

# Ale Talk



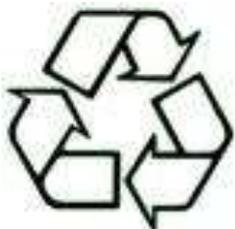
## MAY is MILD Month



## Try a Mild during May

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### **SPRING 2019**

The Huddersfield Campaign for Real Ale CAMRA Magazine  
Distributed FREE to over 200 Pubs and Clubs.  
Circulation 2000.

Please read and leave for others to enjoy.



# THE COMMERCIAL

1 Carr Lane, Slaithwaite, Huddersfield, HD7 5AN Tel: 01484 846258

**Slaithwaite's Premier Free House**

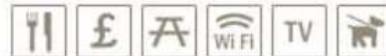
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**CAMRA Good Beer Guide**

**2011 to 2016**

**Huddersfield CAMRA**

**AUTUMN Pub of the Season 2019**



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3 minutes walk from Slaithwaite Rail Station and near local Bus Routes

## 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>

Landlords, if you are holding an event such as a Beer Festival or have some pub news, then please contact the Branch or the editor and let us know. That way it will reach a wider audience and more people will be aware of what's happening in your pub or club. It costs nothing to mention the news but should you want a more permanent mention, see our advertising rates and quarterly deadlines on page 30



**The Sportsman** will be celebrating its 10<sup>th</sup> anniversary this year on the 24<sup>th</sup> April and will be hosting a number of events including a full line-up of pub and brewery collaboration cask ales. The special beers brewed only for the Sportsman will be on sale throughout April and will feature cask ales from Mallinsons, Summer Wine, Brew York, Black Jack, Timothy Taylors, Wilde Child, Brass Castle and North Riding. A donation of 10p per collaboration pint will go to charity. Another good cause for celebration is Historic England's decision (a rebranding in 2015 of English Heritage's listing and advisory arms) to upgrade the Sportsman in Huddersfield to full National Inventory status. The Sportsman was among the pub listings in CAMRA's *Yorkshire's Real Heritage Pubs*, last published in August 2015.

The **Cherry Tree** recently held a **West Yorkshire Beer Festival** showcasing beers from Elland Brewery, Saltaire, Goose Eye, Ilkley, Lords, Leeds and Kirkstall breweries. The beers are well kept and the current manager is maintaining a good standard and range of beers. This year also marks the 25<sup>th</sup> anniversary of Wetherspoon's bi-annual beer festivals. Both the **Cherry Tree** and the **Lord Wilson** will be participating in the National Wetherspoon **Real Ale and Cider festival** which will run from the 27<sup>th</sup> March to 7<sup>th</sup> April. It will feature 30 UK brewers and 5 UK ciders. Customers will be able to sample any three of the real ales, in special 1/3<sup>rd</sup> glasses, for the price of a festival pint. Tasting notes will be available.

### **Award Voting for Huddersfield Branch Members Only**

To be voted upon at the next Branch Meeting at The Netherton & South Crosland Conservative Club, Netherton on Monday 14<sup>th</sup> April 2019

#### **Huddersfield CAMRA Pub of the Season Spring 2019**

Nominations: **Field Head**, Quarmby; **Red Lion**, Jackson Bridge;  
**Waggon & Horses**, Meltham.

Name of the Pub of the Season: \_\_\_\_\_

#### **Huddersfield CAMRA Mild Pub of the Year 2019**

Nominations: **Dunkirk**, Denby Dale; **Sair Inn**, Linthwaite;  
**Wills o' Nats**, Meltham; **The George Inn**, Upper Denby.

Name of the Mild Pub of the Year: \_\_\_\_\_

Member's Name: \_\_\_\_\_ Membership No: \_\_\_\_\_

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

Postal votes are to be sent to: **CAMRA, 38 Springwood Avenue, Huddersfield, HD1 4BH**  
Votes must be received no later than **Sunday 13<sup>th</sup> April 2019**

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## The Slubbers Arms

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Mild Pub of the Year 2017 & 2018**

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**Fri to Sat 3pm – 11pm**

**Sat Match Days 12noon – 11pm**

**Sun 2pm – 11pm**

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Contact them on 01484 429032 for further details.

Huddersfield recently lost one of its longest serving and most popular landlords, Peter Woodhead, licensee of the **Vulcan**. He was a friend to the Branch and real ale drinkers and stocked at least 6 real ales on the bar. He will be very much missed. It is understood that Peter's sister will be managing the Vulcan and it will be business as usual. There is a tribute to Peter on page 17 of Ale Talk.

The **Grove** now has a regular beer from Harvey's Brewery in Sussex. Recent ones have included the Sussex Mild and the IPA.

The **Star Inn** will be holding its **Spring Beer Festival** on the weekend of the **22<sup>nd</sup> to 24<sup>th</sup> March**. A recent Branch Social pub trip highlighted some interesting results for the Town centre's bars and pubs, some good and others not so good.

The **Bar Maroc** and **Small Seeds** is a popular student haunt serving a range of local real ales, usually from Small World beers, and tasty pizzas. The **Arcade Coffee & Food** shop in the Byram Arcade has 5 craft keg beers and 1 cider on tap. These included beers from Wilde Child, Bravo, Magic Rock, Lervig and Hawkes Urban Cider. The **Jules Verne** opposite no longer has any real ale. The **Arcade** in Station Street has 6 craft keg beers on tap, often with tap take overs, and a fantastic range of bottled beers – some local, some country wide, and from Europe and the USA. A new pricing policy means that take away prices are a £1 cheaper per bottle. Both the **Vox Bar** and the **Zephyr Bar & Kitchen** have no real ale. The **Keys Kitchen & Coffee House** in the crypt of Huddersfield Parish Church occasionally has real ale but only for special events. The **Boy & Barrel** has 2 handpulls but often has no real ale available. The only oasis is the nearby **Parish** which had 6 handpulls serving Timothy Taylors Landlord, Saltaire Blonde, Robinson's Trooper, Bad Co. Pale Aura, Roosters Howl and Beer Ink Sterling when last visited.

The **Slug & Lettuce** and **Jax's** bar both have no real ale. However, the **Lord Wilson** has a bank of regular national beers – Greene King Abbot, Ruddles Best, Sharp's Doombar, two Moorhouse's beer and a guest ale. The **Warehouse** has 4 handpulls which had Sharp's Doombar, Titanic Plum Porter and Titanic First Class, and a guest Stodfold Gold from Halifax. The **Showtime**, formerly the Roxy Ballroom, has a new manager who is interested in taking the pub back to its Varsity days with a Picture House food offering. The pub has 6 handpulls for local ales. On a recent visit these were two Ossett beers and four Elland brewery beers, all very reasonably priced. The multi-level pub also has a number of pool tables and table top games. Food is due to be introduced quite soon with a new young person's style menu. **Rhubarb**, another popular student pub, has 4 handpulls serving Timothy Taylors Golden Best, Bosun's Brewery Terrier, Bradfield Farmers Blonde and Pennine Sticky Toffee as guest. The **Zetland** is now called the Coffee Boy and has no real ale.

**Magic Rock** will be holding its **SeshFest 2019** on Saturday **8<sup>th</sup> June at the Brewery Tap** on Willow Lane. There will be two sessions on the same day featuring 30+ of the best session beer producers in the UK and further afield. All the beers will be 4.5% abv and under. There will be a dedicated cask bar. Tickets are £10 each which includes a souvenir glass and four beer tokens equivalent to 2 pints. Sessions are 11.30am to 4.30pm and 6pm to 11pm with food and music in support.

Birchcliffe: The **Cavalry Arms**, at the crossroads and close to the 503 bus route, is worth a visit. The bar had Bradfield Farmers Blonde, Marston's Pedigree, and guests Stodfold Gold, Vocation Heart & Soul, Riverhead Butterley Bitter when last visited. Beers are well-kept.

Burnlee: The **Farmers Arms** is now open 7 days a week from midday and run by Lee and partner (local to Upperthong). The beer range is Tetley Bitter, Taylors Landlord, Bradfield Farmers Blond and Wychwood Hobgoblin Gold as regular with guest ales. Food is now being served.

Deanhouse: The **Cricketers** has regular Thwaites Wainwright, Ringwood Boondoggle and Banks's Bitter – sometimes Sunbeam - plus Pure North Cider.

Denby Dale: The **Dunkirk Inn** has been voted the Branch's **Rural Pub of the Year**. The competition for this award is very competitive and includes some very good rural pubs. Previous winners have included the George at Upper Denby, The White Horse at Emley and the Wills' o Nats at Meltham. The pub serves a good range of beers including beers from local brewer, Small World Brewery, and a handpulled cider. There is a good menu of delicious home cooked food with



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The Golcar Brewery Tap



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vegetarian options. A presentation will be made to the Dunkirk in March. See Branch diary for details.

Emley: The **Emley Real Ale festival** is back again and this charity event will be held at the Band Room on Beaumont Street over the Easter Bank Holiday. The festival will feature 18 beers, 5 ciders, Prosecco and wine, soft drinks, burgers and snacks. Entry is free and the beer only £2.50 a pint! The festival is reached on the 232 bus service from Huddersfield or Wakefield.

Golcar. The **Scape House** was reported to have Rat brewery White Rat, Bradfield Farmers Blonde, Thwaites Wainwright plus guest ale, and Lilley's cider on handpull. The **Golcar Lily** has Courage Bitter, Thwaites Wainwright and Marston's Pedigree when last visited. The **Commercial**, a Thwaites house, had Wainwright and Thwaites Draught Bitter as regular beers. The **Rose & Crown** has a new manager following the departure of Jonny and Shell in September. The pub is selling beers from Empire brewing with Bradfields Farmers Blonde plus Timothy Taylors Landlord as guests. The **Golcar Central Liberal Club** had a very successful mini beer festival recently with a mixture of local beers and Greene King speciality beers, some of which are not normally seen in the free trade. The beer quality was very good. Normally, the Club has Wells Bombardier and a guest which was Greene King Golden Hen. The **Rising Sun** had Timothy Taylors Boltmaker, Bradfield Farmers Blonde and Moorhouses White Witch when last visited. **Junction One** was reported to be serving Bradfield's Farmers Blonde and Farmers Ale plus Pennine Trespass when last visited.

Grange Moor: The **Blacksmiths Arms** was reported to be serving Courage directors and Marston's Pedigree when last visited.

Hade Edge: Ian Roberts and Sheila Sutton of the Nook Brewhouse have recently purchased The **Algy Arms** (formally known as **The Bay Horse**) at Hade Edge. An extensive refurbishment project has already begun with plans to open out and extend the current pub layout to accommodate more seating for diners and take advantage of the stunning views of the Pennines. A larger horseshoe bar is planned which, will of course, serve an extensive range of the Nook Brewhouse's ales with Yorkshire character. The current timescale aims to open the pub to the public again this spring with the addition of en-suite guest rooms later in 2019.

Harden Moss: The **Huntsman**, a Lees' house, has Lees Bitter, MPA and a seasonal Lees beer.

Hepworth: The future of the **Butchers Arms** is uncertain. Whether or not Enterprise Inns (Ei) have sold it remains to be confirmed.

High Burton: The **Smiths Arms** has 4 handpulls serving Timothy Taylors Landlord, Bradfield Farmers Blonde, a house beer and Bosun's Terrier. The **Swan** down the road had Taylors Dark Mild and Boltmakers, Wells Bombardier, Bradfield farmers Blonde and Jennings Bitter on sale.

Hinchliffe Mill: The **Stumble Inn** was reported to be serving Tetley Bitter as regular with guest ales Pennine Amber Nectar, Three Kings Amber ale and a Merrie City beer.

Holmfirth: The **Nook** will be holding its **Spring Beer Festival** from the 12<sup>th</sup> to 14<sup>th</sup> April. As usual there will be an interesting range of guest ales plus some of their own, including the new Maple Porter. **Harvey's** has Wychwood Hobgoblin and Hobgoblin Gold as guest ale and two house beers brewed by Donkeystone - Harvey's Blonde and Harvey's Bitter. The **Elephant & Castle** is reported to be selling Tetley Bitter, Sharps Atlantic and Acorn Blond and Sharp's Sea Fury as a guest ale. The **Shoulder of Mutton** was selling Wychwood Hobgoblin Gold when last visited. The **Y Bar** was reported to be selling Bradfield Farmers Blonde and a guest Ale from Clarke's called Y's man. The **Old Bridge** has become a regular outlet for Moorhouses beers. It has Tetley Bitter, Black Sheep Bitter with Moorhouses Cauldron, straw Dog, Premier and Pride of Pendle. The **Box Office** has its regular Timothy Taylors Boltmaker and Box Office Blonde. The **Postcard** has regular Ossett Blonde with Robinson's Unicorn, Woodforde's Wherry and Ringwood 49'er. The building previously occupied by **Gonzo's** is currently being stripped out, allegedly for a new bar/café.

Honley: The **Kräfty** is a popular bar for craft keg and real ale in the village. The bar occasionally hosts meet the brewer nights and also sells a range of bottled beers from small breweries. On a recent visit the beers were from Wilde Child, Shiny, Cloudwater, White Faced Beer Co. and Three Fiends. The **Summer Wine Brewing Co.** brewery tap, **SWB Tap**, is also worth a visit when in Honley and always includes two handpulled beers and a range of its craft keg beers plus guests

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Sat: 4:30pm - 9pm | Sun: 12:30pm - 5pm

SOME ON THE GATE TICKETS WILL BE AVAILABLE.  
buy advance tickets or arrive early to avoid disappointment

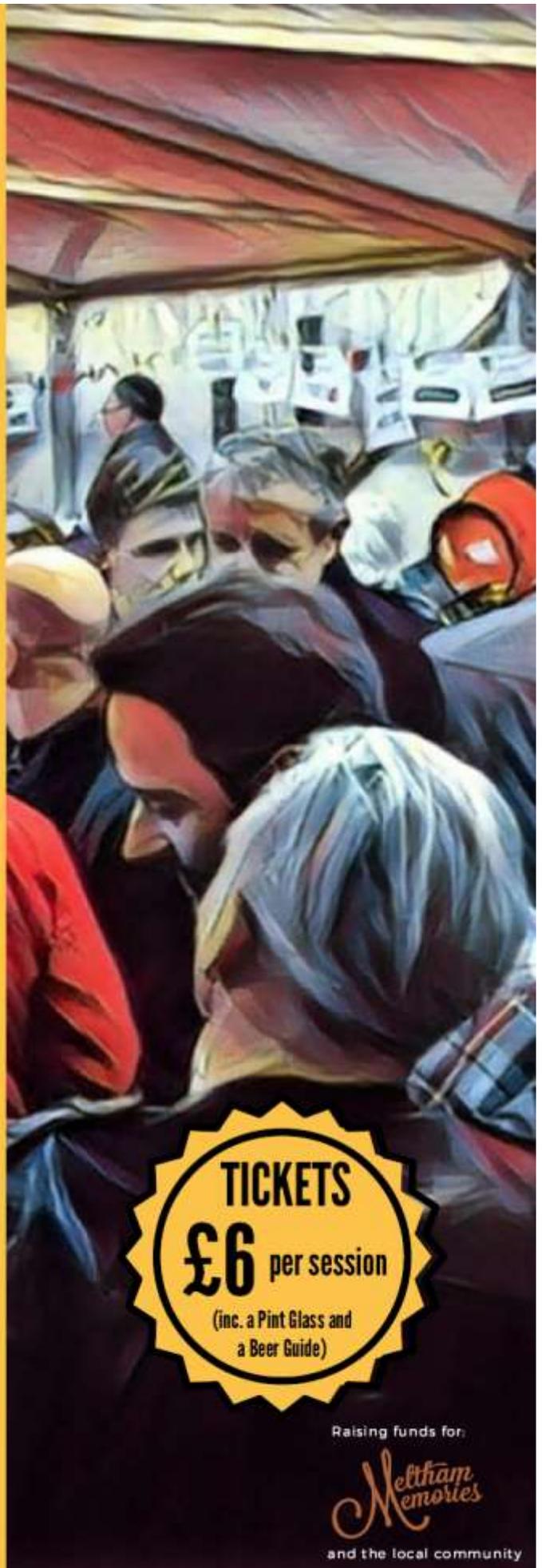
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Memories*

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**TICKETS**  
**£6** per session

(inc. a Pint Glass and  
a Beer Guide)

on tap. Often there is a 'street food' vender on Saturdays.

Jackson Bridge: The **Red Lion** are reported to be selling Bradfield Farmers Blonde, Timothy Taylors Boltmaker, Black Sheep Bitter, Tetley Bitter, and St Austell Proper Job.

Kirkburton: The **11<sup>th</sup> Kirkburton (KUG) beer festival** will be held again this year at the Scout HQ, Hallas Road, Kirkburton on the 24<sup>th</sup> & 25<sup>th</sup> May. The festival is a great event with outdoor stalls and music/dance. See [www.kirkburtonfest.org.uk](http://www.kirkburtonfest.org.uk) for further details. The **Junk** was reported to be serving Goose Eye Spring Wells, Abbeydale Moonshine, Ilkley Mary Jane and Empire White Lion.

Kirkheaton: The **Blacksmith's Arms** was reported to be selling Elland Blonde and Nettle Thrasher, Timothy Taylors Landlord and Black Sheep Bitter. The **Kirkheaton Conservative Club** has two handpumps serving guest ales. These were Ossett Blonde and Bowland Bumble Bee when last visited. The **Yeaton Cask** is now under new ownership and had Empire Strikes Back, Wychwood Hobgoblin Gold and Marston's 61° Deep.

Lindley: The **Bay Horse** is open again under new managers following recent closure.

The **Lindley Liberal club** played host to the Branch on the 4<sup>th</sup> March. The club has a range of guest ales which usually includes a strong ale or a dark beer. On the night there was Belhaven 1719, Oakham Dragon in Bavaria and Copper Dragon Side Winder. The **Beer Ink** brewery has started to open again under special events licences following further delays from Kirklees planning department in opening a permanent Tap room in Lindley. The following opening times have been announced: March 30-31; April 20-22; May 25-27; June 29-30; Check social media for further dates. The **Cider Mill** will be holding a **cider & perry festival** on the weekend of the **10<sup>th</sup> to 12<sup>th</sup> May** and will feature 20 ciders and perries, a food cart and live entertainment. See advert.

Linthwaite: On a recent visit to the **Sair Inn**, the pub was selling in addition to its core range, three of its new beers. These were Neck Hoyle, a low strength beer, Ginger Beer and Xmas Ale – all on top form. There will be a small outdoor bar at Linthwaite **Leadboilers festival on 6th July**.

Lockwood: The **Shoulder of Mutton** has 6 handpulls serving Tetley Bitter, Copper Dragon Golden Pippin, Timothy Taylors Boltmaker, and Small World Long Moor Pale and Thunderbridge Stout – all wellkept and served. The **Lockwood & Salford Conservative Club** is reported to have a new steward. It has regular Tetley Bitter plus two guests from locally sourced breweries such as Ossett, Mallinsons and York.

Marsden: The **Swan**, a Thwaites pub, is currently boarded up following the departure of the landlord in February. The **Amare** in Peel Street has a good range of bottled beers ranging from Weird Beard, Three Fiends, Empire plus others. The **Puleside WMC** aka The Cot, Old Mount Road, Marsden has two regular handpulls but on occasions three, one serving Black Sheep Bitter with the others having guest beers. Regular local guest beers are from The Nook Brewery, Holmfirth and Mill Town Brewery, Milnsbridge. Other recent guest beers have included Exmoor Gold, Dent Aviator, Nethergate Stour Valley Gold and Skinner's Christmas Fairy. The **Carriage House** on the A62 just outside Marsden has now closed.

Meltham: There will be another **Meltham beer festival** over the Easter Bank Holiday at the C of E School on Holmfirth Road, Meltham. Last year's event was very successful and featured some of our local breweries, local artisan food and local musical talent. Check the website for further details [www.melthambeerfestival.co.uk](http://www.melthambeerfestival.co.uk)

The **Travellers Rest** is the Milltown brewery's second pub – the Dusty miller at Longwood being the main brewery tap. It has 7 handpulled ales and one handpulled cider which is currently from Udder's Orchard.

Netherton: **Netherton and South Crosland Conservative Club** has been voted Winter Club of the Season 2018/19. A presentation will be made later on in Spring. See Branch diary for details. The **Beaumont Arms** is a good roadside pub specialising in good beer and food. It serves Tetley Bitter, Bradfield Farmers Blonde and Thwaites Wainwright as regular beers with guest ales. Food is served Monday to Friday from 12noon to 2pm and Monday evening 5 to 8pm. Quiz night is Sunday evening. Other social events include Fun Fortunes, Open the Box and Connect 5 games.

Outlane: The **Outlane Golf club** now has Bosun's Terrier as a regular beer plus a guest. The **Bowling Club** has different guest beers each week and these are well kept. Recent ones have included Boothtown beers. The **Waggon & Horses** has permanent Bradfield Farmers Blonde plus guests such as Abbeydale Moonshine and Milltown platinum Blonde and Ossett Yorkshire Blonde

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BEER GUIDE 2015-2018

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when last visited. Magic Rock High Wire Grapefruit was on Tap. **The New Inn** had Timothy Taylors Landlord and Ossett Yorkshire Blonde on handpull recently. The **Dog & Partridge** had Timothy Taylors Landlord, Black Sheep Bitter and Thwaites Wainwright when last visited. All fine.

Park Head: The landlord is rumoured to be negotiating to buy the **Ford**. The pub sells Bradfield Farmers Blonde, Taylors Landlord and Blacksheep Bitter.

Scholes: The **Boot & Shoe** has its regular Tetley Bitter, Bradfield Farmers Blonde and Taylors Landlord – all well-kept.

Shelley: The **Flying Ferret** has regular Small World beers which were Low Moor Pale and Barncliffe Bitter on a recent visit. The beer quality was very good.

Skelmanthorpe: **The Grove** has 3 handpulls serving Abbeydale Moonshire with two guest ales. These were Butcombe Bitter and Lees MPA, with Theakstons alternating. Beer was on fine form when visited. The

**Tipsy Cow** microbar is now open on Commercial Road. It has 4 handpulls and 8 taps. When last visited it has Small World Low Moor Pale; Little Critters White Wolf and Blond Bear, and Outstanding Ultra Pale. The aim is to have 2 blonde, 1 red and 1 dark beer available at any time. The opening hours have changed slightly, opening from 5pm to 11pm on Wednesday and Thursday, from 4pm on Friday, from 2pm on Saturday and Sunday. The

**Windmill** was closed when visited in January. The landlord was rumoured to have left.

Slaithwaite: The **Senatura** (formerly **Sleighty Sports Bar**) is reported to have no real ale. The **Little Bridge** has not had any real ale on during the Summer. Hopefully a temporary absence.

The **Shoulder of Mutton** serves good beer and had Bradfield Farmers Blonde, Marstons 60°, Thwaites Lancaster Bomber and the house beer Slaughtered Lamb when last visited. The

**Commercial** recently hosted the **Lion's Moonraker Beer Festival** at the pub helping to raise nearly £2,500 for local charity. The Commercial has also been voted the branch's Autumn Pub of the Season. Well done Gary and all the bar staff in winning this award. The bar is the unofficial brewery tap for locally based Empire Brewing and regularly stocks their beers plus guest ales. The pork pies are excellent. Further along Carr Lane, **Om is where the Heart is** has a house beer brewed by Three Fiends called Freedom. This is a 4% abv hazy blonde, mandarin, orangey and melon flavoured pale ale, only available on Tap. **The Swan** has a good range of beers. There are two house beers Swan White and Swan Black and guests from various regional and local brewers. The pub interior is an interesting inter-wars refurbishment with reclaimed bar and fittings worth visiting for the décor alone.

West Slaithwaite: The **Zapato brewery** has opened a small Tap Room at Holme Mills at West Slaithwaite. It recently held an open day over the weekend of the 23<sup>rd</sup> & 24<sup>th</sup> February where its beers were on sale. At present it is open only on certain days covered by special events licences. Check the usual social media for opening days. It's a worthwhile visit.

Upper Denby: The **George Inn** has regular Tetley Bitter and Taylor's Landlord plus guest ales and local brews from Empire, Acorn and Small World Beers. We understand that the landlord, Dean, will be celebrating 10 years in post this year. Well done Dean!

Upperthong: The **Royal Oak** is selling Bradfield Farmers Blonde and Yorkshire Bitter, Mallinson's Citra and Phoenix Royal Oak. Real Cider is no longer available.



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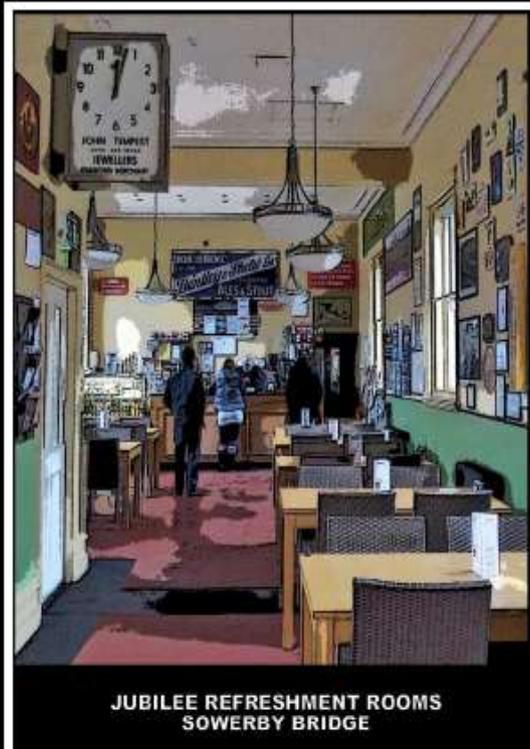
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## Pressing Issues



Welcome to the Spring edition of Pressing Issues.

There is nothing quite like the refreshing taste of real cider on a summers day or indeed any day of the year. However, **May is cider Month**, and we want people to go to their local pubs and try a drop of the real stuff. We're confident that they'll think it tastes much better than the usual big brand fizzy keg ciders which dominate most British bars.

An important aspect of real cider and perry is that the taste and appearance can vary from year to year and also from batch to batch. This is because apples and pears vary from year to year, and from orchard to orchard, so there is always something new to tantalise the taste buds.

Most traditional ciders and perrys are blends of different varieties but a number of single variety ciders and perrys are made and have the name of the apple or pear variety and the letters SV such as Udders Orchard's Katy, a single variety cider using Katy apples.

CAMRA's **North of England Cider of the Year and Perry of the Year 2019 competition** was held recently in Manchester. This competition is fast becoming one of the best cider and perry festivals in the country, especially so, for showcasing ciders and perrys from northern producers. This year the range was increased to 80 different traditional ciders and 17 different traditional perrys from 67 different producers. This included cider and perry from the major cider and perry producing regions of England and wales.

The Northern ciders and perrys come from 15 different producers located in Greater Manchester, Cheshire, Lancashire, North Yorkshire and West Yorkshire, areas not normally associated with cider production. In total there were 30 northern ciders and perrys on sale over the three day event with 18 going into the final competition.

At the festival, local producers were represented by **Pure North** with Valley Gold Cider (6.0% abv) and Vintage Deanhouse Cider (6.0% abv); **Udders Orchard** with Elmet Cider (5.0% abv), Lindley Gold Cider (5.5% abv) and Waterloo Sunset Perry (7.0% abv); and **La Cantina** with Moody Blues Cider (5.0% abv).

Udders Orchard Waterloo Sunset Perry went onto win **Perry of the Festival** at Manchester Beer & Cider festival 2019; last year it was runner-up. Furthermore, it won the **North of England Perry Competition** and will go onto compete against the winners from other regions of the country at the CAMRA Reading Beer and Cider Festival to be held in May 2019. Well done Dave!

### Local Cider News

The Cider Mill, based at 70A Acre Street on Lindley behind Hadfield Bakers, will be open on the first Saturday of each month, except May. Cider lovers will be able to come along and try real local Udders Orchard cider and perry, along with local beers, wines and spirits.

**Lindley Cider and Perry Festival** will be held on the **10<sup>th</sup> – 12<sup>th</sup> May** at the Cider Mill.



## **CIDERFEST 2019**

**10<sup>TH</sup> – 12<sup>TH</sup> MAY**

Lindley's 1<sup>st</sup> Cider and Perry Festival

- 20 Real craft ciders and perries from around the country plus 'Udders Orchard' s own.
- Entertainment and food cart available

Follow Cider Mill and 'Udders Orchard on Facebook and Twitter for updated information.

The CIDER MILL, 70A Acre Street, Lindley, Huddersfield HD3 3EL

Tel: 07817 367752 Email: [Dave@UddersOrchard.co.uk](mailto:Dave@UddersOrchard.co.uk)

## Cider Not Recognise as Being Real by CAMRA

There is a list on the CAMRA website of the most common ciders that CAMRA does not recognise as being real by CAMRA's definition. The most common reasons a cider or perry is not considered to be real are that it is carbonated, pasteurised, micro-filtered, or concentrate juice has been used. Please note that this is not an exhaustive list.

<http://www.camra.org.uk/cider-not-recognised-as-being-real>

Most tied pubs have a tie on cider as well as beer. However, many tied pubs do have access to Bag-in-Box cider, but choose not to take it. We want to see real cider in more pubs, so please ask your tied pubs who do have access to stock real cider if they would be prepared to get a box of cider from their tied list for May (or for later in the summer if that appeals to them more).

## Another Cider Award for The Corner

The Corner in Market Walk, Huddersfield, has been named **Runner Up – Yorkshire Cider Pub of the Year 2018**. This award follows on from the Corner being voted the Branch's **Cider Pub of the Year 2018** earlier last year. This is a remarkable achievement for a pub that only opened just over two years ago. In that time, The Corner has built up a good reputation for its cask ale, cider and perry and its delicious homemade food.

The award was presented to Sam Smith on Sunday 23<sup>rd</sup> September by CAMRA Regional Cider Co-ordinator Christine Jane. It was made in recognition of the quality of the cider and the pub's commitment to real cider and perry. This should not really come as a surprise given that The Corner has a good selection of real and bottled ciders. There is usually a range of 8 ciders which always includes local ciders and perries from Pure North and Udders Orchard plus ever-changing regional and national ciders.

The bar is managed by Sam Smith, equally well-known for running successful, award winning pubs. The staff are generally well informed about the beers and ciders, and always happy to advise or help when choosing. Well done Sam and all her team for all their dedication and hard work in achieving this accolade.



Christine Jane, CAMRA Regional Cider Coordinator, centre left presenting the Cider Pub of the Year 2018 award to Sam Smith , Licensee and manager, centre right, surrounded by the staff of The Corner

## It's The Beer Talking: Adventures in Public Houses

Best selling memoirist Ian Clayton has a new book out celebrating two of the true loves of his life, pubs and ale. Drawing on stories from over 40 years of adventures in pubs, he has distilled the pleasure and importance of our wonderful, communal watering holes. As Roger Protz says in his foreword, 'Ian's book is brimming with laughter, tall stories, great memories and endless rounds of wonderful beer. It's also a call to arms to save this unique institution.'

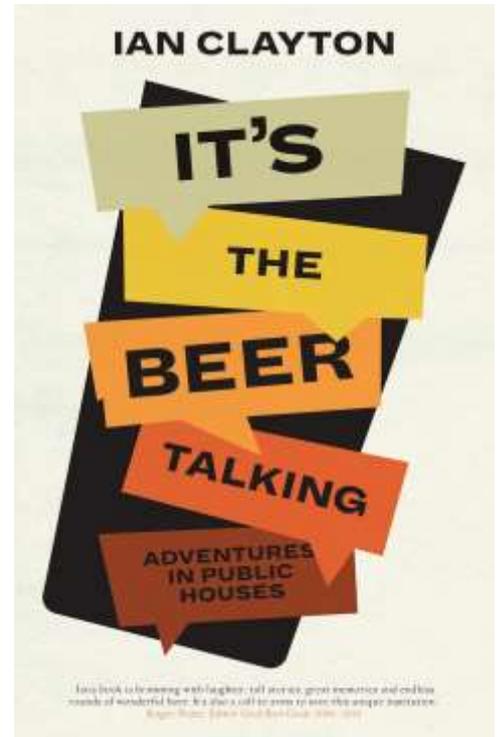
I've always written close to home. When I first started writing, everybody I asked said that I should write about what I know about. I've stuck to that ever since, so all of what I write takes place where I'm from. Wherever I have lived, I have never been more than a stone's throw from a local pub. My new book *It's The Beer Talking: Adventures in Public Houses* came out at the end of October. I suppose the title tells you most of what you need to know about what is inside its covers. Yes it's about beer and pubs and because it's a memoir, it's about what I've got up to in ale houses over the years. I hope it's funny. I wanted to write a comedy, so it would be a bit of a bugger if it didn't make folk laugh. There are one or two sad bits in it as well, because even in pubs, life isn't always funny ha ha. Like my other writing, it is based on memories and emotions and characters I have known. Most of it is true, some bits are made up and the rest, well, if it isn't true, it ought to be!

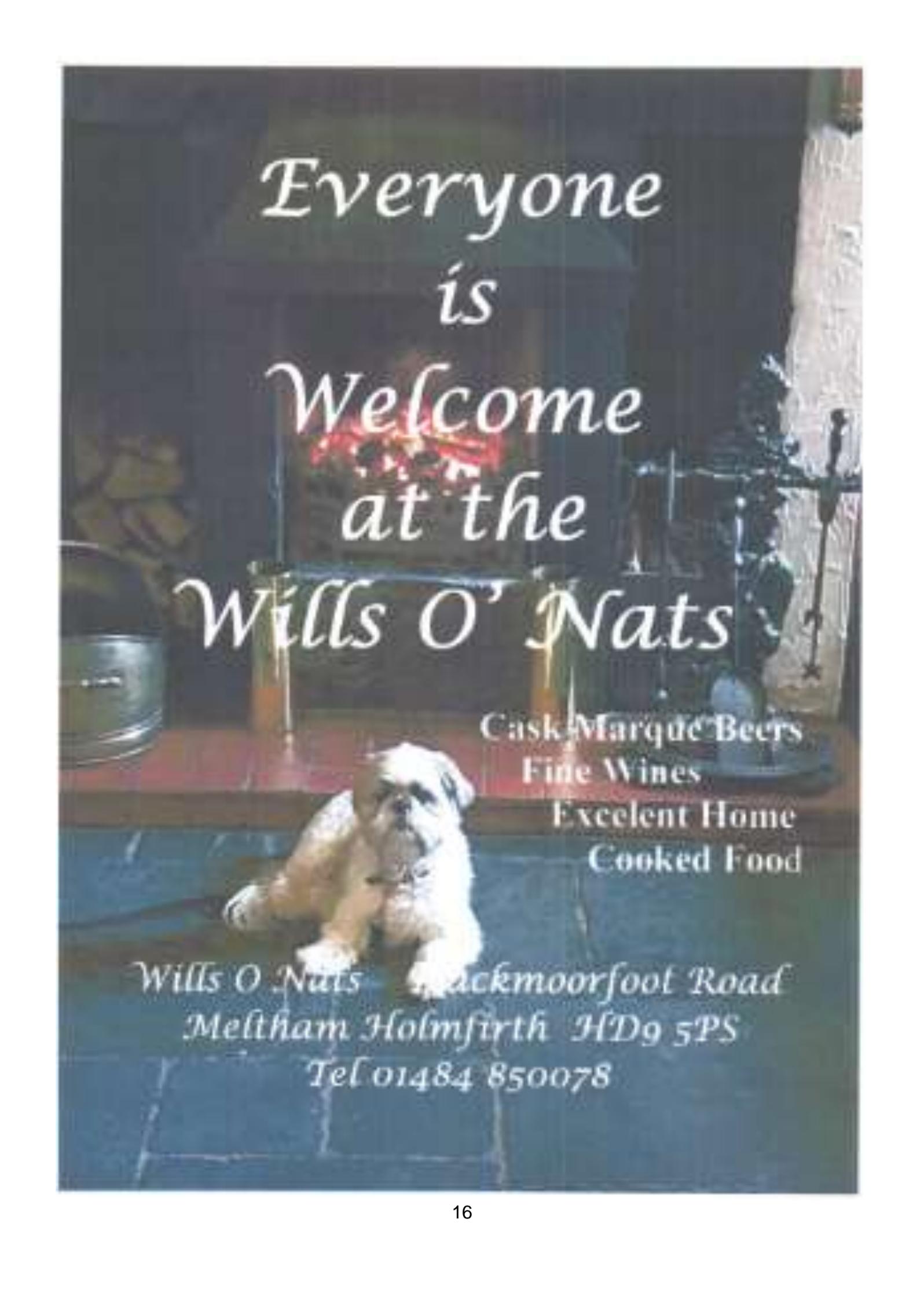
I've written a lot of books, but I'm not always sure what to say when people ask me what my books are about. Perhaps my best known book is *Bringing it all Back Home*. It's about music. All sorts of music, from music hall to the blues and pop. Then again it's not really about music at all, it's about where music has taken me and how it shapes me.

Another more recent book is *Song for My Father*. I generally say that one is a book about my dad. Yet I didn't know my dad for most of my life, so it's a book about looking for him, what happened in the few months after we were reunited and mostly about what happened when we weren't in each others lives. *It's The Beer Talking* follows a similar template. There's plenty of beer in it, a lot of laughter, one or two tears and now and again a bit of bawdy banter. It's just a book of stories that take place against a backdrop of the public house. These stories are about the joy of joining in, celebrating who we are and the quest to find the perfect pint. There are journeys here and discovery, but because our favourite pubs are usually in our own back yard, it's a book that takes place near home. In many ways it's a book that takes delight in localness, the simple pleasure of where we are from, wherever that might be.

The book starts with my first taste of beer, in a smoke-filled working men's club, then rattles like a boxful of dominoes through more than half a century of backstreet boozing all over the world in that rare old haunt we call the public house. In a time when local pubs are closing down at an alarming rate, the book is a bit of a call to treasure them. I say this because I believe that pubs are like libraries. More than any other buildings near where we live, they are storehouses of our communal knowledge. At times snapshots of our neighbourhood, at other times a refuge from what's going on outside, but always somewhere familiar and welcoming. I love the pub most of all, because that is where over the years I have found a lot of friendship. Come to think of it, *It's The Beer Talking* is a book about friendship. As a matter of fact, all of my books are about friendship. If you like books about beer, pubs, fun and friendship, you might want to give it a try.

*It's The Beer Talking: Adventures in Public Houses* ISBN: 978-1901927-74-0 was published by Route on 28th February 2019. For more details visit [www.route-online.com](http://www.route-online.com)





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## Peter Woodhead Remembered 1963 -2018

Shortly before Christmas Huddersfield lost one of its best known and best loved pub landlords when Peter Woodhead, owner of The Vulcan on St Peter's Street since 1992, lost a long battle against cancer.

Peter was not a member of CAMRA but that is utterly irrelevant when weighed against what he gave the beer drinkers of Huddersfield. Quite simply The Vulcan was a proper local pub located in the Town centre. Cask Ale drinkers were offered a choice of six real ales with locally brewed beers always on offer at the kind of price even Wetherspoons struggled to beat. Breakfasts and lunches were just as keenly priced and big enough to satisfy Yorkshire appetites.



The Vulcan also boasted the longest opening hours in Huddersfield and was the designated pub for home supporters on match days. The irony was that Pete was a lifelong Leeds United supporter but such was the esteem in which he was held, being a fan of Town's deadliest rivals was inconsequential, so much so that there was a half-time tribute to him at Town's home game against Southampton.

Pete spent his entire life in the licensed trade. He was born in the Rose & crown at Golcar where his father, Stuart, was the licensee. He never actually lived in a house, always a pub, spending time as mine host at The Crown and The Royal Swan before beginning his long residency at The Vulcan.

He was a generous, family orientated and sociable man with a passion for sport but in particular he loved horse racing. Pete also knew how to deal with the odd idiot, something that is the bane of every pub landlord's life.

The phrase "Only the good die young" originated in a proverb by Greek historian, Herodotus, as long ago as 445BC. He wrote "whom the gods love, dies young." He meant that virtuous people die at an early age because the gods want these people to be with them in the afterlife. It seems as good an explanation as any as to why Pete was called to that great tavern in the sky at just 55.

**Paul Laxton**, *former Branch Chair.*

Peter Hastings Woodhead, as he was named by his parents, was a fantastic licensee and friend to the Branch. Not many people knew that the Hastings part of his name was a nod to the famous horse trainer Peter Hastings-Bass, and Peter loved his horse racing!

Peter took over the ownership of the Vulcan twenty years ago on the 10th June 1992 after buying out the other seven members of the 'Thursday 8 club' who previously owned it. In the early days it was predominantly a keg pub with only one handpump serving Theakston's Bitter. A second handpump was installed not long after, doubling the real ale on offer. This was dedicated to Worthington's Bitter which remained a popular choice up until about 2011.

In 2012, Peter's efforts were recognised when the Branch presented him with the Summer Pub of the Season award. A year later, the Vulcan achieved its first entry in the CAMRA Good Beer Guide. Peter also received the Spring Pub of the Season award in 2017 for his beer quality.

The Vulcan has seen many changes over the years. However, Peter will always be immortalised by the infamous 'Peter Potter and the Drip Tray' chalk cartoon above the bar.

It is a measure of the esteem he was held in that hundreds of people turned out for Peter's funeral on Friday 11<sup>th</sup> January 2019 at Huddersfield Parish Church; it was packed.

Huddersfield & District CAMRA sends its heartfelt condolences to the family and friends of the late Peter Woodhead ... May he rest in peace.

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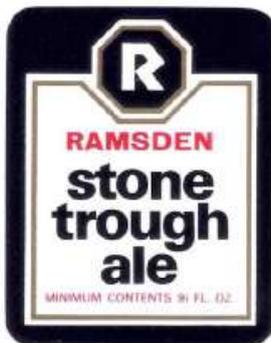
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**Beer Mats, Beer Labels, Bottle Openers, Pump Clips, Bill Heads, Brewery Glasses, Advertising Show Cards, Playing Cards, Brewery Ties, Pens**

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

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

## LocAle Brewing

**Beer Ink Brewing Co. Tel: 07885 676711**

The next beer in the single hop variety (SHV) series is Sterling (3.8% abv) brewed with Sterling hops. Related to Saaz hops, the hops give it lemony, spicy, pineapple type flavours and it is well suited to IPAs. The beer was unfiltered and cloudy.

A number of new collaboration beers have been reported. These include Violet... You're Turning Violet, Violet (4.6% abv), a Parma Violet flavoured pale ale brewed with Brewdog in Sheffield. The beer was to celebrate the annual tradition of 'Mad Friday' with Brewdog hosting a 90's themed party in Sheffield. Apparently, Parma violets were the head brewer's favourite sweets when he was a kid! Chocolate Milk Shake Stout (5.0% abv) is a chocolate milk stout brewed with the Squawk and Beatnikz Republic breweries from Manchester. No Figgity (9.0% abv) is a fig and candied orange peel barley wine and is a collaboration with Ridgeside brewery.

The latest collaboration beer is I Can't Get No Sahtisfaction (7.2% abv) brewed with Ridgeside and Abbeydale. This is a take on 'sahti' a Finnish style beer made from malted and unmalted grains including barley, rye and oats. Traditionally, the beer is flavoured with juniper in addition to, or instead of, hops; the mash is filtered through juniper twigs. The beer was very acceptable and had a banana bread like taste, almost reminiscent of a continental wheat beer.

Another new beer is That Rug Really Tied The Room Together (6.0% abv). This is described as a white Russian white stout and featured at the recent Bradford Beer Festival. The name comes from the film, The Big Lubowski.

There is a version II of a Barrel of Crafts in storage in wooden whisky barrels which will be bottled in due course. Rye'd on Time (5.4% abv) is a rye IPA.

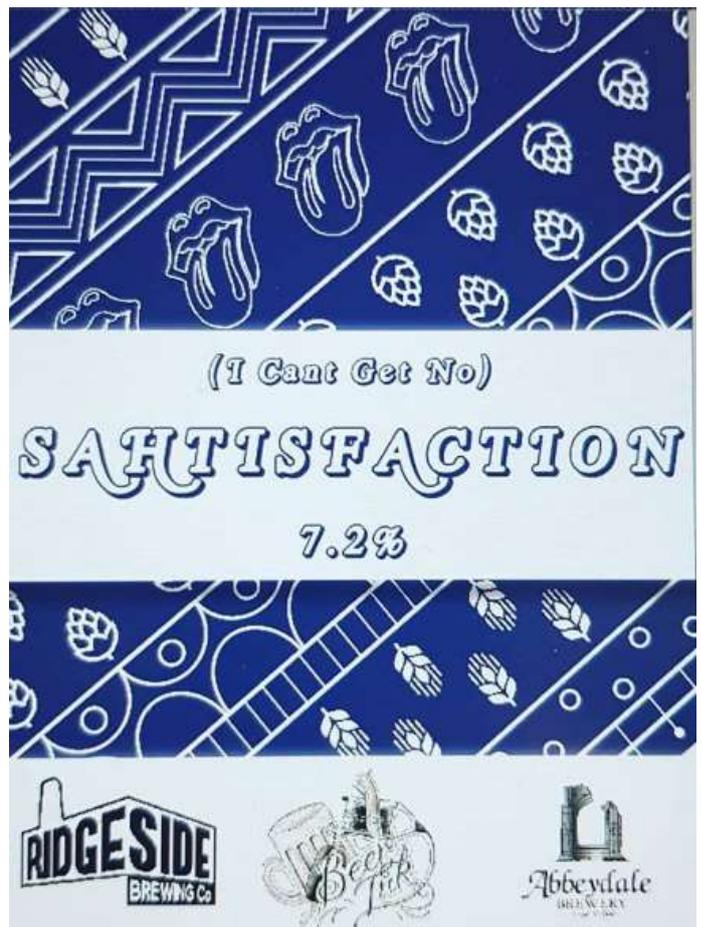
Two Faced (7.5% abv), the double IPA, has been rebrewed with a change to the malt and hop content. The original Nugget, Citra, Cascade and Ella hops have been replaced with El Dorado and Ekuanot hops giving the DIPA a much fresher and juicier taste.

The Brewery Tap will now be open every last weekend of the month. Check social media.

**Briggs Signature Ales. Tel: 07427 668004**

Many will be aware that Nick Briggs occasionally brews his own recipes on the Mallinsons brewing plant when the opportunity arises. From now on this will become a more regular occurrence, and all his beers will be available as separate products through the Mallinson portfolio of beers.

First up from Nick, there is BSA – Metal (5.0% abv). This is a well hopped porter, jet black with a thick cream head. It has a slight roast aroma, rich flavour with fresh fruit and hops dominating, and a dry hoppy moreish finish.



**Golcar Brewery. Tel: 01484 644241, 07970 267555**

Having been quiet for a good number of months following the departure of assistant brewer, Jonny Holmes, the brewery has produced its first beer this year. John has brewed an old favourite, Weavers (4.7% abv), a golden pale ale which appeared many years ago at the Huddersfield Beer festival. It is a typical Yorkshire bitter and will be available at the Rose & Crown in Golcar. John aims to produce a number of occasional brews for the pub.

**Lazy Turtle Brewing Co. Tel: 01484 680589, 07590 532880**

Following a bit of additional building work on the Brewhouse to accommodate the brewing and chilling equipment, Dave has resumed brewing with some new beers.

The first new brew is a lite and hoppy session IPA around 3.8 to 4.0% abv and packed with Amarillo, Columbus, Cascade, Citra, Mosaic and Vic Secret hops. No name as yet!

The next brews will include Red Mosaic IPA, Dark Tide Black Rye IPA, a Weiss Bier, a re-working of the Black Pearl Oatmeal Milk Stout and an Imperial Porter.



The core beer range is currently: Castaway Blonde Ale (4.8% abv); Dark Ruby Ale 4.8% abv); Riptide IPA (5.0% abv); Crimson Tide Raspberry IPA (7.0% abv); and Mandarin Pale Ale (5.5% abv).

Dave should be showcasing his beer at the forthcoming Meltham Beer festival at Easter.

**Linfit Brewery Tel: 01484 842370**

Following a successful re-introduction of the Ginger beer (4.2% abv), it has now joined the permanent core beers at the Sair Inn. The Ginger Beer is a pale golden ale brewed with Cascade hops and added ginger. It has a good initial 'ginger' nose with a citrusy ginger taste and slightly lingering ginger aftertaste which persists through the bitterness. Very nice too.

Xmas Ale (5.3% abv) was brewed for the festive season. It was a red brown ale with a roasted malt/ biscuit flavour, moderate bitterness and, unusual for a Christmas ale, no overpowering spices or cinnamon. Basically, a good traditional brown ale!

The latest new beer Ian has brewed is called Marsden Moorish (4.8% abv). This is a strong slightly dry porter, full of roast barley and autumn fruit flavours. It has a moderate bitterness with a soft mouthfeel at the finish.

Ian hopes to be resurrecting Enoch's Hammer once more as a seasonal ale at the end of Spring, so keep an eye for it.



## **Lord's Brewing Co. Tel: 07976 974162**

The business and brewery is expanding. It has recently purchased two 1500L uni tanks from Clouded Minds brewery in the Cotswold which will enable the brewery to venture into keg beer. Likewise, the installation of a 1500L fermenter has tripled capacity. New lab equipment and an additional delivery van all speak of big developments to come.

The latest beer in the `Brewers' series of beers is Odette (6.0% abv). This is an unfiltered, deep golden saison with a fruity and spicy flavour, brewed using Saaz hops. Other new beers include a New World bitter called Chosen Man (4.2% abv) brewed using NZ hops and a red session IPA at around 4.6% abv, name TBC.

There will be a new keg brand called Mule Room which will be super small batch experimental beers. Local artists Patrick and Alex will be helping with the Mule Room label designs.

The brewery is planning to hold a homebrew beer festival. The winner will get to make the winning beer at the brewery with Lord's brewers and see it sold throughout the UK.

## **Magic Rock. Tel: 01484 649823**

A few new beers have featured at the Brewery Tap. These have included: Dairy Freak Rum & Raison (5.2% abv), a milk ice porter barrel aged in a rum barrel with raisins; Conjurer (3.5% abv), a light easy drinking session pale ale brewed with Loral and Centennial hops; and Luminance (6.5% abv), a New England IPA hopped with Lemon Drop, Citra, Simcoe and Vic Secret hops.

Recently, there have been some excellent barrel aged barley wines. Strongman (11.5% abv) has been aged in freshly emptied Bourbon or Rye Whiskey casks. The finished product is golden brown in colour with a rich pungent aroma and full palate which gives way to rich fruit and brisk nutty flavours. The Bourbon version has an additional vanilla sweetness while the Rye has peppery spices to its finish. A Tiramisu Strongman (11.5% abv) version was also produced with the classical Italian dessert flavours.

On the collaboration front, there has been Big Dipper (2019) (8.3% abv), an IPA brewed with Cloudwater; Mystical Trails (5.5% abv), an American pale ale hopped with El Dorado, Vic Secret and Citra hops and brewed with Track; Stiggy Pop (7.3% abv), a NEIPA brewed with Stigbergets of Sweden; Recency Effect (7.0% abv), a West Coast IPA brewed with Buxton Brewery; Citra Session IPA (4.0% abv), a collaboration with Tiny Rebel celebrating their 7<sup>th</sup> anniversary; Grower Owner (6.0% abv), an IPA brewed with hop grower Yakima Chief Hops; and Papillon (7.5% abv), a barrel aged sour ale with blueberry, apricot and butterfly pea flowers in collaboration with Casita Cerveceria.

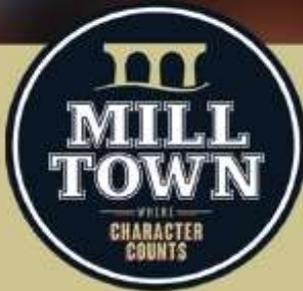
## **Mallinsons Brewing Company. Tel: 01484 654301**

The latest new beer in the dual hopped series there is Rakau Nelson (4.0% abv), brewed using both NZ Rakau and Nelson Sauvignon hops. This blonde beer has a fruity and slightly herbal bitterness with a medium dry bitterness in the finish.

In the triple hopped series, there is Session Pale Ale #21 (3.8% abv), a blonde ale brewed with Saaz, Mosaic and Simcoe hops.

Other new beers include: The Hoppy and the Ivy (3.9% abv), a Christmas special; Pilsner (5.3% abv), a real lager; Oblivious (4.5% abv), a blonde ale with aromas of soft fruits and a hoppy bitterness with citrus undertones; Giselle (4.3% abv), a golden blonde ale with fruity aroma and tropical fruit, mango and papaya flavours; Visitors (4.1% abv), a blonde ale with a floral hop aroma from late hopping with Cascade hops; Que Sera (4.5% abv), a golden ale with aromatic hop nose which is full of hints of orange marmalade and rose petals; Drama (4.4% abv), a blonde ale with hints of candied lemon; and Iris (5.0% abv), a golden ale with a great hop aroma from late hopping with Citra hops, a summer fruits taste and fruity gentle bitter finish.

On the festival front, Citra (3.8% abv), Nelson Sauvignon (3.8% abv), Oatmeal Stout (4.5% abv) and Spruce Goose (3.8% abv) all featured at the Manchester Beer & Cider Festival. Que Sera (4.5% abv) and SPA#21 (3.8% abv) both showcased at the recent Wigan beer festival.



**WHERE CHARACTER COUNTS**

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tel: 07946 589645



## MALLINSONS BREWING COMPANY

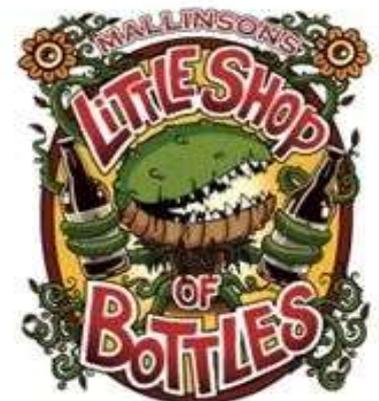


*Mallinsons Brewing Company Ltd specialises in pale, hoppy beers, with a particular focus on differing hop varieties. We have also opened a bottle shop, located at our brewery in Huddersfield, and open from 10am-4pm on weekdays.*

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](mailto:info@drinkmallinsons.co.uk) to go onto our weekly mailing list



**[WWW.DRINKMALLINSONS.CO.UK](http://WWW.DRINKMALLINSONS.CO.UK)**

### **Milltown Brewing Company. Tel: 07946 589645, 01422 610579**

Neil has brewed a new beer called Bavaria (3.9% abv). This is a pale golden ale brewed with Hallertau Blanc hops to give floral, passionfruit and lemongrass flavours. It will be available at the Dusty Miller pub at Longwood.

You may remember that Neil brewed a beer for Poppy Day called Frampdog (3.8% abv) in memory of Private Anton Frampton who was tragically killed in Afghanistan. Donations from the sale of the beer this year has resulted in Milltown brewery donating £345 to the Royal British Legion. A big thank you to everyone who drank the beer and supported this charity.

### **Nook Brewhouse. Tel: 01484 682373**

2019 will be the brewery's 10<sup>th</sup> anniversary. Several celebrations are planned for this year including a beer festival in August and a special beer to commemorate the event. There are plans to extend the site and capacity of the brew house. It is hoped that the Brewhouse extension can be carefully incorporated into the fabric of the original Nook building, so that a viewing window from the pub to the Brewhouse can be installed. The project is likely to start later in the year.

The first new beer of the year is Maple Porter (4.2% abv). This is a delicious dark ale with a rich and robust character resulting from a blend of pale, crystal and roasted barley malts, balanced with the berry flavours of British Bramling Cross hops. The sweet flavour of maple syrup adds a sweet and smooth finish that make this a very moreish beer. Maple Porter is available now in 500ml bottles but a cask release is expected later in spring.



### **Rat Brewery. Tel: 01484 542400**

Not many new Rat beer this time but quite a lot of re-brews. Recent beers that have been reported at the Rat & Ratchet include: Rat Poison (7.0% abv), a citrusy tasting IPA; Swamp Rat (5.8% abv), a 'murky' IPA; Iron Rat (4.8% abv), standard IPA; Raturday (5.5% abv), a spiced porter; and Mutant Rat (5.0% abv), a mutated strong version of White Rat.

On the festival scene, Rat beers featured at the Manchester Beer & Cider Festival in January. Ratmandu (5.5% abv), a Chai Tea IPA and White Rat (4.0% abv), a session pale ale, were both available in cask. However, a special wooden cask of Rat of Khan (4.5% abv), a hoppy pale ale, was also present on the Beers from the Wood bar. At the recent Bradford beer festival, Rata Nui (5.0% abv), a straw coloured pale ale brewed with NZ Pacific Jade hops was on sale. Aristocrat (4.1% abv), a pale citrusy IPA, was chosen for the Scarborough beer festival.

### **Three Fiends Brewhouse. Tel: 07810 370430**

The brewery has plans to expand and has ordered a new larger brewplant from the Scottish fabricator Hoplex. This should be in place at the farm in mid to late March. The lads are planning to have an open day once it's up and running and hold brewery trips in the summer.

The latest new beer is a New England pale called Bandito (4.5% abv). This is a light, hoppy, refreshing bitter, fruity on the nose. It is brewed with extra pale malts and oats for body and colour.

A couple of collaborative brews are planned. The first is a table beer brewed with the guys from Kräftý at Honley and the craft brewer White Faced Beer Co. from Penistone. This should be out in time for the Meltham Beer festival at the Easter Bank Holiday. The second is a DIPA (double IPA) called "In the Doghouse". This is brewed in collaboration with the band Doghouse Derelicts, and should be out late spring.

The Horsebox Bar will be at the Meltham BF and at the Linthwaite Leadboiler's festival on Saturday 6<sup>th</sup> July.

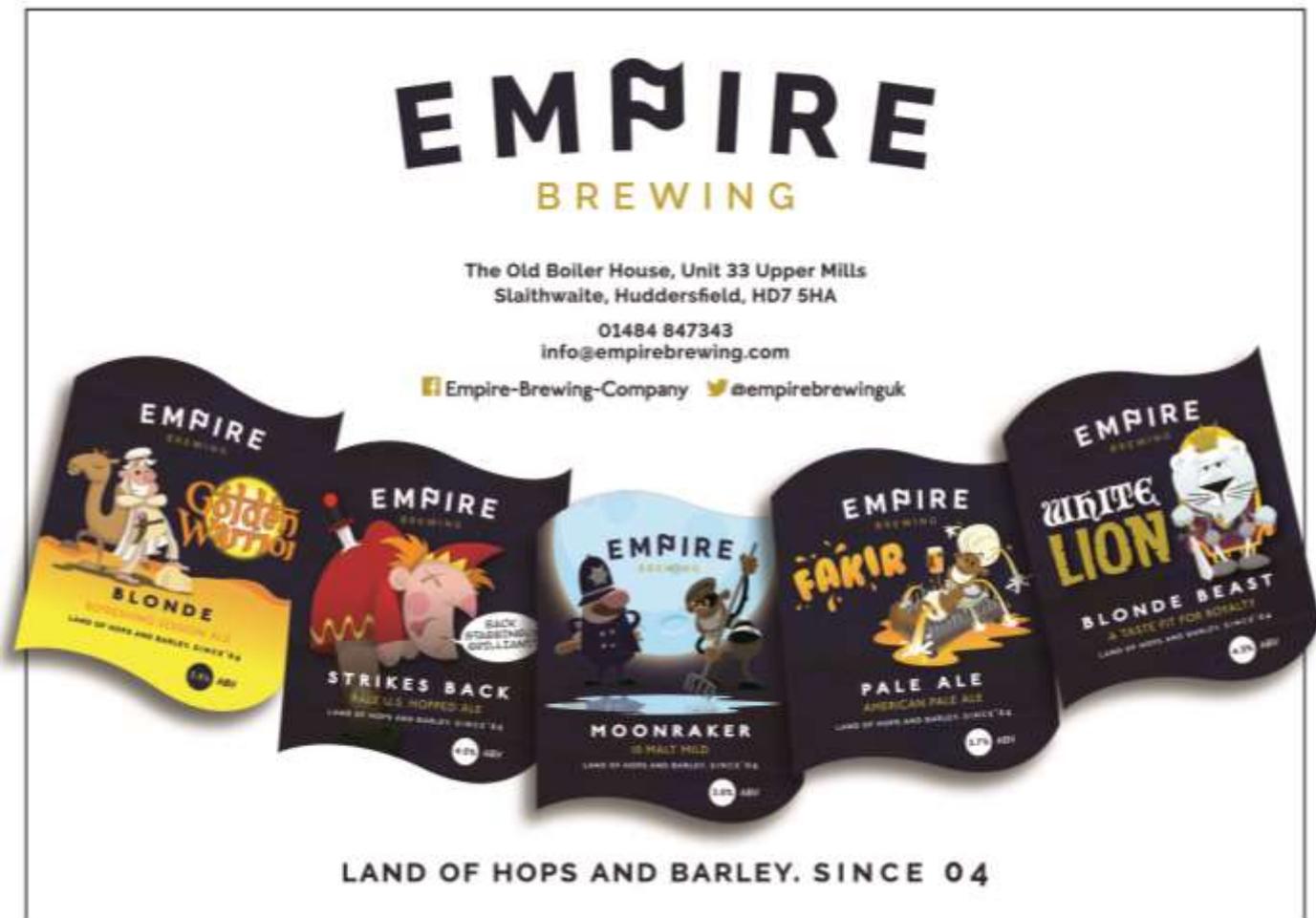
**Zapato Brewery Tel: 07788 513432**

The brewery has opened its tap room and is operating on temporary event licences at present, opening over the weekend at the end of each month. See social media for specific dates.

As yet brewing is not taking place at the brewery premises. A 15 bb plant has been ordered and should be delivered and in operation within the next few months. In the meantime, brewing has taken place at the Runaway and Northern Monk breweries.

Recent beers have included Doom (6.8% abv), an export porter brewed with pale, cara and chocolate malts, oats, Baltic honey and grape molasses, and hopped with Bramling Cross and Bravo hops. Beaucoup Weisse (3.0% abv) is a red raspberry and blackberry Berliner weisse style beer – very fruity, light and refreshing. Donzoko Nelson Pils (8.3% abv) is a pale Nelson savin dry hopped pilsner. Some PPL (8.0% abv) is a DIPA (double IPA) brewed in collaboration with Northern Monk. Delegate Zero (6.3% abv) was a Baltic porter.

Also, available is a limited batch of two Voigner barrel fermented saisons brewed in collaboration with The Beak at Northern Monk. Saison du Bonq (8.0% abv) is a Forta saison brewed with Citra and Mandarina Bavaria hops and Zapoto's *Brettanomyces* yeast blend, and barrel aged for 6 months in an oak Voigner wine barrel. BBonq (8.3% abv) has a similar base but fermented with blackberries foraged on the Marsden Moors. These are available in 750ml bottles.



## Unfined Beers – What’s All the Fuss?

Talking about unfined beer can be a touchy subject in the UK. For many years now people have become accustomed to crystal clear ales being served all over the country, and hazy or cloudy beers have always been associated with a beer being “off”.

Now that may well be true if beer has been poorly kept but ... what if was designed to be that way?

Brewers have been adding fining agents to their beer to improve clarity for a long time, and as a result, cloudy or hazy beer has been a big “no go” in the British beer industry. Because of those finings, anything that came cloudy out of the cask was the end of the barrel, which was basically concentrated finings that tastes horrible and has been associated with causing an upset tummy. People had become used to the idea that a quality beer should be crystal clear and that a hazy beer is always a bad beer. But times are a changing.

An unfined natural beer retains all the goodness with nothing taken out. Not only that, unfined beer is suitable for vegetarians and vegans as it doesn't use any extract of fish bladders and sulfur dioxide or sulfites which are used by the big industrial brewers to give crystal clear beers.

An unfined beer undoubtedly does add body and taste to a beer. Much of the haze forming matter in beer is known to have some health benefits too, for example brewer's yeast, trace minerals and soluble proteins. Highly hopped Pale Ales will often develop a hop haze with hops being responsible for the bitterness, flavour and aroma.

Some brewers don't fine their beer, but this means the beer needs longer to settle before serving in the pub and still turns out hazy or even cloudy in the glass. Some pubs might specifically ask brewers to supply their real ales in an unfined state so that they can be served to customers who prefer to drink their real ale which has not been clarified by the use of finings.

Brewers producing bottle-conditioned beers often fine the beer at the brewery before adding in fresh yeast prior to bottling. Others use finings made from seaweed, but this is mostly confined to bottled beer usage. However, several brewers bottle without fining the beer and their bottle-conditioned beers can be considered to be vegetarian/vegan.

The key ingredient that determines whether a beer is vegetarian/vegan or not, is finings. Finings are used to clarify beer, by pulling yeast sediment to the bottom of the cask. These are usually made from isinglass, an extract from the swim bladder of the sturgeon fish. Although the finings drop to the bottom of the cask with the yeast and are not consumed, the use of an animal product to produce the beer is objected to by strict vegetarians and vegans.

Not all the beers have official vegetarian/vegan accreditation, but the brewers assure us that no animal products are used in their production. Note that honey beers may be vegetarian but are not considered vegan as they contain an animal product - honey.

More and more consumers are looking for more natural and full flavoured beers. What goes into the beer is just as important as what does go in. Many new craft brewers want to continue this age-old tradition of natural brewing and have decided not to fine, filter or pasteurise their beers. This allows them to get the best flavours out of their beers.

In other countries cloudiness is actually a mark of quality, for example: In Germany, Hefe weizen is served cloudy and yeast is intentionally poured into the beer. People incorrectly believe it is cloudy because it is a wheat beer, when it is the yeast that makes it cloudy; in the USA, proper IPA's have a hop haze; most Belgian beers are naturally conditioned, containing live yeast and are very often served cloudy; in the Czech Republic yeast beers are also naturally conditioned with live yeast and served in varying degrees of cloudiness and are considered examples of fresh beer.

Locally, Magic Rock Brewery doesn't use finings but allows the beers to slowly clear unless it is a beer style that is naturally meant to be hazy. Similarly, its beers are suitable for vegetarians. The Sportsman pub recognises that customers are demanding cloudy or hazy beers and often serves a selection of such beers through a handpump devoted to vegan beers.



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**DUNDEE**

**CAMRA  
Members'  
Weekend,  
AGM &  
Conference**

**Caird Hall**  
5th – 7th  
April 2019



Register at [agm.camra.org.uk](http://agm.camra.org.uk)

Hosted by Scotland &  
Northern Ireland Branches



## Scoring Pubs for the Good Beer Guide

To help the Branch select pubs and clubs for inclusion in CAMRA's National 'Good Beer Guide', we have a national system (NBSS) for recording regular assessments of beer quality for outlets in the Huddersfield licensing area throughout the year.

The scores from all members are used to help work up a short list for final GBG voting and which contribute to the GBG selection. Scores highlight pubs and clubs in which you are likely to get good quality beer (with an average of 3.2 or above) throughout the year.

Only CAMRA members can record assessments. Currently, within Huddersfield branch, the method for doing this is by voting online at CAMRA's 'WhatPub' website ([www.whatpub.com](http://www.whatpub.com)) Online scoring does require your membership number and a password to access the website.

The easiest way is to log onto 'WhatPub' with your membership number and password, search for the pub and use the 'Submit Beer Scores' panel on the right hand side of the page. Note if you want to score a club, then un-click the 'Search only for pubs that serve real ale' box on the search page before you search for the club.

It is up to you how you record your score while in the pub or club. The scoring system is based on a 0 to 5 point system with half-points allowed. Please be sensible and balanced in scoring. The Branch reserves the right to disregard any votes that show significant deviation from the norm or average pattern of votes. A set of possible beer scores and definitions are as follows:

Score	Definition
<b>0</b>	No cask conditioned ale available.
<b>0.5</b>	Beer undrinkable, so poor you have to take it back or can't finish it.
<b>1</b>	Poor. Beer that is anything from barely drinkable to drinkable with considerable resentment
<b>1.5</b>	Poor / average. You think of finishing your ale and moving on.
<b>2</b>	Average. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.
<b>2.5</b>	Average / good. It is better than average but perhaps not a definite good.
<b>3</b>	Good. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.
<b>3.5</b>	Good / very good. You will probably stay here rather than move on.
<b>4</b>	Very good. Excellent beer in excellent condition.
<b>4.5</b>	Very good / perfect. Possibly close to the best you ever had but not for sure.
<b>5</b>	Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

Some things to consider:

- Is the cask beer served at the cellar temperature - not too cold or too warm?
- Is it in good 'condition' i.e. not under carbonated (flat) or over carbonated (too fizzy) and does it seem alive and with a good mouthfeel?
- Does the beer have off-flavours which suggest that it is not ready (sweet apple flavours), too old (unpleasant sourness), or pulled through unclean lines (stale, mouldy, lifeless)?
- Does the beer have the full range of expected flavours? Note that really good cask beer may develop different flavours over time.

# Join up, join in, join the campaign



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Alternatively you can send a cheque payable to CAMRA Ltd with your completed form,  
visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus), or call **01727 798440**. \* All forms should be addressed to  
Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

### Your details:

Title ..... Surname .....  
Forename(s) .....  
Date of Birth (dd/mm/yyyy) .....  
Address .....  
.....  
..... Postcode .....  
Email address .....  
Daytime Tel .....

**Direct Debit**      **Non DD**

Single Membership (UK)	£25 <input type="checkbox"/>	£27 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£30 <input type="checkbox"/>	£32 <input type="checkbox"/>

For concessionary rates please visit  
[www.camra.org.uk](http://www.camra.org.uk) or call **01727 798440**.

I wish to join the Campaign for Real Ale, and  
agree to abide by the Memorandum and  
Articles of Association which can be found  
on our website.

### Partner's Details (if Joint Membership)

Title ..... Surname .....  
Forename(s) .....  
Date of Birth (dd/mm/yyyy) .....

Signed .....  
Date .....

Applications will be processed within 21 days.

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To the Manager	Bank or Building Society	<b>9 2 6 1 2 9</b>	
Address		<b>FOR CAMRA OFFICIAL USE ONLY</b>	
Postcode		This is not part of the instruction to your Bank or Building Society	
Name(s) of Account Holder		Membership Number	
Bank or Building Society Account Number		Name	
Branch Sort Code		Postcode	
Reference		Instructions to your Bank or Building Society	
		Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so, will be passed electronically to my Bank/Building Society.	
		Signature(s)	
		Date	
Banks and Building Societies may not accept Direct Debit Instructions for some types of account.			

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### The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society
- If you receive a refund you are not entitled to, you must pay it back when The Campaign Real Ale Ltd asks you to
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

<sup>†</sup>Price of single membership when paying by Direct Debit. \*Calls from landlines charged at local rates, cost may vary from mobile phones. New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership.

## Local and Regional Beer Festivals

28 <sup>th</sup> Feb – 2 <sup>nd</sup> Mar		Bradford BF, Victoria Hall, Victoria Rd, Saltaire, Bradford BD18 3JS Thu 2pm – 11pm; Fri & Sat 10.30am – 4.30pm, 6pm – 11pm
28 <sup>th</sup> Feb – 3 <sup>rd</sup> Mar		Back in Black 3 Black Beer festival, Victorian Craft Beer Café, 18 – 22 Powell St Halifax HX1 1LN. Thu 11am–11pm; Fri & Sat 11am – midnight; Sun 11am–11pm
7 <sup>th</sup> – 9 <sup>th</sup> Mar		Scarborough BF, Ocean Room, Spa Theatre, South Bay, Scarborough YO11 2HD Thu – Sat 12noon – 11pm
22 <sup>nd</sup> – 24 <sup>th</sup> Mar		Spring BF, Star Inn, 7 Albert Street, Lockwood, Huddersfield, HD1 3PJ Fri & Sat 12noon – 12 midnight; Sun 12noon – close.
27 <sup>th</sup> Mar - 7 <sup>th</sup> Apr		Real Ale & Cider Festival, The Cherry Tree (Wetherspoons), 14 -18 John William St, Huddersfield. HD1 1BA Normal opening hours.
5 <sup>th</sup> – 6 <sup>th</sup> Apr		31 <sup>st</sup> Oldham BF, Queen Elizabeth Hall, Civic Centre, West Street, Oldham OL1 1NL. Fri & Sat 12noon – 10.30pm
11 <sup>th</sup> – 13 <sup>th</sup> Apr		41 <sup>st</sup> Hull BF, Hull Minister, South Church Side, Hull HU1 1RR Thu – Fri 12noon – 10.30pm; Sat 12noon – 9pm or sell out.
11 <sup>th</sup> – 13 <sup>th</sup> Apr		Walsden Cricket & Bowling Club BF, Scott St, Walsden, Todmorden, OL14 7SX Thu 5pm til late; Fri & Sat 12noon til late.
12 <sup>th</sup> – 14 <sup>th</sup> Apr		Spring BF, The Nook, 7 Victoria Square, Holmfirth HD9 2DN Fri – Sun Normal opening hours.
19 <sup>th</sup> – 21 <sup>st</sup> Apr		Emley BF, Emley Band Room, 9 Beaumont St, Emley, Huddersfield, HD8 9RJ Good Fri & Sat 1pm – 11.30pm; Easter Sun 1pm until dry
19 <sup>th</sup> – 21 <sup>st</sup> Apr		Meltham BF, C of E School, Holmfirth Rd, Meltham HD9 4DA Sat & Sun 12noon – 4.30pm; 4.30pm – 9pm. <a href="http://www.melthambeerfestival.co.uk">www.melthambeerfestival.co.uk</a>
25 <sup>th</sup> – 27 <sup>th</sup> Apr		13 <sup>th</sup> Skipton BF, Ermysteds's Grammar School, Gargrave Rd, Skipton. BD23 1PL. Thu 3pm – 10pm; Fri & Sat 11am – 10pm.
3 <sup>rd</sup> – 6 <sup>th</sup> May		Elsecar BF, Elsecar Heritage Railway, Wathe Rd, Elsecar, Barnsley, S74 8HJ Fri – Sun 12noon – 10pm; Mon 11am – 7pm
3 <sup>rd</sup> – 4 <sup>th</sup> May		18 <sup>th</sup> Baildon Beer Festival, Moravian Church Hall, Westgate, Baildon BD17 5EL Fri 4pm – 11pm; Sat 12noon – 11pm.
10 <sup>th</sup> – 12 <sup>th</sup> May		1 <sup>st</sup> Lindley Cider & Perry Festival, The Cider Mill, 70A Acre St, Lindley, HD3 3EL Fri 3pm – 10pm; Sat 12noon – 10pm; Sun 12noon – 7pm.
16 <sup>th</sup> – 18 <sup>th</sup> May		Rail Ale 2019 BF, Barrow Hill Roundhouse, Campbell Dr, Barrow Hill, Chesterfield S43 2PR. Thu 12noon – 5pm; Fri & Sat 12noon – 11pm
24 <sup>th</sup> – 25 <sup>th</sup> May		11th Kirkburton (KUG) BF, Scout HQ, Hallas Road, Kirkburton, HD8 0QQ Fri 3pm – 11pm; Sat 11am – 11pm <a href="http://www.kirkburtonfest.org.uk">www.kirkburtonfest.org.uk</a>
31 <sup>st</sup> May – 1 <sup>st</sup> Jun		6 <sup>th</sup> Ossett Beer Cart BF, Ossett Town Hall, Market Place, Ossett, WF5 8BE Fri 7pm – 11pm; Sat 11am – 11pm.
6 <sup>th</sup> – 8 <sup>th</sup> Jun		28 <sup>th</sup> Doncaster BF, The Dome, Bawtry Rd, Doncaster DN4 7PD Thu 5pm – 11pm; Fri & Sat 11am – 11pm
6 <sup>th</sup> – 8 <sup>th</sup> Jun		Leeds BF, Leeds Beckett Students Uni Bar, opp. Dry Dock, Portland Way, Woodhouse Lane, Leeds, LS1 3HE. Thu 11am - 4pm, 5pm - 11pm; Fri & Sat 11am - 11pm
14 <sup>th</sup> – 15 <sup>th</sup> Jun		Aireborough Beer Festival, Guiseley Theatre, the Green, Guiseley, LS20 9BT 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](mailto: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.

### Missing a CAMRA Good Beer Guide from your collection?

The Branch has a number of back issues of the Guide from the 1990's to present. If you need to complete your collection or replace a damaged or stained copy contact Bob Tomlinson, the editor, at [Robert.Tomlinson@cht.nhs.uk](mailto:Robert.Tomlinson@cht.nhs.uk) It also has a large collection of beer mats and pumpclips for sale

## Huddersfield & District Branch Diary

Branch website: [www.huddscamra.org.uk](http://www.huddscamra.org.uk) Contact details: [info@huddscamra.org.uk](mailto:info@huddscamra.org.uk)

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

Email: [nkellyinhudd@gmail.com](mailto:nkellyinhudd@gmail.com)

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

Sign up for email updates at [www.huddscamra.org.uk](http://www.huddscamra.org.uk)

<b>Mon 4<sup>th</sup> Mar</b>	Meeting at Lindley Liberal Club, 36 Occupation Road, Lindley, HD3 3EQ for 20.00hr. Bus 372 from Westgate at 19.44hr
<b>Sun 17<sup>th</sup> Mar</b>	Town Centre Pub Tour of Huddersfield. Meet at Star at 14.00hr; Rat & Ratchet at 14.30hr; Grove at 15.00hr; Corner at 15.30hr.
<b>Mon 18<sup>th</sup> Mar</b>	Presentation of Rural Pub of the Year 2019 to the Dunkirk, 231 Barnsley Road, Denby Dale, HD8 8TX for 20.00hr. Minibus from St Georges Sq. at 19.30hr
<b>Mon 15<sup>th</sup> Apr</b>	Meeting at the Netherton & South Crosland Conservative Club, 2 Lightenfield Rd, Netherton, Huddersfield HD4 7WJ for 20.00hr. Bus 324 at 19.10hr from Bus Station.
<b>Sun 28<sup>th</sup> Apr</b>	Pub visit & Sunday lunch at the Reindeer, 204 Old Rd, Overton, Wakefield WF4 4RL Bus 232 at 12.40hr from Huddersfield Bus Station. Return 15.13 or 17.32hr
<b>Mon 29<sup>th</sup> Apr</b>	Presentation to Riverhead Brewery Tap, 2 Peel St, Marsden, Huddersfield HD7 6BR for 20.00hr. Bus 183 at 19.30hr or 184 at 19.35hr from Huddersfield Bus Station.
<b>Mon 13<sup>th</sup> May</b>	Meeting at the Sair Inn, 139 Lane Top, Linthwaite, Huddersfield HD7 5SG for 20.00hr. Bus 183 at 19.30hr from Huddersfield Bus Station
<b>Mon 20<sup>th</sup> May</b>	Presentation of Cider Pub of the Year 2019 to The Corner, 5 Market Walk, Huddersfield, HD1 2QA for 20.00hr.

### CAMRA Yorkshire Regional Meetings

<b>Sat 1<sup>st</sup> Jun</b>	Hollins Mill, 12 Hollins Mill Lane, Sowerby Bridge, Halifax. HX6 2QG for 12noon
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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 & enter beer scores at: <http://whatpub.com/>

### Advertising in Ale Talk

**Deadline for the Summer Edition is: 14<sup>th</sup> May 2019**

**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.

#### **News Articles**

Contributors should email all news, photos, adverts and articles for consideration to the editor at [Robert.Tomlinson@cht.nhs.uk](mailto:Robert.Tomlinson@cht.nhs.uk)

#### **Advertising rates:**

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Contact the Treasurer at

[perceyp@hotmail.com](mailto:perceyp@hotmail.com) for details.

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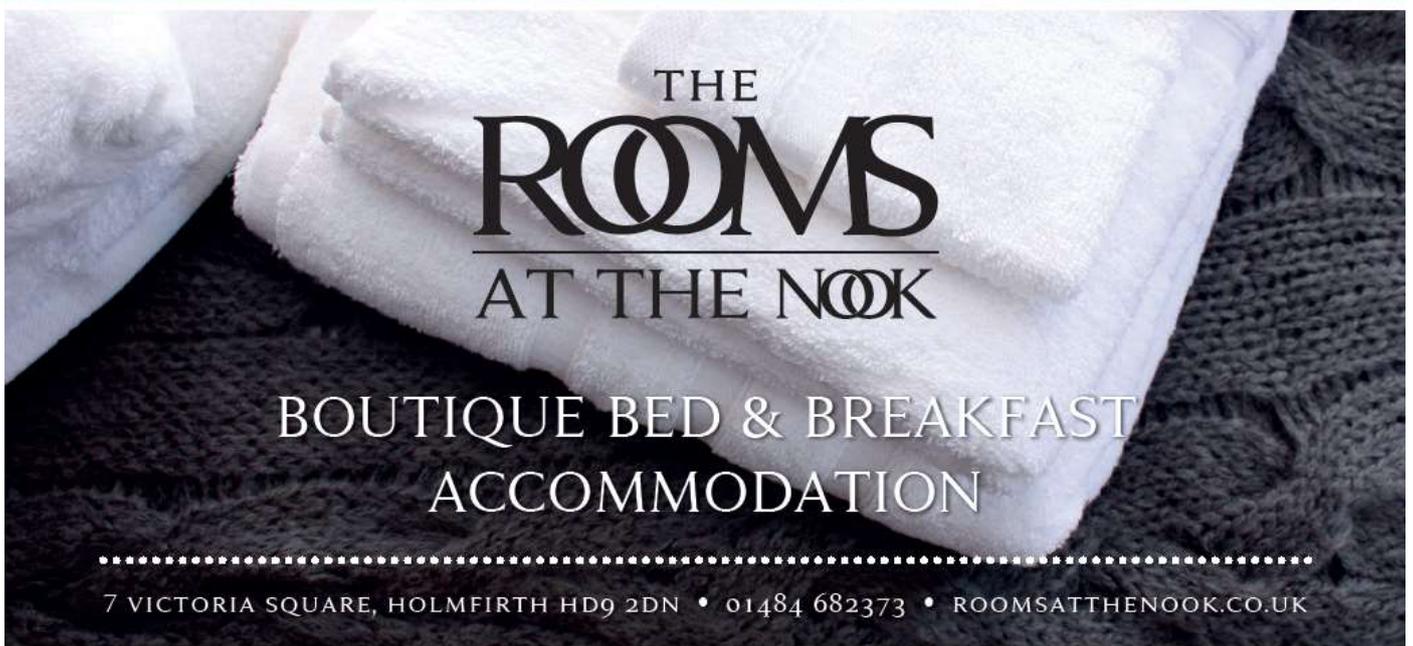
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