

# OtoK

From 'Orbury to Kastleford  
Issue 63 . Spring 2015 . FREE!

WOOD, WOOD, GLORIOUS WOOD  
AT THE JUNCTION, CASTLEFORD



## CELEBRATING 40 YEARS CLARK'S 40TH ANNIVERSARY BEER 40 NOT OUT



**A Good Meal @ The Black Horse**

**Ian Helps the Environment**

**40th Anniversary Pub Crawl**

**Annabel sets up Beer Belle**

**Visiting Colin Farrar in Keighley**

**Mr Bier on Lager and Lambic**

**Hamelsworde Brewery Tap For Hemsworth**

**STOP PRESS!**

**25TH WAKEFIELD CAMRA BEER FESTIVAL  
CONFIRMED FOR 15TH - 17TH OCTOBER 2015  
AT THE SPACE, WAKEFIELD. SEE YOU THERE!**



# THE WAGON PUB

## Beer Emporium



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Thursday - Quiz Night with £200 Jackpot

Friday - Live Entertainment

Saturday – 60's 70's 80's 90's 00's Disco

Sunday – Fun Fortune Quiz Night

### NEWS

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BREAKFASTS

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### Beer

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**Hello and welcome to issue 63.**

I have always stayed out of the craft/keg/cask beer debate and kind of roll my eyes when I see other CAMRA branch magazines tackling the subject.

However, in the last issue of O to K I published a poem by local member Richard Jones. Rich is a passionate believer in cask beer and more specifically but not exclusively beer from the wood which he drinks in his local and our pub of the year The Junction, Castleford.

I don't have to agree with everything I publish, it says so on the back page of the magazine, but that will not stop me from publishing something and in this case I agreed with the sentiment of Rich's piece because it was more about the mass produced beers but did contain bits about craft so I didn't entirely agree with every word contained in it.

This piece generated a bit of Twitter chat with comments like “\*rolls eyes\*”, “not exactly a forward thinking piece is it?”, comments that I will pass on to Rich, and a feeling that the views expressed in that particular poem are those of CAMRA, Wakefield CAMRA and the editor of OtoK.

It lead me to respond on Twitter and now here. So what follows now is my own personal view on craft and keg beer as the editor of OtoK, and not those of CAMRA or Wakefield CAMRA.

Firstly I drink craft beer, I drink keg beer, I drink cask beer, I drink bottled beer, I drink beer. For the record, since I started using the Untappd app on my phone, 109 out of 314 checkins could be classed craft keg/craft bottled beers. That is 1 in 3 beers I have drunk that didn't come from a cask, of course cask beer can be craft also but for the purposes of this statistic I am leaving that to one side. And all except one were consumed in a pub or bar.

I have drank craft beer in the UK, in the USA and in Ireland all within the past year.

I must say at this point I am not 100% on what classifies as “craft” but if a brewery tells me it is I will happily accept their marketing and make up my mind whether I like the beer or not.

I love the range of beer that craft offers, and the passion that the people who make it must have. These are not people in huge factories churning about beer for mass consumption. If their beer

contains more than just water, malt, hops and yeast then it is because the beer they are producing demands it and not just adding something because it makes the beer cheaper to produce. And this isn't to say that beer produced in big breweries cannot be excellent, because it can. Some of the world's largest breweries produce some of the world's best beers.

I do believe that if you start out with a great beer it is still a great beer if it goes into a cask, keg, keykeg, bottle or anything else for that matter. I will say my preference is cask however.

CAMRA can appear to send out mixed messages at national and branch level, when a member tells me that a particular pub has started selling cask and that cask is a well known national brand that we all know and love to hate I place the news in to O to K reluctantly. I am not going to name brands but I have heard things like “it might be in a cask but it isn't a cask beer” and “ah yes, the hop-less wonder” when talking about certain well known cask beers and yet we promote them but don't always promote good beer because it isn't in a cask.

So to end, not everything I publish in OtoK I 100% agree with. Views other than my own are allowed. If anyone wishes to send me articles for inclusion, maybe on this particular topic then you are more than welcome.

**Mark**

Enjoy the issue!

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### Ackworth From David Oates

The local Ackworth real ale scene continues to develop positively with no sign of any closure etc. Information from recent visits:

**Angel:** Black Sheep replacing Sharp's Doom Bar and good quality York Brewery Guzzler are available on a permanent basis.

**Beverley Arms:** Ossett brewery are providing beers with Excelsior and Yorkshire Blonde on sale recently.

**Boot and Shoe:** Sam Smith's is still available most of the time. Speculation is that Les Thompson is moving out within the next few months and a local manager/lease holder will take over the running of this recently acquired Admiral Inns pub.

**Brown Cow:** Currently Saltaire Brewery's Blonde and John Smiths Bitter available.

**Frog and Moose:** A new Mediterranean Restaurant called Oregano has opened. Landlord is planned to the permanent with hopefully one rotating quest ale.

**Mason's Arms:** 3 Bradfield Brewery pumps ( all at under £2.50 a pint), with Brown Cow and Farmers Blonde as permanents. Always very good quality. Farmers Stout is proving very popular. Tony, the owner is seriously thinking of adding further lines, with a possibility of a total of 6 hand pumps.

**Rustic Arms:** 2 hand pumps now always on. Black Sheep Bitter and a golden/blonde beer ( Ossett Yorkshire Blonde at the time of my visit). Both very good quality.

**Altofts** The Robin Hood continues to impress, see page 38 for more details.

**Alverthorpe** New Owners New Albion are Paul and Crissie with 5 real ales inc Everards.

**Hemsworth** The Kings Head Hemsworth has re-opened after extensive refurbishment work, looking very smart and offering a locally brewed beer from Hamelsworde (reported to be Atlantic but might be Pacific Blonde) plus one from Elland and Doom Bar.

**Horbury** Ossett Yorkshire Blonde now at the Fleece.

**Leeds** The wood revolution continues with the Duck and Drake the latest to invest in two wooden

casks. The Little Leeds Beer House will open in the Corn Exchange in April. A Ossett Pub Company venue will open on the ground floor of Candle House, this is the tall circular building you can see when entering Leeds on the train, it will be a craft beer venue with only one hand pull.

**Newton Bar** The Vine Tree has closed and according to Twitter it will become an Italian restaurant.

**Ossett** Ossett Yorkshire Blonde now at the Low Laitthes Golf Club.

**Pontefract** All the handpumps have gone from Rogerthorpe Manor Hotel.

**Stanley** The Lee Moor doesn't open Monday or Wednesday. No real ale at the moment but there are some interesting memorabilia to look at. At the Graziers there is Abbeydale replacing White Lion at the moment.

**Wakefield** Unity Works bar has opened. The Graziers has Leeds Pale and Landlord reported to be good. Smiths Arms is no longer a pub.

**Walton** The New Inn has swapped to Silver King from Yorkshire Blonde.

**Wragby** The Spread Eagle has reopened.

## REAL ALE AND BEER FESTIVAL AT OSSETT TOWN FC



Ossett Town FC will be holding their inaugural beer festival at a date yet to be decided probably summer or autumn in Kelly's bar at the clubs football ground Ingfield Ossett

across the road from the bus station.

Real ale is already available at the clubhouse and this is a new venture for the club and they hope to attract real ale drinkers from around the area and hopefully gain new support for the clubhouse where regular events are planned for the future.

Details of the festival will be announced once a date has been decided and will be posted on the clubs website at [www.ossetttown.co.uk](http://www.ossetttown.co.uk) and @ossetttownafc and @kellysportsbar for Twitter or contact Club secretary Neil Spofforth 07818400808 for further details

## Pub Of The Year - The Junction

### Wood, Wood, Glorious Wood

A pair of bold publicans were standing one day  
On the banks of the cool river Aire  
They gazed 'cross the water t'wards Castleford way  
Where something made them stop and stare  
Away on the hilltop sat a hostelry fine  
And there the decision was made  
They bought it neglected but now it's perfected  
The locals sing this serenade  
Wood, wood, glorious wood  
There's nothing quite like it for making beer good  
So follow me follow, come let us swallow  
At the Junction we'll wallow  
In beers from the wood!

The start up was hard and the hours were long  
As they struggled to build up the trade  
At first they were tipping good beer down the drain  
But gradually progress was made  
The hand pumps expanded, the decor improved  
The first wooden barrels were bought  
Woodfests and Ridgeside and chats by the fireside  
Were just what the locals all sought

Wood, wood, glorious wood  
There's nothing quite like it for making beer good  
So follow me follow, come let us swallow  
At the Junction we'll wallow  
In beers from the wood!

And now, five years later, us drinkers enjoy  
The best pub in Yorkshire for sure  
The great reputation the Junction has built  
Saw Roger Protz come for a tour  
As ever more brewers supply beers from the wood  
Competitors stand in their shade  
It's no surprise Neil and Maureen have sealed  
Both CAMRA and SPBW accolades

Wood, wood, glorious wood  
There's nothing quite like it for making beer good  
So follow me follow, come let us swallow  
At the Junction we'll wallow  
In beers from the wood!

### Words by Richard Jones

Wood, Wood, Glorious Wood - The Junction Anthem with words by Richard Jones was performed on 19th March at our presentation by the Junction Choir led by Richard Jones with Colin Williams on the Piano. You can find the video on our Facebook.



# A Campaign



# of Two Halves

Fair deal on beer tax

Save Britain's Pubs!

## Join CAMRA Today

**Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.**

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus) or call **01727 867201**. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

### Your Details

Title \_\_\_\_\_ Surname \_\_\_\_\_

Forename(s) \_\_\_\_\_

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

Address \_\_\_\_\_  
\_\_\_\_\_

Postcode \_\_\_\_\_

Email address \_\_\_\_\_

Tel No(s) \_\_\_\_\_

### Partner's Details (if Joint Membership)

Title \_\_\_\_\_ Surname \_\_\_\_\_

Forename(s) \_\_\_\_\_

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

Email address (if different from main member) \_\_\_\_\_

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Single Membership £24  £26   
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Joint Membership £29.50  £31.50   
(Partner at the same address)

For Young Member and other concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call **01727 867201**.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for \_\_\_\_\_

Signed \_\_\_\_\_ Date \_\_\_\_\_

Applications will be processed within 21 days

01/15

## Campaigning for Pub Goers & Beer Drinkers

## Enjoying Real Ale & Pubs

# Join CAMRA today - [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus)



### Instruction to your Bank or Building Society to pay by Direct Debit



Please fill in the whole form using a ball point pen and send to:  
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**Bank or Building Society Account Number**

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**Branch Sort Code**

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**Reference**

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Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so, will be passed electronically to my Bank/Building Society.

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Date

**This Guarantee should be detached and retained by the payer.**

### The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
  - If you receive a refund you are not entitled to, you must pay it back when The Campaign For Real Ale Ltd asks you to
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

## 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 later on this year.

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 warm welcome to the following members who have joined us since the last edition of O to K :-

Martin Ambrose, Duncan Atkin, Ross Ball, Michaelgordon Beecher, Stephen Brooke, David Cole, Glenn Cook, Geoff Dibb, Andrea Fearnley, Christopher Gale, Robert & Sue Greenwood, Gavin Heppleston, John Hey, Terence Higginbottom, Christopher Hindle, Tim Howard, Trevor Howard, Keith Hudson, Jean Hurd, Ian Hutsby, Michael Jessop & Nicola Mitchell, Peter Kershaw, Tom Knapton, Duncan & Sarah Matthews, Daniel Murphy, Robert Newton, Andrew Patterson & Joan Waite, Martin & Lesley Pickersgill, Thomas Sellers & Laura Weightman, Derek Sewell, Paul & Mary Shepherd, Richard Shields, Michael Sidebottom, Julie Stanley & John Wilkinson, John Stead, Mike Thompson, Keith Trafford, Mark Woodhouse, Brian Woods & Peter Worth.

A warm welcome also to the following members who have moved into the Wakefield Area:-

Marc Auty, Mike Field & Mary Dutton, Robert Jacques, Simon & Karen Jude, Barry & Pauline Tyerman and John & Christine Wilson.

*Cheers, Albert.*

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.

### 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](http://www.ts.wyjs.org.uk) so, when you arrive home from the pub at 11.30, you can now complain online 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.

**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](mailto: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

**Wed 6th May** Anglers Retreat, Winterset. Spring Pub of the Year Vote. Note the day is NOT Thurs because of the election.

**Thu 4th June** Revolutions Brewery. £5 a head for beer, 2 will be on.

**Thu 2nd July** Reindeer, Overton. 232 Bus, 7.30.

#### EVENTS

**Mon 27th April** Pub of the Season and Most Improved Pub presentations at the Carleton, Pontefract around 20:00, about a twelve minute walk up hill along the A628/A639 from the Town End junction which will be under reconstruction.

**Sat 9th May** Visit to Lymm Brewery, North Cheshire.

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## THE LITTLE BULL



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New quality menu with locally sourced produce now served

Mon-Sat 12-3 Sunday lunches 12-4,

Wednesday night is Themed Food Night 5pm-9pm

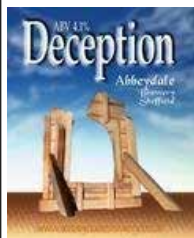
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FREE SUPPER



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24th-26th JULY



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### Black Horse, Westgate, Wakefield



Recently I was asked to lead a group on a walking tour of Wakefield's finest real ale outlets. Heading down Westgate in an area awash with real ale, I pointed out that the Black Horse now had Theakstons. "We must have some Theakstons" was the immediate response so a change of plan took us there.

The Black Horse has recently reopened after a major refurbishment and they have interestingly chosen to stock a trio of Theakstons real ales. We sampled all three between us and were pleased to find them in excellent order. Food service had finished but I decided I would return another day to check out the dining. When I returned there were again three Theakston casks on offer, Lightfoot, XB and Old Peculier. The Lightfoot was very good again, weighing in at a not insignificant £1.70 for a half. I was able to admire the smart new interior with a variety of seating arrangements. The wise words of Dave Allen are written on the wall: "You can do anything but not everything", which I suppose makes a change from things like "They talk of my

drinking but not of my thirst" which used to be scrawled on the walls of pub refurbis. Music with a fairly relentless beat more suited to evenings on Westgate was playing a little too loudly to be described as "in the background". There's free wi-fi which I am increasingly finding useful as long as it's not too much of a chore to connect. Meals are served Mon-Sat from 1200-2000 and on Sundays from 1200-1600. They seem to be targeting the pre-theatre market with a 20% off deal on production of a theatre ticket. The menu can be inspected at [blackhorsewakefield.co.uk](http://blackhorsewakefield.co.uk). Along with the usual starters there are some interesting choices like salmon and prawn fishcakes (£5.95) and cured meat selection for 2 (£8.95). A dozen or so popular main courses average around £9, supplemented with a few blackboard options such as "War Horse Mixed Grill" (note the theatre connection) at £14.95. There also appears to be a Curry Night. A few sandwiches, salads and desserts complete the offering.

From the wider range of burgers displayed on the blackboard I chose a Falafel Burger at £7. They're all "homemade", we are told. It came in one of those huge stacks that you have to demolish



before attempting to eat it but I thought it was pretty good. The stack contained some really tasty battered onion rings and it all came with a decent salad and what a lot of menus call “proper chips”. Interestingly, you can have a free draught soft drink with your main course if you want. On the dessert list “White Chocolate Tart” sounded inviting at £4. Unfortunately it was not available due to the imminent introduction of a new menu. I’m afraid I’d worked myself up into a state of white chocolate anticipation so I was forced to turn down the few alternatives. It will be interesting to see the new menu; I would have thought that a pre-theatre

2 course set meal might be worth including. On this evidence it should be worth another visit.



Black Horse Pub and Dining,  
Westgate, Wakefield, WF1 1XR;  
very close to Theatre Royal and  
Unity Hall.

01924 672436

blackhorsewakefield.co.uk.  
Menu and prices correct at time  
of visit.

*Colin Williams*



## UPDATE

From 1 Jan 2015 to 28 Feb 2014 inclusive

Total No. surveys carried out: 629

Target 7 per day, currently achieving: 10.7

Total No. pubs visited: 77

Total Surveyors: 21 (out of over 900  
Wakefield CAMRA members)

Total Non Wakefield CAMRA Surveyors: 15  
completing 96 surveys.

No. Pubs achieving the 6/12: criteria 15

In 2014 we completed 2776 surveys and  
ended up with 47 pubs meeting the 5/10  
criteria for consideration for the 2016 Good  
Beer Guide.

What Pub is your chance to influence  
our choices for the Good Beer Guide for  
example. By visiting [www.whatpub.com](http://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](http://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](http://www.whatpub.com) website.

## CAMRA MEMBERS CAN DO THEIR BIT BY SAVING OUR ENVIRONMENT AND THE WORLD NOW THAT SPRING HAS SPRUNG



**As I write this, the daffodils are out, and little baa-lambs are frolicking around the fields but when exactly THE first day of spring?**

According to Paul the Weatherman of BBC Look North fame, it is March 1st, as that's the METEOROLOGICAL First Day of Spring - at this stage dear reader can I warn you that in this article you are going to have some long and complex words to contend with - I've already used one - although I do not consider myself to be a lexicographer - (that's two now) but the ASTRONOMICAL first day of Spring for 2015 occurs when the sun crosses the Celestial Equator on its way north along the Ecliptic Meridian.

In the Northern Hemisphere the March Equinox is also known as the Vernal or Spring Equinox and marks the start of the spring season, so in that respect this year spring started on March 20th at 18.45 hrs, however, if you live in the Southern Hemisphere, it would be the astronomical first day of Autumn, but let's not go down that path!

Of course you could always look out for your local postie to find out what the season is, and see if he is wearing shorts, but this is not always an accurate or wholly scientific way as they seem to wear them all year round!

The onset of spring means that winter is now behind us, and to be fair, it has not been a bad winter, Wakefield district does not appear to get the worst of the winter weather, I think that clump of hills that separates the County of York from the County of Lancaster has a lot to do with it, however we have had days where frost has been on car windows, thus requiring removal before one decides to motor off anywhere.

I had this problem in January but I could not find my ice scraper, and I do not use aerosol de-icers as they can contain Chlorofluorocarbons or (another long word) or C.F.C's which in turn harm the ozone layer and the onset of climate change.

Luckily, days previous, my new CAMRA membership card arrived from St Albans, and as I had not yet disposed of my old one in my soon-to-be-made redundant (frozen Canadian rivers to be taken into consideration) green recycling box, I used this as an informal ice scraper on the side windows - my present car has electrically heated front and rear screens so there was no need to scrape these.

Using this on the side windows did mean my little pinkies got slightly cold and frosty, so I set about thinking how I could improve on this and thus ward off any future tinges of frostbite.



As you will see be looking at the photograph number one, I got together a roll of gaffer tape, a pencil (I used an H.B. reasons for that will come clearer) and my old CAMRA card.



As illustrated by photograph number two, and in true Blue Peter style here is 'one I did earlier' showing the pencil affixed to the card by means of the gaffer tape.

This benefits the world in two counts, by doing your bit for re-cycling, and not polluting the atmosphere with chlorofluorocarbons.

Photograph number three .... well that shows a picture of a Five Towns H.B. pump



clip, and if you look closely at the clip on the bottom right hand corner, there is an illustration of a pencil, and that pencil will obviously be an H.B., the type I use and the name of a beer I am quite partial too!

To sum up, not only is a campaigning group for top quality real ales, we can also add to the portfolio of the organisation that we encourage recycling -

in this case our old membership cards!  
Save drinking and even safer driving BUT never at the same time!

*Cheers now! IRL*

# I'M SUPPORTING CAMRA'S MANIFESTO FOR PUBS AND REAL ALE



Beer and pubs are close to the hearts of many millions of voters. CAMRA is asking General Election candidates to pledge their support for Britain's pub goers and beer drinkers by committing to do the following if elected:

**Back action to support well-run community pubs by:**

- ensuring pubs are better protected in the planning system
- ensuring large pub companies treat publicans fairly celebrate and promote Britain's 1,150 real ale breweries by:
- ensuring that beer duty is set at a level that supports UK brewing

• retaining discounted duty rates for small brewers

**Represent the interests of pub goers and beer drinkers by:**

- supporting consumer choice and the rights of consumers to fair treatment

## Planning – Change of Use (England)

Hundreds of valued pubs are being needlessly lost as a result of weak planning rules that allow pubs to be converted into convenience stores, estate agents and a range of other uses without any planning application being made. The planning rules affecting pubs need to be strengthened to ensure that planning permission is required before pubs can be converted to any other use.

## Planning – Demolition (England)

The current planning system means that it is possible for developers to demolish freestanding pubs without planning permission provided the pub in question is outside a conservation area and unlisted. The planning rules need to be strengthened so that planning permission is always required before a pub can be demolished.

## Pubco Reform (England and Wales)

The Government is working to establish a much needed Statutory Code and Adjudicator to support tied publicans. CAMRA believes that the proposed Statutory Code should be

strengthened to allow publicans tied to large companies guest beer rights and the choice of paying a higher rent in exchange for being free to buy beer on the open market. These changes will help ensure that tied publicans are not squeezed out of business by rents and wholesale beer prices set at artificially high levels. The new Statutory Code should include guest beer and market rent only options for tied publicans.

## Licensing Law (England and Wales)

Allowing well run pubs to open later than 11pm has given consumers greater freedom and helped support the profitability of pubs. The option for later hours is combined with tough rules giving Councils powers to target problem licensed premises. The freedoms of the 2003 Licensing Act should be retained to ensure consumers continue to enjoy greater choice.

## Standing up for Consumers

Consumer protection regulations are important to ensure consumers enjoy a great pub experience and that rogue traders do not damage the reputation of the pub sector. CAMRA would like to see action to ensure an end to the practice of serving short measures and to ensure pricing information is clearly displayed.

## Beer Duty

The decision to scrap the beer duty escalator and to cut beer duty in Budgets 2013 and 2014 has given the beer sector a huge boost. These decisions have helped keep the cost of a pint down and the Government has benefited from a prosperous brewing sector creating jobs and increasing other tax revenues. Serious consideration should be given to a beer duty freeze for the whole of the next Parliament.

## Small Breweries' Relief

Britain's smallest breweries pay 50% less beer duty than large breweries in recognition of the higher

SUPPORT  
WELL-RUN  
COMMUNITY PUBS

PROMOTE  
BRITAIN'S 1,150  
BREWERIES

REPRESENT PUB GOERS  
AND BEER DRINKERS



I'M SUPPORTING  
CAMRA'S  
MANIFESTO FOR  
PUBS AND REAL ALE



costs associated with small scale production. This tax concession has been key to the number of small brewers in the UK trebling to over 1,150 over the last decade. Small Breweries' Relief should be retained to support the continued growth of small local breweries.

#### **EU Excise Duty Directive**

The European Union imposes restrictions on how alcohol can be taxed by national Governments. These restrictions mean that beer sold in pubs and supermarkets must be taxed at the same rate and that reduced duty on low strength beers can only be applied to beers at or below 2.8% ABV in alcoholic strength. The UK Government should renegotiate the EU Excise Duty Directive so it is possible to charge a preferential rate of duty on draught beer sold in pubs and enable reduced duty on low strength beers to apply up to 3.5% ABV in strength.

#### **Real Cider**

Cider makers who produce less than 7,000 litres a year are exempt from paying alcohol duty which enables small scale production to flourish. The existing duty exemption for small cider producers must be retained.

## GET INVOLVED

The General Election is due to take place on 7 May 2015. Now is the perfect time to tell candidates in your area that pubs matter and deserve to be protected.

Since the 2010 General Election, pubs have continued to close at an alarming rate and 2 pubs are converted into supermarkets every single week.

We want to tell MPs and Candidates that the Government must go further to protect pubs to ensure we all have a say in the future of our communities.

Take action to ensure our pubs are a priority during the 2015 Election

There are 4 key ways you can help ensure pubs are a priority in this election. Please consider:

Urging your Parliamentary Candidates to sign our pledges . Lobby your candidate now.

Attending Hustings events in your local area and ask questions about beer and pubs

Use social media to promote the campaign by Tweeting @CAMRA\_Official

Share this campaign: Tell your friends and family all about how they can also get involved.

FIND OUT MORE AT [GE2015.CAMRA.ORG.UK](http://GE2015.CAMRA.ORG.UK)

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FOR UPDATES**





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Serving 8 Handpulled Real Ales  
and Real Cider



REAL  
ALE & REAL  
CHIPS

## WAKEFIELD CAMRA AWARDS

POTS - SUMMER 2009  
PUB OF THE YEAR 2009  
POTS - SUMMER 2010  
PUB OF THE YEAR 2010  
POTS - AUTUMN 2011  
PUB OF THE YEAR 2011  
RUN, UP POTS - AUTUMN 2012  
POTS - WINTER 2013/2014  
GOOD BEER GUIDE  
2010,2011,2012,2013,2014,2015



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Mob: 07981858270, Mob: 07714954137

Web: [www.caphousebrewery.co.uk](http://www.caphousebrewery.co.uk)



MINERS A LIGHT - 4.2%

A smooth toasty blonde light ale. Brewed with lager malts and specially selected hops. A real first quencher that drinks like 'a proper Dickens Lager'. Refreshing light fruity notes with a hint of citrus as it goes down.



MINERS A PINT - 3.8%

Our second brew, once again using only the finest English ingredients. A collectably superb taffy brew. Smooth mouth filling balanced by a tuffie under tone and a deep dry finish with lingering throat notes. A real session ale.



BLONDE & BEYOND - 4%

A light hoppy beer brewed with chiswick & nebels stavín hops to create a well balanced fruity taste. Hazy with 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: mainly fruit 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.

## Bier Huis, Ossett



You may have seen in the Wakefield Express that our branch's own Bier Huis of Ossett made it to the final three of The Drinks Retailing Awards 2015. In the Best UK beer independent retailer category. The first time one of our branch establishments has made it to the awards held at The Dorchester Hotel in Mayfair.

After under going a round of filling a mountain of paper work in August the shop based on Towngate had made it through to the final 3 where beer writer Nigel Huddleson judged all three finalists. Before embarking on the lavish evening at what is the UK drinks version of the Oscars.

Sadly this year it wasn't meant to be, as Real Ale of Twickenham took the honours.

Owner David Jones of Bier Huis said "It was amazing to get this far and we have already set in place a plan of action to hopefully go one better next year. It was a great evening with celebrity acts and compère it was like an awards that you see on TV."

A full list of winners from the event can be seen here [http://www.drinksretailingawards.co.uk/page/winners\\_2015.html](http://www.drinksretailingawards.co.uk/page/winners_2015.html)



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## Lager and Lambic

**Lager Lager Lager Lager! Goes the song from Underworld - Born Slippy in the film Trainspotting. Lets face we have all drunk it on a sunny summer holidays.**

Many a member pulls a face when the word Lager is mentioned and I always say there is nothing wrong with Lager as long it's a good one so grab your cans of Fosters and chuck them in the bin. Even the Aussie's don't drink that muck so why should you?



*UK craft lager in Harry's Bar, Wakefield*

Of course these days you can get a handpulled pint of Lager, it's Lager with out the fizz but with everything else a Lager has to offer. Pale blonde in colour, refreshing taste from the lager malt and hops.

Of course Lager is conditioned and should be for a good few weeks which is where the beer gets its name from, in German it means storage.

Remember there are many different styles of Lager to try as well but most of the UK brewers providing a lager on cask or key keg are doing the light pilsner style.



Anyway enough of that lets get onto some delightful but unusual Belgium beer Lambic!

Some of you will have no idea what a Lambic beer is but might have drunk them. If you love your Belgium fruit beers then a high chance it's a lambic based beer with added fruit.

What is a Lambic? Rather than using brewers yeast, the beer is left to the natural yeast of the air. Some breweries in Belgium have slats in the windows to open and let the natural yeast drop in.

This gives the beer a sour almost cider like taste which is way in a lot of cases fruit is added to off set the taste.



There are other styles with Lambic beers and Faro is one of them this is a mix of lambic with a fresh brewed beer and little brown sugar added to make it a cheap drink for everyday use.



I'm sampling a Girardin Faro on draught at Bier Huis it's 5% and holds a brandy like colour. It smooth it's light and has this lovely caramel flavour with a hint of sourness. There is no carbonation and is one to slip and savour.

*David Jones, Bier Huis*

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WF5 9BL 01924565121  
bierhuis@live.co.uk



\*Certain products & offers are excluded from this offer

# THE CRICKETERS ARMS



**1ST - 4TH MAY**

# YANKEEFEST

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**Selection of American Bottled Beers & Fine Bourbons**

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beerhouses

## 40th Anniversary Pub Crawl

Well what did you think we would do to celebrate the 40th anniversary of Wakefield CAMRA but go on a pub crawl? Our small (where were you?) but happy band of real ale fans visited a number of pubs in the district that have played a role in promoting and selling real ale over the 40 years. What follows is an account of the day with lots of photos of Chairman Albert handing out certificates.



The day started at the Brewer's Pride which as Boons End was first Good Beer Guide in 1987 and apart from 1993 has been in every year since to claim jointly the most entries in the Wakefield area.



The Redoubt has featured in the guide an impressive 25 times and we presented a certificate to landlady Carolyn.



Sally and Jon were not available so it was Louise who accepted the award.



Now into the town centre and the Black Rock. The first Wakefield pub in the guide in 1974 and 19 times in total including under Shaun Slater the last 9 editions. Tetley plus four guests on sale all the time.



We then moved on to Wakefield and a gem of pub, The Redoubt on Westgate End is a classic pub with an unspoilt interior of four small rooms.

A former Tetley Heritage inn and in the CAMRA national inventory the pubs sells Tetley and Landlord on handpull.

And yes, above Liam and Eddie, that is the Wakefield sky in mid February.



At the Wakefield Labour Club (Red Shed) to present the award for most entries by a club in the Good Beer Guide with 21 consecutive entries since 1995. Jan got more than she bargained for when Albert presented the award.

4 or 5 ales and a range of bottled beers on sale all the time.



The Kings Arms has been in the guide a total of 28 times and hold the record jointly with the Brewers Pride for most entries.  
The pub has a nationally important interior.



Gayle collected the award from Albert.

From here we stopped off at the Robin Hood in Altofts, newly reopened and featuring excellent quality ales to be joined by a brewery opening soon.

The evening ended at our pub of the year, The Junction in Castleford where Neil had Elland 1872 Porter, in wood of course, from the same gyle voted champion winter beer recently. From the wood the beer was perfect.

Our celebrations will continue later in the year with an awards dinner and the presentation of the first recipient of the Tetley Dave award which has now been announced at David and Maureen James.

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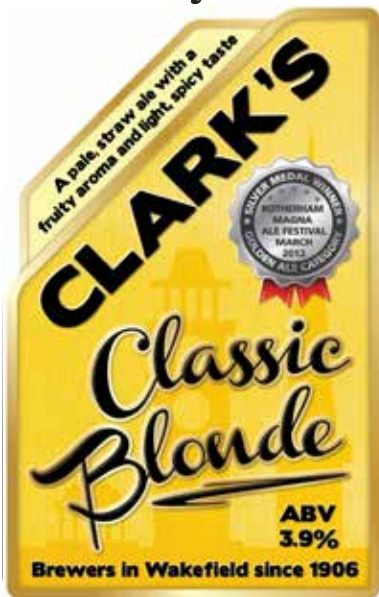
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# BOONS



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Five Real Ale  
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A warm welcome  
from James and  
the Staff

NOW OPEN 11-11 MON-SAT,  
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The mat featured this time is one of 45 produced by this West Yorkshire brewery established in 1838. It is one of a series depicting the various Taylor brews.

It depicts their Boltmaker beer on the front which is the new name for their Bitter. On the reverse is a description of the beer with a pump clip and topper celebrating the beer's success in winning CAMRA's Champion Beer of Britain in 2014.

There have been square, round and now oval mats the first being produced in 1931.

The brewery began life in Cook Lane, in the centre of Keighley before moving to the Knowle Spring Brewery in 1863. The spring in question supplies the water, or liquor as it is known in the trade, for the brewing of the beer.

Taylor's have won numerous awards for their various brews, the most noted of which is the ubiquitous Landlord, first brewed in 1952, a classic of its type.

One of Taylors rare Special Beers is Havercake Ale which was originally brewed to honour the

soldiers of the Duke of Wellington's Regiment, affectionately nicknamed 'The Havercake Lads'. The name is derived from the oatmeal breadcake that was the staple food of the Yorkshire Pennine towns and villages where most of the soldiers lived.

The brewery remains in the Taylor family and is now the last independent brewery of its type left in West Yorkshire. Long may they continue to brew their excellent beers.

*Cheers, Albert.*



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## Cider in May

CAMRA has celebrated cider and perry during the month of October for a number of years now and, this year, we are introducing a second opportunity to celebrate this traditional drink in the month of May.

May might seem a strange time to celebrate a drink made from apples and pears but there is some logic in the timing. May is a time when the apple and pear trees in our orchards are in blossom and, without the orchards and tree blossom, we wouldn't have the fruit to make the ciders and perries that are on offer throughout the year. Unfortunately many of the old traditional orchards

have disappeared over the years but, thankfully, in recent years producers have started to plant new trees to keep the tradition of cider and perry production alive.

May is also the time when the juice that was pressed the previous year has fermented through and is ready to drink. Real ciders and perries differ from the more industrial products available in that they are not fizzy and the flavours of the fruit used in their production come through in the final product. So why not take the opportunity to visit some of the many pubs which now offer real cider or perry and give them a try.

### 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



# WHAT?PUB



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# Wakefield Labour Club

aka. "The Red Shed"



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Club Of The Year 2011/12/13/14/15

Yorkshire CAMRA  
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Open:

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**Fri & Sat from 12**

**Sunday 12-11:30**

Quiz Thursdays:

Open The Box & Play Your Cards Right  
Lots of cash and prizes to be won!

### Visit to Colin Farrar Brewery Services

Just as essential to the real ale that we all cherish is a means to get this living refreshment from a cask to a glass, and the ideal place for that cask is of course a cellar. We must count ourselves as the luckiest in the world for saving cask-conditioned ale from extinction, and the traditional handpump by maybe just a whisker.

These were built so well that it's been possible to keep pumps like the Gaskell & Chambers beer engines going, like the hammer that's has 3 new heads and 5 new handles, in pubs like the Junction at Castleford. Here in our county Angram still builds pumps in North Yorkshire—see them as the Mondeo workhorse of beer pumps - and Colin Farrar Brewery Services at Keighley making the Bentleys.



Yes there is a real Colin Farrar. He began building beer pumps with Worthside Engineering located beside the River Worth and more recently with the company he founded, continues developing and evolving the highest quality beer engines, with the top of the range Olympian “through the bar/clamp on” beer engine constructed with top quality materials such as surgical stainless steel and solid - not moulded - acetal which we saw being turned in a computer-controlled milling machine. Acetal is a polyoxymethylene plastic that combines strength, low moisture absorption, dimensional stability and chemical resistance. Hoses can be connected to the rear or the front of the unit with a choice of a ¼ or ½ pint cylinder. It scores over competitors in being able to be maintained, cleaned and serviced without a spanner, screwdriver or other tools to strip down. Furthermore the pump is engineered so that nasty, and costly infections have nowhere to lurk.

A man after my own heart, Colin doesn't believe in throwing away anything that may come in useful,



and he spends a fair bit of his time travelling the land to rescue redundant beer engines of any make, either to be refurbished or filleted for spare parts, so CFBS will have parts for almost any pump, and if they don't have one, they're not beaten - they'll be able to make one! So it is that they combine tradition and innovation.

We can only squeeze a few photos on to a magazine page but on Wakefield CAMRA's homepage [www.wakefieldcamra.org.uk](http://www.wakefieldcamra.org.uk) there's a link to 75 pictures, a web album of Handpump Heaven! Their generous hospitality for the visiting group from Wakefield CAMRA included a demonstration of their Olympians with two beers from GreyHawk, and local fish and chips. Product development is never finished: see their prototype pump with a horizontal cylinder and offset spout, ideal for use in a limited space to keep the bar counter clear, also where the cask is on show, end-on at the back of a bar .

As well as supplying the domestic market the company continues to expand its international sales and now exports products not only to Europe but to areas as far afield as the Middle East and Australia. The Olympian is designed to operate even in such climates. In New Zealand's “The Pursuit of Hoppiness”, magazine of SOBA (Society of Beer Advocates) you'll read recommendations for Colin Farrar's services, too. **RKW**





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Open: 12 noon - midnight Sunday to Thursday and 12 noon to 1am Friday & Saturday.

Food Served: 12 noon to 8pm Monday to Saturday and 12 noon to 4pm Sunday



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Poet's Pub (1949)



The illustration of The Downy Pelican isn't the DVD cover, and an original film poster would cost you £200 to buy. My film came boxed with Hotel Sahara (1951) as "2 Classic British Movies". Eric Linklater's novel was re-published in 2012 so there might have been a chance of a re-issue for the DVD at something less than the

£33.49 which that has gone up to. You can also get it as a copy disc from [www.oldrarefilms.com](http://www.oldrarefilms.com) for £1.99 + £1.99 for shipping.

Saturday Keith is an Oxford rowing blue and scribe of doggerel who finds himself appointed manager of the beautiful but run-down Downy Pelican (believed to be the "le Talbooth" restaurant in Stratford St Mary, Essex nowadays).

He drops into the pub: "Not much trade, eh? Pity, must have been quite a decent pub"

If you want clear soup, you get thick, diluted from the tea urn! Most of the menu is "orf" - a regular gag line after the War.

"Bring me a pint of bitter.....Look at this! When was your beer engine last cleaned?"

"If there's any complaints, perhaps you'd like to make 'em to my husband says a very young Pat Hayes (always working class).

"Well?"

"I see above the front door that you are one Frank Nott licensed to provide accomodation, food and drink for travellers"

"That's right".

"I've seen the accomodation - it's unbearable. I've tasted the soup - it's uneatable. I've sipped at

the beer - it's undrinkable".

"There's another pub in the village if you're so particular".

"Yes I am particular".

"The charge for lunch is five shillings".

"I haven't had any lunch".

"You've had the soup!" (smashes his fist down on the laden bowl - soup everywhere)

"On the contrary - we seem to have shared it".

(From the next table) "Mr Keith, come over and sit at our table. Do sit down....I'm Lady Mercy Cotton and this is my son Quentin..... He knows you of course but of course you don't know him".

(Landlord) "Now look here, I don't want people like you in my hotel".

"Did you say your hotel Mr Nott?"

"Then you're quite wrong, I'm afraid. It's mine. My husband's always buying me pubs.... my hobby - one must do something. So do go away. If you don't believe me, ring up Cottons Breweries. Now, Mr Keith, When can you start? You're going to manage this hotel for me. I decided that when I heard your views on the duties of innkeepers".



There's a typical rôle for James Robertson Justice, too - did he come out of the womb like that? Did you know that he was one of the founders of Scottish Television?

**RKW**



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# BREWERS PRIDE

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Wakefield CAMRA Pub of the Year 2010/Summer  
Pub of the Season 2012

Come down and see why we've been voted Wakefield's finest real ale pub. Home of Bob's Brewing Co with White Lion and Rudgate Ruby Mild as residents and quality cask ales from around the region, you'll be spoilt for choice.

Add a sprinkling of award winning chef prepared food, available both in the pub and Millers Restaurant and not one but three real fires and a very warm welcome from the friendly bar staff and you've just found your second home!

Low Mill Road

Healey Road

Ossett

WF5 8ND

Tel: 01924 273865



**Beer Festival Friday 31 July - 2 August with 40 Yorkshire Beers**

- Award Winning Pub
- Choice of 9 Superb Real Ales
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- Mon Pie Night Special & Quiz
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- Thurs-Specials
- Fine dining in Millers Restaurant
- Live Music 1<sup>st</sup> Sunday of every month

**So, this is my first column for O-K where I'm not touted as "The UK's only female Beer Inspector for Cask Marque". I'm now heading up my own business called BeerBelle after more than 20 years working in the corporate world. Still talking about beer, all day, every day, but now I take on work freelance and I'm my own boss.**

Scary stuff when you've been used to a regular salary coming in for the past 25 years, but there were two key things which helped make my mind up. The first was I was moving further and further away from being in touch with the reality of running pubs and learning what made beer drinkers tick. And this is something I love passionately – what makes a great pub? What makes a great beer? How can I use all this energy (and quite frankly geeky knowledge) I've got in a positive way? The second was a bit more personal. I didn't want to hit the age of 50 thinking "I wish I'd been brave enough to do that". So with my heart in my mouth I bid farewell to Cask Marque (who are going from strength to strength in their mission to tell drinkers where they can find great beer).

I'm now a one man (sorry, woman) band on a mission to train, inspire and delight both drinkers and companies about our wonderful world of beer. I know my stuff, I've spent years studying why humans love beer so much, how beer has evolved, how beer should be kept, and how beer is so diverse in flavours and styles. Setting up on my own has given me the freedom to talk about beer without an agenda – it's just me trying to communicate my own take on why beer is important.

I've been astonished (and delighted) at the number of high profile beer companies who have contacted me asking me to train their workforce about 'what beer is'. They understand the brand, they understand the marketing and advertising. Do they understand the liquid in the glass? Well the honest answer is, no, not really. Great opportunities for me to guide them through the intricacies of brewing and flavour profiles.

There is a huge – and I mean MASSIVE – demand from companies and drinkers wanting training sessions about 'craft' beer. It poses a dilemma for me because what 'craft' means to one person means something completely different to the next person. Is it keg beer? Is it cold? Is it American? Is it small batch? And the most interesting for me – is all cask beer 'craft' beer. I have to be diplomatic,

informed, yet impartial on this subject. It's whatever you want it to be, as long as it's beer. I've usually got my nose in a beer book or trying a new beer so I can write about it in an informed way.

That's the good bit. Establishing the business has come with challenges.

Taking weekends for granted has now become a thing of the past. Every day is a working day and if someone offers you a paid job on a Sunday afternoon, you take it! Weekdays and weekends blend into one another when you're your own boss.

Infrastructure and support. If my laptop goes haywire, or my phone starts playing up, there is no one-stop department to contact. Here's how it used to go with me: "There's a little blue arrow and it's pointing to the thingy in the corner of the screen and it won't move". Followed by me having a nervous breakdown and having a little cry because I couldn't send an email. IT man (sorry, it's usually a man) would calm me down, tell me to turn it off and turn it on again, fix the problem, and I would promise eternal love, devotion and commitment to bear their children. Oh no, that's all gone now, I have to figure out the problem myself. There is no lovely IT man at the end of the line.

But three months into it, do I have any regrets? None at all. I'm doing what I was born to do (my teetotal mother may dispute this statement). Reckless as it may seem, I'm not in this to make a huge amount of money, I'm in it because in my own small way I think I can make a difference to the way people perceive beer and help them understand why beer is so important to our outlook on life. It's the glue which holds our society together. How many beer drinkers did you get chatting to tonight?



**©Annabel Smith**  
**Annabel, who hails from**  
**Horbury, worked for Cask**  
**Marque for 10 years and**  
**has just launched her own**  
**company called BeerBelle.**

### Revolutions, Castleford

Tel: 01977 552649 @revolutionsbrew

In Whitwood near Castleford our very own Revolutions Boys are continuing to pump out their splendid Rewind Specials, which are music-themed monthly brews. When the Revolutions Brewery began, the numbers 33 and 45 featured prominently in the planning as they are of course the Revolutions per minute of vinyl records. Their special brews all celebrate music that was current 33 years ago.



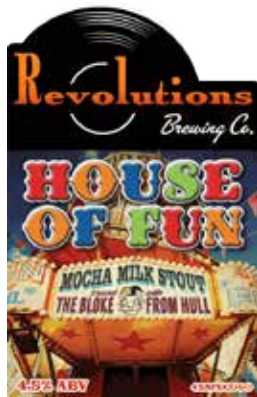
I wondered where the ideas came from. Andrew and Mark told me that around September or October, armed with a passion for music, a good memory and official music chart listings, they have their annual planning meeting to decide on the next year's specials. Initially the musical references were a little obscure but now they are moving towards more familiar music choices. They look for brewing inspiration in the title of the song or album.

The entire back catalogue and this year's forthcoming monthly specials can be viewed at [revolutionsbrewing.co.uk](http://revolutionsbrewing.co.uk) along with their fabulous pump clips. They are trying to challenge people's expectations and do something a little different. For instance, August's special is to be Rock the Casbah, named after a Clash single inspired by the ban on Western music in Iran. It's going to be a porter with coffee and cardamom "aimed at promoting East/West harmony", states the pump clip mischievously. "We always wanted to brew a beer with cardamom", says Mark, "so we're going to".

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The mischief becomes a little more subversive in April with the black IPA called Power, Corruption and Lies, named after the New Order album. The fact that we shall be enjoying this brew at the time of the General Election is of course pure coincidence, although the pump clip reminds us that a Black IPA promises one thing and delivers another.

The March special recalls the no.1 single "House of Fun" by Madness on the Stiff label, a song which refers to the embarrassment of teenage lads in chemist shops. They've already done a milk stout called Milk and Alcohol but this milk stout has cacao in it. Mischief rears its head again as this is the time of year when many people give up guilty pleasures like chocolate.



On this occasion Hull's (or is it Castleford's?) very own David Litten has assisted in the brewing. David says "Was it really 33 years ago that I went to see Barrie, the record man on the market to buy an ex-jukebox copy of "House of Fun" by Madness? Well it must have been and I still have it, complete with picture sleeve and false centre. We always had to say "got a middle for this mate". It was released as a one-off single on 30 April 1982 and reached No.1 in the Hit Parade.

Memories of all this came flooding back when I spoke to Andrew and Mark from Revolutions Brewery at Wakefield CAMRA beer festival last November. They had already decided on the names of the beers for their 2015 Rewind Special series and offered me a choice to come and brew one. "House of Fun" jumped out at me as it about sums up my life at the moment. Several weeks later, Andrew showed me the pumpclip design on his phone and at that moment the pub we were in, the Victoria in Ossett became just that as I had to put my drink down and roll around with laughter.

Winding on to February 18th this year, the brew day arrived and new apprentice Callum was soon busy weighing out the malts. Carafa 3 was used to provide a less intense flavour than usual to allow

*the chocolate malt to come through for flavour. Someone had done his homework, Andrew! Other notable grains added were roasted barley, chocolate malt and oats.*

*After a week of waiting and wondering, Andrew contacted me to say that it was Ok. Such enthusiasm. He also instructed me to attend the beer launch at the up and coming Robin Hood pub at Altofts on March 11th. The news went out and about and as the evening of the big day approached my worrying intensified. However, after one sip at the pub I was happy. The mocha milk stout brewed with my help/interference was pretty good. The Robin Hood was certainly a "House of Fun" that night.*

*But the story did not quite end there. The following day, I was working at Leeds CAMRA beer festival and our beer was on. Quality control revealed that it was still very good. Quite by chance I bumped into Ian Cheeseright, the pumpclip designer. What an honour! I abandoned my duties for a while as we chewed the cud over a pint or two.*

*So thanks guys for making a wonderful beer and involving me. And no – I was not one of those embarrassed teenage lads who frequented chemist shops."*

House of Fun was launched at the splendid Robin Hood, Altofts, and was voted a massive hit by all those present.

**Colin Williams - BLO for Revolutions**



Pictured are Mark and Andrew from Revolutions with David Litten, BLO Colin Williams and Hayley Lumb from Tarn 51 Brewing and Robin Hood.

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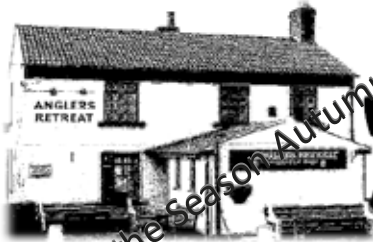
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Three TVs in the bar and a big screen in the concert room showing all big sporting events on Sky and ESPN with Racing UK showing daily. Top artistes every Saturday evening, and great bands occasionally on Friday evenings.

Large beer garden - Function room available

For more details please phone Darren or Roy on 01977 552775



### Clark's, Wakefield

Tel: 01924 373328/07801 922473

#### Merrie City Craft Beers continue to flourish with H B Clark.

Atlantic Hop 4.0% has just enjoyed a very successful slot in Heineken UK's guest ale programme, selling almost 300 casks to their customers throughout the UK.

It is also to be featured locally at the Doncaster CAMRA beer festival in April, which Clarks are a sponsor of again this year plus it appeared at the Leeds CAMRA beer fest in March.

Cascadian 4.0% has launched well in March, Molson Coors have agreed to list it in their guest ale programme in May, whilst featuring also at the above 2 festivals.



After the recent success of their Wakefield CAMRA 40th anniversary ale, 40 Not Out, April to June's specials have been confirmed with the ongoing traditional pub/club sports theme.

Touchline Tonic, a 4.2% straw ale, Cracker Jack, a 4.3% mid amber ale, and Deuce, a 4.0% blonde ale, make up the latest offerings...

For the first time ever, St Austell brewery are featuring H B Clark in their guest programme for the Spring. Atlantic Hop will feature for 3 months as part of a new trading agreement.

### Trinity Brewing Company @trinitybrewing1

Everything has now arrived at the brewery and test brewing will now have taken place.

### James & Kirkman, Pontefract

Brewing twice a week to keep up with demand at the Rising Sun Bottomboat and Robin Hood Pontefract.

### Five Towns, Wakefield

Tel: 07934 474180 @FBrewery



Malcolm is hosting the Yorkshire vs Lancashire beer festival at the Red Shed, Labour Club on May 15th/16th featuring a total of 22 beers.

### Hamelsworde, Hemsworth

Tel: 07530 669332 @Hamelsworde

In the process of opening a Brewery Tap.

Have acquired a premises and planning has just been approved to turn it into a bar/ microbrewery or brewpub.

It is the former Londis shop on Kirkby Road, Hemsworth.

Dan says "It is a small premises so we are hoping to create a friendly community orientated environment where we will be able to provide our beers, Trial new brews and source the best local ales.

We have still got some hoops to jump through but we hope to open in May. We'll be updating our website [www.hamelsworde.co.uk/tap](http://www.hamelsworde.co.uk/tap) as it progresses and will be updating our Facebook and Twitter.

Looking forward to seeing everyone there."



You can follow progress of the brewery tap on Twitter at @HamelswordeTap.

Also on Friday 24 and Saturday 25 April there is the St George's Beer Festival presented by Hamelsworde Brewery at The Springs, Southmoor Road, Hemsworth WF9 4LX with at least 12 beers

with a traditional English Theme. There will also be cider, wine, food and live music.

More details are here <http://www.hamelsworde.co.uk/festival/>

### Ossett Brewery, Ossett

Tel: 01924 237160 @ossettbrewery

#### April to July Monthly Specials



##### April

###### MAITAI 3.8%

Made from pale and wheat malts, this is a crisp, dry and refreshing ale. Moderately bitter, but with heaps of New Zealand Waimea hops added at the end of the boil, this session IPA has intense hop aromas of citrus and pine.



##### May

###### MILL END MILD 3.6%

Brewed from a blend of five malts, this is a traditional dark mild with chocolate and roasted malt flavours. Rich, full bodied and with very low bitterness, the delicate spicy hop aroma comes from the new Flyer variety grown at Mill End Farm in Bosbury, Herefordshire.



##### June

###### CLEARWATER 4.3%

A hoppy, and very refreshing premium pale ale. Hopped with generous quantities of the Mosaic variety, the aroma can be described as tropical fruit, citrus and pine.



##### July

###### TOWN END TWIST 5.0%

A classic British IPA, this golden ale is malty and full bodied, but with an underlying bitterness. Hopped with copious quantities of UK grown Cascade hops from Town End farm near Ledbury in Herefordshire, this strong mellow ale has a powerful grapefruit aroma.

### Silver King available nationally

Silver King is now available on a national basis for the first time through Carlsberg UK as part of the Tapster range of cask ales. Free trade pubs and clubs from Cornwall to the Scottish Highlands will be able to stock Silver King on a permanent basis.

Mike Inman, MD of Ossett Brewery says 'We have a strong relationship with Carlsberg and look forward to this opportunity to provide our beer to a wider audience outside of our Northern heartland'.

Ossett say that Silver King has been ordered as far away from as Exeter (272 miles), Dartmouth, Devon (310 miles), Aberdeen (363 miles) and Inverness (453 miles)... and the brewery ask you to find Silver King as far away as possible. Send us or them a pic you see it!

### An Evening with Leeds United Legends Norman Hunter & Duncan McKenzie

The Old Peacock on Elland Road is hosting the following two events. An Evening with Leeds United Legend, Norman Hunter on Wednesday 22nd April from 7.30PM & An Evening with Leeds United Legend, Duncan McKenzie on Wednesday 1st July from 7.30PM. Tickets available from 0113 271 5962 or from the pub.

### Pyrah – An All Round Corker!

Ossett are proud to launch a new beer to support Yorkshire County Cricketer Richard Pyrah's Benefit Year. Richard is an Ossett born lad and commenced his career at Ossett Cricket Club before proving such an invaluable asset to Yorkshire in both Twenty20 and County matches.

'Pyrah' is an easy-drinking golden ale with moderate bitterness and delicate malt and honey flavours. Refreshing citrus hop aroma derives from the American Cascade variety. A great all-rounder!

Ossett Brewery will donate 10p from each pint of 'Pyrah' sold to Yorkshire Cancer Research and the PCA Benevolent Fund, these charities have been chosen by Richard Pyrah to support throughout his benefit year. The beer will be available at many of Richard's benefit year events ([www.richardpyrahbenefit.co.uk](http://www.richardpyrahbenefit.co.uk)) and available to select free trade outlets throughout the cricket season.

## Old Mill, Snaith

Tel : 01405 861813 @OldMillBrewery

There are two new new sales reps in the Old Mill team. Mandy Ball has worked in the trade since leaving school, ours is a product she knows and loves first hand, she'll mainly be covering East and South Yorkshire. Bob Baume has also worked in the trade since leaving school and has a vast knowledge of real ale and will be covering West and North Yorkshire.

Mick and his team of staff at the Victoria Hotel, York recently hosted a marathon singaround in aid of Yorkshire Air Ambulance. A massive £850.00 was raised and a huge thank you to everyone involved, who helped out and to those who donated. More information on the event can be found here: <https://www.facebook.com/events/529314027210956>

All bottled ales are now available to buy online with free delivery to the UK mainland.

## Bob's Brewing, Healey

Chardonayle has been discontinued due to unhappiness with current hops. Yakima IPA is the replacement.

White Lion continues to be the main beer brewed. A new beer called Lone Wolf has been brewed, it is a 3.9% golden beer brewed with Citra and Cascade hops.

## Tigertops, Flanshaw

Has been providing beer to three new venues, The Hop Wakefield, Junction Castleford and Robin Hood Pontefract.

Alpha Hop 4.5% was sent to The Hop and Golden Hop 3.5 was sent to the Robin Hood. The beers sent to The Junction are of course in wooden casks.

There will be three beers going to the Doncaster Beer Festival.



**National Champion Winter Beer of Britain Winners**

**Overall Champion**

Elland 1872 Porter

**Silver**

Purple Moose Darkside of the Moose

**Bronze**

Dancing Duck Dark Drake

## Other Brewery News



The off shoot of Copper Dragon with Dave Sanders brewing is now called **Grey Hawk**.

First beers are Blonde Obsession at 4% which is a blonde/golden hoppy beers and Nirvana Pale 4.3% which is a best bitter style beer.

A new micro/nano in Leeds called **Beak Brewery** has opened. Beer is produced in small batches by hand and put into bottles. Find out more on Twitter @thebeakbrewery.



The **Bradford Brewery** and Brewfactory pub has opened. It is the first time in 50 years that beer has been brewed in Bradford city centre. One of the first beers is The Origin, a 4.2% dry hopped pale all.



**Here Be Monsters** is a new and tiny little one-man craft brewery in the town of Holmfirth, West Yorkshire and established towards the end of 2014. It produces a range of contemporary craft beers characterized by big flavours. All of the beers are brewed using traditional methods and are bottle conditioned to guarantee a great drinking experience.



A new brewery based in Hebden Bridge but with the main office in Nottingham is **Vocation Brewery** who are "hell-bent on producing punchy and distinctive beers.". Opening beers include Bread &

Butter, a 3.9% dry hopped ale and Heart & Soul, a 4.4% session IPA.

Brewing has been restarted at **Burley Street** in Leeds with Sam Parker involved. The beers have been brewed at Ridgeside for the past few years.

Plans have been submitted for the demolition of the Cannon Brewery in Sheffield, the former home of William Stones ceased brewing in 1999.

## Tarn 51 Brewing, Altofts

@tarn51brewing @robhoodaltofts



This is a new three barrel brew length brewery opening in April 2015 at the Robin Hood in Altofts.

The brewery is run by Hayley and Rob with all new bespoke brewing kit.

The brewery will be a combination of a garage and shipping container. There are plans for a beer garden next to the brewery in the back garden of the Robin Hood.

Beers planned are **Robin Hood Bitter** for the pub and **'Appy as a pig In...Stout** which will be under 5%. Hayley is fan of dark beers and is using her artistic skills to design the pump clips for the beers.

By the next issue we hope to be able to report on the beers being produced and also to have an in depth look at the brewery.



Meanwhile at the Robin Hood in the pub they are up to 6 hand pulls and calculate that since opening in January up to the beginning of March some 6,000 pints of cask beer has been sold. When the brewery opens the plan is to go to 10 hand pulls.

To complete the look you can also purchase polo shirts and fleeces with the Robin logo. Prices are tentatively set at £8 for a polo although it hadn't been confirm.



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David Jones, John Mason  
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:

**Royal Oak, Gawthorpe**  
**Henry Boons, Wakefield**  
**Kelly's Sports Bar, Ossett**  
**Wakefield Labour Club**

### 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.

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

Absolute deadline for all advertising and feature copy for Summer 2015 Edition is June 1st



The  
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Outwood WF2 1LU  
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Opening Hours: 12-11-30 Monday to Thursday 12-12 Friday 12-1 Saturday and 12-12 Sunday  
Restaurant Times: 12-8 Monday-Friday 12-7 Saturday 12-6 Sunday  
Quiz Wednesday 9pm Karaoke Saturday 8pm Poker Sunday 7:30pm  
Marquee available for birthdays christenings etc.

Darts and domino team.

Ample parking. Baby changing. Massive outdoor play area and patio





# 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.

- BAR STANLEY, Lee Moor Road, Stanley, WF3 4EP
- BINGLEY ARMS, 221 Bridge Road, Horbury Bridge, WF4 5NL
- BISTRO 42, Bank Street, Ossett, WF5 8NL
- BLACK SWAN, 1 Castleford Road, Normanton, WF6 2DP
- 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, Crigglestone, WF4 3ER
- SUN INN, 62 Barnsley Road, Flockton, WF4 4DW
- 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](http://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](http://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**