

Ale Talk



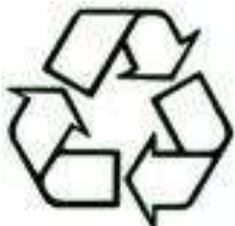
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SPRING 2020

The Huddersfield Campaign for Real Ale CAMRA Magazine
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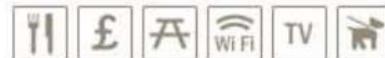
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2020

Huddersfield CAMRA

AUTUMN Pub of the Season 2018



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Out and About Huddersfield

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

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 Rat & Ratchet was recently presented with the Branch's outstanding achievement award for featuring 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. Could it also be a coincidence that 2020 is the Chinese Year of the Rat? People born in the Year of the Rat are said to be optimistic and energetic. If that applies to a pub then it surely is. The Rat now offers a **10% discount on real** ale to all card carrying CAMRA members.

A special achievement award has also been presented to **The Sportsman** in recognition of it being listed for 10 consecutive years in CAMRA's Good Beer Guide from 2011 to 2020. This is another amazing achievement for this Yorkshire heritage pub and outstanding real ale pub. A series of Brewery Tap Takeovers are planned for the next few months. Recent ones have included Tiny Rebel and North Riding breweries.

The **Cherry Tree** and **Lord Wilson** will be participating in the Wetherspoons Spring Beer Festival which runs nationally from the Wednesday 25th March to Sunday 5th April. Expect a fantastic range of beers brewed by some of the best regional and national breweries in the country covering every style of beer. Don't forget your new CAMRA vouchers.

The **Bosun's Tap Room** is reported to be closed following the sale of the brewery. The **Arcade Beer** shop in Station Street no longer serves real ale but does have a good selection of key keg beers on tap. From the range of beers on offer, sours tend to be the order of the day.

The **Kings Head** is a regular outlet for Timothy Taylor's Landlord and Magic Rock beers. It also has a regular Mild pump which serves a variety of dark milds, all on top form. Food is served in the far room and 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.

The range of beers in **The Parish** on Kirkgate has improved and there is a good range of craft beers on handpull. On a recent visit there was Squawk Pavo Pale Ale and Roller Bitter, Saltaire Blonde, Zapato Pale Ale and Magic Rock Mint Choc Dairy Freak. The bar is a student pub and supports local bands and gigs. The **Bar Maroc** is another young person's meeting place which has good real ale and pizza. The Bar Maroc has the first floor pizza bar and restaurant and the ground floor Small Seeds bar and theatre. Both the bars serve real ale and Small World Beer is a regular alongside other guest ales.

The Vulcan has slightly changed its beer range placing more emphasis on regional and national brands. On a recent visit, there was Bradfield Farmers Blonde and Belgian Blue, Sharps Doombur and Marston's 61°, Copper dragon Golden Pippin and a guest. All were well served.

Birchenclyffe: The **Cavalry Arms** has good selection of real ale on handpull and the choice includes both local and regional guest ales from both Huddersfield or Halifax. There is usually Pure North cider available. Worth a visit.

Birkby: Recognising the increasing popularity of the Tap room among women and families, the **Magic Rock Tap** has recently improved the toilets facilities by including more individual toilets for women, a baby change area, disabled person's toilet and male urinals. The Taproom offers a



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range of 5 handpulls serving cask ale, a bank of keg beer and a selection of cans featuring small and occasional regular/collaboration beers. Weekend often involve street food from a variety of different providers ranging from traditional meat to vegan meals. The next **Seshfest** will be Saturday 13th June. These are very popular events so get your tickets well in advance.

Bradley: The **White Cross** serves Thwaites Wainwright and St Austell Tribute as regular beers with ever-changing guest ales such as Skinners Betty Stoggs, Rudgate Mild, etc. The beer is always on tip-top condition as one would expect from this Cask Marque and GBG pub. The pub does a good Sunday lunch and meals through the week. A branch meeting will be taking place on Monday 18th May at the White Cross before John finally hangs up his bar towel on the pumps. 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** was reported to be serving Tetley Bitter, Copper Dragon Golden Pippin and Black Gold when last visited. The beer was good.

Burnlee: The **Farmers Arms** is open again selling Tetley Bitter, Timothy Taylors Landlord and a guest ale. Opening times: 4 – 11pm Monday to Friday; 12noon – 11pm Saturday and Sunday.

Deanhouse: The **Cider Press & Café** is open Wednesday to Friday from 10am to 4pm and Saturday & Sunday 10am to 4.30pm. It serves a good range of homecooked food and Pure North Ciders. In addition to the full range of Pure North Ciders the café also stocks a selection of bottled beers from The Nook Brewhouse, Empire, Three Fiends, and Lazy Turtle, available to drink in or take away (as is the cider).

Denby Dale: The **Dale Inn** is currently serving Thwaites Wainwright, Original and English IPA. The pub hosts pool on Tuesday, Wednesday and Thursday with live music on Sunday. The **Denby Dale Club** has regular Bradfield Farmers Blonde and a guest ale from the North Riding Brewery which was the excellent Cascade Pale Ale. The **White Hart** has regular Timothy Taylors Landlord, Sharps Doombur and a house beer White Hart Blonde (from Theakstons) plus guest ales. These were Jennings Night Vision and Theakston's Old Peculier (on keg) when last visited. The Denby Dale District Lions will be holding their **Spring Beer Festival** at the **Pie Hall** on **Friday 13th and Saturday 14th March**. There are expected to be 20 local beers plus 4 ciders. Pie & Pease will be available along with entertainment from J B Goode band on Friday night. On Saturday afternoon there will be the Six nations rugby on the big screen followed by a raffle to win the TV showing the matches. This will be followed by 'The Decibelles' rock band. Admission £6, includes half pint commemorative glass with beer or cider priced at £1.25 per half pint

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 Copper Dragon Best Bitter.

Bolster Moor Farm Shop has a good range of local bottled beers. These include Three Fiends and Lords Brewery plus regional beers such as Daleside, etc. The **Lords Brewery Tap** is open on a Saturday evening for special events and usually serves a selection of Lord's beers plus guests. Check social media for opening days and times. The **Golcar Lily** had Youngs Bitter and Thwaites Wainwright when last visited. The **Rising Sun** has regular Bradfield Farmers Blonde, Timothy Taylors Boltmaker, Moorhouse's White Witch and house beer. The **Rose & Crown** has regular Bradfield Farmers Blonde, Timothy Taylors Landlord with guests from Empire brewery **Junction One** was reported to be serving Bradfield's Farmers Blonde and Belgian Blue, and Pennine IPA.

Hade Edge: Work has almost been completed on transforming the previously derelict countryside pub, the former **Bay Horse**, into a first class real ale pub and impressive restaurant complete with luxury accommodation. The pub, which featured in the Last of the Summer Wine TV comedy series 30 years ago, is situated on Penistone Road with stunning views of the Pennines. From the beer garden and patio area customers will be able to relax and enjoy the boats from Huddersfield Sailing Club scudding about on Boshaw Whams Reservoir just a few hundred yards away. The pub is due to open on the 9th March under the new name of **The Boshaw Trout**. A selection of the Nook Brewhouse ales, including some brewed exclusively for the new pub, will be available along with an exciting new menu.

Harden Moss: The **Huntsman**, a Lees' house, sells regular Lees Bitter and MPA with a seasonal Lees beer which was Plum Pudding over Christmas.

Hepworth: The new owners of the **Butcher's Arms** offer a warm Yorkshire welcome to new and existing customers in addition to upholding the dog friendly ethos of the previous owners. There

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are two open fires still in service - the centre piece of any cosy pub- and the décor is warm coloured walls with low ceilings framed by soft mood lighting. The pub serves Timothy Taylors Boltmaker and Golden Best along with Bradfield Farmers Blonde as regular beers. A forth pump is reserved for a rotating guest ale. Currently, planning permission has been applied for to extend the kitchen. Food is planned to start at the beginning of Summer. The pub is open daily from 12noon.

Hillhouse: The **Slubbers Arms** is a regular outlet for Timothy Taylors Landlord and Boltmaker. The pub serves two or three guest ales and has a dedicated Mild handpull serving an ever changing guest mild – rare these days but still in much demand. This pub is a potential heritage pub which retains much of its classic interior from the 1980's and earlier. The heritage feel is further enhanced by the wall mountings associated with the local weaving and spinning industries, and the small side rooms with their WWII memorabilia. The beer quality is very good and the choice is always very interesting and often rare. The Branch will be holding a meeting on Monday 20th April.

High Burton: The **Smiths Arms** serves Timothy Taylors landlord, Bradfield Farmers Blonde. A guest ale 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 a guest ale such as Wychwood Hob Goblin Gold. The pub is a member of the Timothy Taylor Championship club and has its own TTCC beermats.

Hinchliffe Mill: The **Stumble Inn** was serving Tetley Bitter and Old Mill Blonde with guest ale Westgate Merry Xmas when last visited.

Holmbridge: The **Pickled Pheasant** is reported to be serving 3 Pickled Pheasant beers: Pickled Pheasant Blonde, Bitter and American Pale brewed by Donkeystone brewery and guest ales such Jennings Red Breast, Jennings Atomic Theory and Copper Dragon Golden Pippin.

Holmfirth: The **Nook** will be holding their **Spring Beer Festival** over the weekend of the **3rd to 5th April** featuring some local breweries and some of their own. So far “Harmony of Spheres” and “The Cheats” are two of the live bands confirmed to play that weekend. Should be a good do!. 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.

The **Magic Rock Tap** has started well and is attracting craft beer fans. Both the range of cask and keg beers is similar to the Brewery Tap in Huddersfield. On **Saturday 21st March** there will be a **Stu's Company Now – Tap Take Over** featuring **North Riding Brewery** cask beers being served alongside a collaboration beer. **Harveys** has 4 handpumps and serves regular Wells Bombardier with Ossett Yorkshire Blonde and Rat White Rat plus a guest ale. The **Shoulder of Mutton** was reported to be selling Greene King Old Golden Hen recently. The **Elephant & Castle** has been selling Tetley Bitter, Little Critters Penguin, Purity Greedy Goose and Brewdog beers. **Old Bridge** was serving Black Sheep Bitter, Moorhouses Pride of Pendle, Tetley Bitter, Black Sheep Bitter and Small World Long Moor Pale as guest. The **Holmfirth Tavern** is a new addition to the craft ale scene. It is a regular outlet for Three Fiends beers serving In the Dog House as a regular beer with the house beer HT Pale Ale brewed by Three Fiends. The bar has an upstairs room with live music on Friday and Saturday and Quiz night on Tuesday evening. Open Tue – Thu 5pm – 11pm and Fri – Sun 1pm -11.30pm. Not open Monday. **The Postcard** has Hobsons Bitter, Brakespeare Bitter, Adnams Ghostship and Banks's Bitter. **Catch** was reported to have Clam Dunk – the house beer from Phoenix and guest ale Donkeystone Little Donkey.

Honley: The **Summer Wine Tap** has closed following the close of trade of the **Summer Wine Brewery** in January of this year. It is a sad loss to the craft beer market and the local real ale scene. The **Tap** was regular outlet for the brewery's beers and also doubled up as a venue for social events. The **Kräfty** is now the main craft beer outlet in Honley. Various Meet the brewer events are planned throughout the months so check out social media, etc for details. Tuesday night all cask ales are £2 a pint and **10% CAMRA discount** is available Tuesday and Wednesday.

Jackson Bridge: The **White Horse** has been taken over by new tenants from Barton on Humber. The interior has been spruced up and the pub layout is basically the same. Initial reports indicate that the pub is selling Tetley Bitter, Bradfield Farmers Blonde and Theakstons. The **Red Lion** has Bradfield Farmers Blonde and Belgian Blue, Tetley Bitter, Taylors Boltmaker, and St Austell Proper Job on handpull.

Kirkburton: **The Junction** aka **The Junx** serves Timothy Taylor Landlord and Abbeydale Moonshine, Empire White Lion as regular beers with guest ale Blue Monkey BG Sips.

Lindley: The **Bay Horse** is back open again and appears to be serving real ale. Note: the pub sometimes closes early during the week. The **Beer Ink** has finally opened its Tap Room at the brewery in Plover Road. The original small bar area in the brewery has been expanded back into the main brewery building with a purpose built bar. The office area has been converted into toilets and the seating area much improved with a glass-fronted door and window onto the forecourt. The brewery has been reconfigured to house the existing brew plant and cold rooms. It will be open on Saturday 29th February and Sunday 1st March. Check with Social media for regular opening days.

The Cider Mill on Acre Street will be holding its **2nd Lindley Cider Festival** from the **8th to 10th May** featuring around 20 ciders and perries including Dave's own Udders Orchard products.

Linthwaite: After many years of serving its own Linfit beers, the **Sair Inn** has started to sell the occasional guest ale. Recent guest ales have included Old Silk Mill IPA and Sunbeam Bishop Blaise. See article on the Sair and its connection with the famous Bradford Bishop Blaise.

Lockwood: The **Lockwood** was reported to be recently selling White Rat and Ossett beers. The **Lockwood & Salford Conservative Club** is selling Tetley Bitter plus a guest ale. The **Shoulder of Mutton** recently hosted the Branch meeting. Beers available on the night included: Small World Barncliffe Bitter, Donkeystone Bad Ass Blond, Bradford Farmers Blonde, Beartown Bear Ass and Kodiak, and Ilkley Pale Ale. The beers were on top form and the beer quality very good.

Longwood: The **Dusty Miller** is the brewery tap for the local Milltown brewery based in Milnsbridge. The pub has regular Timothy Taylors Landlord, and a range of Milltown beers such as Platinum Blonde, Weavers, Black Jack, Tigers Tail plus guest ales.

Meltham: The **Waggon & Horses** has regular Timothy Taylors Landlord, Bradfield Farmers Blonde, and guest ales. When last visited these included well-kept Purity Mad Goose, Moorhouses White Witch and Wychwood Hobgoblin. The pub has regular live music and a quiz night on Wednesday, and meal deals. The **Meltham Liberal Club** had Tetley Bitter, Greene King Abbot and Ruddles Bitter, and Bradfield Farmers Blonde on recently. The **Swan** had Bradfield Farmers Blonde and Belgian Blue, and Tetley Bitter. The **Victoria Park** has Tetley Bitter and guest ale Empire Fluke when last visited. The **Travellers Rest** has been voted the Branch's **Winter Pub of the Season** in recognition of its quality ales and commitment to real ale. Well done to Mangeress Liz Oxley and her staff in achieving this accolade. A presentation will be made to the pub on Monday 2nd March. The pub is the sister pub to the **Dusty Miller** at Longwood and is Milltown Brewery's second pub. On the bar, there is Timothy Taylors Landlord, Milltown Weavers, Tigers Tail, Black Jack, Platinum Blond and guest ales including Empire Motley, Wye Valley Hop Father. 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 Bitter as permanent beers with guest ales such as Acorn Winter IPA, Elland Scrooge and Haviestoun Ptarmigan when last visited. All on good form as expected from this GBG pub.

New Mill: The **Toss o' Coin** was reported to be serving Bradfield Farmers Blonde and Timothy Taylors Landlord and a guest ale (often Small World Beers) when last visited. The pub also serves high quality good value food and is run by Patrick and Michelle who welcome walkers and dog owners. There is a resident parrot called Elliot. The opening times are Tuesday 5 to 11.30pm; Wednesday to Sunday 12noon – 11.30pm; closed Mondays. The **New Mill WMC** was reported to be serving Bradfield Farmers Blonde and Bitter when last visited. The **White Hart** is still appears closed. It is rumoured that the owner may be looking into changing its use and building houses on the site. Hopefully not but remember the fate of the Sycamore at Wooldale.

Newsome: The **Victoria** was reported to be serving Yorkshire Heart IPA, Hardy & Hanson Scrum Down, Stancill No.7 and Empire White Lion when last visited. The **Fountain** only has Lees Bitter.

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 Golden Best when last visited. Fortunately, the **Bowling Club** can be relied

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12.00pm - 10.30pm

upon to have different guest beers each week and these are well kept. Recent ones have included Leeds Pale Ale. The **Waggon & Horses** has permanent Bradfield Farmers Blonde plus guests. **The White Swan** was reported to be selling Cooper Hill Blonde; Wychwood Hobgoblin and Hobgoblin Gold; Thwaites Wainwright; Copper Dragon Golden Pippin and Recoil Craft Brewing co. Pale Ale.

Park Head: The **Ford** has regular Bradfield Farmers Blonde, Timothy Taylors Landlord and Blacksheep Bitter with a guest ale. These have been Black Sheep Blitzen and Mallinsons and Briggs Signature Ales over Christmas.

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

Shelley: The **Flying Ferret** was reported to be selling Small World Brewery Barncliffe Bitter and Tetley bitter when last visited. It usually stocks two of their beers such as Long Moor Pale or one of 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.

Shepley: The **Sovereign** has recently undergone refurbishment ready for St Valentine's Day. The beer range on handpull is Sharps Doombar, Fullers London Pride, St Austell Tribute, Purity Pure UBU and regional guests.

Skelmanthorpe: **The Grove** had 4 handpulls serving Abbeydale Moonshine, Bradfield FaBelgian Blue and Fullers London Pride when last visited. The **Tipsy Cow** microbar was serving Mallinsons Faded Label, Small World Barncliffe Bitter, Oakham Citra and Rat Brewery White Rat. All were on good form when tried. Note opening times: Opens 5pm to 11pm on Wednesday and Thursday; Friday from 4pm, and from 2pm on Saturday and Sunday.

Slaihtwaite: **The Swan** at Crimble Bank was reported to be selling Mallinson's Belladonna and Centennial XL in addition to their house beers Swan Blonde and Swan Dark when last visited. The craft bar, **Om is Where the Heart Is**, was serving on tap Lazy Turtle Castaway Blonde and Three Fiends Freedom on a recent visit. **The Commercial** has a range of Empire beers plus a good range of everchanging guest ales. These included beer from the Plan B Brewing Co., Newport Pale Ale and North Riding Brewery Vanilla Bourbon Stout. There is a regular supply of rare and

unusual beers not normally seen in the rest of Huddersfield making it a must visit for beer lovers. **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.

West Slaithwaite: The **Zapato brewery Tap Room** at Holme Mills in West Slaithwaite has been transformed with more space and facilities. It is open from 1pm – 7pm most Saturdays and from 3.30pm – 7pm every Friday for take outs. Check out the new Tap room with a visit and forthcoming events on social media.

Upper Denby: Following last year's **Autumn Pub of the Season**, the **George Inn** has gone to win the Branch's **Rural Pub of the Year 2020**. This is a great achievement considering the stiff competition and the closeness of the votes. Well done to Dean and all the staff at the George in winning this accolade. A presentation will be made to Dean and the staff at the pub later in the year. See Branch diary for further details.

Award Voting for Huddersfield Branch Members Only

To be voted upon at the next Branch Meeting at The Slubbers Arms,
1 Halifax Old Road, Hillhouse, Huddersfield HD1 6HW on **Monday 20th April 2020**

Huddersfield CAMRA Pub of the Season Spring 2020

Nominations: **Waggon & Horses**, Meltham; **The White Cross**, Bradley;
Puleside WMC, Marsden; **The Boot & Shoe**, Scholes

Name of the Pub of the Season: _____

To be voted upon at the next Branch Meeting at The Tap House, 3 Victoria Street,
Holmfirth HD1 6HW on **Monday 16th March 2020**

Huddersfield CAMRA Pub of the Year 2020

Nominations: **George Inn**, Upper Denby; **Kings Head**, Huddersfield; **The Sportsman**, Huddersfield;
The Rat & Ratchet, Huddersfield; **Riverhead**, Marsden; **The Corner**, Huddersfield

Name of the Pub of the Year: _____

Huddersfield CAMRA Cider Pub of the Year 2020

Nominations: **The Sportsman**, Huddersfield; **The Cherry Tree**, Huddersfield;
The Rat & Ratchet, Huddersfield; **The Corner**, Huddersfield

Name of the Cider Pub of the Year: _____

Huddersfield CAMRA Club of the Year 2020

Nominations: **Netherton Conservative Club**, Netherton; **Berry Brow Liberal Club**, Berry Brow;
Monkey Club, Armitage Bridge; **Marsh Liberal Club**, Marsh; **Lindley Liberal Club**, Lindley.

Name of the Club 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 **Monday 16th March 2020**

The Rat & Ratchet 30 Years in the Good Beer Guide

The Rat & Ratchet has been part of Huddersfield's real ale scene for many years, regularly winning awards from CAMRA and other organisations as evidenced by the awards on the pub walls. This year the Rat & Ratchet celebrates three decades of continuous listings in the CAMRA Good Beer Guide from 1991 to 2020.

Thirty consecutive years is an amazing achievement given that not many pubs manage an uninterrupted period of more than a few years in the Guide before they drop out. Often this is due to a change of circumstances such as a change of ownership or landlord but more often than not, because the beer quality has failed to live up to standard. However, those pubs which do stay the course do so because they keep a good cellar and serve a good pint. This is why the Rat & Ratchet is still in the Guide after 30 years. At the end of the day, the Guide is all about beer quality and that's what counts.



Neil Kelly, Branch Chairman (left) presenting David Kelly, Landlord (right) with his Special Award

The Rat & Ratchet was originally bought as a free house in the late 1980's. The name was changed from the Grey Horse to the Rat & Ratchet on account that when the new owners took over the building all there was to be seen was dead rats and rat shit. Hence, the name!

In the 1993 Kirklees Pub Guide, the Rat & Ratchet was described as offering 'simply the best range of real ales in Huddersfield.' This was echoed in the Good Beer Guide where this free house boasted 14 different real ales of which Batemans Mild, Mansfield Riding Bitter and Old Bailey, Timothy Taylors best Bitter and Landlord were regular beers; the rest being guest ales. These may not sound exciting today but at the time they were a radical addition to the Huddersfield drinking scene when Bass dominated.

In 1994, the then landlord, Andrew Moorhouse, decided to up his gain by installing a small brewery in the pub cellar. Later in December of that year, the Rat & Ratchet brewed its first beer, Old Experimental No. 1, a 5.8% strong bitter, and the brewery gained an entry in the 1996 Guide.

The Rat & Ratchet continued to brew its own beer until the pub was sold to the Ossett Brewery group in 2004. It was not until 7 years later that brewing commenced again at the pub but under the new name of the Rat Brewery. The 6 barrel plant produced a core range of 7 beers, many of which are still brewed today. The brewers were Lisa Handforth, Graham Stead and Rob Allen who brewed in rotation under the supervision of Head brewer, Paul Spencer. The beers subsequently went onto win many awards with White Rat standing out as a favourite. Rob Allen, who became landlord of the Rat & Ratchet in 2010, was one of the main drivers behind the return of brewing to the pub.

Over the years, the Rat & Ratchet has won many CAMRA awards including Pub of the Season, Pub of the Year, Mild Pub of the Year and Cider Pub of the Year.

The Rat & Ratchet has always supported cider and was a previous winner in 2010, 2011, 2012 and 2014. It has also been runner up in the Yorkshire cider pub of the Year competition in 2008 and 2011. The range of ciders always includes a local cider and guest ciders and perries from around the country.

In 2013, the Rat & Ratchet was refurbished and structural alteration made to the bar area, original corner entrance and the rest of the ground floor areas. The floor was tiled from the entrance through to the back room with a circular mosaic in the floor depicting the Rat & Ratchet motif. A raised seating area to the right of the entrance was constructed and a fire place installed. To show case the new look, the landlord Richard Preest held a Halloween Ratfest featuring pumpkin beers. Subsequent beer festivals are now known as Rat Infestations! Work that one out.

The Rat & Ratchet has been lucky to have a series of different landlords who have all contributed to the success of the pub and upheld the standard of beer quality expected of a GBG listed pub. The latest landlord is David Kelly who has worked at the Rat before. It is all the past landlords and staff that have made the Rat & Ratchet almost an institution for good ale.

Currently the Rat & Ratchet has 12 handpulls offering a range of beers from the inhouse Rat brewery, Ossett brewery and occasional guests from Fernandes, Riverhead and Salt breweries plus guest from regional breweries. There is a dart board and pinball machine. Quiz night is Wednesday and live bands play occasional Sundays.

MALLINSONS BREWING COMPANY

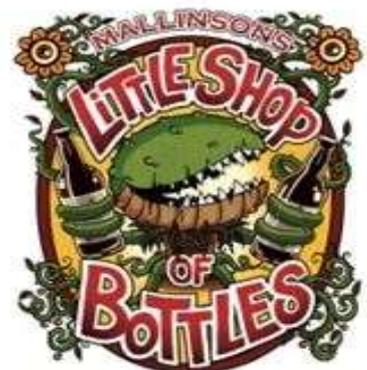


Mallinsons Brewing Company Ltd specialises in pale, hoppy beers, with a particular focus on differing hop varieties. We have also opened a bottle shop, located at our brewery in Huddersfield, and open from 10am-4pm on weekdays.

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 to go onto our weekly mailing list



WWW.DRINKMALLINSONS.CO.UK

Pressing Issues



Welcome to the Spring edition of Pressing Issues.

Wassailing is an ancient West Country cider custom and festival which ensures a good apple harvest by waking up the apple trees in January - if you've never been, you should go! It's great fun.

The Wassail dates back to when Christmas was celebrated for a full 12 days and took place on the Twelfth Night. Before the adoption of the Gregorian Calendar by England in 1752, Twelfth Night fell on what is now 17th January, and Wassail is celebrated either on that date, or the closest Saturday to it.

Farmers and farm workers used to salute the apple trees in a ceremony known as wassailing. Wassail or Wass Hal means 'Be Thou of Good Health'. The time of the wassail varied from Christmas Eve to Twelfth Night. Participants carried jugs of cider into the orchards, drank a health to the trees and the anticipated next year's crop, and poured cider around the tree roots. During the wassailing a great deal of noise was created by banging pots and pans. Wheat flour cakes were eaten at these ceremonies and small pieces of the cake were dipped in cider and placed in the forks of the trees as a thanksgiving to the spirit of the tree.

A couple of decades ago, only a small troupe of Morris men would have been observing the ancient custom, but Wassail has grown quietly under the radar, to become a significant event, particularly in parts of the country where apples are grown. This also includes Yorkshire.

In some parts of the country, a Wassail queen is usually crowned and toast soaked in cider is placed in the branches of the trees as an offering to ensure a good harvest. It is said to be a sign of renewal and reawakening, giving the tree back some of its bounty from the previous year.

After the singing of traditional songs, it's time to drive the evil spirits away from the branches, and wake the trees from their winter slumber. The spirits are said to be stubborn, so the wassailers shout and scream as loud as possible. The practice was sometimes referred to as "howling". At some events a shotgun is fired into the orchard to frighten away any bad spirits.

If you don't live near an orchard, there is also a **tradition of house-to-house wassailing** where people visit their neighbours, sing traditional songs and offer them a drink from a traditional wooden wassail bowl. You could also go on a wassailing tour by visiting your local cider pubs.

Manchester City centre was the venue for the **Old Twelvy Night Wassail** held on Friday the 17th of January earlier this year. This was the city's first wassail featuring apple-themed family activities at Angel Square, while the Mill Town Cloggies regaled revellers at The Marble arch. The Wassail Celebration and Ceremony was organised by The Orchard Project, City of Trees, Noma, Manchester Cider Club, Dunham Press, The Old Bank Residency and the Marble Arch.

January was also the month in which the **Manchester Beer and Cider Festival** was held. The Manchester Cider Club helped organize and create a new modern and exciting Cider bar for the festival. The new features included cider cooling for the Ciders and Perries; keg ciders; 15 draught ciders and perries served through handpull; and a variety of Bag in Box ciders and peries. In addition there was a cider bottle bar featuring some of the best quality bottle fermented and bottle conditioned ciders and perries available. The festival was the very first one in the UK to serve six keg conditioned ciders. These are CAMRA Real Ciders that are still conditioning within the keg. There were winners in the **North of England Cider and Perry Competition** with **Pure North's Three D cider coming 3rd** in the cider category and **Uddersorchar'd's Addle Croft Perry coming 2nd** in the perry category. Well done Rob and Dave!

What is Rethink Cider? **#Rethink Cider** is about improving the way cider is perceived – educating drinkers that there is so much more to cider than mass-produced brands dominating the market. **#RethinkCider** is all about full juice ciders of diverse styles, ciders made like wine but with the broad appeal of real ale and independent craft beer. It's about celebrating history and tradition, while also applauding innovation and modern thinking but with a firm ethos of high quality, natural ingredients. 2020 is the year to **#Rethink Cider**

Local News

In keeping with ancient apple tradition, the local cider producer, Pure North, held a small Wassailing event in January to bless and awaken the apple and perry trees in its Deanhouse orchards, and to encourage a bountiful harvest later in the year.

This year also marks a milestone in the business. Rob planted his 400th apple tree this winter, a Morgan Sweet. This is a traditional English West Country cider variety, producing a full sweet cider juice. Although classified as a cider apple variety, Morgan Sweet can be used when fully ripe as a passable eating apple. However, Rob will have to wait a few years before he reaps the benefits. Rob has 4 orchards with the majority of the trees now being 10 years old which makes them mature for the root stock they are on.

The Perry pear trees are now starting to bear fruit and Rob pressed 500 litres of Perry last Autumn so Pure North Perry will be available this Summer. It will be a blend of Green Horse, Brandy, Turners Barn and Hendre Huffcap.

Pure North in conjunction with the Cider Press café will be holding its traditional May/Blossom celebration this May and a number of apple-themed events throughout the Summer months. The dates to be confirmed nearer the time. A full range of Pure North ciders and perries are available at the Cider Press Café as well as apple based food and cakes.

Local cider maker, `Udders Orchard had a very successful `open day' at the end of January, taking on a temporary lease in the empty Bike shop on Lindley. This was an opportunity to showcase its range of cask and bottled ciders and perry to an increasing number of new cider drinkers.

Dave's new Addlecroft Perry and Lindley Gold cider both featured at the recent Manchester Beer & Cider festival. Addlecroft Perry 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 Lindley Gold is a 6.0% blended medium dry cider and a popular core product.

Lindley will be holding its 2nd Cider and Perry festival in May over the weekend of the 8th to 10th at the Cider Mill, on Acre Street. There will be a selection of different craft ciders and perries from around the country including some of the Udders Orchard's products. These will be available on tap, in bottle and pouches for takeout. Apple themed Food will be available including pork pies.



Lindley Cider & Perry Festival 2020

8TH – 10TH MAY

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

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

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

Tel: 07817 367752 Email: Dave@UddersOrchard.co.uk

Autumn Pub of the Season

The George Inn at Upper Denby has been named the Branch's Autumn Pub of the Season 2019 in recognition of the quality of its cask ales, support for local brewers and the promotion of real ale. This is the second time the George has been presented with this award having first won it in 2013. The pub subsequently went on to win the Branch's Rural Pub of the Year in 2015, the same year it featured for the first time in the CAMRA Good Beer Guide. Since then it has been a regular listing in the Guide and a shining example of the rural pub.

The George is a traditional family run real ale establishment, owned and run by licensee Dean Wyatt and his family. The pub is well-known for its real ale and involvement with the local Community. It is one of the few places in the village where locals can meet socially and enjoy a drink among friends, as well as welcoming passing walkers and visitors. As Dean says, "It is pub for the village and the village is for the pub!" It is a simple country pub at the heart of village life.

The George is a free house with 4 handpulls in each bar serving award winning real ales from Timothy Taylor's brewery and a range of local and regional beers. The pub is Cask Marque accredited and a member of the Timothy Taylor's Champion Club. It has Timothy Taylor's Landlord and Tetley Cask Bitter on permanently with two rotational guest ales drawn from Abbeydale brewery and local breweries such as Mallinsons and Small World Beers. All the beers are well-kept and served on good form.

The stone built George Inn has been extended over the years from its original taproom and bar to include a comfortable lounge bar to the rear of the building. The taproom is one of those unspoilt rooms that still retain a real fire, part stone floor and part wooden floorboards, with traditional wall bench seating. It also has a pool table where the local pool team hold matches. The lounge bar has a stove fire and comfortable seating. It also doubles up for dining and as a meeting room for social occasions and events.

The pub plays host to numerous community groups. A speciality of the pub is the homemade pies prepared by Dean's mum Celia with the 'Pie and Pea' walks a regular feature. At Christmas there is a centuries old tradition of local secular carol singing with mulled wine and mince pies. The Lions often call in on their rounds with Santa and his elves. On weekend nights there is live music and local entertainment which regularly plays to packed village audiences. There is a darts team which plays in the winter league, a bowls team during the summer months and a pool team.



Tony and Celia (left) with Dean (middle) receiving his award from Chairman Neil Kelly (right).

Wills O'Nats



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The Sair Inn and Bishop Blaise

One of the many beer drinkers who celebrated the survival of the Sair Inn brew pub in Linthwaite was a Bradford based poet and 'character' called Glyn Watkins; who has not only become almost a regular, but has also arranged for Linfit Neck Hoyle to be sold in the Jacobs Well in Bradford. Possibly the first time ever that a Linfit beer has been sold in a Bradford pub!

Glyn reckons he first time he drank in the Sair was the first year it appeared in the Good Beer Guide, which was probably the year after the legendary Ron Crabtree re-named the old New Inn the Sair, and opened it as a free house, which was 81 or 82. In those days free houses were, literally, rarer than working steam engines and a new one selling real ale was almost guaranteed to get in the next GBG.

On his first visit Glyn asked if there was any food and Ron replied: "Well there's nuts!" (Glyn reckons it's still the same, although there are more snacks available). When he sat down to eat the nuts he was joined by a dog and a duck begging, with a goat straining it's head round the door at the end of her chain, and a cat and some chickens looking on.

Glyn became a once or twice a year visitor to the Sair, and was shocked to hear of Ron Crabtree's death. He was fearful that he would find wooden glazing and a 'Sold for other usage' sign on his next visit; but to his joy he found the Sair both thriving, thanks to Jim and Jo Crabtree, and brewing thanks to Ron's former assistant brewer Ian Bagshaw, and now visits as often as he can.

The Linfit in Bradford story happened because of one of the events Glyn has created. The 'Bring Back Blaise Festival' is his successful attempt to get Bradford to re-celebrate the Armenian Bishop Blaise. Who is the Patron Saint of Wool-combers, on account of reputedly having his skin scrapped off with iron combs by the Romans, before being beheaded. The wool-combers in a lot of Yorkshire towns used to take turns celebrating Blaise's day on 3rd February.

Glyn says he can't find evidence that Huddersfield ever celebrated Blaise; but plenty of evidence that Bradford's was the biggest and best. Over a thousand people from all the wool trade made a procession at the last one, but that was in 1825! The Bradford combers and weavers went on strike soon after and were beaten after 23 weeks of suffering, and



The Annual BISHOP BLAISE WALK

Glyn Watkins leads a narrated walk along part of the procession route of Bradford's 1825 celebration of Bishop Blaise, Patron Saint of wool-combers. One of the largest processions Bradford has seen. Walk less than 3 miles. Refreshment stop included. Assemble Impressions Gallery, BDI 1SD.

Sat 1st. 11.00. Donations taken (min £5 suggested).

For details, or to book a place, e-mail backblaise@gmail.com
Also check www.bradwan.com & [@hattrowing](https://www.instagram.com/hattrowing) on Instagram



Bishop Blaise's day was abandoned.

From small beginnings about 15 years ago Glyn has got Bradford Industrial Museum to run a wool fair, and got sponsorship from Sunbeam Brewery in Stanningley; who brewed a Bishop Blaise Armenian Ale for the Festival, in exchange for Glyn and the Jacobs Well selling the beer.

A week later, Glyn was in the Sair chatting to brewer Ian and casually asked him if he'd do a swap with the Jacobs. The answer was yes! One of the recent changes at the Sair is that they do take a guest ale or two; and with Nigel Poustie of Sunbeam willing to move the beers; and Dan Horsman of the Jacobs Well more than willing to take the swap, Linfit will be on at Jacobs and Sunbeam at the Sair, beer choice is broadened and the Sair legend is woven a little bit broader.

Thanks to **Phil Timms** for the story and **Joe Ogden** for the photo.

Bring Back Blaise Festival Event. Annual Guided Bishop Blaise Walk. Saturday 1st February.

Glyn Watkins leads a narrated walk every year along part of the procession route of Bradford's 1825 celebration of Bishop Blaise, Patron Saint of wool-combers. It was one of the largest processions to be seen in Bradford of its day. The walk is just less than 3 miles with a refreshment stop included on the way. The walk assembles at the Impressions Gallery, Bradford. BD1 1SD.

Glyn Watkins www.bradwan.com

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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 There is a large collection of beer mats and pumpclips for sale.

LocAle Brewing

Early in the morning of Thursday 16th January, the Summer Wine Brewery announced on social media that it had ceased trading along with the SWB Tap at Honley. This came as a big shock to most of their fans as the brewery had been in operation for the last 12 years and had its own Taproom – normally a pre-requisite for a regular outlet of the beers. However, it didn't come as a shock to local publicans that had tried to get the beers into their pubs.

Starting from small beginnings in Brockholes, The Summer Wine brewery started brewing in June 2006. Later, it moved into premises at Honley where it went on to develop its award winning range of beers. The beers were widely appreciated for their innovative hop flavours and craft recipes, taking inspiration from the American NEIPA and West Coast IPAs. Their loss will be a big blow to the local craft ale scene.

As one brewery shuts down so another one starts up. The latest Huddersfield brewery, Barkers Brewing Co. is a nano-brewery based in Netherton. Brewer and owner James Barker produces a core range of 7 beers. These are: Overload (4.6% abv), a pale ale hopped with Centennial, Amarillo and Citra; Chilly Bin (5.6% abv), a New Zealand IPA brewed with 100% Southern Pacific hops, i.e. Nelson Sauvin, Motueka, Southern Cross and Pacific Gem; Big Sur (4.8% abv) a California Common named after the National Park in California; Roger's 'Mistake' (5.6% abv) a smoked Porter which uses peat smoked grains along with black, brown and chocolate malt; Red Eye (5.9% abv) an American Amber Ale; Citrus 1 (6.2% abv) a grapefruit infused IPA; and High on a Hill (7.1% abv) a hazy IPA.

Currently, these beers are only available in bottle form. James is hoping to have his beer available in Hinchliffe's farm shop with a meet the brewer and taster session.

Beer Ink Brewing Co. Tel: 07885 676711

The Brewery has now completed its new Taproom which is more spacious and better served than the old one. There are new toilets, an improved bar and a glass frontage to keep the cold weather at bay. Check social media for the up and coming openings.

A few new beers have been reported. Milky Beer (8.5% abv) is a white chocolate white stout and Whack It (8.5% abv) is a chocolate orange Imperial stout brewed in collaboration with the Craft Beer Lovers Forum.

Ryan managed to get hold of a limited supply of a new experimental hop variety based on the Amarillo hop called CF-260. Initially, he brewed using it as a single hop variety (SHV), producing a pale ale called CF-260 (3.6% abv). The beer proved interesting and Ryan used the hop again in a new beer called Back to Work (4.6% abv), a session IPA.

Two new beers to look out for are: Rosepect Your Elders (5.4% abv), a rose bud and elder flower saison and Curse These Hoppy hands (5.6% abv), a hazy juice bomb of an IPA brewed with a huge amount of Citra and Mosaic hops.

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

The brewery is currently still up for sale but the business is operating as usual. There has been renewed interest shown by new potential buyers. In the meantime the Tap room is closed until further notice.

This January, Grahame's answer to the Health Lobby's Temperance message of abstinence



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EMPIRE BREWING
Strikes Back
PALE U.S. HOPPED ALE
LAND OF HOPS AND BARLEY SINCE '04
4.6% ABV

EMPIRE BREWING
Moonraker
10 MALT MILD
LAND OF HOPS AND BARLEY SINCE '04
5.8% ABV

EMPIRE BREWING
Fakir
PALE ALE
AMERICAN PALE ALE
LAND OF HOPS AND BARLEY SINCE '04
5.7% ABV

EMPIRE BREWING
White Lion
BLONDE BEAST
A TASTE FIT FOR ROYALTY
LAND OF HOPS AND BARLEY SINCE '04
4.3% ABV

LAND OF HOPS AND BARLEY. SINCE 04

was a 3.8% abv dark ale called Dry January, featuring a thirsty camel on the pump clip. The beer was originally brewed last year but was brought back again for the brewery industry's 'Try January' campaign to encourage drinkers to try different beers. The beer was on sale at the Cherry Tree, Sportsman and the Kings Head.

Briggs Signature Ales. Tel: 07427 668004

Nick's latest new beer is a Hefeweizen called Oompah (5.0% abv). Made from all German ingredients, it is an orangey wheat beer full of traditional flavours of the Rhine and just the ticket for a Märzenfest celebration. It is naturally cloudy due to the large amount of wheat malt and has the more-ish aromas of orange and clove, the quaffable flavours of rich orange with the subtle bitterness from the Mandarina Bavaria hops.

On the festival front, Oompah was chosen for the recent 33rd Wigan beer festival whereas Northern Soul (3.8% abv), featured at the Manchester Beer festival. This pale ale has a wonderful citrusy and zesty aroma resulting from the use of American hops.

Nicks beers are available through Mallinsons brewery and are often to be seen in The Corner, The Sportsman and the Star at Lockwood.



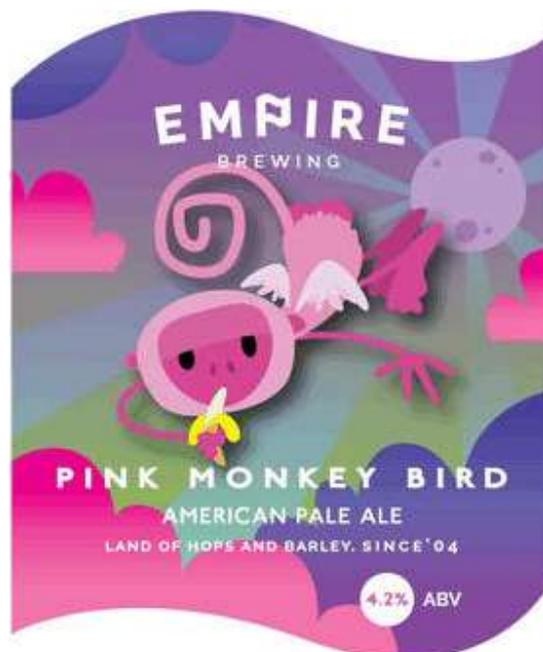
Empire Brewing. Tel: 01484 847343, 07966 592276

Russ's Chocolate and Cheery Mild (3.8% abv), the award winning 10 malt mild with a hint of cherry and chocolate, is proving to be very popular. Recently, it has featured at the Fleetwood and Bradford Beer festivals and received rave reports. Also at Bradford there was Motley (4.3% abv), an English hopped pale ale.

Currently, the Whiskey Porter (4.7% abv) is doing well. This is a full bodied porter with a peaty whisky finish which is dry, dark and seductive and compliments the equally good Rum Porter (4.7% abv).

A new beer on the circuit is Pink Monkey Bird (4.2% abv), an American pale ale brewed with Centennial hops. Russ has also brewed Rey't Yorkshire Bita (3.9% abv), described as a light brown traditional bitter brewed with Brewers Gold hops. "It's all flat caps and whippets."

Making a welcome return is Beer'd Singe'R (3.9% abv), a blonde ale with a slightly new recipe and hopped with New Zealand hops. Very good.



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

Two of Dave's beers, normally only available in bottle, featured in cask at the recent Bradford Beer festival. Riptide (5.0% abv) is a refreshing amber coloured IPA with a good malt citrusy bitter balance. Brewed with Amarillo and Citra hops it has an aromatic and fruity finish. The other beer was Sargasso IPA (4.0% abv), a hazy session pale ale brewed with six different hops to give a fragrant light and citrusy taste.

Lord's Brewing Co. Tel: 07976 974162

The guys at Lords Brewery will be holding a Meet the Brewer evening at the brewery, Heath House Mill, Bolster Moor on Friday 27th March from 7pm to 10.30pm. To register for a place at the event, contact the brewery or see the website. This promises to be a good evening with Ben, the brewer, showcasing the core range and some of the new keg and bottled beers.

On the festival rounds, Maid of Orleans (4.7% abv), a pale blonde saison, and Amaro Joe Coffee Ale (5.7% abv), a white coffee pale ale, were both chosen for the recent Bradford Beer festival. Expedition (4.0% abv), Chosen Man (4.4% abv) and Brandon Car (4.8% abv) featured at the Scarborough Beer festival.

Magic Rock. Tel: 01484 649823

There have been a few variations on the Dark Arts recipe recently. Dark Arts Hazelnut (6.0% abv) is the basic stout recipe with soft sweet roasted hazelnut flavours with an indulgent chocolate finish. Dark Arts Chocolate (6.0% abv) is a wonderful chocolate and vanilla stout and contains Willy's Cocoa chocolate.

The Murk-Life Balance (5.8% abv) recipe has been changed to include Australian hops to produce an hybrid New England – Australian Pale Ale (NE-OZPA). This pale ale has a low bitterness and is heavily dry hopped to impart tropical fruity aromas and passionfruit, mango and orange flavours.

The guys have also re-worked the recipe for the house lager 'Dancing Bier' to produce the new Magic Lager (4.2% abv). This is lighter, clear and perfectly balanced with a crisp finish. It is lightly carbonated with aromas of mild dry spices and a slightly citrus zing. True to the style with a clean malt base and light hop character, combined with a refined mild bitterness, Magic Lager is perfect for the Town footy lager drinker!

Magic Rock is collaborating again with the North Riding Brewery to produce the 3rd version of Stu's Company Now, a cask only golden ale, dry hopped with chinook, Citra, Mosaic and Cascade. A Tap Take Over will be taking place at the Holmfirth Magic Rock Tap in March.

Looking forward to June, there will be the annual **Seshfest** on Saturday 13th June at the brewery. This is a very popular event so get your tickets sorted early to avoid disappointment.

Mallinsons Brewing Company. Tel: 01484 654301

A few new beers to report. Taiheke (3.8% abv) is a single hopped variety (SHV) beer using Taiheke hops from New Zealand. This is a golden beer with floral and lemon notes in the aroma, pithy grapefruit and lemon flavours with a zesty bitter finish. Hallertau Blanc (4.2% abv) is also making a welcome return.

Riverboat Queen (4.2% abv) is a blonde ale with faint aromas of orange blossom from the Amarillo hops, an orangey taste and hints of grapefruit, giving it a clean sharp finish. Also new is Light at the End (4.1% abv), a pale blonde ale with orange and lemon aromas and citrusy tastes from the Centennial and Amarillo hops. Is It Spring Yet? (4.3% abv), is a golden ale with punchy aromas of sherbet lemon, lemony and floral fruit notes.

The next few beers seem to have a clothing theme? There is Back in Denim (3.8% abv), an easy drinking session pale brewed with Amarillo and Mandarin Bavaria hops to give juicy orange aromas and a big citrus flavour. Faded Label (3.9% abv) is a golden ale with aromas of English orchard fruits, a bitter noble hop taste and gentle fruitiness. Ra Ra Liberation (4.4% abv) is a blonde ale with the distinctive aroma of sherbet lemons resulting from the late hopping with Centennial hops. It has a rich and fruity bitterness and long dry tart finish.

On the festival front, Riverboat Queen, Taiheke, Chinook, Centennial XL (5.3% abv), Jester (4.0% abv), Rum Porter (6.0% abv), and The Fool all showcased at the Manchester Beer festival. Faded Label starred at the Fleetwood Beer festival.

Look out for the new website which should be up and running soon.

Nook Brewhouse. Tel: 01484 682373

Bees Knees (4.2% abv) has won the **public vote** for Cask **Beer of the Festival** in the 4.0% to 4.5% abv beer category at the recent Bradford Beer Festival. Well done as the public vote is always a test of a beer's true popularity. The beer is a classic Yorkshire bitter hopped with British Challenger hops and balanced with sweet, fresh Yorkshire honey. Also featured at Bradford was Sky Blue Blonde (4.5% abv), a refreshing light blonde ale, slightly hoppy with a crisp blueberry finish.

Making a welcome return is Sticky Toffee (4.5% abv), a sweet golden ale that has a rich malt base balanced with sweet toffee and caramel flavours which are sure to bring back childhood memories of old fashioned sticky toffee pudding. Both this and SIPA (Session IPA) (3.8% abv), a golden pale ale with fruity hop bitterness and distinctive pink grapefruit and citrus fruit finish, featured at the recent Derby Winter Ales Festival.

Most of the full range of Nook beers will be available at this year's **Spring Beer Festival** in April at the Nook.

Rat Brewery. Tel: 01484 542400

Christmas, in keeping with the festive period, saw the usual Rat beer creations on the bar. Making a welcome return was Ratmas Pudding (5.5% abv), a spiced porter and Good King WencesRAT (4.1% abv), a Galaxy hopped pale ale.

This year, 2020, is the Chinese Year of the Rat so it would be a missed opportunity if there wasn't a beer to celebrate it. Hence, a new beer was brewed called Year of the Rat (5.3% abv). This was a golden ale brewed using Cara malts and hopped with American El Dorado hops to give a moderate bitterness but wonderful hoppy aroma. The beer featured at the recent Bradford Beer festival along with the powerful Dark Ratanic Mills (9.0% abv), an Imperial smoked Mild, described as a dark and rich with a vinous character and low bitterness expected in a mild.

The Rat beers were present at the Manchester Beer & Cider festival where both White Rat and Rat in Black featured. The Rat in Black (4.5% abv), a porter, was available from a wooden cask on the Wood bar where its burnt coffee and chocolate malt character stood out. White Rat (4.0% abv) also starred at the Fleetwood and Scarborough beer festivals.

Other Rat beers reported include Rat Street Kids (4.2% abv), a Chinook hopped pale ale; Siberian Hamster (3.7% abv), a traditional bitter; and Love Rat (3.8% abv) for St Valentine's Day.

Recently, Paul and Robin from the brewery have brewed a collaboration beer with the staff at Beerhouse pubs called Cricket Rat (4.3% abv).

Riverhead Brewery. Tel: 01484 844324

Richard has recently brewed a very nice stout called Rocky Fountain Stout (5.5% abv). This is described as a chocolate fruity stout with an indulgent marshmallow flavour. It featured at the Manchester Beer & Cider festival along with the popular Sherbet Lemon (4.0% abv), a slightly hazy wheat beer flavoured with lemon grass and lime leaves. Also present was Redbook Premium (5.5% abv) in wooden cask on the Wood Bar.

A couple of new beers to look out for are Melonlemon and Cherry Bomb. Melonlemon (4.3% abv) is a pale straw coloured session ale brewed using Lemondrop, Huel Melon and Cashmere hops. It is refreshing and fairly delicate but with intense lemon and melon characteristics.

Cherry Bomb (4.5% abv) is a pale ale with copious amounts of New World aroma hops to give a fruity bitterness. It is infused off the boil with a cherry compote fruit tea leading to a lovely summer cherry aroma. The beer starred at the recent Scarborough beer festival.

On the festival front, Happy Valley (4.0% abv), a session pale brewed with Cascade and Chinook hops to give a moderate citrus bitterness, and Liquorice Stout (5.0% abv), a rich malty stout brewed with Yorkshire Liquorice, were both chosen for the recent Bradford Beer Festival.

Three Fiends Brewhouse. Tel: 07810 370430

There are two new beers making the rounds. The first is Bitter Not Twisted (3.8% abv), a traditional amber coloured bitter brewed using Bramling Cross hops. The second beer is called Ebenezer (4.2% abv). This is an unfiltered pilsner style beer brewed with American Tettnang hops to give a pale slightly sweetish, honey tasting lager.

Bandito (4.5% abv) has been re-brewed with a slightly different hop combination which replaces the galaxy hops in the recipe. This NEPA style beer now has Citra, Simcoe and Comet hops and is fermented with a new yeast strain. The result is an excellent fruity and hoppy pale ale. Bandito featured at the recent 33rd Wigan Beer festival along with Bad Uncle Barry (4.2% abv) and Panic Attack (6.8% abv).

Elsewhere on the festival scene, Mr Badman (5.3% abv), a rum and raisin porter, and In the Doghouse (5.3% abv), an IPA, both showcased at the Bradford beer festival.

The Holmfirth Tavern, a regular outlet for the Three Fiend's beers, recently held a Tap Takeover and Meet the Brewer event. On the taps were Bandito, Da Rockwilder and the two new beers Fudge Unit (4.5% abv), a chocolate fudge stout and Ebenezer. The house beer is HT Pale Ale (4.0% abv) is brewed specially for the Tavern.

The brewery is now opening its Taproom at the farm on a regular monthly basis. The next dates are the following Saturdays – 14th March, 25th April and 16th May. See social media for details.

Zapato Brewery Tel: 07788 513432

Following on from the success of the Simcoe Zapata Pale Ale (5.5% abv), Matt has brewed Zapata Pale Ale (5.5% abv). This is a juicy citra pale ale no less! Dry hopped with judiciously with Mosaic hops, it has a big fruity, hoppy aroma and taste which punches through hefty orange, blueberry and honey notes. Also, new is Centennial Zapata Pale (5.5% abv), hopped with Centennial hops.

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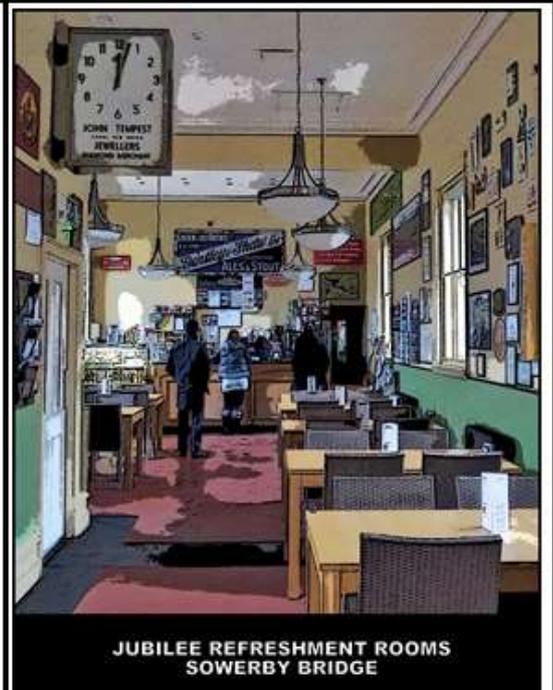
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The Sportsman 10 Years in the Good Beer Guide

This year the Sportsman celebrated another milestone in its history when it notched up 10 consecutive years in the CAMRA Good Beer Guide from 2011 to 2020. Very few pubs manage 5 years let alone 10 years for various reasons so it is always an amazing achievement when it occurs.

The Sportsman's inclusion in the Guide is testament to the consistent quality of its beer and to the dedication and cellarmanship of the licensees, who have managed the pub since it re-opened as a real ale pub in 2009.

The Sportsman is a firm favourite with the Town's real ale drinkers and features prominently on the Real ale Rail Trail and real ale circuit. Over the years it has won numerous CAMRA awards in recognition of its beer and cider and it is difficult to think of an award it hasn't won.

The Sportsman has been awarded Pub of the Season on a number of occasions, Pub of the Year more than once, Mild Pub of the Year and Cider pub of the Year and been runner up in the Yorkshire Pub of the Year 2016 competition.

Not long after it was purchased in 2008, this iconic 1930's corner pub was given a new lease of life with the re-introduction of real ale. It was lovingly renovated and decorated in a contemporary style complimenting the original Art Deco features. The Hammonds brewery etched windows were retained as were the corner vestibule entrance, the spacious lounge with semi-circular bar, and the two side rooms featuring brewery advertising.

In 2010, the Sportsman won a CAMRA National Pub Design award for the best restoration of an architecturally significant pub. A CAMRA English Heritage Conservation Pub design award was made in 2011 and more recently in 2016, a CAMRA blue plaque elevating the status from the Yorkshire Regional Heritage Inventory to the National Heritage Pub Inventory presented to Mike Field of Beerhouses, the owners.

Over the past decade, the Sportsman has seen many changes.

Following the death of former landlord David Widdop in 2008, the Sportsman was put up for sale and bought by local pub entrepreneurs, Mike Field and Sarah Barnes. After months of refurbishment, the pub opened for business on Friday 24th April 2009, selling real ale after an absence of nearly 40 years. In the summer of that year, local pub historian, David Green, wrote a comprehensive history of the Sportsman which appeared in Ale Talk. The pub held its first beer festival over the August bank holiday featuring Mallinsons beers.

Under the management of enthusiastic landlady, Sam Smith, the Sportsman built up a thriving real ale trade in a relatively short time by paying attention to the quality and choice of beers. Combined with good homecooked food and a welcoming atmosphere, the Sportsman went on to win Winter Pub of the Season 2009. At that time there were 8 handpumps serving Timothy Taylors Landlord, a permanent mild and a selection of ever-changing guest ales, usually with the accent on LocAle from the local microbreweries such as Mallinsons, Empire, Golcar, and Anglo Dutch .

In 2010, the Sportsman held its first anniversary beer festival on the 24th April with St George's Day themed beers. Later that year it won Mild Pub of the Year 2010 and the following year, Joint Mild Pub of the Year 2011.

The Sportsman became a brewpub in 2011 when it launched the Sportsman Brewing Co. on Sunday 29th May. The brewery consisted of a small 2 barrel brewplant based in the cellar brewing beers for the pub. It was also the year, the Sportsman was awarded the CAMRA National Pub Design award and introduced Pure North cider. The pub now started to feature prominently on the Real Ale rail trail which had just taken off.

In 2012, the Sportsman won Pub of the Year 2012 and again the following year in 2013. John Fletcher, who had been assistant manager in 2013, became the new manager in 2014. The Sportsman was at this time brewing at least 5 different Sportsman beers which regularly featured on the bar.

A year later, the Sportsman Brewery had outgrown its place in the cellar and the beers were being brewed at Golcar Brewery. 2015 was a good year with John staging the Bizarre beer festival in June featuring 50 weird craft beers. This was also the start to the gradual change to the beers on the bar from traditional beers to craft beers – which proved to be an innovative move. Also, John introduced two dedicated cider pumps and went onto win Autumn Pub of the Season 2015.



Neil Kelly, Branch Chairman (left) presenting John Fletcher, Landlord (right) with his award.

The Sportsman scooped two major awards in 2016. First it came runner up in the Yorkshire Pub of the Year 2016 and secondly it was elevated to National Heritage Pub inventory status. It was also the year that the Sportsman Brewery Co. ceased brewing. At branch level, the Sportsman came away with two more local awards and won Cider Pub of the Year 2016 and Pub of the Year 2016. The event was celebrated with a special Celebration Ale (4.2% abv) brewed by Tara and Elaine from the Mallinsons brewery.

In 2018, John took the daring step of introducing a dedicated handpump for vegan beers. This was a big gamble since most vegan beers are unfiltered and potentially cloudy. Fortunately, it paid off and unfiltered vegan and non-vegan beers are now readily available at the Sportsman. The first vegan beer was Gun Brewery Red Ale.

With changes in the Kitchen, the concept of the Pasty pub was introduced which has proved popular to this day. It was also the start of the Meet the Brewer and Tap Takeovers featuring many of the regional microbreweries as well as breweries from further afield such as the recent Tiny Rebel Tap Takeover in February 2020.

Last year saw the Sportsman's 10th Anniversary of trading. This was celebrated by a series of collaboration brews involving the staff members at the Sportsman and the various breweries. These included: Mallinsons, Summer wine, North Riding, Brass castle, Timothy Taylors, Black jack and Wilde Child. The beer launch was on the 12th April with the official birthday celebration on the 24th April. Since then, the Sportsman has continued to host its Meet the Brewer evenings, poker, poetry and music nights. And, in keeping with LocAle, it has a dedicated Mallinsons pump on the bar.

Scoring Pubs for the Good Beer Guide

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

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

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

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

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

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

Some things to consider:

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

Love your local? Make 2020 the Summer of Pub

CAMRA's 'Summer of Pub' campaign is back this year to get as many people as possible enjoying the season of good – well, better - weather by heading down to their local for a pint. We will be celebrating how our nation's pubs offer numerous benefits to people's mental and social well-being and play an instrumental role in the communities they serve. Drinking cheap supermarket booze at home does little to improve your life – but change that setting to the social environment of a pub and you can increase your happiness, make friends and connect with others in your local community, while still enjoying the tipples of your choice.

Campaigning to support Britain's pubs is something anyone can get involved in and can be as simple as stepping out the door and taking a stroll to a local. And if you can encourage some friends or family to join you, then all the better.

CAMRA's Pub Campaigns Director, Ben Wilkinson, said: "We are kicking off the celebrations on 8th May. This is the Bank Holiday weekend when the Government has extended licensing hours for pubs across England and Wales to mark the 75th anniversary of VE day - truly, making the event a PUBLIC holiday! We look forward to seeing plenty of people down their local, raising a glass to three quarters of a century of freedom in Europe – and, of course, the start of Summer!" As the season progresses, make sure to plan a pub visit for some of our key celebratory dates, whether it's the UEFA Euro Championships (12 June – 12 July), Beer Day Britain (15 June), the Great British Beer Festival (4 – 8 August), or one of many others, leading up to the closing PUBLIC Holiday weekend (29 - 31 August).

So head down to the pub, make friends and memories, and – most importantly - shout about how much you love your local this Summer.

You can share the fun by supporting Summer of Pub on social media - let us know how you're celebrating by sharing photos of you and friends in the pub using the hashtag #SummerofPub. To find out more and see Summer of Pub events near you, visit www.camra.org.uk/summerofpub

Major Incident Interrupts Pub News



The Editor using his crystal ball to predict local pub news.

Ale Talk has received a number of complaints recently from pub landlords and club stewards about the lack of a mention and demanding to know why it hadn't reported their forthcoming events and beer festivals despite having **NOT TOLD Ale Talk** or contacted the Editor.

As Editor, I am sorry to report that we've had a catastrophe. The Branch's **Crystal Ball** which used to predict all the pub news and reports has been smashed to pieces – and we didn't see that one coming! Unfortunately, we have not been able to get a replacement from Amazon or Argos, or the internet for that matter. We are blind, unable to predict your future news!

If you have some pub news you would like to share with our readers who enjoy a good pint of real ale then let the Editor know.

After all, if we don't know about your pub or club events, we're unlikely to visit and sample the beers. Punters through the doors mean cash in the tills!

Some landlords are proactive and let **Ale Talk** know what's happening about their events and beer festivals. Some even take an advert out just in case the word doesn't get beyond the taproom. Our adverts are very competitive compared with other forms of advertising and they do reach a targeted group of individuals who drink beer.

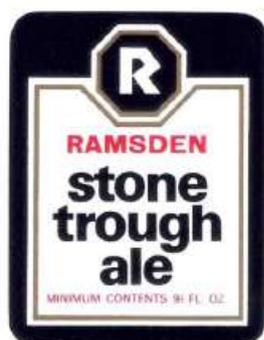
Contact the Editor with you news or to advertise contact Jan on 07779 608419 or email: janspeight@yahoo.co.uk

Local and Regional Beer Festivals

5th – 7th Mar		Scarborough BF, Ocean Room, Spa Theatre, Scarborough, YO11 2HD Thu – Sat 12noon – 11pm. Shuttle Bus from Railway Station.
13th – 14th Mar		Denby Dale BF, The Pie Hall, 297 Wakefield Road, Denby Dale, HD8 8RX Fri 7.30pm – 11pm; Sat 1pm – 11pm.
3rd – 5th Apr		Spring BF, The Nook, 7 Victoria Square, Holmfirth, HD9 2DN Fri – Sun Normal opening times
10th – 12th Apr		10 th Emley BF, Emley Band Room, 9 Beaumont St, Emley, Huddersfield, HD8 9RJ Good Friday & Sat 1pm – 11.30pm; Easter Sunday 1pm – 9pm.
17th – 18th Apr		32 nd Oldham BF, Queen Elizabeth Hall, Civic Centre, West Street, Oldham OL1 1NL. Fri & Sat 12noon – 10.30pm
1st – 4th May		Barnsley CAMRA & Elsecar Heritage Railway BF, Wath Rd, Elsecar, Barnsley, S74 8HJ. Fri – Sun 12noon – 10pm; Mon 11am – 7pm.
8th – 10th May		2 nd Lindley Cider & Perry Festival, The Cider Mill, 70A Acre St, Lindley, Hudds. HD3 3EL. Fri 3pm – 10pm; Sat 12noon – 10pm; Sun 12noon – 7pm
7th – 10th May		East - West BF, Wakefield Labour Club (Red Shed), 18 Vicarage St, Wakefield WF1 1QX. Thu 5pm – 11pm; Fri & Sat 12noon – 11pm; Sun 11am – 4pm.
14th – 16th May		42 nd Hull BF, Hull Minster, South Church Side, Hull HU1 1RR Thu – Fri 12noon – 10.30pm; Sat 12noon – 9pm or sell out.
14th – 16th May		Rail Ale 2020BF, Barrow Hill Roundhouse, Campbell Dr, Barrow Hill, Chesterfield S43 2PR. Thu 12noon – 5pm; Fri & Sat 12noon – 11pm
22nd – 23rd May		12 th Kirkburton (KUG) BF, Scout HQ, Hallas Rd, Kirkburton, HD8 0QQ Fri 3p – 11pm; Sat 11am – 11pm. www.kirkburtonfest.org.uk
28th – 30th May		14 th Skipton BF, Ermysteds's Grammar School, Gargrave Rd, Skipton BD23 1PL. Thu 3pm – 10pm; Fri 11am – 10pm; Sat 11am – 8pm.

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

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



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Brewery items

Especially Halifax and Huddersfield Breweries



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

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

I would like to hear from you.

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

Huddersfield & District Branch Diary

Branch website: www.huddscamra.org.uk Contact details: info@huddscamra.org.uk

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

Email: nkellyinhudd@gmail.com

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

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

Mon 2nd Mar	POTS Presentation to The Travellers Rest, Slaithwaite Rd, Meltham, HD9 5NH for 20.00hr. Minibus from St Georges Square, Huddersfield at 19.30hr. Limited places.
Mon 16th Mar	Branch Meeting at the Tap House, 3 Victoria Street, Holmfirth, HD9 2DN for 20.00hr. First Bus 310 at 19.07hr or 314 at 19.37hr from Huddersfield Bus Station
Mon 6th Apr	Social Pub Tour of Outlane. Meet at the bus stop near to the Outlane Bowling Club. Tiger Bus 536 at 19.30hr from Huddersfield Bus Station
Mon 20th Apr	Branch Meeting at the Slubbers Arms, 1 Halifax Old Road, Hillhouse, Huddersfield, HD1 6HW for 20.00hr. First Bus 363 at 19.25hr from Bus Station
Mon 11th May	POTS Presentation to be confirmed. See Branch diary http://huddscamra.org.uk/diary/
Mon 18th May	Branch Meeting at the White Cross, 2 Bradley Rd, Bradley, Huddersfield, HD2 1XD for 20.00hr. Arriva Bus 229 at 19.35hr from Huddersfield Bus Station

CAMRA Yorkshire Regional Meetings

Sat 14th Mar	The Milton Arms, Fitzwilliam Street, Elsecar, Barnsley, S74 8ES for 12.15hr.
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Campaign for Real Ale Ltd. 230 Hatfield Road, St Albans, Hertfordshire, AL1 4LW
<http://www.camra.org.uk>. Tel: 01727 867201 Fax: 01727 867670

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

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

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

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

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

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

View branch Pub & Club data & enter beer scores at: <http://whatpub.com/>

Advertising in Ale Talk

Deadline for the Summer Edition is: 19th May 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

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- 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
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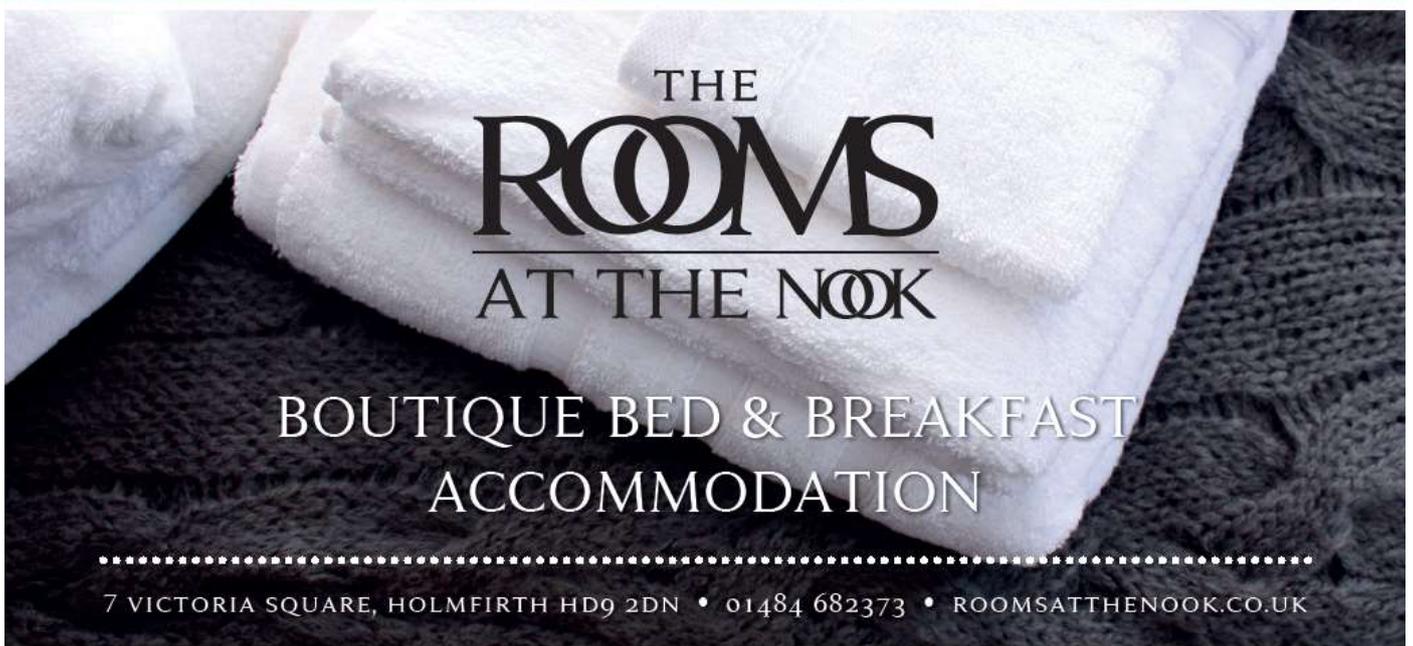
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