

O to K

From Old Snydale to Kirkgate
Issue 66 . Winter 2016 . FREE!



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Hello and welcome to issue 66.

I was looking at the comments on What Pub and came across one when someone scored a certain venue a 0 (zero) because no real ale was on sale,

“No real ale available. I attended a social function at this pub and was told that there would be no real ale because it doesn’t sell.”

This is a comment you hear quite a lot, apparently real ale doesn’t sell.

Maybe someone should tell The Carleton in Pontefract where they have 10 hand pulls, or maybe The Robin Hood in Altofts where they took a closed pub which sold no real ale when open to one that is now a thriving local with 4 hand pulls, plans for more and an on site brewery.

You could also ask at the Inns Of Court in Wakefield which went from 5 to 6 hand pulls ditching the Smooth ale in the process and can now barely keep up with demand for the real ales.

I could list more examples in our area but it is quite clearly obvious that real ale doesn’t sell, the evidence is there for all to see.



Pubs that want to sell real ale can sell real ale if they want to. This isn’t just about putting the same old beers on like Tetley or John Smith’s just because they can be bought at discount but actually putting real cask beers on that people want to drink.

It is about mixing up the beers and ditching Smooth. Yes, please ditch this abomination of a drink. Both The

Carleton and Inns of Court don’t sell it and it’s not prominent on the bar in the Robin Hood. It can’t be a coincidence.



Cover Photo:
Tetley Dave Award
night by Tony
Senior



To start the new year why not “Make it your mission to seek out new INDEPENDENT breweries, beers, bars and bottle shops, and share your discoveries with people throughout January.”, so says the website for Tryanuary (www.tryanuary.co.uk).

Instead of drinking the usual try something different in a new venue, there is loads of great beer out there just waiting for you discover.

Mark

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Ackworth from David Oates

Angel: Regulars are Black Sheep Bitter and Sharp's Doom Bar.

Ego at the Beverley Arms: Ossett Yorkshire Blonde as a regular plus a guest (which over Christmas included Ossett Nervious Turkey). Both were Cask Marque on a visit before Christmas. Recent guests have included real ales from the Fernades and Rat breweries.

Boot and Shoe: Acorn Barnsley Bitter is proving to be very popular. Other casks are Sharp's Atlantic IPA and one from the Ossett Brewery range plus John Smith's Cask.

Brown Cow: Black Sheep and a guest beer. Ossett Silver King is proving to be very popular plus John Smith Cask.

Frog and Moose is now called Malones Bar and Restaurant: Bought out by Shirley and Darren Hyde during December. They refurbished and run the Fit for Life gym upstairs and will continue to run the pub side of the business. Planning on starting off with one cask beer which was Small World Long Moor Pale. The plan is to add a second changing guest in January.

Masons Arms: Adnams Ghost Ship back on as a semi permanent by popular demand, alongside regular Bradfield Brewery Brown Cow and Blonde. Plus John Smith's Cask. Planning on putting two more hand pumps on in the new year. Keen to to put on a good quality real bitter and possibly a rotating guest when more lines become available.

Rustic Arms: Black Sheep Bitter and Ossett Yorkshire Blonde.both selling really well with "no waste". Seriously considering adding a third hand pump in the spring.

Eddie - On The Buses

Extra 149 buses Wakefield-Featherstone at 2000, 2100, 2200 via Sharlston & New Priory.

Buses from Wakefield-Ryhill (for the Anglers Retreat & New Inn, Walton, & all pubs in Crofton) are now renumbered 193, 194, 195 & 196. The change is that there will be no 194 apart from at rush hours. These will be 193. The route change is non-effective to us.

For those who live in Skelmanthorpe, I've

Calder Grove

A survey in September,

British Oak: Tetley Cask, Marston's Pedigree, Morland Old Golden Hen and Oldershaw Heavenly Blonde.

Navigation: Marston's EPA.

Criggilestone

WMC: No real ale.



Station: Ossett Yorkshire Blonde and Tetley Cask.

Durkar

New Inn: Tetley Cask.

Red Kite: Black Sheep Best Bitter and two guests Exmoor Silver Stallion, Itchen Valley Godfathers.

Swan & Cygnet: Marston's Pedigree and a Marston's guest.

Calder Island: Brakspear Bitter.

Thornes

Admiral Duncan: Varies and includes beers like Ossett Yorkshire Blonde, Moorhouse's Pendle Witches Brew.

Holmfield: Greene King IPA, Morland Old Specked Hen plus guest ale which was Ossett Pale Gold.

Queens Arms: Sharp's Doom Bar.

Netherton

Star Inn: Samuel Smith's Old Brewery Bitter.

researched the bus times which have changed recently. You can now get the 435 which definitely runs via the village (not straight on the main road between Clayton West and Denby Dale) at 2250. It arrives at Skelmanthorpe at 2319 and travels on to terminate at Shepley.

Additionally, Wakefield Kirkgate will be staffed from 6am to 10pm every day.

Eddie Fodgen

Newmillerdam

From a survey in October,

Dam Inn: Ossett Yorkshire Blonde.

Fox & Hounds: Four cask beers with Black Sheep, Bradfield Farmer's Blonde, Timothy Taylor's Golden Best and Landlord.

Pledwick: Under new management and a renewed interest in cask beer. Three beers were available including Clark's and Acorn. The range was still being worked on. We will try and report more for the next issue.

Sandal

From a survey in October,

Castle: Three cask beers including Black Sheep, Doom Bar.

Sandal RUF: Ossett Yorkshire Blonde, Black Sheep and Copper Dragon Golden Pippin.

Star: At the time of writing the pub is for let. The intention at this stage seems to be to keep it a pub.

Three Houses: Closed for refurbishment when we passed through it has now reopened and still selling cask beer.

Walnut Tree: Greene King IPA.

Eddie Fogden has also been out and about again and sends in the following

Eastmoor

Rocking Horse: Has been selling real ale including the new Trinity ales from Wakefield.

Normanton

Ole Int Wall: New pub in a former Midland Bank building. Initial beers included Sharps' Doom Bar and Mordue 'Howay In a Manger' which was in good condition.

Knottingley

Rockware Club: No longer selling real ale.

Wentbridge

Wentbridge House Hotel: Black Sheep Bitter at £4.20 a pint.

Blue Bell: Black Sheep Bitter & Theakston Best on recently, Theakston decent.

Whitwood

New Wheatsheaf: John Smith's has been replaced by Black Sheep and Leeds Pale, the Leeds Pale was in good condition.

Wakefield Beer Exchange

A fantastic new bar has opened in the centre of Wakefield. Wakefield Beer Exchange near the Bull Ring is a new venture backed by Revolutions Brewery of Castleford.

As can be seen from the pictures the bar has a great Cask, Keg and Bottled line up so there should be something for everyone.

Also on sale is Tea, coffee, pies and snacks.

This is the sort of bar the centre of Wakefield needed, a perfect blend of Cask and Craft beers and no national brands.

Opening times are

Mon - Thu 11-11

Fri - Sat 11-12

Sun - 12-11



A fridge full of craft beer from around the world which can be bought at take outs.



Six handpumps are on the bar along with six Keg fonts also.



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01/15

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- 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.

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

New members:

Susan Ball, Suzanne & Neil Banks, Richard Barker, Paul Begley & Nicola Blencowe, Paul Bentley, Martin & Loraine Brummitt, Stuart Brunt, Christopher Cable, Geoff & Denise Carter, Noel Collins, Andrew Currie, Gemma Currie, Deborah Finn, Derrick & Susan Flint, Mark & Joanne Harrison, Dan Hirst, Graham & Janice Leighton, Paul Lockwood, Michael Pitchforth, Nigel Richards, Anthony Thrall, Rob Turton, Craig Wells, David & Susan Whiting, Maria & Lee Whitworth and Stephen Whyte.

Mark Harrison had the honour of being our 1000th member and therefore received a refund of his Membership for the coming year.

The following members have recently moved into Wakefield Branch:- Louise Hartley and Chris Peat.

It is pleasing that we finally achieved our 1000th member after a few up and downs in the "nervous 990's". I look forward to meeting as many members as possible during our trips/socials, etc. in the New Year.

If anyone has any problems please get in touch and I will do my best to sort things out as speedily as possible,

Cheers, Albert.

Nomination and Voting Dates

	Nominations	Vote
<i>Pub Of The Season</i>		
Winter	December, January	February
Spring	March, April	May
Summer	June, July	August
Autumn	September, October	November
<i>Most Improved Pub</i>		
	July, August	September
<i>Pub Of The Year</i>		
	November, December	January
<i>Club Of The Year</i>		
		January
<i>Tetley Dave Award</i>		
	January, February	March
<i>Cider Pub Of The Year</i>		
		May

To vote either send an email to Albert Bradbury or come along to the branch meeting of the month shown above.

TRADING STANDARDS

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

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

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

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

BRANCH MEETINGS

Thu 4th Feb The Junction, Castleford 8pm.

Tue 8th Mar Combined AGM and Branch Meeting. Wakefield Labour Club, 7.30pm.

Thu 7th Apr Little Bull, Middlestown. 19.05 232 Bus. Yorkshire Tiger and First Bus so Metro Day needed.

COMMITTEE MEETINGS

Tue 26th Jan Harry's Bar, Wakefield.

Tue 23rd Feb Grazier's, Stanley.

Tue 22nd Mar Masons Arms, Ackworth.

Tue 26th Apr New Wheel, Wrenthorpe.

Tue 24th May Robin Hood, Pontefract.

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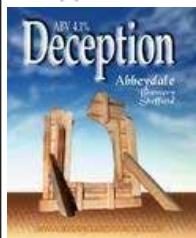
Mon-Sat 12-3 Sunday Lunches 12-4

Monday Special 12-3 - 2 Dine for £9

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The British Oak, Calder Grove

Following our recent visit to the excellent Barnsley Oak in South Elmsall we turn our attention this time to another Oak, namely the British Oak. There are actually two British Oaks on our patch but the one in Stanley is a rather forlorn sight in an advanced state of dereliction. Its Calder Grove namesake seems to be doing a lot better.

It is located on the A636 Denby Dale Road about a mile from M1 junction 39. Public transport couldn't be easier as the 435 and 436 services will drop you right outside at stops helpfully named "British Oak PH". Crossing the road after your visit may require patience. There's even a service in the evenings and on Sundays but if the times don't work the 110 route is within walking distance.

I arrived in the early evening and found virtually all the tables "reserved" so the immediate impression is that they major on food here. They very kindly managed to squeeze me in but it would have been prudent to book. One very large party had been booked in since September. There is space for drinkers around the bar but seating may well

be limited at times. The pleasant wood panelled interior had been nicely decorated for Christmas and SingalongaXmas songs were playing merrily in the background.

And so to the beer. There were four to choose from: Tetley's (£3.02) York Guzzler and Sharps Atlantic (both £3.30) and Pedigree (£3.38). I opted for the Guzzler, which may have been a poor choice on a cold, wet evening. I didn't particularly enjoy it although I only have myself to blame as I had failed to take advantage of the "Try Before You Buy" facility. The helpful bar staff wondered if it might have been the end of the barrel but the verdict was that it was OK and it would remain on sale. It must have been my taste buds playing up again. I had a glass of Pedigree later and that was as good as Pedigree gets nowadays. It's worth noting that there is also a decent, sensibly priced wine list.

Anyway, having been fortunate enough to secure a table, it was time to order some food. It's all handled by some smartly dressed and helpful waiting staff. I counted at least three of them, making the ratio of diners to staff pretty good. To say that the menu is extensive would be an understatement; the choice is vast and many of the dishes are "homemade". There are vegetarian





The dessert menu wasn't on the website when I last looked but it offers an impressive choice with



plenty of traditional hot puddings for this time of year. They are more reasonably priced than many places I have visited. Jam roly poly, bakewell tart and chocolate fudge cake all sounded tempting but my selection was the homemade apple and blackberry crumble (£3.95) which came in an ideal portion size with its own little jug of custard and a pretty pattern drizzled on the plate. I had chosen well again.

and gluten-free choices. I decided I was in a main course plus dessert mood but I could have been tempted by “homemade smoked mackerel pâté and prawns” (£4.75) or “deep fried black pudding” (£3.35). You can check out the very large selection at thebritishoak.co.uk.

The overall impression is that the food is clearly the main business of the establishment and that they do it very well and efficiently. On the evidence of my visit it would be foolish to turn up without having booked, which says a lot about its popularity.

The main courses run to several menu pages and cover “homemade specialities”, grills, chicken dishes, seafood, some nice-sounding curries, burgers, filled Yorkshire puds and salads. The average price is probably around £10. I immediately selected the pork schnitzel (£9.95), “a delicious variation on the Austrian dish”. This was partly because I hadn't had one for ages, but also because it would remind me of meals in the Alpine Grill of a long lost friend, the Swiss Cottage in Wentbridge. (It burnt down, in case you were wondering). This schnitzel turned out to be an extremely substantial and tasty offering, served with proper chips and a side dish of cauliflower cheese, carrots and cabbage. The mushroom sauce that came with it didn't really add much to the experience but I congratulated myself on having made a good selection when there was so much to choose from.

The British Oak, 661 Denby Dale Rd, Calder Grove, WF4 3DL, thebritishoak.co.uk, 01924 275286

Colin Williams



Top Performers

1. Titanic Plum Porter
Stoke-On-Trent, Staffordshire
2. Five Towns, Art Decade
Outwood, West Yorkshire
3. Fernandes Black Voodoo
Wakefield, West Yorkshire
4. Penzance Crows-an-wra
Crowlas, West Cornwall
5. Penzance Scilly Stout
Crowlas, West Cornwall
6. Five Towns More Grounds for Divorce
Outwood, West Yorkshire
7. Rat Nosferatu
Huddersfield
8. Whippet Snap Dog
Leeds, West Yorkshire
9. Padstow Lobster Tale
Padstow, Cornwall
10. Sunbeam Chocolate Mild
Leeds, West Yorkshire



June, Malcolm, Scott, David, David, John



Liam

Maureen and Derek

Charitable and Generous Landladies and Landlords of Ackworth.

I would like to take this opportunity to thank the owners, lease-holders, managers and/or manageresses of the seven different establishments (pubs, clubs and restaurants) in Ackworth who generously provided raffle prizes for the charity raffle at the 2015 October Merrie City(Wakefield) Beer Festival.

All five of the establishment serving food, and real ale, in Ackworth provided a voucher to cover a free meal for two as a minimum. A heart felt thanks to: Julie and Dean at the Angel; Kirsty and Adam at the Brown Cow; Jodie Foulds the general manager at Ego at the Beverley Arms; Gareth Smethurst, the manager at the Frog and Moose (now Malones Bar and Restaurant under new management); and, Caroline and Mark at the Rustic Arms for their Sunday carvery for four.

Sue and Shaun at the Boot and Shoe and Maxine and Tony at the Masons Arms both provided six pints of Real Ale of their choice 'on the house' for the lucky prize winners as neither pub serve food. I am sure the pints went down a treat.

I am sure I can extend my appreciation to all the above from all other Wakefield, including Ackworth, CAMRA members and the two charities supported at the 2015 beer festival(Wakefield Hospice and the Prince of Wales Hospice, Pontefract. Perhaps the best way we can show our appreciation is to visit some, if not all, of the seven establishments in 2016 and sample some of their well kept real ales (what a good excuse!). A pub walk(s) with a meal sounds a good idea. Maybe mention to the bar staff that you are visiting as a thank you for their generosity. All seven establishments locations, contacts and what they offer are to be found on CAMRA's whatpub.com website. Malones is unlikely to be on at the time of the first circulation of this the winter O to K publication. I'd advise ringing first to check out the real ale availability. There is a brief update of the real ale situation in Ackworth immediately before Christmas under the Pub News section in this publication.

Finally, thanks again – we Ackworth real-alers are proud of you all.

Dave Oates (Ackworth Resident and CAMRA Member)



A ROUND TO ROUND OFF THE YEAR

At this time of year, 'Gongs' or 'Honours' are bestowed on the great and the good and not so great or good depending on your outlook on such matters, by H.M. Queen from recommendations received from the Government for services to industry, commerce, sport, the arts, organising cycle races etc., or to for being the oldest Lollipop Lady or Paper Lad in the country for which you may get a British Empire Medal .

However I start my piece this time with my own New Years Honours list and to a local person at a local bar. I don't normally single out a particular pub or member of staff, but on this occasion I am making an exception to the rule.

One early autumnal evening, I was in a bar in the city and being Friday it was rather 'hectic' to say the least with office staff from various firms and businesses calling in for a Friday 'wind down' drink and relaxing and waiting for the week-end to arrive properly.

It was not Black Friday, neither Mad Friday, just Friday as it seems to be the new thing to call Friday something, just like storms (I wonder if there will ever be a storm called 'Trooper'?)

Among the patrons in that evening were a group of five female customers who were deaf or severely hard of hearing, and one member of the staff on duty took time in serving them.

I was watching from a distance, well, tucked away in the corner of the bar, with a excellent pint of 'locale' ale in front of me and this particular staff member must have spent at least 10 minutes with the group, nothing was too much trouble, even though there was a plethora of thirsty drinkers waiting to be served. The other members of the team were rushed off their feet too and doing their best to keep up with the constant but happy flow of customers.

Therefore, in my official capacity of whatever, I give DANIEL THOMPSON of HARRY'S BAR an award of (much higher value of a Knighthood) for services above and beyond the call of duty to this group of people.

I don't think BSL (British Sign Language) is a 'must have' qualification for any bar staff, and I don't think Daniel knows any, but his communication

skills in serving these customers were second to none, a true professional to the pub trade.

Take another example at the other end of the scale, a couple of weeks before Christmas I went on one of many Christmas shin-digs to a recently opened venue in Wakefield, and considering the amount of money spent on the place, a job well done, but what let it down was the staff.

As it was a private function, the bar and its facilities were exclusive to our group, which consisted of roughly 60 people including the respective number guests and partners.

There were seven bar staff on duty, a reasonable ratio for the number of guests, but trying to get served was abysmal, two were texting, one scrolling down on another device, two talking to each other, and the last two, well yes they were doing what they were there for, working behind the bar and serving customers, although there was a number waiting to be served.

There wasn't any real ale available, just 'Keggycreamsmoothyflow' stuff and an Australian Lager that had never seen anything of the Antipodean outback or Sydney Opera House so when I was eventually noticed by the staff I got a pint bottle of a well known North Yorkshire Brewery's beer.

After handing over an astronomical price (£4.00!) for this, the bottle was plonked on the bar without a thank-you or 'can I get you anything else?' or even a glass!

Now I know it is trendy to drink Mexican and other fancy brands of bottled beers out of bottles, something I look on as slovenly and unhygienic, although it may be 'hip' (do I have to grow one of them there beards now that I have mentioned the 'h' word?)

There is something else to drinking directly out of bottles that should be considered, and may have consequences on landlords and pub managers if a case was pursued - a hypothetical question here,,, if the neck of the bottle was a slight chip in it, or sliver of glass, what if the customer cuts his or her lip, or that sliver or glass enters the customers mouth, thus causing an injury to the lip, tongue or mouth, could the said landlord/pub manager/pub staff be liable for lack of duty and care to the

customer - a thought, perhaps one not yet heard in court or subject to Judge Robert Rinder's wit and wisdom! (Anyone see him on University Challenge over Christmas?)

Where there is blame, there is a claim!

It is certainly not the custom to drink a pint of beer from one and a glass was called for, with the response "I didn't think you would want one" and when it was offered, the glass was clearly fresh out of the dish washer as it was still warm.

It was no good complaining to the staff on duty, so a phone call was made to the establishment the next day, and of course no-one was available and a message and return phone number left, and as I compose this article one week and two days after the event, no one had returned my call or addressed my concerns.

I am not going to name the place but it is somewhere that I will never use again, and perhaps if service and attitude to customers does not improve, the place may implode on itself and become one of those bars that has new management every other month, or may even cease to exist.

Have a good 2016 everyone, and always drink responsibly, which really means don't spill any!

Happy Drinking! IRL



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FOR UPDATES**



Upcoming Beer Festivals

Thu 4 - Sat 6 Feb Harrogate. Crown Hotel, HG1 2RZ.
www.harrogatebeerfestival.co.uk

Fri 5 - Sat 6 Feb Kings Hall, Ilkley. Ticket only.
Fri Night and Sat sessions open to public. www.ilkleybeerfestival.org.uk

Fri 19 - Sat 20 Feb Boston Spa, Village Hall, LS23
6AA. www.bostonspabeerfestival.co.uk



Wed 16 - Sat 19 Mar SIBA Beer X. Ice Sheffield.
www.beerx.org

Thu 17 - Sun 20 Mar The Nook, Holmfirth, HD9
2DN. 50 Real Ales. holmfirthevents.co.uk/event/the-nook-beer-spring-beer-festival-2016/

Easter Weekend Woodfest, The Junction,
Castleford. To be confirmed.

Fri 8 - Sat 9 Apr Rothwell. Parish Church Rooms.
www.rothwellbeerfestival.co.uk

Thu 12 - Sat 14 May East West Fest. Red Shed,
Wakefield.

Thu 19 - Sat 21 May Barrow Hill Rail Ale www.railalefestival.com

Sat 28 May Wetherby Lions. St James' Church.
www.wetherbylions.org

Fri 24 - Sat 25 Jun Wakefield Roundtable Festival Of
Beer. Unity Works.

CAMRA BEER FESTIVALS



Manchester Beer & Cider
Festival

Wed 20 - Sat 23 Jan
Manchester Central,
Windmill St, M2 3GX

Website : mancheerfest.uk

Twitter: @MancBeerFest



National Winter Ales Festival
Wed 17 - Sat 20 Feb

The Roundhouse, Pride Park,
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Website: www.nwaf.org.uk
Twitter: @WinterAlesFest



The First Claro Beer Festival
Harrogate & Ripon CAMRA
Fri 19 (6-11) - Sat 20 (12-5,
6-11) Feb
Ripley Star Club, Hotel de
Ville, Ripley

36 Bus from Leeds, last bus back 10pm.

Thirty-two cask ales, four ciders and a perry
will be on offer as well as food during all
sessions and live music on Saturday night.
www.clarobeerfest.co.uk



Bradford CAMRA
Thu 25 Feb (6-11)

Fri 26 Feb (11.30-4.30, 6.30-
11)

Sat 27 Feb (11-30-10, no
break this year)

Victoria Hall, Saltaire.

www.bradfordcamra.org.uk

Thu 17 - Sat 19 Mar Leeds. Pudsey Civic
Hall. <http://www.leeds-camra.com>. Still to
be confirmed.

April - Doncaster CAMRA, Hull CAMRA

Don't forget that CAMRA Beer Festivals offer discounts
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For more detailed information visit the Wakefield CAMRA website which is now
www.wakefieldcamra.org.uk and always check with the venue first before visiting that the event is on.

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FOX HUNTER - 4%
Thick creamy head, has a subtle balance of hoppy fruity bitter / sweet flavours of caramel and a hint of squence with plenty of 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.

About Dave Parker



In the ex-mining town of Castleford on the Eastern fringe of Wakefield in West Yorkshire an amazing multi-talented ex-Tetley drayman called Dave Parker took on the tenancy of the town's oldest surviving pub **The Shoulder of Mutton**.

The Mutton wasn't even in the town centre but out among mainly industrial and commercial premises where the River Aire does a few geography book things like making oxbow lakes.

Only a personality like Dave's could draw people out of the town and further away, even our Roger Protz.

It was an Enterprise house and before that a Tetley house which is why you could always get decent Tetley Bitter and Mild (always the yardstick for a chap who cared for his ales). Enterprise were seeking to sell the pub premises and more pressingly, the land behind for commercial use, but Dave took them on and managed to raise enough for the freehold. Not so many people know that Castleford is the place where George Formby Junior first hooked up with clog dancer and future wife Beryl Ingham. We'd have labelled George as dyslexic today and he needed Beryl by his side all the time. The pub was not only a temple to Tetley's but also to George Formby, with accomplished ukulele banjo player Dave hosting monthly "Formby Nights". Alongside those national brews Dave was also a great supporter of independent local brewers. When still allowed to drive he would nip off in his car to collect his own Old Mill beers from Snaith along the motorway; and eponymous Great Heck beers plus Revolutions brewed perhaps a mile and a half away were regulars on his bar. **RKW**

"My dad would be absolutely overjoyed."

Dave's daughter Diane.

About The Award

When we lost Dave to ill health, we wanted a way to ensure that he would not be forgotten, and the Tetley Dave Award was conceived. This is now to be given every year to somebody who has made an impact in brewing, beer and innkeeping in the Wakefield CAMRA area.

For the first time it's awarded, the recipients are David and Maureen James who founded Fernandes Brewery and Fernandes Brewery Tap in Wakefield. Dave then sought a new challenge with East Coast Brewery at Filey, and took on the Robin Hood pub at Pontefract where after a due interval from the sale of Fernandes Brewery to Ossett Brewery he was able to resume brewing locally with his James & Kirkman microbrewery.



The presentation of the award, funded by sales of a dvd of "Formby Nights" took place on 4th December at David and Maureen's second pub, the Rising Sun at the tiny hamlet of Bottomboat near Stanley, close to the River Calder.



Award recipients Maureen and David James with the family of "Tetley Dave" Parker, his wife Maureen, daughter Diane and sons Steven and David.

Photos by Tony Senior

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Non Alcoholic Beer

So we hit January the nightmare month for pubs, clubs and shops everyone is tightening the purse strings after going crazy in December.

Many of you will be giving up the booze for January in either a health kick for which if you are a responsible drinker it will make very little difference or you have been sucked in to raising money for a charity. One that is quite happy to spend millions on advertising the month before.

The same charity that throughout the year that are quite happy to pester pubs, clubs etc for cash but happy to kick them in the teeth during January and now October. Strange how they never have stop fast food or sugary soft drink month. We are easy targets.

If you are dry for January or if you are driving to the pub, pregnant or for medical reason can't have a drop of the good stuff then you are faced with a problem what to drink! Will it be endless over priced fizzy pops and J2O or do you go for non alcoholic beer.

Now I'm sure some of you will have tried non alcoholic beer and I can see you now pulling faces over the thought of trying to muster through bottles of Kaliber and Holsten Pils Free. Most bars these days seem to have either given up on alcohol free beers or just go for Becks Free. The Becks Free is just about drinkable. I think the reason for either the no choice or poor choice is due to the fact the most of the beers are awful or there is a higher mark up of soft drinks compared to bottled beer.



Although in this search for the holy grail of booze free beer there is a couple that are very much drinkable. Alhambra Sin from Spain although it does come in at 1.0 abv. This brewery makes some cracking beers and their Sin is very easy drinking as it is created using low temperature fermentation meaning that less alcohol is developed.

It comes in 330ml cans, blonde in colour giving a slight bitterness and a small hint of citrus fruit notes.



Although my favourite and a great seller is Erdinger Alkoholfrei. This is a strange beer as it's also classed as an energy drink due to it having isotonic giving B12 which helps fatigue. It is brewed to the German purity law and although classed as Alcohol Free under UK law it is not as it has 0.5% alc vol. It is still cloudy like the wheat beer. It's a strange one to describe in taste,

there is slight hop flavour and malty notes but there is the isotonic flavour. I haven't known anyone as yet to enjoy this and come back for more.

If any pubs are reading this and are looking to improve their offering feel free to get in touch.

David Jones, Bier Huis

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*Certain products & offers are excluded from this offer

PUBS OF THE YEAR

Four Pubs are in the running for the title Pub of The Year, below we look at the Black Rock, Harry's Bar and Robin Hood with another Rich Jones penned poem for The Junction opposite.



Black Rock, Wakefield

Pictured left is Shaun receiving the Summer 2015 Pub of The Season award from Chairman Albert Bradbury.

A real gem in Wakefield the Rock features 5 cask beers with Tetley and Kelham Island Easy Rider as permanent beers with 3 ever changing guests.



Harry's Bar, Wakefield

Picking up the 2013 award in the picture on the left is Louise and staff, this small pub just off Westgate is again up for the main award.

A regular award winner this pub has 8 handpulls and is an outlet for the locally brewed Bob's, Five Towns, Tigertops and now Trinity beers.

The pub also has a real cider available.



Robin Hood, Altofts

The newcomer! When the Winter 2015 issue was published this pub was still closed but what a transformation since then. Four cask beers are on offer with always a dark one on offer. All beers are classed as Locale also.

To add to this there is the almost (at the time of printing) brewing Tarn 51 Brewery on site. The future is up for this pub.



Club Of The Year
Here is George from the Red Shed holding the certificate presented during December.

Junction, Castleford

The pub with beers from the wood and all cask beers served here come from wooden casks, no metal or plastic here! Now with its own book by David Litten detailing the amazing rise from a closed derelict pub to one that is leading the revival in wood and now has a national following.

Opposite is Rich Jones latest ode to the Junction.

An A-Z of the Junction

A is for ale – the Junction's our source

B is for barrels – wooden ones of course

C is for Castleford – where the Junction is based

D is for Devizes – where cask orders were placed

E is for Elland – one supplier of beer

F is for (wood)fest – we have one each year

G is for Gurkhas – for whom we raise funds

H is for hand-pumps – nine Melbourne ones

I is for initials – NM on each cask

J is for the Junction – did you really need to ask?

K is for Kirkstall – another brewery fine

L is for local – I'm so lucky it's mine

M is for Maureen – the perfect hostess

N is for Neil – whose cellar skills impress

O is for the oak – which the cooper makes curved

P is for the pride – with which each pint is served

Q is for quiz – our Wednesday night function

R is for Roger Protz – a fan of the Junction

S is for Simon – our good friend from Ridgeside

T is for the tiles – adorning the outside

U is for unique – which the Junction sure is

V is for the vision – Neil's, it was his

W is for wood – wood glorious wood

X is for an experiment – which turned out so good

Y is for Yorkshire – proud home of this gem

And Z is for zenith – it scores 10 out of 10!

Rich Jones



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the Staff



The mat featured this time is the 4th mat produced by Brass Castle Brewery of Malton. The first three are circular with number 1 having various brews on each side with the 2nd & 3rd having a halved design on the front with information on the reverse giving various methods of contacting the brewery. The featured mat has a unique design which, when turned upside down reads the same, try it!!! The reverse of the mat has the same design but the colours are reversed.



Brass Castle Brewery began life in a garage on Brass Castle Hill in Pocklington in 2011 producing four casks at a time. Within two months Brass Castle had won Champion Beer at the York CAMRA

Beer Festival, within six months brewing moved to Lord Halifax's historic Garrowby Estate brewhouse and now, two years later, Brass Castle is based in Malton town centre. The brewery has a 12 barrel brewhouse which, at full tilt, can produce 200 casks of beer a week. In addition to a wide range of cask ales, some beers are bottled and others are put into kegs.

All the beer produced at Brass Castle is vegan and vegetarian friendly. They do not use any animal-derived ingredients in the brewery processes. Spent grain from the brewing process goes to mulch a (large!) tree plantation with spent hops finding their way onto local allotments. The town centre location means that the brewery is always open to visitors and a Tap Room opens every second Saturday of the month from 12-8pm, serving freshly-brewed beers on site. Brass Castle also hosts a bottled beer shop with beers from many of our favourite breweries across Yorkshire and beyond.

Recently Brass Castle were joined in Malton by the Bad Seed Brewery so perhaps we will see the town regain its place as one of the premier brewing towns of Yorkshire,

Cheers, Albert.



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Cider and Perry

Sue Westerman



You may have heard of the unexpected sad loss of Sue Westerman.

She worked at the Robin Hood in Pontefract where she earned her e-mail address "Ciderwoman" and wrote occasional articles for O-to-K, and was also recently at the bar of the Junction in Castleford.



Picking up Cider Pub of the Year at the Robin Hood

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Junction, Castleford

Raven, Wakefield
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Red Shed, Wakefield
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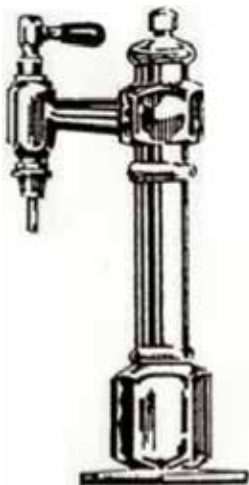
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Looks Like a Duck, Quacks like a Duck, But It Ain't a Duck



Although rather rare nowadays the traditional Scottish tall fount or high fount (pronounced "font") was Scotland's unique method for dispensing cask ale where beer in the cellar is raised by air pressure using a water engine (hydraulic pressure engine).

John McGlashan invented the Albany in 1876 which was followed by the Allan & Bogle in 1885.

More recently came the Laidlaw in 1935, then Gaskell & Chambers added one to their Dalex range in 1946. The Aitken (shown above) was made from 1962 into the 1980s.

The fount used air pressure created by mains water pressure anything from 12psi (about 0.85 bar) up to 40 psi (about 2.75 bar). When the tap is opened, the beer is pushed up to the counter rather than sucked with the traditional English beer engine.

In pre-water meter days it was an efficient way to deliver a pint of real ale in prime condition with a naturally creamy head.

The last time I drank beer served from one was thirty years ago. I think Drybrough's was the beer brand. As these traditional Scottish founts are tall, have a tap at the top and look exactly like lager and keg founts they have been killed-off by the handpump as the widely perceived correct method of serving real ale. If you should find one, it's likely the water engines have been replaced by electric air compressors.



Down in the cellar was one of these!

There are about 3 Edinburgh pubs still courageously using the system, including the Abbotsford on Rose Street. As far as I know electric pumps have replaced the original water-driven turbine pumps.

RKW



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Beer League (2006)



Surprisingly, despite the cover this isn't just another silly and ghastrly churn-out from the Porky's college comedy sausage machine. If you can manage to stomach ten minutes of the dialogue there's a tolerable story beneath.

Well maybe it's some way from being politically correct, it has been cited as "slob comedy at its very best". A beer league is an amateur baseball or slow pitch softball league, deriving its name from the fact many of the players tend to be overweight and/or of below average physical condition, and consume massive quantities of beer [Urban Dictionary].

Artie Lange is Artie, a jobless drunken ex-docker who plays softball (less tough sort of baseball/rounders) for a local team in smalltown New Jersey. If you can recall the members of Top Cat's gang you've got a good idea of the calibre of the guys in the team. Always bottom of the league they're faced with their total relegation after the season-opening match between them and local rivals degenerates into a brawl yet again.

It's new-found love in the form of Linda (Cara Buono) entering his life that lights the flame of self-esteem for Artie. Do or die, the team attempt to rally together and, in a deciding who goes - who stays play-off, they do almost manage it. Hard to believe it, Laura Metcalfe who plays Artie's mother is actually only 8 years older than him: now that's what you call character acting.

Finally it's not the beer, it's the tequila that these p***heads consume with it, that makes them such complete idiots.

Plenty of clips can be viewed on youtube e.g. <https://www.youtube.com/watch?v=pzbtlyIF4SVY>. It was worth every penny I paid for my copy in the pound shop.



You've probably already gathered whether this movie is for you or not, and it definitely needs its 18 certificate, whether you think that's over or under the age.

RKW

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Beer and Trains

I'm writing this piece whilst sitting in the Parcel Yard, the excellent Fuller's pub at Kings Cross station in London. You may recall that Kings Cross station, and the area around it, used to be draughty, dark, dodgy and there was literally nowhere to go to sit down and have a decent beer whilst you waited for a train. Today, the area is transformed and The Parcel Yard is my second office, it's an absolute must to get to the station an hour early so I can sit and have a beer or two in the swanky refurbished old parcel offices.

This got me thinking about the intrinsic link between beer and trains. My first beer boss, the legendary Bob Hunter, was a train fanatic – specifically steam trains. His idea of heaven was to stand on the plate of an engine with a pint of real ale in his hand. One of the most popular Ale Trails in the UK is the Transpennine Ale Trail, with an excellent pub at, or near, every station from Batley across to Stalybridge (avoid Saturdays, it's stag and hen hell). My most re-tweeted Tweet EVER was a picture of me on the platform at Oakworth station standing next to a steam train with a glass of ale in hand.

So for this edition of O-K I thought I would say, enjoy a sherbert or two before taking the train but bear in mind some top tips

1. If you've had a couple of cheeky ones and a snooze on the train sounds like a good idea make sure you have a fail safe system of waking up when you reach your station: an alarm clock, a sober friend or a fellow passenger (dedicated to my friends Jon and Pete who woke up at Peterborough station at midnight and had to spend the night sleeping in a bread cage)
2. If travelling on rural lines, check if it's a 'request to stop' train. Yes, these do still exist in the some

areas of the South West, Scotland and Suffolk. I didn't know this and a few weeks ago after sampling the delights of Ipswich I needed to travel on to the tiny town of Beccles. Groggily I saw the station sign for Beccles slowly go past the window at which point I panicked, stood up and yelled 'STOP!' Actually I didn't shout stop, it was another word beginning with 'S', but luckily I had a friendly driver who pulled back into the station to let me off

3. Make sure all items of clothing are firmly secured. After an afternoon 'testing' a few beers in a London pub, I jumped off the Tube at Victoria in rush hour only to lose a shoe. As I bent down to pick it up the buttons on my dress popped open. I thought I'd got away with it until some joker yelled from the carriage "Oi, luv, we can see your bra". At which point hundreds – yes hundreds - of commuters turned to look at this dishevelled, slightly refreshed woman clutching one shoe on the platform. Oh, the shame

4. Be prepared for fellow passengers being massively indiscreet – albeit unbeknown to them. The following is a true story and I'm still cringing as I write it. I sat behind a group of four blokes on the Transpennine Express from Dewsbury to Manchester last month. Clearly all beer fans, all a few sheets to the wind, and off for a night out, they had a copy of O-K magazine between them. One said to the others, "This Annabel Smith bird. I know 'er, she lives in Horbury". I congratulated myself on having a fan and prepared to introduce myself, until I heard "Never read her page though, it's a load of rubbish"

Trains and Ale eh? They go hand in hand.



@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
 @CaskAnnabel

Ronnie Crooks

One of our longtime members was Ronnie Crooks who did work at Translucent Glass Company on Grantley Street, Wakefield. He passed away in December after a heroic fight against cancer. If any of you own a locally made yard of ale, it probably came from there!

When that company ceased trading about ten years ago, Ronnie went to work for Wakefield Council, cleaning among other buildings the Elizabethan Art Gallery and the Orangery.

He was an enthusiastic volunteer at our beer festivals, first in – last out, dedicated to keeping the premises spick and span. On one famous occasion he and another volunteer came to the verge of duelling as to who should have use of the Hoover!

The branch's annual trips to Belgium were a highlight of Ronnie's year and his presence will be missed

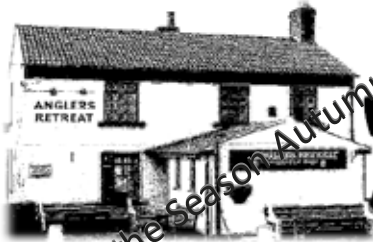


Ronnie (on the right) with Dave Martin at the Wakefield Beer Festival.

Another unexpected loss which impacts on our branch is that of Scotsman Bill Cook who had a trophy business in Britannia Mills, once the power station for Pontefract, in a unit only 2 or 3 doors away from Tomlinsons Brewery. Bill made all those brass plaques for pub or club of the season which we have been proud to present around our district.

An advertisement for whatpub.com. The top part shows a man looking through two beer glasses held up to his eyes like binoculars. The background is a city street. The text 'WHAT?PUB' is written in large, bold letters. Below it, the CAMRA logo and 'CAMPAIGN FOR REAL ALE' are visible. A box contains the text 'whatpub.com' and 'Featuring over 35,000 real ale pubs'. The bottom part of the ad is red and features three icons: a lightbulb, a book, and a smartphone. The text next to the lightbulb says 'Over 96% of Britain's real ale pubs featured'. The text next to the book says 'Information updated by thousands of CAMRA volunteers'. The text next to the smartphone says 'Created by CAMRA who produce the UK's best beer & pub guide'. At the bottom, it says 'Thousands of pubs at your fingertips!'.

An advertisement for Acorn Brewery of Barnsley. The top part features the text 'ACORN BREWERY' in large, bold letters, followed by a logo of an acorn and the text 'OF BARNLSLEY'. Below this, it says 'WELCOMES YOU TO THE OLD N°7 MARKET HILL BARNLSLEY'. The middle part of the ad features the text 'OFFERING AN EXCITING RANGE OF CASK ALES, CONTINENTAL BEERS, PILSNERS AND CIDERS.' and 'BARNLSLEY CAMRA PUB OF THE YEAR'. The bottom part of the ad features the text 'ACORN BREWERY LTD 01226 - 270734'.



Pub of the Season Autumn 2010

Dek and Ali
welcome you to their
Award Winning Pub

The

Anglers Retreat

Ferrytop Lane, Winterset, tel 01924 862370

OPEN 12-3, 7-11 (10.30 SUN) ALL DAY SAT

CLOSED TUESDAY EVENINGS

ALWAYS AT LEAST 4 CASK BEERS

PROUD TO BE WAKEFIELD CAMRA

PUB OF THE YEAR 2008/9

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

and Anglers Country Park



GEORGE V WMC

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

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

Large beer garden - Function room available

For more details please phone Darren or Alison on 01977 552775



HOLYWELL HOUSE
GLASSHOUGHTON WF10 4RN

H.B. Clark, Wakefield

Tel: 01924 373328/07801 922473

Redesign for Traditional and Classic Blonde



And rather smart they are too.

Celebrating 110 Years



For 2016 the specials are focused around the 110th anniversary of the brewery.

The January beer is appropriately named 110 and is a 4.0% chestnut ale with a fruity aroma and a smooth malt finish.

National Listings for Merrie City



Heineken UK have agreed to list Merrie City Crystal Gold in their February guest ale programme, Carlsberg have agreed to list it in their Tapster's Choice programme for May and June, Merrie City Cascadian in March and April, Merrie City Atlantic Hop in September and October.

Revolutions, Castleford

Tel: 01977 552649 @revolutionsbrew

Seasonal Charity Beer



To commemorate Christmas favourite The Pogues & Kirsty MacColl's "Fairytale of New York", this year they've made "Furry-tail of Yorkshire" a tasty winter ale - 10p per pint or bottle go to support cover star Jake and his friends at Dogs Trust Leeds.

At 4.5% the beer was a Winter Ale with a little spice and orange peel and was available throughout December.

2016 Revolutions Specials

January - Blue Monday 4.5% Dunkelweiss.

February - Kissing With Confidence 4.5% Red Ale for Valentines Day.

Regional Brewery News

Kirkstall Brewery is moving to Kirkstall Road and work has begun a new brewery.

Leeds Brewery is installing new large brewing tanks, copper, mash tun and 2 fermenting vessels.

North Brewing Co are now in their new premises near North Street in Leeds.

Old Mill Brewery are now sponsors Carlton Main Frickley Colliery Band and a special beer called Frickley 1884 will be out in February with 5p from every pint going to the band.

Wishbone Brewery in Keighley started brewing in September. They produce both Fined (which contains Isinglass) and Unfined beers (which doesn't and is suitable for vegetarians and vegans. Cask, keg and bottles are available. More information at www.wishbonebrewery.co.uk

Ilkley Brewery is now a living wage employer.

Trinity Brewing Company

Neil – 07885 219811 or Steve - 07963 530189

Launch Press Release

Wakefield has a brand new brewery that was launched on 22 November 2015 called TRINITY BREWING COMPANY. The company has been established by two local lads who are both avid Wakefield Trinity Wildcats fans.

Neil Land is a brewer of some 30 years experience, originally plying his trade for 6 years at Clark's Brewery in Wakefield before moving on to Tetley's brewery in Leeds where he remained for 14 years before its closure and then opening and running the Whitley Bridge Brewing Company.

Steve Locking is a qualified welder and steel fabricator and has worked in the brewing industry, food industry and heavy engineering for 40 years. Steve has built the current Trinity brewery utilising his vast array of skills to create a functional and operational 5 barrel microbrewery.

The two worked together on a ground improvement project at the Wakefield Wildcats where the idea of a brewery based at the stadium was born. Following some discussion with the owners of the club it was agreed that a brewery could be built in the west stand and so the story began. 18 months later the brewery is now producing fine "real" ales, using traditional techniques and unique recipes to suit all tastes.



The company initially aim to produce 4 beers, Trinity Legend (3.9% abv), a golden ale with a rich full flavour and good hoppy aftertaste.

Belle Vue Blonde (4.2% abv), named by one of the Wakefield Trinity Fans following a Facebook competition, this beer is a light coloured fruity ale that will appeal to the discerning drinker.

Trinity Dark Daze (3.6% abv), a lightly hopped dark mild aptly named to reflect the recent struggles of the club (which we hope are now over), and finally for the connoisseur there is a strong dark ale at 5.1% abv; this is not for the faint hearted but not

too strong as to be undrinkable and produced with a light flavoursome hop to give a rounded taste and full flavour.

If your pub or club would like to be amongst the first venues to sample the Trinity Brewery products please feel free to contact Neil or Steve.

Outlets

The following venues have been, will be, might be selling Trinity ales and where they have been they have proved very popular.



Bull & Fairhouse, Wakefield
Graziers, Stanley
Harry's Bar, Wakefield
Old Printworks, Wakefield
Outwood WMC
Labour Club, Wakefield
Rocking Horse, Eastmoor

New Red Ale 'RUBY LEAGUE'

Joining the ones mentioned in the press release is a new red ale. The name of which has come from our very own Bob Wallis.

The name will be RUBY LEAGUE which links the colour of the beer and keeps the RL connection. Look out for it just after Christmas.

Five Towns, Wakefield

Tel: 07934 474180 @FBrewery



The East West Fest returns this year on May 12th-14th at the Wakefield Labour Club. Here is a pic from last year.

Ossett Brewery, Ossett
Tel: 01924 237160 @ossettbrewery

Silver King Now Available in Punch Houses

Punch Partners have been requesting Silver King for some time now and the wait is finally over! From the beginning of February Punch licensees will indeed be able to stock Ossett flagship Silver King alongside the ever popular Yorkshire Blonde. Both beers will be available to all Punch Houses delivered from Carlsberg's Tingley depot. As well as this being good news for the brewery it will please quite a few Silver King drinkers!

Collaboration with Brass Castle

On Sunday 8th November Ossett Head Brewer, Paul Spencer, welcomed Matt and Phil from Brass Castle Brewery to Ossett for a brew day that



has been in the pipeline for the past 12 months. The result is 'Rampart' a 7% heavily hopped American West Coast IPA.



The name came from the 'Ram' used in the Ossett logo and the meaning of 'Rampart' being a defensive castle wall, as in Brass Castle. Genius naming!



The beer had 5 additions of high alpha American hops and was then dry hopped with Chinook and Cascade resulting in a powerfully resinous hop aroma. Pale amber in colour this is a beer which will reveal layer upon layer of hops! Paul decided on this American West Coast style of beer just to satisfy his own palate – Paul and Matt are both big hoppy IPA fans.

Look out for Rampart in both Cask and Keg over the next couple of months.

Upcoming Seasonals

JANUARY

South Pacific IPA 5.0%

Strong straw coloured pale ale. New Zealand Pacific Jade hops impart a citrus/herbal hop character.



JANUARY

Columbia Creek 3.8%

A deep golden session ale brewed from barley, wheat and crystal malts. Columbus hops impart intense aromas of pine and grapefruit.



FEBRUARY

Snowdrop 4.2%

Very pale and moderately bitter. A generous addition of hops at the end of the boil gives fruit and spice notes.



MARCH

White Rabbit 3.8%

Low colour Maris Otter English malt gives the palest of pale beers. Fairly dry and bitter with citrus hop aromas dominant.



Rat Brew #1000



On Tuesday 17th November Rat Brewery celebrated its 1000th brew! To mark this milestone the team created a 10% barley wine-style beer called 'Grapes of Rat'. This will be aged in American

Cabernet Sauvignon casks for at least six months before being sold in casks, kegs and limited edition bottles.

Tigertops, Flanshaw

Tel: 07951 812986

Barry (pictured below) was invited to visit Weyermann in Bamberg, Germany during November.

The world's leading maltsters invited brewers from all over the world who use their malt which included our very own Barry Smith along with several Wakefield CAMRA members.



The visit included seminars, a tour around their facility and sampling of beers and spirits from the on site micro brewery and distillery.

Pictured below enjoying the visit in the micro brewery are Peter O'Toole and Andrew Powell.



Thanks for Mark Goodair for the photographs.

Tarn 51 Brewing, Altofts

@tarn51brewing @robhoodaltofts



As the sign says in the Robin Hood, Altofts Tarn 51 are Now Brewing! Several test brews have been completed at they are now just waiting for HMRC approval to start selling.

Just over a year ago, new life was injected to the Robin Hood at Altofts by the current management. Now, with the pub well established the attached brewery, Tarn 51 is about to take off. Located in a container unit alongside the pub, the Brewery can be described as bijou. The previous experience of brewer Rob enabled him to design a bespoke kit and in line with the team's policy of going local to fuel the area's economy, it has been fabricated locally by CNG Engineering in Featherstone. CNG are no strangers to making brewery equipment, having previously successfully made vessels for Atom Brewery in Hull. However, this is their first ever full kit.

At first, up to a half of the beers brewed on the 3 BBL (12 x 9 gallon cask) will be for the pub, but that may well be increases after time, especially when the number of handpumps on the bar rises to six .in the near future. As for the chosen colour of the casks, they are monochrome grey and white as a nod to the pub's information blackboard and to reflect that all things in the business are simply black and white.

Hayley Lumb said "We are all excited about this part of our project. With the pub doing so well, this part of the plan will give an extra added dimension not only for us but also for the local community."



Wakefield Branch Contacts

CHAIRMAN
MEMBERSHIP SECRETARY
Albert Bradbury
01977 792813,
07989 086321
albert.wakcamra@tiscali.co.uk

SECRETARY
EVENTS/SOCIAL SECRETARY
Mark Goodair
01924 272244,
07779 029374
markgoodair@gmail.com

LOCALE COORDINATOR
Scott Nightingale
Details to follow

TREASURER
John Groves
07790 231388
jonnty.g@tiscali.co.uk

PUBS OFFICER
Bob Wallis
01977 707096
bob.wallis@tiscali.co.uk

O-to-K EDITOR
FESTIVAL ORGANISER
Mark Gibson
0745 0272680
gibson-mark1@sky.com

NBSS COORDINATOR
Rod Naylor
01977 602266
ponterod@hotmail.co.uk

COMMITTEE MEMBERS
David Jones, John Mason

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 can 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:

Alverthorpe WMC
Hamelsworde, Hemsworth
Little Bull, Middlestown
Robin Hood, Altofts
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 contact us!

Deadline for all advertising and feature copy for Spring 2016 Edition is Feb 1st (and I mean it this time!)

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Editor: Mark Gibson Email : gibson-mark1@sky.com Tel : 07450272680

Address: 31 Chantry Waters, Waterside Way, Wakefield, WF1 5ED



The
Woodman
Leeds Road,
Outwood WF2 1LU
01924 822631



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.

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



3 Great Ossett Pubs in Wakefield

The Kings Arms, The Heath, Wakefield

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



Fernandes, Old Malthouse, 5 Avison Yard, Wakefield

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



The Hop, 19 Bank Street, Wakefield

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



For further details about Ossett Brewery Pubs visit www.ossett-brewery.co.uk
To keep up to date with the latest Ossett Brewery news, find us on Facebook, search: **Ossett Brewery**
or follow us on Twitter: **@ossettbrewery**