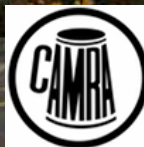


O to K

From Ossett to Knottingley
Issue 73 . Autumn 2017 . FREE!

THE NEW ALBION

Now free of tie and selling LocAle



CAMPAIGN
FOR
REAL ALE

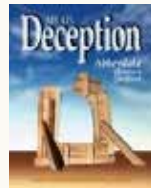


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Hello and welcome to Issue 73!



Ahead of the Budget later this year, we're asking beer drinkers and pub goers to take action to save our pubs from sinking. While it's the publicans and brewers that pay the tax bills, it's ultimately consumers like you who will pay the price as publicans and brewers are forced to put up prices or go bust.

Typically when you spend £4 on a pint of beer in a pub....

15p is business rates

49p is beer tax

67p is VAT

And a further 15p is other taxes

Pubs are vital to our local communities, our economy, and to the British way of life. However, they are struggling to stay afloat under the heavy burden of tax including beer duty and business rates. Tax now makes up more than a third of the cost of a pub pint!

Without your support, our valued local pubs will continue to close.

For more information on our campaigns please visit: www.camra.org.uk/campaigns or email us on campaigns@camra.org.uk

Don't think that giving up beer as some charities would have you think is something that should be that difficult, it isn't. You don't have to end each night slaughtered, waking up the next day barely remembering what happening as the advert says.

Drinking beer, especially real ale, can be about finding out about new beers and tastes, it can be about buying a half pint to see if you like it.

Turn October into Hoptober, use this month to

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seek out new beers, don't just try the same one again and again, if you see something new on the bar try it. And drink in moderation, you'll wake up the next day without a hangover and you'll remember the great beer you drank.

And remember come January, you can do it all over again with Try-anuary!

Ackworth Real Ale continues to thrive. As I found on my summer 'surveys', a good or very good pint of real ale can be found at any time in any of the seven pubs/restaurants serving real ale. A few unusual, for these parts, real ales have appeared over the summer months. As stated previously, there are no signs of any of the seven closing. It's always worth checking out the winter opening hours on line as all of them are on CAMRA's whatpub.com website. The three charity events at different pubs in the summer mentioned in my last report were followed up by the now re-established Annual Ackworth Pram Race which takes place on August bank holiday Sunday and moves from pub to pub round the village. The village raised a tremendous £6,000 plus for the Prince of Wales Hospice throughout the day. Well done to the organisers, the pubs/clubs landlords and landladies, competitors and the many spectators. The presentation of the Cheque to the Prince of Wales Hospice night is another key event in the village calendar (see the Mason's below). Another indication of the Ackworth Licensees support for CAMRA and local charities are the four meal prizes for the Charity Raffle (Angel, EGO at the Beverley Arms, Brown Cow and Rustic Arms) and Sponsoring of a Cask (Boot and Shoe and Masons Arms) at the October CAMRA Beer Festival. Thank You!

Brown Cow: Black Sheep Bitter is now an established regular. Ossett Silver King has become a popular regular real ale. Theakston's Best Bitter has replaced John Smith's Cask, with the latter no longer 'favoured' by the locals. The refurbishment has gone down well with customers old and new.

Angel: Black Sheep Bitter is a long established and very popular permanent on the bar. The rotating guest, usually a pale ale or blonde, continues to change about every three weeks. Farnham White, from the Hog Back Brewery, is an example of more unusual guests appearing more recently. Quiz night is Wednesday 9:00 but you need to be there by 8:30 at the latest to get a seat. The Sunday Carvery is very popular and booking is essential. An ever expanding gin selection is proving to be popular.

The Electric Theatre: Timothy Taylors Landlord and Ossett Yorkshire Blonde are well established and popular with locals and visitors alike. Live solo music on a Friday and Saturday night is particularly popular and provides a pleasant easy going atmosphere.

Masons Arms: Congratulations to Tony and Maxine, the proprietors, and their staff on achieving entry, again, in the National CAMRA Good Beer Guide 2018. It's out now and there is a copy behind the bar so

why not take a look at it if you're in the Mason's. Long Established Bradfield Brewery's Brown Cow and Farmers Blonde are always available and continue to be as popular as ever with the regulars. Usually one, and occasionally two, rotating guests don't last long before the cask is emptied. Thursday to Sunday is a good time to catch the guest beers. Guests are becoming more nationally sourced and often of a Bitter beer type. Holden's Black Country Bitter and Oakham Ales Jeffrey Hudson Bitter are two recent examples. John Smith's Cask is also permanently available. Live music continues on a Saturday night (from 9:00) and Sunday (4:00 to 7:00). There is an 'open mike' the first Sunday afternoon of each month. Saturday 30 September is the Presentation, Raffle and Auction Night for the Pram Race, with live music. Saturday 2 December is the CAMRA Branch Meeting (12:00 to 2:00) in the 'Best Room' followed by a beer survey of the real ale pubs in the Moor Top, Bracken Hill and High Ackworth area of Ackworth. Why not join the group if you are a CAMRA member?

Rustic Arms: A third hand pump is now permanently operating. Ossett Yorkshire Blonde a very popular permanent real ale. Black Sheep Bitter and Sharp's Doombar are the two other regulars. A General Knowledge Quiz (Wednesday 9:30) and Music Quiz (Thursday 9:30 to 10:00 start) are always well attended. A Bonfire Night takes place, on Monday 6 November, with fireworks around 7:00.

Boot and Shoe: Five hand pumps are on offer. Sharp's Atlantic Pale Ale is an established regular real ale. A hand pump dry real cider is always available. A rotating guest beer from the Ossett Brewery range of beers, often Silver King, is available. Sharp's Doombar is becoming a regular. John Smith Cask is also available as a regular. The manager Claire, who last ran the pub back in 2002 has settled back in. She has, by popular request, re-introduced her legendary beef sandwiches on a Friday teatime at 5:00. Live music continues on Tuesday, Friday and Saturday nights and Sunday afternoons.

Ego at the Beverley Arms: The food orientated establishment, still locally known as 'The Bev's', welcomes people to call to try the two Cask Marque Accredited real ales in the bar area as well as having a real ale with their meal. Ossett Brewery Yorkshire Blonde continues as a permanent. A rotating guest from Wakefield Fernandes or Huddersfield Rat Brewery is also available. The dark Ratcraft Red Hop Ale (4.3% ABV) was very pleasing to the palate on a recent visit and an example of the new management team of David and Lukasz to try out a wider range of beer types

We have five Wetherspoon in our area. All are worth a visit and we have been contacted this year by a number of the managers all of which are keen to promote real ale with their pubs.

Six Chimneys - Wakefield



Named after a famous building on Kirkgate which collapsed in the 1940's was opened as long ago as 1999. It has 10 handpulls with guests at £2.15. Managers David and Luke are keen real ale fans, the last Wetherspoon beer festival was a sell out and the turnover on real ale is very high. I can recommend all the Wetherspoon in our area but the Six Chimneys especially.

Glass Blower - Castleford



Castleford's former post office on Bank Street has lots of history on the interior walls. Real Ale and Real Cider comes from 10 handpulls with the guest ales on 24th September including Saltaire Citra Pale and Decennium Pale, Nethergate Old Growler and Bridgehouse Cherry Choc all at £2.15. During the beer festival Wetherspoon run this is very good pub to score the beers.

**THE BEER FESTIVAL STARTS 11th
OCTOBER WITH 30 REAL ALES
TO FIND**

Blue Bell - Hemsworth



The newest Wetherspoon but not the newest pub. The Blue Bell has been in Hemsworth for a long time but the conversion to a Wetherspoon has given the real ale scene in Hemsworth a real kick. Formally a desert for ale the pub hit the ground running with a good selection of local ales and a number of meet the brewer evenings. Greene King IPA is £1.59 and Gywnt Y Draig Black Dragon Cider at £2.65 on the 24th September.

Broken Bridge - Pontefract

Next to the bus station there can't be a more convenient place for a pub if you have just missed a bus. They have regular meet the brewer nights and feature a lot of Yorkshire breweries as often as they can. Beers can start from £1.85 in here and are quite often from local breweries.

Winter Seam - Glasshoughton



Within the Xscape complex there are 10 handpulls and on a visit in September they had 2 real ciders on offer. Guest ales are a very reasonable £2.19 and Greene King IPA starts at £1.89.

In common with all Wetherspoon there is an excellent craft beer selection on draught and in bottles and cans.

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

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WATCH OUT ON THE ROBIN HOOD FACEBOOK PAGE
FOR UPDATES



New Albion, Alverthorpe



It is all change for the New Albion in Alverthorpe. The pub is now free of tie and offering local real ales after Everards, the former Leicester Brewery that ceased brewing in July of this year concentrates on other areas.

This is good news for Landlord Paul who has wasted no time on putting a great range of real ales that members report being of very high quality.



As can see from the picture above there are five real ales and one real cider available.

LocAle is featured all the time and Horbury Ales, James and Kirkman and Trinity Ales from our branch area have been available.

The pub is well worth a visit, the 104 bus will take you there and with Alverthorpe WMC just down the road it makes the area great for real ale.

Junction Awards



In September we presented The Junction with the Summer Pub Of The Season, Mark Goodair doing the honours. The night was also a takeover by Wishbone Brewery where Neil also showed off his award of a wooden cask from the SPBW for hosting their Woodfest.



Real Cider And Perry In The Wakefield District

- | | |
|------------------------------------|------------------------------------|
| Alverthorpe WMC | Junction, Castleford |
| Bier Huis, Ossett | New Albion, Altherthorpe |
| Blue Bell, Hemsworth | Red Lion, Ossett |
| Boot And Shoe, Ackworth | Reindeer Inn, Overton |
| Brewers Pride, Ossett | Robin Hood, Altofts |
| Broken Bridge, Pontefract | Robin Hood, Pontefract |
| Cricketers Arms, Horbury | Six Chimneys, Wakefield |
| Fernandes, Wakefield | Wakefield Beer Exchange, Wakefield |
| Glass Blower, Castleford | Winter Seam, Glasshoughton |
| Hamelsworde Brewery Tap, Hemsworth | |
| Harry's Bar, Wakefield | |

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



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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 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

Forename(s)

Date of Birth (dd/mm/yyyy)

Address

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Email address

Tel No(s)

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(UK & EU)		
Joint Membership	£30.50 <input type="checkbox"/>	£32.50 <input type="checkbox"/>
(Partner at the same address)		

*For information on Young Member and other concessionary rates please visit 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

Partner's Details (if Joint Membership)

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Joint member's Email

Joint member's Tel No

Signed

Date

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



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To the Manager Bank or Building Society

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- 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 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 OtoK:

Angela & Mervyn Bartalis, Paul Beaumont & Sarah Rowland, Sarah Clarkson & Gareth Lewis, Michael Kudrycz, Julie Marshall & Mark Savage, Melvyn Potts, Chris Smith, Peter Tilley, Liam Tyrell, Mark Watson, Janet & Michael Whitaker and David Williamson.

Moved Into Our Area: Stephen Birnie.

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

Cheers, Albert.

Nomination and Voting Dates

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

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

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

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

PROPOSED BRANCH MEETINGS

Thu 2nd Nov Alverthorpe WMC 7.30pm

Sat 2nd Dec Mason's Arms, Ackworth starting at 12 noon followed by survey of Ackworth pubs.

Sat 9th December

XMAS PARTY WAKEFIELD LABOUR CLUB



Bob Wallis presenting Maureen Parker with a special "Tetley Dave" Parker Award at the Junction, Castleford

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 the list. If you want to stop receiving them email him also. Email him at 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 or 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.

PROPOSED COMMITTEE MEETINGS

Thu Nov 21st New Albion, Alverthorpe

Thu Jan 23rd Spread Eagle, Wragby

Thu Feb 20th Gawthorpe Conservative Club

Thu Mar 20th Six Chimneys, Wakefield

The Boot & Shoe, Gawthorpe

This time our culinary odyssey takes us back to Gawthorpe to sample another of its many drinking establishments. I have to admit that I had never visited the Boot and Shoe until very recently when they kindly hosted one of our branch meetings and I saw a good number of people enjoying the food that was on offer. We also had some good quality beer so a return visit was arranged to sample the menu.

The Boot and Shoe is well served by the hourly Wakefield-Leeds service which, unlike many hourly services, also runs in the evenings and on Sundays. It's also walkable from Dewsbury Road and the regular 268A service; the stop to get off at is Ashleigh Gardens.

They don't open weekday lunchtimes so the meals available are on Tuesday to Friday evenings and Sunday lunchtimes. They were quite busy on the Thursday of our branch meeting but fairly quiet when we turned up early on a Wednesday evening. On the day of our visit the beer selection consisted of Marstons Pedigree, Tetley Bitter and Black Sheep Holy Grail. The latter had been on fine form on branch meeting night and again we

were not disappointed. As pub prices continue to spiral, largely for reasons outside licensees' control, £3 a pint seemed pretty reasonable.

There's a very wide choice of food. A "weekly specials" list featured items such as hot beef and onion baguette (£4.50), seafood platter (£7.50) and toad in the hole (£4.50). The main menu features the likes of chilli and rice (£5.25) steak and ale pie (£6.95) and broccoli and potato bake (£5.95). There are jacket potatoes and burgers and the Sunday lunch menu looks excellent value at 2 courses for £9 or 3 courses for £12. In fact it all looks good value. Steak night on a Thursday is a great bargain too with 2 steaks and a bottle of house wine for £22.

Once again my dining companion was the irrepresible Mr Locale himself and we were both attracted to the "combo meals" on offer. I selected the Surf and Turf which consisted of an excellent 8oz rump steak plus a lot more scampi than you usually get with such a meal. With chips, salad and coleslaw this cost a mere £8.95. Scott is not noted for having a small appetite so he chose the Surf, Turf and Chicken Combo which was basically



what I had but with the addition of a substantial amount of breaded chicken. This cost £11.50 and I am sure many places would charge a lot more for a similar meal. We were most impressed with the welcoming atmosphere and the quality and value of the food and, on the evidence of our visit, would warmly recommend that you give it a try.



Check them out on Facebook ([facebook.com/bootshoepub](https://www.facebook.com/bootshoepub)) for more information and some very satisfied reviews including “the best treacle sponge ever”.

Boot and Shoe, 27 High Street, Gawthorpe, Ossett, WF5 9QS, 01924 264012. Meals served Tues-Fri 1700-2000 and Sunday 1200-1700.

Colin Williams

CAMRA MEMBER DISCOUNTS

Bier Huis	10% off
Cricketer's Arms	10% off pints only
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.

Colin Williams is "The Pub Piano Man"

Email:
[pubpianoman@
btinternet.com](mailto:pubpianoman@btinternet.com)



Beer Styles - Vienna Lager

As I write this just days away from the next Wakefield CAMRA beer festival I remember being part of the bottle bar team and of course certain members and festival goers would say that lager shouldn't be anywhere near a beer festival.



Well lager is a beer and a good lager is a good beer. And of course lager is not just yellow fizzy water oh no. And a cracking style is Vienna lager which gives us the letter V, yes I know it should be U but the only thing I can think of is Ur-Bock and we did that when we did B. So we skip to V.

So what is Vienna lager? Well in fact we have one of the best Vienna lagers in the

UK brewed within the branch at Revolutions at Whitwood.

For a start Vienna doesn't look like your standard lager, it's more of a traditional bitter style colour, deep amber. With lots of malt sweetness and a slight roasted malt flavour. Not much going on in the hop side of things.



This is an Austrian beer but it has links back to the British and the early 1800's when an Austrian brewer came over to Britain and saw that the British were drying malt by using hot air rather

than over a fire. This giving the beer a lighter colour than the roasting method the Austrians/Germans were using. On his return to Austria he did experiments using this method and thus created a malt, amber in colour and giving it the name Vienna. This combined with lager yeast gives us the Vienna Lager born in 1841.

Amazingly 60 years or so later the style had died out in Austria, however it was kept alive by surprisingly the Mexicans when in 1926 Modelo brewery opened and soon after a certain beer called Negra Modelo was brewed and it's still brewed to this day. Now the style is being kept alive with the craft beer scene around the world trying different styles of beer.



So grab yourself some of Revolutions Severina available in Keg or can and it will go down great with some grilled meat or cheese that is mild in flavour.

David Jones, Bier Huis

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Sunday 12.00 noon - 8pm
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**Web: www.thejunctionpubcastleford.com
Events: www.facebook.com/JunctionPubCas**

Wakefield Labour Club

aka. "The Red Shed"



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Yorkshire CAMRA
Club Of The Year 2011/12/13

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Sunday lunch 12-4

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**SUN - THUR 12-11
FRI & SAT 12-12**

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

Thu 19 - Sun 22 OtoK Festival at Old Vic Ossett. See back cover.

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

Fri 27 - Sun 29 Oct Yorkshire Craft Beer Festival at Cricketers Arms, Horbury



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

Fri 17 - Sun 19 Nov White Heart, Bridge St, Penistone S36 7AH

Fri 24 - Sat 25 Nov Otley Rugby Club, Cross Green, Otley, LS21 1HE. www.otleybeerfestival.co.uk/index.htm

Thu 7 - Sun 10 Dec Suddabys, Wheelgate, Malton www.suddabys.co.uk

Tue 26 - Sat 30 Dec Third Festive Festival at the Corner Pin, Doncaster

CAMRA BEER FESTIVALS

October

Scarborough Real Ale, Cider & Arts Festival

Thursday 12th - Saturday 14th

Old Parcels Office, Scarborough Station

Noon to 11 on each day

Showcasing 65+ beers and 20 real ciders for you to enjoy

Sheffield Beer and Cider Festival

Wednesday 18th - Saturday 21st

Kelham Island Museum, Alma Street, S3 8RY.

Wed 5-11 FREE

Thu 12-5 FREE, 5-11 £2, CAMRA FREE

Fri 12-5: £3, CAMRA £1, 5- 11 £5, CAMRA £2

Sat 12-10: £3, CAMRA £1.

Programme 50p, Glasses £2 refundable. No advanced tickets.

November

Hull Real Ale & Cider Festival

Thursday 16th - Saturday 18th

Hull Minster

Thur and Fri 12-11 £5 (including free festival guide and refundable glass cost)

Sat 12-9 (or sell out) Admission free all day, (£1 refundable glass charge)

Admission free at all times to CAMRA members on production of a current membership card
Over 135 Real Ales - 30 plus Cider & Perry
25 plus Bottled and Canned British & Foreign Beers. Hot and Cold Food Stalls. CAMRA Tombola. Children Welcome Before 5.30pm

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 and always check with the venue first before visiting that the event is on.



I spent the first 27 years of my 60 years of life so far living in South Kirkby, other than 4 years during term time as a student in York and 18 months in Barnsley on starting work. I have a good 'past' knowledge of the pub and club scene in the South Elmsall, South Kirkby and Upton (SESKU) Area and fond memories of my late teen and early 20s of visiting many of these 'establishments' with lifelong friends I first met in infant, junior and secondary school.

There was very little real ale in the SESKU pub and clubs in the mid 70s to early 80s. The 'Top House' in Kirkby, serving handpump Darley's from Thorne, Doncaster Brewery is the only one I can definitely remember. The rest was a sea of bland keg largely mass produced the 4 allied breweries at the time (such as Whitbread Big Head Trophy Bitter). We all thought these beers were what beer was all about (I know I can't believe it either!). So I thought, instead of just producing an Ackworth Real Ale Report, with its 7 real ale pubs, I would do some visiting, phone calling and asking friends and people I know from old still living in the area, I would check out the scene and report back. If any of the information below is inaccurate or further future developments take place please contact the pubs officer or the editor by e mail, addresses at back of this publication, and it will be published at a later date or added to whatspub.com entries.

Firstly, I was saddened, but not necessarily surprised, to find a number of pubs and clubs that I regularly visited are 'no more' in that they have changed their function, been demolished or closed for a long time with no signs of re-opening. Buildings still existing but no longer pubs include: The Plough, and The Chequers(Elmsall); The Old Crown, known as the 'Top House' (Kirkby).

Pub/Clubs Demolished: The Railway (Elmsall); The Old Mill, known as the Swinger, and The Jubilee Working Mens Club (Kirkby)

Closed Pubs: The Moorthorpe Hotel (Elmsall); Emjay's (Kirkby).

Secondly, there is no real ale in Kirkby. Come on

you landlords and landladies join the massive real ale movement and give the Kirkby people a real choice! Real ale drinkers push your local to give real ale a chance and get others to support it.

Thirdly, and somewhat encouragingly, there are 5 pub/clubs in the area (4 in Elmsall and 1 in Upton) that do serve real ale further details are on the national CAMRA website www.whatpub.com

These five are :

Barnsley Oak (top of Minsthorpe hill)



Mark and his staff have served good quality real ale of a consistently very good standard for many a year. Black Sheep Bitter is the popular regular and a frequently changing guest is both locally and nationally sourced. For example, planned October guests include Acorn Bitter, Barnsley and Otter Brewery Bitter, Devon. The Oak has a very good reputation for good quality food. The view from the large conservatory over the Elm Valley is quite spectacular.

South Elmsall United Services Club (half way up Elmsall hill): Known locally as the 'Soldiers'.

Dave and Racheal have run this popular members club for the last 13 years. CAMRA members and other real ale drinkers are welcome to visit on an occasional basis without being members. The club serves an ever changing guest of a Blonde, IPA or Friut beer type that are always put on fresh on a Thursday. Recent guests have included: Clark's Classic Blonde, Old Mill Summer Sunshine,



Daleside Blonde and Fuzzy Duck Cunning Stunt. A number of York and Bradfield Breweries beers have appeared on the bar recently. And now a new addition to the club is Chin Chin Brewery from South Elmsall is now appearing regular in the club also. Dave proudly shows off the many beers tried with an impressive display of beer pump clips. The club has a dart board, 2 snooker tables and a pool table. Opening Times are: Fri,sat and sun 12:00 to 11:00; Mon to thurs 12:30 to 4:00 and 7:00 to 11:00. Dave is a fervent face book user.

The Junction (up Westfield Lane in Elmsall, past Frickley Colliery Football and Cricket Ground on the left at the junction with Broad Lane)

Dave and Julie Binns opened the much altered former Colliery Officials Club as a free house about a year ago. It is still known locally as the 'Nudge'. Currently serving 1 changing guest, usually from the Acorn Brewery, they are keen to widen the beer choices and possibly add a second hand pump. The building work is largely finished but there are plans to build a kitchen and start serving food in the near future. A recently completed very well equipped children play area is proving very popular with families. There is a new full size snooker table and darts board. The pub is set on the edge of Frickley Country Park and provides a very good starting and finishing point for a country walk.

Upton Arms (located on the mini roundabout on main road to the north of the village)

Phil and Jane are now in the third year at the pub. Marston' EPA is a permanent real ale, with 2 further changing guests. The Wednesday (4:00 to 8:00) and Sunday(12:00 to 3:00) carvery are both popular, with pre-booking usually required for the Sunday.

Brookside Working Mens Club (half way up Barnsley Road, Elmsall)



After a lengthy period of serving no real ale, the 'Brookie' is now serving a changing guest, usually from the Acorn Brewery. Corey, the bar manager, is keen to promote real ale again. At less than £2 a pint it's worth a visit and will help keep the real ale flowing through the pumps and once again become a permanent feature on the bar.



Note: other pubs just to the east of Upton and South Elmsall serving real ale are: Earl of Pontefract, Thorpe Audlin (Boothtown Brewery Royal Golden Ale); Blue Bell, Wentbridge (Timothy Taylors Landlord, Clark's Westgate Classic Blonde and Black Sheep Bitter) and The Shoulder of Mutton, Kirk Smeaton (Theakston's Best Bitter and Black Sheep Bitter)

David Oates

BOONS



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from James and
the Staff



The mat featured this time is the first one issued by Wishbone Brewery which was set up in 2015 in the shed of an old textiles mill in Keighley by former engineer Adrian Chapman, (a keen home brewer) & his wife Emma.



The mat is double sided with the reverse having a random pattern of Wishbones on it. The

“Wishbone” logo came from the whalebone arch in Whitby where Adrian & Emma were married.

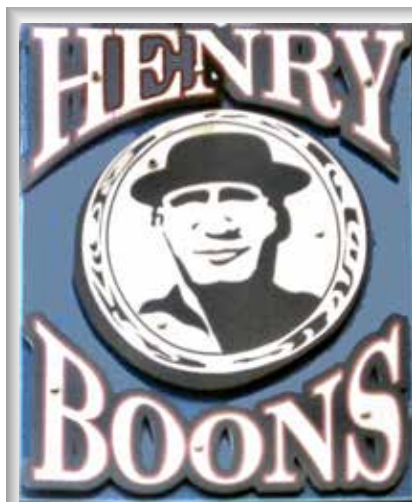
Adrian worked for a while at Saltaire Brewery where he got the idea of starting his own brewery. They brew a range of 5 core beers and supplement this with several Seasonal and Special beers as well as unfiltered beers which are above 5.6% in Cask and all Keg. The brewhouse was equipped by Mirfield company, PureWeld, and fermenting vessels were built to order in China.

They have an open session once a month in the brewery tap which opens at 4.30 on Fridays and 12 noon on Saturdays. There is food from Keighley's Lemon Tree Cafe and Bistro on Saturdays and customers can bring in their own take-aways on Fridays.

They will shortly have a mobile bar which is taking shape, the back-bar which will have 6 keg taps on it to compliment the 2 handpulls we have for the mobile front bar.

Adrian & Emma have achieved a lot in a short time and are a real asset to the Real Ale scene,

Cheers, Albert.



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Tel: 01924 273865



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CAMRA Members always welcome



This is the Shakespeare pump, viewed from the rear in both pictures, from Harry Mason Ltd of Thimble Mill Lane, Birmingham.

It's a bit like icebergs—most of what matters is down below out of sight so you may never have been aware of it. It's completely different from a traditional beer pump. A connecting rod from the handle applies pressure on an on/off valve in which the spring holding the valve shut needs to be strong enough to hold this pressure, and in turn this means that when you try and pull beer, you're pushing the rod down, thus compressing the strong spring which opens the On/Off Valve.

The gentler your stroke, the longer the valve can remain open and the more beer you can dispense at one time.

The flow can be adjusted (smaller picture) so that

pulling a pint can take between one and two-and-a-half strokes of the handle . Of course it needs



to be pump assisted but wastage of warm beer sitting around in your system is minimised.

You will enjoy www.harrymasons.com



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**

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.

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HOLYWELL HOUSE
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Beer On DVD 57 - The Prince Of Denmark (1974)

Originally shown on BBC tv in 1974 (and yes there was colour tv back then) running for just six episodes written by Barry Cryer and Graham Chapman and produced by Douglas Argent (Fawlty Towers, and you can sense it!), cringe-making ex-insurance man Ronnie and wife Laura (Rosemary Leach) take over a pub from one of her relations.

Pompous Ronnie soon takes charge and has not a blinking clue (but doesn't know that) about being a landlord. He insults a brewery executive posing as a customer, gets up to his neck with a rugby team out on a rowdy binge, and has no clue how to deal with a woman about to give birth on his snooker table.

Just as in the pub by the gasworks, in Al Murray's Time Gentlemen Please, the regulars include a raging alcoholic Tim Barrett (like Phil Daniels later) and there's a dependable barman without whom Laura could not manage, also called Steve! A crossword fiend (Michael Nightingale) a brains who talks only in cryptic riddles, has a parallel in Prof played by Andrew Mackay (that quiz machine is called "Fact Hunt").



I'm not sure why Corbett's next sitcom "Sorry" was so much more of a hit. Many critics find this lost precursor smarter, more satisfying, and a tad more adult. Note that the pub sign on the dvd cover doesn't have the picture of Hamlet holding the skull of Yorick. A recent release may still cost at least £12.99.

RKW

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PUB OF THE YEAR 2010
POTS - AUTUMN 2011
PUB OF THE YEAR 2011
RUN. UP POTS - AUTUMN 2012
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GOOD BEER GUIDE
2010,2011,2012,2013,2014
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Web: www.caphousebrewery.co.uk



MINERS A LIGHT - 4.2%

A growth tarry blonde light Ale. Brewed with lager malts and specially selected hops. A real first experience that drinks like a proper 'lilker Lager'. Refreshing light, buoy 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 delectably, superb tangy drink. Smooth mouth filling balanced by a tuffe under tone and a deep dry finish with lingering fruit notes. A real session ale.



BLONDE & BEYOND - 4%

A light hoppy beer brewed with chinook & nebion sauvign hops to create a well balanced nutty taste. Refreshing citrus and grapefruit flavours for a bitterweet finish.



FOX HUNTER - 4%

Thick creamy head, has a subtle balance of hoppy it aity bitter / sweet flavours of caramel and a hint of liquorice with a really tart aroma. Ideal 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 nutty / toffee aroma and tangy palate. Yet the overall result is pleasing.

One of the figures I quote to trainees when I'm doing cellar management training is that 34% of drinkers won't complain if they feel they've been served a bad beer. They just never return to the same pub again, or they don't order that brand ever again. I ask all my learners why such a high percentage of (British) drinkers don't bother to say anything. The answer is unanimously "Because people don't like to make a fuss, they don't like confrontation".

Do they really say nothing? Or is it more likely that they don't say anything to the publican, but they do tell everyone else about it, which damages the reputation of the pub, the brand and the beer industry as a while?

I wanted to share a story my friend Jane (a fellow Beer Sommelier) told me the other day. Jane runs a business taking overseas visitors on beer drinking tours of historic London pubs. She's phenomenally knowledgeable about all types of beer, and she's also a stickler for quality. Bear in mind, before I tell you this tale, that one of the top 10 things overseas visitors want to experience in Britain is "a pint of traditional British ale".

She was in a landmark London pub last week with a big tour group. As they were drinking a beer she noticed a group of Indian tourists drinking a completely murky pint of beer. 'Hmmm, she thought, I didn't know they sold wheat beer here, or modern murky New England IPAs'.

So she asked one of them what he was drinking. He told her the name and pointed to his friend's beer. It was the same brand, but not as murky. It was also the same brand that she was drinking and hers was clear. The bar had sold a beer that was no longer beer, but rather a glass of yeast and sediment.

So she took him to the bar and explained to the staff that they needed to replace his and his friend's beer. Job done. He wouldn't have complained, so she did it for him, because she's passionate about making sure beer is 'right'. (She's also from Yorkshire so she's a bolshy lass).

The following week, same pub, a week after the 'murk incident' as she called it, she ordered beer for another tour group. One glass poured - no condition at all. She refused it and asked for something else. Same thing except the glass was warm. So she asked for the manager. He had the audacity to say that it was not his fault if the staff

were not trained. And then did the typical 'Well no-one else has complained'.

Jane told me she was never going back there, so the company which owns this pub has lost a few hundred quid a year that she contributes through her tours.



She went across the road into the gorgeous Old Bank of England (a Fuller's pub). She ordered an ESB. The lady behind the bar poured three quarters of a glass and whilst it looked perfect, she said to Jane, 'Sorry but we're getting near the bottom of the barrel so I can't serve this. If you can wait for a few minutes we'll change the barrel'.

"Night and day in staff training and knowledge" she concluded.

This week it's been reported in the Cask Ale Report that cask drinkers spend far more cash in the pub than other drinkers, and visit the pub more often. They also demand quality beer and if they don't get it, they go elsewhere. Let's make sure we look after our lovely National drink and exhibit it in the best possible way to our overseas visitors.



@Annabel Smith

Annabel Smith is founder of BeerBelle, a company specialising in delivering beer training, beer events, and a consultancy service to brewers and pubs.

annabel@beerbelle.co.uk

[@CaskAnnabel](#)

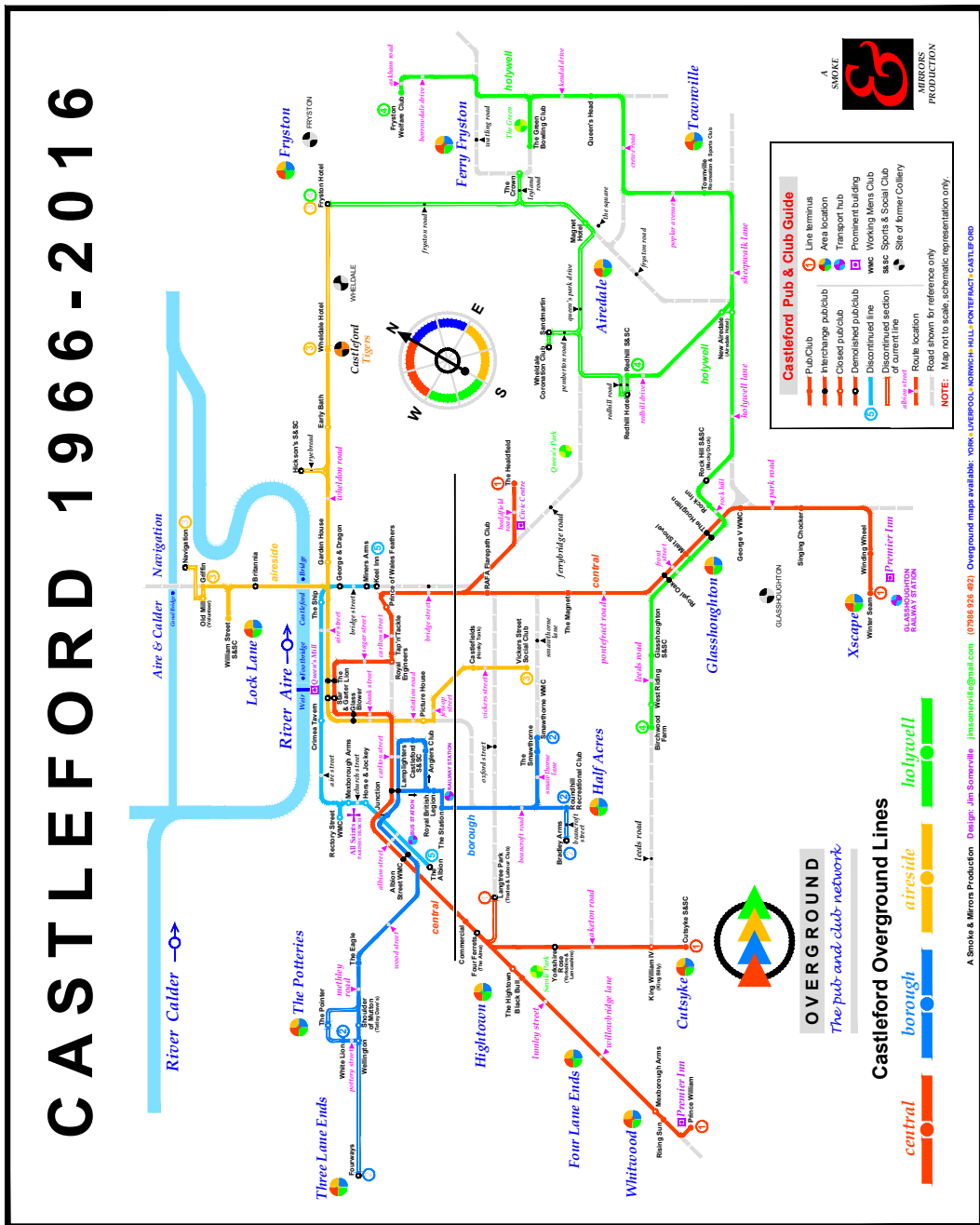
A Trip Down Memory Lane

I was asked to produce a pubmap of Castleford - I was reluctant to do it because of the number of pub closures. I decided the only viable option would be to include all the pubs and clubs I've known in the last 50 years. First pub frequented by me - NAVIGATION

TAVERN (age 17) sold Camerons Ales 1/9 Pint in 1965. Map Highlights include the number of closures since 1966 of 38. I would welcome any comments.

You can purchase a copy £20, phone 07986926492.

Jim



Bosun's Brewery, Horbury Bridge

Tel : 07513 112 188



Razamatatz won Silver at SIBA's North East Independent Beer Awards.



You can celebrate Huddersfield Town's promotion to the Premier League by buying a **Huddersfield Terrier** Gift Packs Contents include:- 1 x Bottle 500 mm of Huddersfield Terrier, 1 x Glass with Huddersfield Terrier Label Etching and Huddersfield Terrier T.Shirt. Price £15.00.

There is a new **IPA** at 5.7%.

Trinity Brewing Company, Wakefield

Gavin - 07712583508 @trinitybrew14U



New beers since the last issue included **Rooted**, it is a refreshing golden ale with gentle warming from the subtle and understated addition of fresh ginger.

Thirteen, is simply named for being the thirteenth brew. Its name also rather aptly matches the number of players in a rugby league team. Two pump clips have been designed for everyday and for Friday 13th/Halloween. Both pump clips cleverly incorporate the old Rugby Football League roman numeral style logo from the pre-Super League era whilst the everyday clip also includes 13 stripes. Brewed using a blend of malts and with the addition of Simcoe hops, this is a pleasing, easy-drinking traditional style English dark amber/light brown ale.

Famous Blonde which is 4% very similar in style and colour to the stronger Belle Vue Blonde. Five pump clips are in circulation celebrating the lives of five different Famous Blondes from the 20th Century. It is a light beer with a hoppy aroma and taste, carefully balanced through the pale ale malt and generous priming. A very pale ale that would suit the modern real ale drinker and great as a session beer.



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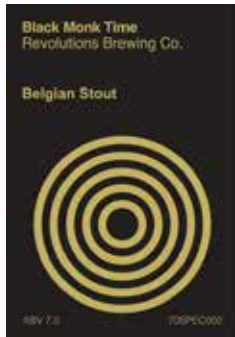
Revolutions, Castleford

Tel: 01977 552649 @revolutionsbrew



Swoon, the now permanent Chocolate Fudge Milk Stout, has been winning awards including Gold in category and Silver overall at SIBA's North East Independent Beer Awards along with Silver in category at the Peterborough CAMRA Festival.

The next special is **The Killing Moon** which is Treacle Toffee Brown Ale.



There is a Radio 1 50th anniversary Black IPA called **One**. Their favourite DJs were Peel, Nightingale, Brookes, Jenson, Vance, Freeman, Blackburn, Long, Kershaw and Davies.

There is also 7% Belgian stout called **Black Monk Time** made with Belgian dark candy syrup and fermented with a Belgian Abbaye yeast. 'Black Monk Time' is the debut album of The Monks - a bunch of American GIs stationed in Germany in the 60s who formed a garage rock band.

Switch #4 used Cascade and Centennial hops.

Switch #5 used Cardinal and Rakau hops.

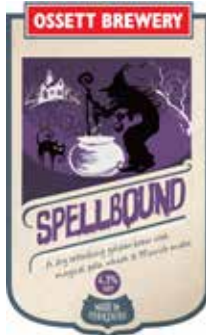
Lagentium, Castleford

@LagentiumBeer

Work on the building is continuing with the internal walls cleaned, re-roofing and shutter doors being fitted.

Ossett Brewery, Ossett

Tel: 01924 237160 @ossettbrewery



The Halloween season is nearly upon us and Ossett have the perfect beer for you all to enjoy throughout October...

SPELLBOUND, ABV 4.3%
Double Double, Toil and Trouble;

Fire Burn and Cauldron Bubble...

Don't worry we promise that no animals were injured

in the making of this delicious brew!

Expansion at the brewery continues with the building of a new warehouse.

Chin Chin Brewing, South Elmsall

@ChinChinBrewing

They held a tap takeover at The Draughtsman Alehouse which is on Doncaster Station. You will regularly find Chin Chin beers on sale here.

One new beer to report is Inner Space, a 4.7% blonde ale which when pushed David described as "a refreshing hoppy pale. Tropical notes with a dry finish.

Outgang Brewery, Kinsley

It is now operational and the beers can be enjoyed in the Kinsley Hotel. Early beers include **Tailgate Ripper** and **Pit Bottom**.

It is early days but things looking good so look out in the next issue when we will have a full report on our newest operational brewery.

Old Mill Brewery, Snaith

@oldmillbrewery

Upcoming monthly specials are

November - Winter Warmer 4.7%

A strong easy drinking bitter with plenty of fruit and hops

December - Santa's Midnight Moonshine 4.5%

A ruby coloured brew, the malt and fruit in the aroma are reflected in the taste

January - Black Jack 5.0%

Well balanced and full of malt, with just a hint of caramel, a full bodied drinkable old ale



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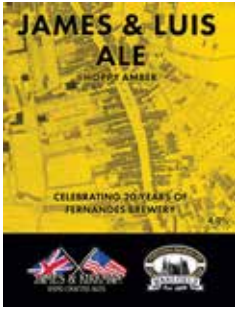
Visit our website for more than just our beers, find you nearest Old Mill pub or inn, look at our upcoming events and check out 'Beer Calendar' for our latest ales on tap.



01405 861813 sales@oldmillbrewery.co.uk www.oldmillbrewery.co.uk

James & Kirkman, Pontefract

Tel: 01977 702231



There was collaboration with Fernandes for their 20th Anniversary. **James & Luis Ale** was brewed at James & Kirkman by Simon and Greg from Fernandes.

It was a hoppy amber ale, with Golden Promise, Pale Crystal, Oats & Wheat. Then a blend of English and American hops! Admiral, Brambling X & Cascade.



Yorkshire Dreamer V1 is the third in the New Single Hop Series.

This triple hopped ale, has been brewed using Low Colour Maris Otter and Wheat Malt. Pale & refreshing with a fruity finish, expect flavours of blackcurrent, grapefruit & light spice.

Space Cadet which was brewed originally with help of your editor was brewed again. It made its debut at our 2016 festival and made another appearance in 2017.

H.B. Clark, Wakefield

Tel: 01924 373328/07801 922473



The October special is **Endeavour** which is a 4.1% copper ale with a blackcurrent, spice aroma and a grapefruit and lime taste. Brewing has now ceased in Wakefield and all beers in future will come from the North East.

Horbury Ales, Healey Ossett

@HorburyAles

More beers are being brewed under the JFB (Jolly Fat Brewers) range. Including the single hop series using Ernest, Citra and Simcoe.

Steampunk, Castleford

Tel: 07789988077 @SteampunkBrew1

You can hire Steampunk now with their new mobile bar.



Hamelsworde, Hemsworth

Tel: 07530 669332 @Hamelsworde



Dan brewed **Sprockhoevel** in September ready for Oktoberfest, festival goers enjoyed this beer at our beer festival.

A new version of **Pacific Blonde** made with Motueka hops was brewed.



Kung Fusion described as their hoppiest brew yet was available in October. This is a Hoppy Amber Ale and uses Sorachi Ace and Bravo hops.

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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:

Boot & Shoe, Gawthorpe
Brewers Pride, Healey
Griffin, Castleford
Star, Sandal
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!

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



Dave and his staff welcome you to

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





THE OLD VIC

REAL ALE & GREAT FOOD

Issue
5
Autumn
2017



FEATURING: A RIGHT ROYAL
BEER FESTIVAL

THURS 19th TO SUN 22nd
OCTOBER
2017

**ALSO IN
THIS ISSUE:**

**All O to K
beers £2.80
per pint over
the festival
weekend.**

**LIVE MUSIC
SAT
NIGHT
FROM
9PM**



*All the
Breweries
in the
Wakefield
CAMRA
District*

HOT FOOD AVAILABLE ALL WEEKEND

Real Ciders available @ £3.80 per pint



**FREE
ENTRY**

47 Manor Road, Ossett, WF5 0AU. Tel: 01924 273516.