

# OtoK

From Orlando to Kissimmee

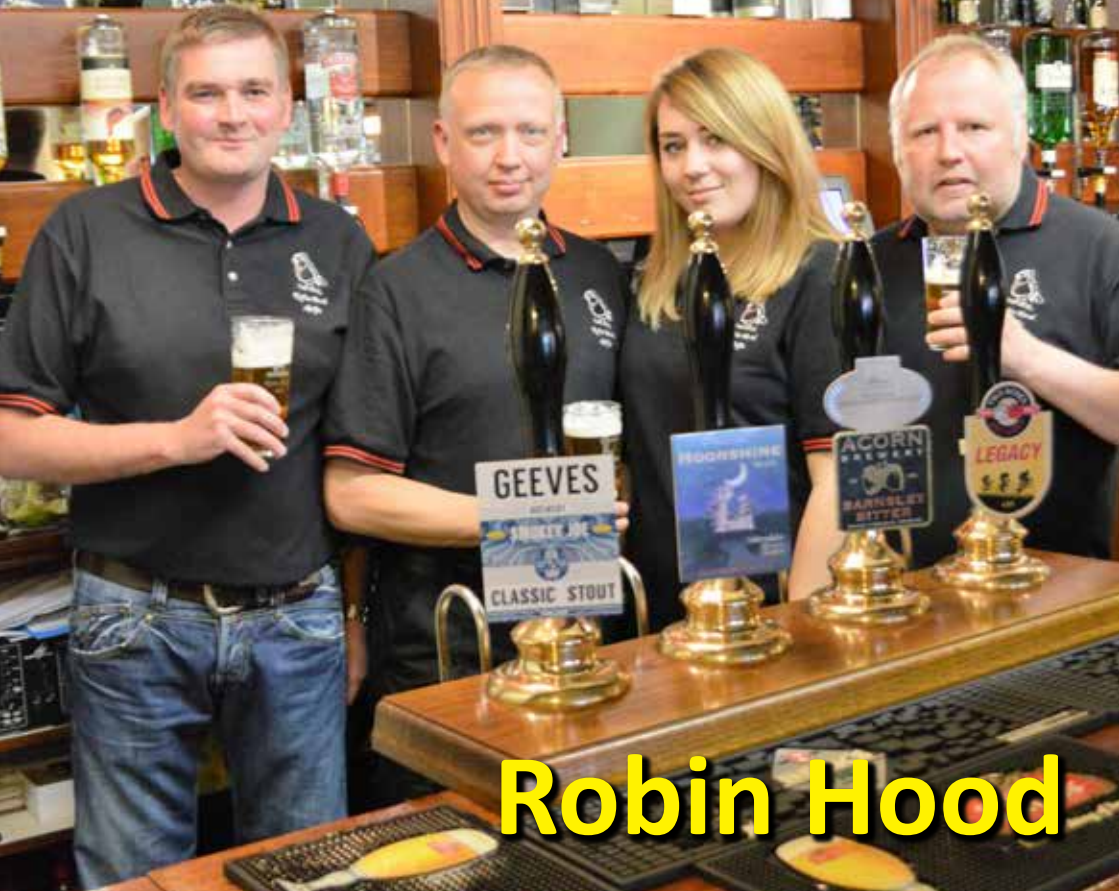
Issue 68 . Summer 2016 . FREE!



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REAL ALE



## PUB OF THE YEAR



## Robin Hood Altofts

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**THE CRICKETERS ARMS**



## Hello and welcome to Issue 68.

**On a recent holiday to Orlando I found some interesting beer things. This was in between visiting the theme parks and lounging by the villa pool of course.**

First up is this Big River Brew pub which is located on the Boardwalk in Walt Disney World. When you enter take a look to your left and you will spot some sacks from Fawcett's of Castleford. There is an excellent, if expensive, beer list including on our visit a Citra Hop Pale, English style Brown Ale and a Belgian Tripel.



From there it is a short walk to Epcot where you can drink your way around the world whilst walking around the lake. You can stick to the local beer and how good does a beer flight containing beers such as Funky Buddha Floridian Hefeweizen and Shipyard Maple Bacon Stout sound?



Next up a cask beer, yes a real hand pulled cask beer.

You'll find this at the Cask & Larder in Winter Park.

On our visit the beer available was 5 Points IPA which at 7.3% packed quite a punch. This beer like all draught beers available here is brewed at the on site brewery.

As we were there early the bartender pulled a whole pint first which was thrown away to make sure we got a cool beer from the next pint pulled. This is something a few pubs in the UK can learn!

It just goes to show that it really is a small world after all and remember there really is a great big beautiful tomorrow, shining at the end of every day!

The 26th Wakefield CAMRA Beer Festival will return on the 13th to 15th October. We are at the Space again (which is dead easy to find, it is across the road from the B&Q on Denby Dale Road and is a 5-10 minute walk from Westgate Railway Station. There are also a number of buses that go past including the Free City Bus).

Beer wise this year we will have all our local breweries which although we have lost Bob's now includes Chin Chin, Horbury Ales, Morton Collins, Steampunk, Tarn 51 and Trinity so hopefully we will have beer from all these.

It is great to see new breweries and I have put in as much information as possible on all them in the brewery news section from page 32 onwards.

In this issue we probably have a first, and in maybe a foretaste of what is to come our galloping gourmet visited a pub with no real ale on sale for his Good Meal Decent Pint column.

We have a feature on Tetley's following an email from a local member. We caused a bit of a stir with a comment I published in the last issue.

Finally congratulations to our recent winners which are Hamelsworde Brewery Tap, Hemsworth for being Spring Pub Of The Season, Bier Huis in Ossett for being Cider Pub of the Year and the Robin Hood, Altofts for being our Pub Of The Year.

Enjoy the issue!

**Mark**

## CONTENTS

<b>PUB AND CLUB NEWS</b>	<b>4</b>
<b>WHAT PUB UPDATE</b>	<b>8</b>
<b>ROYAL OAK, GAWTHORPE</b>	<b>10</b>
<b>THE BROAD SIDE</b>	<b>12</b>
<b>UPCOMING BEER FESTIVALS</b>	<b>15</b>
<b>TETLEY'S</b>	<b>17</b>
<b>PILSNER</b>	<b>19</b>
<b>WAKEFIELD BEER FESTIVAL</b>	<b>20</b>
<b>PUB OF THE YEAR ROBIN HOOD</b>	<b>21</b>
<b>BRADBURY'S BEER MATS</b>	<b>23</b>
<b>CIDER PUB OF THE YEAR</b>	<b>24</b>
<b>ON THE HANDPULL</b>	<b>26</b>
<b>BEER ON DVD</b>	<b>29</b>
<b>ANNABEL SMITH</b>	<b>31</b>
<b>BREWERY NEWS</b>	<b>32</b>

### Ackworth from David Oates

I found on recent visits, that all seven of the pubs serving real ale in Ackworth are providing good, and in a number of cases very good, cask ales. Only the Cricket Club and the Village Club don't currently sell real ale. I would recommend a late summer/early autumn weekend walk to frequent some of these quality pubs. Regular live music can be found over the weekend at both the Boot and Shoe and the Masons Arms and occasionally at Malone' and the Angel. Three of the pubs are now accredited through the Wakefield CAMRA LocAle Scheme(Ego at the Beverley Arms, Boot and Shoe and the Masons Arms) and there are two others that should qualify soon.

**Angel:** The two regulars, Black Sheep Bitter and Rooster Brewery Yankee Pale Ale continue to go down well with the locals and visitors alike.

**Ego at the Beverley Arms:** Two rotating guests from Yorkshire breweries are always available. On a recent visit they were Lord Nelson, from the Riverhead Brewery, Marsden, Huddersfield and Fernandes Brewery, 'Ale to the Tsar'. Both were Cask Marque.

**Boot and Shoe:** Shaun says that real ale has really taken since my last report. Be sure to look at the large blackboard on your left on entry to check out the different cask ales now on in the two bars. Acorn Barnsley Bitter, Sharp's Atlantic Pale Ale, a varying beer from Ossett Brewery plus John Smith's Cask are four regulars. A hand pump real cider is always available. Two rotating

guest beers from the SIBA list are available, which were Leeds Brewery 'Pale' and Milestone Brewery(Nottingham) Black Pearl Stout on my most recent visit.

**Brown Cow:** Black Sheep Bitter and John Smiths Cask are the regular beers. A guest, usually a blonde beer, on a six week basis before it is changed, has included Robinson's Dizzy Blonde, Thwaites Lancaster Bomber and the Twickenham Brewery, most recently, Naked Ladies since I last reported.

**Malone's Bar and Restaurant:** Clark's Classic Blonde is now a permanent feature that is proving popular with the regulars. Considering putting on a second real ale in the summer months.

**Masons Arms:** Bradfield Brewery Brown Cow and Farmers Blonde are well established and very popular regulars. A hand pump real cider is now regularly available. One, occasionally two, rotating guest, that are usually but not exclusively from a Yorkshire microbrewery, are short lived due to an ever increasing willingness of the locals to give them a try. The Shelley, Huddersfield Small World Brewery have proved to be particularly popular.

**Rustic Arms:** The two regular real ales, Black Sheep Bitter and particularly most recently the Ossett Yorkshire Blonde are selling very well. Mark is seriously considering having a third hand pump installed to serve another beer from the Enterprise/SIBA list.

### Assets Of Community Value

We are very happy to announce that we have finally succeeded in gaining ACV status for the Anglers Retreat, Winterset and the Wakefield Labour Club (Red Shed), Wakefield.

Much credit needs to go to branch secretary Mark Goodair who has doggedly pursued Wakefield Council in order to achieve this result after the council had initially turned down our applications.

There have only being six successful ACV application in the Wakefield Council district and we are continuing to press the Council to give more venues ACV status including the Cricketers Arms in Horbury.

### Winter Seam, Glasshoughton

The Winter Seam at Xscape is closing for refurbishment on Monday 27th June and will be reopening again on Friday 15th of July. They currently have 6 hand pull ales on at all time at the moment and are going to increase this to 10 nationally recognised ales as well as a good number of local microbreweries.

Ant has taken over the role as cellar manager at the Winter Seam, and says "I am very passionate about growing awareness of real ale to our customers, I really want to support local breweries and keep in the tradition of go local. I would love to invite all the Wakefield and Castleford Camra members down for our launch day, we are inviting local brewers down from 5pm till 7pm to give tasters and to talk about the beers they brew."

## Survey of Ossett and Gawthorpe 21st May

### Gawthorpe

**Royal Oak** - Partners Blonde, Liverpool Organic Pale Ale

**Boot & Shoe** - Bradfield Farmer's Blonde, Greene King Morland Old Speckled Hen, Sharps Doombar, Abbeydale Moonshine

**Shoulder of Mutton** - John Smith's Bitter

### Ossett

**Hammer & Stithy** - Sharps Atlantic, John Smith's Bitter

**Red Lion** - Salopian Gold, Abbeydale Dr. Morton's Duck Baffler, Rudgate Jorvik, Credence Pale

**Little Bull** - Titanic Plum Porter

**Prince of Wales** - No Real Ale

**Park Tavern** - No Real Ale

**Old Vic** - Ossett Yorkshire Blonde, Silver King & Excelsior, Stamps Ahtanum, Brass Castle Northern Blonde, Kelham Island Pride of Sheffield, Great Heck Voodoo Mild, Jennings Cumberland Ale

### Upton Arms

I called in at the Upton Arms a few weeks ago. I spoke to Phil Brown, the landlord. The pub is owned by Punch Taverns so he is currently tied to their list but he says he is still keen to promote real ale. He has been in the pub just a year, after previously running a pub in Derbyshire.

Marstons EPA is a regular with two guests, which were Marstons Pedigree and 'Fraid Not' from the Exeter Brewery.

*David Oates*

### CAMRA Member Discounts

<b>Bier Huis</b>	<b>10%</b>
<b>Cricketer's Arms</b>	<b>10% on pints only</b>
<b>Hamelsworde</b>	<b>20p off a pint</b>
<b>Harry's Bar</b>	<b>50p off (Mondays Only)</b>

The above venues offer a discount to CAMRA members. Please note however the venue has the right to change or remove these discounts at any time so this is not a guarantee that the discount listed will be available.

If your venue offers a discount let us know and we will add it to the list.

## Kirklands Hotel, Outwood



**The Kirklands Hotel in Outwood has had an inside and out refurbishment and reopened during June.**

Inside there is a new area with pool table and large screen TV's. To the front of the Hotel is a dining area.

There is also an updated beer garden with a new seating area.

A visit just after opening saw two Old Mill beers on sale, Traditional Bitter and the current special Solstice Solace in understandably excellent form.

A quick note about the Woodman also in Outwood, a visit on the same day found the three cask ales on sale in superb condition.

### Spring Pub Of The Season Hamelsworde Brewery Tap, Hemsworth



**Join us on the 28th July for the award presentation which is followed by a quiz.**

On the bar there are six real ales along with craft keg and bottles. They host frequent Meet the Brewer nights, the next one being on the 27th July with Yorkshire Heart. There are also several other theme nights so check their Facebook page for details.

They have just received a food hygiene rating of 5.

# A Campaign



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01/15

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Banks and Building Societies may not accept Direct Debit Instructions for some types of account.

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

New members: Ian Berry, Alan Boorman, Daniel Buckle, Jonathan Butler, Andrew & Elaine Duncan, Charles Gaskell, Paul Gilbert, Kay Henson, Stephen Hodgson, Timothy Hopton, Martin Jones, Rebecca Jones, Eric Lister, Kevin Morrissey, Michael Oxley, Richard & Janine Robbins, Frank Slater, Daniel Stephens, Martin Taylor, Roy & Linda Taylor, Kelly Thackrah & Joe Kirk, Martin Wade, Anthony Walker & Matthew Yeardeley.

Moved Into Our Area: Jonathan Wensley

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.***

### 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.

### 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.



**Albert presenting to Bradford Brewery on a recent visit.**

**Mark Goodair is our Events Secretary. If you want to come on any of our trips, just phone Mark on 07908 553206 or email [markgoodair@gmail.com](mailto:markgoodair@gmail.com)**

Coach trips pick-ups at South Kirkby (Browns Coaches),  
Pontefract (Golden Ball) & Wakefield (Red Shed)

### BRANCH MEETINGS

**Thu 4th Aug** Hamelsworde Brewery Tap. 497 bus

**Thu 1st Sep** Reindeer, Overton. 232 Bus

**Thu 6th Oct** Red Shed, Wakefield. Pre-Festival.

### COMMITTEE MEETINGS

**Thu 21st Jul** Cricketers, Horbury

**Tue 30th Aug** Slazenger Sports Club, Horbury

### EVENTS

**Thu 28th Jul** Spring Pub Of The Season Presentation, Hamelsworde Brewery Tap, Hemsworth.

**Fri 29th Jul** Castleford Beer Survey, starting at the Station at 7pm

**Sun 28th Aug** Summer BBQ, Red Shed with legendary food from around 4.30pm with food at 5.30.

## WhatPub Update

If you are unsure what to do then our NBSS Co-ordinator Rod Naylor is here with quick guide. If you are a CAMRA member then please try to start beer scoring. Our starting point at Wakefield CAMRA for our entries in to the Good Beer Guide comes from the scores entered on WhatPub by CAMRA members.

- 1 Find website by typing in "whatpub.com" into the address bar or via a Search Engine.
- 2 Log in by entering your User Name (this is your CAMRA membership number) and Password. The default password will be your postcode but for your own security reasons you should really change this to something else if you haven't already. (should be the postcode without any spaces).
- 3 Search for the pub(s) or town/place where you are wanting to score the beer(s) for. Once the pub appears in the list, click on it and then the pub details appear, and on the right of the screen is the self-explanatory "Submit Beer Scores" box.

*Cheers, Rod*

From 1 Jan 2016 to 30 June 2016 inclusive

Total No. surveys carried out: 2227

Target 10 per day, currently achieving: 12.2

Total No. pubs visited: 142

Total Surveyors: 27 (out of over 1000 Wakefield CAMRA members)

Total Non Wakefield CAMRA Surveyors: 45  
completing 218 surveys. Thanks :-)

No. Pubs achieving the 6/12 criteria: 34

### League Table

	Pubs	Scores	Points
Mark Goodair	71	123	833
Eddie Fogden	57	169	739
Albert Bradbury	51	220	730
John Mason	47	178	648
Mark Gibson	51	132	642
Rod Naylor	48	119	599
Scott Nightingale	41	98	508



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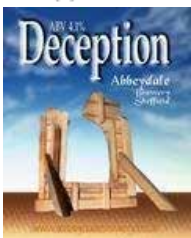
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# A Good Meal And A Decent Pint

## Royal Oak, Gawthorpe

Our latest outing takes us right to the edge of our patch to the Royal Oak at Gawthorpe. It's on Owl Lane, the B6128 which runs from the end of the Ossett bypass towards Batley. The 117 bus will drop you right outside or it's not far to walk from the 268A at Leeds Road End. Both services run evenings and Sundays too.

I was interested to read some good TripAdvisor reviews, some of which were very impressed with the home-cooked food. The pub replies to the messages as well, even to some of the less constructive ones. Their aim is clearly to develop a good food trade and refurbishment is well under way.

They've certainly got the space to do it; there's plenty of seating available including a most pleasant conservatory where we have held a couple of branch meetings at which good ale was served. A display of pump clips at the bar including Partners, Fuzzy Duck, Dark Star and Liverpool Organic showed that a good range of real ales have featured. The ale was also recommended by

Chief Inspector Nightingale, our excellent LocAle coordinator, who was also my "dinner date" for this visit.



Unfortunately there was no cask ale on when we arrived on a Tuesday evening. A busy weekend had resulted in all supplies being drunk. Restocking takes place near the end of the week and this is probably a better plan than having far too much ale lying around turning to vinegar. So the advice is to check what's on before making the journey.



The beer is a bottle of Banks's Bitter.

Anyway, we'd come for a meal. You certainly can't say choice is limited here so we sat in the conservatory and had an extensive read. There's an Acorn set menu (this is after all the Royal Oak) for £10 where you could have, for example, Classic Prawn Cocktail and Roast Of The Day. For £15 there's the Oak menu which could consist of Breaded Brie and 7oz sirloin steak.

There are some interesting homemade burgers and "handcrafted" hot dogs and "Royal Oak Favourites" include Thai Green Curry (£8.99), Smothered Chicken (£10.99) and Home Made Steak and Ale Pie (£11.79).





Tuesdays to Fridays see a 2 for 1 deal so we thought that's what we'd go for. Scott's original choice, Beer Battered Haddock, had flown off the shelves along with the cask ale so he opted for the gammon steak instead which he found very much to his liking. I thought the butternut squash and goat's cheese pie sounded interesting and that did not disappoint either. Both came with proper chips. The gammon was priced at £9.49 but my reckless extravagance in making a more expensive selection meant that we paid a very reasonable £10.99 for both meals.

Desserts were not required but they come in around the £5 mark and include Cadbury chocolate sundae, home made fruit crumble, bread and butter pudding and so on.



The extensive menu ensures that there is something to everyone's taste from the wide selection of home cooked food. Do ring in advance to check on the ale situation and also to book at busy times.

You can check them out on Facebook (The Royal Oak) and on Twitter @royaloakowllane  
Meals are served Tues-Fri 1200-1400 and 1730-2000; Sat 1200-2030; Sun 1200-1930. The Royal Oak, Owl Lane Gawthorpe, WF5 9AU. 01924 273965

**Colin Williams**

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## WHAT DO BAR STAFF DO ON THEIR DAYS OFF?

**Something that I don't think any of us have even thought about.**

Going to the pub and seeing life from the other side maybe, but that could be rather like a Busman's holiday and also a danger of being roped in when the place got busy.

However, one Wakefield barmaid has set herself the challenge of running 10 races ranging from 10k to a full marathon this year for Cancer Research.

Rebecca Cattley, or better known to customers and staff at Harry's Bar as Bex, started her rapid running regime in March of the year with the Royal British Legion Major Series 10k Assault Course closely followed by the Wakefield Hospice 10k run.

It was in-fact on the Royal British Legion 10k Assault Course, where Bex was accompanied by her Rugby League playing husband Richard, she adopted her Mission Statement for all her challenges "NO MUD, NO GLORY!"

Richard supports Bex all the way, but due to a sports injury and surgery on his ankle is only a spectator for now. "He would be running more but obviously cannot" says Bex. She said that they are also modernising their home and make regular trips to the waste transfer station on Denby Dale Road and receives strange looks from the people while she off loads bags of builders rubble in to the skips while Richard just sits in the passenger seat of their car observing her manual work. (At one time, he had to show his crutches to a concerned member of the public who thought he was skiving off).

I asked Bex what made her take up these challenges, she said "I started running for Cancer Research as my dad suffered with a very rare form of cancer 10 years ago and after a prolonged series of harsh treatment was given the all clear. I decided to take on the 10 race challenge to push myself to the limit after taking part in a few races in 2015. I never realised that running would be so hard as I go to the gym three to four times a week, but running is a different beast to lifting weights!"

Bex also suffered a minor injury whilst taking part in the Leeds Half Marathon in early May, but she went on to complete the race in a comfortable 2 hours 11 minutes and 17 seconds.

The photograph show Bex in her Yellow Day-Glo running vest just after completing the this race.



So what of the future and how can we help?

To the middle of June Bex had completed five of her challenges. She has the Leeds 10k (July 10th), Roundhay Park 10k (July 13th), York 10k (August 7th), Middleton Woods 10k (August 17th) and finally the Yorkshire Marathon on October 9th which she hopes to complete in 4 hours 30 minutes.

So far she has hit the £1000 mark in fund raising but there are several ways people can donate. Visit Just Giving ([www.justgiving.com](http://www.justgiving.com)) and search for Rebecca Cattley where you can donate safely and securely. Or you can text BEXC64 to 70070, or you can also donate directly at Harry's Bar.

I don't know about you dear reader but all this writing about races and marathons has made me thirsty so I am going to walk to the pub for a drink! Remember though...don't drink and drive and don't run and drink either, as you may spill it!

**Happy Drinking! IRL**

# Wakefield Labour Club

aka. "The Red Shed"



Wakefield CAMRA  
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Yorkshire CAMRA  
Club Of The Year 2011/12/13

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## Upcoming Beer Festivals

Fri 8-Sun 24 Jul Craft Cider Festival, Wetherspoon

Fri 15 Jul Pontefract Races. Red Shirt Night and Beer Festival. Open 4.30. First race 6.30.

Fri 15-Sat 16 Jul Steeton Cricket Club, BD20 6RX  
[www.steeton.cc/events/beer-festival/](http://www.steeton.cc/events/beer-festival/)

Fri 15-Sat 16 Jul Aldwark Arms, Alne, Aldwark YO61 1UB

Fri 15-Sun 17 Jul Selby Rugby, Cricket and Running Clubs' Real Ale Festival Sandhill Lane, Selby YO8 4JP

Fri 29-Sun 31 Jul Yorkshire Beer Festival, Brewers Pride, Low Mill Road, WF5 8ND

Fri 29-Sun 31 Jul Little Bull, Middlestown. WF4 4NR. 128/217/232 buses get you there.

Sat 30 Jul Selby Town Hall Beer and Music Festival, York Street, Selby YO8 4AJ

Sat 6-Sun 7 Aug Batley Beer and Music Festival at Batley Town Hall, Market Square, Batley WF17 5DA, noon-23:00 each day

Sat 13 Aug Garforth Lions, Miners Welfare Hall, Main Street, Garforth

Sat 27-Sun 28 Aug Hemsworth Ale Fest at Hemsworth Community Centre. @HemsworthAle

Sun 28 Aug Beverley Racecourse. Bank Holiday family raceday with live music and a beer festival.

Sat 3-Sun 4 Sep Cleckheaton Beer and Music Festival at Cleckheaton Town Hall, Bradford Road, Cleckheaton BD19 3RH

Thu 8-Sun 11 Sep Leeds International Beer Festival at Leeds Town Hall. [www.leedsbeer.com](http://www.leedsbeer.com)

Fri 9-Sat 10 Sep Saltaire Brewery £5 - tickets from the brewery. [www.saltairebrewery.co.uk](http://www.saltairebrewery.co.uk)

Fri 9-Sun 11 Sep Reindeer, Overton

Sat 24-Sun 25 Sep Holmfirth, with Nook Brewery tours. [www.holmfirthfoodanddrink.org](http://www.holmfirthfoodanddrink.org)

Fri 7 - Sun 9 Oct Yorkshire Craft Beer Festival, Cricketers Arms, Horbury

For more detailed information visit the Wakefield CAMRA website which is now [www.wakefieldcamra.org.uk](http://www.wakefieldcamra.org.uk) and always check with the venue first before visiting that the event is on.

## CAMRA BEER FESTIVALS



The poster for the Great British Beer Festival 2016 features a central graphic of a beer glass filled with golden beer and topped with white foam, set against a dark purple background. The glass is surrounded by a cluster of yellow and white circles of varying sizes. Text on the poster includes: 'come and experience an extensive collection of quality real ales and international beers under one roof' on the left; 'exciting choice of food live music and entertainment all in a fun friendly festival atmosphere' on the right; 'THE CAMRA FOR REAL ALE PROSELY PRESENTS GREAT BRITISH BEER FESTIVAL 2016 9-13 AUGUST OLYMPIA LONDON' in the center; and 'BOOK YOUR TICKETS NOW' with contact information '0844 412 4640 www.gbbf.org.uk/tickets @GBBF GreatBritishBeerFestival' at the bottom.

Tues 9 - Sat 13 Aug Great British Beer Festival, Olympia, Kensington, London

TBC Sep York, Knavesmire, nr Tadcaster Road, York. @beerbestyork

Thu 1 - Sat 3 Sep Elsecar-by-the-Sea Beer Festival. Milton Hall, Elsecar. [www.barnsleycamra.org.uk/festivals](http://www.barnsleycamra.org.uk/festivals)

Thu 22 - Sat 24 Sep Calderdale. Hebden Bridge Town Hall, HX7 7BY

Thu 22 - Sat 24 Sep Doncaster Town Festival. [www.doncastercamra.org.uk/festivals/beer-festival](http://www.doncastercamra.org.uk/festivals/beer-festival) for more details.

TBC Oct Huddersfield, APNA Leisure Centre, Spring Grove Streert, HD1 2NX

Thu 13 - Sat 15 Oct Scarborough CAMRA First Beer & Cider Festival is on at the Old Parcel Office on Scarborough Railway Station, admission for non-CAMRA Members £3, CAMRA Members £1.

**Thu 13 - Sat 15 October 26th Wakefield Beer Festival at The Space, Waldorf Way, Wakefield, WF2 8DH. [www.wakefieldcamra.org.uk/festival](http://www.wakefieldcamra.org.uk/festival)**

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

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MINERS A LIGHT - 4.2%

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



MINERS A PINT - 3.8%

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



BLONDE & BEYOND - 4%

A light hoppy beer brewed with chinook & nebula stavins hops to create a well balanced fruity taste. Hazy citrus and grapefruit flavours for a bitter-sweet finish.



FOX HUNTER - 4%

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



RUBY - 5.6%

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

### ***We received an email following the last issue on the subject of Tetley's***

Dear Camra,

First let me say what a great job you do as regards the promotion of real ale, secondly, let me say that over the past 45 years you have done more than anybody to help the cause of real ale drinkers. With this in mind it was really disappointing therefore to read in the Wakefield's Spring Edition a sweeping comment about a true Yorkshire icon "Tetley's Bitter".

On page 5 of the magazine an article relating to Alverthorpe WMC states that Theakston's Best Bitter as replaced Tetley's Bitter because of quality issues and "...it's not the beer it was" - this comment will have been read by thousands of people. Admittedly, the company has seen changes and possibly is not the force it was, but such a statement is totally wrong and probably libellous.

Now I worked for Joshua Tetley & Sons for 23 years (1984 to 2007) and I can assure you that whilst the Leeds Brewery was "a jewel in the crown" of Allied Breweries and is now gone, you only need to drink a pint of Tetley's Bitter in The Black Rock in Wakefield or Wrenthorpe Sports and Social Club to realise that the brand of Tetley's Best Bitter is still "nectar from the gods" when kept correctly. I suggest you contact Shaun Slater and Mick Caines of the above establishments to offer some advice on cellar management and dispense.

The comments were untrue, unfair and totally unprofessional in respect of printing it - and probably libellous. I hope some form of remedial action will be considered in the next issue - I'd like to think we drinkers are not in the habit of disrespecting our fellow brewers.

Great magazine by the way, apart from this gaff.

Cheers

Paul Bateson.

Hi Paul

Firstly thanks for getting touch and the kind words about the magazine but I honestly didn't expect this kind of response to what was in fact a bit of a throw away comment.

I understand your loyalty to Tetley's having worked there for so long and as a frequent visitor to the Black Rock I can agree on the quality of the ales that Shaun keeps but Tetley's is rarely something I drink in there and that is a real shame because the Rock was always, and still is, one of the best places for Tetley's in Wakefield.

But it is opinion on the beer which is held by many people, the beer isn't the same since it left Leeds, and some would say it was in decline before it left. I don't think this is libellous, it is an opinion. I only go back to the late 80's but to me back then it was a fantastic beer but nothing stays forever.

One beer still carrying the Tetley name that is a fantastic beer is Mild, this is still a superb beer and I love nothing more than pairing it with the Bitter for a pint of Mixed. I encourage Shaun to get it more often in the Black Rock!

But sadly, visit the centre of Leeds these days and the many great real ale pubs and bars there and Tetley's is very hard to find and when it is on it is rarely the best beer on the bar.

The shame is, for all your love of Tetley's, the brewery is gone and Carlsberg's lasting legacy to the brand was to move the beer not only out of Leeds but out of Yorkshire and to turn the once great brewery into a car park...

Mark



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## Pilsner

So this time this little bit of the magazine is coming to you live from London village. Where the price of a pint of cask ale is hitting an average of £4.20. But I'm here not for that but for the delights of a two day trade show at Olympia. Imbibe Live is not just about being bombarded with samples of the latest beer, gins and wines there are also a number of seminars from learning about saki to cider blending to of course styles of beers. Luckily for me it just so happens we are now on the letter P for our A to Z of beer styles and I really didn't want to do Porters or Pales but instead Pilsner.

There are many times during CAMRA meetings that the fizzy stuff is put down but if a Pils/Lager is of good quality then why not enjoy it. Of course I wouldn't be taking about Fo\*ters or Cals\*erg. My biggest selling beer at the shop is Krombacher, a German Pilsner which is clean and refreshing and the little known fact that it's Germany's number one beer.



Back to Imbibe Live and the last session of day one was a talk from Jamie Hawkworth from Pivovar who are company behind the Tap bars across the country. The talk called Pilsner And Beyond looked at the changing Czech beer scene. We went through six beers and started off with a non alcoholic beer. We all

know that the Czech's love a beer, the Czech's now have a zero drink drive limit, however they don't want to drink Coke when out but beer so there is now a booming non alcohol beer trade. Prague is 0.5% it pours dark amber with a huge malt smell it actually smells like being in the brew house. It's taste is quite sweet with a good malty flavour and for a non alc beer is very good.

We then moved on to a well known Czech beer - Staropramen which we were given two samples as a new 4.0% version is about to be launched into the UK. I thought it was a bit thin compared to the one we see at the moment which is 5.0%. It's now owned by Molson Coors when the state sold breweries off after the fall of communism in 1991. It's brewed in open squares and then goes under a

8 week maturing before it's ready for pouring.

Our 3rd beer was Bohemia Regent which is unfiltered and goes under a 60 day maturing to allow the beer to drop bright. This has a classic sweet malty taste with a little hop bitterness in the after taste.

Now onto the changing style of beers if Czech beer with Bernard Bohemian Ale. This is 8.2% and is matured for 120 days, it is top fermented with a hint of coriander. To me it tasted like Duvel and might be the reason it won in the Beer Cup as best Belgium style beer. Up next was Dubnistr Tripple Mashed Kager which was very light 5% to me tasted like an English amber ale.

However my favourite was the last one, a mash up of beer styles, Pils v IPA with Matuska Apollo Galaxy. 5.2% it's brewed using local pilsner malt and then lots of American hops giving a pils style drink but with an IPA flavour with lovely tropical flavour.

So there we go a little guide to pilsner and that it's not all fizzy yellow muck. I'm off for day two now and first up is a talk on Sour beer so expect that next time!

*David Jones, Bier Huis*

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\*Certain products & offers are excluded from this offer



## OPENING TIMES

Thursday 13th October

11:00 - 23:00 £2 to non CAMRA members (£1 CAMRA and NUS)

Friday 14th October

11:00 - 16:30 FREE to everyone.

17:30 - 23:00 £5 by **advance ticket only**

Saturday 15th October

11:00 - 23:00 £3 to non CAMRA members (£1 CAMRA and NUS)

Once inside you can purchase a 2016 Festival Glass for £2.50 or hire an old glass for £1.

Musically we are planning for acoustic music on Thursday and on Saturday evening we are having something electric from local bands.

Tickets are on sale for Friday night during August.

### Where is the festival?

The Wakefield CAMRA Beer Festival will be held at The Space, Waldorf Way, Wakefield, WF2 8DH from Thursday 15th to Saturday 17th OCTOBER.

### How many real beers?

We will have a total of 90 real ales and will again be showcasing beers from our local breweries as well as featuring beers from breweries that we have visited over the course of the past year.

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

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

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

### My friend drinks Lager?

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

### Will there be food?

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

### Are there beer tokens or cash?

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

### Are children allowed?

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

### Where is The Space?

It is on Denby Dale Road across from B&Q and behind the car dealership. It is easy to find!

### Where can I find information online?

[www.wakefieldcamra.org.uk/festival](http://www.wakefieldcamra.org.uk/festival)

[www.twitter.com/wakefieldcamra](https://twitter.com/wakefieldcamra)



## Robin Hood, Altofts



**It took just 11 months for Rob, Chris, Andy and Hayley to turn a run down non real ale pub in to Wakefield CAMRA Pub Of The Year.**

You could have viewed it as a risky business, the area was not known for its real ale pubs and the Robin Hood was not well renowned but they took it on and the new Robin Hood opened its doors in January 2015.

They installed four handpulls from opening making sure to feature local real ales including always a dark one and installing Acorn Barnsley Bitter as near permanent.

Whilst open the pub has undergone improvements both inside and out including a beer garden and as a result has become a hit with the locals of Altofts and further beyond.

There was the promise of an on-site brewery and finally in June 2016 brewing commenced with the aptly named "About Time" becoming the first Tarn 51 Brewery beer on the bar.

Any licensee thinking "there isn't much call for real ale" should take a look at the Robin Hood, that is what the previous tenants must have thought too and the pub closed, now this same pub is award winning and has an on site brewery.

The main picture shows Chris, Andy, Hayley and Rob receiving their award from branch chairman Albert Bradbury.



# BOONS



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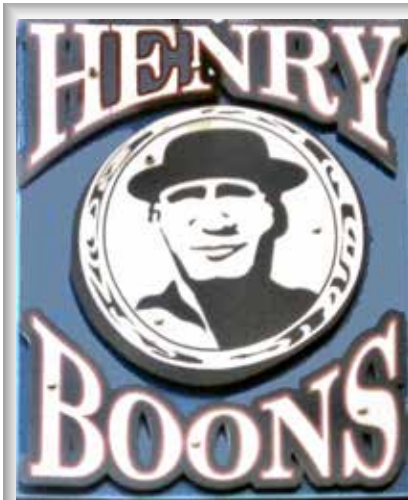
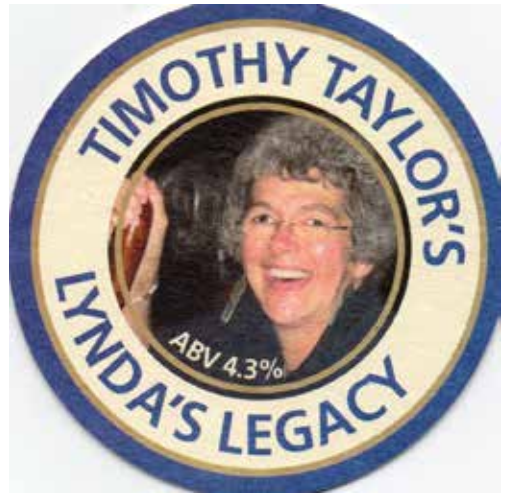
**TIMOTHY TAYLOR'S  
CHAMPIONSHIP BEERS**

The mat featured this time is one of many produced by Timothy Taylor's of Keighley, Brewers of the legendary "Landlord" beer. The front depicts Lynda Smith who died recently after a long battle with cancer.

The beer is a dry hopped version of Taylor's Boltmaker which was Lynda's favourite drink and was brewed for Skipton Beer Festival where this mat also appeared.

Lynda was an active member of Keighley CAMRA and also a stalwart of the Great British Beer Festival where she helped out at the Champion Beer of Britain competition. She was always willing to help were needed and will be sorely missed by her many friends both locally and nationally,

*Cheers Lynda, Albert.*



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## Cider Pub Of The Year - Bier Huis



### Our Cider Pub Of The Year for 2016 is Bier Huis in Ossett.

Dave's shop doesn't just sell excellent handpull, keg and bottled beer, he does a rather good selection of cider and perry also.

In store there are up to 8 ciders in a bag which at the time of writing included Udders Orchard, Pure North and Thirsty Farmer. There are also 36 bottles.

Dave has an on license so you can drink inside the



shop as well as take away.

He takes his cider and perry on the road too and can be seen during July at Pontefract Races on their Red Shirt night race meeting.

Pictured above is the obligatory photo of branch chairman Albert presenting Dave with his award earlier this year.

Below is list of venues that sell real cider and perry in Wakefield, if you know of other places get in touch.

## REAL CIDER AND PERRY IN THE WAKEFIELD DISTRICT

Bier Huis, Ossett  
Brewers Pride, Ossett  
Broken Bridge, Pontefract  
Cricketers Arms, Horbury  
Fernandes, Wakefield  
Glass Blower, Castleford  
Hamelsworde Brewery Tap, Hemsworth  
Harry's Bar, Wakefield

Junction, Castleford  
Red Lion, Ossett  
Reindeer Inn, Overton  
Rising Sun, Bottomboat  
Robin Hood, Altofts  
Robin Hood, Pontefract  
Six Chimneys, Wakefield  
Wakefield Beer Exchange, Wakefield



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Pub of the Season Autumn 2010

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Top artistes every Saturday evening, and great bands occasionally on Friday evenings.

Large beer garden - Function room available

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**HOLYWELL HOUSE**  
**GLASSHOUGHTON WF10 4RN**



**This column is usually about delivery of beer from cask to your glass: this time though it's delivering the cask to the pub.**

Why's the delivery vehicle, whether pushed like a barrow (okay I have to be honest – she's a hefty lass but these casks are empties) Wicküler is a brand of Wicküler Küppers, Küppers (Kölsch) being a brand more familiar to UK fans of German beer drawn by a horse or motorized, so-called? Well its derivation is the same as drag/draw/draught perhaps from Old English dræge, related to dragan 'to pull'. The dray, once a wheel-less vehicle i.e. a sled, and then one that usually had smaller wheels than those used on other wagons had a flat, level floor, and, usually, no sides.



Some drays, however, did have box bodies or side stakes with chains. Heavy stuff in wooden casks being moved relatively short distances by patient horses who spent a lot of their working day waiting at the kerbside as the casks of ale were rolled down into pub cellars. The cask may be

metal and the pig (cushion to you and me) may be polypropylene but still essential kit for a drayman.

“P\*\*shead draymen” was a common epithet with the offer of a free beer in every pub, regularly plastered by the end of the day. It is said they relied on the long-suffering horses to take them around their route.

Several larger breweries retained horse-drawn drays until quite recently including Wadsworths of

Devizes and Youngs when they were still unmerged in S.W.London – citing better m.p.g. but the modern phenomenon of road rage has chalked up another victim - the dray horse.



Young & Co decided to end 400 years of daily horse-drawn deliveries to local pubs because of an increasing number of motor accidents and complaints by impatient drivers. It seemed no longer fair on the animals to subject them to abuse and danger from motorists, even though they are more cost-effective. A motorist held up near Clapham Junction removed one of the chocks holding the wheels of the dray and hit one of the horses on the rump with it. A thump on the rump means “Go!” so the pair of animals galloped unchecked for a mile through heavy traffic into nearby Battersea before they were brought under control. The attacker was later taken to court.



*Davenport's never used these to deliver my Beer-At-Home. If you thought Davenport's had gone for ever, there's been a reincarnation – look them up on the web!*

From the 1930s the mechanical horse began to be used for local deliveries mainly by breweries and railways. These were usually made by Scammell (or Karrier until WW2) and could turn in tight places although they could topple over!

Scammell's successor design, the Scarab had the engine slung much lower and was a lot more stable.



The Scammell or "FAR" was also made under licence by the French company Chenard-Walker and used the Citroën Traction Avant engine. Production of this version began in 1937, and was known in France as the Pony Mécanique. This continued in production, in various versions, until 1970.

Nowadays a lot of our beers are delivered by logistics specialists like Tradeteam and Kuehne + Nagel, although it does look as if at Marstons delivery remains vertically integrated into their operation, and closer to hand H.B.Clark's wholesaling operation stretches across the North and Midlands from 11 depots. Our smaller and medium-sized brewers work together through beer swaps trying to ensure that their smaller vans aren't travelling without any beer on board, and a tiny West Country brewer may "back fill" casks to return to Yorkshire.

A bit of self-indulgence here-



a 1952 Maudslay Mogul: Style & Winch of Maidstone was acquired by Barclay Perkins in 1929 but I do remember the trading name in my boyhood, which survived until 1964. It was run as part of Courage (Eastern), later being liquidated by Courage Barclay & Simonds in 1970.

**RKW**

# ALVERTHORPE

WMC

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

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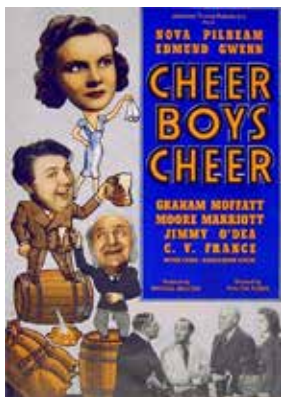
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DENZIL@GREATHECKBREWERY.CO.UK

WWW.GREATHECKBREWERY.CO.UK





A comedy produced by Michael Balcon. Two breweries, the 150 thousand gallon-a-day Ironside Consolidated, Metropolis-like with towering gleaming steel vessels and no humans visible, that could have been at home beside the fields of the Nuremberg Rallies and the idyllic timber-built 150 year-old Greenleaf Brewery that could just as well be a farmyard, run by a benevolent owner who gladly dines with his own workers. Two of these more often appeared in Will Hay films so there's tons of slapstick.



One brewery is focussed only on increasing production of a single and mediocre product whilst the other has a range of quality beers and a recipe book

that plays a crucial part in the plot. The one has cornered the market in London and wants to buy up more pubs in the Home Counties, just to soak up the extra production.

This is in the days when brewers had tied estates. To give away too much would make this review a spoiler but a romance develops between the son of the Ironside empire and the Greenleaf daughter.

It's 1939 and Old Man Ironside's reading matter just happens to be Mein Kampf and among his dirty tricks to put Greenleaf's pubs out of business, he sends lorries laden with thugs (it's in black & white so you can't tell if they're brownshirts) who attempt to instigate riots and brawling in Greenleaf pubs.



Ironside Senior's son John has infiltrated the Greenleaf business in the new post of advertising manager aiming to splurge money on an ad campaign,

concealing the costs so that they collapse into bankruptcy. The female lead is the lovely Nova Pilbeam who only died in July 2015. Irish comedian Jimmy O'Dea plays Matt, head brewer at Greenleaf whose recipe book includes a beer called Deirdre of the Sorrows (not Icen Brewery's of the same name) that induces tears in all who taste it.



The film is most readily available on "The Ealing Studios Rarities Collection: Volume 9".

These collections of four films, often not seen since their release (this one just 2 weeks before war broke out) can often be had for around £7.

Picture quality is really crisp and the sound amazingly good for its age.

**RKW**

## Wakefield CAMRA Social Media



@WakefieldCamra



# BROOKSIDE

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**Wakefield CAMRA Pub of the Year 2010/Summer  
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Come down and see why we've been voted Wakefield's finest real ale pub. Home of Bob's Brewing Co with White Lion and Rudgate Ruby Mild as residents and quality cask ales from around the region, you'll be spoilt for choice.

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Ossett  
WF5 8ND

Tel: 01924 273865



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- Thurs-Specials
- Fine dining in Millers Restaurant
- Live Music 1<sup>st</sup> Sunday of every month

## GEEKY BEERY FACTS (PART 1)

There have been whole books dedicated to where beer came from, indeed volumes of books on specific beer styles, like IPA and Stout. I have the attention span of a gnat when it comes to absorbing long winded history books, I tend to speed read and then pounce on a fact that interests me. I jot these facts down in a little notebook I always carry (I know, cutting edge technology) in the belief that one day they'll be useful.

Over the years of writing this column I've slipped in the odd geeky beery fact where appropriate. However, last night I found an old notebook which I thought I'd lost, and sure enough there were some little snippets in there which I'd forgotten about.

So, with absolutely no idea what I was going to write about this month, I thought I'd share a few of these with you. Use them to astound your friends, delight your family, or do as I do, and bore your other half to death with a few "Did you know..." beer questions.

Our distant ancestors desire for alcohol – specifically beer – changed the habits of hunter gatherer nomadic humans and made them settle in one place so they could be near the plants used to make their favourite tipple. Waves of invaders of Britain brought beer to British soil in around 2000BC, they brought their favourite tipple with them to give them courage to fight in battle. (The first documented beer on British soil was a heather ale, made by Picts. It also had hallucinogenic properties, so that could have been an interesting night down the pub)

No one really understood what turned plants, grain and fruit into alcohol, so when religion became part of the human experience, it was believed alcohol was a gift from the Gods. It's why even today we raise our glasses high before taking a sip: we're subconsciously saying 'thank you' to the deities above us for this delicious, thirst quenching liquid which will make us happy.

During the first Millennium, the Christian church became increasingly powerful, and the clergy loved beer because they saw it as a gift from God. Sermons would last for hours and were frequently utter rubbish due to the copious amounts of beer imbibed whilst writing them. (Pity the

poor congregations who had to sit through this nonsense and blame the beer).

Every society and culture throughout history has embraced their own form of beer. The rainforest dwellers in the Amazon have a beer called Chicha which is made from corn. It's mixed with the ashes of recently deceased villagers, and then drunk by the whole tribe to keep the dead persons spirit alive within their community. (It also helps that powdered bone can clarify beer)



When we drink beer, the alcohol in it triggers the brain chemicals dopamine and serotonin, chemicals which make us feel good, relieve anxiety and calm frayed nerves. Even the anticipation of a drink is enough to prompt happy feelings. A lot of research has been conducted about "false intoxication": when people are led to believe they have been drinking alcohol, they do exhibit the behaviour associated with intoxication. Brilliant – now that's a cheap way of having fun with your mates in the pub on a Friday night.

More anorak facts next time...



**©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)**  
**@CaskAnnabel**

### Chin Chin Brewing, South Elmsall @ChinChinBrewing



#### From David Currie

Based in South Elmsall, Chin Chin Brewing Company comprises of two brothers – David & Andrew Currie.

The brewery is small (1bbl) so we only get 4 casks per brew, and now we're up and running we're looking to brew at least once, maybe twice a week – dependent on availability of spare casks!

The first few casks went out in May, and we've been really pleased with the positive feedback received so far. Beers have been available at various pubs in our region including The Robin Hood at Altofts, Harry's Bar, Hamelsworde Tap, and The Red Shed amongst others.

Also, as we're based right on the border of the region, some of our beer has crossed over into South Yorkshire into The Hostel, Hooton Pagnell.



Our initial two beers **Little Boy Lost (4.6% Pale Blonde)** and **Alone in the Dark (5.4% Stout)** also featured at a recent new breweries festival at The Three Pigeons, Halifax.

Other festivals have also shown interest and we'll be present in Sheffield, Derby & Huddersfield over the next month or so.



Two further brews introduced were **Hello Sunshine (4.5% Pale)** and **Chin Up (3.8% Session Pale)** which have recently gone out, and have once again started to receive good feedback.

We've just placed an order which will quadruple our initial cask stock so should now be able to brew more frequently and reach out to more outlets in the region.

#### Five Towns, Outwood

Tel: 07934 474180 @FBrewery

There was a Five Towns bar at Wakefield Festival Of Beer held in June.



New T shirts & Polo shirts are now available, shown here modelled by Scott and Jonnty at the WFoB.

There was a new collaboration with North Riding a Grapefruit & Pineapple infused IPA at 5%.

New website due to be up & running by the time you are reading this.

Around £3000 was raised to share between Candle lighters & Newton Hill Cricket club from the Beer Festival at the Red Shed in May.



# ELEPHANT & CASTLE



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



## James & Kirkman, Pontefract

Tel: 01977 702231

From Simon Seaton

We hosted our first Meet The Brewer at The Robin Hood in on the 1st of June. There was me representing James & Kirkman and Malcolm from Five Towns. We had a very good night and showcased the **Tickers Delight 6% IPA**, which was the collab brew with Five Towns. We will be hosting more Meet the Brewers at The Robin Hood Inn, during the course of the year.



From left to right: Malcolm (Five Towns), Simon and David (James & Kirkman)

We will be doing a collab with Quirky Ales from Garforth & Imperial Brewery from Mexborough.

We are also taking part in a super collaboration brew at Imperial Brewery in July, where it will see Hopcraft, Imperial Brewery, James & Kirkman, Pigeon Fisher, Raw, Revolutions Steel City, Waen and maybe Great Heck & Five Towns.

The core beers have been decided:



### Stallion 3.8%

Deep copper in colour, this best bitter has a light toffee and chocolate from the malts, and a well balanced bitterness, with a floral and pine finish. Dry hopped in the cask to give a fresh flavour.

### Magnificent Blonde 4.1%

This pale blonde ale is refreshing, with a nice crisp clean bitterness and a fruity finish. There are just the right amount of floral notes to have you reaching for your glass all too often.

### Bunny Hop 4.2%

The hoppy big sister of Magnificent Blonde, its the same ABV, but with more flavour and more aroma, for those people who like hoppy beers. This is crisp and refreshing, with a distinctive grapefruit flavour.



### Mine's A Blonde 4.5%

This crisp and refreshing hoppy pale ale is well balanced, with a fruity and citrus flavour from the use of Cluster and its pungent grapefruit, lychee and gooseberry aroma, due to a late hopping of Citra. Then a generous dry hopping of cascade.



### Victorian Stout 5.6%

Brewed using a traditional recipe, full bodied, malty with chocolate and hints of toffee and roast malt. There is a good clean bitterness, with a lasting dried fruit and cherry aroma, and a slightly dry finish.

Old favourites such as **Empress of India 6%** & **Stanley Main 4.2%** have made an appearance. Plus a new mild was brewed called **Miners Mild 3.6%**, and was greatly received. It was showcased at the Mild Fest at the Templar in Leeds and was also mentioned in the Yorkshire Evening Post.

We have been supplying people with beer in Barnsley, Bradford, Doncaster, Huddersfield, Leeds, Preston, Sheffield & Wakefield.

Plus a number of beer festivals which include Wakefield Festival Of Beer, MonkeyFest, Barnsley Camra, Wheatshaf Inn Burn, Rocking All Over The Wold.

Orders of beer have been going crazy at the moment, we have been selling out as soon as the beer is ready, so have been advising pre ordering to ensure customers get what they require.

We are currently underway with the new website. This should be going live in July.

H.B. Clark, Wakefield  
Tel: 01924 373328/07801 922473

Morton Collins, Ryhill  
Tel: 07812 111960

### Seasonal Beers



**JULY**  
**Summer of 66**  
**4.1%**  
Light golden  
Floral  
Clean, crisp



**AUGUST**  
**Golden Lakes 4.2%**  
Golden  
Pine  
Citrus, refreshing



Set up by Sam Morton and Gerald Collins and brewing commenced in April.

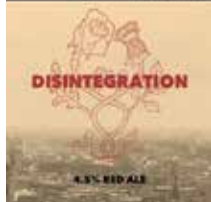
The beers include Winterset Gold which is proving very popular, R.P.A which is a 4% Rye Ale and Yorkshire Stout at 4.1%. There is a bitter and American Pale Ale in the pipeline.

Local outlets have included Old Printworks, Red Shed, Robin Hood in Altofts, Mason's Arms in Ackworth and the Angler's Retreat in Winterset.



**SEPTEMBER**  
**Golden Smile 4.2%**  
Deep Gold  
Malty  
Sharp, dry finish

Revolutions, Castleford  
Tel: 01977 552649 @revolutionsbrew



### From Revolutions

You may be aware of our EU Referendum beer - Should I Stay Or Should I Go? - we all know how that went.

The beer itself - a 4.5% Red Ale has been very popular, so we've decided to retain it and rename it.

A continuing beer, for a continuing story...although it now references The Cure, we can't claim any restorative or bridge building properties!

Please welcome our beer for uncertain times - Disintegration.

The Castleford Beer Festival will return on the 4th and 5th of November and will be Bigger, Better and Warmer!



### MORE IRON MAIDEN BEER



My favourite band is launching another beer. Red 'N' Black is a 6.8% Porter inspired by an 1850's Robinson's recipe and has again been designed by vocalist Bruce Dickinson.

I am not a fan of dark beers but I am sure I will like this one. Up the Irons!

**Trinity Brewing Company, Wakefield**  
Neil – 07885 219811 or Steve - 07963 530189

*From Neil Land*



Since the launch of the brewery back in October 2015 the Trinity brand has gone from strength to strength, initially launching 2 beers (Trinity Legend and Belle Vue Blonde) we have now grown our portfolio to include 4 further regular beers (Ruby League, Dark Daze, Hop and

Under and Dreadnought) and we are looking at developing seasonal beers.

We have just taken on board a technical brewer who will help to develop the brands further and comes with a wealth of knowledge from the brewing industry, I am sure his addition to the team will help us develop some more superb beers to please the real ale fraternity of the region and beyond.

Sales wise, we have employed the services of two freelance salesmen who will be working hard over the next year or so to get the Trinity Brewery Brand promoted in as many real ale outlets as possible. We are currently brewing around 25 barrels per month and have the capacity to double that amount through targeted sales and ensuring our beers are in top condition at all times.

Kit/plant news, we are currently redesigning our conditioning tanks to internal loop cooling as opposed to external coil cooling, the current set up has struggled during the warmer weather earlier this month, in addition to this we are looking to improve the beer store cooling through the addition of a compressor based cooling system to ensure that the finished product never goes above 9 degree centigrade before it leaves the brewery.

We are also considering replacing our current FV's (square ex dairy tanks) with purpose built conical fermenters to give us more room to increase capacity as we go forward.

Finally, we have recently commissioned a malt and material store as we have already outgrown the one we originally used.

**Hamelsworde, Hemsworth**  
Tel: 07530 669332 @Hamelsworde

There is a new Gargoyle series of beers, named after Dan finally located the little known landmark Gargoyle Bridge.

A stone built railway bridge which has numerous faces carved into the stone. It is believed that they were carved by a local artist but he has never admitted it.



The first beers are **Chimera Blonde**, a 3.8% hoppy beer with Aurora and Cascade hops.

There is also **Boss Stout**, a rich dark stout at 4.2% hopped with Bobek which is sure to take charge of any bar. The third beer in the series is **Grotesque IPA** at 6.0% which will be brewed with 4 Styrian Hops for a complex flavour and a good strong malty backbone like IPAs used to be.



There is also **What a Relief**, a 5.0% lager using Dana hops for a noticeable yet subtle floral/citrus flavour and a hint of sweetness from crystal malt, which should be a welcome change from the bland lagers that dominate most bars.

There is a new Dark Lager called **Magnum P.I. (Igrim)** at 4.7%. It's cask conditioned and full of body. Magnum gives a good bitterness whilst pilgrim provides a fruity aroma and flavour.

Preparation is under way for a mezzanine in the brewery to create space to allow for brewery tours which should be ready In Autumn.

There is also a series of home brew nights at the Tap to introduce people to home brewing and answer questions, see Facebook for more information.

### Hemsworth Beer Festival

Summer beer festival returns to Hemsworth Community Centre on 26th and 27th August. Summer themed beers and ciders. You can find more information @HemsworthAle on Twitter.

**Ossett Brewery, Ossett**  
Tel: 01924 237160 @ossettbrewery

### July to September Monthly Specials



#### July

##### **SIZZLER 4.0%**

Amber coloured ale. A full malty flavour is contrasted with moderate bitterness. Brewed using a combination of high alpha American "C-hops" to give a citrus hoppy aroma. A refreshing drink, brewed for hot summer days!



#### August

##### **JESTER 4.0%**

Golden coloured ale brewed from pale malts and British Jester hops. Full bodied and bitter with citrus, blackcurrant and tropical fruit aromas.



#### September

##### **CITRA 4.2%**

A classic American-style pale ale brewed from a simple combination of pale malt and Citra hops. Moderately bitter, intensely refreshing and with powerful aromas of citrus, pineapple and tropical fruits.

### **Tarn 51 Brewing, Altofts** @tarn51brewing @robhoodaltofts

Brewing has now commenced.

Beers on the bar at the Robin Hood have including

**Black Snout** - 4% Stout

**Against The Tide** - 4.4% single hopped with Cascade

**Par 4** - 4% golden ale

The first beer available was the appropriately named

**About Time**, a 4% Golden Ale.



**Fernandes, Wakefield**  
Tel: 01924 237161 @FernandesTap

On the 22 to 25th September there will be a beer festival at the Brewery Tap in Avison Yard, Wakefield with 22 NEW Fernandes beers.

They are going back to the old style of Beer Festivals focussing on the beer rather than names/themes. The beer list is below. 20 casks & 2 kegs.



- |                          |                             |
|--------------------------|-----------------------------|
| 1 Session IPA 3.8        | 12 IPA 2 5.5                |
| 2 Pale Ale 1 3.8         | 13 Black IPA 6.0            |
| 3 Pale Ale 2 4.0         | 14 Red Rye IPA 4.1          |
| 4 Pale Ale 3 4.0         | 15 Belgian White 6.0        |
| 5 Pale Ale 44.1          | 16 Light Mild 3.4           |
| 6 Pale Ale 54.1          | 17 Dark Mild 3.8            |
| 7 Traditional Bitter 3.8 | 18 Brown Ale 4.5            |
| 8 Best Bitter 4.3        | 19 Porter 4.2               |
| 9 Fruit Beer 1 3.8       | 20 Oatmeal Stout 5.0        |
| 10 Fruit Beer 2 4.5      | 21 Imperial Stout (Keg) 7.4 |
| 11 IPA 1 5.1             | 22 DIPA (Keg) 7.4           |

### **Horbury Ales**

#### *From Jon Hemingway*

You may have heard my brother Rick and I have started brewing on a pilot kit ahead of the opening of the main brewery situated to the rear of the Cherry Tree in Horbury (not to mention pushing on with the Horbury site itself!).

The main purpose of the pilot kit was for us to fine tune our recipes ahead of the launch of the main brewery (which is confirmed at 8BBL and is currently in fabrication), however, early tastings have been so good that we've decided to put it on the bar down at Brewers Pride. Output is very limited so we cannot guarantee there will always be one on (the first two firkins sold out in less than 24hrs!) but we will endeavour to keep up with demand as well as trial new recipes (the main purpose of the kit).

### New Sales Executive For Yorkshire

Moorhouse's - brewers of Black Cat, Pendle Witches Brew and Pride of Pendle - has strengthened its sales team to spread the magic of the famous 'Pendle Witches' cask ales across Yorkshire.



Stuart Thompson will be based in Leeds as sales executive. Stuart has five years' previous experience with Moorhouse's as accounts and commercial manager.

He has worked in a variety of roles throughout the food and beverage sector, including club manager at the Halifax Golf Club and regional manager with major pub companies.

Stuart said: "I relish the challenge of rejoining Moorhouse's. Yorkshire is an excellent area for growth for the internationally award winning brands, with both the region's cask ale drinkers and visitors alike looking for an excellent cask ale experience."

Mark Boardman, sales director of Moorhouse's said: "With Stuart's appointment we aim to build business relations with publicans in Yorkshire. We have a very strong offer, with six quality and consistent core brands as well as a special brew each month to cater for all drinkers and support publicans in a very competitive market-place.

Moorhouse's cask-conditioned ales have won a long list of awards and the state-of-the-art Burnley brewery now directly supplies several hundred free trade pubs throughout the North of England and reaches outlets nationwide via contracts with major pub companies and leading drinks wholesalers.

### Cameron's buys Leeds Brewery Pubs

The Hartlepool based brewer has purchased the complete 7 pub estate from Leeds Brewery which includes the Lamb & Flag and Crowd of Favours in Leeds.

Sam Moss, Owner of Leeds Brewery said "he relationship between the seven pubs and Leeds Brewery will continue to be strong, and we are very excited about the opportunities we have to continue to grow the Leeds Brewery brand across Yorkshire and the North of England."

### Whippet Brewing Co, Leeds

@whippetbrewing



*From Sam Parker*

Our new Monthly Special "Flaming Dog" is available from next Thursday 7th July and is a 5% American Stout with chilli - a prototype batch has just been well received at the Glasgow Real Ale Festival with a pin also being on at Bier Huis' "Thirsty Friday" tonight.

Monthly Specials for the rest of the year are:  
August - Kokoni 4.3% Cask Lager with Greek thyme honey

September - Fat Dog 5.7% American IPA

October - Dog Huis 5.8% Festbier (in collaboration with Bier Huis)

November - Whitby Whippet 4.8% Parkin Porter

December - Growler 5.5% English Strong Ale

Our current Seasonal ale is Summer - a 4.5% straw coloured Blonde Ale

Upcoming are:

Autumn - 4.5% American Pale Ale

Winter - 4.5% British Brown Ale

Our core ales go from strength to strength - House Dogge, English Whippet, Little Curre & Snap Dog - and are to be joined by Rabbit Dog 4.7% Blonde Ale from September onwards.

We have built up a partnership with a number of breweries not regularly seen around Yorkshire and will have upcoming beers available from Wantsum, Lytham, Cotleigh, Brecon, Brentwood, Flying Monk & Vale of Glamorgan breweries amongst others.

July sees us launch a new buying club for publicans called "Whippet 48" where 48 members will get a one order, one delivery, one payment discount solution to make buying quality cask ale simpler. Alongside this they will get exclusive club benefits such as branded glassware and "brewer for a day" experiences. With interest already very high this is one to sign up to now before it is fully subscribed!

Details can be found on our website or by calling 0113 271 0299 during office hours.

## Wakefield Branch Contacts

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### It's your magazine.

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

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

Can you help deliver OKs to local pubs?  
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:

**The Houghton, Glasshoughton**  
**Horse and Groom, Heath**  
**Robin Hood, Pontefract**  
**Royal Oak, Gawthorpe, Ossett**  
**Wakefield Labour Club**

### Our advertising rates :

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(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 Autumn 2016 Edition is Sept 1st

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Outwood WF2 1LU  
01924 822631



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