

O to K

From Outwood to Kinsley

The Magazine of Wakefield CAMRA

Issue

58

Winter

2014



STEP BACK IN TIME TO PONTEFRACT

Pineapple Vintage Refreshment Room

VINTAGE REFRESHMENT ROOM

Hamelsworde Brewery

Northern Ireland Real Ale

Club Life at The Red Shed

Old Printworks Opens

New Beers From Clark's

World Cup Hops From Ossett

Annabel on Craft Beer

The Little Bull, Middlestown

Beer Festival Pictures



THE OLD VIC, OSSETT

Our galloping gourmet enjoys a meal and a pint

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Happy New Year and welcome to the first O-to-K of 2014.

This year could well see a battle for control of everyones favourite topic - Craft Beer.

Greene King has launched its “one stop shop” for Craft Beer with the “Innovation Brewhouse” which is capable of producing between 15 and 30 barrels.

Meanwhile, in Scotland that most vocal of brewers Brewdog is attempting to head Greene King off at the pass by introducing a definition for Craft Beer.

Interestingly Greene King has indentified that craft beer comes from Quality Ingredients, Brewed With Spirit, Skill and Passion, and is from an innovative and exploratory brewery. (Were Greene King not like this anyway? he asks innocently...)

Which actually, sounds like how Brewdog see themselves but this is where the Brewdog people have seen Greene King coming, in addition to this they want the craft brewer to be independent (not 20% or more owned by a brewery that isn't a craft brewery) and if an estate is owned then 90% of the beer they sell must be craft.

I think that last clause has been inserted to ensure that Brewdog are the only brewery that can be defined as “craft”.

Brewdog want SIBA and The Brewers of Europe Association to approve their definition and you can read more on the Brewdog website.

Where the Brewdog definition falls down is that they say it is needed because for example “Bourbon”, “Whiskey” and “Champagne” are 3 examples of where the name has protected the styles from cheap imitations but they will know that those drinks are produced by some of the largest companies in the industry whilst they are seeking to knock out the big players in the market so that only small brewers can have the “craft beer” label.



Front Cover:
Pinapple Vintage
Refreshment Room in
Pontefract
 Pubs Officer Bob Wallis visited in late December and you can read his article on page 5.

We await with baited breath and glasses held at the ready to see how it all pans out. Funnily enough both Greene King and Brewdog are capable of producing some good beers which at the end of the day is all that matters.

Also a quick mention for the SPBW (Society for The Preservation of Beers From The Wood) who have been celebrating their 50th anniversary. Formed on the 6th December 1963 at the Rising Sun in Epsom by seven disgruntled beer drinkers they have been championing beer served by traditional methods ever since.

Always on the lookout for new members you can find out more information at www.spbw.com. The next AGM is in March.

In this issue SPBW member Mark Hutchinson has provided an excellent article of the cask ale scene in Northern Ireland. For many years the area was devoid of real ale but now has many outlets and ten breweries.

Hemsworth is known as a bit of a beer desert but things are changing with Hamelsworde Brewery and we have a feature on them on page 34 and owner and brewer Dan Jones is also planning the first Hemsworth Beer Festival to be held in July.

Hope you enjoy this first issue of 2014.

Mark

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Ackworth Beverley Arms re-opened Sunday 3rd December after 3 weeks closure for refurbishment. no structural changes but redecorated to a good standard. owned by the Mornington Pub Company. Steve, the manager, says there are no ties but it seems they favour beers from the Marstons range if the opening beers are anything to go by. 3 hand pumps currently on the go. Big Beverley(Marstons EPA under another name), Ringwood Bitter and Ossett Blonde. Steve says he is considering putting 'pins' on the other 3 hand pumps if there is a demand.

Frog & Moose has 1 or 2 ales on. At Masons Arms real ale is proving popular and there is always a changing guest ale. Boot And Shoe Sam's is always good and has had some good guests recently. Brown Cow continues to sell good quality Golden Pippin and Landlord. Rustics has a decent pint of Black Sheep.

Agbrigg Duke Of York sells real ale and has Black Sheep Bitter as good as anywhere according to the roving Eddie Fogden.

Bottomboat The Rising Sun will hopefully be open sometime during March.

Castleford Wood Fest will return in 2014 at The Junction.

Horbury Fleece has reopened with a temporary manager in charge. Dave Precious who owns the Horse And Jockey has bought The Quarry from Marston's.

Newmillerdam Fox and Hounds has reopened with Black Sheep and Timothy Taylors.

Sandal The Star has been refurbished.

South Kirkby Travellers seems to not have real ale anymore.

Thornes Lease for the Queens Arms is available. Monday night is Poker Night at Admiral Duncan.

Wakefield The freehold for The Redoubt on Westgate is for sale, yours for £250,000. The Swan (with 2 Necks) has 4 real ales, one which is a house beer from Clark's. The Black Horse appears to be not open.

Warmfield The Plough has reopened with Trio formally of The Red Liion in Ossett in charge. There are 5 hand pumps and hopefully a Beer Festival in February.

OLD PRINTWORKS

A new pub has opened in Wakefield off Westgate.

Next door to Harry's Bar is the Old Printworks, the naming of which comes from the building former use as a printworks.



The pub has real ale with the beers on opening being Black Sheep Best Bitter, Bob's White Lion and Chardonnayle, Clark's House Beer and Timothy Taylor's Golden Best and Landlord.

The bar comes from closed Union pub across from the park on Horbury Road and the time bell is from a paddy train from the Selby coalfield.

AUTUMN PUB OF THE SEASON SPREAD EAGLE, DARRINGTON



This is a friendly and welcoming community pub in the heart of the village. Good quality food is served both in the bar and in a small dining area. Monday is quiz night. There is a pleasant function room for hire and a patio outside. It is said that there have been sightings here of the ghost of a boy who was shot for horse rustling in 1685.



Samantha Smith has risen to fame as the landlady of the Sportsman in Huddersfield but she grew up and went to school in Ponte!

The town has had quite a few licensed café bars down its side alleys for a while. What now singles out the café upstairs at what many locals who grew up in the 50s and 60s knew as the upstairs bar of the Pineapple with the legendary jukebox is real ale! The pub was a hook-up point for so many who as they looked at the record shop were sighing for their own well-spent youth.

That record shop is now Console Yourself specialising in new and used computer games, and retro consoles. Wouldn't be surprised if you couldn't still get ping pong to plug into your tv.



Upstairs was Suzanne's Hairdressers with Donna in the back room doing nails and waxing. There was always tea and coffee for the customers. Now Suzanne has gone mobile and Chris Wilson has transformed hairdressing into the Vintage Hair Studio while the back room is the Vintage Refreshment Rooms, brainchild of Sam and her sister Becky Blake.

Here's the best bit of the news: both the studio and the café are licensed! What won't surprise you is that knowing Sam there's not only a liquor licence like JJ's in Normanton and Room 99 in Wakefield, but real ale and cider are available. Usually the Angram handpump has something from Mallinsons or another West Yorkshire brewer who can supply a pin—Sam's going to approach Dave James at the Robin Hood soon.



I called at a quiet time mid-afternoon between Christmas and New Year, but I found a perfect beer-food match: Summer Wine Oregon and a toasted plain teacake with lashings of home-made strawberry jam. Becky is looking to add rabbit pie and game to the menu in the New Year.

The Pineapple is closed Sun & Mon, open 10-6 rest of week and due to be open until until 9pm Fri & Sat.

A Burns' Night Supper is planned for 25 Jan including a Brewdog beer from Scotland, but you'll need to book.

You can find Pineapple Vintage at 12A Gillygate, Pontefract WF8 1PQ phone 07983 518968

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As Membership Secretary I would like to welcome the following New Members to Wakefield Branch :- Gemma Anderson, Helen Anderson, Stephen Aryan, Charles Beal, Kevin Burnley, Ronald Chilton, Gary Cotton, Robert Daniel, Richie Dunk & Eddie Kaboom, John Dunne, Julie & Paul Gibbins, Alan & Gittos, Donna & Michael Goddard, Richard & Tina Goldsby-West, Phillip Grundy, Nicola Hambrecht & Matthew Kidd, Charles Hargrave, Terence Higginbottom, Lee Holden & Kayleigh Maberley, Terry Jones, Julie & Mark Knowles, John Lieber, Chris Llewellyn, Darren Lowrie, Paul Lumley, Kerry Mabbly & Neil Roebuck, Clive & Lehan Medlock, John Middleton, Mark Moorhouse, Kevin Murray, Mark Newton, Keith Parker, Aaron Ross, Helen & Michael Ryan, Leona Skelton, Mark Smith,

Scott Spencer, Christopher Taylor, Andrew & Jena Thorpe, Andy Turner, Charlene & Paul Tyreman, Neil Underwood, Scott Wadsworth & Rachel Watson, Geoffrey Watkim, Mark Whitehouse, Lynn & Steve Whiteley, Emma & Gary Wilson and Kenneth Wilson.

I would like to wish all the new members a Happy & Fulfilling time in CAMRA and hope they enjoy it as much as I have over the years despite all the changes that are happening in the drink industry. Please get in touch if you have any problems/queries, etc. and I will do my best to sort things out for you

Cheers, Albert.

TRADING STANDARDS

West Yorkshire Trading Standards' phone number for Consumer Direct is 08454-040506 available Mon-Fri 8:00am-6:30pm, Sat 9:00am -1:00pm www.ts.wyjs.org.uk so, when you arrive home from the pub at 11.30, you can now complain on-line there and then while you can still remember the pub's name.

Do also tell CAMRA! If you have a concern about any aspect of hygiene in a Wakefield District pub, ring Food & Consumer Safety on 01924-306937.

O-to-K is available free on CD as a talking magazine for blind and partially sighted ale and pub enthusiasts, anywhere in the UK. This audio version is kindly sponsored by Brown Cow Brewery.



Mark Goodair is our Events Secretary. If you want to come on any of our trips, just phone Mark on 07779 029374 or email markgoodair@gmail.com

Coach trips (see website) require £5 deposit, please. Pick-ups at South Kirkby (Browns Coaches), Pontefract (Golden Ball) & Wakefield (Red Shed)

BRANCH MEETINGS

Thu 9th Jan 8pm The Plough Inn, Warmfield

Tue 14th Jan 8pm GBG 2015 Selection Meeting at Red Shed

Thu 6th Feb 8pm Branch Meeting, Junction, Castleford, 8pm incl Winter Pub Of The Season vote. Pubs excluded are current POTS Spread Eagle Darrington, Harry's Bar Wakefield and Robin Hood Pontefract.

Wed 12th Mar 7.30pm AGM and Branch Meeting, Red Shed, Wakefield

EVENTS

Sat 11th Jan Autumn POTS Presentation to Spread Eagle, Darrington. Bus 408 from Ponte at 53 minutes past the hour.

Sat 11th Jan Fernandes Beer Of The Festival Presentation for Black Voodoo. Leaving the Spread Eagle around 3pm for a 4pm arrival at Fernandes. Includes brewery tours from head brewer Steve

Wed 22nd Jan 7pm Evening visit to Bosun's Brewery, Horbury Bridge. Includes money-raising for the ex-soldiers' mental health charity.



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The Old Vic, Ossett

I knew there was a theatre in Bristol called the Old Vic but until recently I didn't know that we had a pub in Ossett with the same name. I do remember a pub called the Silver King and this is it with a new name evoking its past glories as the Victoria and Albert.

I discovered this fine traditional local very recently when they hosted a great little beer festival featuring beer from no fewer than eleven of the twelve breweries we are proud to have in our district. A lot of effort had gone into arranging this, including ensuring that there were enough handpulls to serve the beer. All the festival beers were on offer at a very pleasing £2.50 a pint. There was a chance to meet some of the brewers and many of us are daring to hope that it will become an annual event.

When we visited the festival I noticed a few diners who seemed to be enjoying a good meal despite being overwhelmed by festivalgoers. In addition we were treated to a rather fine Treacle Stout

stew and it seemed that this pub would certainly be worthy of inclusion in this column.

My return visit took place on that very stormy day and on arrival I was pleased to spot two fellow Camra members who had ended up at the Old Vic since another local pub had lost its electricity. This meant that more dishes could be sampled.

The pub is warm and welcoming ("everything all right for you, sir?") and it seemed even more so after the storm of almost Daily Express proportions. There is plenty of adornment including old photos, Belgian beer advertisements on a brick wall, a vast collection of bottles, a yard of ale, a big clock and a rather fine looking brass instrument. I can't remember if there was a cuddly toy. There are also jokes in the toilets. The fact that brisk business was being done at 6pm on what had been a foul day suggested that this place is prospering.

There was an impressive range of real ale on sale. As well as a range of Ossett beers there was Fullers London Pride (£2.85) and White Rat from Rat Brewery; these two along with Ossett Silver King were sampled and pronounced most satisfactory. As far as food is concerned, there is what one could describe as a no-frills menu majoring on substantial main courses at pretty reasonable prices all ending



in 95p. You can inspect the menu for yourself by going to Ossett Brewery website and finding your way to the Old Vic menu.



As ever, a Mighty Mixed Gorilla leads the pack at £12.95 (very large indeed, we are told). Trio of Lamb Steaks sounded interesting at £7.95 and there are a few vegetarian options and children's options, the latter priced at £3.95. Outside there is a sign stating that "Ossett's 'famous' pies are available" so I thought I'd better try one. It was a "home made steak and ale pie" at £6.95 and it came with chips

(or new potatoes or mash) and some vegetables in a posh side dish. They certainly don't overcook the veg here. We also sampled the haddock and chips (£6.95) which came with mushy peas in another posh little side dish and the gammon steak (£6.95). The fish was excellent and looked like an offering you can pay twice as much for in a certain food pub to the east of our district. The gammon was enormous and received a very good verdict.

Recently we seem to have done well in seeking out traditional pub food at sensible prices and the Old Vic is certainly worth checking out.

Take note of the limited meal times: Tues-Thurs 1600-2000, Fri and Sat 1200-2000 and "traditional Sunday lunches" are served 1200-1700.

The Old Vic, 47, Manor Road, Ossett, WF5 0AU.

Bus 117 will take you right there and the very frequent 126 and 127 cross Manor Road nearby.

Colin Williams

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LocAle List

Admiral Duncan Thornes Lane, Thornes	Junction Carlton Street, Castleford	Sandal RUFC Standbridge Lane, Sandal
Alverthorpe WMC 111 Flanshaw Lane, Alverthorpe	Horse & Groom Horserace End, Heath Common	Shoulder of Mutton Methley Road, Castleford
Anglers Retreat Ferrytop Lane, Winterset	Kings Arms The Heath, Wakefield	Shoulder of Mutton 41 High Street, Gawthorpe
Bar Stanley Lee Moor Road, Stanley	Kirklands Hotel 605 Leeds Road, Wakefield	Station Welbeck Street, Castleford
Bar Street Westgate End, Wakefield	Little Bull 72 New Road, Middlestown	Station Cliff Road, Crigglestone
Beverley Arms Barnsley Road, Ackworth	Malt Shovel Bradford Road, Carr Gate	Tap 2 The Green, Ossett
Bingley Arms 221 Bridge Road, Horbury Br.	Miners Arms 189 Church Road, Altofts	Three Houses Inn 379 Barnsley Road, Sandal
Birchwood Farm Colorado Way, Glasshoughton	New Albion 2 Flanshaw Lane, Alverthorpe	Wakefield Golf Club Woodthorpe Lane, Sandal
Bistro 42 Bank Street, Ossett	New Inn 144 Shay Lane, Walton	Wakefield Labour Club 18 Vicarage Street, Wakefield
Boons 6 Queen Street, Horbury	New Inn 419 Denby Dale Rd East, Durkar	White Hart Westgate, Wakefield
Brewers Pride Low Mill Road, Healey, Ossett	New Wheel 145 Wrenthorpe Rd, Wrenthorpe	Woodman Leeds Road, Outwood
Bull & Fairhouse 60 George Street, Wakefield	Normanton Golf Club Aberford Road, Stanley	
Cricketers Arms Cluntergate, Horbury	Old Halfway House 141 Westfield Road, Horbury	
Fernandes Brewery Tap 5 Avison Yard, Wakefield	Old Print Works Off Westgate, Wakefield	
Fox and Hounds 672 Barnsley Rd, Newmillerdam	Old Vic 47 Manor Road, Ossett	
Graziers Market Street, Wakefield	Ossett Cricket & Athletic Club Dimple Wells Lane, Ossett	
Green Dragon 4 Cornmarket, Pontefract	Pledwick 434 Barnsley Rd, Newmillerdam	
Harry's Bar 107B Westgate, Wakefield	Plough Warmfield Lane, Warmfield	
Henry Boons 130 Westgate, Wakefield	Quarry Inn 70 Quarry Hill, Horbury	
Hop 19 Bank Street, Wakefield	Red Lion Dewsbury Road, Ossett	
Horse and Jockey 47 Church Road, Altofts	Reindeer Inn 204 Old Road, Overton	
Houghton Front Street, Glasshoughton	Robin Hood 4 Wakefield Road, Pontefract	





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Situated on the A642, the main road from Wakefield to Huddersfield, I popped in a few days before Christmas at The Little Bull, New Road, Middlestown to have a chat and a cup of coffee (yes.. that's correct - coffee, had my wheels

outside so alcohol and driving is a BIG no no with me) with Melanie Dickinson the Landlady of said hostelry.



Very much a cosy village, friendly and dog-friendly pub, The Little Bull in fact the ONLY pub in the village since the other pub opposite, The White Swan, closed a few years ago, Melanie started to tell me her life in the licensed trade so far...

"I've been the landlady here in for the past three and a half years, previously having been the assistant manager at the Brewers Pride in Ossett, I have always wanted to run my own pub, and saw the opportunity of running The Little Bull the next step up, got to know that the previous licensee was wanting to leave here. and the rest is history!"

Melanie added - "I love the licensed trade, so much so that since last April, I have expanded my 'pub portfolio' and now run The Shoulder of Mutton' a few miles up the road in Briestfield, under my wing. I pride myself on keeping good wholesome real ales, for my happy band of customers, one of who was a few months ago, Kevin Kennedy, aka Norman 'Curly' Watts of Coronation Street, who I think must have called in for a 'betterbuy' of beer! However my favourite tipple is brandy!" Confessed Melanie.

Our conversation was interrupted for a few minutes so Melanie could take a phone call and place a sizeable order as she was gearing up for the Festive Season then continued :- "A lot of my time is spent between my two pubs, but I do take the chance to unwind and relax by tending to my horse and with my two Border Terriers, Ellis and his mum Darcy who follow me when out riding Pip, my favourite holiday destination is Turkey and had the chance one year to go skiing in Bulgaria, I enjoyed it so much I went back for again the following year".

We ended our little conversation with a little history of The Little Bull, Melanie told me - "In 1964. the pub changed from a Melbourne house to one of Tetley's, and the title deeds show going back to 1814 showed that the pub was originally called 'The Weavers', - there was also another public house nearby called 'The Moulders' or 'The Moulders Arms'.

The closure of 'The White Swan' opposite, and the subsequent reopening as 'The Spiced Manjo' Indian restaurant has meant an added boost in trade at The Little Bull as their customers either call in for a drink before their meal or afterwards"

Middlestown is one of three villages in the ancient parish of Sitlington, (others being Netherton and Overton).



The Little Bull is easy to get to and find - next to the traffic lights and crossroads, buses to get are Wakefield -Huddersfield (Yorkshire Tiger or First Huddersfield 232 service, Wakefield Dewsbury Arriva 128 or 130 service)

Well worth a visit for a superb pint, plus a meal... ENJOY!

Cheers now! IRL

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Upcoming Beer Festivals

Thu 23-Sun 26 Jan Navigation Tavern, Mirfield TBC
Fri 7-Sat 8 Ilkley, Kings Hall, LS29 8HB. Ticket only, www.ilkleybeerfestival.org.uk

Thu 13-Sat 15 Feb White Cross Inn, 2 Bradley Road, Bradley HD2 1XD 202/3, 220, 229 buses

Fri 21 - Sat 22 Feb Boston Spa, Village Hall, LS23 6AA. From 6.30pm. Adv Ticket rec. www.bostonspabeerfestival.co.uk

Feb Beer Festival at The Plough, Warmfield. TBC.

Fri 7 - Sat 8 Mar Horsforth, St Margaret's Hall, Church Lane, LS18 5LQ

Wed 12-Sat 15 Mar SIBA BeerX, Ice Sheffield, www.beerX.org or @SIBA_BeerX 300 beers.

Fri 21-Sat 22 Mar 7pm Oatlands Community Infants School, Hookstone Road, Harrogate, HG2 8BT www.oatlandsfest.org.uk

Thu 27-Sat 29 Mar Harrogate Charity BF, Crown Hotel, HG1 2RZ www.harrogatebeer.co.uk

Fri 18 - Sat 19 Apr Easter Wood Fest The Junction, Castleford with beers from the wood.

Fri 25-Sat 26 Apr Fifth Rothwell Beer Festival in Rothwell Parish Hall, Rothwell Lions and the Parish Church, open 18:00- 22:30 Friday, 12:00-

22:00 Saturday, £5 inc souvenir tankard, www.rothwellbeerfestival.co.uk

Fri 26 - Sat 27 Jul Hemsworth Community Centre. <http://www.hamelsworde.co.uk/festival/> for more

For more detailed information visit the Wakefield CAMRA website which is now www.wakefieldcamra.org.uk and always check with the venue first before visiting that the event is on.

CAMRA BEER FESTIVALS

Wed 22-Sat 25 Jan Manchester Beer & Cider Festival, Velodrome Manchester

Web 19-Sat 22 Feb National Winter Ales Festival, Roundhouse, Derby

Thu 20-Sat 22 Feb Bradford, Victoria Hall Saltaire

Wed 5-Sat 8 Mar Rotherham MAGNA 2014

Thu 13-Sat 15 Mar Leeds, Pudsey Town Hall

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Officially “The Wakefield Constituency Labour Party Club”, better known as “The Red Shed” (which is a fair description) and sometimes referred to as “The Tardis” because it is deceptively bigger inside than out! Whatever you call it, it is a haven for real ale drinkers who will appreciate the choice of cask beers at sensible prices and its intimate atmosphere.



The building is an ex-army wooden hut that was purchased in 1966 following the sale of £1.00 shares plus subscriptions and financial assistance provided by Beverleys Brewery.

Members erected and fitted out the building and it was officially opened by Alice Bacon MP on 24th September 1966. It has institutional links with The Labour Party, which is represented on the management committee, although its political role has diminished in recent years as its social role has increased.

It is home to a wide range of clubs and societies including retired groups, the visually impaired, poetry and music performances, local political meetings and of course Wakefield CAMRA

meetings. The Red Shed regularly features on Wakefield's music scene with music ranging from folk to rock. There are two rooms available for hire and the club has moved in to the 21st century with wi-fi coverage.

Real ale first appeared in the Red Shed in the mid-1980s and took off in the 1990s no doubt related to the interest the branch of CAMRA took in the club. Real ale gradually ousted the keg beer from the club as more and more members became converted to drinking consistently high quality great tasting beers. They usually have four cask conditioned beers on handpump at any one time, often from local small to midsized brewers but they also import from the rest of the UK. Lager drinkers are well catered for with Kaltenberg and Warsteiner on tap and for the cider drinkers there is Westons Old Rosie. Real Ale lovers are always welcome and they do hold the occasional beer festival with up to 20 beers available.

The club was voted Wakefield CAMRA Club of the Year in 1994 and has been listed in The Good Beer Guide every year since 1995. In 1999 they were chosen as a joint winner of CAMRA National Club of the Year. They have won many awards over the years at local and regional level, most recently as CAMRA Yorkshire Club of the Year 2011, 2012 and 2013.

The club's president, George Denton is justly proud of the club and its achievements and says that the future looks

bright for its 300 members and for those who use its facilities.

Thanks to Steve Wiltshire for providing much of the information in this article.

Dave Owen

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A rich ruby real ale that is delicately coloured in the light. This brew has a smooth finish with fruity nut, a subtle aroma and tangy palate. Yet the overall result is pleasing.

Fruit Beers

In the world of CAMRA there are rules. One of the major rules is that fruit added to cider or perry that is not apple or pear can not be called real cider which for me this is a silly and strange rule that should be removed.

The real campaign should be the removal of the name “cider” from so called cider drinks that are made with water and added juice.

And the reason why the rule of adding extra fruit should be removed is that it is perfectly fine to have beer with fruit in it. As can be seen by attending beer festivals fruit beers are always on the world beer bars and there is an increasing trend of UK brewers adding fruit to brews. Coach House Blueberry Bitter & Saltaire Raspberry Blonde are just two that spring to mind. Probably the major factor is that Belgium has been producing fruit beers since the 19th century so they have been accepted.

Those who have been on the tour of the De Halve Maan brewery tour might have been told that fruit beers shouldn't contain anything that is not grown in Belgium hence the traditional beginning of cherry, strawberry & raspberry.



Over the last few years some of the breweries have been crazy with all manner of fruit and even coconut being added to beers. The majority of fruit beers are also lambic based, this is where they use yeast from the open air to fall into the beer and give a spontaneous fermentation which is mainly done by having slats open in the brewing room and this gives the beer an sour feel. Although for

certain beers I think they taste like shandy. Again the fruit is added which can be a sour cherry to give a fruity but sour flavour it's not as mouth curling as a gooseberry.

Liefmans

But one of the beers I like and use quite a bit during events in the winter time is Glühkriek, this is a cherry beer that is warm and gives a kick in the balls to mulled wine.

The Glühkriek has that lovely rich cherry flavour with hints of cinnamon and clove and doesn't leave that dry taste in the mouth like mulled wine does. To serve you heat to around 70°C you don't want to boil it or having it at a simmering heat as it burns off the alcohol. And it comes in at 6% ABV.

It really is a taste and smell of all things Christmas and makes you wish that you are over the water in Belgium enjoying a few chocolates with it.

David Jones, Bier Huis

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Beers Of The Festival Top 10

1. Fernandes Black Voodoo
2. Brown Cow Thriller in Vanilla Porter
3. Grafton Apricot Jungle
4. Grafton Coco Loco
5. Tigertops Golden Hop
6. Five Towns Five Years
7. Enville Ginger
8. Foxfield Elusive Brown Ale
9. Riverhead Sherbert Lemon
10. Rat White Rat

Category Winners

Cider - Lillys Cider Barn Sunset

Perry - Lillys Cider Barn Bee Sting

Best Bitter - Tigertops Golden Hop

Bitter - XT 4

Bottle - De 7 Deugden Dubbel + Dik

Mild/Brown - Foxfield Elusive Brown Ale

Speciality - Grafton Apricot Jungle

Stout - Fernandes Black Voodoo

Strong - Five Towns Five Years

Over 3 days 2000 visitors made their way through 120 real ales, several hundred bottled beer and lagers and over 20 different cider and perries.

Thank you to all those who attended and also massive thanks to the CAMRA volunteers who helped make this year a great success.

Thank you also to our major sponsors Clark's, Ossett, Revolutions, Arriva, Bier Huis and Motorcity.

See you in November 2014.

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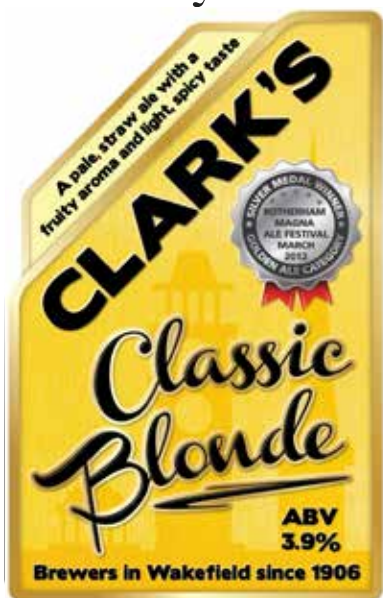
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The mat featured this time is from Two Bobs Brewery, which was set up in 2011 by Rob Bradley & Bob Walker, hence the name.

Brewing was, as first, done in Oxenhope but a move to Shaw Cross, near Dewsbury was planned for 2012 using a 15 barrel plant. However I don't think this took place as the brewery had closed by mid-2012.

The mat is single sided which is unusual for British beer mats and is the only one known to have been issued. Rob & Bob were keen home brewers and decided to try and make a go of brewing commercially.

They produced at least 7 different brews of varying strengths & types.

The beers were launched at the Unicorn in Carlton, near Rothwell and I was fortunate to try the Legless

Blonde which, as it was 5.5%, explains the name. It is a shame that the "Two Bobs" didn't manage to survive as their beers were well received.



If anyone can shed any light on what happened to them I would be interested to hear about it.

Cheers, Albert.

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Ulster - A Burgeoning Beer Scene

At the start of the 90's, when I took over the Chair of CAMRA N.I., the branch had only thirty members and just one brewery (Hilden) with cask outlets numbered in single figures. Pubs here did not have a history of serving from cask - although I do remember at least three pubs on the south side of Belfast serving directly tapped ale at the end of the 60's. The picture looked bleak and the foot in the door for us at that time was bottle conditioned White Shield. Some mainland branches gave me a bit of stick at the time about bottles but at least it did give us a chance to have ale in premises where we hoped we could soon get cask. Thankfully people in the CAMRA NEC supported us and we went on to have several good cask outlets - thank you Roger Protz for listening to and supporting me, your BCB article at the time helped.

1995 saw our first Belfast Beer Festival, doomed by the local licensing trade and the Tourist Board to be a one-off failure - it is still going. The first year was hectic, but it did lay the foundation for Whitewater Brewery to start up, now a strong independent here, and to showcase their ale the following year. Hilden also came into the spotlight and their sales picked up. Not only that but a southern Ireland new brewery sent us their cask stout and I like to believe that the Belfast Beer Festival opened the doors for the upsurge in ales in the south.

Years passed and there was talk of cider brewing and another cask brewery starting up, but nothing came of it. The duopoly stranglehold of Guinness and Bass started to wain and their pubs were sold off. Guinness only ever supplied from the south of Ireland so were somewhat distant but Bass, who had a brewery in Belfast, decided to close it down and sell out - no more White Shield. The availability of their products diminished and there was seen to be a large gap in the market. At the time a lot of niche market bottled beers were to be seen on shelves ("saves money on washing glasses!") and the customers were happy to have the choice.

As a new millennium came round the province saw its first JD Wetherspoon house open up. Love them or loathe them, this establishment had three handpumps and the saving on a few pints of beer got you a free taxi home, plus the food was good, and cheap. The licensed trade were up in arms but JDW stayed firm. Suddenly beer & meal deals abounded in many pubs. JDW's pub, The Bridge Bar, upgraded

to eight handpumps and never looked back.

By this time there was seen to be a market for cask ales and gradually we began to see one brewery open up after another. The problem still remained about pubs able to handle casks ales. Therefore, and naturally so, the breweries depended on bottled beers to get themselves known. Large stores (the likes of Tesco, Sainsbury and such) discovered a demand for beers produced in the province. All was looking promising - except for the elusive cask ale outlets.



As the market was growing, Hilden and Whitewater diversified into keg sales, especially lagers. While at odds with campaigning groups, it was seen as a logical progression in advertising their breweries. After all, what is the point in brewing if nobody knows you are there?

In the last couple of years we now see the two original brewers with keg on the counter and bottles on bar shelves, and far better advertised and more widely known. This has had the surprising effect of a few new cask outlets, plus better throughput of cask ales in existing establishments. In addition to all this we have seen the cider market expand with new breweries and new products. The downside is that a large pub chain went into liquidation. Some pubs were bought over and keep cask but others now appear to be getting rid of it thus dampening the market, as can be seen by more keg products from real cask breweries.

There is still a lot of ground roots, basic campaign work to be done across the province. There is the need to stop turning up the nose at local keg products and to get out there and educate the trade and convince them that cask ale is an easier option than they think, that demand is there for it and they

should give cask a go. Strangely, keg from local brewers is the new foot in the door today!

So, who are the new beer brewers in the N. Ireland market?

Ards Brewing Company

New to the trade: Run by Charles Ballantyne and jointly owned by Charles and the family. All of the beers will be bottle or cask conditioned.

Clanconnel Brewing Company

This Company was launched in 2008 by Mark Pearson. A microbrewery, based in Waringstown, Co. Down. Their McGrath's range of bottled beers (five at the moment and named after the greyhound) is very popular across the province. Their beers were supposedly brewed at Loughrea Agricultural College in Co. Tyrone but now said to be brewed by Hilden.

College Green Brewery

Run by the scions of the Scullion Family (Hilden) but not brewing as such. A brewery was talked about on the premise but their beers are totally brewed at Hilden. They have a range of bottled and cask ales with a keg lager.

Hilden Brewery

Dating from the early 80's this brewery has been through the thick and thin of cask ale in the province. The son, Owen Scullion, now brews the majority of their ales and is keen on utilising wood in the brew process, though maybe as chips. He has been instrumental in their new beers. They have their own tap room/restaurant beside the brew-house. Now selling as keg in some places.



Inishmacsaint Brewing Company

Gordon Fallis, Inishmacsaint Brewing Company Founder, is very keen to produce a range of unique hand crafted beers.

Poker Tree Brewing Company

Another recent start, it (named after an old story about a tree under which the devil will play cards with hapless people), is a new business based in Carrickmore. Darren Nugent – founder of Poker Tree Brewing Company - has plans to produce an range of four ales – all bottle conditioned and open fermented using traditional techniques.

Red Hand Brewing Company

The owner, Ciaran McCausland and brewer Simon Toner, plan to have a purpose built 7 barrel brewery built at the back of their gastro-pub.

The Strangford Lough Brewing Company

Set up by Bob Little and Tony Davies, their beers were contract brewed in England, a fact kept very quiet but deemed to be Hampshire Brewery, then a Scottish Brewery. They have a range of bottled beers some of which were designed for the American export market. The American brewer found out that the beer did not use local products (Shamrock from Germany!), a court case ensued and no contact with the brewery can be had.

Whitewater Brewery

Heavily into bottled and keg beers, they have a stable of over thirty recipes to call on with a new lager making an appearance as you read this. They now own their own pub/restaurant in Saintfield. Much of their beers are now seen as keg in the province but owner Bernard Sloan is keen to get more cask outlets.

Sheelin Brewery

This most recent addition has been set up in Bellanaleck, County Fermanagh by Dr. George Cathcart, and currently produces a bottled blonde ale, along with a stout and an Irish Red, with an IPA to follow.

Clearsky Brewing Company

A total misnomer: Supposedly based in Dungannon, it has one beer (Fulcrum, a cloudy wheat beer) publicly stated to be brewed by Hilden and the “brewery” owner (Stephen McKenna an ex Diageo man) has been quoted online as saying he has no intention of setting up his own brewery.

Mark Hutchinson

Mark is a CAMRA life member and current chairman of the Northern Ireland branch of the Society for the Preservation of Beers from the Wood (SPBW).

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aka. "The Red Shed"

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You can use cider on its own but the texture is more interesting if you start with a base of your own stewed apple pulp (or cheat with a jar of apple purée) and add in as much still-ish strong-ish cider (maybe Westons Wyld Wood) as you like although there's a trade-off because any alcohol isn't going to freeze as readily as the water content.



Carbonated ciders are not a good idea as with all that fizz you may not get the frozen lolly to hold together when you pull it out.

RKW

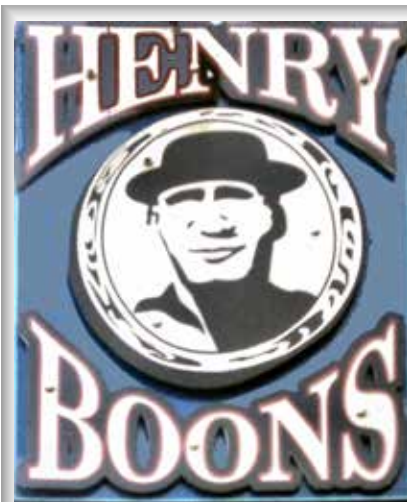
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Harry's Bar, Wakefield
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Reindeer Inn, Overton
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Ullage

In the USA the more common use of the term ullage seems to refer to the empty space above beer in a keg 'the amount by which a cask (or bottle) falls short of being full, whereas in the UK these days, the term has a number of applications, usually with regard to unsaleable beer.

Why all the fuss?

Well duty has been paid on the beer before it leaves the brewery so in more ways than one beer that does not find its way into a customer's glass can be seen as profit going down the drain. Profitable beer can be lost if it's left in the bottom of a cask perceived to be empty, beer drawn off when switching barrels, beer that has overflowed into a drip tray and other spillages.

The old "everything goes into the mild" adage about slops certainly doesn't apply nowadays. Most brewers allow for a proportion of "lost" beer when filling a 9 gallon cask with the notional 72 pints.

The Beer Regulations 1993 permit this, but a brewer's

record-keeping has to be absolutely scrupulous or he will fall foul of HMRC. If a licensee or beer festival manager holds a beer to be unsaleable due to quality or container issues this will be seen as a justifiable return to the brewer, so the duty may be then reclaimed, and the customer refunded.

Beer from containers that have been exported will not be UK Duty-paid. HMRC are pretty cute as we would expect.

Also the amount of acceptable ullage can vary from beer to beer – some cask ales carry notoriety for their liveliness!

A wise cellarman will always keep a waste book as do all brewers, one would hope.

RKW

The Bridge To Nowhere

This picture of an unusual bridge comes from Wakefield CAMRA member Roger Malinski.



The bridge is on Belhaven Beach in Dunbar Scotland.

It looks like the bridge is all at sea and without purpose however this picture is at high tide. At low tide the bridge provides a route over what is a small brook enabling access to the beach.

Just don't get caught out as the tide can come in quickly.

If on your travels you spot anything unusual take a picture and send it to us.

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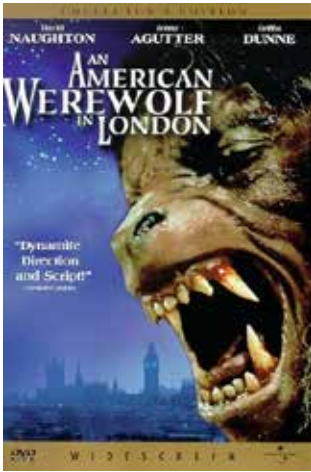
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The pub in this comic horror tale is The Slaughtered Lamb,

Ever walked into a pub where you didn't exactly feel welcome? This 1981 classic movie starts with American lads Jack and David on the first leg of a hike around Europe who stumble

out of the rain into a pub on the Yorkshire Moors called The Slaughtered Lamb. Here the lugubrious locals including Brian Glover and Rik Mayall have a deep seated fear of any strangers discovering their dark dreads. The signpost that leads the lads to East Proctor also points to Erwood which is actually between Builth Wells and Brecon (in that area you do get mountains with pointed tops), where those moorland scenes were actually filmed. The exterior of the Slaughtered Lamb was actually a private house in Crickadarn 6 miles S.E. of Builth, dressed up to look like a pub, although the phonebox and churchyard are real.

David: Why else would they have a severed fox head on a spear as their symbol?

Jack: That's a wolf's head.

David: Of course, The Slaughtered Lamb. Why else would they have a severed wolf's head on a spear as their symbol?

Jack: That's not a spear. It's a pike.

David: A severed wolf's head on a pike as their symbol.

The pub interior uses part of the Black Swan in Ockham near Guildford. Yes, the Slaughtered Lamb boasts at least one cask ale, and by the wonders of the pause button, it's Martlet Brighton Bitter (brewery at Eastbourne 1979-1983)!

It's not really credible that after his pal Jack has been gored to death, our wounded "hero" David should

taken not to somewhere like Leeds Infirmary but to a hospital in London. Also his doctor (Hirsch) who later happens to be in the area and checks out the village of East Proctor, does manage to get back to London in his hard-top MGB pretty darn quick. David is cared for first in hospital, then at her flat by a delicious nurse Jenny Agutter.

Having been bitten by a werewolf, things will of course happen to David at full moon. The film contains what's reckoned to be the best werewolf transformation of all time, a must see even if you aren't a horror fan. You can view it at <http://www.youtube.com/watch?v=UFLQS12z8K4>. Remember this is before the CGI effects that we are now so used to.

One of my favourite quotes is from a small boy in his school uniform on a Sunday morning near Regents Park Zoo where David has woken up, back in human form, in a wolf cage: "A naked American man stole my balloons." Also in the credits: "any resemblance to actual persons living, dead, or undead, is purely coincidental"

You get three Blue Moons for your money, by Bobby Vinton, Sam Cooke (transformation scene), and the 2½ million-selling do-wap version by The Marcels with the sonorous bass voice of Ted Smith.

Apparently the Weinstein Company are on track to do a remake in the next couple of years (can't think why – could bomb like the recent remake of Carrie), but how can they replace Jenny Agutter of the red flannel petticoats – didn't know she could be sooooo sexy. The ending does seem a bit abrupt, as if they panicked because they were running out of film stock (just over 1½ hours for the main movie).

A new dvd could cost you around a fiver or you may get it used from under £3. It's scary, it's funny and it's a movie where you'll spot something new each time you watch. Pubgoing will never be quite the same either. Do try to get a widescreen rather than a full-screen version, and it's also worth connecting up your digital theater sound if you have it.

My version is Region 1 and cost me an amazing £1.99 from That's Entertainment – be careful if you don't have a multi-region player! It has a cracking load of extras, too.

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You may have heard the term ‘craft beer’ bandied around a lot more recently, and as a cask ale drinker you may be thinking “What’s the difference between cask and craft?” So here’s a challenge for you: type ‘What is Craft Beer?’ into any search engine and you will encounter a wealth of definitions, debates, arguments and missions to pin point what craft beer actually is. Everyone in the beer world seems to have an opinion of what it is, and more importantly what it’s not. It’s a hot topic right now and it’s getting a lot of people talking.

I find myself cowering slightly and giving an apologetic little shrug when I’m asked a question about craft beer as I’ve seen so many writers and bloggers being sneered at and shouted down whenever they try and explain their own definition of craft.

Craft is a subjective term and people will disagree about whether some beers are ‘craft brewed’ or not, depending on who you talk to. Talk to any brewer, from the large regional breweries to the micros, and they will all say their product is lovingly ‘crafted’. Talk to any beer drinkers (I’ve done this extensively) and their definition will almost certainly differ: small volume, keg, American, strong, artisan, independent.

I’m a great fan of the beer writer Pete Brown (if you haven’t checked out his website, it’s a must for beer lovers www.petebrownblogspot.com). He has recently written a piece about the arguments surrounding the definition of craft beer on his blog. He made a brilliant analogy which put the whole craft beer debate into perspective for me. So with all credit to Pete, here’s my take on what he said.

When people first started talking about ‘indie’ music back in the early nineties, there were lots of discussions, arguments and debates about how an ‘indie’ band was defined. And no one could agree what the criteria was. Small, independent, special, limited coverage? The same arguments we are now currently having about what craft beer is.

Take Oasis as an example, the epitome of an ‘indie’ band. They started small, then they broke through, became massively popular, tabloid front page regulars and played to a third of a million people at Knebworth. Were they still an ‘indie’ band?

Try substituting the word ‘Oasis’ with the name of a beer brand that has started small (craft?) and

then become one of the most successful beers in the country (still craft?). It could apply to almost every brewery in the world.

If you look at newspaper reports from a decade ago discussing the definition of ‘indie’ music, you can substitute the phrase ‘craft beer’ for ‘indie’ in almost all of them.

I’ve taken a growing interest in what craft beer is and realised a precise technical definition isn’t the most important thing at this point in time. What is important is that there is a definite interest amongst publicans and drinkers (especially younger, curious drinkers) about beers which are slightly different to the mainstream, and craft beer is driving renewed interest in all things beer.

In my opinion, craft beer can encompass cask beer from brewers large and small. But it also stretches to other beer styles reflecting the advances in technology that allow smaller brewers to create better quality keg and bottled beers than we have been accustomed to in the UK.

So, I’ve stuck my neck on the line and written a piece about the hotly debated definition of craft beer. Broadly speaking, it does cover a broad range of beer styles, and most importantly is helping spread coverage and appreciation of interesting, well made beer. Like interesting, well made music, would you agree?



©Annabel Smith
Annabel, who hails from Horbury, is Cask Marque’s only female Beer Inspector.

At www.caskmarque.co.uk you can search over 8500 Cask Marque pubs in the UK and Scandinavia and also download a free handy app for iPhones and Android smart phones.

Some of the more observant of you may have noticed an unfortunate omission from the Wakefield CAMRA Beer Festival programme. The festival may have featured beers from Hemsworth's only brewery but the programme failed to include them. This was entirely the fault of your editor and beer festival organiser.

One of the beers was the rather excellent Phuket, a 4.5% Thai inspired beer which was devised by Hamelsworde brewer Dan Jones with help and hindrance from Mr Bier Huis Dave Jones (no relation) of Ossett.



Hamelsworde brewer Dan Jones sporting his Mo during Movember.

Dan started the brewery in his garage in 2012 using kit bought from Brewzone Systems. Following on from his dad and grandad Dan was a keen homebrewer for over 11 years before deciding to enter the world of commercial brewing in 2013.

With a successful launch at the Bier Huis in Ossett in April 2013 Dan has quickly built a reputation for reliable, quality and interesting beers that have been

made available throughout our region.

The beers were featured at local festivals and one early success was Colin Brown Ale voted best Strong Beer at the Doncaster festival.

Dan is currently brewing around three times every fortnight on his one barrel plant with typically 3 firkins for each brew with the remainder going into bottles. There is the capacity to increase this and the next stage of expansion will be to purchase more fermenters.

The ingredients used in the beers sourced mostly from Yorkshire with the malt coming from Castleford and will use Yorkshire products where ever possible.

Hops are usually from the UK with Fuggles and Target a favourite although Cascade from the US is also used. Some of the hops used have come from much closer to home and Dan has some hop plants in his back garden of which a small amount was used in Phuket. He is hopeful that the plants will produce more hops in the coming years.



One new beer planned for 2014 is Hemsworth Challenger which will be a 4.0% Golden Best Bitter using the Challenger hop from the UK.

Recently Rebecca, Dan's wife, has been taking over more of the admin side leaving Dan more time for brewing as Dan holds down a full time job outside of his brewery.

The cask beers are regular features at The Cricketers in Horbury and Unicorn in Carlton and bottled version are on sale at the Bier Huis in Ossett with more bottling planned for the new year.



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Also in the planning is a beer festival to hopefully be held in the summer at the Hemsworth Community Centre in July. The festival will hopefully feature 30 beers from around Yorkshire with Double Top, Fernandes, Imperial, Ossett and Rat Breweries already confirmed. For more information visit <http://www.hamelsworde.co.uk/festival/>

There will also be a rhubarb beer this year for the Wakefield Rhubarb Festival which will use forced rhubarb grown in Carlton which is the village Dan grew up in.

Just before Christmas, Dan had solar panels fitted to his house/brewery. Capable of producing 2.75kw of power the first beer using solar power was produced soon after.

You can contact Dan for more information on 07530 669332.



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A fourth regular beer is **Bermuda Triangle** which is a Golden Blonde Ale at 4.1% using Chinook Hops.

Over Christmas the special was **Jingle Belle**, a 4.1% Golden ale using plenty of hops from New Zealand.

There was also plenty to celebrate as **Maiden Voyage** won Bronze in the Stand Bitter

Category at the SIBA Beer competition held in September.

The new website at www.bosunsbrewery.co.uk is also up and running.

Revolutions, Castleford

Tel: 01977 552649

Sponsoring Battle of the Bands at Riverside Inn, Selby. Winner will come and brew.

January special is **Kids in America**. It is an American pale ale at 4.5%.

Two collaborations coming up, one with North Riding Brewery and the other with Bad Seed Brewery, Malton, the latter to be a 6% **Into your Arms** for Valentines.



A new permanent ale has been launched.

Pretender Blonde at 4.5% is described as a "Blonde ale with medium levels of bitterness and with pine, lemon & lime hop notes".

Other beers available towards the end of 2013 were **Fade To**

Grey a dark wheat beer, **Treason** Yorkshire Parkin Ale and **Fairytale Of Yorkshire** a Spiced Winter Beer for Christmas.

Clark's, Wakefield

Tel: 01924 373328/07801 922473

Clark's 2014 monthly special range commemorates the 100th anniversary of the start of World War One.

January

Trench 3.6%

A chestnut brown ale with a blackcurrant aroma and a hoppy, smooth taste.



February

Flight 4.0%

An amber ale with a malty aroma and a biscuit, full bodied taste.



March

Heroes 4.1%

A light golden ale, with floral aroma and fruity, refreshing taste.



In addition to their 3 core ales, monthly special volumes have doubled in 2013 as their loyal wholesale customer base enjoys these variants.

Carlsberg UK have been so impressed with volumes of Classic Blonde and Westgate Gold from recent slots of Clark's ales in their Tapster's Choice guest ale programme, they have asked for Must Dash 4.3% to be featured in November. (November 2013 monthly special in support of 'Movember'.)

James & Kirkman, Pontefract

Tel : 01977 702231

Festival Ale continues to be popular. Formally brewed at Filey, Tuck's Tipple has been brewed at Pontefract. Look out for what David calls a "proper" Porter in the new year.

Hamelsworde, Hemsworth

Tel: 07530 669332



Auntie Pat Christmas Ale was the Christmas special. At 5% it was a rich amber ale which is reminiscent of Christmas cake. Hopped entirely with British hops for a traditional feel. The addition of raisins to the

boil gives this beer body and fruitiness, nutmeg, vanilla and cinnamon provide a unique spice.

Bob's Brewing Co, Healey, Ossett

Tel: 07789 693597



Bob is enjoying continuing growth of White Lion.

In November a record 18,500 pints were sold, that's around 64 barrels (36 gallons in a brewers barrel).

White Lion is currently sold on a permanent basis in 11

pubs/bars within 5 miles of the brewery.

Bob can't think any other small scale brewer that has sales of that scale based on one brand and believes that White Lion is now the biggest selling small scale brewed cask beer in the area, if not West Yorkshire.

Given the success of White Lion 'one off' brews will be limited but will endeavour to brew Chardonnayle once a month, but will be reserved for customers who also sell White Lion.

Fernandes, Wakefield

Tel: 01924 261333/01924 237161



We hope you had chance to try the excellent OtoK ale made for the Old Vic festival by Fernandes.

This fantastic straw coloured ale did make it into a few other local Ossett Brewery pubs.

Five Towns, Wakefield

Tel: 07934 474180

Currently doing four 9 gallon casks a week in Harry's Bar with Harry's Beer. Sledging is a new Wheat beer. Allgates of Manchester have been distributing to their local area.

Manchester brewer **JW Lees** is planning to spend between £10m and £15m buying pubs a year. They have also being investing around £50,000 a pub on their existing estate.

Meanwhile **Marston's** has recently sold 202 pubs as it seeks a strategy of concentrating on "higher turnover pub-restaurants". This is reported to be only the beginning as more pubs sales are planned over the next three years with some of the money raised being used to build new pub restaurants.

Marston's will manage the pubs for five years in return for a management fee with the long term goal of the buyer, NewRiver Retail Limited, to convert the majority of their new assets to convenience stores.



Yorkshire has a new brewery.

Half Moon Brewery was started by Jackie & Tony Rogers in November 2013.

The brewery is located in the original blacksmiths forge next to their house which is nestled in the village of Ellerton, Nr York. With it's origins dating back to the 1700's the forge has been sympathetically renovated to house the five barrel plant brewery.

Real ale has always been a keen interest of this couple whose family own the renowned Ferryboat Inn, Thorganby, where their beers will be a regular feature on the bar.

The first beers are **Gyle One** 4.5% Golden premium bitter with strong hop flavour. **Winter's Mild** 3.3% A mellow malty dark session mild. **F' Hops Sake** 3.8% Pale session ale, bitter with an interesting fruity hop after taste.

In our area the Robin Hood in Pontefract had Gyle One.

Leeds Brewery has secured new funding to increase production and have opened their first pub outside Leeds, the Duke of York in central York.

Ilkley Brewery has a launched a new beer called Forbidden Fruit. It uses the new #1391 hop from Worcester. The beer also has pink grapefruit added.

Ossett Brewery, Ossett

Tel: 01924 261333/01924 237161

For 2014 Ossett are celebrating a "World Cup Of Hops" series of limited release beers. The aim is to demonstrate the wide variations in bitterness, flavours and aromas obtained from different varieties of hops. Each beer will have the same 4% abv, pale coloured malt base, and a similar quantity of a single hop variety added. These experimental beers are named after the hop variety used from nine footballing nations that grow hops.



JANUARY

Hop : Galaxy
Origin : Australia
Bitterness : High
Character : Passion Fruit, Peaches



FEBRUARY

Hop : Dana
Origin : Slovenia
Bitterness : Moderate
Character : Lemon, Pine, Floral



MARCH

Hop : Summit
Origin : USA
Bitterness : High
Character : Pink Grapefruit, Orange



APRIL

Hop : Amethyst
Origin : Czech Republic
Bitterness : Low
Character : Earthy, Citrus, Spicy

Beers available through December and the Christmas period were **Nervous Turkey**, **Treacle Stout** and a new beer **Silver Bells**, a 4% pale beer with with a trio of high alpha American hops.

The Ossett brewers visited a number of other local breweries for some collaborations.

Lisa Handforth from Riverhead Brewery has been to Mallinsons and they brewed **Hop Headed Women** 4.0% pale.

Robin Moss from Rat Brewery has been to HDM brewery & they brewed **Coffee Stout** 7.2%

Paul Spencer has been to Shiny Brewery and they brewed **Shiny Rat** 5.2% Golden under the Rat Brewery name.

Old Mill Brewery, Snaith

Tel: 01405 861813

After a recent open day celebrating 30 years of brewing award-winning Yorkshire ales a whopping £400.00 was raised by Old Mill Brewery and their visitors on the day.

Snaith town Mayor John Stavely-Churton and his consort Liz officially opened the day and the monies raised were presented to him this week. John has decided that all monies raised this year will be split between two charities. Firstly, Sheffield Children's Hospital's 'Make it Happen' appeal and secondly, being invested back into the local community of Snaith and Cowick.



Old Mill also held a 'Name a Beer for Next Year' competition with the winner being announced as 'Yorkshire Pearl'. John Lucas was the winner and he chose a light beer with an AVB of 4.4%, smooth tasting with hints of fruit and nuts. The reason behind his choice is that pearl marks a 30 year Anniversary which was very apt to our celebrations this year.

It was such a difficult decision as we had so many entries to choose from. Some were funny, some heart-warming and some well, truly un-printable! However it was a team decision and we all agreed on 'Yorkshire Pearl'.

As an extra thank you we have invited him to come and spend a brew day here at Old Mill Brewery to give him a chance to create the beer that he named.

We would like to extend a huge thank you to everyone who entered the competition and make sure you look out for the winning entry on the bar next June.

Kelly Wood

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It's your magazine.

Pub food reviews, beer poems and anecdotes, or stories about local pubs are welcomed.

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- BAR STANLEY**, Lee Moor Road, Stanley, WF3 4EP
- BINGLEY ARMS**, 221 Bridge Road, Horbury Bridge, WF4 5NL
- BISTRO 42**, Bank Street, Ossett, WF5 8NL
- BOONS**, Queens Street, Horbury, Wakefield, WF4 6LP
- GRAZIERS**, Market Street, Wakefield, WF1 1DH
- NEW INN**, Shay Lane, Walton, WF2 6LA
- NEW INN**, Denby Dale Road, Durkar, WF4 3AX
- NEW WHEEL**, Wrenthorpe Road, Wrenthorpe, WF2 0JN
- NORMANTON GOLF CLUB**, Aberford Road, Wakefield, WF3 4JP
- OSSETT CRICKET AND ATHLETICS CLUB**, Dimple Wells, Ossett, WF5 8JU
- SANDAL RUFC**, Standbridge Lane, Sandal, WF2 7DY
- SILKWOOD FARM**, Mother Way, Silkwood Park, Ossett, WF5 9TR
- STATION**, Bretton Lane, Craggstone, WF4 3ER
- THREE HOUSES**, Barnsley Road, Sandal, WF2 6HW
- WAKEFIELD GOLF CLUB**, Woodthorpe Lane, Sandal, WF2 6JH
- WHITE HART**, Westgate, Wakefield, WF2 9RL
- WOOLLEY PARK GOLF CLUB**, New Road, Woolley, WF4 2JJ

Ossett Brewery pubs are also members of the OBE Club, check the website for locations. For further details about Ossett Brewery Beers or the OBE Club please contact the sales team on 01924 261333 or visit www.ossett-brewery.co.uk



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For further details about Ossett Brewery Pubs visit www.ossett-brewery.co.uk

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