

# OtoK

From Ossett To Knottingley  
Issue 64 . Summer 2015 . FREE!

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

## **PUB OF THE SEASON THE CARLETON HAS A MAKEOVER**



**A Good Meal @ Barnsley Oak, South Elmsall**

**The Titfield Thunderbolt**

**Robin Hood Altofts**

**On The Buses Again on the 110 to Outwood**

**Whippet Brewery starts in Leeds**

**Hamelsworde Brewery Tap Opens**

**Mr Bier Huis Channels Ena Sharples**



# THE WAGON PUB

## Beer Emporium



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# WAKEFIELD CAMRA

## 25TH BEER FESTIVAL

## 15TH - 17TH OCTOBER

### THE SPACE, WALDORF WAY, WF2 8QH

# CELEBRATE 40 YEARS OF WAKEFIELD CAMRA 105 CELLAR COOL REAL ALES CIDER AND PERRY INTERNATIONAL BOTTLED BEERS

## FRIDAY NIGHT TICKETS ON SALE FROM AUGUST

**MORE DETAILS : [HTTP://WWW.WAKEFIELDCAMRA.ORG.UK/FESTIVAL](http://www.wakefieldcamra.org.uk/festival)**

Hello and welcome to issue 64.

In October our Beer Festival returns to The Space in Wakefield, this year we are celebrating the 25th Beer Festival and the 40th Anniversary of the branch.

As always we will include our local breweries Bob's Brewing, Bosun's, Clark's, Fernandes, Five Towns, James & Kirkman, Hamelsworde, Ossett, Revolutions and Tigertops. This year will also hope to add Trinity Brewing and Tarn 51.

We also have selection of American, Belgian, German and British bottled ales and lagers. We also have a selection of Cider and Perry including for the first time "fruit" ciders that these have been approved by CAMRA following an AGM vote.

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 25 years our fund raising efforts have raised over £34,000 for national & local charities. In 2014 we raised a fantastic £1900 for Prince of Wales Hospice Pontefract and Wakefield Hospice.

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

Keep a look out for more details on our website at [www.wakefieldcamra.org.uk/festival](http://www.wakefieldcamra.org.uk/festival).

Enjoy the issue!

*Mark*

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### Ackworth From David Oates

**Angel:** Black Sheep and Ossett Yorkshire Blonde.

**Beverley Arms:** Ossett Excelsior and guest.

**Boot and Shoe:** Les Thompson has moved out and Shaun Merrill has taken over. The pub closed during May for a 4 week refurbishment, including a new astro turf beer garden/terrace on the front. Shaun said it was to be a drinks rather than a food based pub, with possibly a few sandwiches and pies available. The pub is owned by Admiral Taverns and will have 4 hand pumps as a starter.

**Brown Cow:** Dean and Julie who have the lease at the Angel are taking on the Brown Cow as well.

**Frog and Moose:** Landlord is proving popular and Claire is looking to make it permanent along with a changing guest.

**Mason Arms:** Three good quality beers from Bradfield. Intention to add two more pumps, probably Bradfield and more local guest.

**Rustic Arms:** Black Sheep and blonde beer.

**Garforth** The former Liberal Club on Main Street has been purchased by Wetherspoon. The chain beat out the local Dayspring Church, which wanted

to use the building as a church, a counselling centre and a food bank.

**Horbury** The Cherry Tree may be close to opening.

**Methley** The Rose and Crown in Methley has reopened as The Boundary House. Four hand pulls on opening.

**Netherton** the Star has had money spent on it by Mr Humphrey: it's back to two rooms in a very nice renovation.

**Newton Bar** The Vine Tree is under going some pretty drastic alterations as it is turned into an Italian restaurant.

**Ossett** News from a member who checked out the Thorn Tree recently on a Friday evening to find Cross Bay Sunset Blonde on and then the following week Camerons Gold Bullion. Andy behind the bar is trying to turn it back in to a more traditional pub with a different cask on each week.

**Pontefract** The Blackmoor Head is now called The Ponte Tavern.

**Wakefield** The are now 6 handpulls in the Inns Of Court which included at the end of May the wonderful Banks's Mild.

### The Carleton, Pontefract

Our Winter Pub of The Season and Most Improved Pub closed for refurbishment in June.

The resulting makeover is fantastic, this is a real community pub and a credit to Becky and her staff.

Well worth a visit, this pub features 10 handpulls superbly handled by Ollie featuring many local breweries including Revolutions and Ossett.



## Hamelsworde Brewery Tap

**Hemsworth has a fantastic new real ale and craft beer bar with the opening of the Hamelsworde Brewery Tap.**

The opening has been a fantastic effort from Dan, Rebecca, their family and friends.

Dan says "We've now got a range of our own beers for sale in the Tap and they can be taken away.

We are currently open Wednesday and Thursday 9:30-15:00 mainly for off-sales but we do afternoon teas and welcome people to stay for a pint or two.

We then open Friday 09:30-23:00 and Saturday 13:00-23:00 and Sunday 12:00-16:00. Real Ale has been a real success, as has the frizzante sparkling Italian wine on draught.

We aim to have three of our own beers on hand pull and three guests every weekend. We also have three keg lines for craft beers and a selection of

*bottled German beers and local ales."*

The location is Kirkby Road across from the market. If you are travelling from Wakefield then you need to catch the 496 and get off the bus at either the first or second stops after Hemsworth Bus Station, the distance is about the same. The last 496 to Wakefield on a Friday and Saturday leaves Hemsworth Bus Station at 23:25 so no need to worry about having to come home early.

Dan has also moved the brewery to this new site, there is more news on this on page 37.



*The smart looking bar with a very shifty looking Ginger Beer King!*



*Rebecca (hidden by a handpull, sorry Rebecca!) and Dan at the bar which has six handpulls.*



*Also on the bar three keg fonts featuring local ales and lagers. Severina is very nice!*

# 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

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

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

Address \_\_\_\_\_

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

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

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

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

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

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

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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:  
**Campaign for Real Ale Ltd**, 230 Hatfield Road, St Albans, Herts AL1 4LW

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Address \_\_\_\_\_

Postcode \_\_\_\_\_

Name(s) of Account Holder \_\_\_\_\_

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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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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 is Wakefield Branch's 40th Anniversary 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 :-

Catherine Arkle, Barrie Bennett, Lee Brown, Jack & Jayne Clarkson, Mark Colpus, Dale Crump, James Dougal, Johnjoseph Fearon, Ian Firth, Rik Fogden, Miles Fozzard, Philip & Joanne Gelder, Gavin Greig, Michael Howell, James Kitson, Keith Moody, Anthony Napping, Sam Naylor, Graham Roberts & Fiona Law, David Semmens, Jon Skinner, Jonathan Smithson, Jonathan Stenner, Warwick Stephens, Richard Stephens & Graeme Sumner and to Phil Bell who has recently moved into our branch.

At the moment we have 996 members, so by the time you read this we may have gained our 1000th member who will receive a number of gifts from the Branch,

*Cheers, Albert.*

### TRADING STANDARDS

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

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

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

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

**Thu 6th Aug** Steampacket, Knottingley. There will be a coach to transport us. 7.30pm. Inc Summer Pub of the Season vote.

**Thu 3rd Sep** Robin Hood, Altofts. 7.30pm.

**Thu 1st Oct** Wakefield Labour Club. Pre Festival meeting. 7.30pm.

**Thu 5th Nov** Hamelsworde Brewery Tap, Hemsworth. 496 Bus from Wakefield, 2nd stop after Hemsworth Bus Station.

### EVENTS

**Sat 18th Jul** Ackworth pub crawl. 485 bus from Wakefield (Tates Travel) 11.40 from Wakefield.

**Sat 16th Aug** Glasshoughton pub crawl starting at The Winter Seam.

**Sun 30th Aug** Summer BBQ. Wakefield Labour Club.

**Thu 15th - Sat 17th Oct** Wakefield CAMRA Beer Festival. The Space, Wakefield.

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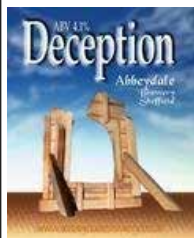
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24th-26th JULY



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### Barnsley Oak, South Elmsall

**This time we visit an old favourite, the Barnsley Oak, South Elmsall, at the junction of Mill Lane and Minsthorpe Lane and looking down on the Elm Valley. Buses 29 and 249 from Pontefract pass right by the pub, as do the 485 and 496 from Wakefield. A quicker option from Wakefield might be to get the train to South Elmsall or Moorthorpe and either finish the journey by bus or walk up the hill.**

It's an excellent community pub and they keep it that way by insisting on civilised standards of behaviour. It was built in 1970 and was originally a Barnsley Brewery tied house. Then of course it became John Smiths and it could have gone the way of many similar pubs of its era. But that won't happen under this management. They have kept on improving the interior and exterior, a smart new conservatory has been added to replace the old one and the two main rooms have been knocked into one whilst retaining a substantial dividing door so that there can still be separate bars when needed. Enterprise Inns ought to be delighted to see their property being so well looked after. They replace

furniture as and when necessary and currently the main dining area is looking particularly smart.

They have always had keen followers of real ale here but they have sensibly opted to serve just 2 real ales, thereby ensuring that they will be in first class condition. It used to be "John Smiths plus guest" but eventually demand for John Smiths fell away to almost nothing. How often have we heard that? So now the permanent beer is Black Sheep Bitter and guests have included Taylors, Hambleton, Acorn and many others. On the day of my visit the guest was Black Sheep Vélo "with a hint of orange and coriander". It was superb and at £2.90 a pint I was reminded how hard they work here to keep beer prices as low as possible for the benefit of their loyal customers, rarely passing on annual price rises in full if at all.

The food is excellent here, offering good quality pub meals at very sensible prices. The effect of this policy can be seen at 1200 when on some days people are queuing up for opening time. The meals are prepared to order using fresh produce; in fact one can see the distinctive Barnsley Oak van (BN51 OAK) out buying supplies locally.



There are always some interesting specials on offer, such as Teriyaki Sizzler (£9.95), Homemade Steak Pie (£7.50), at least one curry special and of course the “Mighty Mixed Grill” (£14.95). The main menu has a very wide choice; scampi (£6.50), all day breakfast (£5.95) and 8oz ribeye or 10oz rump (£8.95) will give an idea of the reasonable prices. There are many lighter options and some vegetarian selections. A survey trip of Camra members called in a few months ago, sampled a wide variety of meals and were suitably impressed.



However, I had come to try what must be one of the best bargains anywhere round here. On weekday lunchtimes, the excellent carvery

is only £3.95 or £5.25 if you add a dessert from a selected range. (The dearest dessert is only £2.95 anyway). The carvery is served from 12-2 and since I had come near the end of the session there was only just enough meat left. There was gammon and roast beef, Yorkshire pudding and a wide selection



of tasty vegetables. My chosen dessert, Jam Roly Poly was also superb. If anyone finds good quality fresh pub food cheaper than this it would be interesting to hear about it. Here is unpretentious, wholesome, good value pub food and the locals love it.

Meals are served 12-3 and 4-7.45 Mon-Sat and 12-4 Sun. Remember the carvery bargain is only Mon-Fri 12-2. There is no carvery at all on a Saturday but there is a Sunday version at £5.95.

Barnsley Oak, Mill Lane, South Elmsall, WF9 2DT.  
01977 643427

**Colin Williams**

### **GMAADP EXTRA : The Rustic Arms, Ackworth, Pontefract by Sandra Scholes**



It had been a while since me and my other half Andy visited The Rustic Arms – the late-nineties to be precise and we wanted to see how it had turned out like after the refurbishment, and subsequent reopening in 2012. As we soon found out, revisiting it did not disappoint. As the name suggests, it is a rustic setting, of what was once a stable block. When you get inside it has a welcoming mural on the wall of the hallway while decent music brings you into the comfy bar area. This part of the Rustic is spacious and had two ales; Black Sheep Bitter and John Smith’s Cask.

For those who didn’t only want to go there to drink, there was food on offer, and for those who

wanted a more romantic setting for their meal, there was an extensive indoor area designed for this with comfy chairs. We decided to opt for the beer garden as it was a lovely spring day; it would have been a waste to eat inside. One thing I noticed as part of the changes to the pub since it was reopened was the addition of chickens and rabbits that roamed free around the area for all to enjoy, even jumping up onto our seat to take a look at what food we got. The pub and its acre of land like the Tardis, proved to be a lot larger than we imagined and better for it.

The pub food menu was only a double-sided sheet of A4, yet what everyone ordered came with plenty on their plates. Recommended is the BLT, which came with rocket salad and chips, Tuna Melt with salad and the Crayfish Salad which came with loads of crayfish and interesting added extras. Needless to say we will be going back due to the vast improvements to the place over the past few years. After the sight of the chickens running around and pecking for our food, the beer went down well – as did the food, it was certainly an excellent day out now that spring has finally sprung.



**The 11 day week may not be universally recognised but Cask Ale Week has it nailed! The celebration of Britain's national drink runs from 24th September to 4th October.**

It's shaping up to be the greatest one yet and could - with your help - reach even loftier heights. With your support, more pubs and breweries could be involved, more coverage could be gained and more people could be trying, or re-trying, real ale. Result. The Week is a chance to celebrate real ale – and to spread the good word to more people. The choice of 'how' is entirely up to you.

All CAMRA branches and branch members are being encouraged to take part. Beer industry expert Paul Nunny says, "You can run your own activities, or persuade your local pub or brewery to do something exciting during the 11 days.

"You could take a leaf out of North Manchester Branch's book and arrange a tour of local breweries. Or a leaf out Leicester Branch's book by arranging an ale trail across the best pubs in your area.

"If you're talking to your local pubs and breweries in person or on social media, get them to think beer festivals, tutored tastings and brewery open days.

"Offer to run a beer-themed quiz. Encourage them to introduce third pint 'flights' so people can try three different beers and still only be drinking a pint. Get them to think about doing cask ale and food deals – there's so much more that could be done on pub menus to discourage customers from switching to wine as soon as food is on the agenda!"

Paul says that any activity, big or small, complex or straightforward will add weight to the positive messages about real ale and pubs. He says local media love a national story (Cask Ale Week and the Cask Report) with a local angle (your activity or event). He says at the very minimum a photograph is simple to organise, ideal for social media – and may be almost all that is needed for local papers.


"Most breweries and pubs would be more than happy to join CAMRA members in raising a glass to Britain's national drink during the Week," says Paul. "Just make sure you get a good quality, cheery photo that illustrates a point you want to make

about real ale during this nationwide celebration."

The buzz around craft brewing is playing a huge role in getting a younger generation to see ale in a new light. "We must ensure that cask-conditioned ale benefits from this surge of interest. What better vehicle than Cask Ale Week to get that new 'audience' involved?

"Whether you act individually or collectively, the dates 24th September to 4th October provide a great opportunity. By creating a new activity, or putting an existing event under the Cask Ale Week banner, you can mark the occasion with lovers of real ale, introduce new people to its delights – and help create lifelong fans. Not to mention ensuring that an 11 day week actually is something worth celebrating..."


Cask Ale Week is organised by Cask Marque for the benefit of cask ale. Pubs and breweries don't have to be Cask Marque members to take part. All we ask is that the activity you're promoting under the banner revolves around cask ale served in excellent condition; that you use the Cask Ale Week logo and follow @caskaleweek on twitter – and that you fill in the 'what's happening' form (soon) on the [www.caskaleweek.co.uk](http://www.caskaleweek.co.uk) website. The website is currently being developed to give better search results region by region.



### THE ROSEBUD

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## LANDLORD ... PAINT ME A PINT OF YOUR WHALE BEER PLEASE!

Hops, barley, malt, water... these are the ingredients that go towards the making of the product that we call beer, however from the photograph reproduced here, a certain American brewery is wanting to use sewage water, refined and filtered no doubt, but the idea of using such may be of concern to many, some people already say several beers taste 'like p\*\*s', but that is their own narrow minded opinion.



However, in January last year, I saw an article in the Daily Mail (as it was in that publication I have no hesitation in believing it to be true!) published about the Icelandic brewery Steojar teaming up with a whaling firm from Reykjavik called Hvalur creating a 5.2% brew containing whale meal.

At this point, I keyed into my computer the catch line 'Photographs of Wales' and got images of Harlech Castle, Shirley Bassey, the Menia Suspension Bridge, Leanne Wood, and the platform sign at the Anglesey railway station of LLANFAIRPHLLGWYN-GLLOGERYCHWYRNDROBWILLANTYSILIGOGOCOCH or 'Saint Mary's Church in the hollow of the white hazel near a rapid whirlpool and the church of Saint Tysilio of the Red Cave', to us mere English! My fault for not spelling 'whales' correctly, but I did not pursue it any further as I am sure that we all know what the aquatic mammals look like.

Conservationists have criticised Steojar for the sale of beer made this way, but the brewery have described it as a 'healthy option' because whale

meal is full of protein and low in fat, and their company website claims that those who drink it will become 'True Vikings'.

The Whale and Dolphin Conservation Society call the product 'immoral, and are reported to have said in a press release:- 'The brewery may claim this is a novelty product, but what price the life of an endangered whale which may have lived to be 90 years of age?'

Whale meal is made by steam-hating the meat, separating it into oil and solids, the solid material is dried and ground and marketed as whale meal.

Mentioning this beer to some people the other evening, one of the assembled masses said that 'he did not really know what all the fuss was about as there is a Welsh beer called Brains', however, I do not think, that this beer from the Principality is actually made from grey matter that is encased by our skulls!

Well, that's touching briefly on the subject of what beer is made from but from a different angle, what is beer used for?

"DRINKING!" I hear you say or "Making pies!" .... (Steak and ale comes to mind) but how about this for a difference - using beer for painting!



Let me explain.... I received an invitation (some people may understand me better if I said 'got an invite' - how ungrammatical and American!) from bus operator Arriva to a press launch of their new 'Sapphire 110 Bus Service' which was being held one spring April evening at 'The Tetley' in Leeds, the site of their former brewery.

All that is left on the site is the original 1930's head office and board room and the 1960's office block now used by the new owners Carlsberg for their

regional technical team.

The 1930's building is a restaurant, part is also a museum to the history of Joshua Tetley, and other areas, including the original oak panelled board room being used as art galleries.

On the ground floor, was a painting by artist ALEX FARRAR of the famous Tetley logo which was created by using the 1000 year-old technique of 'marbling', as the illustration shows.

However, rather than using the traditional bath of water with oil based paints, he used Tetley's ale as he was 'able to engage with the material character of the product whilst producing something surprising and incongruous'



The notes attached to the painting continue "The resulting landscapes are beautiful and ambiguous and highlight some of the untapped qualities of the

brew that have passed over by successive series of brand guidelines".

Maybe Brian Sewell, the London Evening Standard art critic who once described Tracey Emin's work as 'trivial' and Grayson Perry's as 'vulgar' and that Banksy 'should have been put down at birth' could give his thoughts and cast a critical eye over this subject.

Seriously, have a visit to The Tetley in Leeds, get a day rover or something similar and go by bus, (so you can drink) take your phone, tablet or laptop, and ladies take your hair straighteners as these new buses have power points now so you can recharge your devices or uncurl your hair on the go!) have a meal, look at the exhibition and read about the history of Joshua Tetley, and have a few beers!

Alex Farrar, the artist who created this work is living in Amsterdam; so presumably he will be using Oranjeboom now for his paintings of dikes, windmills and clogs!

*Cheers IRL*

# ALVERTHORPE

WMC

111 Flanshaw Lane, Alverthorpe, WF2 9JG ☎01924 347179

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FOR UPDATES**



## Upcoming Beer Festivals

Fri 17 Jul Pontefract Racecourse, gates open 16:30, first race 18:30.

Fri 24 - Sun 26 Jul Little Bull, Middlestown, WF4 4NR. 128, 232 or 217 buses.

Sat 25 - Sun 26 Jul Hall Bower Athletic Club, Hall Bower, Newsome, Huddersfield HD4 6RR.

Fri 31 Jul - Sun 2 Aug Brewers Pride, Low Mill Road Ossett, WF5 8ND. 102 bus during day, or 117 getting off Dimplewell Lodge and walking down.

Fri 28 - Sun 30 Aug Annual Summer Beer Festival at The Nook, Holmfirth

Sun 30 Aug Beverley Racecourse. Bank Holiday family raceday with live music and a beer festival.

Fri 4 - Sun 6 Sep Fourth Leeds International Beer Festival, Town Hall, Leeds [www.leedsbeer.com](http://www.leedsbeer.com)

Sat 4 - Sun 6 Sep West Riding Refreshment Rooms, Dewsbury. Westival. 3 days of beer & music.

Sat 26 - Sun 27 Sep Holmfirth, including Nook Brewery tours. [www.holmfirthfoodanddrink.org](http://www.holmfirthfoodanddrink.org)

Fri 9 - Sun 11 Oct Cricketers, Horbury. Octoberfest

Sat 10 Oct Cider Press Apple Day Celebration at Pure North Cider Press, Deanhouse, Netherthong, Holmfirth HD9 3TD

## CAMRA BEER FESTIVALS

Tues 11 - Sat 15 Aug Great British Beer Festival, Olympia, Kensington, London

Wed 16 - Sat 19 Sep York, Knavesmire, nr Tadcaster Road, York. @beerbefestyork

Oct Huddersfield, APNA Leisure Centre, Spring Grove Street, HD1 2NX

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

Thu 22 - Sun 25 Oct Keighley & Worth Valley Railway [kwvr.co.uk/event/beer-music-festival-2015/](http://kwvr.co.uk/event/beer-music-festival-2015/)

### Pineapple Vintage Refreshment Rooms 12a Gillygate, Pontefract, WF8 1PQ

Friday 21st August

Beer and Food Pairing Evening

They'll be 8 beers (or wine for those that don't like beer) & 8 courses of food tasters.

Tickets are £20/person. Night starts at 7/7.30.

Contact Sam Smith

[pineappleinnvintagerefreshment@gmail.com](mailto:pineappleinnvintagerefreshment@gmail.com)

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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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MINERS A PINT - 3.8%

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BLONDE & BEYOND - 4%

A light hoppy beer brewed with chiswick & nebels stavín hops to create a well balanced tuffie taste. Hazy notes citrus and grapefruit flavours for a bitter-sweet finish.



FOX HUNTER - 4%

Thick creamy head, has a subtle balance of hoppy tuffie brew / sweet flavours of caramel and a hint of squence with: mainly tuffie aroma, tuffie 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 tuffie nut / tuffie aroma and tangy palate. Yet the overall result is pleasing.

### DOUGLAS (DOUGIE) PYGOTT 1944-2015

Many CAMRA members will be aware of the untimely death of Douglas (Dougie) Pygott of Overton in April.

Dougie, who was just a matter away from his 71st birthday, had in early March been diagnosed lung cancer, having four or five years previously been cleared of prostate cancer.

As a child, Dougie attended Middlestown Junior School, then later Ossett Grammar School, he started work as a wages clerk at the age of 15 at Shuttle Eye Colliery in Grange Moor, later moving to Slazengers at Horbury Bridge in a senior role in the finance department, finishing off his working career and retiring early from Mintex Brakes. at Cleckheaton.

Dougie had been a CAMRA member since August 1997, and a well recognised character at beer festivals both local and regional, he had some views about beers from other parts of the county.

He had never married, and had lived all of his life in the Sitlington area, many of the later ones looking after his elderly mother at home before realising that she needed 24 hour residential care. She died at care home in Horbury a few years ago.

It was recently said to me once that Dougie had a passion for three things starting with the letter 'B', these being 'BEER, BOURNEMOUTH and BUSES' -

To elaborate further:-

1. BEER - especially Hop Back Summer Lightning. Dougie was a share holder in Hop Back Brewery, and encouraged people to drink it at his favourite watering hole, Harry's Bar in Wakefield, and to him the more that was drunk, the more that was sold, and that realised more money for the brewery and better results for his shareholding! Rather a

shrewd move from a lifetime Labour supporter extolling such capitalist ideals!

It was said that when Summer Lightning came on, he asked the staff the staff at Harry's to notify him by phone when a batch was due. He was not into all this 'interweb/facebook/twitter malarkey' although he had succumbed to a owning mobile phone.

When Summer Lightning was not available, his other equally favourite tipple was H.B. from Five Towns Brewery in Outwood.

2. BOURNEMOUTH where he holidayed twice a year (which by chance was very near the Hop Back Brewery so he always called in to check on his 'investment'.

3. BUSES - although he was a car driver, Dougie could tell you anything about any timetable, alterations to routes, types of vehicles, and at times right down to the names of many of the drivers on his local route!

Dougie's life was remembered at his funeral service was held at Dewsbury Moor Crematorium on April 24, which was well attended by his relations, and drinking buddies, several of whom had known Dougie from his school days.

Wakefield Artwalk organiser Lucy Morton, a staff member at Harry's Bar commented on the wreath "Knowing Dougie, if that had been served to him he would have handed it back to the bar staff for a top up, so was Dougie's sense of humour!"

Lucy continued ;- "So much so now if anyone asks for a top of their beer they ask for a 'Doug' instead!".

Therefore, it's 'So long, Farewell, Auf Wiedersehen Adieu' Dougie from all that knew you!

IRL

### SANDRA NAYLOR

On 3rd April we learned that Sandra Naylor had lost her battle with Cancer. She didn't play an active role in the branch but supported husband Rod who is on the branch committee. As well as Rod, Sandra leaves behind 2 sons, their partners and, though she didn't live long enough to enjoy it, a grandchild. I, along with several other members of the branch, attended the cremation. Rod and Sandra had been married for 37 years and I could never understand why he was so slim as Sandra

was an extremely good cook. Along with Bob & Pat Wallis we took turns with Rod & Sandra to celebrate New Year's Eve. Everyone looked forward to the food Sandra provided and put on several pounds during the evening. I am sure all our thoughts are with Rod and the family and we will give whatever support we can,

Albert

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## Milk Stout

The letter M should it be Mild as we have just come out of CAMRA Mild for May campaign but I didn't want to do it. However I had done the research and have a very tasty pint of mild in the West Riding last week.



I wanted to be different with Maibock or Milk Stout and so I'm going with Milk Stout, the drink that was massive the drink of the Coronation Street with Ena and her mob sat in the snug in the Rovers slipping it and we all still see Mackesons in the Supermarket tucked away.

But it's back and back with a bang part of the beer revolution with all types of Milk Stout coming out and now enjoyed by all. But many people think that it has milk in it but it's created with Lactose which is a sugar that comes from Galactose & Glucose in milk. With this it allows the base stout to become sweeter and gives a creamer flavour.

Tyne Bank Brewery have just created a pale ale which they have called Strawberries and Cream, the ale has Strawberries and Lactose added to it to give it the cream bit of the title.



If you want to look at the stout side of things then the beer is dark, with a low hop profile mainly used in bittering. The malts are the key part with chocolate malt and some caramel flavours coming through then with the added lactose you get that sweetness. For me the best Milk Stout about at the moment is Tyne Bank Mocha Milk Stout.

It's like having a coffee that is a beer. It weighed in at 6% and it's dark with a lovely dark brown head. It's brewed with Datterra Bruzzi coffee beans along with 100% coco powder and vanilla pods. From the smell you get this massive aroma of coffee and creamy chocolate smell. In the taste it's like having a Frappe with lovely hints of coffee and chocolate with the lactose to give this sweet silky taste. It really is one on my favourite beers ever. There really isn't anything else to say about this beer but try it.



David Jones, Bier Huis

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\*Certain products & offers are excluded from this offer

After doing the 147 two issues ago we are back on the buses doing the 110 to Leeds on Arriva's new swanky Sapphire buses.

The 110 runs directly from Wakefield to Leeds up Leeds Road all the way direct to Leeds. During the day they run seemingly all the time so it is an ideal service for a pub crawl.

Organised by Eddie Fogden we met up, not at the bus station, but at The College on Northgate. This is a smart pub on the edge of town offering a number of ales from the Marston's range. When we were there everyone picked Wychwood White Wych which is a nice summer blonde beer with everyone agreeing it was a good pint.

It was then a short walk to the nearest bus stop, when I say short it would probably have been quicker to go back to the bus station, but the buses are frequent and one turned up very quickly.

You have to go all the way to Outwood to get to the first open pub, the Victoria. Get off at the Annie Street stop. This pub used to feature Theakston ales a few years back but the offering these days is John Smith's. It was half pints all round as we looked up the road at our next venue.



You can visit all the pubs along Leeds Road in Outwood without needing the bus so we walked up to the Queen. We knew this pub also sold John Smith's but we had heard that it also had a second beer. Indeed it did! In the shape of Tetley, which is a little unadventurous but we all agreed that both the John's and Tetley were decent, given what they are.

It is fair to say that our drinks so far in Outwood have been beers that none of us would normally go near. Both are nowhere near as good as they once were, John's especially.



The next pub is unique in the Wakefield district as the Kirklands Hotel is an Old Mill Brewery pub. This brewery does excellent beers and four handpulls were on with three Old Mill Beers (Bitter, Bullion and Willow's Wood) and a mysteriously named beer called "Yorkshire Elixir". No one knew where this beer was from with no brewery on the clip, on tasting it revealed itself to be a fairly standard but pleasant mid strength bitter.



Next it is The Woodman with John Smith's and Wells Bombardier which is a decent if uninspiring beer but it's on form, served well and everyone is enjoying it.

Another short walk down to the Sun Inn, a family orientated food pub with only Green King IPA on offer. It is a family orientated pub and sorry to say the beer wasn't up to much.

And that is it for pubs in our area so with Passports ready we walk to the bus stop and wait for the next 110 to take us into the Leeds CAMRA area.

The first place is the Gardener's Arms in Lofthouse at the Meadowgate Drive stop. On what had been a rainy June day the Sun came out so it was outside on to the tables at the front of the pub with some very nice Ossett Yorkshire Blonde to drink.

Next is the Old Halfway House but we chose to do this on the way back so it was back on the bus to the Robin Hood area and the Angel at the appropriately named Angel Inn stop. This food led pub had Leeds Pale and Black Sheep Bitter on with a CAMRA discount offered. Unfortunately the Leeds Pale was off when served so it was Black Sheep all round. Again the Sun was still out so we spent the time outside.



No bus ride needed for the next pub as it is next door, the Coach And Houses was possibly the best pub we visited during the trip. Four handpulled ales including Saltaire Blonde which was very nice, Bombardier and Marston's New World Pale. We stayed for more than one here and also some food.

Then it was back on the bus to head back to Wakefield stopping at the Old Halfway House on the way at the Sharp Lane stop. Two handpulled but only one serving beer which was a perfectly reasonable pint of Copper Dragon Golden Pippin.

Next up are survey trips to Glasshoughton, Ackworth and Newmillerdam/Sandal. Keep a look out on our Twitter and Facebook for further details.

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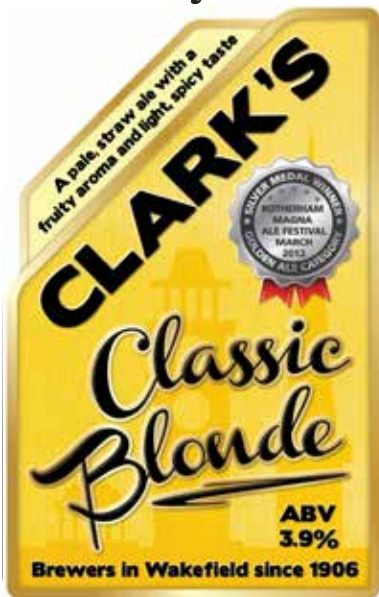
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Wawne Brewery started life at Mike Gadie's home in 1999, then moved to outbuildings at the Tickton Arms in late 2000 before finally moving to Hodgsons pub in Beverley in 2001.



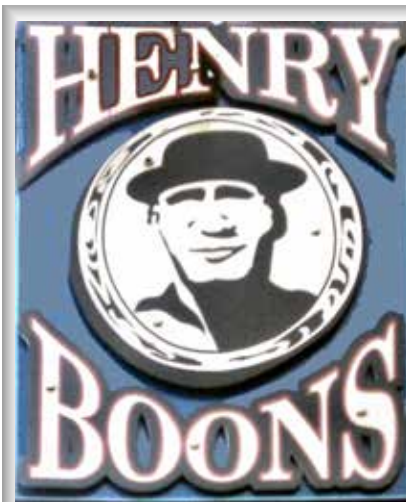
The mat featured is one of 7 issued by the brewery. The first 2 have identical fronts with slight changes to beers listed and the brewery address on the backs. The next 4 are square mats which fit together to make a complete design on the reverse incorporating the message "I've been Wawned". The last mat is rectangular and features Santa Claus and a Christmas Message from the brewery & Hodgsons.

The branch were lucky enough to visit the brewery at Tickton which was shoe-horned into a space no bigger than an average family garage. Paying a call to Hodgsons later to view the fledgling brewery there before accompanying Mike on a pub crawl of Beverley where it became obvious that he was

held in high regard by the local publicans.

He brewed a total of 17 beers of varying types which were well received in pubs and at various beer festivals. Sadly the brewery ceased production in 2003. This was a great loss to the brewing scene in the East Riding but perhaps Mike will start up again in the future, we can only hope so,

*Cheers, Albert.*



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# Cider and Perry

## Fruit Ciders

CAMRA has always defined Cider and Perry as only being made from a minimum of 90% Apples and Pears, with water and sweeteners also being allowed. However, at the CAMRA AGM in April the following motion was voted on

*This Conference recognises and accepts that there is clear and unequivocal evidence, as documented in 'vinetum britannicum a treatise on cider', that the addition of various fruits, herbs, spices, etc., to cider has been a tradition dating back as far as 1676. It therefore instructs the National Executive to amend the part of the definition of real cider and*

*perry which states that "no added flavourings to be used" to include the phrase "except pure fruits, vegetables, honey, hops, herbs and spices, yet no concentrates, cordials or essences".*

It has been tried before but this time it was passed, which raised a few eyebrows and annoyed quite a few traditionalists who consider "fruit cider" nothing more than alcopops.

This means that our October Beer Festival we will now be able to have cider/perry on sale with added fruit, which to those of us who didn't understand what all the fuss was anyway, is great news.

### REAL CIDER IN THE WAKEFIELD DISTRICT

*The following is a list of venues that to the best of our knowledge sell real cider.*

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

Bier Huis, Ossett  
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, Altofts  
Robin Hood, Pontefract  
Six Chimneys, Wakefield



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## Permission To Dispense

I remember back in the 1960's going up from my home in Essex on the first train in the morning to Billingsgate Fish Market where my Uncle Freddie was a wholesale fishmonger and being amazed that the local pubs were open, serving Charringtons or Trumans, so I wasn't tempted by a pint at 6 a.m. I guess that if your fingers stank of fish, even those might just have tasted like nectar. In the same way as nearby Petticoat Lane was able to trade legally on a Sunday, there were always places where normal regulations didn't apply. This edition's Ale on DVD cites bars on trains and probably the most common way around restrictions will have been the serving of "Bona Fide Travellers".



Until 1921, while British pub opening hours were restricted by law, there was a loop-hole: publicans could sell booze to 'bona fide travellers' and this seems to have been the case since before 1839 when a debate in the Commons mentioned that 'Landlords are entitled, under the Licensing Act, to serve bona fide travellers'. It seemed that as long as you'd walked a bit, such as from one village to the next, you could get a drink on a Sunday afternoon. A landlord could also serve liquor to persons lodging in his house. Somewhere along the line three miles became the customary distance beyond which a person could said to be 'travelling', though not everyone agreed.

The 1929-31 Royal Commission on Licensing debated at length bringing back the bona fide traveller clause. Their report, published in 1932, acknowledged that there was a problem with

country pubs being closed in the afternoon when thirsty travellers most needed them, but pointed out that there was nothing to stop them being open to sell only non-alcoholic drinks. The other answer was that it might be possible to serve booze to travellers out of hours as long as they also ordered a meal.

The bona fide traveller continued to pop up in debates over licensing in England for decades to follow, only disappearing when restrictions on afternoon opening were finally relaxed in the 1980s.

Looking into this makes us realise how lucky we are to be able to get a pint pretty well whenever we want one, without fibbing about walking from the next town over, and without risking being taken to court. Surviving clauses of 19th Century Licensing Acts apparently remain in force today and it is illegal to be drunk in charge of a horse, a cow or a steam engine, with a possible penalty of £200 or 51 weeks in prison.

.....and then of course there is issue of the Dry Sunday in Wales, but that, like Billingsgate, is another kettle of fish.

**RKW**





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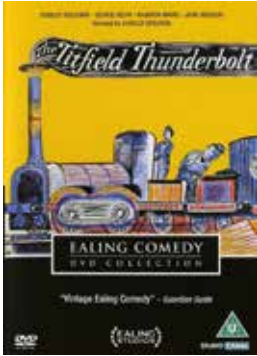
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## The Titfield Thunderbolt (1953)



### How does this fit in with ale on DVD?

What refreshment, at that time, could only the railway offer to customers all day every day? We're in the early 50s as not long after Nationalisation and, just a decade before Dr Beeching, the Somerset village of Titfield is threatened

with the loss of the local service to Mallingford Junction, a line with an appalling punctuality record.

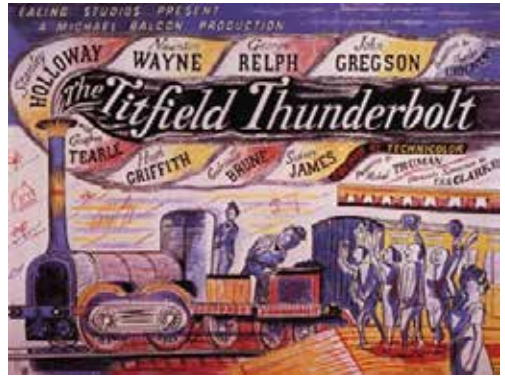
This unites the rail enthusiasts of the village including the vicar and the squire into applying to the Ministry of Transport to take over the line. However scheming local hauliers Pearce and Crump see it as an opportunity to start up a bus service. Wealthy Mr Valentine (Stanley Holloway) is won over by the group when it's explained that whilst licensing laws prevent pubs from opening in the morning, there are no rules to limit the serving of alcohol on trains at any time. "There is nothing in law to prevent a railway company opening a bar in one of its trains whenever that train is under way. Give us your backing and we'll run a bar on the Titfield-Mallingford line every morning and afternoon."

The Ministry of Transport is persuaded to hold a public enquiry to determine whether the sale should go ahead. Pearce and Crump claim the railway will be unsafe, but the official grants the railway group a one month trial, to become permanent if it passes an official inspection.

The bus operators get up to all sorts of fiendishly foul sabotage, but it's a struggle to keep the train

running on time. Brought out of storage and pressed into service after the sabotage is a, then over a century old, Titfield Thunderbolt, actually The Lion built 1838, which can be seen today in the Museum of Liverpool (World Museum). It turns out to be so slow that it easily complies with the legal limit for light railways! The actual Bedford OB bus doubled as location transport for film crew and cast.


It was the first Ealing Comedy to be made in Technicolor, which in those days required very bright light, a stop-start nightmare in an English summer. The Lion had earlier appeared in Victoria The Great (1937) and The Lady With The Lamp (1951).



Apart from the loco, the stars include Naunton Wayne, John Gregson, George Relph, Hugh Griffith, Sid James, Sam Kydd and also three local professional train crew and scores of local extras.

It'll cost you around a fiver used, or about double that, new for the 60th anniversary edition or in a compilation.

**RKW**



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- Thurs-Specials
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**One of the things I wanted to do when I left Cask Marque and set up the BeerBelle business was put aside some time every week to learn something new about beer. Not about a new beer brand, or new beer recipes, but something, anything, associated with beer which I could use when I'm delivering events and training people.**

I've been interested for a long time about our sense of taste, and why some people love beer, and why some people say they really don't like it. So I was lucky enough to spend some time with a flavour psychologist who had worked all over the world with drinks and food companies getting the flavour profile of their product to match the kind of consumers they wanted to attract.

We got talking about beer in particular. From experience, I know the key reason why most people say they don't like beer is because of its bitterness so I asked why this sense of 'bitterness' polarises so many people.

Here's what I found out. Apparently, we 'teach' ourselves to tolerate bitterness as we get older. When we are born, we have around 30,000 taste buds on our tongue, so we are extremely intolerant to any strong flavours. It's why babies can only tolerate bland flavours like milk, rice and mashed up banana. From the day we are born, these taste buds start dying off. However, your sense and perception of bitterness travels faster to your brain than any other sense of flavour and it sets off a signal, a warning receptor if you like, which informs your whole body that 'bitter' is not a natural flavour, not an enjoying flavour. In fact, extremely bitter substances send such a strong signal to the brain it can, in children, cause a 'gag reflex'.

When my new found friend told me this I recalled once seeing my 4 year old nephew pick up a small can of tonic water and drink from it. He thought it was lemonade. The memory of his face has stayed with me to this day – his face contorted, his eyes screwed up and he stuck his tongue as far out of his mouth as it would go. It was hilarious watching his reaction, and I now understand it was the bitter quinine in the tonic which caused that extreme reaction.

So, to go back to my story, the flavour psychologist told me that between the ages of about 13 or 14, our taste buds go through a mass exodus and die

off quite rapidly day by day until we're about 18, at which point this process slows down again. He then asked me "When did you try your first beer?" Not wanting to compromise myself (legally or morally) I answered "When I was 18, of course". He used this to illustrate that as we get older, and we lose a lot of our sensitivity to taste, we 'teach' ourselves to like and enjoy that bitter profile in food and drink. We really don't like beer because of its bitterness until our body has massacred a lot of our taste buds.

Why am I telling you all this? If you give a non beer drinker a seriously bitter beer fully loaded with bittering hops, in the hope that this will convert them to drinking beer, you'll fail. This first experience will be unpleasant for them and they may never drink beer again. They will think all beer tastes that way. I know, and you probably know, that not all beer is bitter. There are some lovely malty, sweet, biscuity, bready beers out there, and if this a pleasant experience, novice beer drinkers will then start experimenting with some of the more extreme, full flavoured and challenging beers.

So, whilst experienced beer drinkers may turn their noses up at what they perceive as bland, lightly hopped beers, there is definitely a place for this kind of beer in the market to provide a 'foundation' for novice or new beer drinkers. And we want more people to enjoy our beautiful world of beer, don't we?



**@Annabel Smith**  
**Annabel Smith is founder of BeerBelle, a company specialising in delivering beer training, beer events, and a consultancy service to brewers and pubs.**  
**[annabel@beerbelle.co.uk](mailto:annabel@beerbelle.co.uk)**

## Robin Hood, Altofts

**The newly re-opened freehouse – the Robin Hood at Altofts, not far from Normanton, has opened to great success this year. It has appeared on the real ale map of the Wakefield district with 4 then 6 handpulls and has hosted beer launch nights.**

**We set out to find out who, what, when, where and why this great pub has started off so well.**

There are two parts to the business, the Robin Hood pub itself and the Tarn 51 brewery which is taking shape at the rear of the pub. The pub is owned by former WF6 brewer Rob Turton and Chris Cable and run by Andy Page. The brewery is under the auspices of Rob and Hayley Lumb. However at these early stages they are all involved in all aspects of both.

Hayley's dad, Bernard and Rob were neighbours in Altofts who with Chris used to drink together locally for many years. They had become disillusioned with the range and quality of beer available in the village. With real ale on the up elsewhere they took to travelling further afield to satisfy their drinking desires. This was fine but not ideal. They wanted great real ale in a local pub.



The light bulb moments came in late 2013. Hayley and Rob had the idea for the brewery and Chris and

Rob, the pub. They approached Admiral Taverns pub group to purchase the Horse and Jockey just down the road but were unsuccessful. However, they had identified the potential of the Robin Hood which at that point was a run down non-real ale pub. Despite it not being on the market, they made a successful offer to Admiral Taverns and it was "all systems go". Rob approached old school friend, drinking partner and business colleague Andy to manage the pub. Andy's background of growing up and working in pubs together with his retail and management experience meant that he could immediately slot into the team – right at the deep end!



After nine months of sorting out business red tape everything finally fell into place and a whirlwind operation took place. Vacant possession was obtained on Saturday 17th January 2015 and the keys were obtained two days later at 1pm on Monday 19th. In just three and a half days all the lines had been ripped out and re-laid and four beers were made ready - namely Acorn Barnsley Bitter, Revolutions Clash London Porter, Roosters Yankee and Great Heck Simcoe.



The pub reopened on Friday 23rd at 4pm to the delight of the queue of thirsty drinkers who, thanks to the local jungle drums, had gathered outside to slake their real ale thirsts.

Andy and his team listen to the locals. Many come in for a session so the usual policy is to have beer at under 5% ABV of which one is always used for a dark beer. On a busy Saturday when the pub is

full, the car park is empty – a true sign of a local. After just three months over 10,000 pints were served. With Acorn Barnsley Bitter as the regular beer, over seventy different beers from more than twenty Yorkshire breweries have been dispensed from the three guest lines. Some going indeed!



With the pub being a roaring success work continues on the Tarn 51 Brewery to the rear of the pub. "Why that name?" you may ask. Tarn is the West Yorkshire term for "village by the water" and 1851 is the year that the pub was built. The new bespoke brewing kit has been manufactured by local Featherstone firm CNG Engineering Ltd, who have previously made the kit for the highly successful new Atom brewery in Hull. With getting everything just right, it is expected that the brewery will be up and running later this year. This use of local firms, businesses and craftsmen has been a feature of the development of both the pub and brewery. By employing local tradesmen the owners are giving back to the local community and aiding the local economy. Well done guys.

Work has still to be done to the pub too and now that Hayley has completed her University studies at Durham she is intending to further research the history of the pub. It's all go.

The key to the success of the pub is that all of the partners are friends from different backgrounds, each contributing with their own skill sets.



**Kelly's**  
**SPORTS BAR**

Ossett Town AFC  
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ACROSS FROM THE  
BUS STATION

### REAL ALE AVAILABLE

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.



### BEER FESTIVAL PLANNED

Details of the festival will be announced once a date has been decided.

Website: [www.ossetttown.co.uk](http://www.ossetttown.co.uk)

Twitter: @ossetttownafc and @kellysportsbar

Club secretary Neil Spofforth

07818400808 for further details

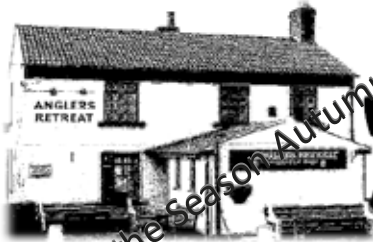
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**PUB OF THE YEAR 2008/9**

On 194/5/6 bus route near Waterton Discovery Centre

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## GEORGE V WMC

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

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

Large beer garden - Function room available

For more details please phone Darren or Roy on 01977 552775



**Clark's, Wakefield**

Tel: 01924 373328/07801 922473



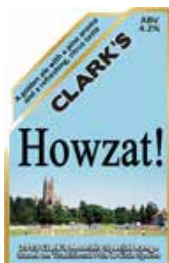
Cascadian, part of the Merrie City Craft Beer range was voted winner of Golden Ale Category at Doncaster CAMRA Beer festival in April 2015.

This blonde, zesty and refreshing ale features the much sought after Cascade hop from the USA.

**Upcoming Monthly Specials**



**July**  
**NUMBER 19 4.3%**  
 Pale  
 Elderflower  
 Sharp, clean, crisp finish.



**August**  
**HOWZAT! 4.2%**  
 Golden  
 Pine  
 Refreshing, citrus taste

**Trinity Brewing Company**  
 @trinitybrewing1



The brewery has a new logo and if you check thier Facebook page there has been a lot happening at the brewery.

Brewing shouldn't be too far away.

**Revolutions, Castleford**

Tel: 01977 552649 @revolutionsbrew

**July to October Monthly Specials**



**July**  
**THE MESSAGE 4.5%**  
 Wheat beer infused with Lime and Coriander.  
 One of the first Hip Hop singles to hit the mainstream. Grandmaster Flash & The Furious Five carved a path for many to follow.



**August**  
**ROCK THE CASBAH 4.5%**  
 Full bodied dark porter infused with coffee and cardomon.  
 This Clash single was apparently banned in Iran.



**September**  
**NEW GOLD DREAM 4.5%**  
 Golden coloured pale made with Nugget hops.  
 This Simple Minds album classic tracks "Promised you a Miracle" and "Glittering Prize". This "Rugby World Cup 2015" beer is the "new gold dream" of the Webb Ellis Trophy coming back to England!



**October**  
**TOO-RYE-AYE 4.5%**  
 Easy drinking pale Rye beer made with fresh green Yorkshire hops.  
 Dexys Midnight Runners album and with Yorkshire hops you can decide if "Aye" is pronounced "eh" or "I" (as in 'Aye lad).

## Ossett Brewery, Ossett

Tel: 01924 237160 @ossettbrewery

### July to October Monthly Specials



#### 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.



#### August

##### RAI 4.3%

Our second new beer this year to be brewed from NZ hops, this easy drinking mellow pale ale is full bodied and with low bitterness. Wakatu hops impart floral and citrus aromas.



#### September

##### STOCKS' ENDEAVOUR 4.0%

Brewed from pale and wheat malts and with just a sprinkle of crystal malt for colour, this is a classic golden English bitter. A hop in the American style, Endeavour has aromas described as citrus and blackcurrant.



#### October

##### VICTORIA 4.0%

A red hop ale, brewed from a blend of five different malts to give a full-bodied malty bitter which is ruby red in colour. Fairly bitter and with large quantities of Australian Galaxy hops added right at the end of the boil to give very distinctive tropical fruit aromas of peach, mango and passion fruit.

### Cricket Sponsorships

The brewery is proud to sponsor a number of Cricket Clubs for the 2015 season, particularly as we're also supporting Yorkshire cricketer, Richard Pyrah, for his benefit year. The 4% golden beer 'Pyrah' has been tremendously well received by the cricket fraternity. The Pyrah beer has been sold at Richard Pyrah's events and numerous Cricket Clubs across Yorkshire and beyond.

Ossett will present Richard and his beneficiary charities with a cheque at the end of the season based on the brewery giving 10p from every pint of Pyrah sold. This season we are supporting Rastrick, Hanging Heaton & Ossett Cricket Clubs. These clubs are loyal Ossett Brewery customers whom always serve their cask beers.

### Yorkshire Blonde now in Co-Op stores throughout Yorkshire



Yorkshire Blonde Premium is now available in bottles from Co-op stores in Yorkshire - perfect to have at home for Summers BBQ's! Fruity Lager Style Beer (4.5% ABV) A premium slightly stronger version of the hugely popular cask ale. This lager coloured ale is full bodied, well rounded and slightly sweet on the palate. A generous late addition of Mount Hood hops result in a delicate fruity hop aroma.

### Maris Otter 50th Anniversary celebratory ale.



#### September-October

##### BEST OF BRITISH 4.5%

50 brewers have been selected to brew 50 brand new beers – Ossett have been chosen to represent West Yorkshire with 'Best of British'. (see page 15 for more details on the festival)

A golden premium ale, brewed from British Maris Otter and wheat malts. Robust, full-bodied and with a slight honey sweetness on the palate.

Moderately hopped for bitterness, but with large quantities of British grown Admiral and First Gold varieties to give a floral and fruity aroma with hints of mandarin.

## Fernandes, Wakefield

Tel: 01924 237161 @FernandesTap

The Brewery Tap held the “Wakefield Walkabout” festival over the May Spring Bank Holiday weekend.

All the beers available were brewed by Fernandes brewer Steve and were named after Wakefield streets and landmarks. Will from Ossett Brewery took the photographs featured on the pump clips.



As shown above third pint tasters were available so there wasn't really an excuse to miss out on the beers available.



Tasting notes and the inspirations for the beers were also available with a handy folder detailing all the beers including :

### Pane In The Glass



*Amongst the beautiful stained glass windows in Wakefield Cathedral can be found this memorial to the wife of master brewer Joze Luis Fernandes junior. With his brother Nowell, Joze founded the Old Bridge Brewery which survived until 1919 when, along with 42 tied pubs, it was sold to John Smiths. Hmmm....*

Plans are being made for a festival next year featuring the “seamier” side of Wakefield, not that readers of OtoK would know anything about that...

## Hamelsworde, Hemsworth

Tel: 07530 669332 @Hamelsworde

The brewery has moved to the Brewery Tap (see page 5). Here are some photos of the move.



The first brew at the Tap is a Blonde Ale brewed for the Pontefract Magna Carta group called **Pontefract Charter**.

Another new beer is **Black Monk Porter**.

### Hamelsworde Brewery



Pontefract Charter - Blonde Ale  
4.9% ABV

### Hamelsworde Brewery



Black Monk Porter  
4.9% ABV

## Whippet Brewing, Leeds

Tel: 07928101783 @whippetbrewing

This is a new venture based in Leeds lead by Sam Parker aka @LordOfTheBeers and vice chair of Leeds CAMRA.



Sam is joined by Ross (head brewer), James (technical brewer), Katie (assistant brewer from January), Lee (brewery assistant) and Alison (sales director). All were on hand to serve beers on the launch night.

The brewery and beers were launched at Whitelocks in Leeds city centre in June.

After being greeted by Alison we moved to Katie who was providing tasters of each of the four launch beers. Ross, James and Lee behind the bar selling the beer for £2 a pint. Proceeds from the evening went to the Retired



Greyhound Trust.

Barrie Pepper provided the speech for night commenting that it takes a "good deal of courage to open a new brewery but the opportunity to sell beer is there." and it gave him "great pleasure to open the brewery as so many of his friends were opening it. We all think they have done a grand job".



Sam spoke thanking local CAMRA branches, Dave Jones at Bier Huis and the other brewers in Leeds making special mention to Simon Bolderson who helped greatly.

For his part Dave from Bier Huis enjoyed the steak pie laid on by Whitelocks.

They are currently brewing using the Burley Street brewery but plans are well advanced for a new 12 barrel plant near Elland Road.

The four launch beers are all excellent and sensibly judged beers to launch with. All are good drinking beers and are

**House Dogge 3.7%** a light copper coloured standard session bitter.

**English Whippet 4.8%** golden coloured English pale ale and is particularly good.

**Little Curre 5.2%** Oatmeal Stout made with 3 malts, roasted barley and flaked oats.

**Snap Dog 5.7%** golden amber coloured English IPA and very good example of the style.



*Hand crafted, bespoke,  
call it what you will -  
our passion is awesome beer...  
drink it to believe it!!*

### CHAIRMAN

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### COMMITTEE MEMBERS

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:

**Anglers Retreat, Winterset**

**Reindeer, Overton**

**Revolutions Brewery, Castleford**

**Wakefield Labour Club**

### Our advertising rates :

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COLOUR: £50 approx ¼ page, £70 approx ½ page, £100 full page  
(10% discount for 4 editions)

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

Deadline for all advertising and feature copy for Autumn 2015 Edition is Sept 1st



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Outwood WF2 1LU  
01924 822631



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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**