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Ale Talk

The Real Ale Magazine of Huddersfield CAMRA



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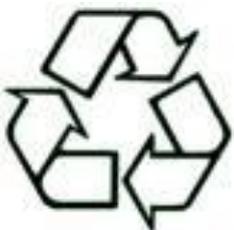
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**Town's
Official Beer**

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WINTER 2016

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CAMRA Good Beer Guide

2011 to 2016

Huddersfield CAMRA

SPRING Pub of the Season 2012



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Out and About Huddersfield

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

The new Mallinson's Taphouse, **The Corner**, has got off to a flying start and proving popular with the Town's real ale drinkers. The main bar serves a range of cask ales on handpull from new 'up and coming' micros together with a house beer, Wappy Nick 3.8% abv, brewed by Mallinson's. In addition there is a range of UK and American craft beers on Tap plus bottles and cans. Upstairs there is another bar which can also double as a meeting room.

The **King's Head** has been voted the Branch's Mild Pub of the Year 2016. Well done Bruce and Danni and all the staff. See feature article.

The **Sportsman** scooped two major CAMRA awards recently. First, they came **Runner-up** in the CAMRA **Yorkshire Pub of the Year 2016** competition beating off stiff competition from the other 17 Yorkshire CAMRA branches. Secondly, the Sportsman was elevated from the Yorkshire Regional Heritage Inventory to the National Heritage Pub inventory gaining a Blue Plaque award. The dual presentation was made by the deputy CAMRA Regional Director, Peter Goddard on Saturday 12th November. Well done John and all his loyal staff. See feature article.

The **Rat & Ratchet** held a special event recently to launch 'The Grapes of Rat' beer. The beer, a 10% abv barley wine, was barrel-aged in a Cabinet Sauvignon wine barrel and made available in a limited cask, keg and bottle run. The beer was sold at a 'meet the brewer' night on Thursday 1st December where money was raised for the Forget Me Not childrens hospice.

The **Star** held a very successful Winter beer festival recently but indoors due to the continued burning rubbish tip problem. The **Yorkshire Victoria**, close by, is reported to be selling a Mallinson beer on handpull. This was Mallinson's Topaz when last visited.

The **Wellington** in Westgate has re-opened after a period of closure and is now **The Jules Verne**. This is reported to be part of a pub group with pubs in Darlington and York. It has 3 handpumps which were Caledonian Flying Scotsman, XPA and Edinburgh on a recent visit. The pub also serves food with a Caribbean theme.

The **Parish Pump**, normally thought of as a craft ale house, does have 6 handpumps serving real ale. On a recent visit there was Timothy Taylors Landord, Robinson's Trooper, Adnams Ghost Ship, Saltaire Raspberry Blonde, Elland Chinook, and Wild Beer Co. Millionaire – all very well kept and in good condition. **Tokyo**, Queen Street, is having a Beer and Gin festival over the weekend of the 16th to 18th December featuring 20 real ales, 2 ciders, and 20 artisan Gins. Should be good.

Bar Maroc and **Small Seeds** have 4 handpumps each. When last visited there was Small World Long Moor Pale and Thunderbridge Stout, Here Be Monsters Fenella and Oakham Citra. Beer quality is good and it is a rare outlet for some of our local micros. The **Cherry Tree** (Wetherspoon) will be featuring a series of 25 festive ales this Christmas, including some old favourites and some totally new ones. The **Vulcan** will also be featuring a number of festive ales alongside its usual range of permanent and guest ales. Similarly, **The Crown** in Westgate has a list of festive ales available from the Stonegate portfolio. The **Plumbers Arms**, near the bus station, has a good range of real ales and is a handy stop over for that missed bus.

Almondbury: The Radcliffe Arms is reported to be selling two cask ales, both from the Marston range. On a recent visit these were Marston's Burton Bitter and Marston's EPA, both very good.

Burnlee: The **Farmer's Arms** is reported to be selling Tetley Bitter, Theakston's Best, Timothy Taylor's Landlord and Robinson's Dizzy Blonde. The beer range is subject to change once the new landlord takes over from the landlord of the Postcard, who is currently running the pub. The revised opening hours are Mon-Sat 4.30pm – 11pm and Sun 3pm – 11pm.

Deanhouse: **The Cricketers** sells Bradfield Farmers Blond, Ringwood Boondoggle and Banks's Sunbeam in addition to Pure North real cider. The beer and cider quality is very good.

Denby Dale: **The Dunkirk** has re-opened and selling real ale again.

Flockton: **The George & Dragon**, a Thwaites house, is now **Jack's Craft Ale House**.

Hade Edge: The **Algy Arms** had Nook Blonde when last visited.

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Award Voting for Huddersfield Branch Members Only

To be voted upon at the next Branch Meeting at the Rat & Ratchet
on Monday 16th January 2017

Huddersfield CAMRA Pub or Club of the Season Winter 2016/17

Nominations: **The Corner**, Huddersfield and **The Railway**, Berry Brow

Name of the Pub or Club of the Season: _____

Huddersfield CAMRA Rural Pub of the Year 2017

Nominations: **The Wills o' Nats**, Meltham; **The White Horse**, Emley; **The Cricketers**, Deanhouse

Name of the Rural Pub of the Year: _____

Member's Name: _____ Membership No: _____

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

Postal votes are to be sent to: **CAMRA, 32 Long Grove Avenue, Huddersfield. HD5 9LQ**

Votes must be received no later than **Monday 16th January 2017**

Harden Moss: The **Huntsman**, Lees house, has Lees Bitter, MPA, and a Lees Special which was Jumbo Star, a ruby ale, when last visited. The **Ford Inn** has Black Sheep Bitter on as a regular beer with two guest ales. These were RCH Pitchfork and Bragby Conwy Beach Comber on a recent visit.

Hepworth: The **Butchers Arms** has been voted Huddersfield CAMRA's Autumn Pub of the Season. Well done Catherine and Mark. The pub sells Timothy Taylors Landlord, Bradfield Farmers Blonde, Black Sheep Bitter and a local guest beer. See feature article.

Holmbridge: The **Bridge Inn** was selling Thwaites Wainwright, Bridge Blonde, American Pale, and Vanilla Stout and a guest ale, Ringwood Red Boar. **The Stumble Inn** has a new landlord and the pub was reported to be selling Tetley Bitter, Copper Dragon Golden Pippin, Black Sheep Bitter and Small World brewery Thunderbridge Stout.

Holmfirth: The **Nook** and the **Tap House** next door both sell the Nook brewery range of beers from their onsite Brewhouse. The range does vary but there is always a blond and a dark beer, stout and a speciality fruit beer with occasional new Special. The Nook usually has a guest ale. **Brambles** is selling Bridge Blonde and American Pale addition to the house beers Dark Mild and Bitter. Guest ales include Thwaites Wainwright and Marston's Revisionist Salted Caramel Tawney Ale. All in good condition. The **Box Office** has its regular Taylors Boltmaker and Copper Dragon Golden Pippin. **Y's Bar & Snap** has Bradfield Farmers Blonde and Farmers Bitter and Copper Dragon Golden Pippin. The **Old Bridge** was reported as selling Tetley Bitter, Copper Dragon Golden, Black Sheep Bitter, and Cottage beers. The **Elephant & Castle** has Tetley Bitter and Sharps Doombur as regular with two guest beers. These were Marston's Revisionist Salted Caramel Tawny Ale and Theakston's Infallible – all very good. **Gonzo's bar** had Small World Brewery's Long Moor Pale and Twin Falls on recently. The **Shoulder of Mutton** has Copper Dragon Golden Pippin on handpull. The **Postcard** is reported to be selling Tetley Bitter and Pony Express – the house beer, Castle Rock Harvest Pale and Sharpe's Atlantic. The **Catch** fish restaurant serves excellent fish dishes and also has three handpumps serving an every changing choice of real ale. On a recent visit there was Ilkley brewery Mary Jane, Roosters YPA, and a house beer called Clam Duck Bitter. Other guest ales have included Barnegates Red Bull.

Brambles

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CAMRA AUTUMN PUB OF THE SEASON 2012

CAMRA GOOD BEER GUIDE 2014

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Honley: Pat and Steve Wriggley, formerly of the **Berry Brow Liberal Club**, are now at the **Honley Liberal Club**. The club has a reputation for good cask ales and is worth a visit.

Jackson Bridge: The **Red Lion** has re-opened with new tenants, Greg and Cristal. We last visited there was Timothy Taylor's Landlord, Copper Dragon Golden Pippin and two rotational guest ales. The pub is reported to be Cask Marque accredited. Sunday afternoon hosts live music and B&B facilities are available.

Linthwaite: Following the death of Ron Crabtree, owner and licensee of the Sair Inn, there was concern that the pub may be sold or closed. However, Ron's son and daughter have agreed to take over the running of the Sair and Linfit brewery. The pub has been spruced up and cleaned and the beer is as good as it ever was. There is a rumour that some of the old specials and favourite beers may be making a comeback. Please do visit and support the Sair Inn. See obituary

Longwood: The **Longwood Bowling Club** has two handpumps serving real ale. There is a Club bitter brewed by Milltown called Longwood Bowlers Bitter (4.3% abv) and a rotating guest ale from local brewers, Milltown, Empire or orMallinson's. The beer is well kept and the quality very good.

The Dusty Miller is the Milltown brewery Tap and supports 7 handpulls on the bar. There are four Milltown beers and three guests. On a recent visit there was Black Jack, Sorachi Pale, Platinum Blonde, Weavers Bitter, Timothy Taylors Landlord, Phoenix Pale Moonlight and North Blyth Bucking Bronco. All the beers were good and in tip top condition. Lindley Brass Band are due to play at the pub in December. Other events such as a Xmas Jumper competition and an` all male` Xmas cake competition are planned. **The Slip** has a range of Marstons beers and the quality is also reported to be good.

Marsh: **The Junction**, near the roundabout, had Copper Dragon Golden Pippin, Sharpe's Atlantic, Black Sheep Holy Grail plus a house beer on a recent visit. The house beer is supplied by Tetley's and is called not surprisingly, The Junction (3.7% abv). The **Marsh Conservative Club** had one handpump in operation serving good Black Sheep Bitter when visited. The **Croppers Arms** had Wells Bombardier March Drum Pale Ale, Sharpe's Doombar and Robinson's Dizzy Blonde. The **Marsh Liberal Club** had Bosun's Bermuda Triangle, Rat brewery White Rat, Copper Dragon Golden Pippin and Timothy Taylor Boltmaker.

Meltham: The **Wills o' Nats** has been in the national news (BBC1) recently. Bob Luty, landlord, has been a victim of a cyber attack involving ransom ware resulting in demands for money and loss of information on his computer. Bob has warned businesses to be on their alert for this new sort of crime. The pub provide a good range of meals and a wide selection of beers with Bradfield Farmers Blonde, Taylors Landlord as regulars with guest ales, all well-kept. The **Waggon & Horse** is challenging locals to complete a firewalk in an attempt to raise £50,000 for local charities this Christmas and break the Guinness World Record. 1000 volunteers are required to break the current record of 608. Pam Cox, landlady, has a pub team ready to make the attempt but more are needed. More info at www.firewalkmeltham.co.uk

Newsome: **The Victoria**, aka the **Bum Royd**, is now a Free House. It was a Thwaites house previously. Beer reports please.

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CAMRA
Pub
of the
Season
2013

THE GEORGE INN

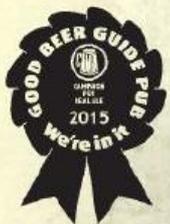
Upper Denby

CAMRA
GOOD
BEER
GUIDE
2015/16

Ale Talk Newsletter

Huddersfield CAMRA Rural Pub of the Year 2016

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Huddersfield, West Yorkshire HD8 8UE
www.thegeorgeinn-upperdenby.co.uk
Tel: 01484 861347

Outlane: The **Outlane Golf Club** on Slack Lane has increased the number of handpulls serving real ale from one to two. Crossbays Sunset and Timothy Taylors Golden Best are now regular beers. The **Commercial** had Bradfields Farmers Blonde and Timothy Taylors Landlord on a recent visit. The **Dog & Partridge** has Taylors Landlord is a regular along with Black Sheep Bitter plus a guest ale which was Thwaites Wainwright. **The New Inn** has Timothy Tyalors Landlord and Black Sheep Golden Sheep as regular beers. **Outlane Bowling Club** had some very good Elland Fireball on a recent visit. The **Commercial** had Bradfields Farmers Blonde and Timothy Taylors Landlord. The **Waggon & Horses** has a good selection of 4 ever-changing guest ales on handpump. Bradfields Farmers Blonde, Salopian Hop Twister and Vortex, and Spitting Feathers Repetitive Strain Injury were all on top form when last visited. The **Swan** has 6 handpumps serving regular Thwaites Wainwright and Lancaster Bomber, Swan's Swaddle, Saltaire Blonde and Small World Brewery beers.

Pole Moor: The **Jack o' Mitre** has now re-opened. More beer reports please.

Scholes: **The Boot & Shoe** has Timothy Taylor's Landlord, Tetley Bitter and Bradford's Farmers Blonde on handpull. The beers are all very well kept and in excellent condition. The pub is a very popular village local and is open 7 days a week from midday until 11pm. Worth a visit.

Slaihtwaite: **The Wharfeside** has closed and is rumoured to be to be no longer a pub with a change of use for community activities planned.

Upper Denby: The **Dunkirk** is now open again after being saved by local residents and drinkers from being turned into houses. The pub has been transformed and has 8 beers on handpull drawn from mainly local breweries, one of which includes a dark beer. There was Small World Barncliffe Bitter and Long Moor Pale on sale with Abbeydale, Mallinson's and Saltaire guest ales on a recent visit. **The George Inn**, Huddersfield Rural Pub of the Year 2016, has Tetley Bitter, Timothy Taylors Landlord and at least one rotating guest ale from a local producer such as Abbeydale, Small World beers, etc. Check out the events calendar for Jazz and Quiz nights, Pie & Pea Walks.

Upperthong: The **Royal Oak** had Bradfield Yorkshire Bitter and Farmers Blonde, and Timothy Taylors Boltmaker on handpull with Westons Old Rosie cider.

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Fri to Sun 12 noon – 11pm

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Huddersfield Mild Pub of the Year 2016

The Kings Head, a popular Town Centre real ale pub and CAMRA Good Beer Guide listed entry, has been voted Huddersfield CAMRA's Mild Pub of the Year 2016. This is the second year running the King's Head has won this prestigious award which recognises the availability and quality of the Mild served. Congratulations go to licensees Bruce Travis and Danni Atmore, and of course, all the bar staff without whose help this award would not have been possible.

There is always a Mild on offer; often a rotating guest mild on a dedicated handpump from a local or regional brewery such as Rudgate, Empire, Naylor's or Taylor's Golden Best. Along with the other 8 handpulled real ales and 2 ciders on the bar, the beer quality is always on top form and served with good grace. The deep cellars ensure the beer is never served too warm but just right.

Visitors to The King's Head over the last year or so, will have noticed the changes taking place to the pub. The interior has been totally transformed from the former dingy, low ceilinged scruffy bar to the light and airy, open planned bar area with pale sage green décor and new zinc topped bar counter. While this may not be to everyone's taste, it does provide more room, better facilities and access to the bar. Hopefully, the bare walls will be furnished with suitable memorabilia.

The little snug to the right of the bar has been opened up and forms part of the wider floor area while the room to the left is nearing completion – rumoured to be sometime in the New Year. Both the original black marble fire surrounds have been retained and the ornate tiled floor repaired. New toilets have been installed though access to the disabled toilet from outside is problematic.

The pub hosts and supports live music with live bands featuring every Sunday afternoon and occasional special event evenings.



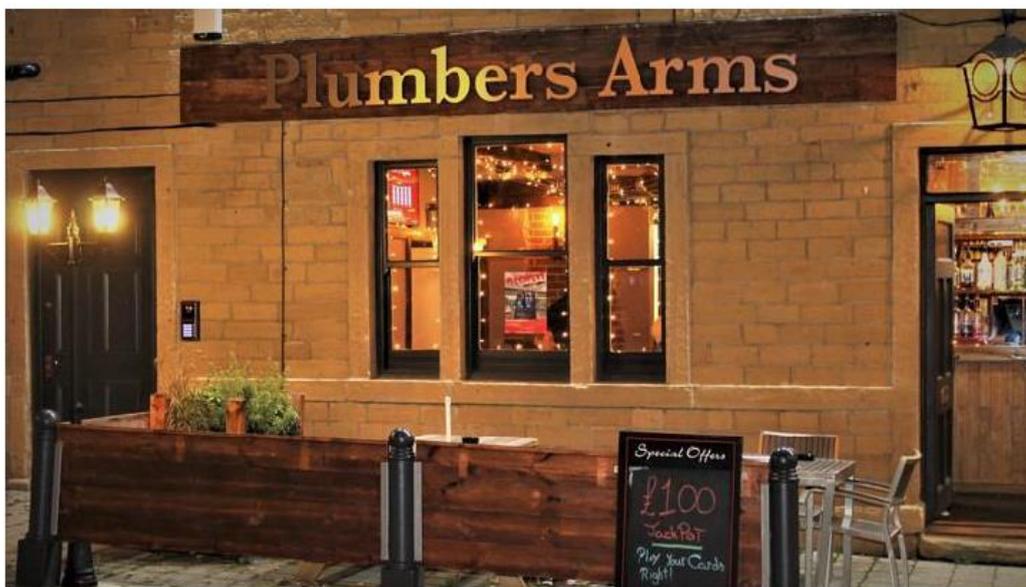
Branch Chairman Neil Kelly (left) seen presenting landlord Bruce Travis (right) with the Mild Pub of the Year 2016 Award, watched by loyal bar staff in the background.

The Plumbers Arms

Huddersfield's Latest Real Ale House



REAL ALE – CIDERS – CRAFT ALES



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Ron Crabtree – A Local Legend and Pioneer Microbrewer

One of Huddersfield's best-known landlords, Ron Crabtree of the Sair Inn, Linthwaite, has died aged 79 years old. Ron passed away peacefully at home in the Sair on Sunday evening of the 9th October. He had been diagnosed with throat cancer earlier in the year and had put up a brave fight before it finally took him.

Ron did not start life as a brewer. In his early days he worked in light engineering and on cars. It wasn't until he bought a homebrew kit and brewed his first beer on the kitchen table that his life changed. From then on, his love of real ale led him to join Kirklees CAMRA and later became a pioneer of the microbrewery cause in West Yorkshire. He was one of the first guys to start off the microbrewing revolution in 1982 and was one of the longest microbrewers in the Region. In April 2017, the Linfit brewery will have celebrated 35 years of brewing.

It was while on a CAMRA trip to Rochdale with his four mates, Dave Jessop, Mike Field, Ken Williamson and Jim Turney that they hit upon the idea of starting their own brewery. And that is how the West Riding Brewery was conceived – over a pint!

The first commercial brew, West Riding Bitter, was launched in June 1980 at the old Ralph Wood mills on Bradley Road, Huddersfield. After a series of fires and a move to Meltham, Ron parted company with West Riding Brewery and bought the Sair Inn, a 19th century brew pub, in 1982 where he set up his own brewery, the Linfit brewery.

The Sair Inn quickly became a local legend amongst Huddersfield's Real Ale drinkers boasting up to ten different beers on the bar. Ron's first beer Old Eli, a dark, full-bodied, strong 5% abv beer, brewed in the outhouse at the back of the pub, was launched in January 1983. It was named after Eli Dyson, 'Eli o' t'Sair', a former Victorian landlord and brewer, and soon became a much loved classic ale selling at 60p a pint! Ron gradually increased the range of beers to include a dark mild, Linfit Bitter, Linfit Special, English Guineas, Leadboiler, Enoch's Hammer and the rare cask and bottled conditioned Xmas Ale (og 1080).

The 1980 and 90's were good years for Ron. The Linfit brewery was turning out some incredible special beers which were appearing at the local Kirklees CAMRA 'Last of the Summer Wine' (Holmfirth) beer festivals and beyond. Can you remember the wonderful Ginger Beer or perhaps the infamous Toe Jam Boottie (4.2% abv) brewed for the Toe Wrestling Competition at Stalybridge / Aston-under-lyne in the late 1980's?

What people didn't know was that Ron very rarely brewed his own beers but employed a succession of brewers to brew to his recipes. Some even went onto start their own breweries such as Phillip Holdsworth of the Riverhead Brewery at Marsden and Les Measures of the Owen Shaw Mills brewery at Sowerby Bridge..

In later years when metal thefts of beer casks became prevalent, Ron counteracted this by cutting the handles off his aluminium casks – much to annoyance of the draymen and landlords. Such was Ron.

The Sair went on to win many pub awards, mainly CAMRA but a few SPBW and national awards for the unspoilt quirkiness of the place and the quality and standard of the beers. The pub



had real open fires, a heritage jukebox with all his old favourites, various furry animals and dogs, and welcomed all and sundry from walkers to drinkers and dog lovers.

In 1997, Ron went onto win Yorkshire pub of the year, then Super Regional pub of the Year and finally culminated in the CAMRA National Pub of the Year. A fantastic achievement for a small local brewpub.



Ron receiving his CAMRA National Pub of the Year Award 1997 from Neil Leeson, CAMRA National Director on Saturday 31st May 1997.

Having survived into the Millenium, the Sair Inn suffered a major setback with a disastrous fire in 2011 which saw the Brewhouse catch fire. Only the quick thinking of the neighbours saved this iconic brewhouse. It nearly broke Ron's heart – not the brewery burning down but having to fork out some money for a new roof and re-wiring! He was a typical 'make do and mend' sort of chap who built the Linfit brewery out of old plastic drums and barrels and cobbled together a brewplant resembling something Heath Robinson would have concocted. But it worked!

The Sair Inn has survived unspoilt and features regularly in the CAMRA Good Beer Guide. Unfortunately, Ron no longer brews Enoch's Hammer but many remember getting hammered on it! Ron was once reported as saying (when at the WRB), "We have to be very firm with ourselves. Round here people like to get plenty down on a night out. You don't want complete memory loss by 10 o'clock." Has anything changed?

Ron was cremated at Huddersfield Crematorium on Tuesday 25th October. His funeral was almost like a state funeral, with hundreds of well-wishers, friends, family, fellow brewers and regulars paying their respects. The Chapel of Rest was packed with many mourners listening outside to the service, such was his popularity and the respect he was held in.

Ron always wanted the Sair Inn to continue as a pub after his death. Fortunately, his son and daughter, Jim and Helen Crabtree have agreed to continue to run the pub and brewery for the benefit of all concerned. It was often said by Ron that over the years he had had so many letters asking to buy the pub that he could have papered the walls of the Sair many times over. Fortunately, he didn't sell and I think all of us are glad he never did. Thanks Ron. You will be always in our thoughts.

Mark Kirby

The Branch was saddened to hear that Mark Kirby, local CAMRA member, had passed away on the 4th October aged 61 years old. Mark had not been well for some time and had struggled with cancer. He enjoyed his real ale and along with his fellow drinking buddy, Paul Kinghorn, was a regular attendee at the Huddersfield Beer Festival; this year we missed him.

Mark had been active in Kirklees CAMRA from the early 1990's and during his membership, held a number of roles within the local branch. He had been secretary and Chairman of the Huddersfield Branch before handing over to former chairman Bob Tomlinson.

Mark was a major contributor to the 1993 Kirklees Pub Guide and served on the subcommittee along with Pat Whyman, Andy Gulliver, John Hattersley and Steve Brooke. In addition to carrying out some of the pub surveys, he was also responsible for the sketch maps showing the location of the town and village pubs.

Throughout 1994, Ale Talk, then a Kirklees CAMRA publication, had been without a regular editor and was being run by an ad hoc team of contributors. In true volunteer spirit, Mark took on the mantle of Ale Talk Editor and produced his first copy in December 1994. He must have done a good job because he continued to produce Ale Talk for the next two years until the Winter 1996 edition after which Pam Lonsdale took over as editor.

Mark was a lecturer at Huddersfield University and taught Human Computer Interface studies. He was on the International Programme Committee for People and Computers and spent time educating computer people about people and computers. In his spare time, he supported Northampton Town football club, went climbing and walking, and visited pubs on CAMRA's national inventory, all of which he combined with his love of drinking real ale.

Mark's funeral service took place at Huddersfield Crematorium on Friday 28th October. He will be missed by all those friends that knew him. R.I.P.



Geoffrey Kaye

Geoff Kaye was one of our longest serving members in the Huddersfield Branch, having joined CAMRA in the 1980's along with his wife Sheila. Sadly, he passed away peacefully at Alwoodleigh Care Home on the 23rd October, aged 85 years old.

Geoff was an active member from the early days of the Kirklees CAMRA branch before it split into the Huddersfield & District and Heavy Woollen branches. He regularly attended branch meetings and helped out at countless beer festivals over the years until relatively recently following the death of his wife in 2014. Geoff continued to support the branch and was often to be seen in the Railway at Berry Brow and the Berry Brow Liberal Club where he was a regular.

In better times, Geoff and Sheila enjoyed their weekend trips away with the Branch, visiting different parts of the country and breweries. Geoff will be sadly missed by his friends and leaves a son, John.

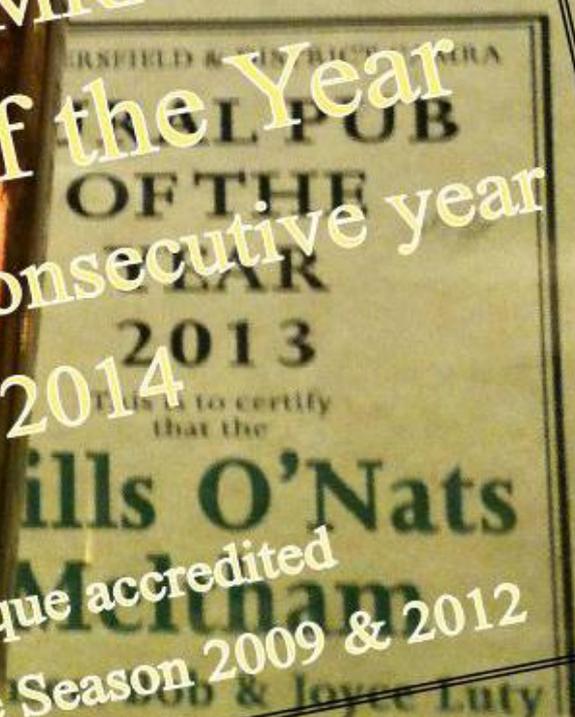


Geoff and Sheila on a Bateman's brewery trip in 1999

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Autumn Pub of the Season

Huddersfield CAMRA's Autumn Pub of the Season 2016 has been named as The Butcher's Arms at Hepworth, Holmfirth. Situated at the heart of the village, it has an enviable reputation for its beer, food and community focus. This is the pub's first local CAMRA award which recognizes all these factors but in particular the quality of the real ale served by the staff.

The Butcher's Arms had been closed for some time before Mark Hogan and partner Caroline Kimber decided to take it on from Enterprise Inns. In the last two and a half years, Mark and Caroline have stamped their mark on the business and turned the fortunes of the pub around winning national awards for their efforts.

The pub stocks 4 Yorkshire beers on handpull. Regular beers include Timothy Taylor's Landlord, Bradfield Farmers Blonde, Black Sheep Bitter and one guest ale from a local brewer such as Small World Brewery, Acorn and Empire. The beer quality is very good and this is matched by a comprehensive bar and restaurant menu. In addition to offering traditional Yorkshire fayre there is an authentic French and Thai alternative which works well alongside each other.

The décor of the pub is traditional with stone flag floors in the bar area and wooden floors in the restaurant. There are real fires, low timber roof beams, wood paneling and large farmhouse style tables, all giving a homely rustic feel to the place.

Over the last year or so, Mark and Caroline have made exceptional contributions to local community projects and groups by supporting the Hepworth J & I school, Hepworth Band and Hepworth United Football Club. This work has been recognized at the Enterprise Inns Community Heroes Awards, resulting in Mark and Caroline winning a Regional award for the second year running and a generous monetary prize to be spent in the community. The award is made in recognition of publicans who make an exceptional contribution to their local communities.

The pub hosts a quiz night on the first Tuesday of the month and live music, sometimes Jazz, on a Saturday, with other events most weeks. Walkers and ramblers are welcome and the pub is dog friendly.



Branch Contact Bob Tomlinson (left) presents Caroline and Mark with their POTS award

Double Awards for the Sportsman

Earlier this year Huddersfield CAMRA awarded its Pub of the Year Award to the Sportsman, one of the branch's Good Beer Guide entries. The pub is a firm favorite with the Town's real ale drinkers and over the years has been voted the branch's Pub of the Year on three separate occasions in 2011, 2012 and 2013.

This year the Sportsman has done really well at regional level where it faced fierce competition from some of the region's best real ale pubs. So it was good news when it was announced that the Sportsman had come Runner Up in the Yorkshire Pub of the Year 2016 competition, being narrowly beaten by The George & Dragon at Hudswell, North Yorkshire.

The pub is open every day from lunchtime serving an impressive range of up to 8 handpulled cask ales, 2 handpulled ciders, craft beers on tap and bottled beers, together with a tasty range of snacks and home-cooked food. Despite having an envious reputation for its beers, it has a proven track record for its cider and perry and won the branch's Cider Pub of the Year 2016.

The Sportsman is a classic 1930's British 'boozer', designed and built for Seth Senior & Sons of Shepley. Senior's was taken over by Hammonds of Bradford in 1946 and it is their simple 'H' logo that appears on eight of the windows. In 2009, the pub was lovingly renovated by the present owners, Beerhouses, to retain its original Art Deco interior. The 1930's and 50's influence is strongest in the Smoke Room, Tap room and the intact gents' lavatory with its sporting themed tiles, and the curved bar and entrance lobby.

In 2010, it deservedly won an English Heritage Pub Design Award and featured in the Yorkshire Pubs Inventory. The listing has now been upgraded this year to CAMRA's National Inventory of Heritage Pub interiors with the awarding of a CAMRA blue plaque for Britain's Best Real Heritage Pubs. This recognizes the outstanding historic importance of its little altered interior.



John Fletcher, landlord (left) holding his Yorkshire Pub of the Year 2016 Award, with Peter Goddard, Deputy Regional Director of CAMRA (centre) and Mike Field, Beerhouses (right) with the CAMRA Blue Plaque for the Sportsman's inclusion in Britain's Best Real Heritage Pubs

Pressing Issues

Welcome to Pressing Issues and to the Local cider news.

'Udders Orchard has upped production once again, to well over 3000 litres of juice, due to a great harvest and more time to spend on the job. There'll be new varieties and expect to see Dave at some local stalls selling the resulting cider. Luddite won the award for Cider of Huddersfield Festival and has been well received.



In the news – ITV News reports.... Cider farmers in the West Country are reporting the sweetest and biggest apple harvest for years - and they say it's all down to the weather in 2016. A rare combination of a chilly spring followed by a wet August and long, warm September helped deliver a bumper crop which should mean a strong cider. Producers are reporting they have run out of barrels and have had to stop taking in apples.

Barrington Court in Somerset produces its own sweet cider which takes around 13 weeks to naturally ferment. That means cider made now should be ready to drink by Valentine's Day. Rachel Brewer, Pommelier at the National Trust property, said "This year's apple juice has been one of the sweetest that I can remember making in the last ten years. I was worried that a too-sunny summer would stunt our crop. Thankfully, a little rain late in the summer left us with lovely sweet and juicy apples - which should produce strong cider. With the recent storms, we were lucky that we got our apple crop harvested in time."

The Somerset's County Gazette reports.... ONE of the area's proudest brand names has been revived by a group of cider enthusiasts.

There was widespread disappointment when Taunton Cider was bought up in the 1990s and production switched from its home of almost 100 years in Norton Fitzwarren to Shepton Mallet before the name disappeared. The factory off the main Taunton to Wiveliscombe road was eventually sold off and converted into a housing estate and the company name appeared destined to be consigned to the history books - until this month.

The Somerset Gazette The Taunton Cider Company has been relaunched in a bid to bring back the glory days of its predecessor, which produced 30 million gallons of cider a year and employed 550 workers at its peak in the mid-1990s. The new company is based in Churchstanton, barely ten miles from its original home.

Miles Gray, from The Taunton Cider Company, said: "We are proud and excited to resurrect this once famous name. "We want to truly cherish this great brand and will make every effort to build it back to its rightful position, respected in the cider community and enjoyed by cider lovers everywhere.

"We would also like to acknowledge the immense support of our local partners from the farmers to cider makers who have provided their advice."

The original Taunton Cider name is synonymous with lines such as Autumn Gold, Dry Blackthorn, Natural Dry and Diamond White. And now first off the press at the new company is Taunton Cider Original, which Mr Gray says draws on the extensive heritage of the brand, respecting the way Taunton Cider used to be made, using traditional equipment. The finest, and locally sourced, English bitter sweet cider apples have been selected, specifically classic varieties Yarlington Mill, Dabinett and Harry Masters Jersey. At four per cent ABV, Taunton Cider Original is gently carbonated to produce a clear, crisp, sparkling medium cider with a distinct apple nose and soft astringency on the palate.

And finally, The Mail Online (cough, Ed.) reports that Nico Rosberg was seen drinking cider to celebrate his recent F1 Championship win at his birthplace Weisbaden.

As it's nearly Christmas I suppose I better drag out the old **Mulled Cider** recipe again. I love having some of this on the go from Solstice to Christmas and is very warming on a cold winter's night. Just make sure that you don't over heat 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 tsp ground mixed spice
- 6 tbsp 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/perry

Real cider is a long-established traditional drink which is produced naturally from apples, and perry from pears. It is neither carbonated nor pasteurised.

The Bridge, Holmebridge; **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 Inn**, Slaithwaite; **Yeaton Cask**, Kirkheaton; **The White Horse**, Emley; **Farmers Arms**, Holmfirth; **Huntman Inn**, Holmfirth; **Wood Street Beer Shop**, Hudds. **Milnsbridge Socialist Club**, Milnsbridge. **Northern Taps**, Hudds; **Pure North Cider Press Café and Shop**, Deanhouse Rose; **The Nook and Carniceria**, Holmfirth; **Station Tavern**, Hudds, **The Swan**, Crimble, **The Sair**, Linthwaite, **The Corner**, Huddersfield



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LocAle Brewing

Barefaced Beer Co. Tel: 07792 443200

Following the successful launch of Black Cardamom Ale (4.4% abv) at the Calderdale Beer festival at Hebden Bridge this September, Jack has bottled some of this wonderful beer. It is a light brown ale described as flavourful, fruity and spicy. Do not be put off by the thought of cardamom, it adds to the subtle character of the beer. The bottled beer is available in the Arcadia Bottle shop in Town.

The second of Jack's beers, Table Beer (3.0% abv), a single hopped, light refreshing bitter with a hoppy character, made its debut at the Huddersfield Oktoberfest. This has also been bottled and should be available through the usual outlets.

Sometime early in the New Year, Jack hopes to start brewing on his own 1 barrel brew kit. This will give him the freedom to make a much bigger variety of beers and styles. One that he has in mind will be a smoked bonfire stout which sounds really yummy.

Bear North Brewing Co. Tel: 01484 767954

The Bear North Brewing Company, previously based in Denby Dale, has moved to new premises at Underbank in Holmfirth. The brewery has been set up in a purpose built brew room at Glyn's new house. Brewing resumed at the beginning of November and the general aim is to get used to the new brew kit and build up a stock of bottled beers.

Glyn normally produces seven different beers. These are: Bruin (4.3% abv); Black (5.2% abv); Ursa Major (6.0% abv); Golden (5.2% abv); Nanook (5.5%); Grizzly (6.0% abv); and Arcadia (5.2% abv). For more information on the bottled beers contact info@bearnorthbrewing.co.uk

Beer Ink Brewing Co. Tel: 07885 676711

The brewery is continuing to do well with sales of its beer appearing throughout the country and at a number of CAMRA and non-CAMRA beer festivals.

One of the latest beers was Hit the Road (5.2% abv), a strong pumpkin ale which featured at the Huddersfield Oktoberfest and Slaithwaite Moonrakers festivals. The beer was brewed with slowly roasted pumpkin, honey and malts to give a malty biscuity taste enhanced by seasonal spices.

On the festival front, the full portfolio of beers was chosen for the York beer festival i.e. Avant Garde (4.0% abv); Flagship IPA (5.0% abv); Noire (5.0% abv), Pin Up (4.0% abv), Legion (5.5% abv) and Mehndi (5.2% abv). Noire featured at the 33rd Pigs Ear BF in London and is a dark rich stout brewed with Target, Phoenix, East Kent Goldings and Wakatu hops. It has a coffee, chocolate and toffee character but a light fruity finish. Very nice in bottles. Two Faced (7.0% abv), a double IPA, and Pin Up (4.0% abv), a session pale ale, both appeared at Sheffield Beer Festival.

An Imperial Stout is currently in the fermenter. Also, expect a collaborative beer planned with Thornbridge brewery in the near future. Watch this space.

Briggs Signature Ales. Tel: 07427 668004

Nicks latest new beer is Mash Up #2 (3.9% abv), a 'green' hop special. This is a golden ale, which as the name suggests, late aroma hopped with Cascade and Centennial green hops. It has also been brewed and flavoured with Cascade and Citra hops for the bitter character. As usual, an excellent pale hoppy bitter with that hop twist from the dry hopping.



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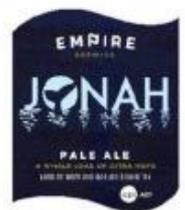
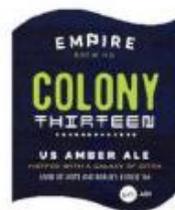
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MILL TOWN
WHERE CHARACTER COUNTS

WHERE CHARACTER COUNTS

MilltownBrewing.co.uk

tel: 07946 589645

Empire Brewing. Tel: 01484 847343, 07966 592276

The brewery not so long ago brewed its 1000th brew. This was the flagship US hopped ale, Strikes Back (4.0% abv), the very first beer Russ ever brewed in defiance of Enterprise Inns at the former Field Head, Quarmby site. Thankfully, we have all these excellent beers today as a result.

Russ has been busy with an exciting new range of beers. The first is Rongo (3.9% abv), a light blonde beer brewed with NZ hops. Red Beard (4.2% abv), is a full bodied red ale with a balanced citrus flavour. Ahtanum (4.3% abv) is a pale fruity ale brewed for Autumn and is hopped with NZ Ahtanum hops – hence the name. The Porter (4.7% abv) has been re-brewed and is dark and rich with a dry finish. This is also available in bottles and is one for the winter months.

The October special was Hercule (5.0% abv), a golden Saison and a first for the brewery. It was brewed using a Belgian Saison yeast and included Juniper berries added to the boil. The result is a full bodied biere de saison with the characteristic tartness expected of this style. An extremely drinkable beer.

Following on, there was Forbidden (5.2% abv), a grapefruit infused IPA. This is a pale ale with a bitterness that is backed up with a grapefruit flavour and aroma. Watch those Statins!

Pinga (4.2% abv), is a pale fruity ale hopped with Columbus and Centennial hops, and is named after a Native American Moon god. Weka (4.4% abv) is an all NZ hopped bitter combining a fruity blend of Maori flavours to give a citrusy aroma and bitterness – easy drinking and flavoursome.

Here Be Monsters Brewery Tel: 07792 174863

Doug has secured a new site for his brewery at Holmbridge Mill in Holmbridge. Currently, he is brewing out of premises up Cinder Hills in Holmfirth and has been eager to expand his capacity for some time following his Crowd Funding exercise. The new brewplant is a 6 barrel plant custom designed by Doug and fabricated by Holtex Engineering in Lee Miles, Scholes.

The latest new beer is called Fenella (3.6% abv), a pale session beer with a good hoppy bitterness but not overtly citrusy in nature. It has been on sale at the Bar Maroc in Town. Similarly, the house beer produced for the Bar Maroc, Zina (4.7% abv), is now available in bottles at the bar. The beer is described as a complex blend of malts and a heavy use of English Fuggles and Eko hops. It is a good fruity bitter.

Cyclops Fuggles (4.4% abv) is the latest in the Cyclops series. Really tasty. A few bottles should be hitting the shelves soon.

Lords Brewing Co. Tel: 07976 974162

The new brewery at Heath House Mill at Bolster Moor is progressing well and the new 8 barrel brew plant should be in place and brewing no later than February. The Tap room will follow shortly afterwards depending on planning permission and licensing, etc.

Havelock IPA (6.5% abv) was chosen for the Huddersfield Oktoberfest and won Joint Bronze in the Strong Bitter of the Festival category. Well done! A presentation will be made at the brewery sometime in the Spring next year. Tithe House Bitter (3.9% abv) and Expedition Pale Ale (4.0% abv) both featured at the recent Slaithwaite Moonrakers Beer Festival.

The winter special Interceptor Strong Ale (5.7% abv) is now available in cask and bottle; bottles available at Arcadia in Town and the usual outlets. A new hoppy session ale is planned for March but as yet unnamed.

Magic Rock. Tel: 01484 649823

Magic Rock is about to launch an official Huddersfield Town beer with the football club. The beer called Hat Trick (3.7% abv) is a pale ale with a malty base supported by US hops and brewed with English Ale yeast. Hat Trick will be on permanently at PPG Canalside (club's training ground on Leeds Road) as well as the Magic Rock Taproom and the Sportsman on match days. It will only be available locally, so any bars wanting to stock it need to contact the brewery (see above).

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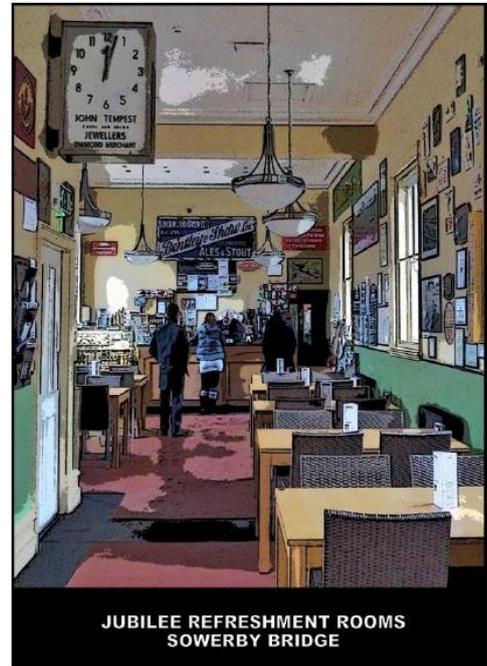
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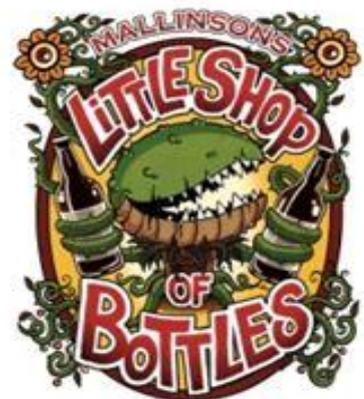


Mallinsons Brewing Company Ltd specialises in pale, hoppy beers, with a particular focus on differing hop varieties. We have also opened a bottle shop, located at our brewery in Huddersfield, and open from 10am-4pm on weekdays.

If you cannot find our beers in your local pub,
please ask your licensee to contact us on:

01484 654301

Please check the "Our Beers" section of the website for news about the latest beers available or email us at info@drinkmallinsons.co.uk to go onto our weekly mailing list



WWW.DRINKMALLINSONS.CO.UK

On the collaboration front there have been some amazing new beers, the majority key keg. These are: Special Relationship (8.0% abv), a spiced rye ale with subtle cherry, sherry bourbon and cinnamon notes – Gigantic Brewing Co. USA; La Segrado (7.0% abv), a farmhouse IPA – Beer Cat, Barcelona; The Upside Down (6.0% abv), a tropical sour witbier for Project Rainbow (yellow) – Fork Brewing, USA; Wayniac (6.4% abv), IPA – Cigar City Brewing, USA; and House of Mirrors (5.7% abv), a transatlantic IPA – SKA Brewing, USA.

Other new beers include: Hypnotist (6.8% abv), an unfiltered tropical tart IPA brewed with Citra, Amarillo, Mosaic and Simcoe hops; Zirkus (5.4% abv), a tropical lager brewed with Eureka, Citra and Simcoe hops and fermented with WLP940 Mexican lager yeast; Louche Cerise (8.0% abv), a cherry sour beer fermented with wild yeasts and bacteria from white wine and bourbon barrels and containing sour Morello cherries. It is the first in a new Project Louche series.

Mallinsons Brewing Company. Tel: 01484 654301

The brewery celebrated its 1000th brew recently with G1000 (4.1% abv), a pale ale brewed with 10 different 'C' hops. This was available both as cask and key keg.

New beers reported include: Olicana (3.8% abv), a single hopped beer using the new UK Olicana hops. This gives an aroma of kiwi fruits and gooseberries with a good bitter taste and finish. In the double hopped series, there is Aurora Wakatu (4.1% abv) and Comet Calypso (4.2% abv), both pale ales with tropical fruit flavours.

Fire Tail (4.3% abv) is a golden ale late hopped with Orbit hops giving a hoppy aroma and hints of stone fruits and a zesty finish. Doukan Duck (4.2% abv) is also a golden ale with a zesty hop and citrusy bitterness.

Other beers include: Hop Shaker (3.9% abv), a collaborative beer brewed with Jim Cullen for the Salford Independents Beer Festival, and involved a continuous hopping regime using Nelson Sauvin hops; Atacama (4.1% abv), a very pale blonde ale using super pale malt, giving a long dry finish and fruity hoppy nose; Hāpi (5.4% abv), a super pale NZ IPA; SPA #15 (3.9% abv), a golden ale with light melon fruit nose, medium bitterness, and fruity taste with hints of melon.

Two specials produced for the recent Star BF were: So Long Marianne (3.9% abv), a hoppy and pale ale brewed with T90 Orbit hops, and First We Take Manhattan (3.8% abv), a pale ale dry hopped with Simcoe hops.

Milltown Brewing Co. Tel: 07946 589645, 01422 610579

Neil has brewed two new beers, Willett's Notion (3.9% abv) and Weavers Bitter (3.9% abv). Willett's Notion is named after William Willett who campaigned for Daylight Saving Time (DST) in the early 1900's. It wasn't until May 1916 that DST became a reality with the clocks advancing one hour during Summer as a wartime production boosting device under the Defence of the Realm Act (DORA). The beer is a pale session ale brewed with Cascade and Goldings Hops, giving it a hoppy citrusy flavour and aroma. This featured at the recent Yeaton Cask Beer festival.

Weavers Bitter is an amber coloured traditional bitter brewed with Maris Otter and speciality malts to give amalty caramel flavour with a fruity bitterness. It was chosen for the recent Slaithwaite Moonrakers beer festival along with Platinum Blonde.

Maltissimo (5.3% abv), a dark ruby ale with chocolate, toffee and malt notes featured at the 6th Rastrick BF and at the Huddersfield Oktoberfest where it was awarded Joint Bronze in the Strong Bitter of the Festival category. Well done Neil. Black Jack and American Pale Ale both featured at the York and Nottingham beer festivals.

The Nook Brewhouse. Tel: 01484 682373

Earlier this year, the Nook Brewhouse brewed a lovely toffee tasting beer called Sticky Toffee (4.2% abv). This was later chosen for the Huddersfield Oktoberfest and again proved a winner, being voted GOLD in the Speciality Beer of the Festival category.

It was described as “like pudding in a glass! Sweet toffee and caramel flavours dominate the golden ale, with a strong malt body accentuated by flavours of old English toffee and subtly hopped with English Challenger hops to add a pleasantly bitter finish.”

NIPA (5.2% abv), Nook India Pale Ale, is a strong pale ale brewed with English malts and a blend of European and New Zealand hops. It has a good hop and malt balance with notes of tropical, stone fruits and a resinous pine finish.

In early 2017 NIPA will be one of the first Nook beers to be launched in cans. The flagship IPA will be available in 330ml cans along with RIPA (5.2% abv), Rhubarb IPA, an amber ale with a strong sweet malt character, bitter fruity hops and the addition of sweet tangy rhubarb.

On the festival front, the Nook beers have appeared at Worthing, Sheffield, Didsbury, Ascot, Rochdale and the Keighley & Worth Valley Railway beer festivals.

Rat Brewery. Tel: 01484 542400

At the beginning of December the brewery launched its Grapes of Rat, a 10% abv barley wine at a Meet the Brewer event at the Rat & Ratchet. This was the 1000th brew which was barrel aged for 9 months in Cabernet Sauvignon wine barrels. Limited supplies were available in cask, keg and special edition bottles in hand stencilled boxes.

This Christmas sees the return of Ratmas Pudding (5.5% abv), a Christmas pudding stout made with a blend of dark and roasted malts, black treacle and flavoured with spices, dried fruit and orange peel.

New beers include: Ratstein (4.8% abv), a keg German Pilsner; After Rat Mint Stout (5.2% abv); PappaRatzi (4.5% abv), a golden ale single hopped with Polaris hops; Ratsody in Blue (3.8% abv), a golden mild, mellow and smooth; and Siberian Hamster (3.8% abv), a copper coloured traditional bitter made with British malts and hops.

Making a return is Crazy Rat (6.0% abv), an insanely hoppy IPA made with Columbus and Chinook hops and dry hopped with extra Chinook hops.

On the festival front, both Angel Rat (4.0% abv) and Ratsputin (7.4% abv) featured at the Wakefield beer festival in wooden barrels.

Riverhead Brewery. Tel: 01484 841270

Lisa's latest brews have included Karma (4.2% abv), a full bodied brown ale with citrus notes and floral flavours, and Spooky Stout (5.0% abv), brewed for Halloween.

The Sherbert Lemon (4.0% abv), a golden ale with lemon and lime flavours, was chosen for the Huddersfield Oktoberfest. This did very well in the voting and won Joint Silver in the Speciality Beer of the Festival category. Well done Lisa and the brewery crew.

On the festival front, Aces High (5.0% abv), a Sorachi Ace single hopped IPA and Day of the Dead (6.8% abv), a 7 month rum barrel aged tropical stout brewed with coconut, lime and mango, both featured at the Wakefield Beer Festival. Gingerbread Mild (3.6% abv), a traditional dark mild brewed with winter spices and real ginger root, appeared at the Slaithwaite Moonrakers festival.

Small World Beers. Tel: 01484 602805, 07540 319326

Dave and Peter have brewed a new 'green' hopped beer this year called Harvest Muse (4.0% abv). This time the hop was the Whitbread Golding Variety (WGV) from Pridewood Farm in Ledbury, Hertfordshire. The WGV hop was originally grown from a seedling in Kent in 1911. The farm and crop were bought by Whitbread to ensure supply and later released for UK planting in 1953.

To preserve the fresh and floral flavours, the hops were picked by 7.30 in the morning, driven up the M1 and in the copper within hours. 50kg of WGV went into the brew to produce a wonderful amber bitter with floral and grassy notes. An excellent 'green' beer if you managed to catch it.

The latest seasonal beer is Winter Bank (4.0% abv). This is a light pale coloured beer brewed with a quintet of US North West hops, the flavour coming from Ahtanum and Citra hops in the boil

and the dry hopping with Ekuanot hops (formerly known as Equinox). Winter Bank is floral with a good bitterness, tropical fruit flavours and citrus finish.

On the festival scene, Barncliffe Bitter (3.7% abv) was chosen for the Huddersfield and the 6th Rastrick beer festivals; Thunderbridge Stout (5.2% abv) for the Calderdale and Rastrick festivals.

Summer Wine Brewery. Tel: 01484 665466

The brewery recently celebrated its 8th anniversary Birthday Bash at the Tap on Saturday 26th November with live music, street food and a fantastic range of beers.

Recent new beers have included: Drop Dead Red (5.0% abv), a hoppy red ale; Pico Diego (3.5% abv), described as a "Little Big Pale Ale", dry hopped with Citra and Mosaic hops; and Up Smoke Kriek (11.0% abv), an Imperial Cherry Stout, barrel aged in a rum barrel with Lapsang and Morello cherries.

Three Fiends Brewhouse. Tel: 07810 370430

The brewhouse is still evolving. A Grundy Tank has been installed which will enable the brewery to speed up the output of bottles, and also to introduce kegs as well as casks and bottles.

The latest beer is Voodoo (6.0% abv), a chocolate chilli stout. This has a big chocolate hit with a touch of chilli heat, and is available both in bottle form and in cask (Bar Maroc). Ideal for the cold!

Bad Uncle Barry (4.2% abv) is a light golden West Coast Pale Ale. It is brewed with US hops giving it a spicy citrusy flavour with a distinct orange note. This featured at the Huddersfield Oktoberfest and was voted GOLD in the Bitter of the Festival category. Well done lads. A presentation was made at the Wood Street Craft Beer Shop, Huddersfield. It also featured at Sheffield Beer Festival.

A new blonde beer called Misfit (4.2% abv) will be available in the New Year along with a strong American IPA called Bukowski (7.0% abv).

Recent outlets for the beers include: Punch Tapas in Honley, The White Horse at Emley; Bar Maroc in Huddersfield and the Trades Club in Hebden Bridge.



Bob Tomlinson, Branch Contact,(2nd Left) presents the Bitter of the Festival Award to the Three Fiends (left to right) Paul Tottle, Matthew Crabtree and Chris Broadbent

The Navigation Tavern

6 Station Road, Mirfield WF14 8NL Tel: 01924 492476

Saturday Night at the Navi

Regular Motown / Soul Nights

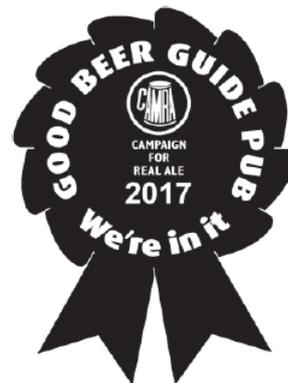
A proper night out!

Check the Navi for future dates

John Smith's Cask and 5 Theakston's Ales including Old Peculier
And now Caledonian Flying Scotsman, Deuchars I.P.A. and 80/-
Rotating Guest Ales plus Handpulled Cider and Perry

Mirfield Rail Enthusiasts Society's Meetings – phone for details

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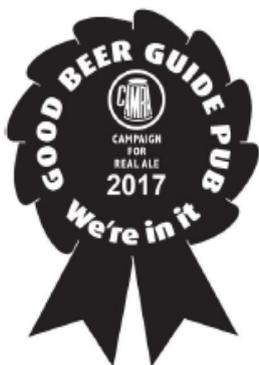
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Huddersfield CAMRA Pub of the Year 2005

14 years in the CAMRA Good Beer Guide 2004 - 2017

Regular Bus Service from Huddersfield

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



Local and Regional Beer Festivals

16th – 18th Dec		Beer & Gin Festival, Tokyo's, Queen Street, Huddersfield HD1 2SP Fri 4pm – late; Sat & Sun 12noon - late
19th – 21st Jan 2017		Manchester Beer & Cider festival, Manchester Central (G-Mex), M2 3GX Thu & Fri 12noon – 10.30pm; Sat 12noon – 7pm
2nd – 4th Feb 2017		12th Pendle BF, The Muni Theatre, Albert Road, Colne, BB8 0BP Thu 4.30 – 11pm; Fri & Sat 11.30am – 11pm
3rd – 4th Feb 2017		Chesterfield BF, The Winding Wheel, 13 Holywell St, Chesterfield, S41 7SA Fri & Sat 11am – 4pm; 6.30pm – 11pm.
23rd – 25th Feb 2017		Bradford BF, Victoria Hall, Victoria Rd, Saltaire, Bradford. BD18 3JS Thu 6 - 11pm; Fri 11.30am – 4pm, 6 – 11pm; Sat 11.30am – 4.30pm, 7 - 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. CAMRA festivals are indicated by the CAMRA symbol.

Huddersfield CAMRA supports the Marsh Community Forum Defibrillator Appeal

Marsh Community Forum are raising funds for a Community Public Access Defibrillator (cPAD) to be installed in the centre of Marsh. At the recent Huddersfield Campaign for Real Ale (CAMRA) Oktoberfest Beer Festival, this project was chosen as the Festival Charity, and the excellent sum of £307 was raised from donations from the general public attending the festival. John Williams, the Chair of the Oktoberfest Beer Festival Committee came along to the recent Marsh Community Forum meeting and presented the cheque to Mike Woodward, Chair of Marsh Community Forum. If you can help Marsh Forum with fundraising for the defibrillator project, or in any other way, then please contact Mark Davies on marshforum@ntlworld.com.

Cheers, Mark Davies, Marsh Community Forum



John Williams, Huddersfield Campaign for Real Ale (left) presents cheque to Mike Woodward, Marsh Community Forum (right)

Huddersfield & District Branch Diary

Branch website: www.huddscamra.org.uk

Contact details: info@huddscamra.org.uk

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

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 5th Dec	Branch Meeting at the White Cross, 2 Bradley Road, Bradley Huddersfield HD2 1XD for 20.00hr. Bus 328 at 19.22 from stop M3, Market Street, Huddersfield or Bus 229 at 19.30hr from the Bus Station.
Sat 17th Dec	Branch Christmas Social at The Corner, Mallinson's Brewery Taphouse, 5 Market Walk, Huddersfield HD1 2QA for 19.30hr.
Mon 9th Jan 2017	Huddersfield Town Centre Crawl. Start at Northern Taps 19.30; Herberts Bar 20.00hr; Parish 20.30hr; Vulcan 21.00hr; and Wood St Craft Beer House 21.30hr.
Mon 16th Jan	Branch Meeting at the Rat & Ratchet, 40 Chapel Hill, Huddersfield, HD1 3EB for 20.00hr. Bus No. 356 at 19.30hr from Huddersfield Bus Station.
Mon 23rd Jan	Presentation to Milltown Brewery at the Dusty Miller, 2 Gilead Rd, Longwood, Huddersfield HD3 4XH for 20.00hr. Bus
Mon 6th Feb	Good Beer Guide 2018 Voting Meeting at The Corner, 5 Market Walk, Huddersfield, HD1 2 QA for 20.00hr.
Mon 20th Feb	Branch Meeting at the Slubbers Arms, 1 Halifax Old Road, Hillhouse HX1 6HW for 20.00hr. Bus 363 at 19.25hr from Huddersfield Bus Station.

CAMRA Regional Meetings

Sat 4th Mar 2017	Saltburn Cricket, Bowls & Tennis Club, Marske Mill Lane, Saltburn by the Sea, TS12 1HJ. Meeting starts at 12.15hr
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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: 22nd February 2017

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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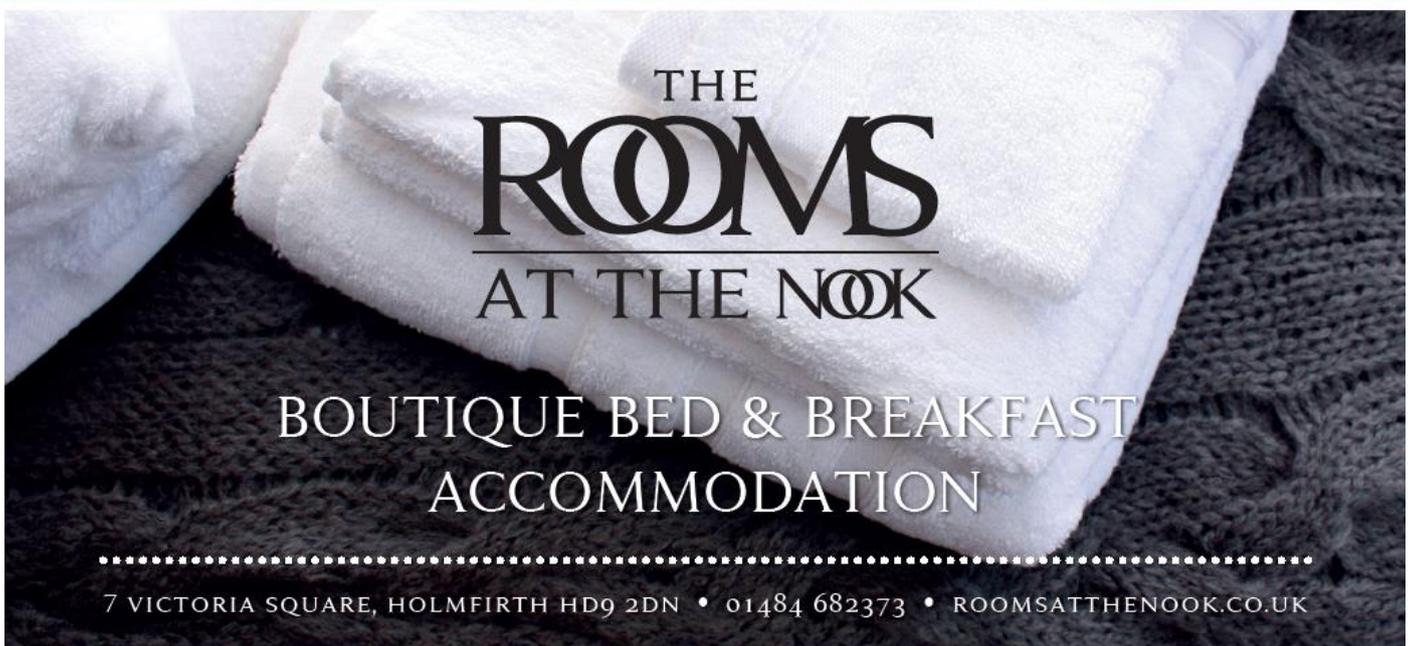
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