

WAKEFIELD CAMRA BEER FESTIVAL 6-8 NOV

O to K

From Overton to Kirkhamgate
The Magazine of Wakefield CAMRA

Issue
60
Summer
2014



CAMPAIGN SUCCESS

Pubs Adjudicator Announced

MERRIE CITY
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Hello and welcome to issue 60.

As many will remember the New Wheel at Wrenthorpe was subject to a takeover bid by Tesco the previous year and with the help of the local community organisations landlady Sally Kennerley fought off the bid and continues to run a thriving local.



Keen to help the pub remain safe from any future sale and with the support of Sally we applied to Wakefield Council in the past few months to have The New Wheel at Wrenthorpe designated an Asset of Community Value (ACV). Having an ACV on a pub allows the community six months to consider options for saving the pub.



Sadly we were unsuccessful and as we understand Wakefield Council has yet to approve any application for ACV.

Supporting local pubs is a key campaign goal of CAMRA. The New Wheel sells cask beer and is a member of our LocAle

scheme but in our submission we mentioned that there is more to a pub than it just selling alcohol.

As we noted

“The Wrenthorpe Badminton Club meet at the New Wheel every Wednesday. The New Wheel sponsors three local football teams, Wrenthorpe Rangers, Wrenthorpe Reserves and the New Wheel FC all of

which have junior teams and all of which use the pub for social events. The Wrenthorpe Community Association host their annual Christmas party at the New Wheel. Every Tuesday a mobile butcher visits the pub to sell his goods to local residents, many of whom are senior citizens who find this service extremely convenient.”

We feel that the New Wheel is a pub involved in its local community but is a pub that has been under threat before and therefore we are disappointed with the decision of the council

We are pleased to announce that, subject to a license, we will be hosting our beer festival on the 6th to 8th November. The venue is The Space as with the previous two years.

We will be featuring 110 cask ales from local breweries and this year from the Celtic nations. We will also have real cider/perry and bottled world beers.

Tickets for the Friday evening will go on sale in September from the usual outlets, keep checking our website and Twitter for more information closer to the time.

If you want to volunteer the form will be available online shortly.

Enjoy the issue!

Mark

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Front Cover: The bar at Fernandes

Carlton The Unicorn featured the first ever beer from the new Baildon Brewing Co from Esholt called No7.

Castleford The Junction is now all wood, Neil and Maureen are never going back to metal and plastic. They celebrated 4 years in charge at the end of June with a tasting night hosted by Roger Protz followed by an impromptu "Woodfest".

Crigglestone The Lord Nelson has been totally demolished making way for a housing development. The Gardeners Arms has closed with all the windows now boarded up.

Durkar You will now find Clark's Traditional and Classic Blonde at the New Inn but named as house beers. Following a successful trial where the beers proved popular there is a special deal if you buy 8 pints you will get one free.



Horbury The Fleece has reopened with Lisa Wood formally of the Cricketers in charge. There a three handpumps initially with Bass,

Leeds Pale and Sharp's Doom Bar.

Kettlethorpe The Jolly Miller is now owned by Century Inns and is open again.

Kirkhamgate Cask Ale is back at The Star.

Leeds The Duck & Drake is Leeds CAMRA Pub of the Season. A favourite after football haunt of your editor, normally to drown his sorrows after another defeat, the pub has numerous handpumps quite often featuring breweries from our area.

Newmillerdam The Pledwick now features a regular Ossett beer.

Normanton The Crown has new ownership. On a recent visit the pub had a house beer from York Brewery called The Crown's Rock And Roll Juice.

Outwood Tony from The New Pot Oil has taken over The Queen. A refurb is planned for July and the pub is welcoming back old customers with Cask John's selling very well.

Wakefield The Priory now features a regular Ossett beer. At the time of going to press The Harewood Arms was up for sale and has no real ale.

MOOSE BAR BECOMES THE ALE HOUSE



On Bread Street in Wakefield, near the back door of The Black Rock is The Ale House.

Here you will find John Smith's for only £1.40 a pint, which if it's your kind of thing then is a great bargain.

Hopefully this new venture will tempt real ale drinkers in with something more tempting even it does cost more money.

PUB OF THE SEASON AWARDS



A Wakefield CAMRA favourite The Reindeer at Overton always features excellently kept ales. Karen shows off her latest award.

The pub is easy to reach using the 232 bus which stops outside.



It was impossible to get Albert and Neil to face the camera. Thankfully Maureen did.

We presented the spring award to The Junction in Castleford.

The all wood pub held Woodfest over the Easter weekend.



a hint of toffee and was more malty than hoppy although as I worked my way down the half pint you did get a slight hint of hops.

Next up was Janie's Addiction 4.3% this beer is named after it's creator Janie who is also the manager of the bar. This is a golden ale very hoppy with good tropical fruit flavours. The GBK got hints of mandarin. We found out from Rob that Mount Hood, Chinook & Centennial went in this and then it was dry hopped with more Centennial and cascade. It also had a slight spice hit in the after taste.

I received a phone call the other day from Liz at Ossett brewery if I would part take in some beer sampling at the Fernandes beer festival. To try 4 of their new beers along with some meat and cheese to go with them. This is utter heaven for me I also got another ticket as well. To make this ultimate night out I had hoped that Keeley Donovan from Look North (so would I. Ed.) would be able to come however I was stuck with Ginger beer King who is Bob's Brewing BLO.

To start this red hot summer evening we headed to Harry's bar and the Hop for a couple of outside pints before heading to the Bier Keller part of Fernandes. Where we were met by a few other CAMRA members along side a host of other takers for this event. Before the tasting got under we were allowed free reign of which beer to tuck into while we waited for our beer host for the night, Rob the brewer at the Rat Brewery in Huddersfield. I went for the Ginja Ninja but more about that later.

We started the tasting off with Goodnight Vienna a 4.0% a light coloured ale with of course Vienna malt added hence the name this had aromas of toffee and was very refreshing quite a dry bitter with

Our third beer was Two Islands IPA at 4.8% this is a little weak for me as an IPA. It was very light and a very easy supping session ale for me maybe not everyone else with it being 4.8%. The name comes from the two islands of New Zealand from where the hops came from it also had lager malt added to it. I didn't really get much flavour from the beer but slight hints of biscuit from the malt but it was a nice drop.

Before we moved on to our last beer we broke for a fine platter of cheeses, ham, chorizo, olives and



Janie's Addiction



Goodnight Vienna

bread which went down quicker than a Brazilian in the penalty box. Belly filled it was time to move on to the last beer which I also had as we arrived. This was Ginja Ninja a 4.1% ginger porter to me it was more like a winter warmer it was great but not suited to the red hot opening

day of the world cup. It was very dark lots of herbal, sweet orange and ginger flavour. It really did remind me of having those herbal cough sweets. I really did struggle with the pint of it at the start but this was due to the heat of the day rather than the beer. I would have it again come winter.

All of the beers were poured straight from the barrel.



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A very warm welcome to the following members who have joined us since the last edition of O to K.

Nick & Lianne Ainley, Spencer Bailey, John & Deb Berry, Geoffrey Birkett, David Brown & Jane Simpson, Stephen Burton & Gemma Lodge, Patrick Cafferky & Alan Franks, Philip Coursey, James Davey, Peter & Denise Dodds, Caireen Douglas & Simon Fleming, Michael Fletcher, Marilyn Fowler, Stephen Greaves, Kevin & Hilary Heppinstall, Chris Hilton, Brian Hodlin, Jon Howard, Matthew Kerr, George McCurley, Steve Melody, Alan Morris, Richard Newby, Alison Price, Kenneth Price, Mick Price, Geoffrey & Matthew Rudge, Gavin Scott, Ollie Sharp, Martin Simpson, Nathan Spencer, David Stanley, Peter & Lynne Swithenbank, James Tennant, Mick Tinker, Robert Walker, Allan &

Susan Warriner, James & Keeley Waterton and William & Marlene Watson.

Also to Kevin Auty & Chris Hilton who have recently moved In to our area from other branches.

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 3rd Jul Red Lion, Ossett. 117 bus from Wakefield at 7.30pm for 8pm start.

Thu 7th Aug Junction, Castleford start 8pm.

Thu 4th Sep TBC

Thu 2nd Oct TBC

Tues 28th Oct Pre-festival "November" meeting, Red Shed, Wakefield 7.30pm

EVENTS

Thu 31st Jul Evening visit to Chantry Brewery, Rotherham. Also visiting brewery's two pubs, Cutler's Arms and New York Tavern, pie and peas. 6pm Wakefield, 6.30pm Pontefract pick-up.

Sun 24th Aug Summer BBQ at Red Shed, Wakefield

Sat 6th Sep Visit to Jolly Sailor Brewery in Selby. Using public transport, take the 150 to Selby from Wakefield 09.45 or Pontefract 10.23. Contact Bob Wallis 01977 707096 or bob.wallis@tiscali.co.uk to reserve places

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Red Lion, Ossett

This time we visit the Red Lion, Ossett, an old Camra favourite which has had a few changes in recent years but seems to be a firm fixture in Ossett's flourishing real ale scene. It's on the old Wakefield-Dewsbury road running parallel to the Ossett bypass. Buses 253, 254 and 278 stop more or less outside and it's around 10 minutes walk from Ossett centre which is served by other frequent services.

Despite being in a mostly industrial area it still has a farmhouse feel to it with plenty of stone, low ceilings and character. It has an interesting history involving what is possibly the ghost of a highwayman and you can read all about it on the back of the menu. It reminded me a little of the tale of the ghost of the Spread Eagle, Darrington, which has also featured in this column.

Our very own Bob's Brewing Company started out in the outbuildings behind the Red Lion and his excellent White Lion remains a regular and popular beer here.

They're open all day from 12 until late and they've just started doing food on a regular basis from 12-7 Tuesday to Saturday.

The present management, billed as "Helen and her husband JP" have kept up the tradition of featuring a frequently changing range of guest beers. When I visited there were four real ales on offer; Bob's White Lion was joined by the wonderfully named Abbeyle Dale Surreal Ale no.2, White Rose Landing Craft Tank and the formidable Partners Tabatha. The Surreal Ale was surreally tasty and cost a pretty reasonable £2.70. I happened to return 3 days later and the guest ales had all changed, proving that they certainly shift them here.

Don't expect a 3 course restaurant menu, but that's not always what one wants anyway. Do expect a traditional bar menu at very keen prices, ideal for lunchtime or early evening.

With Lion in the pub name and White Lion beer, they have sensibly decided to have a partly lion-themed menu. You can have a Cub, a Lioness, a Lion or a Lion King. The Cub is a plain burger, the Lion King is a double burger with fresh chilli, lots of cheese and chilli sauce.



Red Lion continued...

I chose a more modest Lioness which is a single burger with cheese, chips, onion rings, side salad and a choice of sauces from which I selected Garlic Mayo. None of those items were extras and the whole thing cost a remarkably good value £4.25. At that price you might expect portions to be strictly controlled but that's not the case here. Even the side salad was a decent salad, unlike the limp, tasteless offerings you sometimes find.

If burgers aren't for you, there are hot beef and pork sandwiches (£3.95), baked potatoes (£3.50) scampi and chips (£5.95) and so on. There's also a small selection of £2.95 children's meals. Vegetarian choices are limited but there is a £4.95 "veg burger".

I certainly enjoyed this lunch and the Red Lion is well worth seeking out if you like simple, good value gimmick-free pub food. Don't forget that the meals are only served until 7.

Red Lion Inn, 73 Dewsbury Road, Ossett, WF5 9NQ. 07749 438086

Colin Williams



UPDATE

From 1 Jan 2014 to 1 Jun 2014 inclusive

Total No. surveys carried out 1109

Target 7 per day, currently achieving 7.3

Total No. pubs visited 116

Total Surveyors 22 (out of over 900

Wakefield CAMRA members)

Total Non Wakefield CAMRA Surveyors 33 completing 111 surveys.

No. Pubs achieving the 5/10 criteria 24

There are 54 pubs that have achieved a score of 4 or more that do not meet the 5/10 criteria (5 surveyors/10 surveys).

What Pub is your chance to influence our choices for the Good Beer Guide for example. By visiting www.whatpub.com you can let us know where there good (and poor) beer is!

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Stod Fold Brewing Company was set up in 2013 by Paul Harris and Angus Wood who gave up careers in Brewing/Microbiology and Finance/Marketing respectively to create a small team dedicated to producing exceptional beers.



They designed and built the 10 brewers barrel plant themselves with the brewing done by Paul. The mat featured is their first and is only printed

on the front. It is unique in being one of the few examples of mats made from wood.



They brew four core beers at the moment, namely GOLD, AMBER, BLONDE & PILS (a cask lager) with the pump clips for each also in wood.

They also support the Stod Fold Charitable Trust which supports local charities with 1% of sales going to the charity. A case of enjoying good beer whilst still giving to a worthy cause.

They are not open to the public at the moment but, hopefully, that will change and we can look forward to visiting this unusual set-up,

Cheers, Albert.

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A SUPERB SPORTY SUMMERTIME SUPPING SPECTACULAR AWAITS?



Firstly, I have to put right something from my last piece, as many people really thought that Ossett did get its name from

Julius Caesar's slightly effeminate cousin, Aubrey. All I can say is that the article was published in April and to make your own conclusions from that fact, but the bit about a bomb falling and killing a few chickens is true, as one Wakefield CAMRA member when reading the O to K at a recent gathering at David Jones' Bier Huis in Ossett when waiting for a live TV link/broadcast to the Antwerp Beer Festival excitedly exclaimed enthusiastically that her Granny lived next door to where it happened! (So there you are Jenna - a name check for you!)

Time is flying by this year... Tempus Fugit* (Translation at the end of this article) so they say, are half way through it already, pubs showing banners advertising for Christmas functions, there is a chance that these may have been left up from the previous year, as it is too much hassle to climb up a ladder to take them down, mind you, it makes a change from seeing banners announcing 'Pub Under New Management' on the walls of many licensed establishments; many appearing to be permanent fixtures, as managers seem to come and go in weeks in many pub companies may think it is probably best to leave them up 'just in case'.

We are having a summer of sporting events, the World Cup in Brazil, already a there is a 'World Sup Beer Festival', which is either taking place, or taken place dependent on the day you read this, and we have the Grand Départ of the Tour de France in Leeds and many micro breweries are conjuring names up for beers to celebrate that event, so far there's The Yellow Jersey; and On Yer Bike, and the best must be 'Grans Depart' with the pub clip of a grey haired granny in a wheel chair, and a cider called 'Bramley Swiggins'.... Oh the cheesiness of it!

There is the Commonwealth Games in Glasgow, but I have yet to see a beer named in celebration of these, maybe being held in

Scotland a deep fried Mars Bar dunked in a pint of 'Heavy' will suffice, or perhaps there are more important issues like the forthcoming referendum to worry about; and not forgetting Wimbledon Fortnightbut Robinson's Barley Water and Pims tends to be drunk there. (Do you drink or eat Pims? The amount of fruit in a glass of it makes me wonder).

Beer also has a place in the world of art - pictures, paintings, photographs and sculptures, and a recurring evening of exciting exhibitions, events and entertainment in an established and growing alternative evening out takes place in a free event right under our very noses - called the Wakefield Artwalk.

This takes place on the last Wednesday from 5 pm to 9 pm on a bi-monthly cycle, (we are back with the Tour de France again!) the next being July 30, and many establishments ranging from restaurants, cafés, pubs, bars, solicitors chambers, churches and chapels, theatres and art galleries open their doors and come alive with a variety of visual arts and crafts, and live performances.

One place worthy of a visit is Westgate Studios, (I will give its location at the end of this article, hasten to say it is in Westgate - the name gives it away!) where wandering around the many artist studios, craft designers plus an excellent priced picture framer, you cannot help ending up in the smallest bar in Wakefield... The Prince Albert, operated by Bob Milner, a drayman for a local brewery by day, and 'publican and artist' at other times.

The bar is situated at the end of a long corridor, with just one hand pump, one bar stool, and music played from a 1960's 'stereogram' with a choice over 100 black plastic things with a hole in the middle and grooves that have to be played at a speed of 33 and one third RPM - a choice from Barclay James Harvest, Nana Mouskouri, and other old favourites including the Barron Knights and for

ARTWALK





those who like a typical old sing-a-long, Mrs Mills on the old Joanna!

I asked Bob about this vast collection: He replied that he did not know of anyone else locally who had such a large amount of these, and perhaps it could be a record. (Think about that!)

Officially, The Prince Albert is not a pub, (although it has been 'awarded' The National Pub of The Millennium with the certificate on the wall to prove it) and as Bob does not have a licence to sell alcohol, but contributions are always welcome and a collecting tin is at the end of the bar for such donations, you can look also at the wide range of beer mats that many passing punter have drawn on their visit to The Albert, so if you are into tegestology**, you can view the collection and maybe have an attempt in designing your own beer mat and put it on the wall as Bob has plenty of blank beer mats, crayons and pens for you to just do that, looking out of the windows you get a different view of Wakefield and the surrounding area so there is a wide variety of views to draw, or just make up your

own design or even a few words of wit and wisdom whilst having your beer. So all you budding Ashley Jacksons, Damien Hirsts, Tracey Emins, Salvador Dalis, etc., get on down to The Prince Albert on the Artwalk night (July 30, then September 24, and the last for 2014; November 26)

Another venue that is into 'art and ale' is the current holder of CAMRA'S Pub of the Year, Harry's Bar, which has a collection of artwork on show ably administered by two members of the bar staff, Amy Lilley and Lucy Norton, who both have degrees in art, and are able in pulling and serving excellent beers, so are knowledgeable in both subjects.

The art installations on show presently has a drawing of a part of Wakefield known to many as a place where many would use as a meeting place for going on a date, but with the passage of time, this has disappeared from our City scape, I am not going to say where it was, or what it was, to encourage you to go in and view the subject and have a beer at the same time) - however you will know where it was as soon as you see it!

(However, I'll give you a clue.... 'Hold tight please, move along, there's plenty of room on top!)

So really, there is more to life than beer and skittles, there is beer and art, we can all broaden our horizons and what better way of doing it through a decent pint?

*TEMPUS FUGIT - 'Time flies', so it stands to reason: INDIGO RECTUM FUGIT - 'Blue arsed flies'?

** TEGESTOLOGY - The art of collecting beer mats.

WESTGATE STUDIOS is located at the top of Westgate, on the corner of Market Street next to Boomarang's Bar, near the omnibus shelters. The entrance is through a wide set of wooden doors, and above these doors is a marble-type name plate saying 'Westgate Studios'. (In its previous existence it was the old Prudential Assurance building if that's any help)

Cheers now! IRL

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Thu 25 - Sat 27 Jul Little Bull, Middlestown

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

Thu 31 Jul - Sun 3 Aug Yarnbury Rugby Club, Brownberrie Lane, Horsforth LS18 5HB

Fri 1 - Sun 3 Aug Imperial Brewery Tap, Arcadia Hall, Cliff Street Mexborough S64 9HU

Sat 16 Aug Garforth Lions, Miners' Welfare Hall, 56 Main Street, Garforth LS25 1AA <http://garforthlions.btck.co.uk>

Fri 22 - Mon 25 Aug Robin Hood, Pontefract

Fri 22 - Mon 25 Aug Brewers Pride, Healey

Sat 23 Aug White Swan, Main Street, Wighill, LS24 8BQ

Fri 29 - Sun 31 Aug Adel War Memorial Association, Church Lane, Adel, Leeds, LS16 8DE www.adelbeerfestival.co.uk

Thu 4 - Sun 7 Sep Leeds International Beer Festival, Town Hall www.leedsbeer.com

Fri 5 - Sun 7 Sep Westival, West Riding Refreshment Rooms, Dewsbury

Fri 12 - Sun 14 Sep Reindeer, Overton. 232 bus.

Fri 19 - Sun 21 Sep Slazenger Sports And Social Club. Off the A642 Horbury Bypass. Use 126/127 bus to Horbury.

Fri 3-Sun 5 Oct Beverley Memorial Hall, 73-75 Lairgate, Beverley HU17 8HN <http://www.beverley.realalefestivals.co.uk>

Fri 10 - Sun 12 Oct Ocktoberfest, Cricketers Arms, Horbury

CAMRA BEER FESTIVALS

Tue 12 - Sat 16 Aug Great British Beer Festival, Olympia, London

Wed 17 - Sat 20 York, Knavesmire, just off Tadcaster Rd, York, YO24 1DJ

Thu 25- Sat 27 Sep Keighley, Central Hall, Alice Street, BD21 3JD

Thu 2 - Sat 4 Oct Huddersfield, APNA Leisure Centre, Spring Grove Street, HD1 2NX

Don't forget that CAMRA Beer Festivals offer discounts and concessions to CAMRA members.



Wakefield CAMRA
celtic fringe
Beer Festival
2014
Thurs 6 - Sat 8
November
at The Space
Waldorf Way
Wakefield WF2 8DH



featuring local breweries and a selection of beers, ciders and perries from the Celtic Fringe of the UK and Brittany. Tickets on the door except Friday night in advance. www.wakefieldcamra.org.uk/festival



Our festival last November raised £1900 for charity. We recently presented the cheque to Mayor Janet Holmes.



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SEPTEMBER
5th 6th 7th
2014

FRI 5TH: 6PM TILL LATE
SAT 6TH: MIDDAY TILL LATE
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www.gbbf.org.uk

TICKETS available from M4

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0844 412 4640

Tough new adjudicator to protect over half of Britain's pubs

CAMRA, the Campaign for Real Ale, has welcomed the announcement of plans for a Pubs Adjudicator which will ensure that publicans are treated fairly and will crack down on cases of inflated rents and excessive beer prices charged to publicans.

CAMRA's Head of Communications Tom Stainer said:

"We are delighted that after our 10 year campaign the Government is now introducing a Pubs Adjudicator to protect the nation's pubs. With 28 pubs closing a week it is vital that publicans, who are on the frontline of keeping our valued community pubs open, are given protection from heavy handed business practices from the big pubcos."

"Publicans could see the price they pay for beer fall by up to 60 pence a pint* if the Adjudicator forces the big pubcos to match open market prices. A 60 pence a pint saving would be a huge boost in the battle to keep pubs open and could lead to cheaper pub prices for customers."

"While we urge the Government to go further by introducing guest beer and market rent only options for tied publicans, today's announcement is great news for publicans and pub goers alike. Over

the last decade many thousands of pubs have been lost as big pub companies have squeezed them out of existence with sky-high rents and beer prices."

Why is this campaign important?

Around a third of pubs in the UK are owned by Pub Companies – large property companies who lease pubs out to tenants to run as their own business. These pubs are contractually obliged to buy their beer only from the Pubco; preventing pub licensees buying on the open market. This is known as the beer tie. The fundamental problem is that these large companies make huge excess profits through inflated product prices and excessive rent costs.

Is it right that publicans tied to big pub companies can pay above £110 for a barrel of beer, but independent publicans are able to purchase for less than £70?

Is it right that tied licensees are unable to make a reasonable living due to high rents on top of inflated beer prices? 57% of tied publicans earn less than £10k a year.



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ALE & REAL
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PUB OF THE YEAR 2009
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PUB OF THE YEAR 2010
POTS - AUTUMN 2011
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RUN. UP POTS - AUTUMN 2012
POTS - WINTER 2013/2014
GOOD BEER GUIDE
2010, 2011, 2012, 2013, 2014



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Mob: 07981858270, Mob: 07714954137

Web: www.caphousebrewery.co.uk



MINERS A LIGHT - 4.2%
A smooth tarry blonde light Ale. Brewed with lighter malts and specially selected hops. A real thirst quencher that drinks like "a proper broken lager". Refreshing light fruity notes with a hint of citrus as it goes down.



MINERS A PINT - 3.8%
Our second beer, once again using only the finest English ingredients. A delightfully superb tangy bitter. Smooth mouth filling, balanced by a subtle under tone and a deep dry finish with lingering fruit notes. A real session ale.



BLONDE & BEYOND - 4%
A light hoppy beer brewed with classic & modern session hops to create a well balanced fruity taste. Refreshing citrus and grapefruit flavours for a different twist.



FOX HUNTER - 4%
Thick creamy head, but a subtle balance of hoppy fruity bitter / sweet. Flavours of caramel and a hint of liquorice with a malty fruit aroma. Easy drinking, full bodied ale.



RUBY - 5.6%
A rich ruby real ale that is delightfully coloured in the light. This beer has a smooth fresh very fruity nut / toffee aroma and tangy palate. Yet the overall result is pleasing.

Hefeweisse

I had to try to avoid Hefeweisse but I couldn't so here we are with the bar person nightmare. Why is it a nightmare? Ask how many times a pint of Erdinger Hefeweisse has been taken back to the bar to be told it's cloudy for the customer then to be told it's supposed to be like that and of course the customer doesn't believe you and sulks off with their pint.

Hefeweisse is a wheat beer mostly brewed in Germany but with the beer revolution many different countries are producing weisse beers.

Bad Seed & Five Towns are two local ones that spring to mind along side Wharfebank. But I've seen weisse beers from Japan and Mexico.



The German beers also can be found in a Kristall (crystal) as a clear version or dunkelweisse which is a dark slightly cloudy version.

The German beer is slightly different from the Belgian/Dutch wheat beers that they call wit beers these

are brewed slightly different and the use of yeast gives the beer a hazy look rather than a cloudy look. The low countries use lots of orange & coriander in those beer to give a fruity but slightly spicy flavour.

The German style is done by top fermented yeast with this you tend to get lots of either banana or bubble gum flavour and sometimes a good hint of cloves. The beer goes down great on a summery day.

I thought I would go off German and try a Yorkshire beer, **Wharfebank Red Goddess** is a Yorkshire style wheat beer with Yorkshire rhubarb added.

It poured a clear red colour so more like a kristall with the red coming from the rhubarb. Meaning the beer had been filtered at the bottling process. It was lightly carbonated pouring with a one finger head. The aroma had bread, sweets and rhubarb. Although the flavour of the beer had hints of strawberry along side the rhubarb. With a slight sour after taste. As the beer warmed up I had chilled it for around 20 minutes before hand the sour taster became sweeter.

It was pretty refreshing as sipped on a warm afternoon.



Although I had wished the bottle version was unfiltered it would have then given the beer a fruli look along with maybe a bit more flavour.

I might have to try and see if it is available on cask?

David Jones, Bier Huis

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*Certain products & offers are excluded from this offer



Roll up, roll up, to Britain's Biggest Pub

The Great British Beer Festival,
Olympia, London, 12-16 August 2014

CAMRA's Great British Beer Festival will be bringing a carnival atmosphere to London's Olympia exhibition centre this summer with an extravagant circus theme complete with live-action circus performers. But fantastic beer will of course remain the star of the show, with over 350 different breweries offering 900 different real ales, ciders, perries and international beers to over 50,000 thirsty beer lovers throughout the week long event.

The festival will feature 29 bars including 11 brewery bars run by the Nation's biggest and best brewers of real ale, plus food and merchandise stalls as well as a full schedule of entertainment on the GBBF music stage.

The event is set to be one the biggest and best Great British Beer Festival's ever, so don't miss out on your place at the festival.

Buy a ticket now via www.gbbf.org.uk/tickets





www.hamelsworde.co.uk/festival

Hemsworth beer festival



£5 Entry
(includes a festival glass, programme and first pint)

Fri 4-11pm
Sat 1-11pm



Hemsworth beer festival opens at 4pm on Friday the 25th July and 1pm on Saturday the 26th July. We have sourced 35 beers from 24 Yorkshire microbreweries. They will all be served chilled and many of which will be served hand pulled. We have been promised some one off festival specials by Fernandes, Imperial and Paul Spencer from Ossett Brewery.

We will also be the first to have new beers from Double Top, Worksop and Revolutions. And Five Towns have agreed to bring back Five Years which was excellent at Wakefield Beer Festival.



We at Hamelsworde will be brewing Smokestacks, which has proved popular since it's release, and a festival special which will be packed with flyer hops.

Other breweries that are providing beer for the festival include Steel City, Toolmakers, Salamander, Sunbeam, Great Heck, Brown Cow, Atom and Crystal Brew.

We have live music on both evenings. Friday will be kicked off by Steph Little, a quirky female solo singer songwriter, whom we met at Rotherham beer festival, followed by Acoustic Brew a double act who play classic 90's and 00's anthems.



Saturday's crowd will be warmed up by Alan Studd and Ray's mate who plays a guitar. The headline are Paranormal, a local band who play blues and rock.

We will have several ciders from Moorland farm cider including their medium dry, medium sweet and some fruit flavours.



Organiser Dan Jones (right) with his twin David Jones from Bier Huis.

Bier Huis are running the bottle bar and will be bringing a few snacks and soft drinks.

Yorkshire Hog Roast are running a barbecue on both days and will be treating guests to hot roast sandwiches on Saturday.

Roz Wrigley will be running a fudge stall and we've asked her to put a few special recipes together just for us.

We will also have a Hamelsworde Merchandise stall where people can purchase brewery memorabilia.

We are offering cask sponsorship at £20 per cask. Many casks have been snapped up but some remain. All money pledged for cask sponsorship will be donated to Candlelighters Trust.

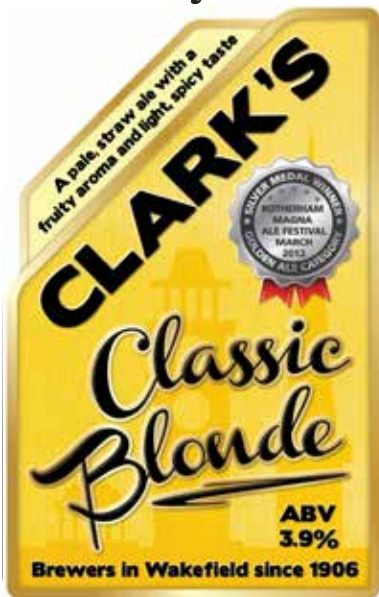
25th-26th July at the Hemsworth Community Centre

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the Staff

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For Club Life this issue we visit a club in Horbury that has a rich and interesting history. Slazenger Sports And Social Club was founded in 1950 as a recreational facility for workers of the Slazenger factory based in the town.

At its peak the company employed 1200 people producing just about everything sports related from the obvious cricket, tennis and golf items but also snooker, darts, table tennis etc. When tennis courts were added it was Fred Perry and Dan Maskell who came to open them. Slazenger moved out of Horbury in 1993 and the club retains the name but is a now a private not for profit operation run as a charity with no involvement from the company that now owns the Slazenger name.

The building that houses the club has a much more colourful history as it was originally an isolation hospital for people with Tuberculosis. The main bar area is the old ward that contained all the beds and connected to this was a veranda, it is covered over now but it is here that the patients used to sit outside.



The picture above is taken from the hedge next to a path that runs passed the club, it was this path that was used by visitors to see their friends and relatives sat on the veranda so they could speak to them. No one was allowed inside to visit.

The club is a busy place, when we visited on a Monday evening it was the final of the Wakefield Workshops crown green bowling tournament and

the astroturf football/hockey pitch was in full use. When we arrived there was a few games of 5 a side being played, which gave way to which gave way to a local Ladies Hockey training session. The pitches are available for hire, as is the club building itself for birthdays, weddings etc.

The club has Darts, Dominoes, Bowls, Hockey and Football teams all playing in local leagues, Horbury Town FC and Wakefield Archers also use the facilities.

The club takes pride on its sports facilities and the opportunities it provides youngsters to play sport, there are around 200 junior members of the hockey club.

The coming weekend featured a hockey tournament with a total of 16 teams (8 male, 8 female) from all over the country, the event is one of the biggest events of the summer the club hosts.

Cask Ale is a new additional to the bar this year when Geoff Birkett, a CAMRA member took over as bar manager. Within weeks and with the help of Ossett Brewery a cask line and handpull had been installed and Ossett's Yorkshire Blonde was on sale.

It proved popular with members and for a time it became a regular on the bar. Keen to expand the offering further beers have been tried, on my visit I enjoyed excellently served pints of Clark's Jutland, one of their WW1 specials.



Club Steward Melvin pulling a pint





A cask of Westgate Gold lasted less than 2 days recently which is good going for a club that has only recently introduced cask ale after many years of only having keg beers on offer.

The club is sensible about the beer it offers, they are usually around 4% and a golden or pale bitter style ale and they generally put it on for the weekend.

They want to get to a point where they have 5 or 6 regular beers that will be rotated.

The cask line is now the most popular line and outsells the keg smooth ales.

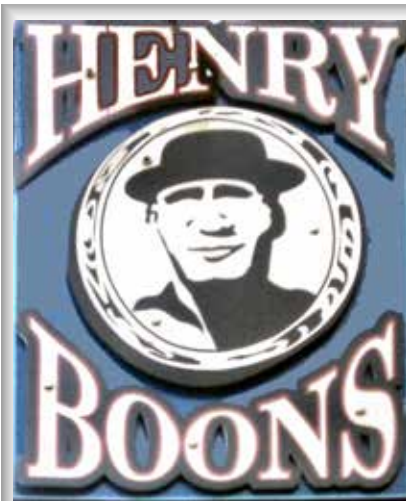
Keen to promote real ale further the club is hosting its first beer festival this September, the provisional dates for this are the 19th to 21st. There will be 15 beers probably all from Yorkshire breweries along with a few ciders also. Entertainment will be provided on the Saturday, and on the Sunday there will be a BBQ or Hog Roast.

The club is easy to find, take a bus to

Horbury and walk down onto A642 and the club is signposted. We took the 126/127 and got off on Cluntergate, from there it was short walk back to the main road and it is not much more than a 10 minute walk.

Anyone can enter the club for a drink and if you show your CAMRA card you will have no problem but like all clubs repeat visitors will be asked to join the club.

The club has a friendly, easy going and welcoming manner about it.



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A warm welcome from Neil and Maureen from The Junction

Wakefield
CAMRA

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More Real Yorkshire Cider



It's hard to say what counts as day job for Punk John Bowman from Shipley, bass guitarist for The Dead Beats.

He makes a 100% juice Eastern style scrumpy cider from local surplus apples (East Anglian cider is made from culinary apples not cider ones). It is said to have a sharp kick to it and an acidic but not unpleasant

aftertaste. Depending on the year's apples, Grumpy John's seems to have come out at an abv varying from 5.3 to 7.4%.

He also made a very small amount of perry last year and has extended the beginnings of an authentic

cider apple orchard with a couple of Tremletts bitter, another Kingston Black and a Dunkerton late sweet. He supplies it to local pubs in bag-in-box and it counts as resident cider at the Shipley Fox. As well as 10 and 20 litre boxes it can be had in bottles which show off its clear golden character.

Saxon Cider

Finally, talking of punks, it looks as though we shall be allowed to have Elland-made **Saxon Cider** at our festival again as these days the juice used is 100% natural - i.e. not pasteurised, not filtered, no synthetic sweetener, no added gas (e.g. CO₂, nitrogen), - and in many cases, organic.

This will still not of course apply where fruits other than apples and pears are use.

RKW

REAL CIDER IN THE WAKEFIELD DISTRICT

The following is a list of venues that we know sell real cider.

If your pub/club/shop isn't listed then let us know.



Our Cider and Perry Pub Of The Year is The Robin Hood in Pontefract

We visited the pub in May to present Sue and Maureen with their award where we all drank a lot of cider...

Bier Huis, Ossett
Blackmoor Head, Pontefract
Brewers Pride, Ossett
Broken Bridge, Pontefract
Cricketers Arms, Horbury
Fernandes, Wakefield
Glass Blower, Castleford
Harry's Bar, Wakefield
Red Lion, Ossett
Red Shed, Wakefield
Reindeer Inn, Overton
Robin Hood, Pontefract
Six Chimneys, Wakefield

If you want to know what classes as real Cider or Perry visit
<http://www.camra.org.uk/nonrealcider>

The New Pot Oil



5 CASK ALES

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Bar Towels

In the morning, look on the washing line on flat roof at the back of a pub and you may see a string of bar towels, hung out to dry, hopefully after a quick wash.

With a hand-pulled drink there's usually some overflow, especially after the top-up that we CAMRA Members have asked for. On the bar counter a rubber bar runner not only looks good, but is great at retaining spilt liquids and reducing condensation on the bottom of your glass, but for a more traditional look, a bar towel is ideal, offering a highly absorbent and easy to wash design.

Smaller breweries may have looked at the cost of bar towels as promotional material, and more than the unit cost, it's the minimum production run.

Now towelling isn't a specialism of the UK textile industry. Portugal and Turkey can still compete against Far Eastern factories, but UK importers, as well as ordering designs that are jacquard woven, can supply plain towels.

These which will take screen-printing (didn't know towelling would screen-print) or machine embroidery, either commissioned by them or

which customers can have done locally and probably cheaper for a small quantity. Leading supplier Brennard Textiles of Rochdale (<http://brennardtextiles.com> or 01706 868444) even offers small packs on eBay, subject to availability.



I must also mention the helpful folk at Hatton Textiles www.hattontextiles.co.uk, whose minimum run is just 500 pieces. It made me think of our festival tankards where the value gets added to plain Turkish glass, locally in Ovenden by Festival Glassware Ltd.

RKW



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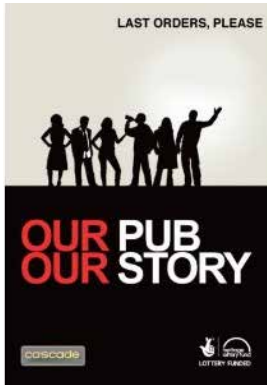
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WWW.GREATHECKBREWERY.CO.UK





Last Orders Please

Last Orders Please – Our Pub, Our Story is a gem of social history that centres mainly around three pubs in Hull and the communities that have used them over time. In the case of this film it's Hull but it could easily be anywhere and will

surely provoke recollections for us all. In the 19th Century Hull had one pub for every twenty houses. Fishing, fish docks and lighterage have all gone along with those thirsts that called for “nahn pahnts of mahld”, Hull Brewery of course. Now it's one pub for every 400 homes, and declining. The film is a mix of present day interviews with customers and staff, archive photos and 8mm movie clips. To quote:” a pub is licence to go up to anybody and talk to them....Where else can you do that? If you just go up to somebody in a shop they think you're mad but in a pub they don't – they accept that at any

point a stranger can come up to them and talk to them. People are more open. It's more than social – it's giving, giving a piece of yourself”.

Memories of pubs closing at 2 on a Sunday lunchtime, of keeping your kids quiet outside the pub with a small bottle of creamy Hull Brewery Mild, of the all-pervading smell of fish, of landlords who always wore a suit and tie, and Hull's own Margaret Parker lookalike!



The dvd is accompanied by a 16 page colour booklet. You can view clips at www.cascadearts.org.uk and <http://www.youtube.com/watch?v=P5HgjWigw4Y>

You can still buy the dvd through Amazon Market Place.



The ChubbChubbs

A gem of an animation, set at the Ale-E-Inn, at the end of the Universe! There Meeper is the lowly minimum wage mop and bucket guy who has higher aspirations - a karaoke performer. After he accidentally electrocutes a singer, he is slung out of the pub.

Outside, he is told by a terrified Gungan that “The ChubbChubbs are coming!” This animated short comes as a bonus with Stuart Little 2 (which also has sequel The Chubb Chubbs Save Xmas), Men in Black II, or Surf's Up. Alternatively you may be able to view it on YouTube or Vimeo or similar sites. You could buy Region 1, 6 minute long ChubbChubbs dvd (shortest ever, allegedly), from amazon.com for \$5.99 or less from the USA.

RKW



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Pub of the Season 2012

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- Fine dining in Millers Restaurant
- Live Music 1st Sunday of every month

Some of you may know I'm a bit of a campaigner to get more women to consider beer as a drink of choice, instead of viewing it as a 'blokey' drink. I don't advocate breweries who brew beers 'specially designed for women' (how the heck do you design a beer for women? It's all marketing hoo-ha). I do understand that a lot of women have been conditioned (usually by their mothers or other women) to reject beer on the grounds that it's all bitter, gassy, fattening, and what's more, it's unladylike (again, cross reference mothers, particularly mine).

So let's get this bitter theory out of the way first. Most of you reading this will have picked up a copy of O-K in a pub that serves at least a few cask ales. For the beer drinkers amongst you, you will know that we've come a long way from all beers tasting bitter. There are a myriad of flavours in beer, and they can't all be described as bitter. Stouts, porters and milds have chocolatey, coffee, and biscuity notes. Many blonde ales have tropical fruit, lychee and citrus notes (not unlike a glass of New World wine).

So why are women particularly afraid of the bitterness in beer? After all, gin and tonic is an intensely bitter cocktail, but many women appreciate how refreshing this drink is. Well, it goes back to how we are made up physiologically. When we lived in caves, men and women had very distinctive roles. Men were the hunter gatherers, going out to forage for food. Women were the nurturers, home makers, looking after the offspring back at the cave homestead. In addition to this, a woman's role was to protect her children at all costs from harm. So when Cave Bloke returned with supplies, Cave Woman would taste every morsel of food before giving it to her children, to make sure it was safe to eat and not poisonous. Anything that tasted bitter was rejected on the grounds it was poisonous – it set off a 'danger' receptor in a females brain. Through the ages, women have retained a heightened sense of bitterness compared to men (I mean on their tongues, not just generally in life...). Women are still 'nurturers' and it's scientifically proven that women have more sensitive bitter receptors on their tongue, which we've retained from our Wilma Flintstone days. So if a woman's first experience of beer is an intensely bitter one, it

puts us off for life. It's the reason a lot of women put lime or blackcurrant cordial into lager or stout – to sweeten it up and make it more palatable.

So what else contributes to women rejecting beer? Glassware is a big challenge. Ask most women if they fancy a pint and the image that immediately pops up is an unattractive glass. Ask most women if they fancy a 'glass' of beer and that perception changes – it sounds refreshing, less volume, and infinitely more drinkable. Many pubs are cottoning on to this and have shelves full of stemmed glasses designed to make beer 'look' more attractive for female drinkers.

Perhaps the biggest problem – and the most perpetuated myth – is that beer is full of fattening calories, and likely to lead to a beer belly. So can I appeal in writing to all you blokes out there who want to encourage your better halves to swop their extortionately priced glass of Sauvignon Blanc for a glass of beer? These are the facts: beer has no fat or cholesterol. A half pint of beer has less calories than a medium size glass of wine or a gin and tonic. Beer, in moderation, will NOT make you fat (it's the kebab on the way home that does that).

And if that doesn't convince most women that beer is actually better for them, try adding in the fact that the husk of the malted barley used to make beer contains silica. Why is that important? Because silica is good for clear skin, strong nails and healthy looking hair. It's a beauty product in itself.



If you want to find out more facts about beer drinking women visit www.dealatis.org.uk



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

Pub of the Season Autumn 2010

Dek and Ali
welcome you to their
Award Winning Pub

The
Anglers Retreat

Ferrytop Lane, Winterset, tel 01924 862370
 OPEN 12-3. 7-11 (10.30 SUN) ALL DAY SAT
 CLOSED TUESDAY EVENINGS
 ALWAYS AT LEAST 4 CASK BEERS
 PROUD TO BE WAKEFIELD CAMRA
PUB OF THE YEAR 2008/9
 On 194/5/6 bus route near Waterton Discovery Centre
 and Anglers Country Park

GEORGE V WMC

There's a great welcome at this popular busy club for members and non members with a fine selection of beers and lagers including three cask beers, from **Samuel Smith's, Tetley's and a local brewery**

Three TVs in the bar and a big screen in the concert room showing all big sporting events on Sky and ESPN with Racing UK showing daily. Top artistes every Saturday evening, and great bands occasionally on Friday evenings.

Large beer garden - Function room available
 For more details please phone Darren or Roy on 01977 552775



Great Heck

Tel: 01977 661430 @GreatHeckBrew

The brewery is expanding keep up with demand. The plan outlined in a blog post from Denzil is to move everything except the office and brewery off site to a new refrigerated packaging site and warehouse in the neighbouring village of Balne, about three miles away from Great Heck.

This will allow them to almost to double fermenting capacity at Great Heck, and will instantly give an extra 20 brewer's barrels per week of capacity.

James & Kirkman, Pontefract

Tel : 01977 702231

All brewing has stopped at East Coast Brewing and all beers are now brewed at The Robin Hood in Pontefract.

There are some new breweries to mention since the last issue or simply ones we haven't mentioned before

Northern Monk Brew Co. are a craft brewery formed in 2013 and based in Leeds. Beer includes New World IPA featuring US, British and Australian Hops.



Baildon Brewing launched their first beers in May at Six Lane Ends in Heckmondwike. Brewster Leigh is joining the growing ranks of female yorkshire brewers. The first brew is No.7, a traditional bitter brewed with 4 malts plus Target and Goldings hops. <http://www.baildonbrewing.co.uk/> for more info.



Small World Beers is a brand new local microbrewery, based in Barncliffe Mills, Shelley. Influenced by the craft beer revolution both here and in

Europe. It uses its own spring water from a borehole which goes 51 metres under the footprint of the building. And in a nod to the mills where the brewery has made its home, the first beer is Barncliffe Bitter, a 3.7% Bitter produced with UK Hops, First Gold and Bramling Cross.

Bosun's Brewery, Horbury Bridge

Tel : 07513 112 188



Rackam's Mistress is a new stout described a smooth drinking with a hint of chocolate and coffee. It is 4.3%.



Launched in May is a new permanent beer called **Buxom Blonde**.

It is a 3.9% ABV blonde beer that is hopped with 3 different hops, plus dry hopping, but not overly hopped, it is a refreshing well balanced easy drinking blonde beer.



For the World Cup there was **Back Of The Net**, a 4% session beer.

They will be supplying real ale to the Pinkfields LGBT Festival on August 30th/31st.

Revolutions, Castleford

Tel: 01977 552649

The Tour de France beer Favourite Shirts is now available.

June special is Rio: 4.5% lager made with Aussie Summer Hops. Available in cask, keg and bottle.



Clark's, Wakefield

Tel: 01924 373328/07801 922473

Clark's 2014 monthly special range continues and is commemorating the 100th anniversary of the start of World War One.



July

Somme 4.4%

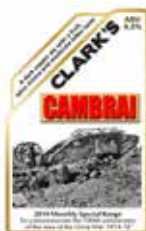
Pale coloured with an elderflower aroma and a sharp, clean, crisp finish.



August

Over The Top 4.2%

Golden ale with a citrus, pine aroma and citrus taste.



September

Cambrai 4.2%

Dark copper ale with a fruit, spice aroma and a moderate bitter taste.



October

Grounded 4.0%

Amber ale with toffee aroma and soft moreish taste.



November

Must Dash 4.3%

November special. Deep Blonde with a hoppy, floral aroma and rich smooth taste.



December

Victorious 4.4%

Dark ale with a roasted aroma and liquorice, chocolate taste.

Launch of Merrie City Craft Beers

In response to an ever-changing marketplace, we are now launching a new craft cask ale range to further emphasise the handcrafted brewing process that has been used to produce our fine, award winning ales for over 100 years.



Merrie City Craft Beers has been formed to enable us to supply our customers with a range of premium branded craft cask ales, with particular attention to new styles and hop mixes that the modern day drinker is now demanding. Wakefield was dubbed the 'Merrie City' in medieval times and we have decided it was an ideal, quirky name to use for our new range whilst not forgetting our roots.

Atlantic Hop 4.0% is our first offering under this new and exciting range. American hops are currently extremely sought after to satisfy the growing demands from UK brewers and drinkers. We have managed to secure stocks of the popular Amarillo hop from across the water and have mixed it with the ever-reliable British Admiral hop to form this fantastic new session craft cask ale.

This pale amber craft ale has a fresh, citrus aroma and a tropical, fruity taste, whilst the unique blend of hops leave a bitter-sweet aftertaste on the tongue.

In other Clark's news Paul and Jon repainted the brewery during June which suspended brewing for a week. The entire complex, including the brewery is to be rewired and will take 12 months.

Hamelsworde, Hemsworth
Tel: 07530 669332 @Hamelsworde



Dan has launched **The Mining Series** to celebrate our local mining history. It is a series of 5 beers available on cask in local pubs and in bottle from the Bier Huis in Ossett.

Blacklegs – Well Hopped Stout, 4.2%

A rich, dark Stout, which is intensely hopped with Motueka.

Black-leg; British informal. a strikebreaker; a scab

Smokestacks – Smoked Porter, 5.2%

A rich, robust Porter, brewed with malt that we have smoked over cherry and apple woods.

Full bodied and moreish.

Lamplight – Coffee and Walnut, 4.2%

A dark porter brewed with Yorkshire roasted coffee and walnut essence. A bitter taste and subtle nuttiness.

Red Velvet – Chocolate and Beetroot, 4.2%

A rich porter with an earthy flavour and bittersweet finish. Brewed with English Hops, Beetroot and Chocolate.

Quintessence - 5 English Hop IPA, 4.0%

An English IPA brewed with 5 malts and 5 English Hops for a bitter flavour and full body with a quaffable abv.

And a new addition called **Bevin Boys** which is an American pale ale with cascade, centennial and citra hops.

Big news is that Dan's wife Rebecca has now taken the helm and Dan have been demoted to Head Brewer. Mrs Hamelsworde will be taking care of the admin and may even do the odd delivery leaving me to concentrate on brewing.

She has already made her mark by commissioning some chutneys made with their own beer which will be on their stall at Yorkshire Day in Pontefract on the 1st August.



Following on from the successful launch of the mining range, there are two new versions of Pacific Blonde.

The first is crammed with Motueka and the second Pacific Jade.

There is the possibility of a blonde night at Bier Huis in September, check all the Twitter feeds for more information.

Hamelsworde Brewery



ALLEZ HOP!

Blonde Champagne Ale

5.2% abv 500ml

Brewed exclusively for Bier Huis, Ossett

Also brewed is an exclusive beer for Bier Huis for the Tour de France called Allez Hop!

Which is a blonde ale, using Target and Triskel and is dominated by the flavour imparted by the champagne yeast. This is available at Bier Huis now.

And also don't forget the Hemsworth Beer Festival, details elsewhere in this magazine.



Ossett Brewery, Ossett

Tel: 01924 237160 @ossettbrewery

The seasonal ranges continue with more from “World Cup Of Hops” range.



July
Hop Variety: Aramis
Country of Origin: France
Bitterness: Moderate
Character: Floral, Grassy



August
Hop Variety: Brewers Gold
Country of Origin: Germany
Bitterness: Moderate
Character: Spicy, Blackcurrant, Lemon



September
Hop Variety: Nelson Sauvin
Country of Origin: New Zealand
Bitterness: High
Character: Gooseberry, Grapefruit



November
Hop Variety: Endeavour
Country of Origin: England
Bitterness: Moderate
Character: Blackcurrant, Spicy, Grapefruit



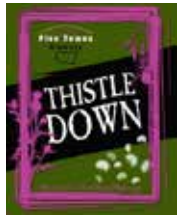
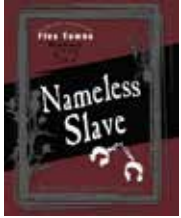
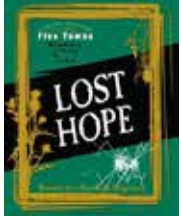
October
Spellbound (4.3% ABV)
Using a combination of five high alpha American hops, this is a crisp, dry, golden ale with a refreshing bitterness. Dry-hopped with Chinook to give a grapefruit and pine aroma.

There is a 9 gallon special for Hemsworth Beer Festival, Dubbel Trouble is a Belgian dubbel made with First Gold hops.

Five Towns, Outwood

Tel: 01924 781887 @FBrewery

A new range of beers to celebrate the BBC screening of ‘Jonathon Strange and Mr Norrell’ a tale of Yorkshire magicians, some of which was filmed in Wakefield a few months ago.



Malcolm visited Allgates Brewery in Manchester in June described in a tweet from Allgates as “a 5.6% IPA with almost as many hops as a rabbit with tourettes living in a warren above a pogo stick factory”.



There were two beers for some bike race taking place in Yorkshire, La Gran Depart 4% session ale with Galaxy and Amarillo hops and Le Grand Depart 6.2% IPA with Rooibos Tea.

| | | |
|--------------------------------|---------------------------|---------------------------|
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| | | Scott Nightingale |

It's your magazine.

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

If you have an idea but feel you need help to lick it into shape, do still get in touch with us.

Can you help deliver OKs to local pubs?

We'll let a pub, club or business trial a ¼ page advert, for one edition, for just £10 in advance- why not suggest it to them?

Thank you for putting up with us!

Thanks to the following establishments for allowing the Branch to hold meetings recently:

Red Shed, Wakefield

Reindeer, Overton

Red Lion, Ossett

Black Swan, Normanton

Our advertising rates :

B/W: £35 approx ¼ page, £50 approx ½ page, £70 full page

COLOUR: £50 approx ¼ page, £70 approx ½ page, £100 full page

(10% discount for 4 editions)

No copy? We can create basic artwork for you, included in the charge. Contact editor.

Absolute deadline for all advertising and feature copy for Autumn 2014 Edition is Aug 18th



Dave & his staff welcome you to

The
Woodman
Leeds Road,
Outwood WF2 1LU
01924 822631

Open 3-11 Mondays & Tuesdays, 12-11 Wednesdays & Thursdays,
12-1am Fridays & Saturdays, 12-11:30 Sundays

John Smiths and 2/3 Guests each week from Independent Brewers

QUIZ Wednesdays/Thursdays, 9pm start KARAOKE Saturdays





OBE CLUB

We are proud to list the quality real ale pubs and clubs below as local members of the OBE Club, honoured for serving the perfect pint of Ossett Brewery beer.

- ADMIRAL DUNCAN**, 101 Thornes Lane, Wakefield, WF2 7QX
- 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 WHEEL**, Wrenthorpe Road, Wrenthorpe, WF2 0JN
- NORMANTON GOLF CLUB**, Aberford Road, Wakefield, WF3 4JP
- OSSETT CRICKET AND ATHLETICS CLUB**, Dimple Wells, Ossett, WF5 8JU
- PLEDWICK**, Barnsley Road, Wakefield, WF2 6QE
- PRIORITY**, 1 Back Lane, Wakefield, WF1 2TJ
- SANDAL RUFC**, Standbridge Lane, Sandal, WF2 7DY
- SILKWOOD FARM**, Mother Way, Silkwood Park, Ossett, WF5 9TR
- STATION**, Bretton Lane, Crigglestone, 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



3 Great Ossett Pubs in Wakefield

The Kings Arms, The Heath, Wakefield

Stunning 16th Century Coach House on the Heath, 11 hand pumps, a large restaurant serving fresh local dishes, large outdoor areas



Fernandes, Old Malthouse, 5 Avison Yard, Wakefield

Wakefield's hidden gem, houses the award winning Fernandes Brewery with 10 hand pumps serving Fernandes and guest ales and the Bier Keller selling a variety of Continental beers



The Hop, 19 Bank Street, Wakefield

Free live music every Friday, Saturday night when we are open late, 4 bars and a choice of at least 8 Real Ales



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

To keep up to date with the latest Ossett Brewery news, find us on Facebook, search: **Ossett Brewery** or follow us on Twitter: **@ossettbrewery**