

# O to K

From Ossett to Knottingley  
Issue 69 . Autumn 2016 . FREE!

WAKEFIELD  
BEER FESTIVAL  
13-15 OCTOBER

## Collaboration With James & Kirkman

**"Space Cadet" debuts at the Wakefield Beer Festival**

**A Good Meal @ The Upton Arms**

**Wakefield's Smallest Pub**

**Real Ale in Cans**

**Yorkshire POTY and COTY**

**The Wicker Man on DVD**

**Mr Bier on Quadrupel**



# Wakefield Labour Club

aka. "The Red Shed"



Wakefield CAMRA

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

Yorkshire CAMRA

Club Of The Year 2011/12/13

**BIG SCREEN**

**sky SPORTS**

**AND IT'S LIVE!**

Rotating selection of Real Ales, well kept and at reasonable prices.

Wide selection of bottled Belgian beers.

Wednesday Night Quiz

Monday Music Club/VIP's

Poetry Reading Nights

Music Concerts in Air Conditioned Room

**NOW OPEN ALL DAY SATURDAY!**

**OPEN 7-11 EVERY NIGHT**

**SAT 11-LATE**

**OPEN LATE FRI & SAT**

*Membership only £3 waged, £1.50 unwaged per annum  
New members and guest always welcome!!*

18 Vicarage Street, Wakefield, WF1 1QX (Next to Trinity Walk - Fredrick Street Entrance.)  
Tel: 01924 215626 Web: [www.theredshed.org.uk](http://www.theredshed.org.uk) President : George Denton 01924 256612

Phil and Lynn would like to invite everyone to

*The*  
**Houghton**



Front Street, Glasshoughton WF10 4RN

Full Sky package

**PREMIER SPORTS**

**sky SPORTS ESPN**

**AT THE RACES RACING UK**

**DARTS AND DOMINOES EVERY MONDAY, POOL EVERY TUESDAY**

**TOP QUALITY GUEST ALES AND BLACK SHEEP ALWAYS**

**IN OUR SMALL FRIENDLY ESTABLISHMENT**

**NO CHILDREN UNDER 14**

Open:

**Mon-Thu from 3  
Fri & Sat from 12  
Sunday 12-11:30**

Quiz Thursdays:

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

**Hello and welcome to Issue 69!**

**Can you stay off the booze for 31 days?**

**So asks Dry January which along with Dryathlon (for September), Go Sober For October and many more, how about Stay Parched In March (which I thought i'd made up but it actually exists in Australia along with FebFast and DryJuly).**

Charities are falling over themselves to tell you to give up alcohol for a month, add in a over zealous chief medical officer telling you that drinking any alcohol is bad for you then it seems that alcohol is the next on the list for the health nannies.



Honestly, is not drinking alcohol really a big deal? Not drinking appears to be for some a challenge, one advert features a guy almost sweating before choosing Lime Cordial. If you ever get to that stage, get some help, you have problems.

If you are doing one of these many months without alcohol then I suppose I should say good luck but maybe grow a moustache or do a 1k walk next time?

We hope to see you at the Wakefield Beer Festival on the 13th to 15th October. If you are reading this after the event then I hope you had a great time, if you didn't come along then why not? Please contact us either way with your views on our festival and what we can do make it better.

We are at the same venue, The Space on Waldorf Way. This is off Denby Dale Road across from the B&Q. The venue is a 10-15 minute walk from Westgate and Kirkgate. You can also use the Free Bus from both Train and Bus Stations during the day or use the 128, 130, 435 and 443 bus services which go passed the venue.

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 (including Oktoberfest Beers!), Belgium and elsewhere. The bottled bar will sell bottles for you to take home also.

Enjoy the festival!

Finally, we have had many requests for pubs offering CAMRA member discounts here is a list.

### CAMRA Member Discounts

<b>Bier Huis</b>	<b>10%</b>
<b>Cricketer's Arms</b>	<b>10% on pints only</b>
<b>Elephant &amp; Castle</b>	<b>£2.30 a pint on Tues (selected beers)</b>
	<b>30p off a pint</b>
<b>Hamelsworde</b>	<b>20p off a pint</b>
<b>Harry's Bar</b>	<b>50p off (Mondays Only)</b>

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.

**Mark**

### CONTENTS

<b>PUB AND CLUB NEWS</b>	<b>4</b>
<b>MEMBERSHIP NEWS</b>	<b>7</b>
<b>WHAT PUB UPDATE</b>	<b>8</b>
<b>UPTON ARMS, UPTON</b>	<b>10</b>
<b>THE BROAD SIDE</b>	<b>12</b>
<b>UPCOMING BEER FESTIVALS</b>	<b>15</b>
<b>PRINCE ALBERT</b>	<b>16</b>
<b>QUADRUPEL</b>	<b>19</b>
<b>YORKSHIRE POTY &amp; COTY</b>	<b>20</b>
<b>BRADBURY'S BEER MATS</b>	<b>23</b>
<b>CIDER</b>	<b>24</b>
<b>ON THE HANDBRINGPULL</b>	<b>26</b>
<b>THE WICKER MAN</b>	<b>29</b>
<b>ANNABEL SMITH</b>	<b>31</b>
<b>BREWERY NEWS</b>	<b>32</b>

### Ackworth from David Oates

Since the last report there have been further positive developments on the Ackworth Real Ale Scene.

**Angel:** Continues with Black Sheep Bitter as the well established regulars plus a varying guest, usually a pale ale or blonde, that changes around monthly. The popular guest on my most recent visit was Robinson's Dizzy Blonde.

**Ego at the Beverley Arms:** Very much a food orientated establishment. The two rotating guests from Yorkshire breweries are always available for dinners who enjoy a real ale with their meal. On a recent visit they were both Cask Marque Ossett Yorkshire Blonde and Citra.

**Boot and Shoe:** a reminder to look at the large blackboard, now on your right, on entry to check out the different cask ales now on in the two bars. Sharp's Atlantic Pale Ale and John Smith's Cask are the two regulars. A hand pump real cider is always available. Four rotating guest beers from the SIBA list are available, which were Milestone Brewery (Nottingham) Crombwell Bitter, Black Sheep Bitter, Ossett Silver King and Bradfield Farmers Blonde on my most recent visit.

**Brown Cow:** Black Sheep Bitter and John Smith's Cask are the regular beers. A guest, usually a blonde beer, on a month to six week basis before

it is changed. Most recently it was 'Holy Grail' from the Black Sheep Brewery.

**Malone's Bar and Restaurant:** Currently undergoing a major 'restructuring' as opposed to a refurbishment. It is scheduled to re-open on the 14th Oct. Darren and Shirley Hyde inform me that it will be a 'Bistro type pub which will specialise in Real Ales, American Craft Ales, a Range of Gins and Cocktails amongst other planned initiatives.....with comfy, informal type of seating'. It will open under a new name which hasn't yet been revealed.

**Masons Arms:** Bradfield Brewery Brown Cow and Farmers Blonde continue as very popular regulars. A varying hand pump real cider is now always available. Continues with one, occasionally two, rotating guest, that are usually but not exclusively from Yorkshire breweries, are short lived due to an ever increasing willingness of the locals to give them a try. Timothy Taylor's Landlord and Bolt Maker have had extended runs recently due to their popularity. Possible beer festival in the planning before the end of the year as part of the celebration to getting into the CAMRA 2017 Good Beer Guide.

**Rustic Arms:** The two regular real ales, Black Sheep Bitter and Ossett Yorkshire Blonde continue to sell very well.

### Wentbridge

#### Blue Bell

Re-opened mid-summer after an extended closure for a refurbishment is serving three real ales, which most recently were Timothy Taylors Landlord, Theakston's Bitter and Ossett Yorkshire Blonde.

The 408 from Pontefract during the day will get you there.

#### Upton

##### Upton Arms

Continues with Sharp's Doombur and Marston's EPA as regulars and a changing guest, which was Wadsworth 6X recently. Phil Brown, the landlord, is pleased and says the locals are gradually more and more willing to give the real ales a try. Phil is considering moving to one regular, EPA, and two guests.

Buses: Arrive 485, 496 and 497 and Stagecoach 29,30, 46 and 48.

### Newmillerdam (survey September)

#### Fox & Hounds

Taylor Landlord, Black Sheep Bitter, Bradford Blonde and a superb guest ale in Otter Autumn Ale.

#### Dam Inn

Acorn Barnsley Bitter (in good condition) and Yorkshire Blonde. Partners Blonde was ready to come on. The pub was heavily promoting Cask Ale Week.

#### Pledwick

John Smith's, Acorn Yorkshire Pride, Small World Twin Falls and a refreshing pint of Ossett Yorkshire Blonde.

You can get to Newmillerdam on the Stagecoach 59 bus but be warned the services back to Wakefield end in the early evening and you'll face a walk up to Sandal to catch the Arriva 110.

## **Stanley**

### **Bar Stanley**

Only 1 cask ale on now, badged as 'Bar Stanley Ale' it's clearly Greene King IPA. As good as that beer can be.

### **Graziers**

5 Cask ales, only 4 on during my visit which were permanents John Smith's Cask and Abbeydale Moonshine, with interesting guests Black Sheep Riggwelter and Whippet, English Whippet.

### **Wheatshead**

Two Cask ales, John Smith's Cask permanent with 1 guest sadly just gone on my arrival which was Otter Ale – something you don't find round here often.

## **Outwood**

### **Kirklands Hotel**

4 Hand pulls, two had run off but Yorkshire Elixir and Solstice Solace were in good form. (All Old Mill beers). Refurbishment looks very good, the place was comfortably busy.

### **Nightingale**

Eddie didn't venture here but your editor did in June and John Smith's Cask plus a guest was on.

### **St. Leger**

John Smith's Cask and Jennings Cumberland were the choices, ok for what they are.

### **Victoria**

A real surprise. This place has had a refurbishment and was selling John Smith's Cask and Saltaire Blonde. The Blonde was in lovely condition, and was going down a treat with the regulars.

### **Woodman**

Sharp's Doom Bar, Black Sheep and Fuller's London Pride which was decent. *(A visit in June produced beers from Yard No 18 Brewhouse and Marston's. Editor)*

## **Wrenthorpe**

### **New Pot Oil**

Tetley's, Black Sheep and my choice of Ossett Yorkshire Blonde was good.

### **New Wheel**

5 handpulls on, including Leeds Pale, Ossett Yorkshire Gold, Ossett Pale Gold, Black Sheep and my choice of Leeds Pale which was good.

### **Wheel**

Sam's OBB in the usual satisfactory condition

**Eddie Fogden**

## **Winter Seam, Glasshoughton**

A look at the new Winter Seam at Xscape which has been refurbished from a Lloyds No 1 to a Wetherspoon with more regional offerings available in the cask ale range.



The pub has retained a musical offering that reflects the demography of the evening and weekend customer base of the leisure complex.

## **A fresh new look for The Hop to ignite the Wakefield bar scene**

Having closed its doors on 25th September and set to reopen to the public from 4pm on Friday 28th October 2016, Ossett Brewery's The Hop, promises to bring an exciting new development to Bank Street by investing £250,000 on a full refurbishment throughout the venue.

The Hop Wakefield originally opened back in 2008. The unique concept of the venue was as an amalgamation between Jamie Lawson director of Ossett Brewery, Mike Heaton drummer from Yorkshire Indie band Embrace and ex-Virgin Japan MD Mike Inman.

The Hop will keep its traditional real ale house feel and continue to provide an intimate atmosphere for live music with a fresh face lift, showcasing new contemporary décor throughout.

All customers old and new will be invited to experience the new Hop with a new weekend bar, cosy real fire snug and even an in house kebab shop to fill those hungry stomachs at the end of a beer infused night.

Ossett and The Hop look forward to seeing everyone from 4pm on Friday 28th October.

# A Campaign



# of Two Halves

Fair deal on beer tax

Save Britain's Pubs!

## Join CAMRA Today

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

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

### Your Details

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

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

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

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

Postcode \_\_\_\_\_

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

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

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

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

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

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

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

Direct Debit Non DD

Single Membership £24  £26   
(UK & EU)

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

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

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

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

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

Applications will be processed within 21 days

01/15

## Campaigning for Pub Goers & Beer Drinkers

## Enjoying Real Ale & Pubs

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



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



Please fill in the whole form using a ball point pen and send to:  
**Campaign for Real Ale Ltd**, 230 Hatfield Road, St Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society Service User Number

To the Manager \_\_\_\_\_ Bank or Building Society

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

Postcode \_\_\_\_\_

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

Bank or Building Society Account Number \_\_\_\_\_  
\_\_\_\_\_

Branch Sort Code \_\_\_\_\_  
\_\_\_\_\_

Reference \_\_\_\_\_  
\_\_\_\_\_

9 2 6 1 2 9

#### FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number \_\_\_\_\_

Name \_\_\_\_\_

Postcode \_\_\_\_\_

#### Instructions to your Bank or Building Society

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

Signature(s) \_\_\_\_\_

Date \_\_\_\_\_

This Guarantee should be detached and retained by the payer.

### The Direct Debit Guarantee

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

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

New members: David Austwick & Sheila Evans, Brian Bache & Richard Thorpe, Daniel Buckle, John Conville, Phillip Goring, James Jenkinson,

Moved Into Our Area: Roger & Teresa Webb.

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.***

Upcoming Nomination and Voting Dates

Nominations	Vote
-------------	------

*Pub Of The Season*

Autumn	September, October	November
--------	--------------------	----------

Winter	December, January	February
--------	-------------------	----------

*Pub Of The Year*

November, December	January
--------------------	---------

*Club Of The Year*

January
---------

*Tetley Dave Award*

January, February	March
-------------------	-------

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](http://www.ts.wyjs.org.uk) so, when you arrive home from the pub at 11.30, you can now complain online there and then while you can still remember the pub's name.

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

**Mark Goodair is our Events Secretary. If you want to come on any of our trips, just phone Mark on 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 3rd Nov** Kelly's Bar, Ossett

**Thu 1st Dec** Alverthorpe WMC

### COMMITTEE MEETINGS

**Tue 18th Oct** Plough, Warmfield

**Tue 22nd Nov** Bier Huis, Ossett



**Albert presenting to Hamelsworde, Spring Pub of the Season.**



**Albert presenting to Wakefield Beer Exchange, Summer Pub of the Season.**

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.

### EVENTS

**Sat 22nd Oct** Survey starting at the Reindeer, Overton at 12 then moving to Middlestown, Horbury Bridge and Horbury.

**Thu 27th Oct** Presentation to Cricketers, Horbury from 7.30pm.

**Sat 29th Oct** Festival Workers Trip.

# WhatPub Update

From 1 Jan 2016 to 31 August 2016 inclusive

Total No. surveys carried out: 2842

Target 10 per day, currently achieving: 11.6

Total No. pubs visited: 154

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

Total Non Wakefield CAMRA Surveyors: 53 completing 270 surveys. Thanks :-)

No. Pubs achieving the 6/12 criteria: 41

We calculate what pubs are put forward from inclusion in the Good Beer Guide. You can help with this by visiting [whatpub.com](http://whatpub.com) and scoring the beers you visit.

### League Table

	Pubs	Scores	Points
Mark Goodair	81	163	973
Eddie Fogden	72	206	926
Mark Gibson	69	182	872
Albert Bradbury	56	276	836
John Mason	56	241	801
Rod Naylor	57	166	736
Scott Nightingale	47	146	616



## GOOD BEER GUIDE 2017...AVAILABLE NOW!

The Campaign for Real Ale's (CAMRA) best-selling beer and pub guide is back for 2017. Fully updated with the input of CAMRA's 180,000+ members, the Guide is indispensable for beer and pub lovers young and old.

Buying the book directly from CAMRA helps us campaign to support and protect real ale, real cider & real perry, and pubs & pub-goers.

The new Guide will be published in **September 2016**, you can order a copy now (details below).

### HOW TO ORDER\*

**Post:** Complete the form on this page and send to: CAMRA, 230 Hatfield Road, St Albans AL1 4LW

**Phone:** To order by credit card please phone 01727 867201 during office hours

**Online:** Please visit [www.camra.org.uk/shop](http://www.camra.org.uk/shop)

**Your details** (please complete in BLOCK CAPITALS)

I wish to buy the 2017 Good Beer Guide for **£11** (CAMRA Members only) plus p&p

I wish to buy the 2017 Good Beer Guide for **£15.99** plus p&p

**Postal Charges†**

UK £2.50  
EU £7.50  
Rest of the World £10.00

Name

Address

Postcode

Phone Number  CAMRA Membership Number

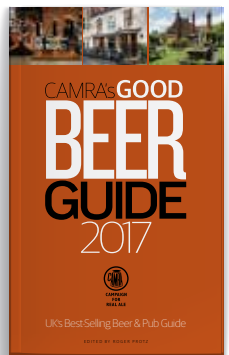
I wish to pay by cheque (payable to CAMRA). Please remember to add postal charges to all orders

Please charge my Credit/Debit card. Please note that we are unable to accept payment via American Express.

Card Number

Expiry Date  CSV Number (last 3 numbers on reverse of card)

Name of cardholder  Signature



\*Further discounts available at [www.camra.org.uk/gbg](http://www.camra.org.uk/gbg)

†Please note postal charges stated apply to orders for one copy of the Good Beer Guide 2017 only. Full details available at [www.camra.org.uk/shop](http://www.camra.org.uk/shop)

# BREWERS OF AWARD WINNING YORKSHIRE ALES

Since 1983



October



November



December

OLD MILL BREWERY  
SNAITH YORKSHIRE DN14 9HU

01405 861813

sales@oldmillbrewery.co.uk



Proud sponsors of Carlton Main  
Frickley Colliery Band



For all our latest News & Brews sign up to our newsletter at:  
[www.oldmillbrewery.co.uk](http://www.oldmillbrewery.co.uk)

## THE LITTLE BULL



### A Family-run Independent Free House

Abbeydale Deception regular plus three rotating guest ales  
New quality menu with locally sourced produce now served

Mon-Sat 12-3 Sunday Lunches 12-4

**Monday Special 12-3 - 2 Dine for £9**

Wednesday night is Themed Food Night 5-8

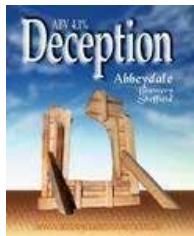
Open all day every day from 12 noon

Karaoke every other Saturday

## 72 New Road Middlestown

Wakefield WF4 4NR

SUNDAY EVENING  
QUIZ WITH RAFFLE,  
HI-LO CARD GAME,  
CASH PRIZES AND  
FREE SUPPER



tel:01924-726142 Website : [www.thelittlebull.co.uk](http://www.thelittlebull.co.uk)

### THE UPTON ARMS

Over the years the Upton Arms has had its fair share of ups and downs. It had a makeover which made it look more like a city centre bar than a village pub. It would close for a few weeks and then reopen with banners promising “Great Value All Day Every Day” and bargain prices on unappealing drinks. It even became “The Arms at Upton” for a while, at around the same time that the Angel Inn became “The Angel at Ackworth”. Upton is a large village with various licensed premises but only the one pub, so it is good to see the place currently very much on the up.

It is a long way from one end of Upton to the other and the Upton Arms is on High Street at the end where the B6474 passes through the village. In the daytime the 485 from Wakefield and the 30 from Pontefract will get you there easily. In the evenings and on Sundays the 497 from Wakefield will get you there eventually. There are a few 485 journeys on Sunday daytimes if you fancy a Sunday lunch.

I was glad to be alerted to the fact that real ale was on sale again and on my first visit I was delighted to find Drayman’s Drop, an excellent pint of Hook Norton guest ale.

I decided it would be worth returning to check out the food offering. On my return there were three cask ales, namely Doom Bar, Marstons EPA and Ossett Silver King. I had a decent pint of Silver King at a fairly typical pubco price of £3.10. On

such occasions I often reflect on how much more profit a free house selling similar beers at £2.80 is making. There was a pleasant atmosphere with Gold radio playing in the background, much more to my liking than contemporary racket.

The interior is neat and tidy and they have tried to cater for different needs in the large open plan area.



On the food front there is fierce competition nearby at the excellent Barnsley Oak but the Upton Arms seem up for the challenge. The main menu consists of the sort of traditional pub fayre one might expect, such as steak and ale pie, scampi and gammon steak, mostly priced around £7. Desserts come in at a very reasonable £2.90 and there are sandwiches, burgers and jacket potatoes too. Deals abound, a 2 course weekday lunch for £6 is good value and there are carveries on Wednesday and Sunday lunchtimes.





As is often the case, the specials board is worth a look; there was a huge 22oz “Mighty Mixed Grill” (£13.99), minted lamb shank (£10.99), liver and onions (£5.99) and a rather tempting home made butternut squash, spinach and goat’s cheese pie (£7). I selected the latter and when it arrived I was not disappointed. This tasty main course exceeded expectations and was certainly “home made”. Unfortunately, I had arrived for lunch towards the end of the session so there was no opportunity to try a £2.90 jam roly poly or similar.



Choose your times with care. They are closed Monday and Tuesday lunchtimes, Weds-Fri they serve from 1200-1400, Saturday is 1200-1600 and Sunday 1200-1500. Evenings are Mon-Sat 1700-2000 with an earlier start on Wednesdays.

It is really pleasing to see the only pub in the village seemingly having a new lease of life. They have also taken the trouble to put on some real ale and I do hope that they have further success as Upton village needs a traditional pub.

Upton Arms, 2 High Street, Upton, WF9 1HG. 01977 650495. Search for “Upton Arms” on Facebook.

**Colin Williams**

**Revolutions**  
Brewing Co.

Tel. 01977 552649

@RevolutionsBrew

www.revolutionsbrewing.co.uk

LOVE MUSIC  
LOVE BEER

**ACORN  
BREWERY**

OF  
BARNLEY

**WELCOMES YOU TO THE  
OLD N<sup>o</sup>7  
MARKET HILL  
BARNLEY**

**OFFERING AN EXCITING  
RANGE OF CASK ALES,  
CONTINENTAL BEERS,  
PILSNERS AND CIDERS.**

**BARNLEY CAMRA PUB OF THE YEAR**

ACORN BREWERY LTD 01226 -270734



## UNA CERVAZA POR FAVOR!

Over the last few weeks I have been looking at how trade names and trade marks have become part of our everyday lifestyle.... For instance we 'Hoover' the floor or we use 'Sellotape' to wrap parcels up, put 'Elastoplast' or 'Band-aids' on small abrasions and cuts to our fingers, we write with a 'Biro', all trade names when in fact we should say we 'Vacuum the floor' or use 'sticky tape to wrap up parcels, a 'sticking plaster for our minor wounds and write with a 'ball point pen'.

'Draft' beer is another, to me a 'draft' is a rough sketch, an experiment, so if we drink 'draft' beer it is an experimental concoction?

We have 'Draught Beer' in this country, so stop Americanising it all you marketing and advertising gurus!

The many different ways of spelling 'cider' springs to mind, we have 'cyder' 'cidre' and the spelling I like the best ...'SIDE-R' the letter 'R' lying on the its side.

(I CANNOT SHOW THIS EFFECT - SO I AM HOPING MR TYPESETTER THAT WHEN COMPOSING THIS PIECE YOU CAN MAKE THAT EFFECT POSSIBLE AND PUT THE LETTER 'R' IN A SOMBULANT POSTURE!)

(You mean like this, 'SIDE- $\pi$ ' Ed.)

I have yet to see cider spelled with what infant teachers would call a 'kicking 'kur' known to us 'growd ups' as the letter 'K'... no doubt some wizz kid in 'product development' will come up with that unique selling point - a bit like 'Krispee Kreem Donuts' (Or should that be 'doughnuts'?)

Some Latin scholars and drinkers of cider would perhaps like to see cider spelled the Latin way Psyder, but that is probably going to far.

Beer is understood universally being spelled 'beer' but there are exceptions - France it is biere - with an accent over the first letter 'e' known as an Accent Circumflex.

(AGAIN, MY KEYBOARD IS NOT SET UP FOR THESE THINGS, SO MR TYPESETTER IF YOU COULD OBLIGE AND PUT ON OVER THIS LETTER - IT LOOKS A BIT LIKE AN INVERTED 'V' OR A HOUSE ROOF!)

In Italy it is known as 'birra' Spain 'cerveza' and Germany 'bier' which we all should know from a certain off licence in Ossett.

Interestingly though a 'bier' is also a frame or a stand to which a corpse of a coffin is place upon before burial, I have always said that I want my coffin taken into my favourite pub where people can place their glasses on the top and say "That's the first time I've had a drink on him" so that could be the only 'bier' I get then!

That occasion however is going to be many years off yet so don't all start queuing all at once!

The other week I paid one of my frequent visits to Wakefield One and called in at the library located there as I wanted to find out some information about a boundary sign I had seen recently on a roadside in Wakefield which I since found out had connections with a local brewer. land owner and pub owner



You will read 'L & W B. LTD. BOUNDARY LINE'. Two of these markers are well and truly set in between the cobbles and tarmac of White Horse Yard in Wakefield.

I had no idea what this could mean, someone who had seen my request and live in Australia said it could be 'L & W Butterfield who had a farm on Batley Road and The Springs - a thought, but the distance between the boundary markers and the two locations mention are quite far.

So a visit to the reference section, and more so contacting Kevin Trickett of the Wakefield Civic Society it materialised that L & W. B was the Leeds and Wakefield Brewery Ltd who had a brewery and a pub in that location, and the boundary line measured the extent of their property, and it appears that their land went all the way at the front from Market Street down to Ploughlands House which also was a pub on George Street , opposite the Post Office Sorting Depot, which was built on the site Wakefield's Cattle Market.

Ploughlands House still stands at it is now the offices of the Police and Crime Commissioner for West Yorkshire.

More information on this, and other lost breweries locally can be found on [www.wakefield.camra.org.uk/lost\\_brewers](http://www.wakefield.camra.org.uk/lost_brewers).

My visit to the library quite coincidentally brought me to a display cabinet of books written about beer, a photograph of which is with this article.



I never knew so much literature could be written about beer, I would personally drink it than read about it!

So once again fellow embibers, safe and happy drinking!

**Happy Drinking! IRL**



**AND NOW WE ARE SIX**

Due to popular demand, the once seasonal White Witch (3.9%) has been added to our championship core list - for even more Moorhouse's magic in Yorkshire's pubs.



The Perfect Spell - just ask for Moorhouse's

Publicans should contact Stuart Thompson  
m. 07527 646107, t. 01282 422864  
or email: [stuart.thompson@moorhouses.co.uk](mailto:stuart.thompson@moorhouses.co.uk)



Spread a Little Christmas Cheer with Membership and Books on Beer

The gift that keeps on giving!  
A full year's membership subscription with all the trimmings

Single Gift Membership - £26\*

Gift Membership + Good Beer Guide 2017 £35\*

Gift Membership + The Year in Beer 2017 Diary £33\*



Visit [www.camra.org.uk/christmasgifts](http://www.camra.org.uk/christmasgifts) for fantastic Christmas gift ideas  
\*Concessionary rates available.  
Please visit [www.camra.org.uk/membership-rates](http://www.camra.org.uk/membership-rates) for more information.

**Spring 2013 Pub Of The Season  
2014 Cider Pub Of The Year**

**THE  
ROBIN  
HOOD  
Real Ale &  
Cider House**



4 Wakefield Road, Pontefract, WF4 4HN  
Inn Keeping With Tradition  
Opening Hours  
Mon-Thurs 5-11  
Fri-Sat 2pm-midnight, Sun 12-midnight  
Telephone 01977 702231

**JAMES & KIRKMAN**  
HAND CRAFTED  
ALES



Brewery Now Open  
Beers Now Available

**HOMEBREW SHOP, VICARAGE STREET SOUTH STILL OPEN!**

**RISING SUN  
BOTTOMBOAT  
STANLEY  
WF3 4AU**



**NOW OPEN AFTER TOTAL REFURBISHMENT**



**Customers Old and  
New Welcome  
Come and try us and  
give us your ideas**

**Serving Local  
Real Ales with  
Local House Beer  
at £2.30 a pint**

**WATCH OUT ON THE ROBIN HOOD FACEBOOK PAGE  
FOR UPDATES**



## Upcoming Beer Festivals

Fri 7 - Sun 9 Oct Yorkshire Craft Beer Festival, Cricketers Arms, Horbury. Celebrating craft beers brewed in God's own county.

Wed 12 - Sun 23 Oct Wetherspoon

Thu 20-Sun 23 Oct Keighley & Worth Valley Railway [kwvr.co.uk](http://kwvr.co.uk)

Thu 27-Sun 30 Oct Bath vs Chester Beer Festival- a right Roman do! at the Cock, 11/14 Crossgate, Otley LS21 1AA

Thu 3-Sun 6 Nov Foleys Tap House, 159 The eadrow, Leeds LS1 5RG with 40+ beers, live music  
Fri & Sat [www.mrfoleys.co.uk](http://www.mrfoleys.co.uk)

Fri 4-Sat 5 Nov Castleford Beer Festival presented by Revolutions Brewing at Queens Mill Castleford "bigger, better and warmer". Tickets available on-line at [www.castlefordbeerfestival.co.uk](http://www.castlefordbeerfestival.co.uk)

Fri 18 - Sat 19 Nov Otley Rugby Club, Cross Green, Otley, LS21 1HE. [www.otleybeerfestival.co.uk](http://www.otleybeerfestival.co.uk)

## CAMRA BEER FESTIVALS

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)

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.

Wed 19 - Sat 22 Oct 42nd Sheffield Steel City. Kelham Island Museum, Alma Street, S3 8RY. [www.sheffieldcamra.org.uk/festival/](http://www.sheffieldcamra.org.uk/festival/)

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

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.



The second Castleford Beer Festival, housed in the historic Queen's Mill, takes place on 4th & 5th November 2016.

Great beer, food and music in a stunning venue.

30 great Yorkshire beers, a Wakefield Beer Exchange bottle shop with a selection of glorious world beers, fantastic locally sourced food, competitions, Meet the Brewer events and brilliant music. All in a stunning venue.

Tickets include a souvenir glass and souvenir festival programme with Meet the Brewer and local interest articles.

A proportion of the proceeds from the Castleford Beer Festival will be donated to the Castleford Heritage Trust to assist in their ongoing work at Queen's Mill.

The opening times are :

Friday 6pm to 11pm / Saturday afternoon 12 noon to 5pm / Saturday evening 6pm to 11pm

More information

[www.castlefordbeerfestival.co.uk](http://www.castlefordbeerfestival.co.uk), @casbeerfest on Twitter and search for Castleford Beer Festival on facebook.

## Wakefield's Smallest Pub

The smallest 'pub' in Wakefield, the Prince Albert, in Westgate Studios was officially 'reopened' by BBC Radio Leeds presenter Andrew Edwards on the evening of the renowned Wakefield bi-monthly Artwalks at the end of September.

The Prince Albert was first opened several years ago by local artist and drayman Bob Milner who had his studio next door and seized on the opportunity to use the vacant space and open it as a bar.

Due to other concerns, Bob closed 'The Albert' around 18 months ago, and Carl Hardwick, who has a picture framing business also situated in the studio space stepped in and re-decorated the 'pub.'

It is now fully operational and serving fine real ales from Malcolm Bastow's Five Towns Brewery in Outwood on every Artwalk evening.

The Prince Albert with its claim to be the smallest 'pub' in Wakefield is on a long corridor on the second floor of Westgate Studios, and has one bar stool and one hand pump and is open only on the last Wednesday from 5 pm to 9 pm of every other month, which is the nights when the Wakefield Artwalk takes place.

However, the 'pub' does not hold an alcohol licence, so all drinks consumed are 'paid' for by offering a donation, and what better way to walk around the many studios admiring many works of art in many forms drinking an artistically pulled pint of beer brewed in an artistic manner!



*\*WAKEFIELD ARTWALK takes place on the last Wednesday of every other month, where by works of art from local and regional artists are displayed at many venues throughout the city - these include pubs,*

*The Hepworth, Unitarian Chapel, The Art Place on Mulbury Way (incorporating the former Drury Lane library) Unity Works, 'pop up' shops, solicitors practices etc..-*

*The final Artwalk of the year will be on November 30, which will be an ideal market place for purchasing Christmas gifts*

*Westgate Studios is the former Prudential Building opposite the HSBC Bank*

**IRL**



# THE REINDEER INN

INDEPENDENT FREE HOUSE

Serving 8 Handpulled Real Ales  
and Real Cider



REAL  
ALE & REAL  
CHIPS

## WAKEFIELD CAMRA AWARDS

POTS - SUMMER 2009  
PUB OF THE YEAR 2009  
POTS - SUMMER 2010  
PUB OF THE YEAR 2010  
POTS - AUTUMN 2011  
PUB OF THE YEAR 2011  
RUN. UP POTS - AUTUMN 2012  
POTS - WINTER 2013/2014  
GOOD BEER GUIDE  
2010,2011,2012,2013,2014  
2015,2016,2017



## TRADITIONAL HOMEMADE FOOD

Served Tue - Sat Lunch 12 - 2.30pm (2 for £10 Tue - Sat Lunch)

Evenings Wed - Fri 7 - 9.30pm, Sat 6.30 - 9pm. SUNDAY LUNCH 12 - 6pm

"RELAX IN A TRADITIONAL COSY YORKSHIRE INN"

204 OLD ROAD, OVERTON, WF4 4RL. 01924 848374

Buses: Huddersfield 232, Wakefield 232 & 128, Dewsbury 128

2 MEALS  
FOR £10

## PERMANENTLY BREWED BEER SELECTION

PLEASE FEEL FREE TO ASK ABOUT OUR  
SEASONAL SPECIALS AND HAVING YOUR OWN  
NAMED BEER ON YOUR BAR



MINERS LIGHT - 4.2%

A smooth, lustrous blonde light Ale. Brewed with larger malts and specially selected hops. A real first quencher that drinks like "a proper Jolly Lager". Refreshing light, lustrous notes with a hint of citrus as it goes down.

## CAP HOUSE BREWERY

Victoria Works, 444 Bradford Road,  
Batley, West Yorkshire, WF175LW.

Tel: 01924 479909, Fax: 01924 478683

Mob: 07981858270, Mob: 07714954137

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



MINERS A PINT - 3.8%

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



BLENDE & BEYOND - 4%

A light hoppy beer brewed with chitwick & nebula scotch hops to create a well balanced fruity taste. Refreshing citrus and grapefruit flavours for a different twist.



FOX HUNTER - 4%

Thick creamy head, has a subtle balance of hoppy fruity bitter / sweet flavours of caramel and a hint of liquorice note. Many fruit aromas. 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.

# THE BLACK ROCK

WAKEFIELD  
WF1 1PQ

FIVE CHANGING  
GUEST CASK ALES  
AT ALL TIMES  
A RANGE OF  
WORLD  
BOTTLED BEERS

OPENING TIMES  
Mon-Fri 11-11  
Sat 11-12  
Sun 12-10.30



# The Junction

Carlton St, Castleford WF10 1EE



Unique Multi-Award-Winning  
Traditional Pub  
OPENING TIMES

Monday & Tuesday 2pm – 9pm  
Wednesday & Thursday 2pm – 11.30pm  
Friday & Saturday 12.00 noon – 11.30pm  
Sunday 12.00 noon – 8pm  
Tel: 01977 277750

Web: [www.thejunctionpubcastleford.com](http://www.thejunctionpubcastleford.com)  
Events: [www.facebook.com/JunctionPubCas](http://www.facebook.com/JunctionPubCas)

PAUL & CRISSIE WELCOME ALL TO

# THE NEW ALBION



2 FLANSHAW LANE  
ALVERTHORPE  
WF2 9JH  
TEL: 01924 362301

## TRADITIONAL PUB 5 REAL ALES TRADITIONAL CIDER

White Handle Thursday from 6pm  
9 gallon of one of our cask ales £1.99  
a pint , when its gone its gone!

RUNNER UP  
WAKEFIELD PUB  
OF THE YEAR

FOLLOW US ON  
FACEBOOK



OPEN MON 5-11  
TUE-THUR 4-11  
FRI/SAT 12-12 SUN 12-11



## QUADRUPEL

**Well those nights are drawing in there is a chill in the night air. It's time for some big hitting dark beers and what better way than to smash it with a Belgium Quad!**

We head back to those Belgian Trappist brewers for this one. It's dark, it's rich and normally over 10%. For those that are reading this and think 10% "oh lordy I can't drink that!" Well yes you can you, don't need to drink it in 10 mins. You never check what percentage a bottle of wine is and this is really just a slightly bigger glass of wine and that tastes better as well.

So what is a Quadrupel? If you have had a Belgian Dubbel it's on a similar scale to that. The same kind of colour but a little darker and a bit more of the alcohol taste. You also get that rich sweet taste like you do with a Barley Wine. Of course these days quite a few of the Belgian brewers are creating there own Quad including Kasteel & Pannepot to name a few.



The most sort after Quad is Westvleteren 12. Why is this? Well if you didn't know the beer is not commercially for sale. You either have to call the Monk hotline and hope they have the 12 in of which you are then told what day and time you can collect a case of it or you can try your luck in the cafe/gift shop across the road and take a 6 pack home. Otherwise some beer shops in Belgium have it at a crazy price in a sort of black market.

The last time I was in Belgium I was able to pick a 6 pack up. But I was also lucky enough to be



staying just around the corner from De Halve Maan brewery, home of course to Brugse Zot and Straffe Hendrik. So I had to pop in for a couple before hitting the other bars. I did start on Zot Dubbel but then I clocked that Straffe Hendrik barrel aged oak Quadrupel was being served on draught but only

in 200ml. This was a must not only as a ticker but just savour the flavour.

It was dark and rich packed full of flavour with that warming feel from the alcohol. The flavour was rich from being barrelled aged in the oak but with plenty of dark fruit flavour coming through with little hints of spice.

For those that enjoy having a nibble with the beer you would pair this very strong cheese or game.

Keep your eyes peeled on Bier Huis website hopefully there will be another Westvleteren tasting night in December.

*David Jones, Bier Huis*

## Want bottled beer?

Your Locale beer shop  
Home to Five Town's, Hamelsworde, Ossett & Revolutions

10% off\*  
for  
CAMRA  
members



Shop Local...  
**Shop**  
Ossett!

OVER 350 BEERS  
IN STOCK  
175+  
YORKSHIRE BEERS  
BELGIUM  
GERMAN  
AMERICAN  
+ CIDERS  
GIFT PACKS & MORE

Bier Huis  
Seemore Arcade  
17 Towngate  
Ossett  
WF5 9BL 01924565121  
bierhuis@live.co.uk



\*Certain products & offers are excluded from this offer

The Wortley Men's Club in Wortley has been named 'Yorkshire Club of the Year 2016' and is now celebrating a hat-trick of wins after also taking the prestigious title in 2014 and 2015.



The club's run of success actually started four years' ago when it finished runner-up in 2013. It was particularly successful in 2015 when it went on to win the title of National Club of the Year 2015. The club is situated in a village that is just over 8 miles away from Barnsley in South Yorkshire. It is run by Nigel & Teresa Pickering, who said they were delighted to have won again.

The club is described in the new CAMRA Good Beer Guide 2017 as: "Set in the pretty rural village of Wortley, near Wortley Hall and gardens. The opulent building features exposed timber frames, ornate ceilings, wooden panelling and a real fire." Timothy Taylor Landlord is on sale regularly, and two guest ales are obtained from local and national breweries. A changing real cider is always available. The club runs an annual beer festival in July.

CAMRA's Yorkshire Regional Director, Kevin Keaveny, said "This third win in a row shows the club's continued commitment to high standards. It also shows that a club in a village can thrive if the management offer the members the products, facilities, and level of service that they require."

The Brewery Tap Room in York was the Runner-up in the competition. It is nestled inside the York Brewery in Toft Green, which is only 10 minutes walk from the railway station. It is managed by

Matthew Moore, and sells a good selection of the brewery's award winning beers. This year marks the 20th Anniversary of the Brewery being established in May 1996.

The licensee of the Brewery Tap Room will be presented with a framed "Runner-up" certificate at 2.00 pm on Saturday 8th October by Kevin Keaveny, CAMRA's Regional Director. The licensee of the Wortley Men's Club will be presented with a framed "Winner" certificate at 2.30 pm on Saturday 15th October by Peter Goddard, CAMRA's Deputy Regional Director.

The eleven clubs nominated for this year's prestigious title were visited by five judges over a four month period. Each nomination was scored against strict criteria that included an emphasis on the Quality of Real Ale. Also considered were

Atmosphere, Style/Decor, Service and Welcome, Value for Money, and Alignment with CAMRA's Principles.

### NOMINATIONS FOR THE YORKSHIRE CLUB OF THE YEAR 2016 COMPETITION

- Barnsley Wortley Men's Club Wortley*
- Cleveland Crossing Club Grosmont*
- Doncaster Concertina Band Club Mexborough*
- Heavy Woollen Hanging Heaton Cricket Club*
- Huddersfield Armitage Bridge WMC*
- Keighley & Craven Three Links Club Skipton*
- Leeds Guiseley Factory Workers Club Guiseley*
- Rotherham Old Village Cricket Club Wickersley*
- Sheffield Crookes Social Club Sheffield*



*Wakefield Alverthorpe WMC Wakefield*  
*York Brewery Tap Room York*

### **The George & Dragon, Hudswell, North Yorkshire, has been named CAMRA'S 'Yorkshire Pub of the Year 2016'.**

The pub is located 3 miles west of Richmond, on the border of the beautiful Yorkshire Dales. It is owned by Hudswell Community Pub Limited, which was formed in 2010 to buy, refurbish, and re-open the only pub in the village. It has achieved this and gone on to develop the pub as a hub for a wide range of activities and services.

Stuart Miller has been running the pub since 28th July 2014. He is supported by an excellent team including his father Keith and his brother Sam, who are both outstanding chefs.

It is described in the new CAMRA Good Beer Guide 2017 as: "At the heart of the village, this homely multi-roomed country inn has a large beer terrace offering fantastic panoramic views over the Swale Valley." Copper Dragon Best Bitter and Rudgate Ruby Mild, are the beers that are available on a regular basis. Three regularly changing guest beers, sourced mainly from within the Yorkshire region, are also always available.

To celebrate the pub's first appearance in the Good Beer Guide since it reopened, a regional launch of the Good Geer Guide 2017 will be held in the pub tomorrow (15th). CAMRA National Director and George & Dragon shareholder Ken Davie will be available for interviews in the pub from 1pm onwards.

The Runner-up in the competition was The Sportsman in Huddersfield, which is run by John Fletcher. The pub is owned by Beerhouses; a small Dewsbury based pub group that owns five pubs. It is described in the CAMRA Good Beer Guide 2017 as: "This 1930s pub has won a CAMRA English Heritage Conservation Pub design award. Eight handpumps include one serving a Mallinson's beer."

CAMRA's Yorkshire Regional Director, Kevin Keaveny, said "The results of this year's competition highlight the success that can be achieved by an enthusiastic community company and a small well-managed pub group."

The licensee of the George & Dragon will be presented with a framed certificate at 2.00 pm on Saturday 19th November by Kevin Keaveny,

CAMRA's Regional Director. The licensee of The Sportsman will be presented with a framed certificate at 2.00 pm on Saturday 12th November by Peter Goddard, CAMRA's Deputy Regional Director.



The eighteen nominations for this year's prestigious title were visited by individual members of a judging panel over a four month period. Each nomination was scored against strict criteria that included an emphasis on the Quality and Choice of Real Ale, Style/Decor, and Service and Value.

### **NOMINATIONS FOR THE YORKSHIRE PUB OF THE YEAR 2016 COMPETITION**

*Barnsley Crown Elsecar*

*Bradford Hop Saltaire*

*Cleveland Downe Arms Castleton*

*Darlington Crown Inn Manfield*

*Doncaster Doncaster Brewery Tap Doncaster  
Halifax & Calderdale Firehouse Sowerby Bridge*

*Harrogate 10 Devonshire Place Harrogate*

*Heavy Woollen New Inn Roberttown*

*Huddersfield Sportsman Huddersfield*

*Hull & East Yorkshire Butcher's Dog Driffield*

*Keighley & Craven Talbot Arms Settle*

*Leeds Kirkstall Bridge Inn Kirkstall*

*North West Yorkshire George & Dragon Hudswell*

*Rotherham Beehive Harthill*

*Scarborough Sun Inn Pickering*

*Sheffield Kelham Island Tavern Sheffield*

*Wakefield Robin Hood Altofts*

*York Rook & Gaskill York*

# BOONS



*6 Queen Street, Horbury,  
Wakefield*

A Real Ale Drinkers Pub

Clark's, Merrie City  
& Timothy Taylor's Landlord

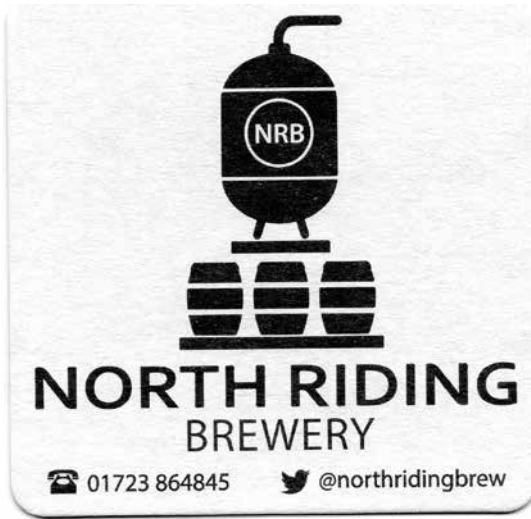
(01924) 280442

Now always Six  
Real Ale Guest  
Beers on Tap

A warm welcome  
from James and  
the Staff



The mat featured this time is the first from the North Riding Brewery based at the North Riding Brewpub in Scarborough.



It is the same both sides and depicts the pubs log and brewery information. Stuart Neilson started brewing on a 2 barrel plant which was originally at

the Bull Box Brewery which ceased production in 2010. The first brews came out the following year and demand has grown steadily culminating in the brewery splitting in two.

Brewing still continues in the pub, the regular beer being Peasholme Pale Ale and also a variety of Special Beers which are only sold in the pub. As demand increased a new 10 barrel brewery was set up in 2015 in an industrial unit on the outskirts of the town with the regular beers named after various hop varieties.

The pub itself offers excellent value accommodation with the breakfasts "to die for", June and I can vouch for this as we have sampled some of Stuart, and his partner Karen's, hospitality.

Stuart ran other pubs in the town before moving to the North Riding and his loyal band of regulars have stayed with him which is testament to his ability to run a good pub and brew good beer.

Keep up the good work Stuart.

*Cheers, Albert.*






**BT Sport**

**sky SPORTS PREMIER SPORTS**

**6 Fine Real Ales**  
**Beer Of The Week £2.04**  
**Weekend Food 11-3**  
**2 Function Fooms**  
**Card Machine**  
**Weekend Parking**  
**OPEN ALL DAY**



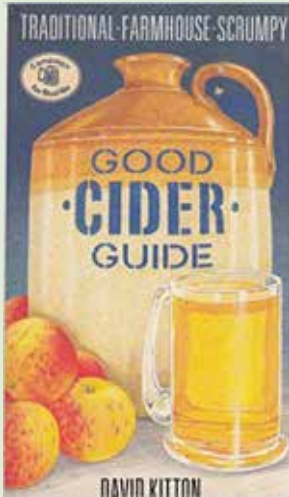
For pubs which serve the perfect pint

**DJ every Saturday, part of the Westgate Run**

**130 Westgate, Wakefield 01924-378126**

## GOOD CIDER AS IT USED TO BE

Believe it or not, it is nearly 30 years since CAMRA published its first edition of the *Good Cider Guide*. This book first came out in October 1987, compiled, almost single-handed, by cider enthusiast David Kitton.



He had originally produced an earlier version, published by Virgin, but this was the first time that CAMRA had seriously promoted real cider and perry to the outside world, and it is interesting today to see how the cider industry has changed, by looking at the producers and outlets that were around in those days.

There were around 80 producers listed in the Guide, although there were a lot more that were not included, but nothing like the hundreds of producers that you can find today, and only about a third of them are still going, with some areas having changed dramatically.

One of the most remarkable changes has been in Wales. This country was traditionally a big cider and perry area, but when the Guide came out there were no known producers at all. Look how that has changed today, where there has been a big revival in cider and perry production and now several dozen makers.

Similarly Dorset, another traditional cider area, has taken off again recently, with a whole range of new producers. When this Guide was published, there were only two, and neither of them are still producing. Mill House at Overmoigne is now a museum, and has one of the most amazing collections of cider presses to be found anywhere. Likewise, Captain Thimbleby at Wolfeton House no longer produces, but the eccentric medieval and Elizabethan house is open to the public (at least it was the last time I checked).

There were, of course, a number of producers who were subsequently bought up and closed down by the big companies. One of them was Symonds in Herefordshire, whose family had been making cider since 1727. But this meant little to Bulmers, who eventually bought them and closed them down, while still making a keg cider called Symonds Scrumpy Jack. Likewise, Bulmers did the same with Inch's in Devon, who had been making cider since the beginning of the 1900s. Once again, bought up and closed down. (See, it isn't just breweries that do it).

Those of you who have heard of Brogdale in Kent, who have the national collection of apple and pear trees, may not know that the cider apples and perry pears were originally at the Government-funded Long Ashton research Station in Bristol, and they made their own cider as well.

In the East of England there was James White Suffolk Cider, no longer producing. When this Guide came out, it seemed that every other pub in East Anglia was selling it. And in Herefordshire, Westons was still producing and seen in many pubs throughout the country. But by far the largest number of outlets with cider (including a lot of off-licenses) were stocking Bulmers, so some things never change! Indeed, in those days Bulmers had even owned a small number of their own cider houses, which were sold off. The one at Quatt in Shropshire is the only one still open, although now independent.

But the list of producers who are no more is a long one. A lot of cidemakers were also farmers, and cider had been made for generations, and when they retired or died there was often no-one to take over the business. But luckily, as well as the hundreds of new producers, some of the family businesses are still there. So you can still say hello to makers like Roger Wilkins and Derek Hartland, both cidemakers in the old tradition, while welcoming all of the new ones as well.

And I hope that they don't mind me saying this, but thank goodness that a lot of the newer producers are just as eccentric as the old ones!

*Mick Lewis*

## 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  
New Albion, Altherthorpe  
Red Lion, Ossett  
Reindeer Inn, Overton  
Rising Sun, Bottomboat  
Robin Hood, Altofts  
Robin Hood, Pontefract  
Six Chimneys, Wakefield  
Wakefield Beer Exchange, Wakefield

If your venue sells real cider or any of the above venues has stopped selling real cider let us know!

CAMRA campaigns  
for real cider and perry



Real cider and perry grows on trees

Real cider and perry is made from 100%

fresh apple and pear juice;

not artificially gassed up or processed

Visit [camra.org.uk/ciderpubs](http://camra.org.uk/ciderpubs) to find real cider and perry pubs

# 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



### REAL ALE IN A CAN

Many of us remember few years back when Moor Beer Company under its previous owners in wild and rural Somerset brought us a lorry-load of West Country beers for our festival. That shut in 2005.



Nowadays Moor Beer is in the hands of Californian beer warriors Justin and Maryann Hawke whose love of real ale brought them to Britain to re-start brewing in 2008. Since 2014 they brew among the bright lights of the big city of Bristol. Justin is passionate about live beer that continues to develop in storage, and he definitely doesn't do "fish guts" (isinglass finings to you and me).

He does however want to make real ale more accessible.

Modern lightweight glass bottles are still heavy and don't keep out the light, plus they break in your picnic basket or knapsack. Cans can have that 'orrible tinny niff and a tinny taste on your lips. Moor beers are fully can-conditioned with live yeast and are the first to be able to proclaim the "CAMRA says this is real ale" logo on the labelling. What's more, as well as being more readily recyclable, those cans can be a work of art! (Google "beer cans images" if you have a few spare hours)

CAMRA's formidable National Chairman, Colin Valentine says "I'm delighted that we've been able to show that 'micro-canned' beer under the right circumstances can qualify as real ale, which means that more drinkers can get access to what we believe is the pinnacle of brewing skill - live beer which continues to ferment and develop in whichever container it's served from".

**RKW**

I recently read a copy of the magazine at the Grantham Beer Festival. The article "On The Handpull No. 54" caught my eye.

The museum at Northampton had an exhibition on breweries last year. One of the exhibits was a Scammell mechanical horse. This may even be the one illustrated in the article.



The Northampton Brewery Co. was a large brewery situated next door to the equally large Phipps Brewery. The two merged in 1957 but it was not long before they fell prey to

Watneys in 1960. The Carlsberg brewery is more or less on the same site.

I was also interested in the lorry from Style and Winch as I have family connections with Maidstone. The brewery was still standing, next to the river, in the 1980s. Although it had 600 pubs at the time of its takeover it was only the second brewery in the town, the other being Fremains in the town centre. This was taken over by Whitbread.

Regards  
Peter Fleming.

Whilst talking about the delivery of beer by dray horses, (the writer) states that "several larger breweries, retained horse drawn drays UNTIL QUITE RECENTLY including Wadsworths of Devizes.

To me, this implies that this age old practice has ceased in Devizes.

Nothing can be further from the truth. Being a regular visitor to this splendid Wiltshire town (4 or 5 times a year, to visit my daughter and her family), I can



assure the readership of "O to K", that Waddy's beer is indeed delivered to .all the town centre tied pubs by this method. t really is a sight to behold!

Wadsworth 6X, at it's best is one of the finest beers in the country. The price ( ave £3.50) is another matter. I do have a wry smile to myself when I see the same beer on sale at the Town's Wetherspoons (Silk Mercer) at a more realistic price of £2.10.

Yours,  
David Walton,  
CAMRA member (on and off!) since the late 70's.

# BROOKSIDE

**Established**

COMMERCIAL & SOCIAL CLUB LTD

**1927**

Barnsley Road, South Elmsall ☎ 01977 643530

## "THE BROOKY"

Dubbed an Oasis for Real Ale at competitive prices. Over 18 pumps on-line covering lagers and beers including superbly kept cask ales on hand-pump. Visitors Welcome.

First to be Awarded Wakefield CAMRA's "Club Class Cask"



CIU-AFFILIATED,  
DISCO FRIDAY NIGHT. BANDS SATURDAY.

Open Mon—Thu 11.30-23.00

Fri—Sun 11.30-23.45



# ALVERTHORPE

WMC

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

**Theakston, LocAle plus other guest beers**

Wakefield CAMRA Club of the Year 2016

**3 Table Snooker Room**

**Concert Room Available for Hire Friday Night**

**Every Sunday - BIG MONEY BINGO**

including £100 + Snowball, in addition

Every Sunday Night £100 + Snowball

**Every Thursday Night**

**Dancing to Mike on the Organ**

**Open all day Fri, Sat & Sun**

**CAMRA Members always welcome**



# GREAT HECK

BREWING CO LTD



Founded near Selby in 2008 Great Heck's award winning ales are now enjoyed throughout West Yorkshire and beyond.

Please ask for them in your favourite pub or visit our Brewery tap:

## The Bull & Fairhouse

60 George Street Wakefield

WF1 1DL

01924 362930

CONTACT DENZIL FOR DETAILS

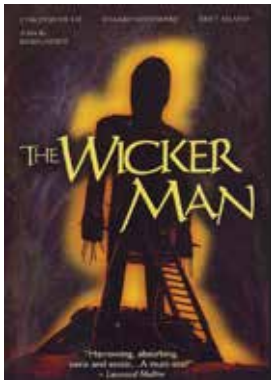
07723381002 01977 661430

DENZIL@GREATHECKBREWERY.CO.UK

WWW.GREATHECKBREWERY.CO.UK



**THE WICKER MAN (1973)**



Everything is not what it seems in this film, initially released in 1973 as a B-feature to Nicolas Roeg's "Don't Look Now" with Julie Christie.

A devoutly Christian police sergeant Neil Howie (a vulnerable Edward Woodward) from the mainland flies in by seaplane to investigate the

alleged disappearance of a young girl, Rowan Morrison, the postmistress's daughter, from a remote Hebridean island in the stewardship of agronomist Lord Summerisle (Christopher Lee but not creepy). The less than co-operative locals act as though Rowan never existed. In the previous century the islanders had reverted to pagan beliefs with assorted fertility rites that in most seasons favoured the apples which have been the island's staple export.

Most of the shooting took place in breathtaking scenery in and around Newton Stewart, Dumfries and Galloway - no filming actually occurred on an island! The island pub, actually the Ellangowan Hotel at Creetown just off the A75 (interiors) and Cally Estate Offices, Gatehouse of Fleet (exterior) is called, not too surprisingly, as the plot unfurls, the Green Man and it's where our sergeant stops for B & B.

Pub entertainment: there is the funniest, corniest, creepiest and amateur-night pub scene in Brit-flicks." (Time Out), and to put it mildly, ribaldry with the landlord's daughter Willow played scorchingly by Brit Eklund (they had to dub-in a Scottish voice for her, in post-production) It's too

much for our Sergeant Howie who scuttles off quickly to tuck himself up for what he thinks will be an early night. If you didn't know how to spell "phwoar" you do now. The inhabitants copulate openly in the fields. The island's schoolchildren with their mistress Miss Rose (Diane Cilento) are steeped in paganism, too, much to the sergeant's perturbation The islanders include children as part of the May Day celebrations, teach children of the phallic association of the maypole, and place toads in their mouths to cure sore throats. The May Day procession sees Christopher Lee in drag looking passably like Cher!



There was a re-make 2006 re-make with Nicolas Cage set in the US but it bombed. This was nominated for five 2006 Golden Raspberry Awards: Worst Picture, Worst Actor (Nicolas Cage), Worst Screenplay, Worst Remake or Rip-off and Worst Screen Couple (Nicolas Cage and His Bear Suit). The trailer can be seen on YouTube. You aren't getting any spoilers. You should be able to buy a basic disc new for under a tenner, used from £2 on Music Magpie, blu-ray for a bit more.

Finally, rest assured that no animals perished in the final scene.

**RKW**



**1 Castleford Road, Normanton WF6 2DP**  
tel: 07534 903983

**We're a Free House with beers at really competitive prices!**

**Enjoy a changing range of Cask Ales at just £2.30 a pint 12-12 every day with bar meals served from £3.95**

Videotape to dvd transfer? CCTV installation? Call JWS, the experts, 01924220101  
3 Castleford Road Normanton, PAT Testing, TV and Computer Repairs, Graded LCD TVs from £79





# ELEPHANT & CASTLE



## A Warm Welcome Awaits You..



The Elephant & Castle is a traditional Inn with a contemporary twist, a pub that you will be proud to call your local.



### 6 CASK ALES

We pride ourselves in serving only the best quality cask ales with a great range to choose from.

### LIVE SPORTS

We have SKY, BT Sports, At The Races & Racing UK showing all the sporting action you would expect.

### RUGBY REWIND

Come and Support the Wakefield Wildcats with exclusive footage of the games. Monday Nights from 8pm.

### THIRSTY THURSDAY

An evening of great ambiance with acoustic Session from Local star Matt Hodges. Thursday Nights From 9pm.



Open: 12 - midnight Mon to Thu, 12 - midnight Fri, 11 - 1am Sat, 11 - midnight Sun  
109 Westgate, Wakefield, West Yorkshire, WF1 1EW Tel: 01924 378600



# BLACK HORSE PUB AND DINING

102 - 104 Westgate, Wakefield WF1 1XR  
Telephone: 01924 672436



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

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



**GEEKY BEERY FACTS (PART 2)**

In the last edition of O-K magazine I spoke about finding some of my old notebooks containing scribbles on geeky beer facts which I've picked up along the way. I promised the editor a few more of these useless but fascinating anecdotes for this issue so here goes...

I'll start off with the word "ale". Ale is a word used to describe a beer flavoured with hops, rather than other ingredients like honey, heather and herbs. Hops are used for their bittering, aroma and antibacterial properties. But they're a fairly new kid on the block in the brewing world and were only grown in significant quantities from around 800 AD. Not only were they used in beer, but they were also employed for medicinal purposes: hops are proven to ease anxiety, cure insomnia and resolve digestion problems (sounds like a win-win all round to me).

But it's the word "ale" which interests me. Before Britain became an industrial force in the 19th century, we were a nation of farmers. Every village had a dedicated brewer, an 'ale-wife' responsible for brewing up a mash of beer for the farm workers returning from the fields. The strongest beer was reserved for the men, thirsty from long, laborious days spent toiling the land. The second, weaker

mash, was for the women in the village. The third mash, low in alcohol was for children: safer to drink than water, yet not strong enough to turn them into binge drinking louts. This was called 'small beer'.

The ale wife had many roles. If a woman in the village announced she was getting hitched, the ale wife brewed up a special batch of beer which was sold to passing travellers on the wedding day at a premium price. All the money collected went to form the bride's dowry – it set her up for married life. This was known as 'bride-ale'. This is where the word 'bridal' comes from today, it all stems back to beer, and that word 'ale'.

Carrying on in this theme, a wife in the village became pregnant. The ale wife brewed a very special strong batch of beer to celebrate and it's cracked open when the woman goes into labour. The ale wife was tasked with supplying this ale to the wife's mother, and more importantly the woman in labour. The strong beer took away all the pain of giving birth (apparently) and was known as 'groaning ale'. It's the medieval version of gas and air.

We have lots of little beery phrases we still use today associated with this period in history. How many of you say you need to 'wet your whistle' when you're thirsty? This comes from the vessels we used to drink beer out of. Our ancestors drank beer out of clay tankards, manufactured with a small hole in the rim. When you needed a refill of beer, you would blow into the hole causing a whistling sound indicating you needed another beer.

'Mind your P's and Q's' is another anecdote. If you were getting a bit lairy in a village tavern, the publican would remind you to 'mind your pints and quarts': in other words, behave yourself or you're not getting another measure of beer.

Everything changed when we evolved into an industrial nation and we saw the development of IPAs, Porters, Stouts and lager. But I'll save all that for another edition...

**@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](#)



### James & Kirkman, Pontefract

Tel: 01977 702231

It began with a phone call to Simon Seaton to find out about things at the brewery and a few emails later I was in Pontefract helping to make beer!

Initially Simon had a some ideas for the types of beer he would like to do but it was my choice to select what I wanted. One email in which Simon said "If you want to go for American Hops..." was all I needed. My response was "Yes to American Hops, and plenty of them" followed by "I love Citra as a hop and Citra hop beers in general so something with that as the main hop would be excellent. Something around 4.5%." From there Simon suggested some other hops, including ones from the UK and New Zealand, to use also which we agreed on and I left it with him to come up with the finer details of how to make it all work. The hops we decided on were Citra, US Cascade, Admiral and Galaxy.

James & Kirkman Brewery is behind the Robin Hood pub in Pontefract, owned by David and Maureen James who are famous in these parts for creating Fernandes Brewery in Wakefield in 1997. After selling to Ossett Brewery they moved out of the area before returning.



Back to the brewing day and due to work I was unable to be there for the start but I had plenty of time to talk with Simon and also a few beers in the Robin Hood which happily included a some James & Kirkman beers.

Simon started home brewing around 5 years ago starting with beer kits before moving on to brew in the bag and finally to a proper all grain kit. He came 2nd in the UK Homebrew competition this year with an American Porter.

He was offered the chance to brew at Imperial in Mexborough and from that David James offered

him a role at James & Kirkman where he has expanded the beer range and increased brewing.

Back inside the brewery I added the hops, Admiral at the start followed by copious amounts of Citra, Cascade and Galaxy added near the end. At the very end I added more Citra and Galaxy. The beer was dry hopped during in the week by Simon.



*Left over hops.*



Upon showing a video to an industrial lager drinking work colleague of mine his response was "it looks like vegetable stew, is that really beer?". I said once the process was completed it would be and yes it is probably nothing like the rubbish he drinks.

You'll be able to enjoy

Space Cadet at the Wakefield Beer Festival and beyond.

Thank you to Simon for an enjoyable evening.

### **Other James & Kirkman News**

Some great feedback has been received for new beer New American Pale 4.4%

There is a new Mild brewed for the Scarborough Beer Festival which is 3.8% infused with rum. This is to be called Rum & Diesel.

There will be shortly be some single hopped beers, some of the hops will be Amarillo, Brambling X, Nelson Sauvin & Summit to name a few.

There are plans to replace the tiles in the brewery. Work on expanding for a bigger cold store is still ongoing with quotes for various builders.

**Chin Chin Brewing, South Elmsall**  
@ChinChinBrewing



There is a new Stout called **Northern Skies**. It is same base recipe as **Alone in the Dark** but a uses smaller amount of malt to make to a lower ABV, 4.6% instead of 5.4%.

David is keen to know which stout people prefer as Alone in the Dark has been very well received.



It is described as a dark rich easy drinking stout with chocolate overtones.

Kiss The Sky is a new IPA using US Cascade and Mosaic and the New Zealand Rakau hops.

The beers have been appearing in many pubs and beer festivals.

**Horbury Ales, Healey Ossett**  
@HorburyAles



We had the pleasure of a visit to Jon's house in Healey where the small brewery equipment is currently housed in the garage. This small kit has enabled the development of many recipes for beers before moving into the space vacated by Bob Hunter at the Brewers Pride, this 8bbl kit will allow the brewery to expand massively.

The first beer on the "big kit" at the Brewers Pride was **Now Then** which is a 3.8% pale and was brewed in mid September.

The plan to open a brewery at the Cherry Tree in Horbury is the longer term aim but it is entirely possible that brewing will continue at all three sites!

**OPEN ALL DAY EVERY DAY FROM MIDDAY**  
Food served  
Mon-Sat 12 till 2.30pm  
& 5.30pm till 9pm  
(8.30pm Monday)  
  
Sun Lunch 12-2.30pm

# BREWERS PRIDE

**Proud to be Independent**

[www.brewers-pride.co.uk](http://www.brewers-pride.co.uk)

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

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

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

Low Mill Road  
Healey Road  
Ossett  
WF5 8ND  
Tel: 01924 273865



- Award Winning Pub
- Choice of 9 Superb Real Ales
- Real Open Fires, Dogs welcome
- Mon Pie Night Special & Quiz
- Tues-Tapas, Weds-Yorkshire Puddings
- Thurs-Specials
- Fine dining in Millers Restaurant
- Live Music 1<sup>st</sup> Sunday of every month

### Fernandes, Wakefield

Tel: 01924 237161 @FernandesTap

When I started drinking in Wakefield in the late 80's and you wanted a pint of hand pulled beer your choices were pretty much Tetley Bitter (or Mild) and John Smith's Bitter.

Fast Forward to 2016 and things are a lot different. Walk in to the average pub and there are at least 4 or 5 real ales on offer, mostly with funny names and sometimes named with no clue to what the beer actually is.

But not if you visited Fernandes on the weekend of the 22nd to 25th of September that is. The only clue that you were in 2016 and not 1986 was that there were 20 beers on hand pull instead of just two. Nearly every style from Mild through Bitter to Stout was covered and named after the style of beer. The only places I can think like this these days are a Sam Smith's pub and then all the beer is keg only apart from Old Brewery Bitter.

I did the festival over two evenings and first up then was the two Milds. Light Mild is a style that is totally out of fashion, there are only a few left including Timothy Taylor's Golden Best and Sam Smith's Light Mild, which although only 2.8% and keg is actually not too bad. I got to talk to head brewer Steve on Saturday evening who said his inspiration for the beer was Sam Smith's which his dad drank although in those days it was 4%+. Steve's Light Mild was 3.4% and was perfect with the right balance of malt and hops, it wasn't thin either and this was a full flavoured beer. I could have stayed on this all evening but there was a lot more to drink.

The second beer I had was the Dark Mild. Sadly this wasn't just a dark version of the light and became apparent that it was most probably Malt Shovel Mild or a beer based very closely on it. This 3.8% beer is full of chocolate and coffee flavours and to me resembles more a Stout than a Mild. A very nice beer however.

On to the Bitters, with Traditional Bitter at 3.6% which was a perfect example of the style. Extensive tasting notes were provided (another sign we are in 2016 not 1986!) so you would be in no doubt what you were drinking. The Best Bitter had a great hop flavour and a nice deep copper colour. One style missing which was a shame was

an Extra Special Bitter at around 4.8%, maybe one will come later.

Brown Ale is another style you don't see much of, or if you are drinking it you probably don't know as it won't be named as such. This Brown Ale was superb, deep brown in colour and all Malt and Caramel in flavour. Very reminiscent of the classic North East Brown Ales.

The final beer I had was the 7.4% Double IPA on keg. They say leave the best to last, and this beer certainly packed a punch, if you think keg is boring think again, this beer was stunning with a fantastically fruity hoppy flavour that hid the strength of the beer.

It was great to walk in to a pub and see so many beer styles on offer instead of the usual range of standard bitters you see in a standard pub company venue or a row of pale hoppy beers you see in many real ale lead venues these days.

Full credit to head brewer Steve and Ossett for coming up with such a unique festival.



## Whippet Brewing Co, Leeds

@whippetbrewing

Whippet Brewery Co have teamed up with The Retired Greyhound Trust to launch a charity beer for hounds looking for homes.



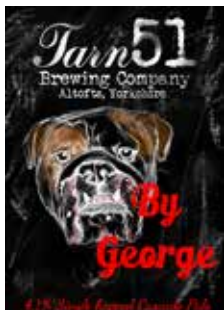
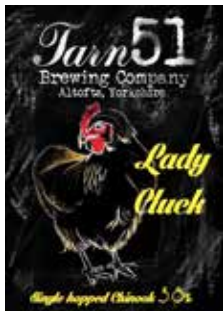
'Flying Start', a 4.5% Blonde Ale, is a light, straw coloured, approachable beer with an initial sweet malt taste, balanced by a low undercurrent of citrus hop flavours.

The fundraising beer was unveiled at The Retired Greyhound Trust's 'Great Greyhound Gathering' which takes place at The Kennel Club, Stoneleigh Park, in Warwickshire.

The Retired Greyhound Trust (RGT) is a national charity that finds loving homes for retired greyhounds when their racing days are over. Each year, the trust finds homes for approximately 4,000 retired racing greyhounds, but there are still hundreds of homeless hounds who are desperately seeking forever families.

## Tarn 51 Brewing, Altofts

@tarn51brewing @robhoodaltofts



Some new beers, all three were at our beer festival.

**By George** 4.1% Pale with Cascade hop.

**Lady Cluck** 3.8% Pale hopped with Chinook.

**'Appy as a Pig In Stout** 4.2% Oat Stout.

## Steampunk, Castleford

@SteampunkBrew1



This is a new brewery in Castleford whose beers are available in the Lion pub in Castleford. They are also appearing wider including several local beer festivals including York, our own, Doncaster and Castleford.

Brewer Neil is hoping to keep things small scale, indeed the kit is small so all the brews are small runs but with so many beer festivals wanting his beer Neil told our Chairman Albert "I'll need to rearrange the brewing schedule!"

Beers have included **Vixen** a 4% blonde, **Chill Out Blonde** 3.8% and **Black Hops**, a 3.2% dark beer.



The bike above is used by Neil to transport some of his beers around.

The Lion is easy to find in Castleford, if you know where the Wetherspoon is, carry on past it away from the city centre and turn right at the end of street, and it will be in front of you.

## motörhead LAUNCH BEER!

Another one of your editors favourite bands is launching a beer. Motörhead have teamed up with Camerons Brewery to produce **Road Crew**, a 4.5% American Pale Ale.

This isn't the first Motörhead beer although it promises to be better than the generic lager they put their name to last time.

## Trinity Brewing Company, Wakefield

Neil – 07885 219811 or Steve - 07963 530189



Trinity are looking to increase of variety of cask ales.

A new blonde called **Well I'll Bee Foxed** has been brewed, this will be around the 3.9 abv and will have Riverside Honey in, with the main hop being Bavarian Mardarina.

This follows on from **Bee-Tween The Sticks** at 4.5% which was brewed over the summer.

## Morton Collins, Ryhill

Tel: 07812 111960

Branch Chairman paid a visit recently taking this photo showing the brewery.



Look out for the new pump clips. Winterset Gold has been a hit at Sandal Rugby Club appearing there more than once.



## Hamelsworde, Hemsworth

Tel: 07530 669332 @Hamelsworde



Hops harvested from their own garden were used in a beer on the same day.



The Black Lager, Magnum P.I has been brewed again. This uses Pilgrim hops.

## Five Towns, Outwood

Tel: 07934 474180 @FBrewery

'Beauty & the Beast' Collaboration with Beers Manchester blogger, a 9% DIPA with orange peel, lemon peel, lime leaves and oranges.

'Mad Monk' is out again, an 8% Russian Imperial Stout.

There will be a collaboration with Revolutions coming up for Castleford Beer Festival with hops from five different countries

Five Towns Brewery Polo shirts & T shirts now available from the brewery

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

Upcoming beers include

**NEW GENERATION IPA 7.0%** - A pale, bitter and fruity IPA. Generously dry-hopped with Mosaic, Citra and Simcoe. Powerful aromas of pine, spice and grapefruit.

**QUICKSILVER 5.0%** - A centennial hopped IPA. Full bodied maltiness and citrus hop aroma combine to produce a refreshing yet potent, lager-type brew.

**NERVOUS TURKEY 4.3%** - After many years, our Christmas brew is as sprightly as ever and still avoiding the chop! Pale and crystal malts combine with British Bramling Cross hops to give a pale golden, moderately bitter beer with a spicy hop finish. A hint of cranberry may even be detected!



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

**MERRIE CITY CRAFT BEERS**  
**TRIPLE HOP**  
 WILLAMETTE, CASCADE, CHINOOK HOPS - ALL IMPORTED FROM USA  
 A COPPER ALE WITH A PINE, CITRUS AROMA AND SMOOTH, MELLOW TASTE  
 4.1% ABV  
 HANDCRAFTED AT WESTGATE BREWERY, WAKEFIELD

**OCTOBER & NOVEMBER SPECIAL**

**£70.35**

**TRIPLE HOP 4.1%**

- Mid copper
- Citrus, pine
- Smooth, hoppy, grapefruit

The October/November special is Merrie City Triple Hop with Willamette, Cascade and Chinook hops from the USA which gives this beer an intense Citrus and pine aroma and a smooth hoppy and grapefruit taste.

**Bosun's Brewing Co, Horbury**  
 @BosunsBrewingCompany



There has been a rebranding with the new pumpclips shown above.

Tell No Tales is a 3.8% Dark Mild, for all Thirsty Pirate Scoundrels.

Coming in late October is a Remembrance Day beer, Unforgotten is a 4.3% blonde ale. 5p for every pint will be donated to the Royal British Legion.

## Revolutions, Castleford

Tel: 01977 552649 @revolutionsbrew

“Dark and mysterious” is what Albert Bradbury, Chairman of Wakefield CAMRA said when sampling a 4.5% Porter called ‘The Wakefield Mysteries’

Brewed especially to commemorate The Wakefield Mystery Plays which was produced by Theatre Royal Wakefield and performed as a promenade production over a period of ten days at Wakefield’s recently restored Cathedral during August

The 4.5% Porter-style beer had been brewed by Revolutions Brewery of Castleford and was ‘officially launched’ at The Wakefield Beer Exchange prior to an evening performance of the two part play attended by the several of the performances corporate sponsors and members of the public.

Several guests were invited to be the first to taste the beer along with a sampling session given by David Owens of The Beer Exchange on Wakefield’s Bull Ring which has also been voted Wakefield CAMRA’S Summer Pub Of The Season 2016.

Having being in attendance at the event myself, I found the beer extremely tantalising to the taste buds, and on subsequent evenings having done my bit at the Cathedral, I made tracks over to the road to Beer Exchange to sample more, and the beer had most certainly improved with its time on the bar.



Katie Town, The Executive Director of Theatre Royal Wakefield, is seen here with fellow theatre co-workers, corporate sponsors and invited guests sampling The Wakefield Mysteries Porter.

David said he is planning to have commemorative and celebratory beers for other Wakefield events, the next one being brewed for the Wakefield ‘Lit Fest’ and for other events including the bi-monthly Wakefield Art Walk.

He did not however, comment on my suggestion about brewing a beer in conjunction with Wakefield’s other great institution, the annual pantomime and calling it “He’s Beer-hind You”!

IRL

Some new beers, **Psychocandy** a Belgian IPA 7.0% and **high land, hard rain** which is a 4.8% Scottish 80/- Ale.



## Speciality beer wins CAMRA Champion Beer of Britain

Bingham’s Vanilla Stout, brewed in Berkshire, was named the best beer of 2016.

The award comes after almost a year of local tasting panels and regional heats seeing the best beers across the UK invited to compete at the Great British Beer Festival.

### Overall Winners

- Gold Bingham’s Vanilla Stout
- Silver Old Dairy Snow Top
- Bronze Tring Death or Glory

### Category Winners

- Mild Williams Bros Williams Black
- Bitter Timothy Taylors Boltmaker
- Best Surrey Hills Sure Drop
- Strong Heavy industry 77
- Golden Golden Triangle Mosaic City
- Speciality Bingham’s Vanilla Stout

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

**SECRETARY**  
EVENTS/SOCIAL SECRETARY  
Mark Goodair  
01924 272244, 07908 553206  
markgoodair@gmail.com

**LOCALE COORDINATOR**  
Scott Nightingale  
07866 155441  
gingerbeerking@hotmail.com

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

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

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

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

**YOUNG PERSONS**  
Hayley Lumb  
hayleylumb@hotmail.com

**PUBLIC TRANSPORT**  
Eddie Fogden  
eddiefogden@gmail.com

**COMMITTEE MEMBERS**  
Colin Williams, 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 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:

**Old Vic, Horbury. Cricketers, Horbury  
Hamelsworde Brewery Tap, Hemsworth  
Reindeer, Overton  
Slazenger's Sports Club, Horbury  
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 or want an advert, please contact me!

Deadline for all advertising and feature copy for Winter 2016 Edition is December 1st

Printed by Thistle Print, Unit 6, Aston Court, Town End Close, Leeds, LS13 2AF, tel: 0113 20 40 600

Published by the Committee of the Wakefield Branch of the Campaign for Real Ale Ltd.

Views expressed herein are not necessarily the views of the Campaign, or the Branch itself. © 2016

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






# GRAND RE-OPENING


FRIDAY 28TH OCTOBER  
FROM 4PM

FULL REFURBISHMENT THROUGHOUT  
NEW WEEKEND BAR  
COSY REAL FIRE SNUG • KEBAB SHOP



HOP WAKEFIELD 1-19 BANK STREET, WAKEFIELD, WF1 1EH | T. 01924 367 111

 The Hop Wakefield

 @thehopwakefield