer beer festival; Staying Up (3.8% abv) brewed to support Huddersfield Town Football Club at the Monkeyfest 7 beer festival; and Centennial BX (3.8% abv), dual hopped with Centennial hops in the boil and Bramling Cross hops for aroma at the Hall Bower beer festival. At Peterborough, there was Amarillo (4.2% abv), Castle Hill Premium (4.6% abv), Mosaic (4.0% abv) and Mount Pleasant Mild (3.7% abv).

Milltown Brewing Company. Tel: 07946 589645, 01422 610579

Steel Mill (4.5% abv) has been brewed again. It is a golden coloured premium ale brewed with Maris Otter, Crystal and speciality malts with English, Slovenian and American hop varieties. The latest new beer is American Pale Ale (3.9% abv). This is pale yellow in colour brewed with American hops to give a citrusy grapefruit aroma and crisp refreshing bitterness. There will be a new beer for the Huddersfield Oktoberfest beer festival.

Milltown beer are usually available from the Dusty Miller at Longwood and other local freehouses.

Nook Brewhouse. Tel: 01484 682373

The full range of Nook beers were available at the recent Nook Summer beer festival. Recent new beers have included the summer holiday beer Nook'et and Spade (3.9% abv) and Raspberry Blonde (3.8% abv), a light summer special with hints of malt and hop and a pleasant raspberry flavour. The latter featured at the recent Hall Bower beer festival.

Balmforth Bitter (3.9% abv) has also been re-brewed and is now available in bottles.

Rat & Ratchet Brewery. Tel: 01484 542400

The Rat continues to produce some excellent new beers in addition to their regular portfolio. The Project Rat series, the more experimental beers brewed by head brewer Paul Spencer, are now in their 4th and 5th editions. Project Rat #4 (4.8% abv) is a honey wheat beer – a cloudy Hefeweissen – brewed with German hops and has that distinctive wheat beer aroma of cloves and bananas. Project Rat #5 (3.5% abv) is a session IPA.

A few of the newer ones include: Rat Fink (3.6% abv), a pale dry delicate ale with a spicy hop aroma; Spitzel Rat (5.5% abv) a clear wheat beer; Number of the Rat (6.66% abv) a black IPA brewed with centennial hops; and Raturday Night Fever (4.0% abv). The latest beer is Town Rat (4.0% abv), a pale golden bitter brewed for Huddersfield Town Football Club. Dunkel Rat (4.8% abv) is a cloudy brown wheat beer and Rat of Khan (4.5% abv) is a pale hoppy bitter.

On the festival front, both White Rat (4.0% abv) and Black Rat Porter (4.5% abv) featured at Peterborough beer festival.

The Rat & Ratchet has traditionally brewed real ale and will continue to do so. However, the brewery has ventured into new territory with Keg Rat beers. Promoted as Rat crafted beers, some of the familiar Rat beers are been produced as Keg beers for the club and bar market. These include: Rat Attack (3.8% abv), #Rat Crafted (5.0% abv), Rattus Rattus (4.3% abv), Crazy Rat (6.0% abv) and Rat against the machine (7.3% abv). These are on font dispensers and generally more expensive.

Riverhead Brewery. Tel: 01484 841270

The re-launch of the new pumpclips and beers in June at the Riverhead Brewery Tap went well. See feature article.

New beers reported include: Vlaamse Wheat (4.0% abv), a Belgian Spiced wheat beer in the classical style; Top Catch (5.0% abv), a hoppy golden ale; Lavender Blonde (3.8% abv), a pale session beer brewed with the culinary herb lavender; and Red River (4.0% abv).

On the festival scene, the Riverhead beers were represented at Peterborough beer festival by Sherbert Lemon (4.0% abv), a lager coloured wheat beer flavoured with lemongrass and lime leaves, and White Cloud (4.0% abv) a heavily hopped IPA with an intense citrus hop finish.

Sportsman Brewing Company. Tel: 01484 421929, 07866 901162

Jules has re-brewed Darker Shade of Ale (3.9% abv). This is a deep velvet mild with hints of ruby in its colour. Coffee, caramel and liquorice flavours dominate the taste followed by a subtle grassy hoppy aftertaste. This excellent mild recently featured at the New Inn micro festival at Roberttown along with 3 Amigos (3.7% abv).

3 Amigos is a new bitter which is packed with hop flavours giving a citrusy taste and orange after taste.

On the local festival scene both Hops Cotch (3.9% abv) and Naughty (6.8% abv) were chosen for the Cross Keys beer festival at Siddal, Halifax.



Thirstin Brewhouse. Tel: 07908 986562

Following on from the launch of his first commercial beer, Scout's Honour (4.5% abv) at the Kirkburton KUG beer festival, Stewart has produced a range of new beers which have already appeared at local and regional festivals.

The new beers first featured at the Honley Junior School Summer fete where Stewart ran the beer tent and supplied handpulled beer to the thirsty visitors. On offer were Summerfest Ale (4.0% abv), a light summery pale beer; Jubilee Bitter (4.2% abv) and for the lager drinkers, I can't believe it's not lager (4.0% abv), a pale beer brewed with lager malts and hops.

To supplement the draught beers, there was a selection of bottled beers. These were Honley Hopfest (4.5% abv), a pale hoppy bitter brewed with Citra and Cascade hops; Magdale Mild (5.5% abv), a strong ruby red mild; Scotgate Stout (5.0% abv) and Bradshaw bitter (4.2% abv), a mid brown Yorkshire bitter.

On the festival front, Hall Bower Hopfest (4.5% abv), the draught version of Hopfest, featured at the Hall Bower Beer Festival and was one of the first few beers to run out on Saturday afternoon. Hopfest was also chosen for the Cross Keys beer festival at Siddal, Halifax. The original Scout's Honour (4.5% abv) has also made an appearance at the Darlington beer festival.

Local and Regional Beer Festivals

5th – 7th September	2 nd Burnley BF, Mechanics Theatre, Manchester Rd, Burnley, BB11 1BH Thu – Sat 12noon – 11pm
6th – 8th September	Barnsley BF (Elsecar); Milton Hall, Fitzwilliam St., Elsecar, Barnsley S74 8EZ Fri & Sat 12noon – 10.30pm; Sun 12noon - finish
18th – 21st September	York BF, The Knavesmire, Tadcaster Road, York, YO24 1DJ Wed 5.30 – 11pm; Thu – Sat 12 noon – 11pm.
19th – 21st September	14 th Todmorden BF, Cricket Pavilion, Burnley Rd, Todmorden Thu 5pm – 11pm; Fri & Sat 12 noon – 11pm
20th – 21st September	Shelley BF, Shelley Village Hall, Huddersfield Rd, Shelley, HD8 8HE Fri 6pm – 11pm; Sat 12 noon – 11pm
20th – 21st September	3 rd Rastrick BF, St John's Community Hall, off Gooder Lane, Rastrick HX6 1HJ Fri 3pm – 10.30pm; Sat 1pm – 10.30pm
26th – 29th September	16 th Scunthorpe BF, Bridge Hotel, Station Rd, Scunthorpe DN15 6PY Thu 3.30 – 11pm; Fri & Sat 11am – 11pm; Sun 12noon – 4pm
26th – 28th September	Keighley BF, Central Hall, Alice Street, Keighley, BD21 3JD Thu 3pm – 11pm; Fri & Sat 11am – 11pm.
26th – 28th September	MOSI (Museum of Science & Industry) BF, Liverpool Rd. Castleford, Manchester M3 4FP. Thu & Fri 5pm – 10.30pm; Sat 12noon – 10.30pm
26th – 29th September	Navigation Tavern BF, 6 Station Rd, Mirfield, WF14 8NL Thu 5pm – 11pm; Fri – Sat 12noon – 11pm; Sun 12noon – 10.30pm
3rd – 5th October	Oktoberfest, APNA Venue Leisure Centre, Spring Grove St, Huddersfield Thu 6pm – 10.30pm; Fri 12noon – 11pm; Sat 11am – 11pm
11th – 13th October	6 th Triangle Cricket Club BF, Grassy Bottoms, Triangle, Halifax, HX6 3NA Fri 5pm – 11pm; Sat & Sun 12noon – 11pm.
23rd – 26th October	39 th Sheffield BF, Ponds Forge Int. Sports Centre, Sheaf St. Sheffield, S1 2BP Wed 5pm – 11pm; Thu to Sat 12 noon – 11pm.
7th – 9th November	23 rd Wakefield BF, The Space, Waldorf Way, Wakefield, WF2 8DH Thu 12 noon – 11pm; Fri 11am – 4pm, 5.30 – 11pm; Sat 11am – 11pm.
8th – 9th November	13 th Otley BF, Otley Rugby Club, Cross Green (off Bremner St) Otley, LS21 1HE Fri & Sat 12noon – 11pm
14th – 15th November	Moonraker BF, Conservative Club, Britannia Rd, Slaithwaite HD7 5HF Thu & Fri 6 – 11pm; sat 12noon – 11pm.
15th – 16th November	Idle WMC BF, Idle WMC, 23 High St, Idle, BD10 8NB Fri & Sat 12noon – 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.

Pub refuses to serve glasses with handles

An expert panel set up by the Health & Safety Executive (HSE) has unveiled some of the ridiculous safety myths used by pub operators during 2012-13 to cover up bad service or to avoid being sued.

In February 2013, one individual reported to the HSE that in various pubs/hotels they were refused a pint glass with a handle, and told they are now illegal, due to H&S. Subsequently, the individual was served with them in other pubs and bars.

The panel said: "There is no occupational H&S law preventing the use of glasses with handles. H&S should not be used as an excuse to justify decisions made for other reasons and the pub in question should be challenged to explain the real reason for no longer offering glasses with handles."

Huddersfield & District Branch Diary

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

Contact details: info@huddscamra.org.uk

Chairman: Paul Laxton, 32 Long Grove Avenue, Dalton, Huddersfield. HD5 9LQ

Tel: 01484 431721 Mob: 07784 882138 Email: relaxpaul@btinternet.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 2nd Sep	Branch Social and Pub of the Season presentation to the Nook, Holmfirth HD9 2DN for 20.00hr. Bus 310 at 19.07 from Huddersfield Bus Station
Mon 16th Sep	Branch Meeting at the Broad Oak Bowling Club, 73 Broad Oak, Linthwaite HD7 5TE for 20.00hr. Bus 183 at 19.30 from Huddersfield Bus Station
Mon 21st Oct	Joint Social with Heavy Woollen Branch. To be confirmed. See websites for details of time and meeting place.
Mon 28th Oct	Branch Meeting at the White Horse, Chapel Lane, Emley HD8 9SP for 20.00hr. Minibus to be arranged from St George's Square. Limited places.
Mon 4th Nov	Branch Social Crawl of Honley. Meet at Jacobs Well at 19.30hr then Liberal Club Conservative Club, Allied. Bus 310 at 19.07 from Huddersfield Bus Station
Mon 18th Nov	Branch AGM & Meeting at the Rat & Ratchet, Chapel Hill, Huddersfield, HD1 3EB for 20.00hr.

CAMRA Regional Meetings

7th Sep Old Colonial Club, Dunbottle Lane, Mirfield. WF14 9JJ for 12 noon.

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 Winter Edition is: 19th November 2013

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

Advertising rates:

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½ page £47 (colour), £42 (b&w)

¼ page £31 (colour), £26 (b&w)

Discounts available for advance payments. Contact the Treasurer at w.fiddler@hud.ac.uk for details.



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