

# Ale Talk



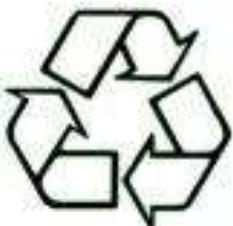
**It's the most wonderful time for a beer!**



**Give your beer or pub lover a  
CAMRA Gift Membership this Christmas**

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## **WINTER 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**

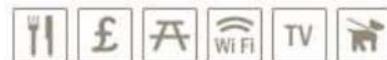
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**CAMRA Good Beer Guide**

**2020**

**Huddersfield CAMRA**

**AUTUMN Pub of the Season 2018**



**f** the commercial slawit Email: [garyholmes88@hotmail.com](mailto:garyholmes88@hotmail.com)

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 Star** at Folly Hall is not holding a Winter beer festival this year. Recently, it has also started to include more Local Ale breweries on the bar while still maintaining a healthy selection of new guest ales. Briggs Signature Ales now has a dedicated Keg line on the bar serving Nick's beers. If you have not been in for a while please do call in.

The **Huddersfield Winter Festival Tipi** is back in St George's Square again. The event organised by Huddersfield Live is featuring local beers courtesy of the **Star Inn** from local brewers such as Empire, Lords, Mallinsons, Briggs Signature Ales and Small World Beers, along with food from caterers Asparagus Green and coffee from Bean to Cup. The tent will be open from 11am to 9pm Wednesday to Sunday up to Christmas Eve. Music and entertainment will be available.

**The Grove** has a selection of permanent beers from Kirkstall, Oakham, Marble, Northern Monk, Mallinson's and Pomona Island with up to 10 constantly changing guest ales plus 11 keg lines and cider from La Cantina. Don't forget the excellent value Whisky of the Moment offers.

**The Rat & Ratchet** celebrates a milestone event in the New Year when it will have featured for 30 consecutive years in CAMRA's Good Beer Guide 1991 to 2020. This is an outstanding achievement testifying to the quality of its beers over the years despite the different breweries and landlords. A presentation will be made in the New Year at the 20<sup>th</sup> January meeting.

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

To be voted upon at the next Branch Meeting at the Rat & Ratchet, 40 Chapel Hill, Huddersfield HD1 3EB on Monday 20<sup>th</sup> January 2020

#### **Huddersfield CAMRA Pub/Club of the Season Winter 2019**

Nominations: **Travellers Rest**, Meltham; **Puleside WMC**, Marsden;  
**The Royal & Ancient**, Bradley

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

#### **Huddersfield CAMRA Rural Pub of the Year 2020**

Nominations: **Wills o' Nats**, Meltham; **Summer Wine Tap**, Honley;  
**The Dunkirk**, Upper Denby; **The George Inn**, Upper Denby

Name of the Rural 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 **Saturday 19<sup>th</sup> October 2019**



# KING'S HEAD

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Families are welcome. We are dog friendly.  
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**A real ale oasis in the heart of town**

**Taylor's Landlord and Best  
Plus 3 rotating guest beers  
Designated Mild Pump**

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Bill and Kath are waiting to greet you.  
Contact them on 01484 429032 for further details.



The **Sportsman** also celebrates a Real Ale milestone in the New Year when it will have achieved a 10 consecutive years listing in CAMRA's Good Beer Guide 2011 to 2020. This is another amazing achievement for this Yorkshire heritage pub and like the Rat & Ratchet, recognises the commitment to quality ale. A presentation will be made at the 6<sup>th</sup> January meeting.

The **Vulcan** closed temporarily for a 3 day refurbishment at the beginning of October. The running of the pub remains within the family and it is business as normal with real ale still being available on handpull. The **Plumbers Arms** has a good range of permanent and guest beers from both local and national breweries. It is a regular outlet for Bradfield Farmers Blonde and the award winning Elland 1872 Porter. Guest beers often include ones from Mallinsons and Empire breweries, and occasionally Lords and Three Fiends.

The **White Swan** re-opened in Town but has no real ale. Similarly, the **Slug & Lettuce** is also devoid of real ale.

The **Kings Head** has been selling a number of beers from local breweries recently such as Lords and Empire plus other guests from around the country. Magic Rock Ringmaster and Timothy Taylors Landlord are permanent beers. Sam's Kitchen is now offering a special food deal on Fridays. For £5 you can get pie and Peas with a pint of Magic Rock Ringmaster. The offer is between 12noon and 2pm and again between 4pm and 6pm. It's the real deal.

Berry Brow: A recent pub tour of the area showed that real ale was readily available and on good form. The **Railway** is a free house with 6 handpulls serving a good mix of local and regional beers. When last visited there was Empire Rum Porter and At Last, Stancill Stainless, Scarborough Sealord, Great Heck Mount Mosaic and Holts The Mayor. The **Berry Brow Liberal Club** has 4 handpulls. Jennings Cumberland, and the house beer Parkgate Bitter are permanent with one guest ale drawn from Phoenix Brewery plus a different guest such as Cairngorn Wildcat. The **Golden Fleece**, a free house, standing back from the Woodhead Road on Robin Hood Hill, has 3 handpulls serving a selection of local beers. When last visited these were Bosun's Neptune, Lord's Expedition and Mallinson's Pekko. Other beers have included ones from Stancill and Pennine. The pub is open Monday to Thursday from 5 pm, Friday from 3pm and from 12noon on Saturday and Sunday.

Birchcliffe: The **Cavalry Arms** is a freehouse just next to the crossroads by the Mormon Church. It has good selection of real ale on handpull and the choice includes both local and regional guest ales. There is usually Pure North cider available. Worth a visit.

Birkby: The **Magic Rock Tap** has 5 real ales on handpull in addition to the usual 9 or so key-keg lines. As Christmas approaches, a number of the beers which have been barrel ageing for months are beginning to come on line. Recently, Bearded Lady Blackforest Gateau (10.5% abv), an Imperial stout with cherry and rich chocolate flavours, was on handpull. It was superb proving that even some of the rarer beers do feature on handpull. Note the Tap is very popular on Match days.

Bradley: The **Woodland Glade Leisure Centre** at the Green, Bradley is reported to be selling Thwaites Wainwright and Wychwood Hobgoblin on handpull in the bar. The **White Cross** has Thwaites Wainwright and Sharps Doombar as permanent beers with ever-changing guest ales. Recent ones have included Yorkshire Brewery Black Heart and Skinners Betty Stoggs. The pub does a good Sunday lunch and meals through the week. The **Royal & Ancient** was serving Tetley Bitter and Thwaites Wainwright on handpull when last visited. It also does food. The **Bradley and Colne Bridge WMC** is reported to be serving Tetley Bitter, Copper Dragon Golden Pippin and Sharp's Doombar when last visited.

Burnlee: The Farmers Arms. although bought by Admiral Taverns, it has not yet re-opened.

Cowcliffe: The **Shepherds Arms** has re-opened after being shut for over a month following the retirement of the previous landlord of 6 years in September. The pub has undergone a £30,000 refurbishment and now has a new landlady, Rachael Hollingdrake. There is a new chef, menu and choice of traditional ales.

Deanhouse: The **Cider Press & Café** is under new ownership. However, it's business as usual with a good range of homecooked food and Pure North Ciders. In addition to the full range of Pure North Ciders the café will stock a selection of bottled beers from The Nook brewhouse, Empire, Three Fiends, Mallinsons and a number of guest bottles such as Thornbridge Versa. Beers are

available to drink in or take away (as is the cider). The nearby **Cricketers** has on the bar Thwaites Wainwright, Banks's Sunbeam and Ringwood Boondoggle plus Pure North Cider.

Golcar. The **Scape House** at Scape Goat Hill has regular Timothy Taylors Landlord, Bradfield Farmers Blonde plus guest ales such as Rat Brewery White Rat and Coper Dragon Best Bitter.

**Bolster Moor Farm Shop** has a good range of local bottled beers. These include Three Fiends and Lords Brewery plus regional bers such as Daleside, etc. Worth a look in. The Golcar Lily has Courage Best and Thwaites Wainwright when last visited. **The Rising Sun** has Bradfield Farmers Blonde, Timothy Taylors Boltmaker, a Moorhouse's beer and guest ale.

The **Golcar Central Liberal Club** usually has Greene King IPA and Golden Hen with Wells Bombardier. The **Rose & Crown** has Bradfields Farmers Blonde and Timothy Taylors Landlord with guests from Empire brewery and Golcar Bitter. **Junction One** was reported to be serving Bradfield's Farmers Blonde and Blueberry Ale, Pennine brewery Amber Nectar and Blackcurrant Porter. The guest ales do change.

Hade Edge: The **Bay Horse** on Penistone Road is currently undergoing renovation following its purchase by Ian Roberts and Sheila Sutton of the Nook. The former pub is being transformed into a pub, bar and restaurant and function room with nine en-suite guest bedrooms upstairs. The pub might be open for Christmas but there are no guarantees. The **Fox House** is reported to have had its kitchens refurbished and open for meals. It has 4 handpumps offering real ale.

Harden Moss: The **Huntsman**, a Lees' house, has Lees Bitter, MPA and a seasonal Lees beer which was Dark Beer when last visited. Look out for Plum Pudding beer this Christmas.

Hepworth: The **Butcher's Arms** has been sold Free of Tie to new owners who plan to continue running it as a pub with upstairs restaurant. Contracts have been exchanged between buyer and Pub Co. and now awaiting completion. Hoping to open before Christmas/New Year..

Hillhouse: The **Slubbers Arms** is a traditional backstreet boozier popular with Town fans on match days. The pub serves Timothy Taylors Landlord and Boltmaker as permanent beers with two or three guest ales. These were Duck brewery Blonde, 3 Piers Brewhouse APA and Wooha Tawny Mild when last visited. The beer quality is very good and the choice is always very interesting and often rare.

High Burton: The **Smiths Arms** has new managers Kamilla and Liam. The pub serves Timothy Taylors landlord, Bradfield Farmers Blonde and a house beer. Food is available. The **White Swan** at the bottom of Doglea Bank has 6 handpumps serving Taylors Landlord and Boltmaker, Bradfield Farmers Blonde, Thwaites Wainwright and two guest ales.

Hinchliffe Mill: The **Stumble Inn** has a new landlord. The pub has been spruced up including the toilets and kitchen and should be offering food from November. Tetley Bitter and Bradfield Farmers Blonde are currently regular beers although there is talk of dropping the Blonde. Guest ales are available.

Holmbridge: The **Pickled Pheasant** has been completely transformed with a bright new modern look, bar and dinning areas. There is a new menu and the initial reports have been good. The bar has been re-orientated and has 5 handpumps serving 3 Pilckled Pheasant beers Pickled Pheasant Blonde, Bitter and American Pale brewed by Donkeystone brewery and guest ales such as Abbeydale Moonshine, Thwaites Wainwright, Marston's 61°, etc.

Holmfirth: The new **Magic Rock Tap Holmfirth** bar in the centre of Holmfirth is now open.

Occupying the former HSBC bank in Victoria Street, the Tap has preserved many of the period Victorian features as possible in this 1844 building; originally built for the London, City & Midland bank. The Venetian style windows, exposed brickwork and original bank vault have been retained alongside the modern interiors and the distinct Magic Rock branding behind the bar. It has 4 real ales on handpump and a bank of 8 key-keg beers on tap. There will be a weekday menu that offers something for everyone from delicious Yorkshire platters filled with pies from Bolster moor farm shop and pickles from the Unusual Chutney Company, alongside plant based curry from Dabbawalla from Birkby which specialises in authentic vegan home-style Indian cooking. Local coffee roasters, Darkwoods, will be supplying the coffee. There will weekly offerings from street food providers in the basement kitchen serving up a cosmopolitan range of food. The Tap also has a 60 capacity even space for hire, making it an ideal location for meetings, gatherings and socials. It is open Tuesday to Friday from 10am to 10pm; Saturday from 10am to 12 midnight; Sunday

12noon to 9pm. It is closed Monday. The bar is new addition to the local Holmfirth craft beer scene and should prove popular with craft beer drinkers. The former Gonzo's Bar has re-opened as the **1014 Bar** (the name derives from its address 10 – 14 Dunford Road). The bar does not sell real ale and is keg only. Similarly, the new **Botanica Bar** does not sell real ale only keg beer from magic rock and Camden brewery. **The Nook** has a good range of Nook beers plus guest ales. The **Tap House** next door has Nook beers and a Tapas and Mediterranean restaurant open from 5.30 pm Monday to Thursday and from 12 noon Friday to Sunday. **Harveys** no longer regularly stocks Donkeystone beers. It has 4 handpumps and usually keeps Wells Bombardier. The **Fair Trade shop** is a rare outlet for the local **Lazy Turtle** bottled beers. **Bargain Booze** on the main road is selling a range of Nook beers. The **Shoulder of Mutton** was reported to be selling Greene King Old Golden Hen recently. The **Elephant & Castle** has been selling Tetley Bitter, Moorhouses Pride of Pendle and Black Sheep Holy Grail. **Harvey's** serves Harvey Blond and APA as regular beers with guest ales Box Brewery Galaxy Hop and Jennings Headpoint. The **Old Bridge** was serving Black Sheep Bitter, Moorhouses Pride of Pendle, Tetley Bitter, Black Sheep Bitter and Bradfield Yorkshire Farmer. The **Postcard** has Wye Valley HPA; Hophead, Hobsons Bitter and Banks's Amber. **Catch** was reported to have Clam Dunk – the house beer from Phoenix and guest ales Donkeystone Bray and Bad Ass Blond. Finally, don't forget the **HCHCT Beer Festival** on the 28<sup>th</sup> and 29<sup>th</sup> February at the Holmfirth Civic Hall. There will be 20 local ales with bands Highway 62 playing Friday night and NESTA on Saturday night.

Honley: The **Foresters Arms** has regular Timothy Taylor's beers plus guest. On a recent visit these were Landlord, Golden Best, Knowle Spring and Empire Brewing White Lion. The nearby **Taylor's Food Store** at 13 Meltham Road, Honley is worth looking at if you like bottled beers and cans. This has a very good range of local beers from Lazy Turtle, Magic Rock, Nook Brewhouse, and Lords brewery, etc. plus regional breweries. There are some good deals to be had. The **Honley Liberal Club** was reported to be serving Empire Golden warrior when last visited. The **Allied** had Timothy Taylor's Landlord and Moorhouses Pride of Pendle and the **Conservative Club** had Ossett Brunette and Moorhouses Pendle Witch The **Tapas Bar** has no real ale; the handpumps have been removed. The **Kräfty** has rationalised its range of beers to include beers from Three Fiends, Magic Rock, Whitefaced, Summer Wine, Squawk and Salt breweries. There was a Meet the Brewer afternoon on Sunday 24<sup>th</sup> November when the brewer from Squawk brewery showcased his beers. Other events are planned so check out social media, etc for details. Tuesday night all cask ales are £2 a pint and 10% CAMRA discount is available on Tuesday and Wednesday. The **Summer Wine Tap** recently celebrated its Fall Fest with a excellent range of SWB beers, food and music. The event was very well attended and most of the beer ran out by the end of the event. Recent beers on handpull have included Pacifica and Stateside. Hard to find first time but worth a visit. The **Jacob's Well** had Thwaites Amber on handpull.

Jackson Bridge: The **White Horse** (Star Bars) should now be open again having been closed for some time. Not sure what the beer range will be. Reports please. The **Red Lion** has Tetley Bitter, Taylor's Boltmaker, Farmers Blonde and St Austell Proper Job on handpull.

Lindley: The **Bay Horse** is back open yet again with new licensees following a mini-refurb. Hand pumps have been seen through the window. The **Lindley Liberal Club** has 3 handpumps and has regular rotating guest ales from Copper Dragon, Ossett and Elland with occasional national brands. The **Beer Ink** brewery tap will be open again on the 22<sup>nd</sup> December. Unfortunately, the proposed bar on Acre Street has fallen through again for different reasons. In the meantime, plans are afoot to extend the brewery to include a more permanent and larger bar so that Ryan's beers can be made more available. Check social media for further details. **Hip Hops Bottle shop** sells a large range of craft beers in both can and bottle, including some from our local brewers. The shop has applied to open an upstairs bar but has been knocked back by 'unhelpful' planning decision. It had been hoped, it would be open before Christmas.

Linthwaite: The **Sair Inn** commemorated the passing of legendary landlord, Ron Crabtree, with a new beer. Ian Bagshaw, the brewer, brewed Pole Moor Pale Ale as a tribute to Ron and the beer was instantly judged and praised a winner by the locals and fellow Jazz enthusiasts alike.

Longwood: The **Dusty Miller** recently played host to the Branch when it decided to hold a social visit. The beer was on top form and included Timothy Taylor's Landlord, Milltown Platinum Blonde,

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*Upper Denby*

**CAMRA  
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GUIDE  
2015-18**

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Friday & Saturday  
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Sunday  
11.30am - 10.00pm  
Bank Holiday Mondays  
12.00pm - 10.30pm

Weavers, Black Jack and Styrian Dragon, plus guest ales £ Piers Centra Citra and Nailmakers Cascade. Hospitality was supplied by the landlady. One of the biggest disappointments of the night was the withdrawing of the later No 356 Longwood Tiger Bus. The last bus back into town is now 20.45hr making it difficult to visit a few more pubs, much to the fury of local residents.

Marsden: The **Wine Bank** is reported to be closed. The **Riverhead Brewery Tap** recently held it Riverfest beer festival which featured local Huddersfield and Halifax small breweries but no new Riverhead beers. It was a good success and as usual, the beer quality very good.

Marsh: The **Junction** was reported to be selling Ossett Yorkshire Blonde and Marston's 61° Deep when last visited.

Meltham: The recent **Meltham Scout Beer Festival** held in the Scout & Guide headquarters was a fantastic success. This featured at least a dozen local craft beers and 6 keykegs all of which were on top form. The meat & potato and the cheese and onion pies with peas were to be commended. The **Waggon & Horses** had Timothy Taylors Landlord, Bradfield Farmers Blonde, Hop Studio Pale, and Milestone Welsh Dragons Cask Bitter when last visited. The **Meltham Liberal Club** had Tetley Bitter, Greene King Old Speckled Hen and Bradfield Farmers Blonde on recently. The **Swan** had Bradfield Farmers Blonde, Tetley Bitter and Mild. The **Victoria Park** has Tetley Bitter and guest ale Milltown Rakua when last visited. The **Travellers Rest** had Timothy Taylors Landlord, Milltown Weavers, Tigers Tail, Black Jack, Platinum Blond and guest ales including Nailmakers Cascade and Pictish Olicana. It also sells cider on handpump from Lilley's and Rosies Pig. The **Wills o' Nats** had Timothy Taylor Landlord, Bradfield Farmers Blonde and Black Sheep Special as permanent beers with guest ales such as Stancil Calamity, Howard Town Hope and Phoenix Arizona when last visited.

New Mill: The **Toss o' Coin** was reported to have three handpulls serving real ale. These included Bradfield Farmers blonde and Timothy Taylors Landlord when last visited.

Newsome: **The Victoria** aka The Bum Royd, was sold earlier this year to new owners who have made major alterations to the interior of the pub. The Victoria was one of the few Huddersfield Heritage Pubs mentioned in CAMRA's 'Yorkshire's Real Heritage Pub' book and was built in the 1930's close to the Castle Hill Victoria Jubilee tower for the Sheffield brewer William Stones. The original interior consisted of two rooms attached to an octagonal smoke room. One wing featured a hall-lounge and former refreshment room and the other an off-sales department and taproom. Over the years, it appears to have struggle financially with low numbers of local customers. Following 'refurbishment' and the opening up of the interior, The Victoria re-opened on Thursday 31<sup>st</sup> October as a free house selling 4 real ales on handpull i.e. Greene King IPA, Stancill Stainless and Shelby (porter) and Mayflower Equinox, with two banks of 4 keg beers and 2 Stowford Press ciders on tap. The pub is run by the new landlady Nicola.

The pub has been extensively refurbished with a brightly lit open plan lounge with L-shaped bar, a separate Tap Room which functions as a pool room, and new toilets. The L-shaped bar is new and replaces the original octagonal shaped bar. It has a post-industrial distressed look with wood top and bar, pipework and plank shelving and modern bulb lighting above the bar. The room is decorated in a pale light olive green and illuminated with pseudo lanterns on the walls and basket chandelier lighting on the ceiling. The room has two stove fireplaces, wooden plank flooring and bench seating around the sides of the walls. In the centre of the lounge, there are three kilderkin wooden barrels with high backed chairs while in the rest of the room there are tables and chairs. There are 2 large screen TV's. The pub is open 7 days a week. It is open from 10am to 12noon for tea and coffee, then from 12 onwards for normal alcohol sales until 11pm Monday to Friday. Closing time at weekends is midnight.

Outlane: A recent pub tour has found that Timothy Taylors Landlord, closely followed by Thwaites Wainwright, are the main beers dominating the handful of pubs in the area. The **Dog & Partridge** was serving Timothy Taylors Landlord, Thwaites Wainwright. The **New Inn** had Timothy Taylors Landlord and Ossett Yorkshire Blonde on handpull. The **Commercial** has regular Bradfield Farmers Blonde and Timothy Taylors Landlord. The **Outlane Golf Club** had Thwaites Wainwright and Timothy Taylors Landlord when last visited. Fortunately, the **Bowling Club** can be relied upon to have different guest beers each week and these are well kept. Recent ones have included

Milestone Azacca Gold. The **Waggon & Horses** has permanent Bradfield Farmers Blonde plus guests. These were Copper dragon 1816, Newby Wyke Chesapeake and Nailmaker Shuffle. **The Wappy Spring** is reported to be selling Black Sheep Best Bitter and Sharps Doombaar..

Park Head: The **Ford** has regular Bradfield Farmers Blonde, Timothy Taylors Landlord and Blacksheep Bitter with a guest ale Sharps' Doombaar when last visited.

Scholes: **The Boot & Shoe** was reported to be serving Timothy Taylors Landlord and Boltmaker, Tetley bitter and Bradfield Farmers Blonde. The beer quality is reported to be good.

Scisset: The **Crown**, a Craft Union house, has Wells Bombardier Amber and Wychwood Hobgoblin Gold. The beers are kept well.

Shelley: The **Flying Ferret** was reported to be selling Small World Brewery Holme from Holme and Tetley bitter. It usually stocks two of their beers such as Long Moor Pale or Barncliffe Bitter which alternates with the seasonal beers. It also stocks the local Harrison's Gin, Crafty Fox (42% abv) which comes as the standard gin or Forest Fruits gin liqueur. The **Three Acres** has 3 handpumps selling good Timothy Taylors Landlord, Tetley Bitter and Ossett Yorkshire Blonde.

Shepley: The **Toss o' Coin** on Penistone Road is under new management and has a new chef so expect a new Christmas menu. Both the **Cask & Spindle** and the **Farmers Boy** (Star Bars) are reported to be closed and up 'For Lease'.

Skelmanthorpe: **The Grove** had 4 handpulls serving Abbeydale Moonshine, Green King IPA Sharps Doombaar and Fullers London Pride when last visited. The **Tipsy Cow** microbar has 4 handpumps and 8 taps. It had on a recent visit Mallinsons Citra, Small World Barncliffe Bitter and Port Nelson, Outstanding Red and Chantry Full Moon. Try the PINT Topsy Tapster Tray which features four (1/4pt) of any of the cask beers. Opens 5pm to 11pm on Wednesday and Thursday; Friday from 4pm, and from 2pm on Saturday and Sunday.

Slaithwaite: The **Ashby Deli Café** has a good selection of bottled beers and cans from local brewers, Mallinson, Empire and Magic Rock. The **Little Bridge** has one handpull and serves very good Miltown Platinum Blonde. The **Shoulder of Mutton** has Timothy Taylors landlord, Bradfield Farmers blonde, Marston's 61°, Ossett Yorkshire Blonde and the house beer Slaughtered Lamb. **The Commercial** has a range of Empire beers plus a good range of everchanging guest ales. The Lions **Moonrakers beer festival** was held in the **Commercial** and featured a range of local and regional ales. It was a success by all accounts with money benefitting local charities.

Underbank: The **Underbank Rugby League** club has a bar on match days and usually has one beer on handpull.

West Slaithwaite: The **Zapato brewery Tap Room** at Holme Mills in West Slaithwaite is open from 1pm – 7pm on Saturday and from 3.30pm – 7pm every Friday for take outs. There is a brand new bigger bar and more space. Check out the pork pies and social media for opening days. The **Olive Branch** restaurant on Manchester Road is reported to be selling Nook beers. More reports please.

Upper Denby: The **George Inn** has been voted the Branch's **Autumn Pub of the Season**. Well done to Dean and all the staff at the George in winning this accolade. A presentation was made to Dean and the staff at the pub on Saturday 7<sup>th</sup> December. The pub is a member of the Timothy Taylor Champion Club and serves Landlord as a regular beer alongside Tetley Bitter. There are two guest ales which on a recent visit were Taylors Ram Tam and Small World Barncliffe Bitter. The landlady of the **Dunkirk**, Hanna has left to join Magic Rock brewery and is managing the new **Magic RockTap** in Holmfirth. The **Dunkirk** was serving Lords Cadillac Outlaw, Rat White Rat, Taylors Landlord, Ossett Yorkshire Brunette and Leeds Midnight Bell when last visited – all on top form.

Upperthong: The **Royal Oak** was reported to be selling Bradfield Farmers Blonde and a house beer brewed by Phoenix brewery plus a guest ale from the likes of Donkeystone, Summer Wine, Magic Rock and Mallinsons'

### **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 at [Robert.Tomlinson@cht.nhs.uk](mailto:Robert.Tomlinson@cht.nhs.uk) There is a large collection of beer mats and pumpclips for sale.

## Revival of Beers From The Wood

There was a time before the introduction of metal casks and kegs when beer was supplied in wooden barrels or casks. This was pretty much the norm for most breweries supplying real ale to pubs in our grandfathers' day.

With the introduction of keg beer in the 1960's, there was a move towards metal casks and kegs. Wooden casks were gradually phased out except for a few regional breweries such as Sam Smiths and Theakston's in the North and Wadsworth in the South which continued to supply their pubs with beer in wooden casks up to the Millennium. Some breweries even retained coopers to repair and make new casks.

Prior to the formation of the Campaign for Real Ale (CAMRA) in the early 1970's, a group called the Society for the Preservation of Beers in the Wood (SPBW) was formed in 1963. Their concern was the growing decline in both quality and palatability of beer. This, they felt, was due to the increasing use of gas pressure and the introduction of keg beers. At the time, wooden casks were still regarded as being synonymous with traditional beer in contrast to the metal ones containing processed and artificially carbonated beer.

As the beer industry continues to evolve, there has been a move towards lightweight plastic containers for both 'real' and 'non-real' ale. This has gone hand in hand with the 'Craft' beer revolution which has expanded in recent years. Most craft brewers see key-keg as the way forward, not only as a method of dispense and supply but also for small batch experimentation with new beer styles, flavours and concept beers. Typically, they use the smaller 30 litre capacity, non-recyclable plastic key-kegs to supply their beers. It allows them to give the beer a longer shelf life and a wider distribution without the hassle of collecting and reprocessing the empties.

Following the Re-vitalisation vote, CAMRA accepted the concept of key-keg as a method of dispense for 'real' ale. This has led to key-keg bars being established at most major CAMRA beer festivals such as the Great British Beer Festival and local festivals such as Leeds, Bradford and Manchester Beer & Cider Festivals. However, it has been suggested and even demonstrated that the same beer can taste different when served on hand pump from cask or from keg-keg or keg.

In recent years there has been something of a revival in the use of wooden barrels for storing, maturing and dispensing beer. This has been most noticeable in the North where there is a large SPBW following resulting in dedicated 'Woodfests' in Castleford, North Tyneside, and York. More noticeable are the CAMRA branch beer festivals which have promoted 'Beers from the Wood' bars in addition to key-keg bars.

The Manchester Beer & Cider festival has seen a massive demand for these beers from both young and old festival goers. Last year's Manchester festival featured 60 barrels from 40 different brewers from all around the country and the bar was drunk dry well before the end of the festival. The Norwich beer festival featured 37 beers from the wood. Likewise, the recent Calderdale Beer Festival at Dean Clough, Halifax, featured 19 beers in the wood – 13 x 9 gallon and 11 gallon casks and 6 x pins (4.5 gallon) and half anchors (6 gallons). These were among the first to run out and to be completely sold out.

However, it is not just CAMRA and SPBW festivals that have promoted beers from the wood. A number of pubs have held 'woodfests' where brewers can marry the traditional wooden barrels with modern brewing recipes. The Beehive in Shipley featured beers from Sunbeam, Half moon, Bridgehouse, Brass castle, Elland and Abbeydale breweries; The Bistro Guy in York had 11 of the best Yorkshire and North east micro brewed beers matured in wooden barrels; The Darlington Snooker Club beer festival had Rat, Riverhead, Ossett and Mithril brewery beers; The Jubilee Refreshment Rooms at Sowerby bridge has had 6 local beers in wood; and various others too.

This new found love of beer from wood has been possible due to a number of local breweries, experienced in looking after wood casks, being prepared to fill and store the beers for several months before the festivals. In particular, Brass Castle, Ossett – Rat, Riverhead and Fernandes, Elland and Five Towns breweries have been instrumental in this wood revival.

CAMRA recognises that storing beers in wooden casks for a period of up to two years has considerable historical precedent, can have a positive effect on the characteristics of some beers, and that skilful brewers may use this technique when conditioning a beer or preparing it for sale.

CAMRA has produced its own definition of barrel aged beers which says that the beer must be stored in a wooden cask for a minimum of six months and where it is less than 6 months, the term 'aged' is deemed inappropriate. When a beer is described with a certain type of wood i.e. an oaked porter, then the cask must be made of oak. Where the effect is imitated by the introduction of wood chips or similar means and the beer is stored for 6 months or more then the beer can be described as 'wood aged'.

So what is this new found interest about? Well, it's all about taste and new flavour experiences that come with barrel ageing in wood. We all know how the flavour of whisky is determined by the type of wooden barrel used and the length of maturation and oxidation. Think beer in wood barrels and you get the idea. It's not all classic wood-aged Theakston's Old Peculier though.

The wood imparts flavour, it rounds off flavours, it adds character to the beer and depending on the age and previous use of the barrel, it can cause the beer to develop a flavour all of its own. A good barrel aged beer is not woody tasting but a complex mixture of tastes produced by secondary fermentation and oxidation.

Oak barrels have traditionally been used for barrel ageing beers and these contribute pleasant flavour compounds such as vanillin (vanilla) and lactone (a sweet coconut flavour), which generally complement strong dark beers quite nicely.

A big factor contributing to the complexity of these beers is oxidation, in which small amounts of oxygen leak through the barrels and into the beer. In wild ales, this stimulates the production of certain compounds, such as ethyl acetate, which adds depth and complexity to the beer. Oxidation is also a major reason that "big" beers, such as Imperial stouts and Belgian quadrupels, are often aged in barrels.

While most of these beers have a high alcoholic strength and are generally dark porters and stouts such as the award winning Elland 1872 Porter (ordinary and whisky BA), there are a number of lighter coloured India Pale Ales and lower gravity beers being put in wood. Wylam brewery's Hickey The Rake, a limonata pale was a SPBW Champion beer. Kirkstall's Three Swords (4.5% abv) pale ale and Wild Beer's Somerset Wild (5.0% abv) and Abbeydale's Brettled El Dorado (3.8% abv) have all featured in wood. Some are pale sours, some fruity, others chocolately, figgy, malty and liquorice flavoured.

There is a growing trend in using former spirit and wine barrels for barrel ageing to impart the flavours of whisky, bourbon, rum, gin and even tequila to the beer. Unlike lambic and wild ales, which use barrels primarily as bacterial breeding grounds, Bourbon barrel-aged stouts and other strong beers are generally "clean" (i.e., uninfected by bacteria or wild yeasts), using the barrels as a tool to infuse the flavour of the spirits they once held, as well as a way to introduce oxidation, which can mellow out the high levels of alcohol present in the base beers. You only have to visit the Magic Rock brewery Tap to see the racks of barrels in the bond store to appreciate the current demand for beers such as Bearded Lady Dessert (10.5% abv), a Bourbon Barrel Aged Imperial Stout or Strongman (11.5% abv), a Bourbon or Rye Whisky barrel aged barley wine.

So next time you go to a beer festival give the Beers from the Wood a try. The next big festival offering these will be the Manchester Beer & Cider Festival in January 2020. In the meantime, there is a smaller Woodfest at the Jubilee Refreshment Rooms at Sowerby Bridge.

**THE JUBILEE REFRESHMENT ROOMS**

**Wood you believe it?**

**The Jubilee Refreshment Rooms presents:-**

**The 2<sup>nd</sup> Sowerby Bridge Mini Woodfest**



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**Small World Beers**

**PLUS**

**A firkin of Elland 1872 Porter matured in wood**

**The Mini Woodfest begins on Thursday 19<sup>th</sup> December at 12 noon and continues until all beers sell out**

**On sale during normal bar opening hours**

**Three none wooden cask beers also available**

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**Tel : - 01422 648285**

## Pressing Issues



Welcome to the Winter edition of Pressing Issues.

Perry is a wonderful yet sadly misunderstood drink. This is partly historical because of its relative scarcity but more recently due to the misleading marketing practices of the big drinks companies and their manufacturing methods using pear juice concentrate. They have also confused drinkers by using the nonsensical term 'pear cider'; cider is made from apples and pears are used to make perry. However, 'pyder' does exist and is a blend of fermented cider and perry.

Pear trees take so long to mature that perry makers often refer to their cultivation as planting trees for their heirs. Whereas apple trees will produce fruit after only a few years and thrive in large orchards, pear trees lead a more solitary existence and take up to 20 years for full maturity; hence the relative rarity of perry.

In addition, pears are notoriously awkward to deal with. The trees are tall and high, canopied making the pears more difficult to harvest; they are extremely vulnerable to pests and diseases; pears rot from the inside – so you may not know until it is too late – and they even need to be handpicked from the ground and on the right day.

It is amazing perry exists at all but back in the 17<sup>th</sup> century, it was considered to be superior to most cider. Then it was a lightly sparkling drink comparing favourably with French sparkling wines and often produced by what is now known as the 'méthode champenoise', well before Dom Pérignon was ever born. Of course, fine cider was also made in this way but generally, cider was common and drunk by farmers and their workers, often as part of their wages.

Herefordshire, Worcestershire and Gloucestershire are and have always been considered the perry centre of the world, where locals often insist that the best perry pears flourish only within sight of May Hill; between Gloucester and Ross-on-Wye. Many of the most widely used perry pears are named after places in the area, such as the Blakeney Red or Taynton Squash.

Pear trees are of course grown all over the country and perry is made in these areas, including Huddersfield and Halifax.

### Local News

Local cider maker, 'Udders Orchard had a very successful open day during the Lindley Scarecrow festival in September attracting many new potential cider drinkers. This was an opportunity to showcase its range of cask and bottled ciders and perry and to introduce the new company branding of its products.

Interestingly, Dave had his new Addlecroft Perry on offer. This is a medium, cloudy, traditional perry with a strength of 6.9% abv, produced from a single variety Norton Butt (SV) perry tree in Huddersfield. The new perry featured at the recent Calderdale Beer & Cider festival held at Dean Clough, Halifax and at the mega Nottingham Beer Festival. In previous years, Dave has produced other interesting perries, including 'Elland Back' made from a single tree found growing in Elland and the award winning Waterloo Sunset perry.

### National Cider Pub of the Year

This year's Cider Pub of the Year award went to the New Union pub in Kendal for its wide array of real ciders and perries.

Nestled on the fringe of the Lake District, this 'no-nonsense' pub is a popular community hub hosting a weekly quiz, fortnightly music nights, carol singing, live music and whisky tastings. It works closely with Kendal businesses to offer local produce and boasts 'great beer, good craic and a friendly atmosphere' and re-opened just two years ago following an untimely closure.

The other finalists include last year's Club of the Year winner the Appleton Thorn Village Hall in Appleton Thorn, Cheshire, Larkins' Ale House in Cranbrook, Kent and the Woodbine in Waltham Abbey, Essex

## Are You Keeping In Touch With the Local CAMRA Branch?

One of the questions often asked at Branch meetings is “How can we improve the way the Branch communicates with our members in order to encourage greater participation?”

Regrettably, a number of our Branch members only pay their £26.50 (single Direct Debit) membership fee to receive their £30 of CAMRA beer vouchers. Many will join to take advantage of the preferential treatment enjoyed by members at CAMRA’s own beer festivals, which none of us should complain about. Festival benefits often include discount or free entry, and additional beer tokens to spend. Even joining at festivals may also result in additional tokens or benefits.

As a branch, Huddersfield & District has over 700 members in our catchment area. These range from single persons, married couples, under 26’s and students, senior members and life members. Local membership numbers are always eagerly anticipated at branch meetings for that upwards trending.

Generally we can average anywhere between 10 to 20 members at branch meetings; we like to think that we are a well-attended branch but of course we would like to do better. In addition, there are also many people who we know that have previously volunteered at our beer festivals but don’t want to get involved in the monthly organisation of running the branch or being on the committee.

In terms of participation, the Branch is lucky that the majority of our pubs and club are within easy reach of a bus route or a train station. This means that when we organize meetings or socials, most venues are within easy reach and covered by a Day Rover or Bus Pass.

You may be tired of hearing the same old thing every couple of months but it remains true that without a steady influx of willing volunteers, the future of our local CAMRA branch is in jeopardy. Most posts are covered at the moment but rarely is there more than one person stepping up for each position, and many people hold at least one or more committee posts or duty.

Communication is always a key theme and keeping in touch with our members will help to let them know what is going on within the branch. This is done currently via a number of methods, including e-mail and our own website [www.huddscamra.org.uk](http://www.huddscamra.org.uk) which displays a branch diary, and a diary of events and contact details on page 30 of this magazine, **Ale Talk**. So, please don’t hesitate to reach out to us.

As with all branches, the branch diary is also published in CAMRA’s national newspaper “What’s Brewing”. Over the last year or so you will have noticed some communications from HQ that production of printed materials are being replaced by on line versions in a bid to reduce postal costs. The environmental and financial cost of printing and delivering a publication is hard to ignore. This also applies to the branch magazine, **Ale Talk**, which is also on the webpage.

Regrettably, many of our members do not have an online presence at all, and some may not even have an e-mail address. It is an unfortunate side-effect that our communication channels with some of our members may be lost due to this reason. Some of you reading this will have no idea about ‘Facebook’ or ‘Twitter’, let alone Snapchat or Instagram. However, social media is a vital marketing and communication tool for us and will only increase with time.

For those without any form of electronic communication avenues, free magazines such as **Ale Talk** may now be the only physical way to connect with our members, and non-members too, so it is a vital resource for the branch. It is however restricted by the print deadlines and the information being out-of-date as soon as it has gone to print. As a quarterly magazine, the editor often struggles to look two or three months into the future to put the magazine content together. Therefore, we have to rely on landlords and event organisers to inform us so that we can inform others. We have no crystal ball!

I mentioned the financial cost of printing earlier so you may be wondering how Ale Talk is funded as you will be reading this free-of-charge in your local pub, club, bar or brewery taproom. It will probably come as no surprise that the answer is ‘advertising’, so that producing it is cost neutral to the Campaign.

As you may have heard, GDPR regulations have been introduced nationally and branches have to be very careful about any information held. CAMRA has a central communications tool which permits the branch secretary to contact branch members without seeing the centrally-held data base of email addresses.

So we get to the point of this article – if CAMRA HQ does not hold your email address and you have one, you may be missing out on being contacted by the branch and finding out what’s going on event-wise.

To get connected, enter this address into your web browser; <http://www.camra.org.uk/login> If you are not registered, you will need your CAMRA membership number and follow the on-screen prompts in order to join up. Here you should be able to access your own membership details, including making sure you have given CAMRA your email address, or updated it if it has changed. There are various other preferences you can set too, so don’t forget to tick the box which says you would like to hear from your local branch!

Don’t forget, if you have moved to a new house recently, even only a short distance, you may have fallen under the catchment area of another branch, so it’s vital your address records are also up to date. It is even possible to change your CAMRA branch. If you feel more affinity with one branch area than another, then you can request a change through [membership@camra.org.uk](mailto:membership@camra.org.uk) We have to draw our branch borders somewhere and occasionally branch boundaries throw up a few anomalies.

To round up, the branch is always keen to make sure our membership is kept up to date. We would urge you to come along to a branch meeting or social event, and we can only do this if we have your correct contact details.

### CAMRA works with the Trade to help make pub-going more affordable



CAMRA has overhauled its voucher scheme this summer to help make pub-going more affordable for members.

All new and renewing CAMRA members will now receive:

- £30 (60 x 50p) worth of CAMRA Real Ale, Cider and Perry Vouchers
- Redeemable at over 1,550 pubs nationwide, including J D Wetherspoon, Stonegate, Brains, Castle Rock and Amber Taverns managed pubs
- All vouchers will be valid for the length of membership for added flexibility

All existing Wetherspoon vouchers are still valid during the next 12 months.

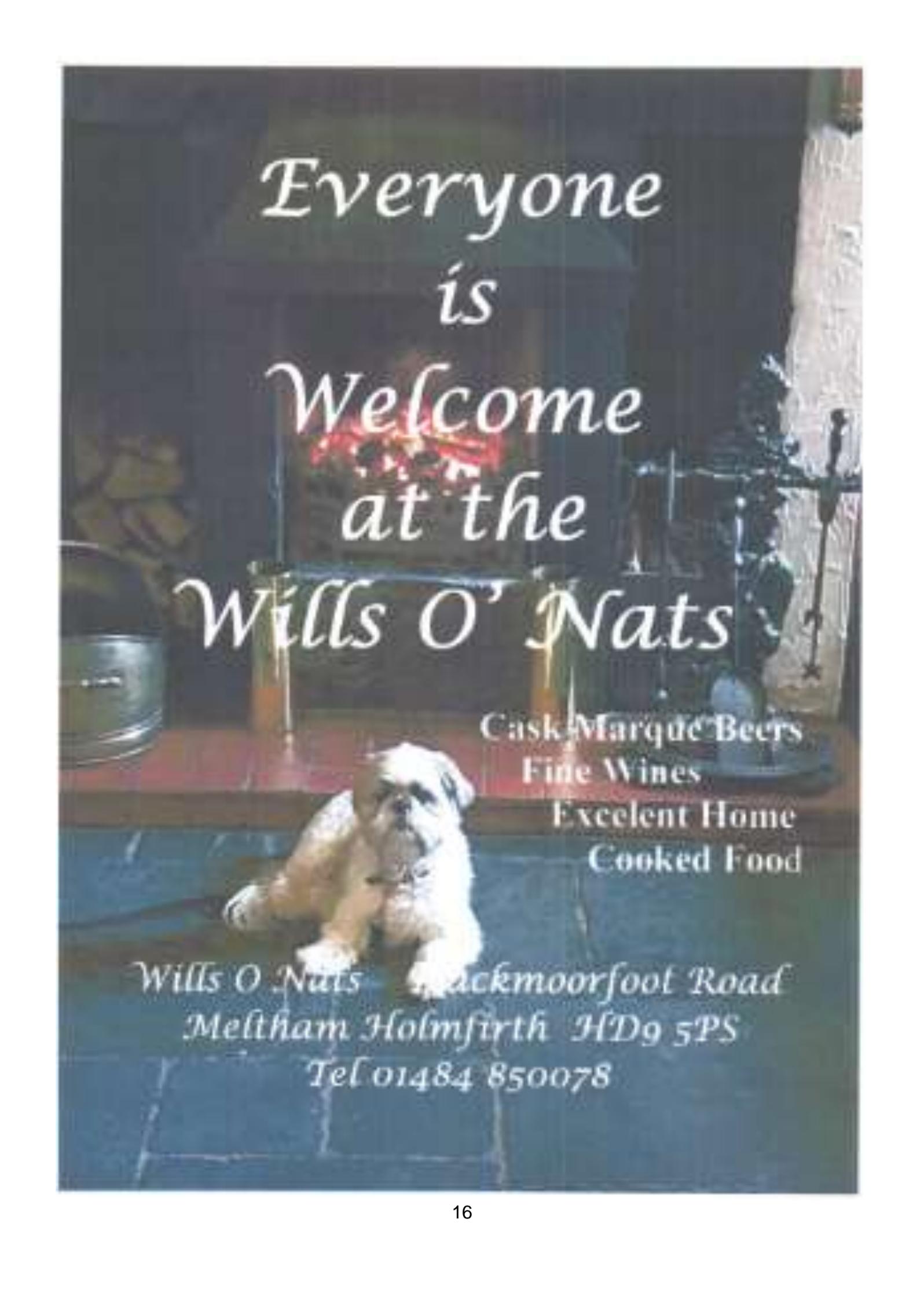
The CAMRA Voucher Scheme is in addition to the Real Ale Discount Scheme where around 3500 pubs offer great discount benefits to membership card-carrying CAMRA members.

Voucher redemption: Each voucher is stamped with a start and end date and must be redeemed within this time. A membership card should be produced when using vouchers as proof of membership.

CAMRA promotes responsible drinking and thus encourages all vouchers to be used responsibly at all times.

## £30 CAMRA Vouchers

- ◆ As of 1 July, we are replacing the existing Wetherspoon vouchers with a brand new CAMRA Voucher Scheme
- ◆ All joining and renewing members will receive £30 (60 x50p) worth of CAMRA vouchers
- ◆ Redeemable at over 1400 pubs nationwide, including JD Wetherspools, Stonegate Ltd and S.A.Brains managed pubs\*
- ◆ All vouchers are valid for the full length of membership
- ◆ Don't worry, your current Wetherspools vouchers will still be accepted at Wetherspools too!



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## Over the Hill

The bus service from Huddersfield over the hill to Oldham has a long history. It started on 21<sup>st</sup> March 1930 and was operated by Hanson's Bus Services. It continued to be operated by them for nearly 40 years, Hanson's being taken over by Huddersfield Corporation on 1<sup>st</sup> October 1969 who gave it the number 65. 65 became 365 after the formation of West Yorkshire Passenger Transport Executive in 1974. After deregulation in 1986 the service was extended to Manchester and then to Bradford before being cut back to run Huddersfield – Oldham again.



This is how the service remained until 31<sup>st</sup> October 2004 when the 365 was withdrawn and replaced by the 184 Manchester – Uppermill bus being extended to Huddersfield. Today the 184 provides an hourly daytime service (2 hourly on Sundays) between Huddersfield and Oldham and provides a useful link for exploring the real ale pubs along the route. There are plenty of pubs to visit and this crawl only covers a small selection.

Oldham is around an hour from Huddersfield and the GBG listed Ashton Arms on Clegg Street is a good place to start a crawl. A freehouse opposite the Odeon cinema and close to Oldham Central tram stop, there are five beers on offer. On my visit these were Riverhead Butterley Bitter, Ossett Yorkshire Brunette, Fernandes Black Voodoo, Slaughterhouse Pacific Pale Ale and XT West Coast IPA. Recently a micro pub, called Cob and Coal, has opened in the indoor Market and is well worth a visit 5 handpumps serve a variety of ales and there is real cider and draft German beers too.



Heading back towards Huddersfield, you can catch the bus in the bus station or in the town centre the bus stop is on Yorkshire Street. Although the bus to Huddersfield is only hourly, it is every 20 minutes to Uppermill. Climbing out of Oldham through Lees and Grotton, the next stop is Lydgate, alight here for the White Hart, another GBG pub. The White Hart is an historic multi roomed pub dating from 1788. There are fantastic views of the surrounding area. The beers on offer were JW Lees Bitter, Timothy Taylor Boltmaker and Golden Best, Nook Funky Banana, Ossett Peka and Donkeystone Cottonclouds.





From Lydgate Uppermill is about 10 – 12 minutes away. All the pubs on the High Street serve real ale and the Church Inn brewpub and Cross Keys, a historic JW Lees pub, are about a 20 minute walk up Church Road, both are well worth a visit.

On this occasion I called in the Albion Tap, the main outlet for Donkeystone Brewery. DPA, Cottonclouds, and Ferries Mules were available alongside Saltaire Blonde.



A 15 minute walk along High Street or along the towpath brings you to the Navigation Inn at Dobcross. Adjacent to the Huddersfield Narrow Canal, it was built in 1806 to slake the thirst of the navvies cutting the nearby Standedge Tunnel. Four beers are normally available including Timothy Taylor's Landlord, Greene King Abbot Ale, Millstone Tiger Rut and a guest beer. The Tiger Rut is always on top form and the 184 back to Huddersfield stops right outside the door.

**Alex Barlow**

**Problems Getting Ale Talk? Get a Postal subscription**

Never miss an edition. As each issue is published, a copy will be delivered to your door by post. No need to miss any socials, meetings, events, pub or brewery news. Just send 4 x 1<sup>st</sup> class stamped addressed envelopes (C5 size) to:

**Ale Talk , 5 Birkdale Avenue, Lindley, Huddersfield HD3 3WB**

Alternatively, send a £5 cheque made payable to Huddersfield CAMRA to cover P&P for 4 issues. Don't forget to include your name and address.

## **LocAle Brewing**

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

Two new sours have been produced. Berry Superstitious (4.2% abv) was brewed with a large quantity of blackberry puree. The beer is naturally tart with the sweetness of the blackberries balanced against the acidity of the brew. This was available in keg but made a rare appearance in wooden cask at the Calderdale Beer festival. Pretty in Pink (4.0% abv) is a pink grapefruit sour double dry hopped (DDH) with Calypso and Centennial hops. This featured at the Sheffield CAMRA beer festival.

Twinkle Twinkle (4.6% abv) is described as the 8.5% abv Starbeer's baby brother. It is a peanut butter (flavouring), caramel and chocolate stout which featured at both the York and Sheffield CAMRA beer festivals.

Boom Box (5.0% abv) is a West Coast IPA brewed using Amarillo, Admiral and Ekuanot hops. The beer has an upfront bitterness with a well-rounded soft stone fruit finish. It showcased at the recent 19<sup>th</sup> Otley Beer Festival.

Brick Top (8.0% abv) is a bacon, maple syrup and French Toast stout. The beer is 100% vegan and contains vegan friendly bacon flavouring with a small amount of smoked malt, vanilla and a touch of cinnamon and loads of maple syrup. After the initial sweetness of the maple syrup, the smokiness kicks in then fades to the toastiness of the French cinnamon toast.

Lack of Concentration (4.0% abv) is a mandarin and ginger pale ale, dry hopped with Amarillo and Ekuanot hops.

On the collaboration front, Ryan has brewed with Beerblefish of London and produced the excellent Salted Chocolate Cherry Stout (8.3% abv). The latest collaboration is an Apricot Assam and Plum Grodziskie (4.2% abv) - a Polish smoked wheat beer with Boutilliers brewery in Kent. Faversham. Both Cinna-mon (5.0% abv), a cinnamon pastry flavoured brown ale, and Brew Monday (5.2% abv), a pineapple and pink grapefruit IPA, featured at the York beer festival.

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

Nick has started to produce his beers in key kegs as well as in cask. He now has a regular keg line at the Star in Lockwood which will showcase a rotating range of Nick's brews. All the beer is keg conditioned and vegan friendly. Other occasional outlets include The Corner and the Sportsman, and the Tipi tent at the Winter Festival in St George's Square.

Recent beers have included Techno (4.0% abv), an amber coloured bitter with aromas of pine resin and lemon. It is a full bodied bitter with hints of red berry fruits with a good balanced bitterness. Blue (4.7% abv) has also been making the rounds.

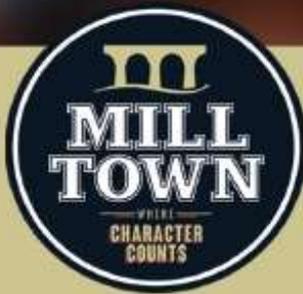
The latest beer is Northern Soul (3.8% abv), a pale ale with fresh citrus aromas. It has a well-balanced mixture of malt and American hops.

**Bosun's Brewing Co. Tel: 01484 412300, 07513 112188**

Grahame's latest beer was Mocha Stout (4.3% abv), a rich and smooth chocolatey stout with roast flavours and mild chocolate finish.

On the festival scene, Artic Myst (4.5% abv), a pilsner style ale brewed with Mittelfrüh hops, was chosen along with Maiden Voyage (3.9% abv) for the Elland beer Festival. Both Maiden Voyage and Unforgotten `Less we Forget' (4.3% abv), a blonde beer brewed using American hops for the Remembrance Day event, featured at the recent Meltham beer festival.

The brewery is currently in the process of being sold to new owners who will carry on the business. The Tap Room is closed at present. In the meantime, the brewery is operating as usual.



**WHERE CHARACTER COUNTS**

[MilltownBrewing.co.uk](http://MilltownBrewing.co.uk)

tel: 07946 589645



## MALLINSONS BREWING COMPANY

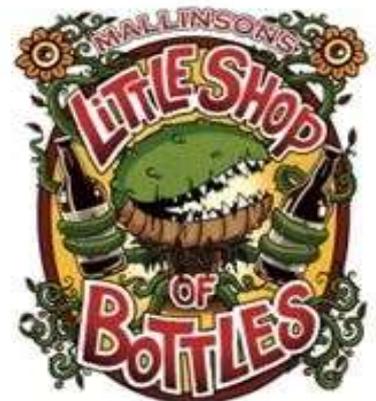


*Mallinsons Brewing Company Ltd specialises in pale, hoppy beers, with a particular focus on differing hop varieties. We have also opened a bottle shop, located at our brewery in Huddersfield, and open from 10am-4pm on weekdays.*

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)**

**Empire Brewing. Tel: 01484 847343, 07966 592276**

Russ has produced a number of new beers based on his well-established Porter recipe. The result is Rum Porter (4.7% abv), a dark flavoursome porter with a hint of rum; Chocolate Porter (4.7% abv); Plum Porter (4.7% abv); Whiskey Porter (4.7% abv); and the most recent one being Chocwork Orange Porter (4.7% abv) with hints of chocolate and orange.

Recent new beers have included: Hopsy (5.0% abv), a pale hoppy ale and At Last (4.3% abv), a blonde ale with a fruity hoppy bitterness. Also new is Motley (4.3% abv), an English hopped pale ale with citrus and fruit notes resulting from the use of Jester hops.

On the festival front, Chocolate Cherry Mild (3.8% abv) was chosen for the Sheffield CAMRA beer festival. Moonraker Mild (3.8% abv), Commerciale (3.8% abv) and Motley (4.3% abv) featured at the recent Slaithwaite Moonrakers Beer festival run by the Lions. Beerhemian Hopsody, a 4.0% abv Pilsner style beer appeared at St Albans Beer festival

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

Dave's latest new bottled beer is Citra Mosaic Session IPA (4.5% abv), a pale ale brewed with Citra and Mosaic hops. His bottled beers are becoming more available and can be obtained from the Fair Trader shop in Holmfirth, Taylors Food store in Honley and the Meltham Convenience store in Meltham Mills Road.

Specials for Christmas will include a Brut IPA (7.0% abv), bottled in Prosecco bottles and a small batch of Mince Pie Imperial Porter (11.0% abv).

On the festival front, Sargasso IPA (4.0% abv), a refreshing hazy pale session ale, Copra Nata (4.4% abv), a coconut chocolate stout and Castaway Blonde (4.8% abv), a pale ale brewed with Nugget, Columbus and Cascade hops, all featured at the 45<sup>th</sup> Sheffield CAMRA beer festival. Both Red Mosaic IPA (5.0% abv), a red ale and Copra Nata were chosen for the recent Meltham Beer festival. Copra Nata featured at the Riverfest beer festival in Marsden and Sargasso IPA starred at the Calderdale beer festival at Dean Clough Mill, Halifax. Further afield, Ruby Mild (6.0% abv) and Sargasso IPA both featured at the 10<sup>th</sup> Saltburn beer festival.

**Linfit Brewery. Tel: 01484 842370**

Fans and lovers of the Linfit beers were treated to a new beer in October brewed specially to commemorate the passing of legendary landlord, Ron Crabtree, on the 9th October 2016.

Ian, the brewer, created a new beer which he named Pole Moor Pale Ale (4.0% abv), an amber bitter with a good hoppy character and bitterness brewed using a mixture of Citra, Chinook, Challenge, First Gold and cascade hops. The beer well-balanced and extremely drinkable. I'm sure Ron would have approved!

On the festival front, Linfit Bitter (3.7% abv) featured at the Colne Valley Scouts Beer festival in Milnsbridge.



# EMPIRE BREWING

The Old Boiler House, Unit 33 Upper Mills  
Slaithwaite, Huddersfield, HD7 5HA

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

The brewery has brought out three new beers for Christmas which are available in cask, keg and bottle.

Roy (4.2% abv) is a cranberry infused ale named after the brewer's childhood teddy bear. The peach coloured beer is slightly tart with a soft malty sweetness on the finish; the taste is complimented by a delicate hop profile.

Sunset Cocoa (4.3% abv) is a chocolate orange porter inspired by the chocolate orange confection. The porter is brewed with cocoa nibs, dark malts, orange zest, vanilla and lactose to give a smooth orangey chocolate experience.

Winter Hill (5.8% abv) is a spiced strong ale with a complex malt backbone and array of spices including cinnamon and ginger to give a deep copper coloured fruity robust ale.

Two new lines have been added to the keg range. These are Bonhöffer Weissbier (5.5% abv) and Frantisek Pilsner (4.9% abv). Both are true to the styles and good. The Pilsner has been on sale at the Kings Head in Town and proved popular.

The limited edition bottled beer range has been given a makeover and have new branded labelling. The bottles are available from the brewery and the Farm shop Bolster Moor.

On the festival front, Strange Meadow Lark (3.5% abv), Chosen Man (4.4% abv) and Cadillac Outlaw (5.5% abv) all featured at the York Beer festival. Strange Meadow Lark also appeared at the Slaithwaite Moonrakers Beer festival and the dark mild, Midnight Ramble (3.6% abv), at the 19<sup>th</sup> Otley beer festival. High Timberline (4.6% abv), Silver Spur (4.6% abv), The Brandon Car Porter (4.5% abv), 1895 Golden Ale (3.8% abv) and Amaro Joe (5.7% abv) all were chosen for the Keighley & Worth Valley Railway beer festival.

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

Making its return for 2019 is Magic Spanner (3.9% abv), brewed as a tribute to the greatest cycle race in the world's visit to Yorkshire. This pale ale is brewed using Golden Promise malt and hopped with a blend of UK and US hops for aroma and flavour.

Friday 29<sup>th</sup> November saw the much anticipated 'Cannonball Run', featuring super hopped versions of Cannonball (7.4% abv), flagship IPA; Human Cannonball (9.2% abv), a DIPA; Un-Human Cannonball (11% abv), a West Coast Triple IPA; and Neo-Human Cannonball (9.2% abv), a New England DIPA. The event was unprecedented in featuring all four beers at once!

New is Golden Hour (6.8% abv), a Double Dry Hopped (DDH) mimosa inspired pale ale. Murk-Life Balance (5.8% abv) is a New England – Australian pale ale brewed with wheat and oats and dry hopped with Galaxy and Vic secret hops.

The latest Barrel Aged (BA) beers include Bearded Lady Black Forest Gateau (10.5% abv), a tart cherry and vinous fruity berry and rich chocolate flavoured Imperial stout. Normally only in keg but a cask version was available on handpump. Another BA beer was Kentucky Common Grounds BA Coffee Porter (8.2% abv). This was a collaboration with Darkwoods coffee roasters and barrel aged in a bourbon barrel.

The Wild Beer Co. has brewed two new beers with Magic Rock. Berry Kiss (5.0% abv) is a floral and tangy gose packed with hedgerow berry fruits i.e. blackcurrants, blackberries and hibiscus. Rhubarb Kiss (5.0% abv) is a tart, tangy gose brewed with rhubarb to give a light fruity sweetness.

Other collaboration beers include Jaywalk (4.4% abv), an amber ale brewed with Dock Beers of Grimsby. This uses a combination of four malts and hopped with Simcoe, Azacca and Amarillo hops. Saigon Fog (4.8% abv) was brewed with Vietnam's leading craft brewery Heart of Darkness. This is a lychee session IPA brewed using lychees and hopped with Citra, mosaic, Ekuanot and Sabro hops. It has a complex soft citrus flavours and hints of rose petals and tropical fruits. The latest is Mint Choc-chip Dairyfreak (5.2% abv), a milk ice porter collaboration with Dixons 'Milk Ices'. This is brewed with a blend of 6 different malts, lactose and Madagascan vanilla, and hopped with Magnum hops.

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

For the first time ever, the brewery opened its doors for a one day festival of their beers. Mallytober fest opened from 12 noon to 10pm on Saturday 12<sup>th</sup> October and showcased both cask and keg beers as well as food and entertainment. The event was well attended and it is hoped to repeat the event again in 2020.

Mallinsons beers also featured at the Huddersfield Winter festival held in the tipi tent in St George's Square. Apart from the usual new range of beers there was a Special named for the event called A Winter Festival Blonde (3.8% abv).

A number of new beers have been reported. Enigma (3.8% abv) is a single hop variety beer brewed with Australian Enigma hops which imparts orangey citrus notes and tangerine flavours. Fuerte (5.2% abv) is a blonde ale with aromas of tropical and stone fruits resulting from the late hopping with Mosaic hops.

Another single hopped beer is Pekko (4.1% abv), a blonde ale with hints of honeydew melon and pineapple brewed using Pekko hops. US Eureka (4.1% abv) is a blonde ale brewed with Eureka hops for tropical fruit flavours of lychees and pineapple. Centennial XL (5.3% abv) is a golden ale packed with Centennial hops to give a lemon and candied peel aromas and a zesty lemon hop flavour.

The multi-hopped beers include Stay loose (4.2% abv), a pale blonde beer brewed with Summit, Pekko and Columbus hops. What's Going On (4.0% abv) is a golden beer with a grapefruit aroma and zesty taste resulting from Bravo, Chinook and Citra hops. Calima (4.2% abv) is a 'burnished sand' coloured ale with hints of mango and hop resin from the late hopping with Calypso, Mosaic and Columbus hops.

Other new beers reported are Percalla (4.2% abv), Tipping Point (4.5% abv), And I Ran (4.3% abv), Porter (3.9% abv) and for the footy fans, We are Town (3.8% abv). Belladonna (4.5% abv) is a blonde ale with a gentle lemon blossom aroma, sherberty tangy bitter taste and fruity tart finish, brewed using all American hops. Imberbis (4.3% abv) was brewed specifically for 'Beardless Beer Week' with Nicky from the Crown & Kettle in Manchester. The beer was a pale blonde ale brewed with Pilsner malts and late hopped with Centennial and Amarillo hops to give lemon and orange flavours.

For the festive season and in collaboration with Beer Paradise, there was Christmas Cake Porter (5.1% abv). This is a rich porter with aromas of Christmas cake and dark fruits, smooth chocolate and malt flavours with hedgerow fruits from the Bramling Cross hops.

On the festival scene, both Enigma and Fuerte featured at the 45<sup>th</sup> Sheffield and Keighley & Worth Valley Railway beer festivals. Calima at the Moonrakers festival and Tropical blonde at the Elland beer festival. Enigma also appeared at the Colne Valley Scout Festival.

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

One of Neil's recent beers was Rakau (4.1% abv), a single hopped pale ale brewed with NZ Rakau hops. This was available at the Dusty Miller in Longwood and the Traveller's Rest at Meltham.

The seasonal special, SPUD (3.8% abv) has been brewed again. This session pale ale was originally brewed for a regular at the Dusty Miller. Frampdog (3.8% abv) has also been re-brewed for the Remembrance Day celebrations in honour of Private Anton Frampton who lost his life in Afghanistan in 2012.

New for the festive period is On the Piste (3.8% abv), a pale ale brewed using Citra and Rakau hops. On the festival scene, both Platinum Blonde (4.0% abv) and Tigers Tail (4.1% abv) were chosen for the Colne Valley Scouts Beer festival.

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

Following the introduction and bottling of the Maple Porter earlier this year, it has now been made available in limited quantities in cask. Recently it was made available for the first time on handpump in the Nook at Holmfirth.

Maple Porter (4.2% abv) is described as a delicious dark ale, with a rich and robust character from a blend of pale, crystal and roasted barley, balanced with berry flavours from British Bramling Cross hops. The sweet flavour of maple syrup adds a sweet and smooth finish that makes this a very moreish beer. The cask version was not quite as sweet as the bottled version.

Both the Oat Stout (5.2% abv) and Cherry Stout (5.2% abv) were available for International Stout Day on November 7<sup>th</sup>.

Rhubarb IPA (5.2% abv) featured at the Riverfest at the Riverhead Brewery Tap at Marsden.

### **Old Moll Spring Brewing Co. Tel: 07538 211230**

The latest addition to the beer range is Silk Pils (4.3% abv), described as a clean tasting pilsner style ale with moderate hoppiness. See the website for details. <https://www.oldmol.com>

On the festival front, Silk Blonde (3.9% abv) and Silk IPA (4.9% abv) featured at the York CAMRA Beer festival. Silk Blonde was also at the Calderdale beer festival at Dean Clough Mill in Halifax and the Colne Valley Scouts Beer Festival at Milnsbridge.

The beers are at Netherton Conservative Club and The Four Horseshoes, Milnsbridge,

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

The Rat brewery has recently picked up a number of awards for their beers coming away from the 42<sup>nd</sup> Peterborough CAMRA beer festival with 3 major awards. Rat in Black (4.5% abv), a dark ale brewed with four different malts to give it a slightly roasted coffee and chocolate malt character, sweet on the palate but with a moderate bitterness, was award Gold in the Porter/Stout category along with Silver for overall Champion Beer of the festival. Reservoir Rat (4.0% abv), an aggressive pale hoppy bitter brewed with US simcoe hops to give pine and citrus aromas and a bitter finish, won Gold in the Best Bitter/Pale ale category.

Secondly, Rasteroid (4.8% abv), a vanilla stout, was named Best Stout at the 28<sup>th</sup> Doncaster Beer festival. Well done Team Rat!

Recently, the Rat collaborated with the Litter Valley Brewery at Mytholmroyd to brew Little Rat (6.0% abv). This was an European style pale wheat beer brewed from wheat and pale malts and fermented using a German wheat bier yeast to produce the characteristic aromas of banana and cloves. The beer featured at the 10<sup>th</sup> Saltburn Beer festival alongside Rathmandu (5.5% abv), a Chai tea IPA. Another new beer was Rat Würst (4.8% abv), a Bavarian style smoked stout.

On the festival scene, Iron Rat (4.8% abv), an American IPA, was supplied to the Darlington Snooker Club beer festival in a wooden cask for their Wood Bar. Elsewhere, Rat in Black, Rat of Khan (4.5% abv), Reservoir Rat (4.0% abv) and White Rat starred at the Nottingham beer festival. Bananna Ratta (4.0% abv), a banana and oat pale ale, Rathmandu and Crazy Rat (6.0% abv), an American IPA dry hopped with Chinook hops, all featured at the Keighley & Worth Valley Railway beer festival. Bay City Ratters (4.8% abv), described as a Tartan IPA with shortbread and porridge, and Bad Ratitude (5.0% abv), a citra IPA, both appeared at York beer festival.

### **Riverhead Brewery. Tel: 01484 844324**

A few new beers to report. The first was Wessenden Mist (4.5% abv), a hazy New England IPA which featured at the York Beer festival and at the Ealing beer festival in a wooden cask. Also at York Beer festival was Honey Bliss (5.0% abv) a honey infused oatmeal stout. Continuing on the honey theme, Richard brewed Twisted Bee (4.0% abv), a chilli infused honey porter using local honey and sweet, slightly smokey Ancho chillies.

Returning to fruit beers, Blueberry Pale (5.0% av), a summer pale ale brewed with blueberries, featured at the Darlington Snooker Club Beer festival. Pineapple Pale (4.2% abv), a tropical pale session ale brewed using real pineapple pieces and hopped with Calypso hops for fruity flavour and aroma, was chosen for the Keighley & Worth Valley railway beer festival. Sherbert Lemon (4.0% abv) is a cloudy wheat beer brewed with additional wheat and has a distinctive lemongrass and citrus hop notes. This is unfines and suitable for vegetarians. This starred at the KWVR and Nottingham beer festivals.

Dragon's Lair (7.0% abv), a strong powerful porter has been available recently at the Riverhead brewery Tap,

For Christmas, Richard has brewed three festive ales. These are Yuletide Fig Stout (5.0% abv), a fig and date milk stout brewed with Columbus hops resulting in a sweet fruity finish with moderate bitterness; Noel Red (4.2% abv), a ruby red, malty, robust and full bodied ale, hopped with Chinook and Simcoe hops for a piney Christmassy hop character. Making a welcome return is Sleigh Hammer (6.0% abv), a wonderful IPA. This is brewed with copious amounts of fresh hops to give citrus and pine aromas and citrusy flavours.

### **Small World Beers. Tel: 01484 602805, 07540 319326**

This year's 'green' hopped beer, Harvest Muse (4.0% abv) was brewed again at the end of the hop growing season using fresh Challenger hops from the Midlands growing region. This variety of hops was last used in 2017 to brew Harvest Muse; last year it was Sovereign hops.

The hops were picked at 7am in the morning from the Worcestershire/Herefordshire border and in the Copper by the early afternoon the same day as the aroma/flavour hop. As expected, the taste and flavour of this pale golden beer changes from year to year but is nonetheless very refreshing. This ultimate seasonal beer has grassy and delicate citrus notes with a spicy finish.

The other seasonal beer making the rounds is Winter bank (4.0% abv). This is a light coloured pale ale brewed with a quintet of American North West hops. It is floral in aroma with a good bitterness and a tropical fruit flavour with a citrus finish.

### **Summer Wine Brewery. Tel: 01484 665466**

The brewery has produced a number of new beers since it held its Fall Festival in Autumn. These have included Raspberry Fool (5.2% abv), a raspberry pale ale; Court Jester (5.1% abv). A single hopped pale ale using Jester hops; Sunset strip (5.2% abv), a punchy US hopped pale ale and Off Grid (6.9% abv), a double India Porter.

The single hopped beers are being regularly brewed and these are available at the Summer Wine Tap. These include the New Zealand hopped pales ales: Pacifica (4.0% abv); Motueka (4.0% abv); Wakatu (4.0% abv) and Ella (4.0% abv), an Australian pale ale and Mosaic (4.0% abv).

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

The latest new beer is Mr Badman (5.3% abv), a dark creamy, sweet stout with rum and raisin flavours. Also new is Fudge Unit (4.8% abv), a chocolate fudge stout.

Up and coming beers include Bitter not Twisted (3.8% abv), a traditional style bitter and a lager which will be released early next year.

On the festival scene Mr Badman featured at the recent Meltham beer festival held in the Scout & Guide Centre, along with Bad Uncle Barry (4.2% abv), a West Coast Pale Ale, Da Rockwilder (4.5% abv) and Misfit (4.2% abv). Darkside (5.3% abv) was chosen for the Colne Valley Scout Beer festival and Bandito (4.5% abv), a NE Pale Ale and Voodoo (6.0% abv),



a chocolate chilli stout both starred at the recent Keighley & Worth Valley Railway beer festival at Oxenhope.

From February, the brewery will be holding taproom events at the brewery on a monthly basis.

**Zapato Brewery Tel: 07788 513432**

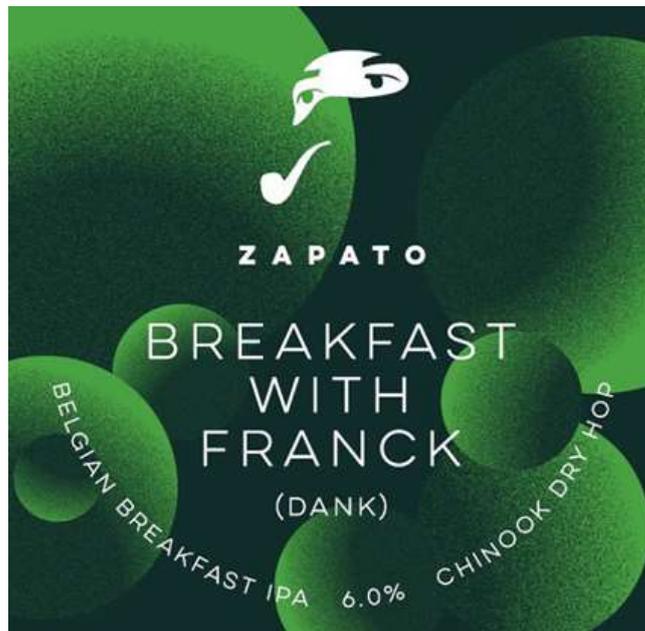
The brewery Tap now has a brand new, bigger bar and more space to enjoy Matt's beers. Normal opening times are Saturday 1pm to 7pm. The Tap is also open on Friday afternoon for takeout beers from 3.30pm to 7pm. Check out social media for details.

Simcoe Zapata Pale (5.5% abv) is an easy drinking pale ale, single hopped with Simcoe hops. It is a golden ale, not too dry with hints of pineapple and bananas in the taste.

On the collaboration front, Matt has brewed You Are Free (5.5% abv) with Pressure Drop from London. This is a dry stout brewed with Passion Fruit to give a slightly tart finish. Another new collaboration beer is You're Not Getting Any (10.9% abv), an Imperial Oatmeal Milk Stout with Blueberries, brewed with Boundary Brewing of Belfast. This is available in cans.

Also new is Breakfast with Franck DANK (6.0% abv). This is an English/ Belgian hybrid IPA based on the original Breakfast with Franck recipe but dry hopped with Chinook hops.

Breakfast with Franck (6.0% abv) featured at the York Beer Festival and Simcoe Zapata Pale at the recent 19<sup>th</sup> Otley Beer festival.



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**Print available as a postcard & as a poster**

## Two Go Mad in Newcastle Again ?

Off on the 09.30 from Huddersfield saw the two of us arrive in Geordieland around 11.30 and book straight into Sleeperz hotel for a 4 night stay. Also we had a 4 in 8 North East rover which, with our 2 together pass cost just £68.80 each. Once bags had been dropped off we went to Hexham for beer and lunch at one of our faves the Heart of Nortumberland-both beer and food were, as ever, excellent. Beers from Hadrians (Tyneside blonde) and Allendale's Wagtail were had and very much enjoyed. Once finished at the Heart Carol and I made our way to the new micropub on Hexham railway station run by High House Brewery. Beers were in very good condition indeed and a lovely cosy little place on the Carlisle bound platform. Back to the hotel early evening and then train to the Boathouse at Wylam. Beers from 3 brothers - the exwife and trilogy, Hadrian's Coast to Coast, Consett stout, Anarchy Bay Skin Deep all had for a cracking evening

Tuesday was the day when we don't use our pass so a £7.80 bus and metro day ticket was had. A run out to Tynemouth and then a mooch around for the afternoon until the pair of us ended up in the Free Trade Inn-superb but quite expensive although beers again were very good. Tried were the ones from Chasing Everest Sideswiper, Outhere Brewing Cassin and Cullercoats Polly Donkin. The Gosforth Hotel was tried and found to be ok with Anarchy Blonde Star and Durham Prince Bishops. Then to the Brandling Arms which initially didn't look anything special but turned out to be a good one with Bedlam brewery Turtle Recall being very good indeed and also Reunion Session IPA tried and liked very much. Back to Newcastle and to the Bacchus - lovely comfy pub and a good end to the day. We tried the Outhere brewing Co Ursa Major and found it very acceptable. Also the Time and Tide pale ale was good.

Wednesday the pair of us had a cracking breakfast as ever at Sleeperz and decided to go to Chester-le-Street. Quick train run and into town to the Butchers Arms and the Wicket Gate were visited. The Butchers is a Jennings pub and the couple of halves were very nice 49er and Cocker Hoop had there. The food though looked even better and the locals were coming in at a rate for some hearty meals. Also a visit to the Queens Head- a Greene King pub but had Consett beers on so Carol and I had the Steeltown bitter and White hot both very good indeed. Wicket Gate is a Wetherspoons at the far end of the High Street and just a quick half in there but nice tidy pub with beers from Firebrick and Tyne Bank supped. Off on the train again to Durham and the bar on the Newcastle bound platform-a real gem and a very knowledgeable lady behind the barbers were Hadrian's brewer, Grainger ale and Suma Amarillo-shame to leave it really but we had football in the evening at Heaton Stannington.

Back in Newcastle, we called in at DEAD(drop everything and drink)which was ok but nothing special and credit card only payment place. Footy was good and back to the hotel for a good rest.

Thursday dawned with a trip to Sunderland. Quick hot chocolate in Spoons Cooper Rose and then to Chaplins for an early half of Maxim's Nelson and very nice too. Seaham was visited and just Spoons there after a very long walk into town-Coach House Coachmans autumn had there and good. Then to Hartlepool station bar the Rat Race and excellent beers there-fab pub and probably best of the few days up here. The day finished with visits to the Box Social with Black Iris endless summer and Hybrid theory bought and tried, then to the nearby Split Chimp for beers from Allendale and also their own brewery Clever Chimp.

Great trip as ever up to the North East and no doubt another will be had in the future.

## Local and Regional Beer Festivals

<b>19<sup>th</sup> – 22<sup>nd</sup> Dec</b>		2 <sup>nd</sup> Sowerby Bridge Woodfest, Jubilee Refreshment Rooms, Sowerby Bridge Station, HX6 3AB Normal opening times
<b>23<sup>rd</sup> – 25<sup>th</sup> Jan 2020</b>		Manchester Beer & Cider Festival, Manchester Central, Manchester M2 3GX Thu & Fri 12noon – 10.30pm; Sat 12noon – 7pm
<b>30<sup>th</sup> Jan – 1<sup>st</sup> Feb</b>		16 <sup>th</sup> Pendle BF, Muni Theatre, Albert Road, Colne, Lancs. BB8 0AE Thu – Sat 11.30am – 11pm
<b>4<sup>th</sup> – 8<sup>th</sup> Feb</b>		Winter GBBF, The New Bingley Hall, Birmingham, B18 5PP Tue 1pm – 10.30pm; Wed – Fri 11am – 10.30pm; Sat 11am – 7pm.
<b>7<sup>th</sup> – 8<sup>th</sup> Feb</b>		Chesterfield BF, The Winding Wheel, 13 Holywell St, Chesterfield S41 7SA Fri & Sat 11am – 4pm; 6.30pm – 11pm.
<b>19<sup>th</sup> – 22<sup>nd</sup> Feb</b>		16 <sup>th</sup> Derby Winter Ales Fest, Round House, Pride Park, Derby DE24 8JE Wed 5pm – 11pm; Thu – Sat 11am – 11pm.
<b>20<sup>th</sup> – 22<sup>nd</sup> Feb</b>		Bradford BF, Victoria Hall, Victoria Rod, Saltaire, Bradford BD18 3JS Thu 4pm – 10.30pm; Fri & Sat 11am – 4pm; 5.30pm – 10.30pm.

**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.

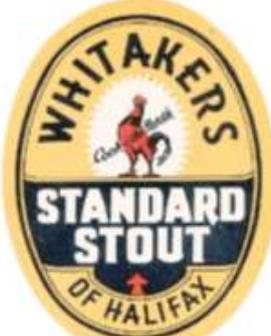
Contact ALE TALK at [aletalk@huddscamra.org.uk](mailto:aletalk@huddscamra.org.uk) for a free listing. A listing of a non-CAMRA event does not necessarily indicate CAMRA endorsement. CAMRA festivals are indicated by the CAMRA symbol.



# Wanted

## Brewery items

**Especially Halifax and  
Huddersfield Breweries**



Do you remember Whitakers, Websters, Ramsden, Heys, Breare & Brown, Puzzle Hall brewery? These were just some of the breweries local to Halifax. Over the years they produced a wide variety of advertising and promotional material such as:

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

I am trying to save our local heritage so if you have any of the following items  
I would like to hear from you.

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

### 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 at [Robert.Tomlinson@cht.nhs.uk](mailto:Robert.Tomlinson@cht.nhs.uk) There is 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>Sat 7<sup>th</sup> Dec</b>	POTS Presentation to The George Inn, 114 Denby Lane, Upper Denby, HD8 8UE for 13.45hr. Bus 83 (Yorkshire Tiger) at 12.50hr from Bus Station.
<b>Wed 11<sup>th</sup> Dec</b>	Christmas Social at the Kings Head, St George's Square, Huddersfield HD1 1JF for 19.30hr. Food available.
<b>Mon 6<sup>th</sup> Jan</b>	Branch Social & Presentation to the Sportsman, 1 St John's Rd, Huddersfield, HD1 5AY for 20.00hr.
<b>Mon 20<sup>th</sup> Jan</b>	Branch Meeting & Presentation to the Rat & Ratchet, 40 Chapel Hill, Huddersfield HD1 3EB for 20.00hr.
<b>Mon 3<sup>rd</sup> Feb</b>	Branch GBG Meeting at the Corner, 5 Market Walk, Huddersfield HD1 2QA for 20.00hr. Huddersfield CAMRA members only.
<b>Mon 17<sup>th</sup> Feb</b>	Branch Meeting at the Shoulder of Mutton, 11 Neale Rd, Lockwood, Huddersfield, HD1 3TN for 20.00hr. Bus 314 at 19.37hr from Huddersfield Bus Station
<b>Mon 2<sup>nd</sup> Mar</b>	Winter POTS Presentation. See Branch Diary for details. Meet at 20.00hr
<b>Mon 16<sup>th</sup> Mar</b>	Branch Meeting at the Tap House, 3 Victoria Street, Holmfirth. HD9 2DN for 20.00hr. Bus 310 at 19.07hr or 314 at 19.37hr from Huddersfield Bus Station.

### CAMRA Yorkshire Regional Meetings

<b>Sat 14<sup>th</sup> Mar</b>	Barnsley Branch to host. Venue TBC. Refer to What's Brewing or Branch Diary for details nearer the time.
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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 Spring Edition is: 18<sup>th</sup> February 2020**

**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:**

**Full page** £100

**½ page** £60

**¼ page** £40

To advertise contact Jan on 07779 608419 or email: [janspeight@yahoo.co.uk](mailto:janspeight@yahoo.co.uk)

# Join up, join in, join the campaign



Campaign  
for  
Real Ale

From  
as little as  
**£26.50<sup>†</sup>**  
a year. That's less  
than a pint a  
month!

Protect the traditions of great  
British pubs and everything that  
goes with them by joining today  
at [www.camra.org.uk/joinup](http://www.camra.org.uk/joinup)

Or enter your details and complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and save £2 on your membership subscription

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinup](http://www.camra.org.uk/joinup), 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 .....

## Partner's Details (if Joint Membership)

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

	Direct Debit	Non DD
<b>Single Membership (UK)</b>	£26.50 <input type="checkbox"/>	£28.50 <input type="checkbox"/>
Under 26 Membership	£18 <input type="checkbox"/>	£20 <input type="checkbox"/>
<b>Joint Membership</b>	£31.50 <input type="checkbox"/>	£33.50 <input type="checkbox"/>
(At the same address)		
Joint Under 26 Membership	£23 <input type="checkbox"/>	£25 <input type="checkbox"/>

Please indicate whether you wish to receive  
*What's Brewing* and *BEER* by email OR post:  
*What's Brewing* *BEER*  
By Email  By Post  By Email  By Post

Concessionary rates are available only for Under 26 Memberships.

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.

Signed .....

Date .....

Applications will be processed within 21 days.



## Instruction to your Bank or Building Society to pay by Direct Debit



Please fill in the whole form using a ball point pen and send to:  
**Campaign for Real Ale Ltd, 230 Hatfield Road St. Albans, Herts AL1 4LW**

### Name and full postal address of your Bank or Building Society

To the Manager Bank or Building Society  
Address  
Postcode

### Service User Number

9 2 6 1 2 9

### FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

### Name(s) of Account Holder

.....

### Bank or Building Society Account Number

.....

### Branch Sort Code

.....

### 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.



This Guarantee should be detached and retained by the payer.

### 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.

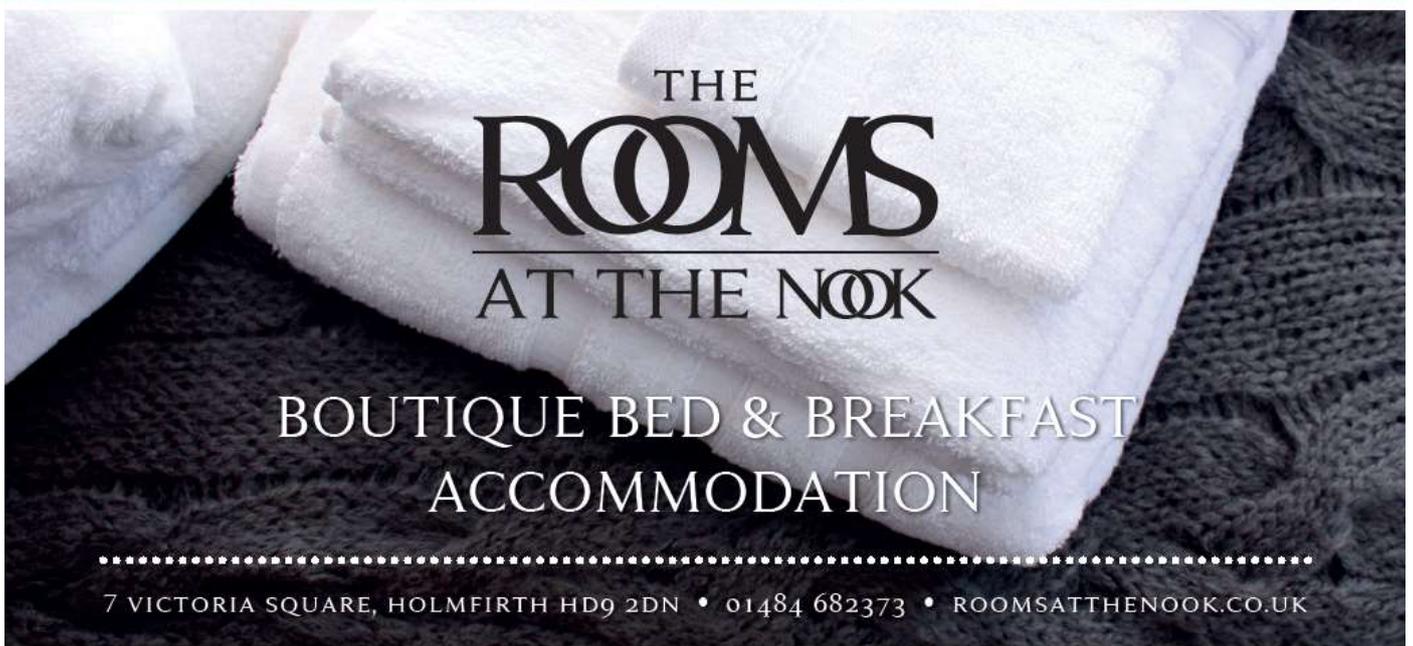
<sup>†</sup>Price of single membership when paying by Direct Debit. \*Calls from landlines charged at standard national rates, cost may vary from mobile phones. New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership. The data you provide will be processed in accordance with our privacy policy in accordance with the General Data Protection Regulations.



20 • TAP HOUSE • 14

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