

WAKEFIELD CAMRA BEER FESTIVAL 6-8 NOV

O to K

From 'Orbury to Kastleford

The Magazine of Wakefield CAMRA

Issue

61

Autumn

2014



2014 BEER FESTIVAL

All the details you need
in the Centre Pages

Colin @ Pledwick, Newmillerdam

Ian @ Fleece, Horbury

Mr Bier on India Pale Ales

Annabel on Beer Festivals

Bosun's Brewery Rebranding

Rat Brewery Beermats

Rising Sun Bottomboat Reopens

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Hello and welcome to issue 61

In November our Beer Festival returns to The Space in Wakefield.

This year we have 110 beers from all over the UK with an emphasis on the areas of Cornwall, Isle Of Man, Scotland (I am typing this before the independence vote) and Wales so hopefully there will be a number of unusual and rarely seen in this area beers and ciders.

As always we include our local breweries Bob's Brewing, Bosun's, Clark's, Fernandes, Five Towns, James & Kirkman, Hamelsworde, Ossett, Revolutions and Tigertops. Sadly this year we have lost Malthouse and Outgang (which never started) but we may have news soon of a new brewery opening.

Wakefield CAMRA visits many breweries during the year and several of those will supply beer to us. If you are a member and would like to come on visits with us contact our Events Organiser Mark Goodair. It is a great day out.

We also have selection of American, Belgian, German and British bottled ales and lagers including a few rarely or never before seen beers that we have sourced thanks to Barry Smith of Tigertops and don't forget that we do provide a takeout service on all our bottled beers.

We also have a selection of Cider and Perry.

You will find all the usual stalls including CAMRA Membership, Products, Polo Shirts, Charity Tombola and as a special treat for those with a sweet tooth, Merry Berry Truffles & Chocolates have returned again this year and if you are brave enough maybe you could try the Scorpion Death Chilli chocolates!

Our glasses will have a 1/3 pint and a 1/2 pint measure. We will be using multi-value ticket sheets which our staff will mark off.

Over the last 24 years our fund raising efforts have raised over £32,000 for national & local charities. In 2013 we raised a fantastic £1900.



Front Cover: The Black Rock, Wakefield.

We hope to see you there, by now the tickets for Friday night will be on sale but it is pay on the door on Thursday, Friday afternoon and Saturday.

Next year sees Wakefield CAMRA celebrate 40 years of campaigning for real ale, it was on February 22nd 1975 that the first meeting took place at the Primrose Tavern on Monk Street,

Sadly this pub no longer exists but on page 11 current chairman Albery Bradbury is asking for all founder members of the branch to get in touch so we can celebrate together.

In an age of pub closures it is a pleasure to report on several pub reopenings and refits. We have seen the reopening of the Rising Sun in Bottomboat, The Lupset has be refitted and The Black Horse on Westgate, King's Head in Hemsworth and Robin Hood in Altofts are undergoing refits. In this issue we also report on a thriving pub scene in Ackworth with real ale very much to the fore in the majority of pubs.

Also thriving are breweries, there are now 1285 in the UK with 170 opening in the last year. The figure comes from the 2015 Good Beer Guide which launched during September. If you would like a copy Albert has some for sale.

Enjoy the issue!

Mark

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Ackworth See page 24 for a detailed report on the pubs in Ackworth where 7 pubs in close proximity all sell real ale.

Castleford Sam's OBB is now on available for sale at the all wood Junction. After only being allowed to sell Sam's keg and bottled products Neil is now allowed to sell the brewery's wooden cask bitter.

Outwood At The Woodman there are two handpulls. The first one features a rotating top 6 beers selected by customers and the second has a beer that has never been on before at the pub.

Pontefract Sad news to report about the Robin Hood and the flood suffered during August. The pub is currently under repair and will reopen as soon as possible. The fast improving and all round excellent pub The Carleton is having a beer festival until the 28th October including special events along the way.

Sandal Bob's White Lion is now a regular at The Star.

South Elmsall The Plough is no longer a pub. The Barnsley Oak has had a spruce up and continuing excellent ales according to our What Pub scorers.

Wakefield There are now 5 handpumps in both the Black Rock and Inns Of Court. Cask Ale is back on at the Harewood Arms in the form of Greene King IPA, there is also a regular Weston's Cider. Also providing Weston's on two handpulls is The Raven alongside cask ales.

THE LUPSET



Following a second refit within two years, The Lupset, on Horbury Road in Wakefield reopened on August 16 as a Flaming Grill pub, part of the Burton on Trent based group The Spirit Pub Company, which demerged from Punch Taverns in 2011.

Opening under the watchful eye of manager and CAMRA member Alan Vincent, has three hand pumps, and on opening night offered Sharp's Doom Bar, Marston's Pedigree and Greene King IPA on draught.

Alan will be varying his real ales, and offers a 10% discount to CAMRA members on production of a valid membership card.

A bright orange gable end and signage will certainly make The Lupset once more, a well and truly recognised landmark on Horbury Road.

IRL

PUBS UNDER RE-DEVELOPMENT

Altofts News from two local lads, Rob and Chris, disillusioned by pub companies. After failed bids for the House & Jockey they have bought the Robin Hood which many years ago was the most vibrant pub in the village. They are looking to be in the pub early December and will have zero ties. The intention is to restore it back to a community pub, where people can come and get a good pint of beer in pleasant clean environment with some friendly chat. The pub will be managed. They intend to invest back into the pub firstly changing the cellar / lines / pumps and the beer selection, this included the addition of 4 hand pumps. Early next year they will introduce a micro

brewery, this will be a muti FV 2.5 barrel plant bespoke made. The brewer will be a doctor in Biology and she intends to produce a range of beers for the pub and other local markets.

Hemsworth At the King's Head the exterior has been re-painted in cream with the lintels picked out in mushroom as Gordon who run The Kinsley continues to renovate the long closed pub. Real Ale will feature prominently when the pub reopens.

Wakefield As we went to press the Black Horse on Westgate was surrounded by scaffolding, inside the pub has been completely refitted. An opening date of mid October is planned.

The Rising Sun, Bottomboat

At a time of pub closures it is good to see a pub reopening for the local community it serves.

The Rising Sun in Bottomboat has been brought back to life by David and Maureen James, who also run the Robin Hood in Pontefract and the James & Kirkman brewery. Older readers will remember that they also founded the Fernandes Brewery and Tap on Kirkgate before selling to Ossett Brewery.

Now firmly back in the Wakefield area they saw an opportunity with this former John Smiths pub.



The evening of September 5th saw the crowds outside the pub for the 6pm opening and once inside were treated to four handpulls which on opening night were James & Kirkman Bottomboat Bitter (an excellent Yorkshire-style bitter), Half Moon Galileo and two from Brown Cow with Captain Oates and White Dragon along with the usual array of lagers, ciders and spirits.

You can get to the Rising Sun on the 446 and walking down Bottomboat Road or during the day use the 109 but this service finishes fairly early.

Good luck to David and Maureen.



As you can see from the photos the opening proved very popular with the pub packed with locals and the odd CAMRA member along to show support.

Bottles at the Theatre Royal

It will be of interest to those who enjoy live theatre and real ale, the Theatre Royal Wakefield, has taken some bottled-conditioned beers from Five Towns for sale in both their bars to sell before and during the interval of shows.

'Grans Depart', which was specially obtained for a recent comedy production about the Tour de France, and 'Crisis? What Crisis?' from Malcolm's Outwood brewery have received favourable reviews and critical acclaim from members of the audience, hopefully, the supply of his bottled condition beers will continue at there.

As the Customer Services Manager at the Wakefield

theatre is a recent CAMRA member, it is fair to say that there is an 'insider' on site, however, the more people who go to see performances and like a good beer the better; as it promotes Five Towns profile to a greater extent, plus gets more people into theatre, which this year is celebrating its 120th anniversary.

Drinks can be taken into the auditorium for consumption during the performances as long as they are in plastic glasses, which is for safety reasons, and should not detract from the taste from Mr Bastow's excellent ales!

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Membership News

40th ANNIVERSARY CELEBRATIONS

As it will be Wakefield Branch's 40th Anniversary next February I would like to invite all Founder Members of the Branch to get in touch with me as we will be arranging a get together on or near the 22nd which was the date of the inaugural meeting of the Branch in the Primrose Tavern.

Sadly we can't have any part of our celebrations in the "Prim" as it is now a food outlet. I would also like any member to put forward ideas as to what they would like to happen during the year, a "Ruby Themed" Beer Festival has been suggested but more ideas would be welcome.

I look forward to hearing from you,

Cheers, Albert.

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

Simone Ainley, Timothy Alderson, Marlene Bradley & John Whincup, Tim Burrows, Richard & Samantha Clamp, Dee Collins & Derin Rose, Darran Cowd, Christopher Davies, John Hannaford, Christopher & Alma Johnson, Stuart & Christine Monks, Paul Newton, Mark Smith, Alan Spencer, Angela Waterson and Kevin Young.

Also John Wallace and Mr. Reid who have recently moved into our branch.

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.

POTS, POTY & COTY voting – We propose to change the voting system from January 2015.

Pub of the Season - Members would be able to nominate 3 pubs (1st, 2nd & 3rd choice) in each quarter (Spring, Summer, Autumn & Winter) and a short list of 4 pubs would be drawn up at the last meeting of the quarter when the final nominations/voting would take place.

Pub of the Year - Members would be able to nominate 3 pubs (1st, 2nd & 3rd choice) in November & December after which a short list would be drawn up and final nominations/voting would take place at the January Meeting.

Most Improved Pub of the Year – Nominations, etc. as for Pub of the Year but each nomination must be accompanied by a short description of what the pub has done to deserve the award.

Nominations/Voting would be by the following methods:- In person at Branch Meetings, by e-mail, by post, by text.

Would any member who has any thoughts on the proposals please get in touch with Albert by any of the methods detailed above and these will be discussed before the system is implemented in January.

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 2nd Oct Cricketers Horbury. 8pm

Tues 28th Oct Pre-festival "November" meeting, Red Shed, Wakefield 7.30pm. Always busy so get in early. Autumn POTS vote also.

Thu 4th Dec Alverthorpe WMC (provisional)

Thu 8th Jan 2015 TBC

EVENTS

Sat 11th Oct Presentation to Brewers Pride, Ossett followed by survey trip in Ossett start 1:30pm.

Thu 6th - Sat 8th Nov Wakefield CAMRA Beer Festival, The Space, Waldorf Way, WF2 8DH

Sun 9th Nov Festival workers party, Red Shed.

Sat 22nd or 29th Nov Proposed date for Festival workers trip. TBC



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The Pledwick, Newmillerdam

A couple of things have drawn my attention to the Pledwick, Newmillerdam recently. They have been keen to publicise their cask ales served in what, as a Mancunian, I am tempted to call “proper glasses” as when I first frequented Manchester’s pubs in the 70s you only got glasses with handles. (I know opinions differ on how the shape of the glass affects or doesn’t affect the taste.) I have also been interested to hear about their menu which features “Yorkshire Tapas”. It was time to call in and sample the beer and tapas for myself.

The Pledwick is on the A61 Wakefield-Barnsley road just before Newmillerdam. Bus 59 stops very close Monday-Saturday daytime. The stop is called Pledwick Lane; don’t miss it as it’s a long walk back from the next one. Alternatively, Kettlethorpe High School on the very frequent 110 is about a 10 minute walk. When you arrive a board confirms that you are at “The Home Of Yorkshire Tapas”.

It’s an interesting old building where modern dining furniture and a lot of red walls help to give it a more contemporary feel. Music, none of

which I recognised, was playing fairly loudly for a quiet lunchtime and it also plays in the toilets so you won’t miss a thing. It was good to see four cask ales on offer and it was reassuring to note that they were “all cask marked”. Golden Best immediately caught my eye but to my surprise it was not Timothy Taylor’s but a Hop Back beer with the same name. It was a little lively but eventually it behaved itself and I very much enjoyed it. It cost £3 a pint. The other beers were Two Roses Summer Special, Ossett Brewers Gold and Holdens Black Country Mild. If that is a typical selection they deserve great credit for being rather adventurous in their choice of ales. It’s certainly something that would encourage me to return.

The food is clearly an important feature here with a large space being given over to the restaurant area. On this August Tuesday food was being served from 12-9; the website has shorter times on



weekdays so it would be worth checking to avoid disappointment. You can check out the full menu at thepledwick.co.uk. Prices are a little higher than some of the places that have been featured in this column; Steak and Ale Pie at £9.95 should give you an idea. A 3 course Sunday lunch at £15.25 looked pretty tempting but it wasn't Sunday and I'd come



to sample the Yorkshire Tapas.

The Tapas menu for the "pleckish" can also be inspected online. I have to admit to feeling a little sceptical on reading "Yorkie Puds", "Topsy Chicken", "Go Fish" and so on, wondering if I was just going to get small portions of typical Yorkshire fayre. I was about to be proved very wrong. A few complimentary nibbles were a nice touch in the meantime.

The tapas are priced between £3.75 and £4.75 but you can have 3 for £10 which seemed a pretty good deal. It would clearly be better to be in a larger group so one could sample more but I selected "Tommy Bangers" pan fried in a rich tomato sauce, "Chips'n'Spice", tossed with chilli and garlic and a "Brie-Iliant Salad". I knew I was going to enjoy this from the glorious cooking smells which emerged from behind the scenes. The bite-sized sausage pieces came in a really tasty tomato sauce which certainly reminded me of fine Spanish cuisine. The chips were proper old-fashioned ones served with a lot of garlic and just enough chilli to give them a real kick. The salad was as far removed from a typical limp pub offering as it is possible to imagine. This had been a really good meal, just enough for lunchtime, leaving behind an orgy of aftertastes.



The Hop Back Golden Best was an excellent accompaniment too.

I'll be back to try some more of these tapas with a Yorkshire twist.

The Pledwick, 434 Barnsley Road, Newmillerdam, WF2 6QE; 01924 255599

Colin Williams



UPDATE

From 1 Jan 2014 to 31 Aug 2014 inclusive

Total No. surveys carried out 1841

Target 7 per day, currently achieving 7.6

Total No. pubs visited 144

Total Surveyors 24 (out of over 900 Wakefield CAMRA members)

Total Non Wakefield CAMRA Surveyors 53 completing 255 surveys.

No. Pubs achieving the 5/10 criteria 34

There are 27 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!



The new guide is now out and is available from www.camra.org.uk/shop

The majority of the pubs Wakefield CAMRA include come from What Pub beer scores.

For more information visit the www.whatpub.com website.

“It is wrong that communities are left powerless when a popular local pub is threatened with demolition or conversion into a Tesco store.

“It is time for the Government to stop standing by while pubs are being targeted due to gaps in planning law.”

With a simple amendment to the General Permitted Development Order 1995, any demolition or change of use involving the loss of a pub would require planning permission.

This small change by Government would save hundreds of pubs from closure and give communities a powerful new weapon in the battle to protect our pubs.



CAMRA has launched a new hard-hitting campaign to urge the Government to close national planning loopholes.

The campaign, 'Pubs Matter: So why can't we have a say', aims to give power back to local communities by ensuring planning permission is always required before the change of use or demolition of a pub.

Local pubs are currently closing at an alarming rate and every week two pubs are converted into supermarkets. CAMRA says the current planning system too often leaves local communities powerless to act in the face of big companies and unscrupulous developers keen to exploit these loopholes.

Under current planning law, pubs can be demolished or converted into several other uses including supermarkets and estate agents without requiring planning permission.

CAMRA says allowing pubs to be converted without a planning application is ludicrous – and Government must step in and close these loopholes as a matter of urgency.

Tom Stainer, CAMRA's Head of Communications said: "Popular and profitable pubs are being left vulnerable by gaps in English planning legislation as pubs are increasingly being targeted by those wishing to take advantage of the absence of proper planning control.

The Facts

Pubs support over 1 million UK jobs and inject an average of £80,000 into their local economy each year.

31 pubs close every week.

Research by CAMRA found that 2 pubs are converted to supermarkets every week between January 2012-2014.

69% of all adults believe that a well-run community pub is as important to community life as a post office, local shop or community centre.*

75% of all adults believe that pubs make a valuable contribution to life in Britain.**

*TNS CAPI Omnibus Survey June 2010 **TNS CAPI Omnibus Survey June 2012

We therefore call on the Government to recognise that Pubs Matter and make a simple change to the law in England so a planning application is always required before a pub is demolished or converted into another use.

So why can't we have a say?



VISITING THE FLEECE IN HORBURY



'To quote the song from the George Gershwin opera 'Porgy and Bess'

'Summertime, and the living is easy, fish are jumping and the cotton is high!" we certainly have had a good summer, which will please many a publican with their cash-registers jingling from our hard-earned money serving their customers wanting to slake their thirst with a refreshing pint of a decent ale.

We keep on learning about public house closures for one thing and another, some disappear as many pub co's see them as a better business potential by selling them off either for conversion into living accommodation, or 'Tescoising' them, not investing in refurbishment of the pub, plus having a succession of temporary managers just there to keep it 'ticking over' and the said management happy to get paid for the time they are 'in charge'

For a few months recently a public house in a prominent position in the West Yorkshire village of Horbury was in that situation, when the previous people occupants left, and the pub closed suddenly.

Was it going to be another pub with metal curtains over the windows for months on end? Certainly it was looking shabby from the outside, the external walls needed a coat of paint, and the window frames needed attention..... it had that jaded unkempt and run down look for some time.

However, lo and behold work started on a complete refurbishment both inside and out and very soon the place was back to its former glory bringing smartness and colour back into what in many decades ago, was seen by many 'Horbraians' as the premier pub on the High Street. So much so that the landlady of the time, a certain Joan Anderson, (who ran it with her keen golfer husband Dennis for many years) would not be seen dead outside the pub unless she was dressed up to the nines complete with her war-

paint on, even if she was just crossing the road to the newsagents opposite for her daily newspaper!

Some may regard her as an 'Annie Walker' kind of pub landlady! I Wonder how many people can remember her?

The pub in question is The Fleece, on the High Street, the business now run by Lisa Wood and her partner Tammy Musson, and after Lisa had taken a years sabbatical, in the Spring of 2014 they both re-opened The Fleece.

Lisa, is no stranger to Horbury, having in 2009 successfully re-opened and re-established another previously run down and abandoned pub - The Cricketers 200 metres down the road on Cluntergate.

Lisa previous to her time at The Cricketers, has spent 10 years running other establishments in the area, and Tammy also had been behind bars for 20 years at many pubs including The Dexter on the Harrogate Road in North Leeds, and also for a major pub chain, so between them they have mustered up 30 years between them in the trade.

When this statistic was mentioned to them, a customer having his Saturday lunch time pint interjected by saying "You don't get that much for murder!" and then went back to finish of his beer!

Lisa and Tammy want to add to their portfolio of real ales available, and when I called in recently there was Leeds Pale, Castle Rock Harvest Pale, and all the way from Cornwall, a worthy favourite of mine; Sharps Doom Bar.

Out of hours, Lisa and Tammy enjoy a bit of walking, especially with the two pub dogs, Herbie the Golden Labrador and Yorkshire Terrier who goes by the name of Tinker, and also enjoy Northern Soul music.





It also one of their intentions to bring live music to The Fleece at some stage, this is being treated as 'work in progress' at the present time, and during their own separate careers have served several 'celebs'..... Lisa is still remembered doing a piece to camera with Oz Clarke and James May at one of her former establishments... from what I can remember the two were doing a trip around the U.K. sampling various brews, Clarke and May were doing a blind tasting session which involved Oz having to guess what the beer was, James went up to the bar that Lisa was running and asked for a pint of the same beer, and Lisa replied "The Jaipur?" thus unintentionally giving the game

away. I understand that the piece is on You-Tube. Tammy has also rubbed shoulders with several famous people and one infamous character whilst she was at The Dexter, having served Vinnie Jones, also held Paul Hunters funeral wake.

(NOTE TO EDITOR - When I die I want my coffin taken into my favourite pub, so the mourners can put their glasses on the lid and say "Well that's the first time I've had a drink on him!")

Other well known people served by Tammy include Emma Thompson, Ronnie O'Sullivan, and other snooker stars including Jimmy White and Steve Davies, and a Knight of the Realm... Sir Ian McKellan.

The Fleece is now open, it is a well fitted out and spacious public house,, all buses that go to Ossett, Dewsbury, Huddersfield pass the door, with the bus stop slightly further down outside the local Co-op, so getting there by public transport is not difficult .

Pay a visit soon, and a cheery welcome awaits you from Lisa and Tammy and the rest of her staff.

Cheers now! IRL

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Upcoming Beer Festivals

CAMRA BEER FESTIVALS

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

Wed 29 Oct - Sat 1 Nov 40th Sheffield Steel City. Kelham Island Museum, Alma Street, S3 8RY.

Thu 6 - Sat 8 Nov Wakefield CAMRA Beer Festival, The Space, Waldorf Way, Wakefield, WF2 8DH. 110 real ales, ciders and world craft beers. More info at www.wakefieldcamra.org.uk/festival.

Thu 13 - Sat 15 Rotherham. New York Stadium (Rotherham FC)

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

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

Fri 10 - Sat 11 Oct Hemsworth Oktoberfest by Hamelsworde Brewery at The Springs, Hemsworth Christian Fellowship, Southmoor Road, Hemsworth WF9 4LX Fri 16:00-23:00, Sat 13:00-23:00

Fri 10 - Sun 12 Oct Oktoberfest, Cricketers Arms, Horbury, WF4 5AG. 40 beers. Live Oompah band.

Thu 23-Sun 26 Oct Keighley & Worth Valley Railway Beer & Music Festival 2014

Thu 30 Oct - Sun 2 Nov DN1, Doncaster Town Centre. More information www.doncastercamra.org.uk/dn1beerfest.html

Thu 13-Sat 15 Nov Colne Valley Lions at Slaithwaite Conservative Club, 19 Britannia Road, Slaithwaite HD7 9AF

Fri 14-Sat 15 Nov Otley Rugby Club, Cross Green, Otley, LS21 1HE. www.otleybeerfestival.co.uk

Thu 20 - Sun 23 OtoK Festival, Old Vic. Ossett.

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.



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POTS - SUMMER 2010
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POTS - AUTUMN 2011
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RUN, UP POTS - AUTUMN 2012
POTS - WINTER 2013/2014
GOOD BEER GUIDE
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MINERS A LIGHT - 4.2%

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A light hoppy beer brewed with chiswick & nebion stavin hops to create a well balanced fruity taste. Ransacking citrus and grapefruit flavours for a bitter-sweet finish.



FOX HUNTER - 4%

Thick creamy head, has a subtle balance of hoppy fruity bitter / sweet flavours of caramel and a hint of squence with plenty of tart aroma. Easy drinking, full bodied ale.



RUBY - 5.6%

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

The A to Z Of Good Beer

A is for the additives – which good beer can't possess
 B is for the Brewsters – who says that men know best?
 C is for the Citra hops – which create an amazing taste
 D is for the drip trays – which collect the hand pumps' waste
 E is for the expense – it goes up every year
 F is for the firkin – a traditional barrel of beer
 G is for the Good Beer Guide – the Bible of booze for sure
 H is for the hard peg – which helps our beer mature
 I is for the ideas – for experimental brews
 J is for the jug – from which some prefer their booze
 K is for the knowledge – required to keep good ale
 L is for the live yeast – without which beer's not real
 M is for micro-brewers – who open up our eyes
 N is for nine gallons – the most popular barrel size
 O is for the off-licence – which is now almost defunct
 P is for the pub – where good beer should be drunk
 Q is for the quenching taste – brought to us by beer
 R is for the recipes – evolving year on year
 S is for the sampling – which makes us try beers out
 T is for the taste – which is what it's all about
 U is for the upturn – in the number of local brewers
 V is for the VAT – with which the government screw us
 W is for the wheat – an alternative source of grain
 X is for the x-ray – needed to find a lager drinker's brain
 Y is for the yard of ale – impossible to swill
 And Z is for the zzzzzz we snore – when we've had our fill!

Rich Jones



YORKSHIRE'S REAL HERITAGE PUBS (Revised Edition)



Editor : Dave Gamston
 Cover Price : £4.99
 Format : A5, 96 pages, paperback
 More Information : books@camra.org.uk

Full-colour campaigning guide to the pubs in Yorkshire and Humber which still have interiors or internal features of real historical significance – some of them stretching back a century or more.

This fully updated and re-launched Revised Edition of Yorkshire's Real Heritage Pubs builds on the sell-out success of the first edition (published in 2011) and is the only publication of its kind to cover the Yorkshire region. It is the product of many years of surveying and research by CAMRA volunteers dedicated to helping preserve and protect the UK's pub heritage.

The book sets out to celebrate the genuine pub heritage that survives in Yorkshire, to share an understanding of its importance and – with the number of historically significant pub interiors having dwindled to just 119 (a mere 2 percent of Yorkshire's pubs) – to sound a campaigning call for its better protection.

Now fully revised, with new and updated photographs, refreshed descriptions and some welcome new entries. Essential address and telephone details provided for each entry, along with public transport information

India Pale Ale

Let get this straight from the off **Greene King IPA is not an IPA it's a traditional golden bitter with a very weak abv of 3.6%. It falls down in every way of being an IPA. It's a fairly standard bitter or pale ale without the flavour of a true IPA. It is one of the best selling beers in the UK no doubt being on handpull on most Greene Kings pubs.**



An IPA



Not An IPA

An IPA should be strong, pale and uber flavoursome with plenty of hops. I suppose you could say that Thornbridge Jaipur has really hit the IPA trend back to the forefront of brewing when it was launched. It must have been 2009 or 2010 when I first found this beer in a bar in London after finishing work. I'd been advise to seek out and try this beer when possible from a friend who know beer writer Simon "Reluctant Scooper" Johnson who is now sadly departed he was a big fan of Thornbridge when it was still a very small and upcoming brewery. Sure enough I wasn't disappointed with Jaipur it ticked every IPA box.

But the one thing I get asked about an IPA is, is it brewed in India? The answer is no, so why is it called Indian Pale Ale then?

It comes from a time when Britain ruled the waves and there was the demand for a good beer for the all over the British Empire. But of course in those days you couldn't just courier it to India and it be there in a couple of days. It had to go via boat which took weeks, even months and of course a standard cask beer might keep for that long.

The story goes that a beer had to be developed to last the journey and it was the Burton brewers who perfected a beer that was more hopped to last the journey, had a well fermented wort as well as a few ideas from a brewer based in the South East coast which first started shipping beers to India and of course the magic of the Burton water. All this allowed the beer to be protected from rough journey, the heat and the time taken.

The beer also became popular in England the story is that a ship became wrecked on the way to India with some barrels on board they were damaged and where sold at auction where in Liverpool they became a hit, the London market soon followed and the pale ale was born to the UK market as it gave something different to the mild, porters and brown ales of that time.

Of course over time the world has taken IPA to their heart and created different versions such like the American (Indian) pale ale. With the boom in brewing we have seen IPA taken on a whole new level more hoppy, bigger in strength and now double IPA with some hitting 13%.

They are brewed right around the world including this beauty pictured from Belgium that I picked up on my travels in the summer.



It's from Martin's known in Belgium as home of Timmermans among other things.

They now have a shop and museum in Bruges (in separate locations) having not seen this beer before I picked a bottle up to tick off.

It's a lovely looking bottle for a start and kicks a punch at 6.9% which is quite standard for a Belgium

beer anyway. Plenty of hoppy flavour but not overpowering. It is slightly darker than I expected and is bottle conditioned. It is triple hopped with a touch of pepper in the flavour along with orange. You can get the feel of the alcohol.

It's more of a Belgium style blonde than an English IPA but it was worth trying if you are over in Belgium. I haven't come across over in the UK as yet.



Other good IPA's Five Towns Niamh's Nemesis, Little Valley Python IPA & Buxton Axe Edge.

David Jones, Bier Huis

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OPENING TIMES



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

Thursday 6th November
12:00 - 23:00 £4 to non CAMRA members.

Friday 7th November
11:00 - 16:30 £4 to non CAMRA members.
17:30 - 23:00 £5 by **advance ticket only**

Saturday 8th November
From 11:00 £5 to non CAMRA members
On Saturday we will close when the beer runs out.

CAMRA member £1 at all times except Friday Day when it's free and Friday evening when a £5 advance ticket is required. Glass is £2.50.

Tickets are on sale for Friday night from:
Tourist Information, Black Rock, Henry Boons, Hop, Labour Club, Wakefield ; Brewers Pride, Bier Huis, Ossett ; Boons, Horbury ; Junction, Castleford ; Robin Hood, Pontefract.

Where is the festival?

The Wakefield CAMRA Beer Festival will be held at The Space, Waldorf Way, Wakefield, WF2 8DH from Thursday 6th to Saturday 8th November.

How many real beers?

We will have a total of 110 real ales and will again be showcasing beers from our local breweries as well as featuring beers from breweries that we have visited over the course of the past year.

Look out for a number of specials that Wakefield CAMRA has helped to brew with some of our local breweries.

There will also be an interesting range of Cider and Perry.

We will again be featuring bottle conditioned UK beers along with beers and lagers from the USA, Germany, Belgium and elsewhere. The bottled bar will sell bottles for you to take home also.

My friend drinks Lager?

We won't have any mass produced lagers but we will have some premium craft lagers in bottles from the USA and some top Pilsners from Germany.

Will there be food?

Hot and cold food will be provided by The Space throughout the festival.

Do I have to buy a glass?

You will buy a souvenir half pint tankard on entry, the glass is marked with 1/3 and 1/2 pint lines.

Is there a programme?

The programme comes with the glass and will list all the beers at the festival.

Are there beer tokens or cash?

You will buy £5 or £10 in tokens, if you don't use them all up you can get a refund or donate the amount left to charity.

Are there any other stands?

There will be a membership stand, products for sale, tombola and Merry Berry Chocolates will also be attending again.

What charity is supported this year?

This years charities are the Hospices of Wakefield and Pontefract.

Are children allowed?

Everyone who enters must be over 18 so we are unable to allow children into the venue. We reserve the right to refuse entry so bring ID if you are under 25.

Where can I find information online?

www.wakefieldcamra.org.uk/festival
www.twitter.com/wakefieldcamra



Directions to the Space

Walk along Ings Road until you get to Sainsbury's and go underneath the railway bridge.

The Space is on your left across from B&Q and behind the car dealership.

You can also catch the 128, 130, 435, 436, 443, 444 buses.

The Free City bus also passes The Space, but from Westgate it calls at the bus station and Kirkgate first so it will be quicker to walk.

SPONSORSHIP OPPORTUNITIES

Bronze

£50 cask sponsorship
2 Thursday entry tickets

Silver

£100 cask sponsorship
2 Thursday entry tickets + Beer Tickets
¼ page programme advert

Gold

£150 cask sponsorship
4 Thursday entry tickets + Beer Tickets
½ page programme advert
Food vouchers

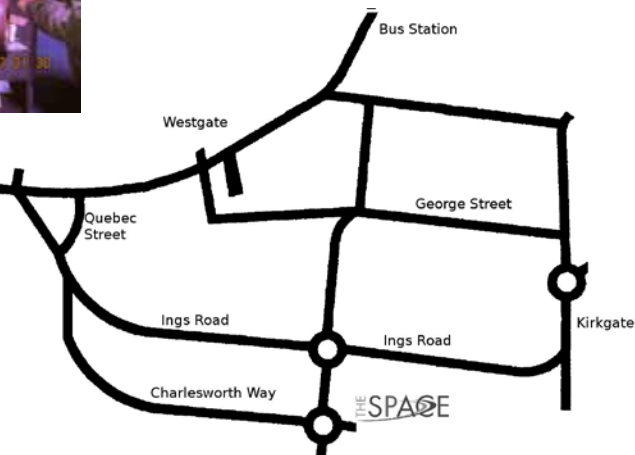
Wrist bands £175

4 Thursday entry tickets + Beer Tickets
½ page programme advert + food vouchers

email: sponsorwakeybeerfest@hotmail.com

THIS YEARS CHARITIES

We are pleased to say that this year our Tombola and Raffle will be supporting Wakefield Hospice and The Prince of Wales Hospice, Pontefract.

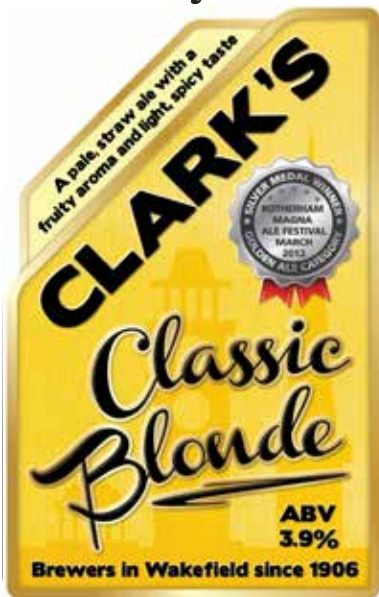


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The Westgate Run

Westgate in Wakefield is famous across the north of England for the nightlife. Many of the clubs and bars will hold little interest to the majority of readers of this magazine but Westgate still features a number of quality real ale venues including Wakefield CAMRA Pub of The Year Harry's Bar.

With this guide you will be able to plan a route up (or down) Westgate. Otok caught up with author Spencer Bailey to ask him a few questions

What inspired you to write about the Westgate Run?

Westgate was traditionally the entrance point for Wakefield, and as such a number of early bars sprang up alongside the road. It saddened me to see how run down and abandoned the whole area had become. The car garage opposite Henry Boon's boarded up and left, empty shops, the Wesleyan Chapel, another outstanding building is up for sale, the beck filled with litter and a general air of depression hanging over the area.

The pubs, once thriving, now unable to compete with other bars around the town, whose simple business idea of selling large quantities at cheap prices ensures drinkers have moved away. Even the top of Westgate, with its boarded up shops and

fading fly posters does not help generate much interest in the area. So I decided to put something in print that may bring back some interest in the area. Hopefully, a private initiative that could make people realise this area of town, with its historical buildings, its classic architecture and its variety of clubs and bars still has a lot to offer the city, and that it should not be overlooked for investment and redevelopment.

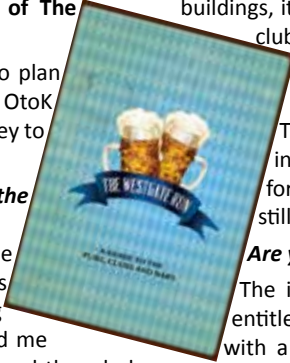
The research element was the most interesting, especially, given my passion for real ales, when visiting the pubs that still sell traditional hand pulled beer.

Are you planning any future books?

The idea is to produce a series of books, entitled "The Pubs of Wakefield", starting with a look at the Westgate Run, and then producing a follow up looking at the pubs with a WF1 postcode, about 65 of them currently open. This project is about 80% complete.

Where is the book available to buy?

The book is currently available in the Black Rock, Harry's Bar, The Elephant and Castle and the Swan, and a number of copies are on sale in the Wakefield Visitor's Centre. The idea is to reprint it on an annual basis, highlighting the changes and keeping it as up to date as possible.



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In this issue we are taking a closer look at Ackworth just south of Pontefract. Easily reachable by bus it is an excellent place for cask ale.

7 out of the 9 drinking establishments serve good or better real ale on a regular basis.

5 of these 7 are within a ¼ of a mile walk (i.e. from the Beverley Arms on the roundabout to the Frog and Moose on Wakefield Road).

No sign of any of the 7 closing down.

The Rustic Arms on Station Road in Low Ackworth and the Brown Cow on Pontefract Road in High Ackworth are the 2 'outlying' pubs.

Angel, Wakefield Road.



Dean and Julie, formerly of the White Horse in Ledston took over the Enterprise Inns lease from long established Shaun Morrell during the spring. Black Sheep Bitter and Sharp's Doom Bar are regular real ales.

Beverley Arms, on the Roundabout.



Jez and his partner (the chef) moved in during the spring time and run the pub for the Mornington Pub Company. The 5.2 ABV Ossett Excelsior is a popular regular with a number of locals. Up to 2 guests are usually available from the Ossett Brewery or from Marston owned family of breweries. Karaoke is popular with both young and old on a Friday and Saturday night.

Boot and Shoe, Wakefield Road.



Remains in the forefront of the Yorkshire and wider a field music scene. Les has been the landlord for some 15 years now. Sam Smiths Old Brewery Cask is always spot on. John Smiths is the other regular hand pump beer plus another guest beer.

Frog and Moose, Wakefield Road.



A free house opened by the Devine Family about 18 months plus ago in the former Moor Top Club. Run by local Ackworth people Matt and Claire. A changing range of guest real ales (mainly at weekends). Interesting guests have included: Grainstore (Nottingham Brewery) and Rutland Brewery Osprey. Locals young and old are developing a taste for real ale.

Masons Arms, Bell Lane.



A free house opened by Danielle and Lee early this year. Local Emma is the bar manager/ landlady. Danielle is in the Hair and Beauty business. Fears initially that the pub would close and turn into

some sort of H and B concern have proved to be false.. Both Danielle and Lee have repeatedly stated that they want to make a go of the pub, stressing there is plenty of room to develop the H and B aspect if they chose to do so at a later date. They are currently extending the bar frontage in the lounge, known as the 'best room' to the locals. Are keen to learn and develop the real ale side of things. Currently selling 3 real ales from the Bradfield Brewery, Brown Cow and Farmers Blonde are now pretty much well established regulars.

Brown Cow, Pontefract Road, Ackworth.



Richard, formerly the chef at the Rustics, has now run the Enterprise Inns owned pub for 4 years plus. A key focus on food but still regarded and used as a local in High Ackworth. A very popular Tuesday night quiz. A keen supporter of real ale. Hand pump John Smiths is a regular beer. There is always a blonde real ale such as Bradfield Brewery Farmers Blonde or Copper Dragon Golden Pippin and occasionally a Mild. Taylor Landlord is on much of the time and popular with the locals. Can have up to 4 real ales on at busy holiday periods.

Rustic Arms, Station Road/ Lee Lane.



An Enterprise Inn pub run by Mark and Caroline. A very pleasant setting overlooking the fishing lake (beer garden fenced off for safe children use). Black Sheep Bitter is the regular real ale and popular with the locals. Introduced Black Sheep Gold in the summer months. Planning on changing the Gold for a rotating guest in the winter months.

*David Oates
September 2014*

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A warm welcome from Neil and Maureen from The Junction

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Little Badger Cider Company at Brockholes are a new cidemaker in the Holmfirth area.

They like to produce rich sweet products rather than ones that rot your tongue and fur up your teeth, so you don't need to view their scrumpies with dread. Little Badger ciders are dangerously easy drinking.

This Summer's festival at the Nook offered Flowery Badger 5.2 Sweet, Badger On The Beach 5.2 Sweet and Tutti Fruity 5.2 Sweet. They also enjoy making products flavoured with a variety of fruits, some definitely not hedgerow e.g Mango Utang and Holme Moss Monster Mango.

They've also done Apple and Raspberry, Planet of

the Grapes and for the Rhubarb Festival the pink tinged 5.7% Crumble Cider, successfully combining rhubarb and apple.



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.

Bier Huis, Ossett
Blackmoor Head, Pontefract
Brewers Pride, Ossett
Broken Bridge, Pontefract
Cricketers Arms, Horbury
Fernandes, Wakefield
Glass Blower, Castleford
Harewood Arms, Wakefield
Harry's Bar, Wakefield
Raven, 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>

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**A WARM AND FRIENDLY
ATMOSPHERE**



The Olympian Gold Beer Engine

Don't spoil the ship for a ha'p'orth of tar, which I always believed was about skimping on the waterproofing of a boat, actually refers to the use of tar to keep flies off sores on sheep (from dialect pronunciation of sheep as ship).



Colin Farrar Brewery Services of Keighley is a name more often linked with repair and maintenance of beer dispense equipment, whereas Angram is almost synonymous with the handpump itself. I noticed that the pumps manufactured in-house by CFBS were carrying a considerably higher price tag: I'm sure you can

think of an analogy with the price of cars and the Olympian can even be had in a glowing copper finish.

It can be supplied as "through the bar" or clamp-on. CFBS' Steve Butcher says they've designed it to get the beer, which the brewer has casked in a perfectly sanitised state, from the cask to the glass in perfect condition. So often a beautiful job is made of bar-fitting with skimping at the final point of dispense. This is the first hand-pump designed from the outset not to harbour contamination, and designed for global use, even in Bahrain with air temperatures of 48°C. With evident

passion Steve says that the insert in the cylinder is manufactured in the same L316 stainless steel used in the operating theatres at Pinderfields! The cylinder isn't moulded, it's machined from a solid piece of acetal plastic, which is solvent and friction resistant.



The Olympian is being sold all round the world. Samuels Smiths were an early adopter, and Timothy Taylors, Sharps, Harveys and Thwaites are trialling them. One of the main benefits of this is that it can be maintained, cleaned and serviced far easier and faster than its competitors through the incorporation of "tool less" design features. The need to use a spanner or screwdriver or any tools to strip down is now virtually eliminated.

RKW

Photos show copper-finished Olympians in use at The Hide in The Bull, London

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The Irish Pub

It's just a load of interviews with pub owners all over Ireland about what makes their pub special.

This dvd could really have started anywhere and finished anywhere so don't worry if you don't view it all in one go, and I

confess that the notes from which I'm writing this review don't have a lot of structure either. It just meanders from pub to pub around the Emerald Isle.

Quotable: "The Irish pub is a place where you can talk without interruption except by everyone. It may seem a contradiction but if you were at home and you were interrupted by your husband, or your son or your daughter, your partner or whatever, being interrupted by one person: when you're interrupted by fifty people everyone gets to say their piece, so it's like a safety valve for the population of Ireland. We probably have less psychologists and psychiatrists than any other country in the world, but there's probably no country in the world that needs them more! We divulge all our troubles and our worries and our bothers here in the pub. We're a happy nation in spite of our little economic downturns".

One of the beautiful places visited is Maam, Co.Galway which was one of the locations for 'The Quiet Man' film, 1952, starring Maureen O'Hara and John Wayne.

Dig out my review from your edition 31 of O-to-K or look on our website. Visit also the Hole in the Wall on the edge of Phoenix Park, said to be the longest pub in Europe.

And why does O'Shaughnessy's, Glin, Co. Limerick have a confessional box and travelling altar in the middle of the pub?

The genuine Irish pub, often reached through a grocery and general store at the front, with the stuff hanging on the walls and the stories told by the owners is unique.

Check out the trailer on You Tube, and theirishpubfilm on Facebook. I got my dvd for a very good price but it seems to have gone up, so search around.

If you're lucky maybe it'll be around £15.



*The Irish Pub - Element Pictures Distribution
Director - Alex Fegan
Released - 2013*

RKW



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Over the course of the last few months I imagine you have been to quite a few beer festivals, purely in the interest of research, of course. From the Great British Beer Festival in London which attracts 55,000 visitors and offers over 700 beers to regional festivals, and also local ones held in pubs. Every weekend for the past and foreseeable future, has got a beer festival pencilled in.

Which has prompted me to write about Beer Festivals and some do's and don'ts. This is purely subjective and light hearted, so don't take offence if your idea of a Great Beer Festival is lying under a table whilst everyone else around you has fun.

Do's:

- Do take your time to wander round when you arrive and check out all the beers you would like to try. It's not a trolley dash - the beer will still be there when you come back. If you're lucky.
- Be adventurous. This is your opportunity to try something different to your usual tittle, and with most festivals offering third of a pint measures it really, REALLY doesn't matter if you get a beer you don't like. You haven't bust your overdraft or purchased a duff car. It's a beer, and you don't have to force it down. Just ask the bar staff to get rid of the remnants in your glass, start again and put it down to experience
- Embrace the atmosphere. Not everyone will be your cup of tea but you could say that about the regulars in your local pub on a Friday night. Everyone at beer festivals has a shared love of beer and they're there for a good time. So make some beer-friends!
- Eat some food. Seriously. Most good Beer Festivals understand the importance of offering decent food, be it local pies, a hog roast or a steaming cauldron of curry. Yes, it cuts into drinking time and yes, a packet of Quavers is cheaper, but your head will thank you the following day
- Be nice to the staff. At regional festivals, they are all volunteers, they don't get paid, and they do it for the love of beer. They'll definitely develop selective hearing and sight next time you visit the bar if you were obnoxious, belligerent, lecherous (or all three) when you ordered your last drink

Don'ts:

- Do not feel totally intimidated by the huge variety of beers or the size of the venue. In other words, don't head straight to the nearest bar, order the strongest beer going (or the one with the most appealing pump clip). You'll miss out on the fun of exploring the festival, and trying something different
- Don't get stuck talking to random bloke who wants to discuss the intricacies of single hopped beers. There is a reason he is on his own. And there is no escape.
- Don't put in song requests to the band. It might seem a brilliant idea at the time to request the album version of 'Stairway to Heaven'/'Smoke on the Water' (or any track which involves a self indulgent 10 minute guitar or drum solo) but you will be sorely disappointed. They are not Led Zeppelin. They are usually four blokes from Batley.
- Don't get sidelined into sticking to one particular beer "because it's so awesome". You'll miss out on at least 20 equally awesome beers
- Don't hit the 'Specialist' beer bar (think Belgian/Abbey/Trappist beers) until later on. These beers may be fabulous beyond belief but they're potent. Waking up under a table as the cleaners sweep up debris around you is not a good place to be. As is finding yourself at Peterborough Railway station instead of Wakefield Westgate because you "had a short snooze on the train"
- And lastly – Respect the Fest! They take a lot of organizing, hard graft, and clearing up afterwards. Go to have a good time and let everyone else do the same.



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

At www.caskmarque.co.uk you can search over 9000 Cask Marque pubs in the UK and Scandinavia and also download a free handy app for iPhones and Android smart phones.



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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



The mat featured this time is one of a set of 4 from the Rat Brewpub on Chapel Hill in Huddersfield and are the first to have been produced by them.



A micro-brewery operated by Ossett Brewery, using the location previously used by Rat & Ratchet, the Rat brewery opened in August 2011 brewing on a 6 barrel plant supplied by PBC Brewery Installations Ltd.

The mats all have the design as above with each reverse depicting a different rat. There are several core beers, which are all brewed on-site, all with

the word "Rat" in the title and numerous specials have also been produced.

The beers are to be found, not only in the pub, but also in the Ossett Brewery tied estate and at other outlets and Beer Festivals locally and further afield. Previously the Rat had to rely on Ossett to supply mats but now they can proudly use their own.

I look forward to seeing other mats come out from the Rat and from Ossett's other breweries.

Cheers, Albert.



Congratulations to the Rat & Ratchet which was voted Best Cask Beer Pub at the Great British Pub Awards hosted by the Morning Advertiser

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Oktoberfest is 10-11th October at The Springs, Southmoor Road, Hemsworth. There will be 12-15 beers. Many will be German style or use German hops and have at least 2 one off brews. There will also be wine and cider and bratwurst and pretzels. There will be live music on Friday evening and a DJ for Saturday.

Dan also comments "The last beer festival went really well. Good to see so many familiar faces there and has set us in good stead for a repeat next year. We've picked up plenty of learning points though so we should be able to make it even better next time." There is an Oktoberfest style beer which called **Sprockhoevel** after South Kirkby's twin town. This will be available at the Oktoberfest Beer Festival and there will be a couple of batches for general sale. Also planned is a Hefeweizen for the festival which will be a one off.

The recipe for **Pacific Blonde** has been redesigned and the new beers are now 3.8% but just as hoppy. They make a very nice session ale. The latest in the series is made with Pacific Gem, a New Zealand hop which adds blackberry notes to the light citrusy flavour.

Also brewing The Bishop which is a vanilla porter at 6.5%.

Champion Beer of Britain Overall winners

Gold – Timothy Taylors, Boltmaker
Silver – Oakham, Citra
Bronze – Salopian, Darwin's Origin

Bosun's Brewery, Horbury Bridge
Tel : 07513 112 188

All the pumpclips have been redesigned, a selection of the core beers is shown below.



Old Mill, Snaith

Tel : 01405 861813 @OldMillBrewery

There is an updated website (www.oldmillbrewery.co.uk) including an online shop where you can buy the newly launched bottled beer. They haven't bottled for nearly 12 years but demand is such they have started.



Upcoming specials are : October

Yorkshire Porter 4.4%

Roasted chocolate flavours and a pleasant hop aroma.

November

Winter Warmer 4.7%

A strong, easy drinking bitter with plenty of fruit and hops.

December

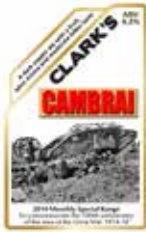
Santa's Midnight Moonshine 4.5%

A ruby coloured brew, the malt and fruit in the aroma are reflected in the taste.

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.



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 and taste.

Merrie City Atlantic Hop 4.0% has been well received after its launch. As a result, another ale to sit alongside it for the Autumn / Winter months will be introduced.

At the time of going to press, trials are taking place on a dark golden session ale with a Czech / American hop mix.

Keep an eye out for it's launch!

Carlsberg UK are listing the Clark's monthly special for November, Must Dash 4.3%, in their Tapster's Choice guest ale programme.

Molson Coors are listing Clark's Traditional 3.8% in their October Hotlines guest ale programme.

Revolutions, Castleford

Tel: 01977 552649 @revolutionsbrew

They teamed up with Leeds band Pulled Apart By Horses to produce **Blood**, a 4.5% Pale Ale named after the new album by the band. The beer was also bottled with red food dye added!



Cocker Yorkshire Ale 3.9% is a new permanent beer. Joe or Jarvis is the inspiration.

It is pale brown/golden ale made with English hops for a fruity finish.

There is a 5% keg lager planned.

James & Kirkman, Pontefract

The brewery was unaffected by the flood at The Robin Hood and brewing continued with a new bitter called **Bottomboat Best** 3.6% for the opening of the Rising Sun at Bottomboat.

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Ossett Brewery, Ossett

Tel: 01924 237160 @ossettbrewery



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.



November

Endeavour (4.0% ABV)

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



December

Nervous Turkey (4.3% ABV)

As sprightly as ever and still avoiding the chop! Pale and crystal malts combine with British Bramling Cross hops to give a pale golden, moderately bitter beer with a spicy hop finish.

The brewery open day in August raised £8,515 for 'Forget me not' Childrens Hospice. Visitors included WCW icon Sting as shown below.



The Keighley & Worth Valley Beer Festival will include a huge amount of beers from the Ossett Family of Brewers and the naming of the 'Ossett Brewery Express'.

UNITY ALE/DEAD PIGEON



Probably the most hop laden beer ever produced at Ossett. A definite Marmite beer, loved by many but far too hoppy for some. Brewed to celebrate the opening of the Unity Hall in Wakefield from 5th September. Ossett are really happy to support this new venture that will hopefully improve the cultural & live music scene in Wakefield. It's called 'Dead Pigeon' when sold at Unity Hall but had to change the name to sell elsewhere as the sales team refused to sell 'Dead Pigeon'! Artwork designed by the creative team at 'Unity Works'.

Fernandes, Wakefield

Tel: 01924 237161 @FernandesTap

Some awards for Steve's excellent beers.



First up BLO June Bradbury presented a certificate from National CAMRA for **Malt Shovel Mild** which was voted Bronze in the Mild Category at the 2013 Champion Beer Of Britain competition.



On the same day Leeds CAMRA paid the brewery and pub a visit to present Steve with his award for Beer of the Festival for the ever popular **Black Voodoo**. Presenting the award to Steve and Janie is Keith Sunderland.

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.



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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:

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Reindeer, Overton

Red Lion, Ossett

Black Swan, Normanton

Black Rock, Wakefield

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If you need a change to your current advert, please call us!

Absolute deadline for all advertising and feature copy for Winter 2015 Edition is Dec 1st



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Restaurant Times: 12-8 Monday-Friday 12-7 Saturday 12-6 Sunday

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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
BRITISH OAK, 407 Western Road, West Ardsley, WF3 1AF
GRAZIERS, Market Street, Wakefield, WF1 1DH
MALT SHOVEL, Bradford Road, Carr Gate, Wakefield, WF2 0QW
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
PRIORY, 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, 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



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**