

# O to K

From Outwood to Kinsley  
Issue 72 . Summer 2017 . FREE!

**WAKEFIELD  
CAMRA**

**BEER  
FESTIVAL**

**OCTOBER  
5TH-7TH**



**CAMPAIGN  
FOR  
REAL ALE**



# THE LITTLE BULL

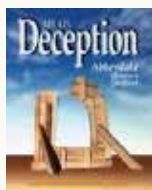
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**Hello and welcome to Issue 72!**

The 27th Wakefield CAMRA Beer Festival will return on the 5th to 7th 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.



Really make the time to come and support your local beer festival.

We are seeing some changes in the brewing industry at the moment. Old Family brewers are downsizing by selling or closing their existing breweries. Following Thwaites decision to sell their brands to Marston's, Wells of Bedford have done the same. This time however the brewery comes with the deal but it now puts Wells, Young's, McEwan's and Courage brands into the company that already owns some of our most well known ones. Is this good for consumer choice? Wells did a very good job of keeping the standards up especially on something like Young's Bitter, but will this remain the case.

Everards of Leicester are also downsizing and will cease brewery in July until a new smaller brewery is completed. Their beers are already being contract brewed.

We are seeing the giants continuing to move into craft beer with Carlsberg buying up troubled London Fields Brewery. I recall Carlsberg have a perfectly good brewery in Leeds at one point...

Interesting times ahead, as long as the beers remain good...which doesn't always happen...

Enjoy the Issue!

**Mark**

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Real Ale in Ackworth continues 'onwards and upwards' and you are virtually guaranteed a good, and often a very good, pint in any of the seven venues serving real ale. There are no signs of any of them closing and two have had refurbishments since the last report. As I have suggested previously, it's always worth checking out the opening hours on line as all of them are on CAMRA's whatpub.com. Andrew Limb, the recently appointed manager of **Ackworth Village Club**, now a pub, and locally known as the 'Legion' has asked Sam Smith's Brewery to provide Old Brewery Bitter on handpump. He is still awaiting a decision, but is optimistic that he will be an addition to the Ackworth real ale story in the near future. Three charity events in the summer, outlined below, are again examples of the generosity of the Ackworth pub landlords and landladies.

**Brown Cow:** A 'relaunch' party took place on Saturday 1st July following a major refurbishment. Black Sheep Bitter is now a regular. A guest, usually a blonde or pale ale, which was Ossett Silver King on my most recent visit, continues to change on a three to four week basis. John Smith's is a regular. Outside tables to the front provides an opportunity to have a good pint overlooking the historic setting of High Ackworth village green.

**Angel:** A new bar front, redecoration and replaced furniture have all recently taken place. Black Sheep Bitter remains the very popular regular real ale. The rotating guest, usually a pale ale or blonde, which continues to change about every three weeks, was Sharp's Atlantic on my most recent visit. A large, part grassed and part paved, beer garden to the front is very popular when the weather is good.

**The Electric Theatre:** Timothy Taylors Landlord and Ossett Yorkshire Blonde are popular regular real ales. An occasional guest beer appears on a third hand pump that is usually available from Friday night onwards. The 'Legends' Sports Bar extension upstairs is proving to be very popular. The real ales can be bought at the main bar and taken up stairs. On Thursday night 20th July a charity night is taking place in support of Pontefract and District Breast Cancer. It involves a 3 course meal and live music along with Yorkshire Cricket Legend Ryan Sidebottom. A small outside seating area to the side is next to an enclosed modern artificial turfed multi apparatus children's play area.

**Masons Arms:** Bradfield Brewery Brown Cow and Farmers Blonde continue as extremely popular regulars. One, and occasionally two, rotating guests prove equally popular. Adman's Mosaic Pale Ale and

Ghost Ship continue to make a frequent and very popular appearances. A range of real ales from the Halifax Boothtown Brewery are also frequent, which most recently were Innskeeper Golden Bitter and Oates (no relation to me) Caragold Blonde. Guests continue to usually go on fresh on Thursday evenings onwards. John Smith's is permanently available. A 'Beat It for Cancer Research' Day takes place from 12 noon on wards on Sunday 23rd July. Seven bands plus will play on an outdoor stage, weather permitting throughout the day. An enclosed grassed beer garden is to the rear of the pub.

**Rustic Arms:** Has established a very popular permanent Ossett Yorkshire Blonde, and rotating Black Sheep Bitter and Sharp's Doom Bar. Mark, the landlord, has convinced Enterprise to provide a third pump and should have been installed on the 5th July. The plan is to make Black Sheep a second regular and have a changing guest on the third pump. Brakes Brothers Sponsored Charity Event, supporting Yorkshire Air Ambulance and other charities, takes place on Saturday 8th August. The large grassed beer garden, with a paved patio area is fully enclosed and provides an idyllic lake side setting in which to enjoy a pint. A day ticket can be purchased for those keen on fishing.

**Boot and Shoe:** Sharp's Atlantic Pale Ale continues as the regular real ale. A hand pump dry real cider is always available. Three rotating guest beers, with one from Ossett and two or more from the SIBA list. Bragby Brewery from Conway, a Black IPA, and Box Steam Brewery Summer Buzz were recent popular guests. John Smith's is also available as a regular. The managing of the Boot by Claire, who has strong Ackworth connections and until recently run a very successful pub on the outskirts of York, is imminent. Sean Merrill is keeping the Boot's the lease, but is planning to move to manage the White Horse at Emley, owned by Ossett, and invites everyone to give him a visit to try up to eight different real ales he will have available. An artificial grasses walled beer garden at the front is very popular with drinkers.

**Ego at the Beverley Arms:** As stated previously, primarily is a food orientated establishment, but people are welcome to call in for the Cask Marque Accredited real ales in the large bar area. Ossett Yorkshire Blonde continues as a regular. A rotating guest from the Ossett or associated breweries such as Fernandes and Rat is also available. The 'conservatory' to the front can have an open roof and/or sides or be closed up and heated is very popular with those dining in all weathers at any time of the year.

**Outwood is on the 110 bus route and all the pubs are within walking distance and apart from one are all on Leeds Road so it is a very easy pub crawl.**

The best place to start is either the Woodman or Victoria as they are at either end of Outwood.

The following is from a survey on 16th June which was a very hot day and as all but one pub has a beer garden it is a great destination to spend the day drinking.



### **Woodman - 659 Leeds Road**

This is a welcoming pub with a conservatory and beer garden, great for the day of the survey.

There was three handpulls on offering Copper Dragon Golden Pippin, Black Sheep Best Bitter and John Smith's.

This pub has a website ([woodmanoutwood.co.uk](http://woodmanoutwood.co.uk)) and is also on Facebook. The 110 bus stop is outside.

### **St Leger - 547 Leeds Road**

Formally The Queen you can also enjoy the sun in the beer garden to the side of the pub.

Two handpulls on offer here with John Smith's and a changing guest which was Leeds Pale.

### **Victoria - 489a Leeds Road**

Large pub and the first one in Outwood you will see on the bus from Wakefield. Large beer garden at the front, this pub was recently refurbished.

Two handpulls when I visited by only Black Sheep Best Bitter was available, the other pump was in the process of being cleaned and changed.



### **Kirklands Hotel - 605 Leeds Road**

Refurbished in 2016 this impressive pub is an Old Mill brewery tied house.

Beers on offer were Old Mill Blonde Bombshell, Traditional Bitter and Yorkshire Elixir.

There is a car park and beer garden also.



### **Nightingale - Newton Lane**

The only pub not on Leeds Road but easy to find, Newton Lane is off Leeds Road so it isn't complicated to find.

Unfortunately in June 2017 the pub was closed for work being done on the cellar.

The pub does handpulled beer when open and empty casks of John Smith's and Theakston were outside the pub.

**Mark**

**Want your pub or area featured?  
Contact the Editor!**

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FOR UPDATES**



**Agbrigg** The Duke Of York has closed.

**Gawthorpe** Hammer and Stithy has being trialing Saltaire Blonde which has been going down really well with the regulars.

**Wakefield** The Admiral Duncan on Thornes Lane has closed. There is now a regular Horbury Ales on at the Old Printworks. The Bull and Fairhouse is now up for sale. The Elephant & Castle has closed. Oakham Citra is the new permanent in the Black Rock replacing Kelham Island Easy Rider.

**THE JOLLY TAP: THE JOLLY BOYS' BREWERY REAL ALE CAFÉ**



The Boys are really proud to be opening their JOLLY TAP on Northgate in Wakefield in mid/late July 2017. The Jolly Tap will feature a variety of ales from the Jolly Boys' Brewery as well as wonderful guest ales from around the country. There will always be great ale on offer. There will also be a great selection of gins as well as lagers and Prosecco. World class coffee will also be available for the designated driver or those who just fancy something different.



We hope the Jolly Tap will complement the already fantastic offer for lovers of quality ale. We also look forward to contributing to Wakefield's transformation of its nigh time culture.

For updates please check our Facebook page and our Twitter feeds: @jollybrewery and @jollytap. Thanks in advance for your support and we look forward to serving you soon.

The newest bar in Wakefield will be the Jolly Tap on Cross Street which is being open by Jolly Boys brewery of Barnsley.

**Pub Of The Season Awards Winter 2017 - Robin Hood, Altofts**



With to 6 handpulls and craft keg also. The pub has the Tarn 51 brewery onsite.

**Spring 2017 - Cricketers, Horbury**



With 8 handpulls and craft keg. The Cricketers is part of the Beerhouses group which includes The Sportsman in Huddersfield and West Riding Referment Rooms in Dewsbury.

**BROKEN BRIDGE, PONTEFRACT**

The Pontefract Wetherspoon has 10 lines available for beers including Ruddles on offer at £1.85, and guest ales which have recently been brought down in price, and now start at £1.99.



Regular 'Meet the brewer' sessions with local brewers with Strong links with, and regular beers on sale from local brewers such as Leeds brewery, Rudgate, Kelham Island, Bridgehouse, Acorn, Little Critters and many more.



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You are just moments away from a year in beer heaven!

From as little as £25\* today, be part of the CAMRA community and enjoy discounted entry to around 200 beer festivals, exclusive member offers and more. Discover all the ins and outs of brewing and beer with fantastic magazines and newsletters, but even more importantly support various causes and campaigns to save pubs, cut beer tax and more.

## Join CAMRA today

Enter your details and complete the Direct Debit form below to get 15 months for the price of 12 for the first year and save £2 on your membership fee.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinup](http://www.camra.org.uk/joinup) or call 01727 798440. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

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Title ..... Surname .....

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\*For information on Young Member and other concessionary rates please visit [www.camra.org.uk/membership-rates](http://www.camra.org.uk/membership-rates) or call 01727 798440.

I/we wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association these are available at [camra.org.uk/memorandum](http://camra.org.uk/memorandum)

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

Title ..... Surname .....

Forename(s) .....

Date of Birth (dd/mm/yyyy) .....

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Signed .....

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Applications will be processed within 21 days of receipt of this form. 04/17



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- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

A warm welcome to the following members who have joined us since the last edition of O to K : Robert Anderson, Richard Barker, Angela & Mervyn Bartalis, Ed Bolton, Terence Costello, Allison & Christopher Dawson, David Glover, Alvin Hill, Stephen Holl, Edward Howcroft, Michael Howroyd, David Jenkinson, Annette & Darren Law, Roy Littlewood, Andrew Parker, Alex Read and Tracey & Alan Yeaman.

Moved Into Our Area: Helena Birch, Chris & Janemarie Bracchi, Chris Brown, Angela Lester, Alex Read, Kristian Sayer & Warwick Stephens.

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



**Members visiting Fixed Wheel brewery**

***Cheers, Albert.***

### **Nomination and Voting Dates**

Nominations	Vote
<i>Pub Of The Season</i>	
Winter December, January	February
Spring March, April	May
Summer June, July	August
Autumn September, October	November

*Most Improved Pub*  
July, August September

*Pub Of The Year*  
November, December January

*Club Of The Year* January

*Tetley Dave Award*  
January, February March

*Cider Pub Of The Year* May

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

Each week Bob Wallis sends out an email to all branch members with local pub and brewery news and other items of interest to real ale lovers around the Wakefield district. If you are not receiving these emails, and would like to receive them, please contact Bob by email who will add you to list. If you want to stop receiving them email him also. Email him at [bob1wallis@gmail.com](mailto:bob1wallis@gmail.com)

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

### **TRADING STANDARDS**

West Yorkshire Trading Standards' phone number is 0113 2530241 or Citizens Advice Consumer Service on 03454 04 05 06  
[www.wyjs.org.uk/tradingstandards](http://www.wyjs.org.uk/tradingstandards) or [dutyofficer@wyjs.org.uk](mailto:dutyofficer@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 0345 8 506 506.

**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 13th Jul** Revolutions Brewery, Whitwood

**Thu 3rd Aug** Junction, Castleford

### **COMMITTEE MEETINGS**

**Thu 25th Jul** Brewers Pride, Healey

**Thu 22th Aug** TBC

**Summer BBQ Sunday August 20th - Red Shed**

### Red Lion, Ossett

**It's not too long since our last outing to the Red Lion, Ossett, but I thought that a complete change of food offering warranted another visit. They are now effectively an Indian restaurant within a pub, trading as The Red Lion Yorkshire Indian.**

From relatively restricted hours to start with, they are now serving food from 1700-2200 Tuesday to Saturday. They are proud of the fact that they are one of the contenders for the Wakefield Express Curry House of the Year, and that seemed another good reason to return.

It's very easy to get to the Red Lion as it's on the pre-bypass Wakefield-Dewsbury road, served by the 268A Wakefield-Bradford service which runs very frequently by day and hourly in the evening and on Sundays. It's also walkable from Ossett bus station, which is served by several other routes.

Once again my dinner companion was Mr LocAle himself, Chief Inspector Nightingale, who had digested the Mighty Mixed Grill he sampled for the last O to K and was now ready for some more

food. 2 real ales were on offer when we arrived, namely Abbeydale Moonshine and Kelham Island Riders On The Storm. These are both ales of note and also happened to be two ales that would go well with a curry. This is surely going to be the appeal of the Yorkshire Indian: you can enjoy real ale with a curry rather than those rather feeble bottled or keg "Indian" beers that usually come at inflated prices. Here the beers were a reasonable £2.75 a pint.

I think the assumption here is that most people will opt for the "Street Food Thali". This consists of a starter, a chicken dish, a lamb dish, a vegetable dish, pilau rice, naan, raita and kachumber salad. The meal is all neatly presented on a tray and costs a most reasonable £8.99. The flavours are subtle and complement each other well. The portions are just right too. We both enjoyed it and thought it was excellent value for money.

For a lighter meal, the main courses come separately for £5 and there is also an excellent selection of "Indian Tapas" averaging around



£3.50 each. You could therefore put your own banquet together and this might be a good option for a larger group. It would also be possible to make up a good vegetarian selection. Of the tapas "Chilli Paneer" at £3.95 sounded particularly interesting.

It was a very quiet early evening when we visited but I am sure there are times when it is a lot busier: there is certainly plenty of seating. It is a most unusual venture providing the chance to enjoy good Indian food with real ale.

I wish them every success.

**Colin Williams**

**The Red Lion, 73 Dewsbury Road,  
Ossett, WF2 9NQ; 01924 274338**



**This year for the 26th Easter trip Wakefield CAMRA stayed in Kortrijk which is in the Flemish province of West Flanders.**

The best bar in the town centre is Gainsbar which proudly has an "AB InBev Free Zone" sign on the door.

Travelling overnight (4.30am Ferry from Dover!) and after checking into the hotel we went at our first brewery in Ypres at 10.30am the same morning.

The Kazematten Brouwerij is located in the within three basements in the ancient walls surrounding the city. For centuries used as store and shelter for troops defending Ypres. In the First World War the British used the walls as a command headquarters and hospital and also produced the famous trench magazine "The Wipers Times".

The main beer is the Wipers Times 14, a blonde beer brewed with 4 grains, 4 herbs and local hops.

Day 2 and the Omer Vander Ghinste Brewery in Bellegem. This was known Bockor Brewery for a number of years but has reverted to its original name. The brewery dates from 1892 and is large with a good range of beers. Several members enjoyed the Kriek Max, a 3.5% beer that tasted just like Cherryade. The main beers here are the excellent Omer Traditional Blonde and Bockor Pils.

It was great to visit a older larger brewery. Now with the fifth generation of the family tradition dictates the eldest son is called Omer.

Day 3, and at the other end of the brewing scale we visited Ca Brasse Pour Moi, a micro brewery in Boussu. Housed in an old farm building we had a excellent visit with Antoine who was rushing off to a wedding afterwards. We also liked the bottle shop attached to the brewery.

A particular favourite was the Ete Indien a Red IPA.

Day 4 and a visit to Brouwerij 't Verzet. A new brewery bring a modern feel to Belgian beers. This brewery was both modern and old fashioned with modern takes on classic Belgian styles.

The afternoon was spent in the beautiful city of Ghent where amongst the pubs visited was the Bier Huis.



**A printing press like those used to produce The Wipers Times**



**Kazematten Brouwerij. Chairman Albert did our presentation here.**



**Unfortunately pictures are not allowed inside the brewery so this is inside the bar at the Omer Vander Ghinste Brewery where George Denton did the presentation.**



Mark Goodair presents to Antoine at Ca Brasse Pour Moi



John Groves presenting to Alex in the bar at Brouwerij 't Verzet



Inside Brouwerij 't Verzet where they store wooden barrels aging some of their Oud Bruin beers. The brewery was a real mix of the modern and old.

Each barrel carries the name of a rock star.

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## Beer Festivals - At the SPBW Beer Festival in Castleford

**At one time all draught beer came in wooden casks, but not anymore. That is unless you were in Castleford on the first weekend in July. You can get beer in the wood always in Castleford of course at the Junction but The Society for The Preservation of Beers from the Wood (SPBW) inspired by Junction landlord Neil Midgely decided it was time to hold their first beer festival.**

Founded in 1963, some 8 years before CAMRA, it has taken some time but finally they did it and they put on a great event.

And where better to hold it than in Castleford in the currently unused Horse and Jockey pub which is next to the Junction and owned by Neil. It is an ideal venue as it is a large pub with a large cellar. There was a impressive beer list too.

The opening day started with awards for the best beer which was won by Hook Norton Haymaker, a very fine Pale Ale at 5%.

The beer was in fine form too, you can taste the difference with beer from wood. Personal favourites included Phipps Gold Star Export, Hook Norton Old Hooky and Gypsy Hill Hepcat. Our local breweries came up trumps too with Ossett, James and Kirkman, Tigertops and Five Towns all providing excellent beers.



As ever at events like these there are friendly faces everywhere with conversations striking up with people you have never met before, the SPBW volunteers deserve special credit.



Neil received multiple presentations including from the Worshipful Company Of Coopers and from visiting branches of the SPBW from the USA. All well deserved at Neil has been a prime mover in rekindling interest in the selling of beer from traditional wood casks.

With around 50 beers on sale there is plenty of choice across two bars. One bar in the main pub area on handpull piped up from the large cellar, the second bar was in the cellar and a mixture of beer on handpull and gravity.

The organisers had sourced beer from all over the UK including Northern Ireland with some from the Republic also so here was beer that not only hadn't been in wood before but was also making a rare appearance on this side of the Irish Sea. Well done on getting so many breweries involved.



In these days of Keykegs being used for real ale (which I happen to like by the way) it is great to see that the wooden cask revolution is continuing.

Many breweries age their beer in wooden casks but then kill the beer by filtering, pasteurising and transferring them into kegs. It would be nice to see more having the courage to keep them in wood and serve them as they should be.

Well done to the SPBW, and here is to 2018 and the second Woodfest which I understand will be in North East.

Come on CAMRA we need wood at the GBBF!

Fri 21 Jul Red Shirt Night and Beer Festival at Pontefract Races, open from 16:30 with first race at 18:30, beers from Pennine, Revolutions and Ossett plus ciders from Bier Huis.

Sat 22 - Sun 23 Jul Funkirk Farm, Carleton, Near Skipton. Free bus from Train Station.

Thu 27 - Sun 30 Jul Whitby Lions'. Whitby Mission & Seafarers Centre, Haggsgate YO21. £5.00 entry fee includes - tankard & one beer token

Jul 28 - Sun 30 Little Bull, Middlestown. From 5pm Friday. Live music throughout.

Sat 29 Jul Bobtown Beer Bash at Roberttown Community Centre opposite the New Inn

Thu 3 - Sun 6 Aug Huddersfield Food and Drink Festival on St George's Square

Fri 18 - Sat 19 Aug Hemsworth Beer Festival 2017 at The Grove, Stockingate, South Kirby, WF9 3OF 13:00-23:00 each day, 30+ real ales <http://www.hamelsworde.co.uk/festival>

Fri 25 - Mon 28 Aug Brewers Pride, Healey, Ossett

Fri 25 - Mon 28 Aug The Nook, 7 Victoria Square, Holmfirth HD9 2DN

26 Aug - 3 Sep Leeds Beer Week @LeedsBeerWeek [www.leedsbeerweek.co.uk](http://www.leedsbeerweek.co.uk)

Thu 7 - Sun 10 Sep Leeds International Beer Festival [www.leedsbeer.com](http://www.leedsbeer.com)

Fri 15 - Sun 17 Sep Reindeer, Overton

Thu 21 - Sun 24 Sep Fernandes 20th Anniversary. Inc Open Brewery Day on the Saturday.

Fri 22 - Sun 24 Sep Sun Inn, 136 Westgate, Pickering YO18 8BB

Sat 23 - Sun 24 Sep Temple Newsam Park [www.friendsfesttemple-newsam.co.uk](http://www.friendsfesttemple-newsam.co.uk)

Fri 14 - Sat 15 Oct Guiseley Beer Festival at Coopers Bar and Bistro, Guiseley

Thu 19 - Sun 22 Oct Keighley & Worth Valley Railway Beer and Music Festival.

Fri 3 - Sat 4 Nov Castleford Beer Festival at Queen's Mill, 1 Aire Street WF10 1JL @CasBeerFest

Normanton Rotary Club Beer Festival will take place at the Black Swan in Normanton, on Saturday 12th August from 12 noon. It will held in memory of Frank Clark, a member of the club, who passed away recently. Frank was a great character in Normanton who supported all. There will be 12 beers from local breweries

## CAMRA BEER FESTIVALS

### August

#### Great British Beer Festival

Tuesday 8th - Saturday 12th

London Olympia, Hammersmith Road, Kensington, Greater London, W14 8UX

Tuesday 12 - 5 Trade

Tuesday 5 - 10.30

Wednesday 12 - 10.30

Thursday 12 - 10.30

Friday 12 - 10.30

Saturday 11 - 7.30

Britain's biggest beer festival will be returning to London this summer to celebrate its 40th anniversary from the 8th-12th August at Olympia, London. To celebrate this amazing milestone the festival will offer over 900 real ales and other craft beers, real ciders and perries and fine English wine. The festival also offers you the chance to sample some fantastic London street food and listen to live bands while enjoying a glass of something special.

### September

#### Calderdale Beer and Cider Festival

Thursday 28th - Saturday 30th

Hebden Bridge Town Hall, Saint George's St, Hebden Bridge, HX7 7BY

Thursday 2 - 10: £1, CAMRA Free Admission

Friday 12 - 11: £2, CAMRA £1

Saturday 12- 10: £2, CAMRA £1. All free after 5:30pm

Glass deposit £1. No advanced tickets. Casks ordered from breweries only. Theme- Beers of the Roses (Yorkshire and Lancashire), although other areas also represented.

[hxcalderdalecamra.org.uk/cbcf2017](http://hxcalderdalecamra.org.uk/cbcf2017)

**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.



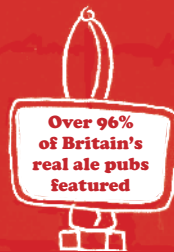
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Sun Lunch 12-4pm

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- Tues is Tapas Night
- Weds-Sat Pub Menu & Special
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- Annual Beer & Music Festival – August Bank Holiday

## BEER FESTIVAL FRIDAY 25 TO MONDAY 28 AUGUST

# Beer Styles - Tripel

So we are back on the course of the A to Z of beer and last time I missed out on giving you S as I forgot and our editor didn't remind me. I'm normally told of the deadline when 3/4 the way through an evening drinking so of course I forget. (yeah yeah yeah lol, Editor)

The big T is one I thought would be easy then I came to think about it but only table beer popped in my head and to be fair that could be written about in a sentence. I then even headed to untappd the beer app to browse through yet only table beer was showing but as I scrolled back up there it was, Belgium Triple. Of course how could I forget this, Belgium is almost my second home. A certain hotel in Bruges must think I am using it as a home.



The proper name of Tripel or XXX. In Belgium you have the Blondes or X at around 6%, then you have Dubbel or XX at around 7.5% then the beast of Tripel before the bigger beast of a Quad at around 9%. And of course brewed as Trappist or abbey beers.

The Tripel is blonde in colour but slightly darker than the blonde or a lager with the phrase coming from triple the malt used than in a blonde.

In the aroma you get plenty of sweetness coming from the strength of the beer plus hints of spice and of course a touch of banana. With the taste you get the sweetness and stickiness from the alcohol and depending on the beer hints of spice with clove and a fruity banana flavour and of course from the huge amount of malt you get that bread like flavour.

These beers may sound like being way too strong but they are here to be sipped and can take you a good hour to get through.



So what Tripels can I get hold of? The most famous is Westmalle, from another Trappist brewery you have Chimay White Cap, from the same brewery as Kwak you have Tripel Kameliet and not forgetting St Bernardus as just a few of the more well known beers.

So what food goes with a Tripel? We all know beer and cheese go great and the cheese pairing is creamy cheese like a brie, for a main course honey glaze ham with asparagus and for pudding some orange cheese cake.

*David Jones, Bier Huis*

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Bier Huis

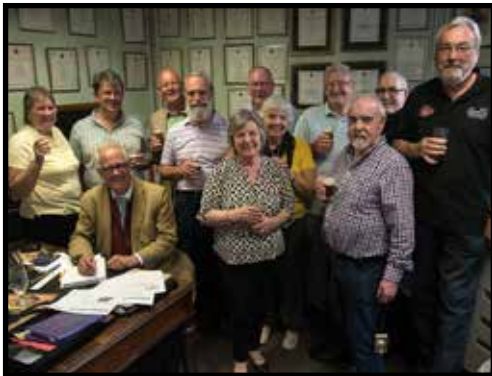
\*Certain products & offers are excluded from this offer

# Tetley Dave Award To James Fawcett

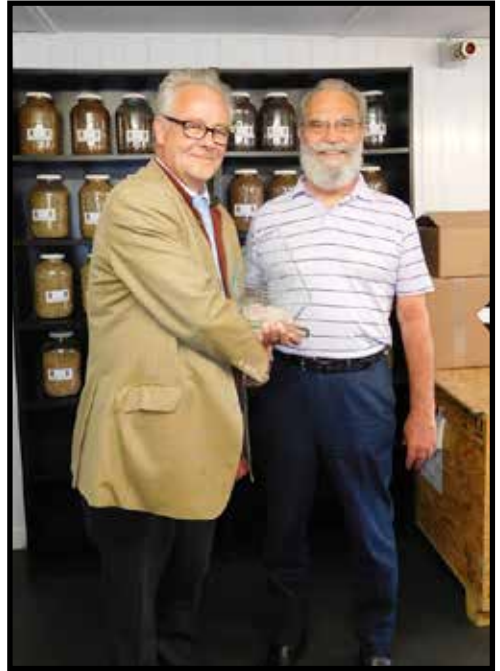
The recipient of our “Tetley Dave” Award this year is James Fawcett who has run the family-owned Fawcetts Maltings for many years and has helped many micro-brewers with his policy of selling malt in small amounts.



Our group was shown around including the Saladin Maltings, machinery invented by a Belgian called Monsieur Saladin in the 19th Century. In its time it was the state of the art. Note that the original cast iron tanks have twice been increased in depth with stainless steel panels. The agitators travel down the length of the tanks and back. The floor of the Saladin is perforated and the individual sections can be cleaned regularly with a pressure washer. Occasional germinated grains make a break for freedom. Thier latest automated germinating and kilning vessel, likened to Danté’s Inferno!



Finally James rewards the CAMRA group with Timothy Taylor’s Landlord and you don’t need three guesses as to where the malt for that has been sourced.



Wakefield CAMRA Chairman Albert Bradbury presents the Tetley Dave Award for 2017 to James Fawcett.



Fawcetts proudly retain traditional floor maltings with a perforated brick floor where the steeped grains are spread out and encouraged to germinate with heated air from beneath.

On this occasion oats are being malted for a specialist breakfast cereal manufacturer!

# 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

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FRI/SAT 12-12 SUN 12-11**



## OPENING TIMES

Thursday 5th October

11:00 - 23:00 £3 to all. CAMRA members receive free beer ticket.

Friday 6th October

11:00 - 16:30 FREE to everyone.

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

Saturday 7th October

11:00 - 23:00 £3 to all. CAMRA members receive free beer ticket. **FREE AFTER 5PM**

Once inside you can purchase a 2017 Festival Glass for £2.50 or hire an old glass for £1.

Friday night will feature a band from 9pm.

Tickets are on sale for Friday night during August but buy them early online from our website

## REAL ALE REAL CIDER CRAFT KEG INTERNATIONAL BEER LIVE MUSIC FRIDAY NIGHT



## Sponsorships Available Wristbands, Tankards, T Shirts, Beer, Storage etc

### Where is the festival?

The Wakefield CAMRA Beer Festival will be held at The Space, Waldorf Way, Wakefield, WF2 8DH from Thursday 5th to Saturday 7th October.

### How many real beers?

We will have a total of 70 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!

### Do I need a ticket?

For Friday night yes, these are available online and will be in pubs from August.

### Where can I find information online?

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

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

**WAKEFIELD  
CAMRA**

**BEEER  
FESTIVAL**

**OCTOBER  
5TH-7TH**

**FRIDAY NIGHT TICKETS ON  
SALE ONLINE SOON**

**[www.wakefieldcamra.org.uk/festival](http://www.wakefieldcamra.org.uk/festival)  
available in pubs from August**

# BOONS



*6 Queen Street, Horbury,  
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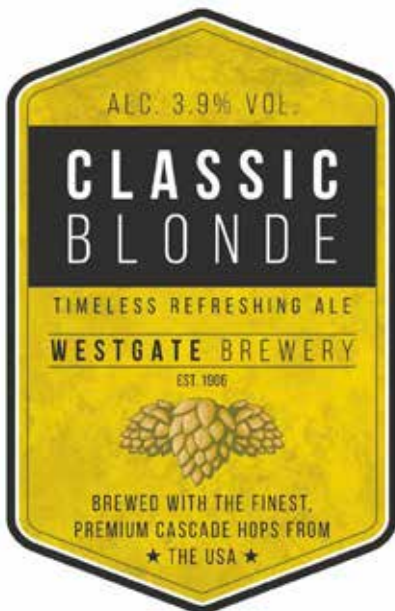
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A warm welcome  
from James and  
the Staff



The featured mat this time comes from a very small brewery in West Leeds.

It is from Sunbeam Ales and advertises this year's Leeds Beer Festival on the reverse.

Nigel Poustie, a keen home brewer since 2008, started brewing commercially in 2012, brewing once a week and producing 70 litres of mainly bottled ale to start with. He has recently moved to a new house and has installed a 400 litre kit (approx 11 casks per brew).

He rotates the core range of ales and brews new or seasonal ales every six or seven batches.

A full range of beers is produced from milds to strong ales plus a honey & lavender beer using lavender from his own garden.

Nigel is one of many new, small brewers who are producing quality beers which are well received by discerning drinkers.

Long may he continue to do so,

*Cheers, Albert.*



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## CAMRA MEMBER DISCOUNTS

Bier Huis	10% off
Cricketer's Arms	10% off pints only
Hamelsworde	20p off a pint
Harry's Bar	50p off (Mondays)

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.

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

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# Cider Making - Ensuring the product is well looked after

**October can be a lovely sunny month, season of mellowness and Cider making is often an outdoor activity, whether in a farm yard, barn or back garden, in my case my local allotments in SE London or out the front of my house in the car parking place.**

For the last 10 years I have been running public apple pressing afternoons, what juice is not consumed by the avid attendees is fermented, demijohns slowly bubbling away in my garden shed, then disturbed to a number of festivals and returns the following year at the pressing afternoons.

It has to be seriously considered that this is a food product and that attention must be paid to cleanliness, cider that is fermenting can spoil with unwanted bacteria causing a number of issues. Cleaning all parts of the equipment with brewing steriliser will avoid that issue. Some spoilages will give a slightly different flavour to the cider but it is still drinkable, however some will mean all that hard work has to be discarded.

Apples should be rinsed before processing, to remove anything on their skins especially if they are windfalls. Of course Apple juice is acidic so only plastic, glass or wood should come in contact, metal to be avoided although stainless steel is ok. There was the case in the 17th Century of using lead to line the press and over the following years chronic mental sickness occurred!

After the apples are pressed, some cider makers add a campden table to reduce the effectiveness of spoilage yeasts and bacteria, then use a commercial yeast to ferment the juice. Other cider makers will just leave the juice as it is and let the wild yeasts work the fermentation. Both are acceptable, commercial yeasts will give a more consentient product, while wild yeasts will develop a range of flavours some may be more palatable than others!

Keeping air out of the juice during fermentation, storage and retail is very important, like with beer, contact with the air can spoil the cider, air locks that let the CO2 gas out and stop air getting in are used during fermentation and storage. These days' bag in box is excellent in excluding air during retail and can help retain the cider quality whilst it is in the pub. In fact, myself and others have had bag in box ciders that have lasted many months

when they have been kept in the right conditions. If using the 5 gallon 40 pint tubs, ensure the lid is closed during non serving hours and only slightly turned not taken off! Of course, yet again, these containers need to be clean and sterile before filling.

A bit of preparation can make the difference between a good cider and one that may be a bit odd.

There is a saying anyone can make cider, but takes practice (and attention to detail) to make good cider. Do go to a local apple pressing event and see what happens, you may even roll yours sleeves up and get stuck in !

## Real Cider And Perry In The Wakefield District

Bier Huis, Ossett  
Boot And Shoe, Ackworth  
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!

## Wakefield CAMRA Online



**Cobra Beer has never been a brand to miss a trick when it comes to promoting itself. It sees itself as a world beer brand rather than just one to wash down your curry with.**

It also prefers itself to be served less severely chilled (i.e 8°C) than your average lager.

The company founder Karan, now Baron Bilimoria (yes, he's the first Zoroastrian Parsi to sit in the House of Lords) brought production here to Charles Wells from India over 25 years ago although Molson Coors bought a 50.1% controlling interest in 2011 Nevertheless Bilimoria remains the man behind the brand.

The Smooth Pour Glass, said to be the world's perfect beer glass, was developed with fluid mechanics and hydrodynamics specialists from Imperial College London and Birmingham University. There's a helter-skelter-like channel down the inside of the glass swirling down from a tap with a special skewed spout in a continuous spiral, creating whirlpool effect right to the top of the glass. They say it's the biggest breakthrough

in pouring since gravity and is said to help release the aromas of the beer while producing an "optimal head formation". What I haven't been able to find out yet is where the glass is made.



**RKW**

## **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**

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Large beer garden - Function room available

For more details please phone Darren or Alison on 01977 552775





# Hamelsworde Brewery



## Beer Festival

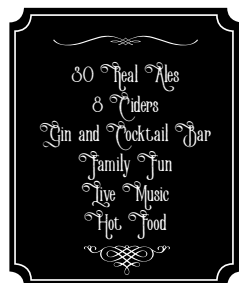
Friday 18th - Saturday 19th August 2017 1-11pm

At The Grove

South Kirkby



[www.hamelsworde.co.uk/festival](http://www.hamelsworde.co.uk/festival)



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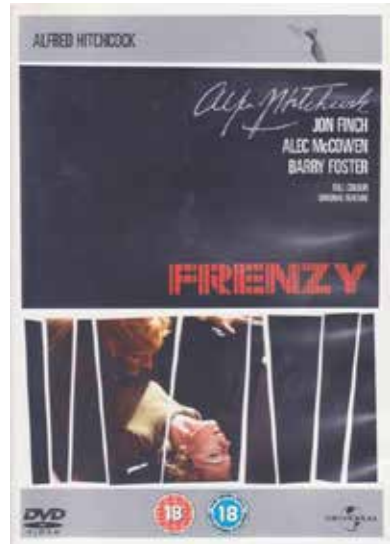
This gruesome UK Hitchcock tale of the Necktie Murderer from 1972 is set in the seedier streets around Covent Garden in the days when the wholesale fruit veg and flower market was still located there, just behind The Strand rather than 5km South-West at Nine Elms.

The London skyline doesn't have a Gherkin or a Shard but it is filmed in colour. It's an adaptation of Arthur La Bern's novel "Goodbye Piccadilly, Farewell Leicester Square" scripted by Anthony Shaffer, the writer of the Wicker Man (reviewed in O-to-K Edition 69).



The two featured pubs from the 1970s do survive: Nell of Old Drury (in the photo and named after Nell Gwynne) which had an interval bell and a tunnel so theatregoers could leave it until the last minute before resuming their seats in the theatre opposite; and the Globe, 39 Bow Street (site of the HQ of the Bow Street Runners for around 80 years) whose exterior is used for the pub from which "hero" Richard Blaney played by Jon Finch is sacked at the beginning of the film.

Pub food back then saw shepherd's pie top of a menu featuring sausage rolls, bags of crisps or pickled eggs – these days no central city pub would be complete without its resident chef.



When I last checked the Globe was offering sausage and mash, but also pâté and toast, moules marinières and lasagne.

A perfidious Barry Foster isn't Van Der Valk, Jean Marsh is upstairs not downstairs and you wouldn't entrust your kids to nasty pub landlord Bernard Cribbins, who was Stationmaster Perks in the Railway Children. Clive Swift's in it too, along with Anna Massey (of the cut glass voice) as a barmaid.

In those days areas around London's wholesale markets were allowed earlier opening hours - I recall pubs at Billingsgate being open at 6 am, too. And yes Alfred Hitchcock himself, as usual, pops up in a couple of the crowd scenes.

It could cost you less than £7 new from Amazon and not much more for the Blu-Ray if you look around.

**RKW**



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**Lots of cash and prizes to be won!**

I had a crisis of confidence a few weeks ago. I was in the middle of doing some technical beer training with a bunch of enthusiastic industry peeps and they started talking about brands I hadn't tasted. Niche, small batch, experimental and one off brews. Double IPAs, lemon grass infused ales and salted chocolate stouts for example. Hickory, sage and liquorice suffused beers. It's fantastic that we've got such a wealth of flavours, styles and colours in beer but I realised how overwhelming it could become for someone who's just dipping their toe in the beer sea.

Beer shouldn't be hard work, it shouldn't be an exam in extremism. It shouldn't be a hipster barometer, picking the most stylish beer on the bar because it makes you look good (let's face it, this is brand snobbery at its worst). It's like art. I don't know a lot about it, but I know what I like. Same as fashion: Victoria Beckham can rock a turquoise halterneck and orange flares in Vogue but I bet she doesn't mop the kitchen floor or pop to the post office in them.

This was perfectly illustrated a few days later when I was talking to a journalist from a national newspaper. We were doing a beer tasting together so I had lined up some really diverse styles and brands for him to try. I was trying to impress him, I'll admit that. But half way through our session he said to me "I miss normal beer. Just a good pint."

It stopped me in my tracks. I realised I was in danger of being railroaded by the fashionistas and being sucked in to a world of style over substance.

"Wait there," I ordered the journo. I hot footed it to the bar and returned with two brimming glasses of ale. "Let's start again".

We both took a long pull of Woodforde's Wherry, from Norfolk. It was crystal clear, polished, shining. Not murky, masquerading under the trendy 'unfined' banner. It was cool, perfect beer cellar temperature, not chilled to flavour extinction. It was topped with a cloud of white foam, and served in a dimple glass. Most importantly, it tasted like BEER. Not a spice rack, not a sweetie factory, not an explosion in a

fireworks factory. Just good, well made beer.

The journo told me he craved this type of beer but his local boozier had gone all 'crafty' and he couldn't find anything on the pumps under 5%. So what did he do? He defaulted to a keg stout because he knew it was low strength, decent quality and served well. It seems to me that if we if we don't cater to – and demand - well kept, well balanced session cask beers we are in danger of going back to where we were 30 years ago.

We ordered some food with our Wherry (it's 3.8% in case you're wondering) and tucked into beer battered fish 'n' chips. I could say that the lovely grapefruit finish on the beer had the perfect acidity to cut through the oiliness of the fish but by that point I was beyond explaining why the beer paired so well. We enjoyed the beer for what it was: quaffable, more-ish and thirst quenching.

Exactly what a beer is meant to be: at the end of the day, it's my hard earned cash that's going across the bar, and I want to enjoy it for its drinkability rather than its image.



## Something for the Weekend

Cask Marque has teamed up with Beer Sommelier, Annabel Smith, and asked her to write about some of her favourite food and beer matches. Every Friday Annabel picks a cask ale of the week, tell you a few facts about it, and suggest some food to pair with it.

<http://cask-marque.co.uk/beer-drinkers/something-weekend-beer-food-pairings/>

### @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



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Tel: 01924 479909, Fax: 01924 478683

Mob: 07981858270, Mob: 07714954137

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



**MINERS A LIGHT - 4.2%**

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



**MINERS A PINT - 3.8%**

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



**BLONDE & BEYOND - 4%**

A light hoppy beer brewed with chitrook & neison saulvin hops to create a well balanced fruity taste. Refreshing citrus and grapefruit flavours for a different finish.



**FOX HUNTER - 4%**

This creamy head, has a subtle balance of hoppy & oily bitter / sweet flavours of caramel and a hint of sequence with resinous 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 / resinous aroma and tangy palate. Yet the overall result is pleasing.

**Bosun's Brewery, Horbury Bridge**  
Tel : 07513 112 188



New in May from Bosun's was **Razamataz**, a raspberry flavoured blonde ale.

In June **Huddersfield Terrier** which was a 4% blonde ale to celebrate Huddersfield Town's promotion to the Premier League.

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



Brewed during June was a new beer flavoured with fresh elderflower grown metres away from the brewery. Tarn51 on Facebook said "Many thanks to Steve Jowett for the crop! The result will be light and fresh ale ready for summer on the bar in a few weeks."

**Trinity Brewing Company, Wakefield**  
Gavin - 07712583508 @trinitybrew14U



1873 Session Blonde Ale is a brand new beer from Trinity.

Trinity say "Based upon feedback from you and your customers. Named by our followers and your customers. Brewed by our experienced brewing team to 3.8% with high quality locally sourced ingredients and packed full of flavour."

You'll notice the four pumpclips above, these were posted on Facebook with people asked to pick their favourite. The bottom right image was the overwhelming winner.

There are changes within the brewery, Neil Land who helped Steve Locking set up the brewery has stepped down to concentrate on his own career. Steve says "He's a good friend and can't thank him enough for the start he gave me."

A proposed move to new premises is no longer happening and at present with the brewery on a sound footing Steve is possibly looking to sell the brewery.

## Quirky Ales, Garforth

We visited on the 1st July. It was founded two years ago by Mike Quirk who retired from his job and set up the brewery (and wouldn't we all like to do that!).

It is a 2.5 barrel plant and has a bar attached which is open on Thursday to Sunday.

Mike is a former home brewer who started because the Fleece in Pudsey asked for one of his beers for a festival and so he provided one. He recalled being between 1872 Porter and a Timothy Taylor beer and wondered if his beer would be shown up. In the end his was one of the first beers to sell out and more orders followed.



Starting in his brother in laws shed the brewery has expanded to its new premises. The brewery is a fantastic place and Steve is an engaging host with plenty of stories to tell of exploding brews and failed experiments. It was a really refreshing story.

Beers on offer on day including Rhubarb Special, which at 3.8% proved a huge hit with our group.

Picture below is Albert presenting our certificate to Mike and Richard in the brewery tap.



## Five Towns, Outwood

Tel: 07934 474180 @FBrewery



Impeachment was available in June but has been re-brewed in July. Brewed to... celebrate... the election of Donald Trump as US President. A quantity of peach puree in every cask, and plenty of hops! The beer is unfined which helps the peach flavour come through.

Re-brewing Grounds For Divorce again but with Rhubarb in it as a special.

Doing an organic wheat beer and will also be collaborating with Fernandes for the 20th Anniversary beer festival.

## 20th Anniversary Festival At Fernandes

The beer festival at Fernandes is celebrating our 20 year anniversary so we have themed and named the festival as 1997 Nostalgia.

Throughout the festival customers will have chance to roll the dice at the bar and if you roll a specific number then they will be given the pint at the 1997 price.

In terms of beers we will have around 20 different beer - 5 core range, 5/6 collaborations, 5 new brews with 1997 themed names and 5 sourced from other breweries.

On the Thursday to kick start the festival - there will be a 1997 music and general knowledge quiz.

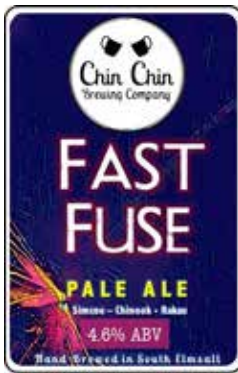
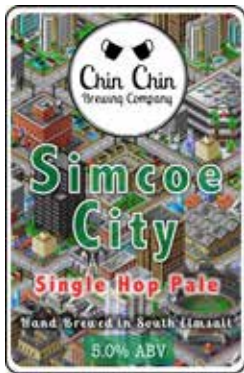
There will be food on Saturday 23rd and customers will be allowed to watch Paul brewing throughout the day and ask questions.

Live music from Friday - Sunday as well.

## Chin Chin Brewing, South Elmsall

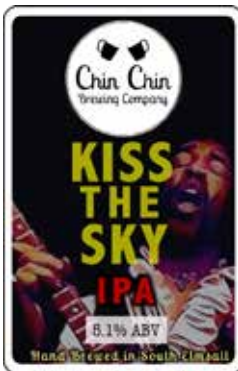
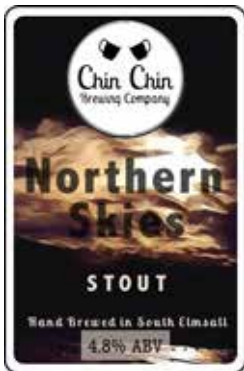
@ChinChinBrewing

News from David about some of beers that have been re-brewed and will be available during the summer.



**Simcoe City (5.0% Single Hop Pale)** went down very well last year and will be featuring at the North Leeds Food & Drink Festival (22/23 July) amongst other places.

**Fast Fuse (4.6% Pale Ale)** another one of the more popular beers will be available early July. A hoppy and fruity pale using US Simcoe & Chinook alongside NZ Rakau hops.



Two beers which featured at last years Wakefield CAMRA Beer Festival are soon to be available again.

**Northern Skies (4.8% Stout)** A dark rich easy drinking stout with chocolate overtones.

**Kiss the Sky (5.1% IPA)** with US Cascade & Mosaic join with New Zealand Rakau hops.



The current line up is completed by a couple of new beers. **Pint Size (3.7% Session Pale)** and **Chinook Pass (4.2% Single Hop Pale)**.

David says "After using mostly US hops, we've just taken a delivery of a selection of New Zealand hops so will be experimenting with these over the next few months so expect to see plenty of new hoppy pales in the near future."

In addition you can also find Chin Chin on Twitter and Facebook.

## Revolutions, Castleford

Tel: 01977 552649 @revolutionsbrew

From BLO Colin Williams

There was a collaboration with Eyes Brewing called **Weisse Stripes**, a red rye wit beer. It was launched at a Meet The Brewer at the Beer Exchange during May.

The third version of **Switch** used Palatet Blanc, Junga and Kazbek hops.

**Manifesto** was runner up beer of the festival at Guisborough.

**Swoon** a 4.5% Milk/Sweet Stout is to continue as a regular beer.

**Rattlesnake**, an American 4.5% amber ale with American hops as a June special.

A 3.6% session pale called **Back To Life**, a collaboration with the Willowman festival which Soul 2 Soul are headlining. Intended as a hangover cure, hence the name.

## Morton Collins, Ryhill

Tel: 07812 111960

The Star at Sandal is going from strength to strength. The beers are being well received especially Star Bitter which is brewed specially for the pub.

The plan is to relocate the brewery to outbuildings at the rear of the pub and will be increased in size to enable them to brew enough beer for the pub and occasional beer festivals.

## LAGENTIUM BREWERY, CASTLEFORD

Housed in a building behind the Horse & Jockey pub this new brewery is taking shape. It is being put together by Neil from The Junction, which is next door, and will be a 15 barrel kit when complete.



In the photo above we are looking up into what will be a three story building and at the wooden mash tun which is already in place. The brewery will be completely gravity operation like an old style tower brewery.

Neil plans to brew beer for both the Horse & Jockey and Junction but also invite other brewers to visit and brew themselves.



Above Neil talks to Malcolm from Five Towns Brewery.

## Ossett Brewery, Ossett

Tel: 01924 237160 @ossettbrewery

### Upcoming Monthly Specials



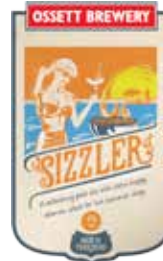
**July  
Cantaloupe  
Limited Batch 3.8%**

Straw coloured malty ale with low bitterness releasing aromas of melon and strawberry.



**July  
Hop Rocket  
4.3%**

A crisp and refreshing pale ale, dry hopped with Amarillo, Mosaic and Simcoe hops.



**August  
Sizzler  
4.0%**

A refreshing pale ale with citrus hoppy aromas, ideal for summer days.



**September  
Clearwater  
4.0%**

A refreshing Mosaic hopped pale ale with citrus and pine aroma.



**October  
Spellbound  
4.3%**

A dry refreshing golden brew with magical pale, wheat and Munich Malts.

# A Warm Welcome Awaits!



## **Kirklands Hotel** 605 Leeds Road, Outwood, WF1 2LU

Relax over a freshly cooked meal in the warm cosy atmosphere of the Kirklands Hotel Bar and Grill, washed down with a choice of hand pulled real Yorkshire ales. Check our Facebook page for news of entertainment and events including the ever popular pub quiz (Thursday) or the monthly Karaoke night.

**Monday - Sunday:**  
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**01924 826666**  
[www.kirklandshotel.co.uk](http://www.kirklandshotel.co.uk)



## **Marsh Hotel** 28 Bradford Road, Cleckheaton, BD19 5BJ

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**Monday - Sunday:**  
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## **Seasonal Ales coming soon**



**August**



**September**



**October**

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## James & Kirkman, Pontefract

Tel: 01977 702231

From Simon Seaton



We have bottled our first two cask beers, **Tickers Delight 6%** and **Barrel Aged Empress of India 6%**. Empress was barrel aged in a 40 year old whisky barrel. Five casks of this went on sale, spread around Yorkshire.

Bottles should be with good bottle shops within a couple of weeks.

We continue to brew two or three times a week at full capacity at the moment.

We have provided the SPBW beer festival with a wooden cask of **Stanley Main** for their beer festival, and also donated a prize, which is to be a brewer for a day.

New beers introduced include a new low Abv pale asked for by the Robin Hood Pontefract.



### The Sheriff 3.7%

Brewed with a blend of Maris Otter, Wheat, Oats and Crystal Malt, this blonde has a fruity flavour, light citrus and orange finish, with a smooth body.

A mixture of Polish, Czech & English hops which are Admiral, Magnum & Sladek.

### Single Hop Mosaic 4.0%

A Single hop Mosaic, with Low Colour Maris Otter, Wheat & Munich malt. Pale & refreshing with Tropical Fruits, expect flavours of Berries, Citrus & pine.

Our next beer in the single hop series is Brambling X.



### Tha's Northern 4.5%

This award winning Brown Ale is brewed with the finest English malts, crystal malt for the rich toffee flavours, oats for the silky smooth mouth-feel and chocolate malt for hints of chocolate.

This dark coloured brown ale had a light red hue. Malt forward with a spicy aroma derived from challenger and a fruity and current flavour from Brambling X.

### More collaborations

At the end of June we brewed a collaboration with Gary from West Riding, in Dewsbury

**Wall of Hops 4.7%**. A session IPA, with buckets of Admiral, Cascade, Citra, Mosaic & Summit. Expect a hoppy number. To date is this the biggest amount of hops we have used in one beer.

In July we are to visit our good friends at Imperial Brewery, Mexborough and brew a beer with them.

We will be doing a special collaboration with Fernandes Brewery. More info on this to follow, so please watch social media carefully.

## H.B. Clark, Wakefield

Tel: 01924 373328/07801 922473

### Upcoming Monthly Specials



### July Chinook

4.2%  
Light golden  
Citrus aroma  
Fruity, hoppy taste



### August Beachcomber

4.1%  
Golden  
Citrus  
Zesty, refreshing

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**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 can 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:

**Bingley Arms, Horbury Bridge**  
**Blue Bell, Hemsorth**  
**Hop, Wakefield**  
**Robin Hood, Pontefracts**  
**Wakefield Labour Club**

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### If you need a change to your current advert or want an advert, please contact me!

Deadline for all advertising and feature copy for Autumn 2017 Edition is September 1st

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