

SPECIAL RETRO COVER EDITION

FREE!

WAKEFIELD CAMRA MAGAZINE



issue

100



Welcome to this 100th edition of O-K with a retro cover in the style of the first 54 issues. The picture above comes from our 50th anniversary event at the Red Shed where we showcased unique beers from local breweries.

O_{to}K

**From Ossett To Knottingley
Autumn 2026**



**News for Local Real Ale Fans from
the Wakefield Branch of the
Campaign for Real Ale**

BREWNEWS P22

COMMUNITY PUB AWARDS P8

DARLEY'S P15

DOUBLE AWARD FOR BRADLEY ARMS P6

The Angel

WAKEFIELD ROAD
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A traditional, well established local

Two Real Ales - Theakston Best Bitter
and Lightfoot



Quiz Night : Tuesday 8pm

Open Times : Fri-Sat 12:00 - 12:00

Sun - Thu 12:00 - 11:00

Meal Times : Mon- Sat 12:00-20:00

Sun 12:00-18:00

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**MASONS
ARMS**

Community Pub Award 2023 and 2026
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Three Real Ales - Bradfield Farmers
Bitter and Blonde and guest

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Fri-Sat 8.30am-1am, Sun 12-10pm

Breakfast served 8.30-11.45am on Wed-Sat

Lunch 12-2.30pm, Dinner 5-8.30pm on Wed-Sat

Sunday Lunch 12-5pm



**3 REAL
ALES**



**LIVE
MUSIC**
SATURDAY & SUNDAY

**PIZZA
CLUB
OFFERS
AVAILABLE
ALL WEEK**

**QUIZ
NIGHT
THURSDAY
8.30PM**

**LIVE
SPORT
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OPEN MON & TUES 3PM - 11PM
WED - SUN 12PM - 12AM

20 WAKEFIELD RD, ACKWORTH, PONTEFRAC T WF7 7DE

IT'S ISSUE 100!!!

Hello and welcome to Issue 100 of OK, O-K, OtoK, O-to-K, the Wakefield CAMRA Newsletter, From Ossett To Knottingley, From Overton to Kinsley and a whole host of other names.

It's good to know that in this digital world you can still pick up something and read it. (if you are reading this online from our website than welcome too!). We aren't the only CAMRA branch to still be producing a magazine and long may this continue.

It's a rather nostalgic issue this time around with a number of pages devoted to past issues as I look back on how we grew from a folded A4 sheet to a full colour magazine.

It got me thinking of how I joined CAMRA, in 1991 at the Middlesbrough Beer Festival originally before lapsing as a member a few years later and rejoining again in 2008.

If I go back to 1988 then I can still remember the first ever pint of bitter I had which was John Smith's in Friar Tucks. We'd come from the Chancery and assumed they served the same cheap bottled lager but they didn't, to the credit of person on the bar she recommended John's as the cheapest draught beer they did, we were as every bit the impoverished students as we looked but drinking Bitter not Lager seemed very grown up which was a bonus. It's difficult these days to remember just how nice a beer it was back then, the Elephant & Castle being a particularly good pint.

These days of course I don't even think John Smith in Cask is a thing anymore and it certainly hasn't been brewed in Tadcaster for at least 20 years. Our four main brewing overlords don't really care much for beer, they would much rather sell you a brand and the illusion that you are drinking something either local or exotic when neither is rarely true. CAMRA as a new report out which you can read details about on page 17 highlighting who owns our major beer brands and where they make them. It's well worth a read.

I hope you find this magazine as enjoyable to read and we enjoy putting it together and raise a glass to next 100!

Enjoy the magazine

Mark

BRANCH DIARY

Sep 17th 18:45 Summer Pub Of The Season Presentation to the Cricketers, Horbury.

Oct 3rd 13:00 Branch Meeting at Outwood WMC

Nov 21st 10:00 Day trip to Liverpool, picking up from the Red Shed. Contact Mark Goodair (see contacts on Page 31) for information.

Our branch meetings are great way for an evening out, it isn't all formal and our committee meetings are open for all to attend.

Some meetings are provisional, you can keep up to date on all events by following us on Twitter and Facebook or visiting our website wakefield.camra.org.uk/branch-diary

Branch Meetings are Thursday 19:30 unless stated

Committee Meeting are Tuesday 19:30 unless stated

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OK was adopted as the name of our newsletter with Issue 3 but it wasn't until Issue 4 that Bob introduced dedicated pub news on the back page which continued until Issue 54 when I moved it to inside.

So here is the pub news from the Summer of 2000, how many of these pubs do you remember?

Ferrybridge

The Greyhound, just off the Square is available on a 20 year lease Whitbread (they used to be brewers) Pub Partnerships.

Pontefract

The Greyhound has a new permanent landlord who hopes to be able to restore guest beers. Two former Vaux houses, the Liquorice Bush and the Malt Shovel are now Enterprise Inns, and The Liquorice Bush currently has 2 guest ales, Everards Tiger and Fullers London Pride. The Horse Vaults has a new manager.

Castleford

The Britannia on Lock Lane is once again a pub, owned by President Taverns, with former RL star Lee Crookes as manager. There appears to be John Smiths Bitter available on handpump. The Horse and Jockey has closed.

Whitwood

The Bridge Inn now only has two ales on handpump but they are Black Sheep Bitter and Riggwelter.

Normanton

Another former Vaux house, the Junction is now under the Bramwells banner (not yet sure who they are) and has their house bitter as well as John Smiths. The food is recommended.

Wakefield

The Harewood Arms has given up with guests but will be keeping Taylor Landlord alongside the Tetleys. The Red Shed will be taking beers from Fisherrow, Edinburgh and Ash Vine, Frome on a regular basis as a monthly delivery run between the two has been set up.

Horbury

Fat Cats is now the Old Bank.

Healey

The Brewers Pride now has an extra handpump, making eight.

The magazine become 16 pages with this issue and featured for the first time many articles that would become regulars including the very first "A Good Pint and a Good Meal..." which visited The Rising Sun, Whitwood which at this time sold both John Smith's and Tetley's Bitter which it says "were always well kept". The food was described as "generous portions".



WAKEFIELD LABOUR CLUB (THE RED SHED) WINS AGAIN!



We awarded their prestigious Club of the Year Award to Wakefield Labour Club, affectionately known as the 'Red Shed' on the Saturday afternoon of the May (14th to 17th) Annual Charity East-West Beer Festival. The presentation was very well attended by 'regulars and locals' and many CAMRA members from the Wakefield District and further afield.

The Club of the Year is determined by inviting all the 600 plus Wakefield CAMRA Members to vote for their first, second and third choices of clubs selling Cask Ales in Wakefield and the surrounding towns and villages.

The Red Shed, on Vicarage Street South, serves 5 cask ales, always in top condition, by hand pumps. Preference is given when deciding on which beers to put on the bar to smaller and local breweries. The East-West Beer Festival had a total of 22 cask hand pump beers, with 11 each from either side of the Pennines.

Russ Gaunt, Wakefield CAMRA Secretary, on presenting the Award to Matt Hallas, Club President, said: 'Congratulations to the Red Shed for again winning the Club of the Year. The Red Shed is always a great and welcoming place to visit. It has always a good selection of well kept real ales.'

Matt said: 'We have now won the Club of the Year for 15 years in a row. We are happy and proud to

support Real[Cask] Ale in Wakefield, Yorkshire and nationally'. He added: 'It has again been possible to win this award through a dedicated and hard working team and committee'.

Linda Bratley, Club Secretary, added: 'We are proud to be awarded CAMRA's Club of the Year Award for 15 years running. Thank you to all our members and volunteers for their continued help and support the Committee and all the Bar Staff.'

'CHEERS FOR 50 YEARS' EVENT



Thank you to everyone that came to our special event run in collaboration with The Red Shed, who put on a great show.

We featured special brews by Chin Chin, Fernandes, Five Towns and Tigertops breweries some of which were brewed with Wakefield CAMRA member.

Commenting on the weekend our present and previous chairmen said the following:

Mark Goodair, Wakefield CAMRA Chairman: 'We are pleased how brewers in Wakefield have come together to show their support in brewing their one off special beers for Wakefield CAMRA's 50th Anniversary'

Albert Bradbury, Chairman 2013- 2023: 'I have been a CAMRA member 50 years and have held various roles, including Chairman. Over the years I have made many lasting friendships as CAMRA is a good social leveller. I look forward to many years more working with the younger end now that I have taken a back seat.'

DOUBLE AWARD FOR THE BRADLEY ARMS



A very well attended double award ceremony took place at the community focused Bradley Arms, North Featherstone on Saturday 13th June. Landlady, Alison received the prestigious Wakefield Campaign for Real Ale 'Tetley Dave Award' on behalf of her late partner, Paul Windmill, who died in 2025 and also the 'Spring Pub Of the Season'.

Featherstone Born and Bred writer, poet, radio and television broadcaster Ian Clayton presented the Tetley Dave Award to Alison. It is the first time in the history of the award the Tetley Dave Award has been given posthumously. Mr Clayton said in his presentation speech, to the many CAMRA members present, that: 'You've picked a good man for this award this year. I knew Paul as a welder, a rugby team mate, a brewer, a landlord and a dear friend and he was top class at all of those things.' He added. 'I can't pay tribute to Paul on this occasion without paying tribute to Alison. She has been the stalwart of stalwarts, she was his partner in life as well as in business. She nursed him when ill health took over him at the same time as keeping the pub going, I don't know how she did it. And since Paul died, she has continues his legacy here and the pub goes from strength to strength'.

Mark Goodair, Wakefield CAMRA Chairperson, explained to the audience before handing over to Mr Clayton that the Tetley Dave Award is presented annually to a person who has gone 'above and beyond' over a long period of time to promote real ale. The award is named in memory of the legendary Dave Parker who was the landlord of the former Shoulder of Mutton, Methley Road, Castleford. Mr Clayton added: 'Tetley Dave, of

course, was a legendary character. Whenever the subject of local pub and beer culture comes up, his name is quoted'. Alison said, simply, 'Paul would have been so proud of this' (with reference to the spectacular glass trophy).

The day was made extra special, as Alison was also presented with the Certificate for the Spring Pub of the Season by Mr Goodair. The pub, located on Willow Lane East, dates back over 200 years. A multi room pub, in former farm house buildings, is steeped in social history. It has close links with the 'Featherstone Massacre' and was the place of the first speech by Cunningham Graham on Workers Rights, in 1893. The inscription from Cunningham Graham above the stone fireplace reads, 'Revolutions are not made with rosewater'

PUB NEWS

Ackworth

The Rustic Arms is closed with the future uncertain. At the Boot & Shoe the building is being extended on the back. The Angel has new managers and is now serving beer from Theakston. The Ackworth Beer Festival takes place at the Cricket Club on September 25th to 27th.

Crofton

The Monor has reopened with cask Old Brewery Bitter selling really well.

Darrington

From our Good Meal and a Decent Pint writer Colin Williams, "please check out the Spread as it features restaurant quality food at great prices and Timothy Taylor's beers in excellent condition."

Havercroft

The Horncastle Farm Bar is selling beer from Lab In The Garage.

Old Snyderdale

The Cross Keys is reopening after an extensive refit costing £270,000. The pub has been transformed into a dog friendly local with homemade food and a separate outside bar.

Ossett

Sadly The Tawny has closed, wishing Paul The Publican and family all the best.

Wakefield

The Jolly Boys bar in WX is now featuring more guest beers.

Cask beer is back on at the Lost Cause Brewery Tap.

BOONS

6 Queen Street, Horbury,
Wakefield, WF4 6LP

SIX ROTATIONAL REAL ALES

plus

Timothy Taylors Landlord

Rotating craft ales

Rotating craft ciders



Where Good Drinks and Good Times Collide

"A PROPER ale house with magnificent mix of great cask ale and plenty of keg offerings... Manager James is a top fella and the aesthetic of this old coaching inn is absolutely great with a central bar that you can get the whole way around and a massive welcome... a busy, thriving pub that's doing everything the right way..." *Great British Pub Crawl*



Community Pub Awards

In August we presented three pubs with awards for services to their local community. All were nominated by local people, look out on our socials and website on how you can nominate your local pub.

DAM INN NEWMILLERDAM

They have been nominated for the national 'Pub Aid Awards' and raised over £35,000 for Wakefield Hospice. Over the last 3 Christmases they have provided 2,700 gifts across the Mid Yorkshire Trust. Josh said: "Such donations bring comfort, joy and a smile to patients, especially children, when they need it most"

Four Charity Nights raised over £20,000 for Wakefield Hospice and McMillan Cancer Support. Providing Year on Year Support.

Other fundraising has included Walking the Yorkshire Dales Three Peaks, Abseiling down Wakefield Cathedral and a 15,000 feet Sky Dive.

There is a quiz night and live music every week. The pub has disability and wheelchair access.

Referring to the whole staff team, Josh said "we couldn't do all this without any of you"



David Oates with Josh Ward and Ele Turgoose at the Dam Inn

MASONS ARMS ACKWORTH

The Masons supports a whole range of community based activities hosting the Brackenhill Allotments Association, Ackworth Road Runners, Ackworth Choir, Ackworth Ukulele Group and a Liverpool Supporters Group raising money for the Jamie Carragher Foundation Trust.

They raise funds for the Pontefract Prince Of Wales Hospice through a number of events throughout the year.

They run weekly bingo and games night, a quiz night and live music.

They support and participate in the Annual Ackworth Charity Pram Race on August Bank Holiday Sunday.



David Oates with Neil Catch and Danielle Kendrick at the Masons

THORN TREE OSSETT

They host a number of charity groups, which include: Visit Ossett, Ossett Civic Society and British Sign Language(BSL) Group. A room is available to any other community based groups free of charge.

They have quiz nights, live music, a Christmas market and run quiz events through the year.

Landlady Kat Calvert said "I would just like to say, in today's day and age, when hospitality is shrouded with negativity and hardship, it's really wonderful to receive an award nominated by the community. It really means the world to us and we are really touched. We would like to thank Claire and all our incredible team. Without we wouldn't be able to do what we do.

Thank you to all our customers who support us week in and week out. We really appreciate it. Please keep supporting your local pubs."



David Oates with Kat Calvert and Jonathan Calvert at the Thorn Tree

THE BLACK ROCK

Beer Fest



18th, 19th & 20th of September

- **50+ ales from over 20 local breweries**
- **Giant hot-dogs with beer braised onions available @ Cafe 19**

**+
Other local food vendors open all weekend**

1 token = 1 half pint

Tokens £2.50 each

5 for £10 or

**10 for £20 with a free festival
branded half glass**

**FREE ENTRY
18+ ONLY**

(no admittance to under 18s)

The Junction

Carlton St, Castleford WF10 1EE



**Unique Multi-Award-Winning
Traditional Pub**

OPENING TIMES

Monday, Wednesday 3pm – 9pm

Thursday 3pm – 9pm

Friday 2pm – 11pm Saturday 12 – 11pm

Sunday 12 – 9pm

Traditional Pub Games

Tel: 01977 277750

Web: www.thejunctionpubcastleford.com

Events: www.facebook.com/JunctionPubCas

A warm welcome awaits you at

The Shoulder of Mutton



Main Street, Kirk Smeaton Tel. 01977 620348

Serving real ales from Black Sheep and rotating guest beers

In the Good Beer Guide

Open Fires and Friendly Atmosphere

A Traditional Community Pub in

an attractive Village Location

Quiz Night Every Tuesday from 9.30 pm

Large Beer Garden and Parking Area

Very Popular with Walkers



CAMRA PUB OF THE SEASON 2016

OPEN FROM 12:00 EVERYDAY

Bridlington's Real Ale Destination has a new home...
and garden

Oes, it's quite the strap!



Summer Hours

Su 12-9

M-Th 12-10

F 12-10:30

Sa 11:30-10:30



Some of the awards from our previous venue



CAMRA
Pub of the Year 2024
Yorkshire
JOINT WINNER
National
FINALIST (TOP 4)



2 Wellington Road,
Bridlington, YO15 2BG
07435 139589
threebs.uk



DAM INN NEWMILLERDAM



For this issue of O to K, I pay a long overdue visit to the Dam Inn, Newmillerdam. Some years ago, our branch were invited to a reopening of the pub after a refurbishment. Apparently, another one is due although I must say that the pub doesn't look particularly in need of one.

A major development since my last visit to Newmillerdam is that, remarkably, an evening bus service has been restored. The 59 Wakefield-Barnsley route now operates hourly until late, making an evening out from Wakefield possible again. Maybe the return of services to public control will benefit a few more of the places which are cut off in the evenings.

My first impression was a very good one in that, unlike some places, the food offering has not taken over the whole pub. The bar area has a nice pub feel to it and it's clear that drinkers are as welcome as diners. I was also impressed that the real ale offering was noticeably lacking the bland and uninteresting "usual suspects", preferring to feature local ales. There was a 4.4% World Cup Special from Little Critters called Roar and there were 2 ales from Bradfield: 4.5% Steel Cow and 4.2% Elderflower Ale. The Chief Inspector and I

sampled both the Little Critters and the Elderflower Ale and we were well satisfied with both. We'd also stumbled upon Happy Hour (1600-1900) during which the cask ales are £4 a pint. The prices are also pretty reasonable the rest of the time.

We were due to present our Community Pub Award to the Dam later in the evening so it made sense to have a meal beforehand. They describe their food offering as "good honest pub food". There's nothing wrong with that. There's a good selection of small plates and sharers, grills include the aptly named Dam Buster Mixed Grill, mains feature many popular favourites and are mostly between £11 and £15. Burgers are 2 for 1 on a Tuesday and there is a very good small plates offer at 3 for £16 or 5 for £25. There are popular favourites for dessert. The full menu can be found on the website, details below.

There's plenty of room for diners in different areas of the pub. We selected the double stacked burger (£14.75) and the steak, ale and horseradish pie (£15.50). We were not disappointed; they were indeed good, honest meals served by very pleasant staff. It's a no nonsense offering done very well.

The Dam Inn, 669 Barnsley Road, Newmillerdam, Wakefield, WF2 6QG; 01977 255625; dam-wakefield.com; Facebook: The Dam Inn Newmillerdam. Food service times: Sun-Thurs 1200-2000; Fri & Sat 1200-2030.



Colin Williams



**Follow Colin on Bluesky
@ColinWilliams14**

The first two issues were called the "WAKEFIELD CAMRA NEWSLETTER" and was a folded A4 leaflet. Renamed to OK - From Ossett To Knottingley issue 3 was 16 pages and packed full of local pub and brewery news. Here is issue 2 from Winter 1999!



Meet your Chairman

Mark Goodair is 28 years old and has been a member of CAMRA for 9 years. He joined at the Middlesbrough Beer Festival in October 1990 and attended his first Wakefield branch meeting in June 1991 at the "Beer Engine", Wakefield. For two years he was the branch secretary, followed by two years of being the Vice Chairman and at this year's AGM he was elected Chairman. He has also enjoyed helping at all the Wakefield Beer Festivals.
[mail to: Mark@foxy.prestel.co.uk]



Mark writes....

BELGIUM, EASTER 2000
For the eighth year in a row the Branch will be running a trip over the Easter weekend to Belgium. Next years base will be the Palace Hotel in Poperinge which has a bar stocking over 100 beers. We will again be leaving from the Labour Club to travel over night in order to catch a ferry early Friday morning, arriving at Poperinge mid morning. After a quick shower and shave (speak for yourself, say the female members) we will be off to visit our first brewery of the weekend. Over Easter we also intend to visit the Real Ale home of Lambic beer production as well as a Genever Distillery.

PUB NEWS

The new Wetherspoons 'Six Chimneys' opens in Wakefield at the end of November.

The major rebuilding works at the Plough, Warmfield are nearing completion. It expects to be ready for a good Christmas with a lot more drinking and eating space, and probably a lot warmer than it used to be in winter!

Boon's at Horbury has a new landlady, and members report that it's once again a pub to put on your list.
Dave at Fernandes Brewery is brewing a double stout (8%) for Christmas.

The Woodman at Pontefract is closed and up for sale.

Please keep us informed of any changes in your locality.



In each edition of the newsletter, we shall be featuring some of the major and minor websites that may interest the beer aficionado.

www.camra.org.uk is CAMRA's national site and whilst not always as up to date as it might be does have easy links to most local branch websites, region by region, so it's a must to be bookmarked.

www.real-ale-guide.co.uk was launched only a few months ago and has sections, among others on new beers, brewing, beer festivals, CAMRA news, jokes, breweriana, including mats, and even his of the *Independent Imbiber*.

www.cheers-to-inns.com

is a very stylish site for pubs and drinkers. As well as beer news it features pub food recipes and even a pub quiz!

www.synthesys.co.uk/black_dog will take many members back to this October's trip to Whitley. As the parent company of the brewery is an IT company it's well made and has links to other enterprises in the town.

www.westgateun.com is a hilarious celebration of the famous drinking run, with many photos of the pubs and enthusiastic 'runners'.

A FREE BOOK !

Over the years, the alehouses, and then beerhouses with the introduction of hops in the 14th and 15th centuries, became central to British life, playing a pivotal role in local communities. More about the fascinating history of the British Pub can be found in **The Story of the Pub** published by the BLRA. For a free copy of **The Story of the Pub** mail, phone, fax or e-mail your request to

BLRA (Publications Request), 42 Portman Square, London, W1H 0BB.

Tel: 0171 486 4831. Fax: 0171 935 3991.

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Views expressed herein are not necessarily the views of the Campaign.

Editor Bob Wallis, 16A Houndhill Lane Purston, WF7 5AT



Winter 1999

Edition No.2

A mail-out to all Members of the Wakefield Branch of the Campaign for Real Ale

WAKEFIELD BEER FESTIVAL OCTOBER 14/15/16/17 1999

A message from Auntie Maureen



Sincere thanks to all members who helped at the Festival, particularly those who were able to help with setting-up and taking down - and to all the folk who attended. If you enjoyed the Festival you'll enjoy the Christmas Party at the Red Shed. You will be pleased to learn that this year's nightly raffles and collections raised £1400 for the two charities, The British Lung Foundation and The Specialist Cancer Ward at L.G.I. Maureen Waller
tel:01132 828723

Wakefield Branch has its own website now, still under development really, and not linked to Camra's national site, but you can find it on
<http://wakefield.camra.freehosting.net> or type wakefield@camra into a Yahoo or UKPlus search engine.

Why not ...

give Membership to a friend or family member this Christmas - an unusual and unforgettable present! There's £2 off the full rate if you hurry - before 31st December. For details and concessionary rates, check with Albert.

What's coming up in the next few months...

Monday 29th November

Social evening for new members at Fernandes Brewery Pub from 8.00 pm onwards.

Saturday 4th December

Christmas Party at the Red Shed (Wakefield Labour Club) from 5.00 pm. All CAMRA members welcome-food and cheap bar available.

Tuesday 7th December

At Fernandes Brewery Pub, presentation to Fernandes for Beer of the Festival-'Six Ringers', Brewery tour for old and new members, 7.30 pm onwards.

Thursday 9th December

Branch meeting at the White House, Purston, 8.15 pm.

Tuesday 14th December

Evening presentation for Joint Beer of the Festival-Eastwoods 'Bargees' at the Barge and Barrel pub, Eland, Bus leaves Pontefract at 6.30 pm, Wakefield 6.45 pm, returning approx. 11.00 pm, 24 seater bus £4.00 per person. Contact George if you wish to come on any trips, telephone see below.

Thursday 6th January

Branch meeting at the Rock Inn, Glasshoughton, 8.15pm.

Tuesday 15th January

Committee meeting at the Brewer's Pride Ossett, 8.15 pm, followed by presentation for 3rd Beer of the Festival 'Trinity'.

Thursday 10th February

Branch meeting at the Plough, Warmfield, 8.15 pm.

Tuesday 22nd February

Committee meeting at the Tap & Spile, Pontefract, 8.15 pm.

Tuesday 7th March

AGM at Wakefield Labour Club 8.00pm, followed by branch meeting.

Belgium 2000—Easter Tour of Destruction VIII
Luxury coach travel and 4 nights' hotel accommodation with bed and breakfast in Poperinge. Total trip cost estimated between £180 and £170 each. Thursday to Tuesday, Mark

Also coming up is a brewery tour and buffet at the Boat Inn, Allerton Bywater—watch for details

I'm George Denton, your events secretary. You can contact me at home on 01924 256612 or try the Red Shed (Wakefield Labour Club 01924 215626).

Albert Bradbury, your membership secretary, who can be contacted on 01977 792813 or bradbury-ponte@lineone.net



Well, here we are with our second mail-out. In our first, we asked members to volunteer to work at the Beer Festival and we had a pretty good response. We also had feedback from members in various forms, which was gratifying as you don't know if you're doing right or wrong if no-one tells you.

We enrolled 29 members at the Festival, which was very pleasing, and we hope they take an active part in Branch activities: we have a 'welcome' social organised for them shortly. It is up to all members to make the Branch 'tick', as without new blood, us regulars tend to get very inward-looking. Don't forget that all members are welcome at Branch and Committee meetings, events, socials and any other Local Branch or National function.

Anyone who has any ideas, suggestions etc about Branch matters can contact me or use the **Branch Contact** phone number in What's Brewing.

I would like to wish every member a Very Merry Christmas and a Happy New Year, and I hope to meet as many of you as possible in the future.

All the best,

Albert

Just fill in the form below and send with a cheque payable to CAMRA Ltd to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, Herts, AL1 4LW

Title Surname.....
Forename(s)
Date of Birth
Partner DOB
Address.....
Tel. No.(s).....

I wish to join the Campaign for Real Ale and agree to abide by the Memorandum and Articles of Association. I enclose a cheque for
Signed Date.....

Applications will be processed within 21 days.

This is Issue 1 which came out in Summer 1999.



The first colour issue was 55 and we were 40 pages back then also. On the cover was 2012 Pub Of The Year which was The Junction in Castleford.

You can view this and many other issues at wakefield.camra.org.uk/otok



The editor for the first 52 issues was Bob Wallis. Bob built the magazine from the simple A4 folded sheets into a 36 page magazine before handing over the reigns to me.

Making sure the magazine had many features aside from the usual local pub and brewery he has at times gone above and beyond to watch some truly awful, but I am sure entertaining, films because they featured beer for his Beer on DVD column. If you got your O-K in the post it will have been sent by Bob and Pat Wallis. Thank you for all your hard work.

There are too many of you to mention but thank you all the contributors to Otok for giving your time to help make our magazine.

Thank you also to all the people who have gone out in all weathers to deliver the magazine to venues and to all the venues who stock our magazine.

And also thank you to you the reader who without our efforts would be wasted!

LUIS BAR

A FERNANDES

A BEER LOVER'S PARADISE STEEPED
IN BREWING HISTORY SINCE 1850

cask ale, craft keg &
cocktails on tap



OPENING TIMES

Monday - Thursday 4pm - 11pm
Friday - Saturday 12pm - Close
Sunday 12pm - 11pm

5 AVISON YARD, WAKEFIELD, WF1 1UA

Less than a 6 minute walk from Wakefield Kirkgate Train Station
or by car use Thornhill Street Carpark, WF1 1PS (2 hours free parking)

www.luisbar.co.uk

[f](#) [@](#) [@luisbarwakefield](#) [t](#) [@luisbarwakey](#)

LOOKING BACK.....

by Mark Whitehouse

When Wakefield CAMRA started talking about celebrating their 50th anniversary, it reminded me that around 1976 was when I sampled my first real ale. The venue would have been the Rock Inn, Glasshoughton (at the end of the street I lived), a very popular pub in a village community influenced by the local coal mining.



This three-roomed traditional pub had open coal fires and would have been packed during the scheduled blackout/power cuts during the miner's strikes! Darley's Thorne best bitter was the choice, which would have been around 25p/pint (although I think my dad would have paid the first round). All the regular drinkers seemed to have their own usual place to stand or sit around the bar and as time passed, my mates and I found our favourite spot was using the top of an upright piano in the middle hallway to place our pints on.

The Rock Inn had regular folk music nights, and the local Yorkshire Subterranean Society (cavers) had regular meetings here. The pub has appeared in the Good Beer Guide and was a runner-up in the National 'Pub of the Year' 1990. The building still stands today and is a café/burger bar. Glasshoughton's other hostelries were the Houghton (a present real ale outlet, but used to serve John Smith), the Malt Shovel (serving Stones) and the Royal Oak (Tetley).

W M Darley Ltd was based in Thorne, South Yorkshire and was founded in 1837. It was acquired by Vaux in 1978 and the brewery closed in 1986. The Brewery History web site lists 19 public houses in the Wakefield branch district that were tied to Darley's, although many of the original pubs have



now been demolished or re-purposed. There were 12 in Castleford, 3 in Normanton and one each in Wakefield, Pontefract, Hemsworth and Featherstone.

Can you name any of them (see end of article*)?

Even earlier...

Eighty years before Wakefield CAMRA was formed, an article appeared in the Yorkshire Post (26 Aug 1896) reporting on the Wakefield Brewster Sessions (annual licensing justice meetings) which was held at the City Courthouse.

It was presided over by the Mayor, Councillor WH Milnes and the report was prepared by the Chief Constable, Mr TM Harris. Wakefield had 115 licensed victuallers (43 free and 72 tied), 32 beerhouse keepers (12 free and 20 tied), 58 music/singing/dancing licences, two billiards licences as well as many off-licences.

The report showed that Wakefield had a population of 36,815, which meant 320 inhabitants per licenced victualler and a licenced house for every 183 inhabitants and was an overall increase since the last sessions, creating some unsatisfactory sanitary arrangements in several houses, along with lack of suitable stabling accommodation.

The article closed, noting the unsatisfactory increase of female drunkenness in the district, which may have been connected to the women inmates of Wakefield Gaol, finished their sentences and then met up with their friends to celebrate their freedom!

Cheers to the 'Merrie City' of Wakefield

*How did you do on the Darley Pubs?

Castleford (6): Bridge Hotel, Garden House Inn, George & Dragon, Miner's Arms, Whedale Hotel, Yorkshire Rose;
Whitwood area (5): Golden Cock Inn, Grey Horse, High Town Hotel, Ivy Cottage Inn, Lancashire & Yorkshire Railway Hotel; **# Glasshoughton (1):** Rock Inn; **# Normanton (3):** Good Hope Inn, Junction Inn and Lee Brig Inn; **# Wakefield (1):** Star; **# Pontefract (1):** Malt Shovel; **# Hemsworth (1):** Victoria Hotel; **# North Featherstone (1):** Off Licence.

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YOU'RE BEING LIED TO ABOUT BRITISH BEER.

The status quo needs to go: Beer and pub campaigners want Competition and Markets Authority to investigate the UK beer market

A new report, published by CAMRA, shows how independent brewers are being excluded from bars across the UK, and sets out the case for the Competition and Markets Authority action.

'Beer in the UK' is the authoritative consumer view on how the UK beer scene actually works, or doesn't work, for beer drinkers and independent brewers.

The report lays bare the stark state of British brewing – that it is dominated by four international conglomerates with little affinity with our brewing heritage, or what beer drinkers want.

Other headlines from the report include:

- Seven of the top ten selling 'craft beers' in the UK are made by just four global brewing conglomerates.
- Many of the UK's favourite 'continental' and 'import' lagers are brewed in the UK.
- Data from the Society of Independent Brewers and Associates (SIBA) shows that the demand for independent beer is 280% higher than the share that they have of the pub market.

Ash Corbett-Collins, CAMRA Chairman said:

"Ordinary drinkers are being short changed when it comes to choice and quality at the bar. Our report proves how the global players are exploiting the status quo to squeeze out independent brewers,

to the detriment of ordinary publicans and beer drinkers.

"The Government needs to step up, start taking the issue seriously, and take action that matches up to their statements about supporting pubs and the communities they serve.

"Andy Burnham recently said that 'People need to be able to look forward to a night out'. The best way he can deliver on that is by ordering a proper market investigation to sort this mess out and deliver a fair deal for publicans and drinkers, and the independent brewers that they want to support.

"If this report makes you as angry as it makes me, that's good. CAMRA is fighting for changes to the status quo, and I hope you'll join us and get involved."

Tim Webb, Report Editor, said:

"The fact that a narrow clique of multinational corporations dominates the UK brewing industry is a national embarrassment. They only make beers that suit their production facilities, ignoring the types that beer lovers want to drink. They do not know how to reverse beer's downward spiral, make little profit, and brew nothing worth exporting. They cannot grow the UK economy.

"The way that better, independent, brewers are excluded from the on-trade beer market is scandalous. Brewing is a business that competition authorities need to investigate, take apart, and reassemble, so the UK can return to playing a leading role in the world of beer."

The traditional 'ale' brands produced by the four corporations

They read like a roll call of famous British brewing names, though their breweries of origin are wholly owned subsidiaries or defunct, with the beers now brewed elsewhere:

Banks's, Bass, Boddingtons, Brakspear, Courage, Doom Bar, Eagle, Hancock's, Hobgoblin, John Smith's, Manns, Mansfield, Marston's, McEwan's, Newcastle Brown, Ringwood, Sharp's, Stones, Tetley's, Wainwright, Worthington, Wychwood, Young's

Read the full report at
camra.org.uk/beer-report

AN ODE TO WAKEFIELD



Hearing that this was the 100th edition of O-K magazine, and that Wakefield CAMRA is celebrating its 50th anniversary this year, gave me the perfect excuse to reflect on how our small beery corner of West Yorkshire has had such a huge influence on my life.

I made some questionable life choices in the late eighties; I found myself back living back at home with no idea what I wanted to do in life and a nagging overdraft. As a last resort, I opened the Yellow Pages (you might need to Google this if you were born pre-2000) and rang the first 'public house' listed to see if they needed staff – how hard could it be to pull a pint?

That first call was answered by Bob Hunter, owner of The Beer Engine on Westgate End. During my trial shift in early 1990, I botched the beer pouring, was intimidated by the customers, and had no idea what separated cask from keg beer. Under the watchful eye of Bob, my pint-pulling improved, I learned the dark art of conditioning real ale in the cellar and started understanding the obsession people had for this weird drink.

What began as a short-term job to pay off an overdraft became the start of a lifelong career in beer.

A move to The Brewer's Pride (now The Brewers 1841) in Ossett lasted eight years, a period that introduced me to new and exciting beer styles. Along the way I discovered stouts, porters, milds, pale ales, IPAs, bitters and blondes. I realised beer could be far more flavoursome than the watered-

down '10p a pint night' lager at Rooftop Gardens. I learned that good cellar management was fundamental to a great tasting pint.

I pulled my last pint at the 'Brewers' in 1997 and joined Whitbread, then still a brewing giant with a genuine commitment to cask beer and community pubs. During five years at Guinness, I often argued that pubs serving cask beer in excellent condition would also look after their Guinness properly. Eventually, my exasperated boss told me I needed to go back to my first love: cask beer. Best piece of career advice I've ever been given.

On returning to Wakefield, I saw the influence of newly emerging breweries, producing innovative and contemporary beers using new ingredients combined with traditional methods. I saw cask beer bars not just surviving but thriving. I saw drinkers, young and old, embracing cask beer as a drink of choice.

While publicans and brewers across our region deserve a huge amount of credit for continuing to champion cask beer, CAMRA's contribution should also be recognised. CAMRA is the biggest independent, voluntary consumer organization in Europe with over 143,000 members, 600 of them right here in Wakefield, campaigning for real beer and proper pubs. Without CAMRA and the Society of Independent Brewers, cask beer would offer far less variety and choice. That pint in front of you would be mass-produced: brown, bland and flavourless.

We should all celebrate – and be proud of – the following. The three top selling cask beers in our region are all brewed right here in Yorkshire*. No other region in the UK can boast this. Yorkshire is the UK's third-largest consumer of cask beer, only just behind London and the South-East*. In our district we have some of the best performing, not to mention friendliest, cask ale pubs in the country. (I've no official data to back up this last fact, it's just my own opinion).

How fortunate I was to stumble into this industry and still be part of it more than 30 years later.

*CGA data by NIQs May 2026

©Annabel Smith

Annabel Smith is founder of BeerBelle, a company specialising in delivering beer training, beer events, and a consultancy service to brewers and pubs.

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HALIFAX, HISTORY & HANDPULLS: A BRILLIANT DAY AROUND THE TOWN'S PUBS

Halifax is a town that rewards anyone who enjoys exploring pubs. Rich in industrial heritage, impressive architecture and independent beer venues, it offers everything from centuries-old inns to stylish modern bars, all within easy walking distance. I spent the day discovering thirteen fantastic pubs and bars, each offering something different along the way.

I started at **The Hop Yard**, tucked inside the magnificent Piece Hall. Built in 1779 as a cloth trading hall, it's one of Britain's finest Georgian buildings and an incredible place to begin a day out. The modern bar sits comfortably within the historic surroundings, while the outdoor seating overlooks the impressive courtyard. A regularly changing selection of beers on tap makes it an ideal first stop.

Just a short walk away is **Hop In**, which began life in Halifax Borough Market before moving into larger premises nearby. Inside, shelves are packed with cans and bottles to take away, while the bar serves an excellent range of beers on tap. Cosy seating downstairs and extra space upstairs create a relaxed, friendly atmosphere that's perfect for settling in with a pint.

Next was **Meandering Bear**, named after the famous bear that escaped from a zoo in nearby Siddal over a century ago. The bright, modern interior is finished with warm wood, comfortable seating and plenty of natural light. Alongside its carefully chosen beers on tap, it's a welcoming stop that feels a little different from the town's more traditional pubs.

My next visit was **Victorian Craft Beer Café**, one of Halifax's best-known beer destinations. Full of character, the interior combines dark wood, vintage décor, bookshelves and cosy seating areas that invite you to stay a while. The constantly changing range of cask and craft beers means there's always something new to discover.

Leaving the centre, I headed to **The New Royal Oak**, an impressive mock-Tudor pub dating from 1931. Timber beams, stained glass and traditional wood panelling give it plenty of character, while separate seating areas create a warm and comfortable atmosphere. A good choice of cask ales and beers on tap makes it a favourite with locals and visitors alike.

Just along the road sits **The Three Pigeons**, one of Halifax's finest historic pubs. Built in 1932 in the Art Deco style, it still retains much of its original layout and many beautiful period features. Tiled fireplaces, dark wood panelling and traditional seating make it a wonderful place to enjoy one of the excellent cask ales regularly available.

Back towards the town centre, **The Grayston Unity** offers a completely different experience. Housed in a former County Court building, the interior mixes exposed brickwork, colourful artwork and vintage lighting with a relaxed, independent feel. Alongside an ever-changing beer selection, it's well known for its live music and community events.

Hidden away inside the historic Market Arcade is **Dukes**, a compact but characterful microbar. The bright, modern interior makes excellent use of the Victorian surroundings, creating a welcoming place to stop for a drink. A carefully selected range of beers on tap ensures there's always something interesting available.

Nearby, **København** brings a Scandinavian influence to Halifax's pub scene. Located within the beautiful Westgate Arcade, it has a bright, stylish interior with light wood, clean lines and a relaxed atmosphere. The modern surroundings are matched by an excellent selection of craft beers on tap.



It was fantastic bumping into Mark, Chris, Russ and Scott from Wakefield CAMRA.

A short walk brought me to **Vocation & Co Halifax**, housed in part of a former Art Deco cinema. The spacious interior includes different seating areas and a rooftop terrace, giving it a modern feel while still celebrating the building's history. As you'd expect, the bar offers an extensive range of Vocation beers alongside carefully selected guest brews.

Next was **MAMIL Café Bar**, a cycling-inspired venue that offers something a little different. The décor includes subtle cycling touches alongside exposed brickwork, comfortable booths and plenty of natural light. Whether you're calling in for coffee or choosing from the beers on tap, it's a relaxed and welcoming place to spend some time.

Stepping back into Halifax's history, I then visited **The Old Post Office**. Originally built around 1790 as the town's first post office, it has been thoughtfully transformed into a characterful pub. Wooden floors, comfortable seating and historic features create a warm atmosphere, while the bar serves an excellent range of cask ales and other beers on tap.

My final stop in the town centre was **The Ring O' Bells**, widely regarded as Halifax's oldest licensed pub. Dating back centuries, it remains full of traditional charm, with cosy rooms, exposed beams and plenty of original character. A well-kept selection of real ales makes it an essential visit for anyone exploring the town.

The Big Six was my final stop of the day and a fitting way to round things off. The pub has welcomed locals since 1857, when it opened as the Bowling Green Inn, later taking the name The Big Six after a popular mineral water produced here by the Horsfall brothers in the early 1900s. Following a 1928 refurbishment by Ramsden's Brewery, it now boasts one of the country's finest historic pub interiors, with beautifully preserved woodwork, traditional fittings and an excellent range of cask ales on the bar.

From grand historic inns to contemporary craft beer bars, Halifax offers an outstanding variety of pubs, each with its own story and character. Whether you're interested in history, architecture or simply enjoying a well-kept pint, it's a town that's well worth exploring.

**Article by Scott Spencer
of Micropub Adventures**



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out.**



Hop In



Meandering Bear



The Old Post Office



Vocation & Co

Fernandes, Wakefield

Recent new beers have included:

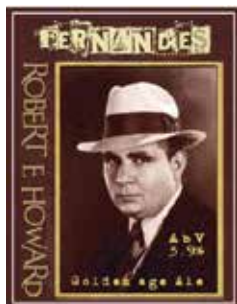
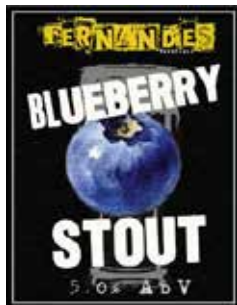
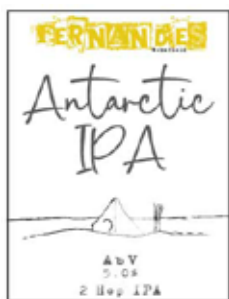
Morrigan 5.05 Traditional style stout brewed with Azalea & Fuggles hops

Antarctic 5.0% Pale IPA style beer brewed with Chinook hops.

Robert E Howard 3.9% Deep Amber Yorkshire style session beer brewed with Cluster hops

Plum Stout 4.5% Plum Stout brewed with Fuggles hops & a blend of 4 malts

Blueberry Stout 5.0% Blueberry dark stout brewed with Fuggles & Azalea hops



Ossett Brewery, Ossett



The latest "White Rat vs" is a collaboration with Marble Brewery Manchester. Half Pint Rat is a hazy white pale with an orange peel and coriander seed profile.

The Rat range continues to grow with Citra Rat, a 3.4% single-hop Session IPA available in keg.

There is a new collaboration with Brazilian metal legend Max Cavalera and his band Soulfly. Chama is a 4% Helles Lager available in cans.



Continuing the metal theme there is a new stout with masked band President. It is called Blood Of Your Empire and is 7%.

Available in cans from the Ossett website it is described as "Forged from intense espresso, salted caramel and dark roasted malt, this decadent Nitro Stout delivers wave after wave of bold flavour."

House Of Ales, Pontefract

We have a new brewery with Karl at House Of Ales brewing his own beer for sale in the bar situated in Maud's Yard Pontefract.

Recent beers have included some hazy pale ales, pumpclip pictures are on the right but there has been a variety of beers produced including a 6.5% dark ruby mild.

The House Of Ales features two cask beers alongside a keg wall with 8 beers.



O-K at 100

Here is the brewery news from Summer 2004 with **Bob's Brewing on the move and Fernandes up for sale. Tigertops and Ossett are also mentioned and still brewing. Sadly we have lost Clark's and Whitley Bridge.**

Did you remember these beers?

A brief rundown of local brewery news—

Red Lion Brewery is trading name of Bob's Brewing Company which has acquired larger premises in Horbury and expects to re-locate in the Autumn. See page 18.

Clark's seasonal range has been supplemented by No Angel's continuation as "E for England". Production is fully stretched by the supplying of beers to East-West Ales for J D Wetherspoon's pubs across the country.

Tigertops Barry Smith does also do beer as we know it – a 4.5% traditional IPA recently for example. He's been invited to take beers to yet another brewers' exhibition in Marbehan, October.

Ossett Brewing's Fine Fettle and Pale Gold reported in the last O-K as tops in their categories at the SIBA North 2004 Beer Competition, have both gained silvers in the SIBA National Competition. Brewery on the move—latest on page 5.

Whilst a number of **Whitley Bridge** brews have crept up a decimal point or so in strength, brewer Neil Land has brought out a new "lite" beer called All the Way at 3.7%. The brewery is now offering tours with buffet to groups of 12.

Among new beers from **Fernandes** for the summer are Dawn Chorus at 3.8% and Harvest Gold at 3.9%, also Three Seiges. O-K is seldom lost for words but reprints the "for sale" notice just as Christie & Co publish it. We are sure that our readers will have their own fitting words of tribute.

Wakefield Branch Contacts

CHAIRMAN
SOCIAL SECRETARY
Mark Goodair
01924 272244, 07908
553206
markgoodair@gmail.
com

LOCALE
PUBS OFFICER
Scott Nightingale
07866 155441
gingerbeerking@
hotmail.com

NBSS COORDINATOR
Dave Jones
wakeybeerscores@
gmail.com

MAGAZINE, WEBSITE,
TREASURER
Mark Gibson
0745 0272680
otok@wakefield.camra.
org.uk

MEMBERSHIP
Colin Williams
colinwilliams62@gmail.
com

SECRETARY
Russell Gaunt
russ32ell@hotmail.com

COMMITTEE MEMBERS
David Oates, Chris
Davis, Eddie Fogden

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or dutyofficer@wyjs.org.uk

If you have a concern about any aspect of hygiene in a Wakefield District pub, ring Food & Consumer Safety on 0345 8 506 506.

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Editor: Mark Gibson
Email : otok@wakefield.camra.org.uk
Tel : 07450272680

wakefield.camra.org.uk



What's been Brewing

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THE FRESHEST CASK BEER

BREWED
WITH FRESH
ATTITUDE



OSS
BREWERY
ETT

RELENTLESSLY
PROGRESSIVE
SINCE 1998