Join the Campaign and Call for a Cut in Beer Duty in the 2016 Budget

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SPRING 2016
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The **Star Inn** will be holding its Spring beer festival starting **Wednesday 16th March** and running through to the **Sunday 20th March**. Expect to see another great range of new microbrewery beers on offer, all served on handpull.

The **Rat & Ratchet** will be holding its **Great ‘Gnawthern beer festival** from the **Friday 20th to Sunday 22nd May** featuring 35 to 40 beers from the North. In addition there will be 6 real ciders on offer plus the usual rat snacks.

The **Plumbers Arms** has undergone a radical ‘gutting’ of its interior with the removal of its classic central wooden bar area. The new bar area has been opened up and the bar moved to the side. The exterior has been given a sandblasting to smarten it up. The owner has expressed an interest in retaining real ale with the promise of up to 6 handpulls. Hopefully, these will not be national blends.

It is understood that Planning Permission and Listed Building Consent has been applied for the installation of replacement shop front and partial demolition of internal walls of the **Royal Swan** in Westgate to form internal link to adjoining building at 5 Westgate at Royal Swan, 7, Westgate, Huddersfield. Application Nos. 2016/90104 http://www.kirklees.gov.uk/business/planning/application_search/detail.aspx?id=2016%2f90104

Planning permission has been granted to the Hop Collective Ltd to open a new bar in the Imperial Arcade. The **Corner**, situated at the top of the arcade and sandwiched between the Solo Mio restaurant and the Queens Hotel, is due to open early May. It will be a real ale, bottle and craft beer bar featuring beers from both local and up-and-coming microbreweries. It is understood that Mallinson’s beers will be regularly available.

Another new addition to the Town’s real ale scene is the **Arcade Beer** bottle shop in Station Street, opposite Mitchells butchers. The beer shop opened around Christmas time and has an ‘on and off’ licence allowing you to drink on the premises as well as buying bottles to take home. It has a fantastic range of bottled beers from the UK, the Continent and USA breweries arranged from A - Z. You can simply choose your beer from the shelves or coolers and take it to the very helpful and knowledgeable staff who will open your bottle and provide you with a glass. The bar does not serve handpulled beer but has real in a bottle. It also has a couple of key keg beers on tap plus canned beers. On a recent visit Magic Rock Bearded L, a popular Town Centre pub serving up to 6 handpulled beers. These include two regular handpulls serving Copper Dragon or Bradfield beers and four guest pumps serving beers from Yorkshire such as Mallinsons or from Lancashire such as Moorhouses or Holts. The beers are well kept and there is food available at lunchtimes. It is a popular Match day pub.

It used to be that when you thought of Irish beer the only thing that came to mind was a pint of black stout beginning with ‘G’. But the craft beer revolution that's swept the globe hasn't missed Ireland. Recent years have seen a number of new craft breweries open brewing innovative new beer styles as well as modern interpretations of the classic Irish stouts and red ales.

This March the **Sportsman** will be celebrating the Irish craft brewing movement by hosting an **Irish Craft Beer Weekend.** There will be twelve craft beers on draft, and over a dozen in bottles, from eight of the finest craft breweries in The Republic of Ireland and Northern Island, Irish craft cider, Irish gin and a range of Irish Whiskey plus a few Irish cocktails. There will be live music and Irish food available over the weekend too. The Irish Craft Beer Weekend starts on Thursday 17th March and runs through until Sunday 20th March. The **Sportsman** will be having a Meet the Brewer evening with Brass Castle on Tuesday 29th March and an **IPA festival 20th to 22nd May.**
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Award Voting for Huddersfield Branch members only

The POTY, COTY and CIDER POTY to be voted upon at the Branch meeting at The Shoulder of Mutton, Lockwood, Huddersfield on Monday 21st March 2016

Huddersfield CAMRA Pub of the Year 2016

Nominations: The Grove, Huddersfield; Kings Head, Huddersfield; Rat & Ratchet, Huddersfield; The Riverhead, Marsden; Sportsman, Huddersfield; The George, Upper Denby.

Name of the Pub of the Year: ________________________________

Huddersfield CAMRA Club of the Year 2016

Nominations: Lindley Liberal Club, Lindley; Lockwood & Salford Club, Lockwood; Marsh Liberal Club, Marsh; Monkey Club, Armitage Bridge.

Name of the Club of the Year: ________________________________

Huddersfield CAMRA Cider Pub of the Year 2016

Nominations: Cider Press, Deanhouse; Rat & Ratchet, Huddersfield; The Riverhead, Marsden; Sportsman, Huddersfield.

Name of the Cider Pub of the Year: ________________________________

The Spring Pub of the Season to be voted upon at the Branch meeting at The Dusty Miller, Longwood, Huddersfield on Monday 18th April 2016

Huddersfield CAMRA Spring Pub/Club of the Season 2016

Nominations: Slubbers Arms, Hillhouse; Yeaton Cask, Kirkburton; Percy Vere, Longwood; Marsh Liberal Club, Marsh.

Name of the Pub/Club of the Year: ________________________________

The Mild Pub of the Year to be voted upon at the Branch meeting at The Junction, Kirkburton, Huddersfield on Monday 16th May 2016

Huddersfield CAMRA Mild Pub of the Year 2016

Nominations: Kings Head, Huddersfield; Rat & Ratchet, Huddersfield; The Riverhead, Marsden;

Name of the Pub of the Year: ________________________________

Member’s name: __________________________________________ Membership No:________________

Please note that only currently 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 21st March 2016
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Almondbury: Temporary Licensee, Carl Gilman at the Radcliffe Arms, has now agreed a longer term lease and will continue to serve real ale at the pub.

Berry Brow: The Berry Brow Liberal Club has a good reputation for its beers. It has two regular beers from Jennings and George Wright plus two ever-changing guest ales. Do call in.

Bradley: The White Cross is no longer stocking Hawkshead Bitter and has replaced it with Copper Dragon Golden Pippin. The Bradley & Colne Bridge WMC is currently serving Tetley Bitter on handpull and the Royal & Ancient has Marstons, Jennings and guest ales.

Brockholes: The Travellers Rest was reported to be selling Jennings Cumberland ale, Marstons Pedigree and Ringwood Boondoggle when last visited. The beer quality was good.

Deanhouse: The Cricketes had Ringwood Boon Doggle and Razor Back with Banks’s Sunbeam on handpull when last visited.

Emley: The Emley Brass Band is holding their annual Beer Festival at the Band Room over the Easter weekend of the 25th – 27th March. The festival will feature 10+ real ales, cider and wines and food. See Festival File for details. The nearby White Horse will also be open, serving its usual 3 regular Ossett beers plus 4 guest ales from breweries such as Riverhead, Great Heck, etc.

Golcar: The Commercial has good Thwaites Bitter and Wainwrights on offer. The Rising Sun has improved its beer range and has removed Tetley Bitter, replacing it with two guest ales. On a recent visit they were Farmers Blonde and Belgian Blue. The Golcar Liberal Club had Wells Bombardier and a guest ale from York brewery on a recent visit. The Rose & Crown usually has a Golcar brewery beer on the bar plus a good range of guest ales, often local. Golcar Conservative Club next door has improved its beer range and recent ones have included Black Sheep Blitzem, Bradfield’s Farmers Blonde and a guest from Empire Brewing. The beer was reported to be good. Further down the hill, Junction One has a good range of locale beers and regional guest ales. Recent beers include those from the Nook Brewery, Empire, Bradfield, Stancil and Three Kings.

Grange Moor: The Grange pub is reported to be selling John Smiths Bitter and Fullers on handpull.

Harden Moss: The Huntsman was selling Lees Bitter, MPA and Bitter while the Ford Inn was selling Milk Street Brewery Amber, Partners Cascade and Black Sheep bitter on a recent visit.

Hepworth: The Butchers Arms was reported to be selling Empire Golden Warrior, Black Sheep Best Bitter, Timothy Taylors Golden Best and Landlord and Bradfield Yorkshire Blonde.

Honley: The Jacob’s Well is now open all day, selling Thwaites beers. A new bar, Punch Bar & Tapas has opened in the centre of Honley opposite Mustard & Punch. It has two handpumps serving guest ales, one of which was from Empire. The beer quality is reported to be good.

Holmbridge: On a recent visit to the Bridge Inn there was Bridge Blonde, American Pale, Vanilla Stout and local guest ales. The beer quality is always very good as is the food. The Stumble Inn is open every day from 12noon to 11pm. Recent beers have included Tetley Bitter, Copper Dragon Golden Pippin, Small World Beers Thunderbridge Stout and Clark’s Blonde.

Holmfirth: You won’t need the luck of the Irish to have a good time this St Patrick’s day weekend. From the 17th to 19th March the Nook will be hosting its Emerald Ale Festival featuring over 40 cellar conditioned handpulled real ales including some Irish inspired beers and splendid stout. There will be plenty of good Irish food, live music and a great craic throughout the festival. There are 8 ensuite rooms if you want to make a weekend of it! Brambles was recently selling Bridge Bitter, Ossett Red, Lees Seasonal ale, Milestone Lions Pride, White Horse Champion and Lilley’s Crazy Goat Cider. Y’s Bar & Snap is now selling Timothy Taylors Golden Best and Copper Dragon Golden Pippin. Opening hours seem limited. The Old Bridge was reported as selling Tetley Bitter, Copper Dragon Golden Pippin, Grey Hawk Dark Desert Highway, Black Sheep Best Bitter and Whitstable Bay Pale Ale. The Elephant & Castle has been awarded Cask Marque and has Tetley Bitter and Sharps Doombear as regular with two guest beers which included one from Wells Brewery and Hook Norton. The Postcard has re-opened after its long awaited refurbishment. It was selling Tetley Bitter on recent visit. There is a new bar, Oscars (formerly Rotcher Coffee Shop and Bar) just off Hollowgate. Unfortunately, no real ale.

Kirkburton: The Junction Inn has two regular beers plus one changing guest ale, often from Abbeydale. The house beer, Junk Ale, is supplied by Goose Eye, and the quality is reported to be good. There is Indian Tapas style food on a Wednesday night. The George is still selling Marston’s beers but is under new management. The Spring Grove has only one real ale, Tetley
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Bitter. The **White Swan** at Dogley Bank is run by the same people as the **Rose & Crown** at Thurstonland and has four regular beers, Tetley Bitter, Sharps Doombar, Leeds pale and Bradfield Farmers Blonde plus two changing guest ales.

The Kirkburton Scouts will be holding their **8th Kirkburton (KUG) Beer festival** over the weekend of the 27th and 28th May at the Scout HQ in Hallas Road. There will be Pie & Pea Supper and Quiz night on the Friday and a village fayre with stalls and a BBQ on Saturday afternoon. The event is on the No 80 and 82 bus routes. See [www.kirkburtonfest.org.uk](http://www.kirkburtonfest.org.uk) for details.

**Lepton:** The **Sun Inn** has been voted Huddersfield CAMRA’s Winter Pub of the Season. This pub has Tetley Bitter plus a good range of both local and regional guest beers, all kept and served well. Recent guests have included Pennine Amber nectar and Winter Warmer. A presentation will be made to Donna and Carl by the Branch. See Branch Diary for details. Also in the area is the **Rowley Hill Club.** This has Bradfield Farmers Blonde plus a guest beer on handpull. There is live entertainment on Saturday evenings and Happy hour is 4pm – 7pm Friday and Saturday only. Do call in .

**Lockwood:** The **Lockwood & Salford Conservative Club** has good Tetley Bitter and a range of very good guest ales from both local and regional suppliers. Beer quality is reported to be good. The nearby **Shoulder of Mutton** has a good range of handpulled beers, usually a Mallinson’s beer, Tetley Bitter and Mild, Copper Dragon Golden Pippin, plus locale guests. The **Lockwood** usually has 3 handpulled beers serving mainly guest ales.

**Longwood:** The **Dusty Miller** now has 7 handpulls on the bar. Timothy Taylors Landlord and Milltown Platinum Blonde are regular beers with a dark beer such as Milltown Blackjack. The other pumps are devoted to guest ales and include beers such as Phoenix Arizona and Salopian Oracle to name a few. Across the road is the Longwood Bowling Club which is also worth a visit. This has two handpumps serving guest ales and club bitter from Milltown.

**Marsden:** The **Riverhead Brewery Tap** recently held an International Womens Collaboration Brew Day on Saturday 5th March. Women of all ages were invited to come along to the brewery and participate in an open brew day to create a beer, Unite Expression, for a great local cause, **Huddersfield Womens Aid.** The beer was then launched a week later and £1 from each pint was donated to the charity to help raise money and awareness of the **Pennine Domestic Violence**
**Group.** Well done Lisa and all her fellow brewsters and helpers. The **Marsden Conservative Club** is reported to be selling good Jennings Bitter and Brakespears Oxford Gold.

**Newsome:** Long term landlord, Alan Gibson of the **Victoria** (aka Bum Royd), was married on the 13th February this year. Congratulations go to the happy couple from the Branch and the regulars. It is reported that the **Newsome Tap** has closed. More reports please.

**Outlane:** The **Dog & Partridge** has 3 handpulled ales on the bar. Taylors Landlord is a regular along with Black Sheep Bitter plus a guest ale which was Milltown Platinum Blonde on a recent visit. All very well served! The **New Inn** has Timothy Taylors Landlord and Black Sheep Bitter with guests. It is a popular eating place. The **Commercial** is a free house and serves a variety of guest ales. On a recent visit there was Bradfields Farmers Blonde and Belgian Blue. This also does a good range of home-cooked meals. The **Waggon & Horses** has 4 handpumps serving a good range of beers. Camerons Strong Arm and Bradfields Farmers Blonde are on regular with two guest ales which were Belgian Blue and Acorn Barnsley Bitter when visited. The **Swan** is a free house and has 6 handpumps serving Thwaites Wainwright and Lancaster Bomber, Swan’s Swaddle – the house beer, Saltaire Blonde and two guests from Small World Brewery – Spikes Gold and Thunderbridge Stout.

**Quarmby:** The **FieldHead** has 3 rotating local and national ales on the go. These are well-kept and include beers from Titanic, Ossett, Oakham and Sadlers but to name a few. Do call in.

**Rastrick:** The **Clough House** has now re-opened as **The Four Sons** after a major refurbishment. The owners are keen to maintain handpulled beer and improve the real ale range. Reports please.

**Scapegoat Hill:** The **Pennine Manor** is reported to be selling Wells Bombardier and Black Sheep Bitter on handpull. The **Scape House Inn** had Bradfield Farmers Blonde and Belgian Blue, Thwaites Wainwright and Wychwood Hobgoblin on a recent visit.

**Shelley:** The **Flying Ferret** has two permanent cask beers on handpull. These are Black Sheep Bitter and Small World Brewery Longmoor Pale. The pub has recently added 4 craft beers to its range. These have been Magic Rock Dancing Bear, Sharp’s Wolf Rock red IPA, Copper Dragon Golden Pippin and York Brewery Legion IX. Sunday night is General Knowledge Quiz night. Long term landlady, Bev Routledge has retired at **The Rising Sun** and Kat Taylor, previously of the **Slip** at Longwood, has taken over the running of the pub.

**Slainte:** The **Shoulder of Mutton** was reported to be selling Theakston’s Best, Kelham Island Easy Rider, Moorhouses’ Blond Witch and Marstons New World Pale Ale on a recent visit. The **Commercial** is the brewery Tap for Empire beers and in addition to Commercialia has a good range of guest ales. The **Silent Woman** was reported to be selling Saltaire Blonde on a recent visit. **The Bridge** has removed the handpulled cider and replaced it with Black Sheep Bitter. The **Wharfedale** is now a free house serving beers from Beer Express. On a recent visit there was Crossbay Halo and Jennings Cock a Hoop. The **Swan** has a good range of beers and recently had Mallinson’s Hop Tzarina and Northern Monk True Pale Ale – both on top form.

**Nobles,** on Manchester Road, has Black Sheep Bitter, Copper Dragon Golden Pippin and Best and guest ales, which on a recent visit was Empire Golden Warrior.

**Thurstonland:** The **Rose & Crown** has 3 regular beers, Bradfields Farmers blonde, Tetley Bitter and Timothy Taylors Landlord on the bar with 3 ever-changing guest ales. The beer quality is good and the pub does a nice range of meals. A Summer beer festival is planned. See pub for details.

**Upper Denby:** **The George Inn** has been voted Huddersfield CAMRA’s Rural Pub of the Year 2016 in recognition of its support for Real Ale and its Community focus. This pub has gone from strength to strength since becoming a free house in 2012, and featuring in the CAMRA Good Beer Guide. It usually has a Small World beer and regularly supports Two Roses, Copper dragon and Wentworth breweries. Coming up there will be Wharfe Bank, Leeds and Stancil beers. The next Pie & Pea Walk will be on Sunday 24th April leaving the George at 12noon. Jazz nights are now very popular, on the first Thursday of the month, and Folk nights on the first and third Monday of the month. A presentation will be made in April. See diary for details.

**Upperthong:** The **Royal Oak** had Bradfield Farmers Blonde, Goose Eye Balm Pot and Timothy Taylors Boltmaker on handpull with Westons Old Rosie cider.

**Wooldale:** The **Wooldale Arms** had Copper Dragon Golden Pippin and Wooldale Bitter (ex Tetley) on a recent visit.
It is with great sadness that the Branch learnt of the recent death of Ken Williamson, one of the founders of Huddersfield’s first microbrewery The West Riding Brewery. Ken passed away in early January of this year, and will be best remembered for his active involvement in the early days of Kirklees CAMRA and his love of Real Ale.

Ken’s involvement with Real Ale started in the early days of Kirklees CAMRA when beer choice was dire and limited. It was while he was out having a few pints on a Kirklees CAMRA trip to Rochdale with his four mates, Ron Crabtree (then a teacher), Dave Jessop (technical clerk), Mike Field (accountant) and Jim Turney (textile worker) that they hit upon the idea of starting their own brewery. How difficult could it be?

After a year or two of planning and hard work, the West Riding Brewery was born. It was set up in the old Ralph Wood textile mill, off Bradley Mills Road behind the old Town Football ground. Ken (right), Dave (middle) and Ron (left) all local CAMRA members, became directors of the brewery.

The first commercial beer, West Riding Bitter, was launched in June 1980. A ten x 36 gallon barrel batch was produced initially which was eagerly supped up to great acclaim by local beer drinkers. It was hard work brewing 5 brews every 2 weeks. There were no wages in the first year as all the money was ploughed back into the business to buy casks, ingredients and items for the brewery. Ken and his fellow brewers worked up to 14 hours a day for 7 days a week just to keep up with demand!

The brewery produced four regular beers; Bitter, Tyke, Light Mild and Dark Mild. The Bitter was 40p a pint and Tyke 43p a pint with the Nook at Holmfirth being a regular outlet. However, it was Tyke (og 1041) that was best known. In August 1981, it won Champion Best Bitter of Britain at the CAMRA Great British Beer Festival at the Queens Hall in Leeds, beating 150 competitors and pushing Shepherd Neame into second place and Timothy Taylors into third. It was the crowning glory for Ken and his mates from what started out as a blend of two 4½ gallons of Ron’s and Dave’s homebrew!
Sales took off. Tyke was now selling to 20 or so pubs and clubs in the area. The business needed to expand and a bigger brewery was required. Unfortunately, a fire in 1983 forced the move to New Bridge Mills in Mill Moor Road, Meltham. Here the West Riding Brewery continued to brew until January 1986 when another fire caused its demise and all brewing ceased. Tyke Bitter was then contract brewed by Tony Allen at the Phoenix Brewery at Ellesmere Port in Cheshire.

In 1983, Ken and fellow director, Dave Jessop, bought the Barbados, a disco pub, at Elland. This had formerly been the Station pub serving the nearby Elland station. They set about transforming it from a tied house into a free house with 12 handpumps selling real ale. It was renamed The Barge & Barrel and became the brewery tap for the West Riding Brewery.

In 2003, to commemorate the 21st anniversary of the Barge & Barrel becoming a free house, Mark and Liz, who ran the pub at the time, put on a big party and celebration. Ken was guest of honor, representing the original ‘gang of five’ from the old West Riding Brewery. Ken also paid tribute to Paul Firth, the Barge’s longest serving barman with 13 years’ service. Sadly, Paul Firth also died earlier this year.

It was claimed that Ken, who was a brewer, was responsible for John Eastwood’s early brewing tuition. Later, John went onto set up his own brewery, Eastwoods, which became a local Huddersfield legend. Of the original friends, Ron Crabtree went onto buy the Sair Inn at Linthwaite and start his own brewery, the Linfit brewery, while Mike Field went on to establish the West Riding Licensed Refreshment Rooms at Dewsbury and the Beerhouses chain.

In later years, Ken’s health had not been good, having suffered two strokes in as many years. He was forced to rely on his support dog, ‘Reef’, which guided him around his usual haunts and the pubs of Sowerby Bridge.

Ken was cremated on Wednesday 13th January at Elland Crematorium. He leaves behind a loving family and will be missed by all those who knew him.

From left to right: Ron Crabtree, Dave Jessop, Mike Field, Jim Turney and Ken Williamson.

The original five friends who conceived the West Riding Brewery over a pint back in 1979, enjoying the perks of the job – as much as you want while at work.

Ron was reported as saying, “We have to be very firm with ourselves. Round here people like to get plenty down on a night out. You don’t want complete memory loss by 10 o’clock.”
Welcome to Pressing Issues Spring 2016 edition. The light is starting to come back now, and the apple trees are starting to bud, in readiness to blossom which will determine, partly, how good next year’s crop will be. If your tree is still in need of a little pruning, now is the time to do it.

As far as cider-making goes, early Spring is a quiet time, cider is maturing in the vats, undergoing the exciting process of malolactic fermentation. This is the transformation of malic acid, the chief acid of the apple, into lactic acid. This will make the cider less acidic and potentially mellower. This process generally occurs during the early spring when the outside temperature goes about 12°C degrees. Due to the odd weather this year, who knows when this will occur, if it hasn’t already?

It is after this period that much cider will be ready for sale, usually around May. Pure North Cider of Deanhouse near Holmfirth are having an event to celebrate this special time of year. From 1 to 6pm on Sunday 1st May there will be a traditional May Day party involving music and Maypole dancing. We are promised plenty of ciders and much food. Rob North puts on a great event and it will be well worth popping down to enjoy the fun and try a few of his brilliant award-winning ciders. Rob tells me that his 2015 ciders are fermenting well and he’s very hopeful for some great cider this year.

Pure North Cider Press has been nominated as one of the contenders for Cider Pub of the Year at a recent branch meeting, so we wish it well in the forthcoming vote. The voting form is on page 5 of this current edition of Ale Talk. If you’ve not been to the Cider Press then visit the website and watch the video. http://www.purenorthciderpress.com/shop-cafe-2/

Our other real cider maker, ‘Udders Orchard, has had a bumper 2015 crop and there should be a little more variety in the ciders this year. There will be the usual Whisky Cask cider, an as-yet unnamed oak aged cider, and a Bramley Apple single variety cider, which should be interesting. There will also be a special edition of perry this year, but only available in bottles.

Pub in our area selling real cider
Real Cider is a long-established traditional drink which is produced naturally from apples and perry from pears. It is neither carbonated nor pasteurised.

Bridge, Holmbridge; Brambles, Holmfirth; Cherry Tree, Hudds; Commercial, Slaithwaite; Cricketers, Deanhouse; Farmers Arms, Holmfirth; Gonzalez’s Holmfirth; Green & Red Club, Milnsbridge; Grove, Hudds; Wood Street Craft Beer Shop, Hudds; Head of Steam, Hudds; Huntsman Inn, Holmfirth; Junction One, Golcar; Kings Head, Hudds; Northern Taps, Hudds; Post Card, Holmfirth; Pure North Cider Press Café and Shop, Deanhouse; Railway, Berry Brow; Rat & Ratchet, Hudds; Riverhead, Marsden; Rose & Crown (Nook), Holmfirth; Royal Oak, Uppermong; Sair, Linthwaite; Sportsman, Hudds; Swan, Crimble; Tap House, Holmfirth; Toad & Tattie, Holmfirth; The White Horse, Emley; Wills O’Nats, Meltham; Yeaton Cask, Kirkheaton;

Please update me if you know of others. David Kendall-Smith dave@uddersorchard.co.uk
Now it’s recipe time, and as it’s now mushroom season, here is a reprise of a great mushroom and cider recipe….

**Yorkshire Mushroom and Cider Risotto**

Ingredients – two servings
- An onion (finely chopped small)
- Garlic clove
- 6oz Arborio rice
- 1oz Butter
- Whatever you can spare out of your quart of good Dry Huddersfield cider (a hefty glug)
- 1 pint of hot stock (chicken or vegetable)
- A good handful of mushrooms sliced, preferably picked earlier on a walk, mixed varieties are best
- Some herbs (sage, thyme, chives), salt and pepper to taste
- A strong Yorkshire cheese (an ounce or two)

Throw the butter in a hot low-sided pan until it’s hot, toss in the onion and cook until translucent, add the garlic and rice and stir well. Without reducing the heat, have a drink of cider and pour a ¼ of pint in the pan. Now turn down the heat so the mixture still bubbles. Throw in the mushrooms and herbs, then pour ¼ of the stock in and stir constantly, as the liquor is absorbed into the rice. Add the remaining stock, little by little over the course of 15 minutes, having a drink whilst stirring. Crumble in the cheese and season to taste. Bang it in a pasta bowl and garnish with whatever comes to hand. Serve with garlic bread and a glass of cider.

All the ingredients can be adjusted to suit what you have in your fridge and garden or indeed what diet you are on (the above is 14 pro-points on Weight Watchers® per serving). I just made it out of what I had to hand.
Call for a cut in Beer Duty in the 2016 Budget

Despite three years of duty cuts, people in Britain pay the second highest beer duty in all of Europe. Currently, the UK pays almost 40% of all EU beer duty, despite only consuming 12% of the beer across the EU. Please support pub goers and beer drinkers by asking for a further cut in beer duty.

Please write to your MP today to ask them to make a case to the Chancellor for a 1p cut in beer duty which will also:

- Help struggling pubs stay open
- Create jobs and support local communities
- Increase investment into brewing and pubs
- Keep the lid on pub beer prices.

Use the online service at [http://www.camra.org.uk/beertax2016](http://www.camra.org.uk/beertax2016) or write to your MP at the House of Commons, London, SW1A 0AA.

Look out for the beer mats (see below) in your local pub or club for details.
Passionate about Beers
Passionate about Food
Passionate about Whisky
(we have one of the best selections of Malt Whisky's in the area)

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For the second consecutive year
2013/2014

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Camra Pub of the Season 2009 & 2012

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Comprehensive Menu by our Award Winning Chefs
Sunday Carvery served from 12 noon till 6.00 pm
(main menu till 8.30 pm)

2 People Dine for £10.00
12 noon till 2 pm & 5-7 pm (excluding weekends and Bank holidays)
Wills O' Nat's Blackmoorfoot Road Meltham Holmfirth HD9 5PS
After visiting all the West Yorkshire entries in the CAMRA Good Beer Guide (but that is a different article), I thought I might do a bit less travelling this year, so I looked on the What?Pub site for local pubs that were selling real-ale.

It was woefully out of date. Even the Rose & Crown in Longwood was still showing as open and selling real-ale, even though it has been closed for donkey's years. I complained to the Branch Pubs Officer, Neil, and asked him if anyone was doing anything about it.

He took this as me volunteering, signed me up with Pubzilla admin. rights and set me off. I said I'd do the area local to me – the triangle between Halifax Road and Manchester Road. It took two months to survey the 29 pubs with cask ale. Sadly for me, 12 pubs without.

Next information from Neil, now Branch Chairman as I took on the Pubs Officer role, was that the branch allowance in future GBGs may depend on What?Pub information. We (I) must get the rest of the listings up to date: beers, opening times, facilities, even a photo when there were no smokers stood outside. I can't take the credit for most of the photos though – that belongs to Mark Davies – his camera is better than mine (lens envy).

First job was basic details on all pubs listed as selling ale. A couple of hours adding telephone numbers, maps and a plan of action. I chose to do it roughly alphabetically by area. First to Almondbury and then work through the list to Upper Cubmerworth. It seemed to make sense.

A sample pint in all pubs/bars with cask. When I popped my head in, any without, it was a quick “Do you sell hand-pulled beer?” Only twice did the person behind the bar say, without a hint of irony “No mate, there’s no demand for it.” Just where have they been?

Pubs within the Ring Road when the weather is poor, but good weather saw me with Metro-ticket in hand and going to the far flung villages within the branch.

Many good days.

Joy at finding working wickets in unexpected pubs. Two in one night. The Silent Woman and Little Bridge in Slaithwaite now both offer this choice to their customers.

I met lots of really nice people – both staff and customers. Some pubs tempted me (bus timetable permitting) to stop for a second pint. Found quite a few pubs that I will definitely revisit as soon as I can – some I already have.

Most evenings out alone but also trips out with Paul to Flockton, Simon to Outlane and Howard to Slaithwaite. I even persuaded my wife, Carolyn, to walk with me from the Clothiers at Stocksmoor to the Woodman at Thunderbridge one sunny-ish Saturday afternoon. I had to go to Leeds shopping for her Christmas present first though.

Also, young student type bars in Town selling top quality real-ale. The Picturehouse and the Warehouse amongst others have got good local ale on hand-pull. This proves, to me, that young people are demanding good quality real-ale not just alcopops and shots like my daughter.

Finally Holmfirth. A town with 14 pubs and bars within comfortable walking distance of the bus station, and all 14 sell real ale. Two good nights out there.

Not so good days?

It was a long bus journey to a far flung district to find a pub still in unadvertised winter opening hours in May and I've got two hours to wait in the middle of nowhere.

Going into the West Tavern (now Jackson’s Bar) and the Waterloo and not finding any real ale.

An incredibly long walk from the nearest bus stop up to the Huntsman for a pint of J W Lees. A long walk back too but at least that was downhill.

Worst of all was getting to the Great Western above Marsden to find a pub that has just closed and is about to be sold out of trade.

Anyway, by the start of November, with a visit to the Lord Wilson and a pint of a Japanese collaboration smoked Porter of all things, I surveyed the last pub and the task was as complete as it can be.

In conclusion, about two years ago we had 164 pubs listed as selling cask and 96 listed as keg only. Now I can fairly confidently state we have 185 with wickets in use, 48 without or closed and sadly I have had to change 27 premises to permanently closed. Just about 75% of pubs in our branch sell cask ale. Is CAMRA's job done? As far as ale in pubs maybe, but not when it comes to closures.

For summat to do on Friday nights. It has been an absolute pleasure.

Less than 24 hours after the last survey an e-mail from Mark telling me that the Queen in Milnsbridge has now re-opened. Another survey to do.

And I thought I had finished!
The Navigation Tavern
6 Station Road, Mirfield WF14 8NL  Tel: 01924 492476

Navi Beer Festival
19th to 22nd May 2016

Another Coup at the Navi!

Approx. 30 beers cellar conditioned and on handpull

John Smith’s Cask and 5 Theakston’s Ales including Old Peculier
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Rotating Guest Ales plus Handpulled Cider and Perry

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Huddersfield CAMRA Pub of the Year 2005
13 years in the CAMRA Good Beer Guide 2004 - 2016

Regular Bus Service from Huddersfield
Nos: 202, 203, 220, 229 (328, 278)
Bentley & Shaw’s Lost Windows

Bentley & Shaw was among Huddersfield’s best known breweries with over 190 pubs throughout the area. When it was taken over by Hammonds Bradford brewery in 1944, there was a gradual but almost total annihilation of the Bentley & Shaw name. Pub windows, advertising material such as glasses and posters were all systematically destroyed or removed. However, some pubs did survive with their original windows intact into the Millennium. What still remains is now recorded on the Brewery History website at [www.breweryhistory.com/Defunct/YorksWest.htm](http://www.breweryhistory.com/Defunct/YorksWest.htm)

The last remaining pub in Huddersfield with Bentley & Shaw Town Major windows was the Waggon & Horses at Outlane. This underwent refurbishment in 2003 and the windows were removed. At the time there was a public outcry to save the windows from destruction. Fortunately, Enterprise Inns gave assurances that the Town Major roundels would be saved, and incorporated one of the Town Major roundels into a glass panel behind the bar and the other into a side panel in the dining area. The `Town Majors' survived a further 11 years before finally disappearing last autumn before the new landlord took over in November. Staff and regulars claim to know nothing of the whereabouts of the glass panels.

The most recent loss has been the B&S Ales & Stout windows in Th’Alma at Linthwaite. See opposite. These were removed during a refurbishment of the pub earlier this year and replaced with plain glass windows. It is not sure whether this was instigated by the Thwaites pub company or not. However, it did invoke a lot of anger and comment from locals and brewery historians alike.

Another pub with B&S window panes was the Rose & Crown, Thornhill Road, at Longwood, which featured small etched “B&S LTD” glass panels at the sides of the inner lobby door.

The Swan, Swan Lane, Lockwood, had a fine original etched window on the internal lobby door, featuring `SWAN HOTEL’ around a central roundel with `BENTLEY & SHAWS … SPIRITS…. BRILLIANT MILD ALES’. This harks back to the days before the War when Mild was still the most popular drink of the local factory workers and beer drinkers.
One of the best surviving examples of Bentley & Shaw windows in Huddersfield is to be found at the Foresters Arms, Park Road West, Crosland Moor. These are etched and cut glass windows with ‘BENTLEY & SHAWS BRILLIANT ALES’, and advertise the famous ‘brilliant’ ales the brewery was famous for.

Unfortunately, there are many more Bentley & Shaw pubs around which still display the stone carved lettering ‘BENTLEY & SHAW’ above their door and windows but alas without their original windows. Examples are: The Great Western at Marsden; The Slip Inn at Longwood; the former Somerset Arms at Aspley; Ye Old Hat Hotel, Huddersfield; and The Silent Woman at Slaitwaite.

If you know of other examples of local pubs displaying names and advertising from long gone breweries, please contact the Editor.
THE JUBILEE REFRESHMENT ROOMS
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Tel: 01422 648285  www.jubileerefreshmentrooms.co.uk

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Saturday 9am to 10pm
Mon - Fri 9.30am to 10pm

WHERE CHARACTER COUNTS
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tel: 07946 589645
CAMRA AUTUMN PUB OF THE SEASON 2012
CAMRA GOOD BEER GUIDE 2014

Saturday 10am – 8.30pm;
Sunday 10am – 6pm;
Monday 10am – 3pm;
Tuesday to Friday 10am – 3pm,
5pm – 8.30pm.

Delicious pub food with an added twist!
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01484 684166
LocAle Brewing

There are reports of a prospective new brewery starting up in Linthwaite this Summer. Once premises are secured, The Barefaced Beer Co. is hoping to install a 4 barrel brew plant and plans to have its beers available in a few months’ time. Watch this space.

Bridge Brewery. Tel: 01484 687652

Back in the Autumn, we reported that Richard was planning to set up a small 100Litre test brew kit to develop new recipes and to encourage small brewers to come and create their own brews. After a busy Christmas, Richard is now close to completing his kit and hopes to be starting up in March. We understand that there may be a special collaboration brew in the pipeline with another local microbrewery, Here Be Monsters. We wait in anticipation!

Richard has been experimenting with a raspberry Blond using real raspberry fruit in the cask to give a natural flavoured beer. A similar beer may be available in the future?

Briggs Signature Ales. Tel: 07427 668004

Nick’s latest new beer is Rock & Roll #2 (3.8% abv) and is a complete re-work of the original Rock & Roll #1 (4.0% abv). This second incarnation is a wonderful hoppy pale ale with citrusy lemon and pine flavours.

There will be a special coming up for the Star Inn Spring Beer Festival in March. This is Symphony #5 and will be a dry hoppy special with a mighty hop punch! Don’t forget Nick’s beers are also available in bottles from the Mallinsons’ Brewery Shop.

Empire Brewing. Tel: 01484 847343, 07966 592276

Since Russ relaunched the Empire brewery over a year ago with a new range of beers and pumpclips, business has gone from strength to strength. Demand for Russ’s beers has once more out grown the brewery’s capacity and a new 12 BBL fermenter has recently been installed. The extra capacity will allow a greater range of beers to be produced and increase their local presence. To coincide with this, Russ and Lorraine are planning to create a bottle shop at the brewery for the public to drop in on Saturday mornings and during the week. Bottling is now an important way of promoting any brewery’s beers, especially since the trend for drinking at home has boomed.

Over the festive season, Russ brewed his seasonal beer, Empire Penguin, King of the North Pole (3.9% abv), a wonderful hoppy pale ale packed with Motueka hops.

A couple of new beers due out soon include Fluke (4.1% abv), a blonde ale with gooseberry and tropical fruit flavours resulting from a mixture of Mosaic, Centennial and Citra hops. The other is Imperial IPA (5.0% abv), a big grapefruit flavoured India pale Ale, with a strong hop and good malt balance.

Here Be Monsters Brewery Tel: 07792 174863

Doug has recently extended his Cyclops range of bottled beers. These are beers which showcase the various flavour and taste characteristics of individual hop varieties but brewed to a common malt base and alcoholic strength.
Craft Brewers of Fine Quality Ales
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Golden Warrior 3.8% abv
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Jonah 4.3% abv
Colony Thirteen 5.1% abv

Plus many Seasonal
and Special Ales

The Old Boilerhouse, Unit 33, Upper Mills, Slaithwaite, Huddersfield. HD7 5HA

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
Cyclops Crystal (4.4% abv) is a single hop pale ale with a spicy floral flavour. Cyclops Simcoe (4.4% abv) is brewed with Simcoe hops and the beer has a mixture of passion fruit, pine and citrus flavours. Cyclops Sorachi Ace (4.4% abv) is brewed with Japanese Sorachi Ace hops and has a characteristic lemon, dill and coconut flavour. The beers are currently available in the new Arcade Beer in Station Street, Huddersfield.

The latest new beer is Belgian Brown (5.1% abv) aka Berzerker #80. This is a brown ale brewed with Belgian yeast and malt, and hopped with Green Bullet hops to give a banana and raisin tasting bitter.

Lords Brewing Co.  Tel: 07976 974162

The Lords Brewery is continuing to make an impact on the local real ale scene with its Tithe House Bitter (3.9% abv) and Expedition Pale Ale (4.0% abv). The beers have been on at the Sportsman and Bar Maroc in Town and the bottled versions are available in the new Arcade Beer shop, Bolster Moor Farm shop and Franco’s at Almondbury.

The latest new beer is a West Coast Pale Ale called Mount Helix (4.6% abv). This is named after a mountain just outside San Diego and is described as a pale and hoppy bitter – without being too `OTT' on the hops. This should be available in March both in bottle and cask.

Following on from this, there is a Saison in the offing. It will be towards the darker end of the saison colour spectrum and full of the usual flavours you’d expect from a Belgian farmhouse beer.

Magic Rock.  Tel: 01484 649823

Magic Rock have added another CAMRA award to their collection following their success at Sheffield Beer Festival last year. The Stooge (4.0% abv), an American Brown Ale, was voted best session ale and won Gold in the Bitter category. Well done Stewart and the brewing team.

Most of the new beers are available at the Magic Rock Brewery Tap at Birkby, The Grove in Town and now, the Flying Ferret at Shelley. It has to be said that these are predominantly key keg beers although there is a range of beers available in 330ml cans. These include Salty Kiss (4.1% abv), High Wire Grapefruit (5.5% abv), Cannon Ball (7.4% abv) and the recent Bearded Lady BA Grand Marnier (10.5% abv).

A few new beers have been reported. Contortionist (5.0% abv), is a blonde, dry hopped, ‘twisted’ Berliner Weisse style beer with sour fruit and hoppy flavours. Bearded Lady Barrel Aged Grand Marnier (10.5% abv), is a wonderful chocolate orange Imperial stout, barrel aged for 6 months in a Grand Marnier cask with cocoa and oranges. You may remember that Bearded Lady was first introduced in 2012 when it was barrel aged in Bourbon barrels.

On the collaboration front, Magic Rock have brewed Redolent Rye (6.0% abv) with Lervig Aktiebryggeri from Stavanger in Norway. The beer is a dark amber red rye ‘farmhouse' IPA with a spicy, fruity and aromatic flavour. Brewed with Friends #1 (12.3% abv) was another collaborative beer brewed with Brouwerji Kees from Middelburg in the Netherlands. This was available both on Tap and in bottles and is an Abbey style Quadruple beer. Brewed with blackberries, blackcurrant, oranges, apples, cinnamon, star anise, vanilla and Pilsner, Munchener, Caramalt and Roggemont malts, this has a wonderful dark fruit and spicy edge.

Finally, for the beer mat collectors, there is a new beermat out. This is a square black mat with the Magic Rock logo and various circus characters on the white reverse.

Mallinsons Brewing Company. Tel: 01484 654301

A few new single and combination hop beers have been reported recently. Single hop varieties include Bravo (4.1% abv) using USA Bravo hops and Bramling Cross (3.7% abv), a golden ale brewed with UK Bramling hops.

The dual hop beers include Pacific Cascade (4.3% abv), a zesty number which is hopped with Pacific Gem hops for bittering and Cascade for aroma; Chinook Summit (4.1% ABV) is dual hopped with Summit hops late in the brewing process and Chinook hops for bitterness.
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(OS 100143) TEL 01484 842370
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ALES AND STOUTS ON HANDPUMP.
TRADITIONAL 300 YR OLD PUB WITH STONE-FLAGGED
FLOORS OR STAINED FLOORBOARDS IN FOUR ROOMS,
EACH WITH OPEN FIRE/RANGE.

NATIONAL CAMRA PUB OF THE YEAR 1997. GBG/GOODPUB GUIDE. CASK MARQUE.

Hoyle Ing is off the A62 Manchester Road 3½ miles from Huddersfield.
Turn up Steep hill at Dyson’s Mill, opposite painted tanks and Bargate bus shelter.
Bus to Linthwaite Church easy walk down Tommy Lane.
Bus to Bargate – short walk up Steep Hill.
OPENING MON-FRI 5-11, SAT 12-11, SUN 12-10.30

DUSTY MILLER

• Milltown Brewing Co’s Brewery Tap
• Always serving 6 Hand Pulled Real Ales
• Rotating Guest Ales from Local and Regional Brewers
• Selection of Fine Wines, Coffee and Tea Served
• Walkers and Dogs Always Welcome

Voted CAMRA Spring Pub of the Season 2015

2 Gilead Rd, Longwood, Huddersfield, HD3 4XH
www.dustymillerlongwood.com
Session Pale Ale #12 (3.8% abv) is a straw coloured bitter, triple hopped with Bravo, Chinook and cascade hops, giving a sharp citrus bitterness with hints of lemon and citrus.

Lucky Number 888 (4.5% abv) represents brew or gyle 888 – very lucky in Chinese culture! This is a pale golden ale with hints of lime and mandarin resulting from the use of Wai-ti hops from New Zealand. This was featured at the recent Chesterfield beer festival along with Simcoe (4.5% abv), the single hop variety beer.

As a tribute to David Bowie or Ziggy, there was Diamond Dog (4.5% abv), a mid-blonde special ale with an intense hop aroma and taste from the late use of Chinook hops. CM (4.3% abv), that’s latin numerals for 900th brew, is the latest new beer. This is a pale gold bitter with hints of lemon and verbena, giving a medium bitterness with a fruity, long hoppy finish.

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

Neil has started to bottle his core range of beers. These are available from the brewery or from the brewery tap, The Dusty Miller at Longwood. Currently, these are: Platinum Blonde (4.0% abv), Golden Amarillo (3.8% abv), American Pale Ale (3.9% abv), Black Jack (4.5% abv) and Maltissimo (5.3% abv).

**Nook Brewhouse.** Tel: 01484 682373

A few more accolades for the award winning Nook beers. Late last year, Coffee Stout (5.2% abv) won **Bronze in the Stout & Porter category** at the SIBA North East regional beer awards. This is a wonderful coffee flavoured stout which was originally known as Grumpy Mule stout. The equally tasty Choco Orange Stout (5.2% abv) won **Gold and Beer of the Festival** at the 18th Scunthorpe Beer Festival last September. Well done Sheila, Ian and the brewing team!

Another excellent beer was Sticky Toffee (4.2% abv). This was a lovely toffee tasting beer, not to overpowering but just like liquid Werthers Original toffees. Yummy!

The Spring beer festival will see the return of RIPA (5.2% abv), a rhubarb IPA, only available while Yorkshire Rhubarb is in season. RIPA is a rich combination of a strong sweet malty character and fruity bitter hops infused with the addition of sweet and tangy Yorkshire rhubarb from the heart of the Rhubarb Triangle. Ask Worzel if you don’t know where that is.

**Rat Brewery.** Tel: 01484 542400

Since Christmas there have been a few new Rat beers. With the start of the BBC1 television series Dickensian, the Rat Christmas beer had to be Bob CRATCHet (4.3% abv). There was Mutant Rat (5.0% abv), a strong hoppy pale ale, brewed as a variant of the usual White Rat (4.0% abv) recipe and Fancy Rat (3.6% abv), a tasty pale session beer.

The Rat Collaboration Beer #10, Rat A Tat Tat (5.0% abv) was brewed with the guys from the Stalybridge Buffet Bar. This was a very tasty mango and pineapple IPA hopped with Mosaic hops.

New beers due soon include: Rattle of Hastings (4.5% abv), the 1066th brew, a brown and malty bitter with loads of hops; Rat Hot Chilli Peppers (4.3% abv), a copper coloured bitter flavoured with dried Morita chillies (6.5 on the hotness scale); Murder She Rat (4.4% abv), a red IPA flavoured with Earl Grey and Jasmine Green Tea and dry hopped with Chinook; Rug Rats (3.5% abv), a milk chocolate mild brewed with chocolate malt, real cocoa and Goldings hops; Rat Trap (4.0% abv), a hoppy pale with Cascade and Cluster hops); and Ratatonic (5.0% abv), an IPA with Viena malt and Mosaic and Sorachi Ace hops. Don’t forget the Rat’s Great Gnawthern beer festival 20th May.

**Riverhead Brewery.** Tel: 01484 841270

There was an amazing smoked stout that Lisa brewed over the festive period called Black Corsair (7.4% abv). This was a well-balanced stout, brewed with dark smoked malts and hops to give a smooth, smokey, roasted malt and slightly sweetish finish. It was well attenuated and drank like a 5% beer. This is stout that must be brewed again!
Other recent beers include Bitter Orange (4.2% abv), was an orange wheat beer and Cherry Bomb (4.5% abv), a pale ale with a lovely fruity cherry flavour brewed from a recipe developed by co-brewer Richard Armitage. Cherry Bomb featured at the recent 1st Claro Beer festival at Ripley.

Lisa has also brewed a rich dark chocolate and coffee Porter (4.2% abv). This was brewed to support the Gingerbread House, a local independent film and food company based in Marsden, who held a Chocolate festival at Marsden Mechanics on the 27th February.

The Riverhead Brewery is hosting a Women’s Brew Day as part of the International Womens’ Collaboration Brew Day (IWCBD) on the 5th March. Lisa will be brewing Unite Expression, a grapefruit flavoured IPA, along with helpers. Once the beer is ready it will be sold at the Riverhead to raise money and awareness for the Pennine Domestic Violence Group, a worthy charity and help group. The launch event will be on Saturday 12th March at 2pm.

Small World Beers. Tel: 01484 602805, 07540 319326

On a recent visit to the brewery, the Branch presented Dave and Peter with their well-deserved award for their Thunderbridge Stout (5.2% abv). The Stout won Gold in the Stout and Porter class at the Huddersfield Oktoberfest last year; it also won Gold at the SIBA North East regional competition in the Stout and Porter category. It is a wonderful dry stout, brewed with roasted barley and chocolate malts and hopped with Challenger hops for that well-balanced flavour.

The brewery had its first Tap Takeover at the Head of Steam in February. The full range of the core beers were featured and the results very encouraging, with many drinkers praising the beers.

Making its seasonal return is Spring Bank (4.0% abv), a fresh and fruity golden ale, hopped with First Gold, Goldings and Target Hops to give a slightly spicy bitter finish with orange and lemon notes.

Three Fiends Brewhouse.

Work has gone well on upgrading the brewery capacity to allow for cask as well as bottle production. As a result, the beers are reaching a wider audience of local beer drinkers. Both the Meltham Liberal Club and The Victoria Park in Meltham have taken Two Face (4.0% abv), a pale session ale with floral citrus flavours, and initial reports are good. Similarly, the Sportsman in Town has taken a few casks and the Bar Maroc usually has a handpull serving the Three Fiends Beers.
Local and Regional Beer Festivals

11th – 12th Mar
36th Oldham BF, Queen Elizabeth Hall, West St., Oldham, OL1 1QJ
Fri & Sat 12noon – 10.30pm

16th – 20th Mar
Spring BF, The Star Inn, 7 Albert Road, Folly Hall, Huddersfield HD1 3PJ
Wed & Thu 5pm – 12midnight; Fri & Sat 12noon – 12midnight; Sun from 12noon

17th – 19th Mar
Leeds BF, Pudsey Civic Hall, Dawson’s Corner, Stanningley, Leeds LS28 5TA
Thu 11am – 3pm, 5pm – 11pm; Fri & Sat 11am – 11pm.

17th – 19th Mar
The Emerald Ale Festival, The Nook, 7 Victoria Square, Holmfirth, HD9 2DN
Normal opening times

18th – 19th Mar
Denby Dale BF, Pie Hall, 297 Wakefield Rd, Denby Dale HD8 8RX
Fri 7pm – 11pm; Sat 1pm – 10.30pm

25th – 27th Mar
6th Emley Brass Band BF, Band Room, 9 Beaumont St, Emley HD8 9RN
Fri – Sun 1pm – 11.30pm

14th – 16th Apr
Hull BF, Holy Trinity Church Hall, King St, Hull HU1 2JJ
Thu & Fri 12noon – 11pm; Sat 12noon – 8pm.

21st – 23rd Apr
10th Guiseley Factory Workers Club BF, 6 Town St, Guiseley. LS20 9DT
Thu 7pm – 11pm; Fri & Sat 12noon – 11pm.

29th Apr – 2nd May
Summer BF, Fox & Goose, 7 Heptonstall Rd, Hebden Bridge, HX7 6AZ
Normal opening hours

19th – 21st May
Barrow Hill Roundhouse Rail Ale, Barrow Hill, Chesterfield S43 2PR
Thu – Sat 12noon – 11pm www.railalefestival.com

20th – 22nd May
Great `Gnaw' Them BF, Rat & Ratchet, 40 Chapel Hill, Huddersfield, HD1 3EB
Normal opening times

27th – 28th May
8th Kirkburton (KUG) BF, Scout HQ, Halls Road, Kirkburton, HD8 0QQ
Fri 4pm – 11pm & Sat 11am – 11pm. www.kirkburtonfest.org.uk

Note: Tickets may be required in advance for some festivals. An entrance charge may be made, although card-carrying CAMRA members may receive a discount at CAMRA beer festivals. Contact ALE TALK at aletalk@huddscamra.org.uk for a free listing. A listing of a non-CAMRA event does not necessarily indicate CAMRA endorsement. CAMRA festivals are indicated by the CAMRA symbol.
Huddersfield & 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
Mob: 07734 463529   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](http://www.huddscamra.org.uk)

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
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<tbody>
<tr>
<td>Sat 5th Mar</td>
<td>Presentation to Riverhead Brewery, 2 Peel St, Marsden, HD7 6BR at International Woman’s Collaboration Brew Day. Meet about 7pm.</td>
</tr>
<tr>
<td>Mon 21st Mar</td>
<td>Meeting at the Shoulder of Mutton, 11 Neale Rd, Lockwood, HD1 3TN for 20.00hr. Bus No. 314 at 19.37hr from Bus Station.</td>
</tr>
<tr>
<td>Tue 29th Mar</td>
<td>Presentation to Brass Castle Brewery at the Meet the Brewer &amp; Tap Takeover at The Sportsman, 1 St Johns Rd, Huddersfield HD1 5AY for 19.45hr.</td>
</tr>
<tr>
<td>Tue 12th Apr</td>
<td>Presentation of Rural POTY to the George Inn, 114 Denby Lane, Upper Denby, HD8 8UE. Minibus at 7.15 from St George’s Square, Huddersfield. Book place first.</td>
</tr>
<tr>
<td>Mon 18th Apr</td>
<td>Meeting at the Dusty Miller, 2 Gilead Rd, Longwood, HD3 4XH for 20.00hr. Bus No. 356 at 19.30hr from Bus Station</td>
</tr>
<tr>
<td>Mon 25th Apr</td>
<td>Presentation of Winter POTS to the Sun Inn, 137 Highgate Lane, Lepton, HD8 0HJ Bus No. 231 at 19.15hr or 232 at 19.45hr from Bus Station.</td>
</tr>
<tr>
<td>Mon 16th May</td>
<td>Meeting at the Junction, 32 Paddock Rd, Kirkburton, HD8 0TW for 20.00hr. Bus No. 81 at 19.00hr from Bus Station</td>
</tr>
</tbody>
</table>

CAMRA Regional Meeting

Sat 5th Mar | The Works, 12 Hollins Mill Lane, Sowerby Bridge, Halifax. HX6 2QG. Meeting starts 12.30hr

Campaign for Real Ale Ltd. 230 Hatfield Road, St Albans, Hertfordshire, AL1 4LW  
[http://www.camra.org.uk](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/](http://huddscamra.org.uk/)
Branch website members’ area: [http://huddscamra.org.uk/members-area/](http://huddscamra.org.uk/members-area/)
Branch diary: [http://huddscamra.org.uk/diary/](http://huddscamra.org.uk/diary/) - use “subscribe” to get email updates
Minutes & Agendas are available in: [http://huddscamra.org.uk/members-area/](http://huddscamra.org.uk/members-area/)

Advertising in Ale Talk

**Deadline for the Summer Edition is:** 17th May 2016

**Ale Talk** is produced by the Huddersfield & District branch of the Campaign for Real Ale (CAMRA). The views expressed are not necessarily those of the Campaign or the editor.

**Editor:** Bob Tomlinson. 5 Birkdale Avenue, Lindley, Huddersfield, HD3 3WB. Contributors are asked to email all news, photos, adverts and articles for consideration to the editor at [Robert.Tomlinson@cht.nhs.uk](mailto:Robert.Tomlinson@cht.nhs.uk)

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