

OtoK

From Ossett to Knottingley

Issue 80 . Summer 2019 . FREE!



In this issue

Pubs and Clubs in Glasshoughton

It's Bitter Not Amber Ale

Craft Beer in Leeds

Tetley Dave Winner Shaun Slater

Luddite Brewing Co

Tarn 51's New Brewery Building

Sparklers



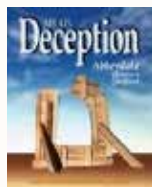
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Hello and welcome to Issue 80



And we start with the presentation to Shaun Slater of our “Tetley Dave” Award.

Shaun is celebrating 20 years as landlord at the Black Rock and has been associated with the pub for nearly 40.

A former Tetley’s pub selling just Bitter and Mild Shaun has added to the range and now has six handpulls on sale selling the best quality beer in Wakefield.

A hugely popular figure and pub in Wakefield I am sure everyone will congratulate Shaun and here is to many years to come.

I am writing this introduction the night before I travel to London for the Great British Beer Festival to work the whole week behind one of the bars.

Although I am working on a cask bar the most exciting addition this year is the KeyKeg bar, maybe a controversial inclusion for some but all the beer on sale here will be real ale. We have to move with the times.

I drink in Leeds a lot and on page 17 I look at some of my favourite bars there but on page 16 I keep things traditional by looking at the excellent Bitters called “Bitter” and not “Amber” or “Golden” our local brewers produce keeping this great beer style alive.

Enjoy the issue!

Mark

PUB AND CLUB NEWS 4

Around The Villages, Ackworth and Ossett.

FOCUS ON..GLASSHOUGHTON 7

A look at the pubs and clubs selling real ale near Castleford.

GREAT BRITISH BEER FESTIVAL 9

CAMRA’s annual shindig.

SPREAD EAGLE, WRAGBY 10

Colin is at the Samuel Smith pub.

MEMBERSHIP NEWS 13

Including voting information and upcoming branch meetings.

UPCOMING BEER FESTIVALS 14

Your list of upcoming festivals.

IT’S BITTER NOT AMBER 16

A look at the Bitter from our local breweries.

CRAFT BEER IN LEEDS 17

A look at some of the best craft beer bars in Leeds.

BRADBURY’S BEER MATS 19

Nailmaker Brewery.

BEER ON DVD 22

Beers Of Joy.

ON THE HANDPULL 22

Glass Washing.

ANNABEL SMITH 25

Sparklers.

BREWERY NEWS 27

Including Luddite Brewing.



The cover photo is The Houghton in Glasshoughton.

Your editor visited the area on July 20th to see what real ale is available in Glasshoughton.

For more information turn to page 7.

Around The Villages - Colin Williams

Exciting news from The Spread at Darrington:



They were Northern winners and national runners up in the Ei pub group's Best Turnaround Category. There are a lot of Ei pubs around so this is indeed a major achievement. The pub is certainly looking very smart, having had a major facelift both inside and out. There are three permanent cask ales on offer: Black Sheep

Bitter, Landlord and Farmers Blonde. There is also one guest and recently these have included Boltmaker and Black Sheep Pale.

By the time you read this, meal service will be up and running again at the Spread and details can be checked out at spreadatdarrington.com

Also in Darrington, the Darrington Hotel has Greene King IPA and the Kyte, just off the A1, has a real ale too, usually a beer such as Wainwright from the Marstons stable.

After a recent branch meeting at the Masons Arms in Ackworth, where we enjoyed some fine Chin Chin ale, we moved on to sample a few more outlets.

The Upton Arms in Upton was where the 485 bus passed through first and there we were able to sample Wadworth 6X, Landlord and a rather rare Banks's Mild which your editor enjoyed very much (*it is one of my favourite beers.* Ed).

We then moved on to the Barnsley Oak, an old CAMRA favourite situated at the crossroads above South Elmsall. At a recent branch meeting there we had enjoyed some first class Adnams Ghost Ship and some good food, and now we had a choice of Farmer's Blonde or Black Sheep Bitter which we were able to enjoy in the extensive beer garden.

4 | Wakefield CAMRA OtoK Summer 2019



Next, part way down the hill, came the United Services Club, ("The Soldiers") where we were treated to another sample of South Elmsall's very own Chin Chin SESKU Blonde ale. We were also able to present

them with their runner up certificate in our Club Of The Year award.

Then came the Brookside WMC (The Brooky) where it looked like there was no real ale on but it clearly pays to ask as there was in fact some Bombardier on the go. Just ask at the bar.

Those making their way back to Wakefield could not resist calling at the Hilltop Tap (formerly Hamelsworde) in Hemsworth where there are always 3 Hilltop ales available and 3 guests including a dark beer.

Other real ale in the area includes the Fox and Hounds, Thorpe Audlin where the 2 regular beers are Ossett Yorkshire Blonde and Landlord.

Rogerthorpe Manor, just outside Badsworth, has Theakstons Bitter and the Blue Bell, Wentbridge have Black Sheep Bitter, Landlord and Westgate Classic Blonde. When in Wentbridge, a trip just across the border to the Shoulder of Mutton, Kirk Smeaton is worth the effort. It is an unspoilt village local and a winner of several awards from Doncaster CAMRA. They have Black Sheep Bitter and one guest ale.



All the pubs mentioned are served by public transport of sorts but some careful planning will be needed.

Check out the 485, 496/7, 39 and 408/9 services. art from 496/7 they only run Mon-Sat daytimes.



Boot & Shoe, Gawthorpe
 Sampled a great pint of Old Mill here. There are a few well known beers available especially Trooper which our editor is very fond of.

George, Ossett: Nadine keeps a good selection of beers including Tetley's and White Rat that are very popular amongst the locals. Very competitive prices too.



Little Bull Middlestown: Always a good selection with Mel is always happy in supporting our local breweries. Great pose by barmaid Lynne.



Ossett Cricket Club: Supported by Ossett Brewery all house beers from Ossett stable steward Lee told me Silver King was a popular beer at the club



Park Tavern Ossett: Always a great pint of Moonshine. Typically one beer in midweek but more often than not has 2 or 3 on at weekend.

Red Lion Gawthorpe: Down to one real ale at the moment with a regular beer from the Elland stable.

Weavers Storrs Hill: Not one I regular visit but had a brief chat with Brin (landlord) who said the White Rat had become a house beer and real ale in general had gone from strength to strength in the pub.



Good News for the Bingley Arms



Ossett Brewery has taken on the Bingley Arms in Horbury. There is some extensive work that needs doing but the pub will reopen next year.

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



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.

Ackworth from David Oates

The Annual Ackworth Pram Race takes place on Sunday 25th August. The ever popular event sets off from the Car Bridge Playing Fields at 1:00 pm and calls in at the pubs, all selling real ale, and finishing around 2:00pm at the Cricket Club. A festival of music, with live bands will take place on the cricket field from around 2:00 onwards (see Cricket Club below).

Just a reminder, as we all hope for many sunny days in August, September and even October, that all seven of the pubs and clubs serving real ale have beer gardens and/or outdoor tables to the front of them, so why not give some, or all of them a visit.....winter will soon be upon us!

Brown Cow: Claire Bartley from Ackworth is the new permanent manager. She has worked in the hospitality business for over 15 years. Tracey Chambers holds the tenancy and also runs The Plough at Burton Salmon and the Golden Lion at



Ferrybridge. The two permanent ales are Black Sheep Bitter and Ossett Silver King. Claire reports they may consider putting on a guest ale in the future depending on demand.

'Theme Nights' and Afternoon Teas are to start shortly. A quiz runs every Tuesday. Meals are now being served Wednesday to Friday 5 to 9pm, Saturday 12 to 9pm and Sunday 12 to 6pm. A Funday from 2:00pm onwards on Saturday 10th August to raise funds for Alzheimer's Society will include: a 'Blast from the Past' 40s to 70s Disco, Bouncy Castle, Kids Games, Glitter Face Painting and a Fun Dog Show.

Ackworth Cricket Club: 5 different real ales in a bottle ranging from blondes, pale ales, bitters and stronger dark ales are always available and remain only £2.50 each. The Withen's Pale Ale is proving to be very popular. Opening times are Tuesday, Thursday, Friday and Saturday from 6:30 and afternoons when there is a home match on at the weekends in the summer. Brian Lord, the steward, is liaising with Ian Brown from Outgang Brewery

Kinsley and plans to have a real ale from Thursday 15th to Sunday 18th August to coincide with the Dyson- Skidmore Cup Final on the Sunday. If that proves to be successful, Brian is looking to repeat the process at the music event following the Ackworth Pram Race on Sunday 25th August.

Rustic Arms: Timothy Taylors Landlord, Black Sheep Bitter and Ossett Yorkshire Blonde are the 3 permanent real ales. Caroline and Mark will be leaving the Rustics at the end of September. Thanks to you both for flying the real ale flag and good luck in your future ventures. The Annual Event run by Brakes Brothers of Pontefract to raise money for the Prince of Wales Hospice and other local charities takes place on Saturday 17th August from 1:00pm onwards. Stalls, games and a bouncy castle will be part of this family fun day.

Masons Arms: Bradfield Blonde and Brown Cow continue. The guest pumps often serve beers from Chin Chin, South Kirkby and Outgang, Kinsley. Other guests are both nationally and regionally sourced. Live bands play on a Saturday night and Friday is Karaoke night. An agreement has been made with the Rory Embling Foundation to run a heart screening day, which would be the first nationally to take place in a pub, sometime in the next 12 months.

Pink Ribbon Day on Sunday 14th July raised over £4,500 for Breast Cancer Care. The 7 live bands on through out the day went down really well. Sarah behind the bar did a sponsored barrel role as part of the weekend and said she 'had never seen so many people in and around the pub' as on the Sunday. The bouncy castle and BBQ in the beer garden made it a really strong family orientated event.

Boot and Shoe: White Rat and Sharp's Atlantic are permanent. A rotating guest is usually nationally or regionally sourced. Live bands play on a Saturday night and a Cabaret Night, with a singer and compare, takes place on a Tuesday.

Angel: Black Sheep Bitter is the very popular permanent real ale. The rotating guest real ale continues to change on a two to three week basis and is sourced both nationally and regionally. On my most recent visit, the guest was Purity Gold.

Ego at the Beverley Arms: Ossett Yorkshire Blonde is the permanent. The rotating guest from Ossett is usually available on the second hand pump.

On the 20th July, a Saturday afternoon your editor visited Glasshoughton to see what real ale was available.

The Winter Seam



A Wetherspoon within the Xscape complex and it is exactly what you would expect. At £1.99 the beer is superb value and the Saltaire Amarillo was excellent. The outside seating a bonus.

Singing Chocker



A Flaming Grill Greene King food led pub with Greene King IPA and Yardbird on sale.

Yardbird is a decent beer and the pub gets extra points not only for it being in excellent condition but also for serving it in a dimpled glass.

There is outside seating here making it ideal for the summer months.

George V WMC



Tetley's, Old Mill Traditional Bitter and Acorn Fiesta were on sale. The beer quality excellent and by the entrance there is a table top classic arcade game cabinet. A chance to play Donkey Kong whilst having a beer is always welcome.

Congratulations to the club for raising £5,070.28p for the Yorkshire Air Ambulance at "George Fest" on the 14th July.

The Houghton

Really friendly and traditional pub in every respect.

There are two real ales on sale here, Black Sheep Bitter and a guest.

As you can see from the photo below the list of upcoming guests has some excellent breweries listed.

It was Moorhouse's Straw Dog on my visit and very fine it was too.



The Old Grocers, Pontefract

There is a new micropub in Pontefract, The Old Grocers is on Beastfair.



Opened by real ale and craft beer fans Amanda and David the bar has six real ales, 4 craft beers and real cider also.



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Events: www.facebook.com/JunctionPubCas

CAMRA takes pride in supporting Stonewall

CAMRA has announced that its flagship festival, the Great British Beer Festival, will be supporting Britain's largest lesbian, gay, bi and trans equality charity, Stonewall, to mark both the charity's 30th birthday and the 50th anniversary of the Stonewall riots in the US.



CAMRA's festival organiser Catherine Tonry adds: "As a member of the LGBTQ+ community myself, this is a cause close to my heart. With London Pride taking place this weekend, there is no better time to shout about our support for the vital work that Stonewall does, and the LGBTQ+ industry as a whole."

Craft Keg comes to the GBBF

It has been at the festival for a number of years, several UK brewery bars have had keg beer and of course the Bière Sans Frontières bar has keg beer but in 2019 there is the first dedicated UK Key Keg bar featuring over 30 UK breweries.



Craft breweries Tiny Rebel, Magic Rock, Wild Beer Co and Siren will be taking over part of Olympia's National Hall to bring their favourite beers to festival-goers, all served from recyclable KeyKeg containers to ensure they are as eco-friendly as possible.

Champion Beers Of Britain

Supreme Champion Gold
Shere Drop, Surrey Hills Brewery

Supreme Champion Silver
Afghan Pale, Grey Trees Brewery

Supreme Champion Bronze
Citra, Oakham Ales

And congratulations to our own Fernandes Brewery for picking up Silver in the Mild category for Malt Shovel Mild



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A Good Meal And A Decent Pint

Spread Eagle, Wragby



The Spread Eagle at Wragby, on the A638 between Nostell and Ackworth is a real village pub of character. It was closed for extensive refurbishment some years ago and when it reopened the results were remarkable. The traditional layout had barely been altered but there were beautiful stone floors and fireplaces and the décor and

furnishings were well in keeping with the pub's traditional style. Many old photographs of local interest had been framed and displayed.

Since the Spread Eagle is a tied Samuel Smith pub, there is of course only the one real ale, Old Brewery Bitter, served here in excellent order and at the standard £2 a pint. Older readers may remember the cask light mild and the stronger Museum Ale and wish there was still a place in the drinks range for them.

Having said that, there are some good alternatives. The Extra Stout at £2.30 a pint is far tastier than a certain other stout. The Organic

Lager (5%) at a bargain £3 a pint is infinitely superior to the popular lagers that most pubs sell. The keg dark and light milds (2.8%) are a pleasant drink too and cost only £1.34 a pint; note that, unusually, the tax saving on lower strength beers is actually being passed on to the consumer. Sam Smiths are also well known for their impressive range of bottled beers, and a selection is always available here.

No music is played. I like music but I would far rather have silence than the vast majority of awful music played in pubs nowadays. There is the much publicised ban on swearing, a brave attempt to maintain civilised standards especially when women and children may be present. There is also the recently introduced ban on mobile gadgets, which I witnessed being enforced during my lunchtime visit.

The menu is not personalised so I imagine it is a standard brewery menu. It is rather more varied than I remember from a previous occasion and there was even a specials board, although some were not available when I visited. There are some interesting starters and snacks like fig and goat's cheese parcels (£4.75) and it was good to see pie



and peas available for a light lunch. Typically, main courses cost around £8, and there is the usual gammon, scampi, fish and chips, lasagne etc. There are a few vegan options including a Thai curry and an edamame bean and quinoa burger. I thought I would try a “handmade pie”, “made by high quality independent butcher T Brooks”. I chose the “Beef and Old Brewery Bitter Pie”. I don’t like meals swimming in gravy so I always appreciate being able to pour your own. As it happened, the pie was very much enhanced by the gravy provided. There was no wasted space inside the pie either. It came with chips and a standard selection of vegetables.

The few puddings sounded really good but in the hot weather I selected the “Caramel Honeycomb Ice Cream”, “dairy ice cream made by the Thaymar family at Haughton Park Farm”. So often I have had desserts ruined by poor quality ice cream. This was utterly delicious.

It was pleasing to note that the hot drinks are all Fairtrade and sensibly priced. It also is good to see organic and locally produced food and drink on sale, and a close inspection behind the bar will confirm that there are no nationally advertised brands at all.

There is no doubt that Samuel Smiths do things differently, but in a gem of a pub like this it seems to work extremely well.

Spread Eagle, Doncaster Road, Wragby, WF4 1QX; 01977 616369. Meals served 1200-1500 and 1700-2000 weekdays; 1200-2000 Saturdays and 1200-1700 Sundays when there is a Sunday roast available. Bus 485 to Wragby daytime only, otherwise a short walk from Nostell Priory Gates (496/7) or Wragby Crossroads (28).

Colin Williams

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**Follow Colin on Twitter
@ColinWilliams14**

PLEASE NOTE: Column produced on a “correct at time of writing” basis. Please note that the Tap and Barrel, Pontefract, featured recently, does not serve food at the moment.

Real Cider And Perry In The Wakefield District

Alverthorpe WMC
Bier Huis, Ossett
Blue Bell, Hemsworth
Boot And Shoe, Ackworth
Brewers Pride, Ossett
Broken Bridge, Pontefract
Cherry Tree, Horbury
Cricketers Arms, Horbury

Fernandes, Wakefield
Glass Blower, Castleford
Harry’s Bar, Wakefield
Hope & Anchor, Pontefract
Junction, Castleford
New Albion, Altherthorpe
Old Grocers, Pontefract
Polka Hop, Wakefield

Red Lion, Ossett
Reindeer Inn, Overton
Robin Hood, Altofts
Robin Hood, Pontefract
Six Chimneys, Wakefield
Winter Seam, Glasshoughton

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www.camra.org.uk/joinup

*Price for paying by Direct Debit and correct at April 2019. Concessionary rates available. Please visit camra.org.uk/membership-rates



Campaign
for
Real Ale

ONLINE VOTING

Starting with the Pub Of The Year vote we are now doing votes using our website. You can still vote by coming to branch meetings or emailing Albert your votes but we encourage those who don't vote to use our new online system.

The latest Pub Of The Season vote will always be available at wakefield.camra.org.uk/pots and will either be a nomination vote or a selection vote to pick the winner.

You must be an active Wakefield CAMRA member to vote and provide your name and number so we can check it.

When votes are open we will post the information on our Twitter and Facebook pages. The months in which voting takes place is below.

Nomination and Voting Dates

Pub Of The Season

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.

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.

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

Sean Adams, John Aiston, Barry Back, Paul Barton, Sarah Akers & Anthony Bevan, Holly Apsee & Johnny Morris, Alan & Sarah Bateson, Sandra & Peter Biggs, John Breedon, Gillian Briggs, Ian Carter, Jason Ciesielski & Louise Wilkinson, Ian Coffield, Peter Cox, Martin Dean, Andrew Dennis, Richard Doherty, Danny Fendick, Kevin Fitzpatrick, Will Forrester, Joshua Gearey, Stephen Gidman & Susan Moriss, Duncan Hardy, Julie & Paul Helliwell, Christopher Hindle, Callum Long, William Lord, Paul Marshall, Debbie & Stephen McGee, Robert McGrath, Pauline & Garry Mitton, Alex Nesbitt, Richard Nichols, Callum Nuttall, Dennis Orgill, Gary Pagdin, Sam Pearce, Lee Preston, Chris Skirrow, Colin Smith, Benjamin Stevenson, Emma Trevaskiss & Joel Andrew, Simon Walker, David Ward, Keith Willoughby & Yvonne Welsh, David Wilson, Glen Wood, Jonathan Yates.

Members moving into our Branch :

John Anderton, Joel Andrew & Emma Trevaskiss, Andrew Bannister, Neil Exley, Joshua Green, Jon & Julie Prashar, Tom Sheard.

I hope you all enjoy your time in CAMRA and get as much out of being a member as I have,

Cheers and Happy Drinking, Albert.

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 5th Sep Spread Eagle, Wragby

Thu 3rd Oct Star, Netherton

Thu 7th Nov Black Rock, Wakefield

From now assume all branch meetings start at 19:30 unless otherwise stated.

PROPOSED COMMITTEE MEETINGS

Tue 20th Aug Fernandes, Wakefield

Tue 24th Sep Henry Boons, Wakefield

Tue 22nd Oct George, Ossett

From now assume all committee meetings start at 19:30 unless otherwise stated.

Beer Festivals

Fri 23 - Mon 26 Aug Brewers Pride, Healey, Ossett

Thu 5 - Sun 8 Sep Leeds International Beer Festival
www.leedsbeer.com

Fri 13-Sat 14 Sep Saltaire Brewery Beer Festival,
a short walk from Shipley Station, Friday 14:00-
22:00, Saturday noon-22:00, advance tickets
recommended

Fri 13 - Sun 15 Sep The Reindeer Inn, 204 Old
Road, Overton WF4 4RL buses 232 and 128

Thu 19 - Sat 21 Wakefield Festival of Beer, Old
Market Hall www.wakefieldfestivalofbeer.co.uk

If Wakefield CAMRA Branch members would like to work at the Festival of Beer they can contact John Hodgkiss on 07877 384870. Also we have been asked if we would like a Membership Stand at the Festival. I will be on holiday so will be unable to man the stand myself so if any member is interested in manning a membership stand at the festival will they please get in touch with me on 07989 086321, Cheers, Albert (Branch Chairman & Membership Secretary).

Thu 17 - Sun 20 Oct Keighley & Worth Valley
Railway Beer & Music Festival. kwvr.co.uk/beer-music-festival

Fri 1 - Sat 2 Nov Castleford Beer Festival,
Queen's Mill, 1 Aire Street, Castleford WF10 1JL
castlefordbeerfestival.co.uk

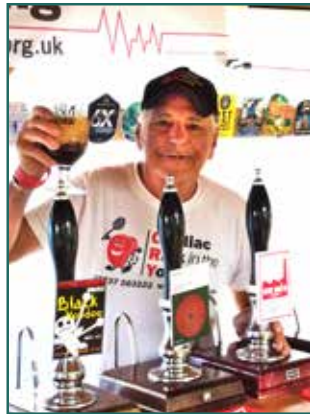
Fri 8 - Sat 9 Nov Salt Beer Factory's Oktoberfest,
Saltaire, 5 minutes walk from Saltaire station

Sat 23 Nov Festival of Brewers, New Craven Hall,
Unit 2 Fairfield House, New Craven Gate, Leeds
LS11 5NF

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.

Ackworth Beer Festival



inspite of atrocious, wet weather over the first weekend in June, more akin to November than mid summer, the Beer Festival held at 'Rory's Return' on Fothergill Avenue raise a little short of £2,500 for CRY (Cardiac Risk in the Young)

charity to heart screen up to 40 plus 14 to 35 year olds.

There were 19 top quality different real ales and 3 real ciders all dispensed through handpumps. The real ales were all Yorkshire brewed, with Chin Chin(South Kirkby), Outgang(Kinsley) and Revolutions (Whitwood, Castleford) making up over half of the real ales on offer. Chin Chin Brewery's Mosaic Pale Ale was voted the beer of the festival.

Chris Embling of the Rory Embling Foundation in CRY, a CAMRA member, says the beer festival at 'Rory's Return' will become an annual event and just hopes for better weather next time round.



David Oates



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18-21 September (Wed-Sat)

YORK CAMRA BEER & CIDER FESTIVAL



York Knavesmire, York Racecourse, YO23 1EX. York Racecourse Clocktower Enclosure (special hourly bus service available daily from York station).

400+ real ales, 100+ ciders, UK KeyKeg bar, Foreign beer bar, wines + soft drinks.

Open: CAMRA members only Wed 3-5pm. General Public: Wed 5-11pm, Thu-Sat 12noon-11pm.

Entry: Wed £4 (CAMRA memb £2); Thu £5 (memb £3); Fri/Sat £6.50 (memb £4.50).

Advance tkts available from website including season ticket, plus pay on door. Children welcome until 8pm. Cash bar (not tokens) w/ refundable souvenir glass sold on entry. Huge marquee + beer garden, lots of seating. Numerous food stalls, CAMRA memb stand + shop, tombola & more. Volunteer membs rqd to help with all activities, for details contact staffing@yorkbeerfestival.camra.org.uk More details yorkbeerfestival.org.uk and [facebook.com/yorkbeerfest](https://www.facebook.com/yorkbeerfest) Twitter: @beerfestyork

26-28 September (Thu-Sat)

CALDERDALE BEER & CIDER FESTIVAL

Viaduct Theatre, D Mill, Dean Clough, Halifax, HX3 5AX. Unique + unusual new venue; more spacious with more seating.

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Open: Thu-Sat 12noon-10pm. Admission: Thu FREE for membs/£1 non-membs; Fri £1 membs/£2 non-membs; Sat £1 membs/£2 non-membs/ FREE to all after 5pm. Glass deposit £1. No advance tickets.

Optional educational talks/activities Sat aft. For further details see hxcalderdalecamra.org.uk/cbcf2019

16-20 October (Wed-Sat)

45th STEEL CITY BEER & CIDER FESTIVAL



6th year at Kelham Island Industrial Museum in Sheffield's "Valley of Beer" (S3 8RT).

Open:- Wed 5pm-11pm, Thurs/Fri Noon-11pm and Sat 11am-10pm (or until the

beer/cider runs out). All admission prices shown include £5 worth of beer/cider tokens and a £2 refundable souvenir glass deposit. Prices – Wed £7 for all. Thursday £7 for valid card carrying Camra Members, £9 for non-members. Friday £9 for Camra members, £11 for non-members. Saturday £8 for Camra members, £10 for non-members.

Around 250 real ales (plus 30 key-keg lines) and 40 ciders/perries spread over 4 bars, plus a selection of bottled beers including fruit beers. Good and varied range of food available at all sessions.

Live entertainment in the Upper Hall on Thurs/Fri/Sat evening and a brass band on Saturday afternoon. Thirds available as well as halves and pints. Accompanied under 18's allowed until 8pm. Volunteers welcome.

More information at www.steelcitybeerfestival.co.uk. Updates available via Facebook, twitter and Instagram @sheffbeerfest.

28-30 November (Thu-Sat)

ROTHERHAM CAMRA BEER FESTIVAL

The Trades, Greasbrough Road, Rotherham, S60 1RB. Situated between the Rail Station and Transport Interchange.

Open Thur + Fri 6-11pm, Sat Noon-11pm. Admission £3 to include free glass and programme, CAMRA members get free pint. 60 plus real ales and cider, wine, prosecco and gin bar. Hot food available, entertainment all sessions.

Tickets in advance from various outlets or online, may be avail on the door. More info and beer list at Rotherhamcamra.org.uk. Volunteers needed, form via website.

It's Bitter Not Amber Ale

It happened to Mild a few years ago, brewers stop calling their Mild Mild. It was the wrong image and name for a beer and cunning marketers thought that if they don't call the beer Mild then people will be fooled in to drinking it. It didn't really work, no one bought it, literally.

And now the same thing is happening to Bitter, brewers are scared to call them it anymore and the name is disappearing from pump clips. It isn't just the mega brewers doing it like Coors naming Doom Bar an "Exceptional Amber Ale" (their words not mine!, stop sniggering. It used to be Doom Bar Bitter) but Wadworth 6X is now a "Crafted Amber Ale".

Shephard Neame Spitfire has gone from "Premium Bitter" to "Premium Kentish Ale" to "Premium Amber Ale". Marston's Pedigree was a Bitter once too, it is now an "Amber Ale".

Are we noticing a pattern here? call your beer "Amber" instead. If you can add in the word "Crafted" even better! That'll fool people.

Thankfully here in the Wakefield District it seems to be different and our local brewers are producing really great Bitters, proper Bitters and for the most part not afraid to call them it too.

Here is a quick guide to the ones regularly available around our area:



Henry Smith Best Bitter

No mistaking what this beer is, like all Henry's beers this one says what it is straight away.

It continues with the beer itself, it looks and tastes like a classic Yorkshire Bitter with that balance

you want of malt and hop giving you a caramel and biscuit flavour.

Where to find : Robin Hood Pontefract, Tap & Barrel Pontefract

Do you stock these beers?

Let's promote Bitter, tell us you stock them and i'll put it in the next issue.



Luddite 1812 Bitter

From our newest brewery another classic bitter. The 1812 relates to the year of Luddite uprising.

Where to find : Calder Vale Hotel, Horbury Bridge

Outgang Tailgate Ripper

With "best bitter" on the pumpclip you know what you are getting here.

It is another classic Yorkshire Bitter.

Where to find : Kinsley Hotel, Kinsley



Morton Colling Star Bitter

Another one with "Bitter" in the name and another in our list with a great malt and hop balance and a good caramel flavour.

Where to find : Star Inn, Sandal

Ossett Yorkshire Brunette

The only beer on our list not to include the word Bitter anywhere but Ossett don't hide the beer style here.

Where to find : Fernandes, Wakefield



I go out in Leeds quite a lot and over the past year a number of new craft style bars of opened.

Here are some of my favourite new and old bars in Leeds.

Brewdog North Street



The bigger and newer of the two Brewdog bars in Leeds. This one has the new Brewdog "Cask" beer also along with an impressive draft beer list from Brewdog and some excellent guests.

Craft Asylum #2



On East Parade there is a mix of keg and cask here mostly from the Salt Beer Factory. There are other beers from the Ossett stable also here.

Vocation & Co / Assembly Rooms



Down some stairs to a large basement the bar has 50 taps in total. The great thing here is the beers

are easily identifiable as they are grouped into beer styles. Street food stalls are also here.

North Brewing Co Tap Room



This bar is all keg, some of which will be KeyKeg and real ale. The beer list behind the bar makes it easy to pick from the 24 taps here. Note that this bar is cashless also.

Turk's Head



Next door to Whitelock's this bar has 12 keg and 2 cask on sale.

In common with a lot of the bars featured here the beer list displays the recommended glass size from 1/3 up to a 2/3 or a pint.

North Bar

The original craft beer in Leeds, plenty of cask and keg beer to choose from here. Many of the beers on sale are rare and the cask offering is great also featuring mostly local breweries.

I have really just touched the surface here for Leeds and not even mentioned Tapped or Northern Monk. The Head Of Steam on Mill Hill does a great range of draft Belgian beers as well as having 2 fridges stacked with Belgian and US craft beers.

Maybe in the next issue i'll do part 2 featuring more of the great craft beer bars Leeds city centre has to offer.

Mark

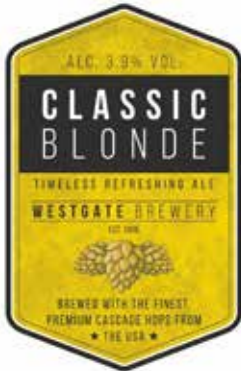
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A warm welcome
from James and
the Staff



The featured mat this time is the first from Nailmaker Brewery. The brewery started life as the Two Roses Brewery in an old carpet factory in Darton near Barnsley in 2010.

It was set up by Lancastrian James Taylor, hence the name, but was sold to the present owners in 2018 as James had to retire due to ill-health.

The mat is double sided with the same design on both sides but the colours are reversed.

They produce several single hop pale beers, a stout & a porter as well as limited edition special beers. They are as proud of the fact that they are a Yorkshire brewery as can be seen from the slogan on the mat. James has left the brewery in good hands and I'm sure they will continue brewing "Good Yorkshire Beers" for many years to come,



Cheers, Albert.

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aka. "The Red Shed"



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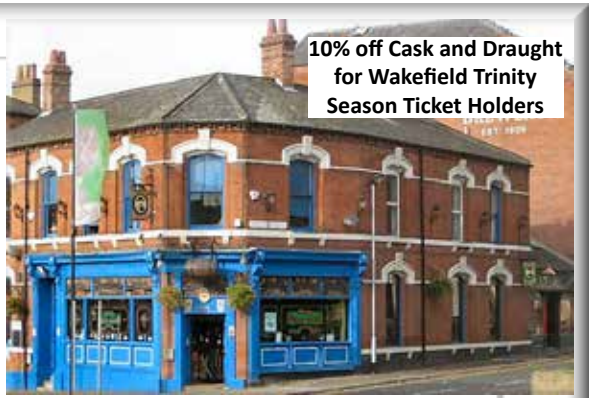
GEORGE V WMC

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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A rollercoaster ride through the lives and loves of a bunch of American beer creators, not only in the present day but also from the times of the earliest European settlers. One of the main threads follows candidates, professional brewers, wanting to become Master Cicerones. I think these are like Beer Somelliers. This exam is said to be almost as tough as “The Knowledge” which London cabbies have to undergo. From William Bradford on the Mayflower in 1620 comes this: We could not now take time for further search or consideration, our vittles’ being much spent, especially our beer.

This beautifully photographed documentary weaves together the assessment of those candidates with a brewster’s search of great breweries in Germany, first Bavaria Germany, then Berlin Germany. You’ll visit the Weltenbürger Klosterbrauerei from 1050, die älteste Klosterbrauerei der Welt surviving destruction from fires and floods 9 times, and allegedly the very oldest surviving brewery Weihenstephaner from 1040. The proprietor instructs us in pouring our glass then swirling all the flavoursome sediment around and tipping that back into our drink. Andechs in Upper Bavaria is still run by Benedictine monks. It only uses aroma hops in the brewing, adding some at the beginning, some mid-way and some at the end.

There are all sorts of nuggets of info in this film: there were already hops growing wild in America.

English brewers described these hops as “catty”. An 18th Century American going out for a night on the sauce would say “I’m off to bung my eye” and coming back from such a session would say “I’ve been to Jericho”. We also learn about Spruce Beer— sounds a bit medicinal to me.

Our Brewster moves North to Bamberg and is taken round the iconic Weyermann maltings (Wednesday afternoons only and 15€ unless you’re a professional brewer). Finally she reaches her goal of Brauerei Meierei at Potsdam outside Berlin bringing the some of her own Berliner Weiße for the Braumeister to taste, and yes, it gets a thumbs up! Then we’re on to Italy, a blank canvas for brewing where Birra del Borgo brings wine ways to the beer world, using the méthode champenoise!

Look it up on t’interweb! Obviously this American dvd is NTSC system, but it played on my cheapo LG Blu-ray player with an old-ish monitor and on my Sony Blu-ray player. My Panasonic machine didn’t like it.

RKW

On The Handpull No. 67 - Glass Washing Machine

Obviously a big and busy bar might be glad of an electric glass washing machine. Something to bear in mind is that traces of detergents on glasses tend to cause the head of beer to collapse, so go easy on the suds. At the price, under £20, you might even want one of these at home! If you’re using all your sink you could get one of these:



RKW

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MINERS A LIGHT - 4.2%

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



MINERS A PINT - 3.8%

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BLONDE & BEYOND - 4%

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



FOX HUNTER - 4%

This creamy head, has a subtle balance of hoppy it's a bit bitter / sweet flavours of caramel and a hint of liquorice with a really tart aroma. Easy drinking full bodied ale.



RUBY - 5.6%

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



I'm now spending at least half my working week in the south of England, mostly in London, and after work I usually retire to the nearest pub for a glass or two of beer.

"Ugh!" say most of my friends when I tell them this. "How can you drink the ale down there? It's flat as a pancake"

Well actually it's not. If it was, I would take it back to the bar and ask for something different. It may not have that tight creamy head we demand in the North, but it's most definitely not 'flat'. Any ale which tastes flat has lost all its condition, probably through being on sale for too long.



But we drink with our eyes, so for this edition of O-K

magazine I thought you may be interested why we have this north/south divide in the way we serve ale.

In most pubs in the North and Midlands, ale is served through a sparkler. This is attached to the dispense spout. They come in a number of guises: some have a 'nipple' on the end, some are flat bottomed, some have different size holes in them.

All have the same purpose. They force the cask ale through small apertures or holes which creates a tight creamy head on a pint of cask ale.

The glass is held in an upright position, the sparkler is placed on the base of the glass, and remains below the surface of the beer for the entire pour. The glass should then be lowered for the final few millimetres of the pour to enable a domed head on the beer (called a meniscus, fact finders).

Commonly in the South (particularly the South East) cask ale is dispensed without a sparkler

using a 'short spout'. It's poured in the same way a lager is dispensed: holding the glass at a 45° angle, the spout is kept out of the beer as the handpull is pulled forward, and the glass should be straightened as the glass fills up with beer.

So why do we have this North/South divide?

In a word: hops.

Hops add flavour, aid head retention, bitterness, and, most importantly, impart aroma to beer.

Historically, hops have always been grown in abundant quantities in the south of Britain. They were cheap and plentiful for Southern based brewers. So they could add shed loads of hops to beer to infuse the ale with tons of aroma.

It's far trickier to grow aroma hops in the North of Britain because the climate is too cold. So Northern brewers had to purchase most of their hops from their Southern counterparts, which made hops a very expensive ingredient for them. Therefore, they used less hops during the brewing process. To compensate for the lack of hops, sparklers were invented to squeeze all the hop oils into the head of the beer. So when a Northern drinker took a sniff at their beer, they could still smell the few hops that had been added, and when they drank the beer they would get all the bitterness from the hops with their first gulp compensating for the lack of hops in the actual body of the beer. Like a beer cocktail.



To demonstrate this, pour an ale through a sparkler. Take a teaspoon and scoop some of the head from the beer and taste it. It's intensely bitter because it contains all the hop oil. Then drink the ale through the head and see how the combination of the head and the beer below it

becomes more balanced and drinkable.

Busting a few myths...

Southern beer is flat

No it's not! Just because it doesn't have creamy head on it doesn't mean the beer is flat. It's just got a looser frothier head on it, it should still have sparkle and tingle in the mouthfeel. Flat beer is badly kept beer and sometimes tastes like cardboard or wet paper.

Northern beer has a huge head on it

It may have a tighter creamier head on it, but the legal requirement is a maximum 5% head. Any more than that, and a drinker is well within their rights to ask for the beer to be topped up.

Does the brewer dictate whether a sparkler should be used or not?

No. It's the drinker who is paying for the beer – it's their choice whether the beer is poured with or without a sparkler. Some drinkers like a looser, frothier head to allow all the aroma of the hops to escape. Some drinkers like to see a tight creamy head and experience the balance of flavour.

If you ask for a sparkler to be removed before the beer is poured, that's fine. That's the way you like your beer. It's not wrong, it's just a preference.

©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.

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Tarn 51, Altofts

@tarn51brewing

On the right of this page some photographs of the new brewery building at the Robin Hood Altofts housing Tarn 51.

It was open for the first time on July 6th with a special event that attracted a large crowd. It isn't quite finished yet but will be soon and features the brewery and a bar. It will be available for hire also when fully open.

Committee member Scott Nightingale was on hand to present the pub with a Runners Up certificate for the Pub of the Year and well deserved too. The 6 real ales on offer were in excellent order as always and who knows with the new brewery it could be in the running again.



Ossett Brewery, Ossett

@ossettbrewery



The August special is Jester, part of the single hop series.

It is a malty and moderately bitter brew with aromas of blackcurrant and citrus.

For a limited period only Pale Gold was made available again.



Throughout 2019 there has been the Head Brewer Project, the most current beer has been Mango.



A golden IPA with moderate bitterness and a robust, full-bodied malty mouthfeel. Hopped in the copper and hopback with Simcoe and then dry-hopped with Centennial to produce intense tropical fruit and citrus aromas. The addition of mango puree during fermentation completes this very fruity and aromatic beer.



Luddite Brewing Co, Horbury Junction

Tel: 078797 23207 (Ian)

Last month in Albert's Beermat column we featured our newest brewery, Luddite of Horbury Junction. Unfortunately we failed to name the people behind the brewery so to correct this here is some more information.

Luddite has been formed by long time friends Gary Portman, Ian Sizer and Tim Murphy with the aim of making sessionable beers. Situated at the recently renovated Calder Vale Hotel in Horbury Junction it opened in April 2019.

The Luddite name comes from the 1812 Luddite movement of the early 19th Century. On the 9th April 1812 upto 600 Luddites attacked the Mill of Joseph Foster in Horbury.

The beer range features a bitter named 1812 Bitter and this is a proper malty Yorkshire bitter.

There is also the "Smashing" range of blonde beers. The same malt base is used but different hops are used as the team experiment. So far Jester, EKG, Saaz, Godiva and Amarillo have been used with more to follow.

A Milk Stout is also produced and there is a possible plan to introduce a Mild.

A new beer soon to be available is a Belgian style Summer ale with Coriander in it, this beer will be 4.4%. It is an indication that although the first beers have been traditional British styles the team are keen to introduce many other styles.



The pumps clips are miniature chalkboards adding to the Luddite feel.

The pub has been renovated also, "de-John Smith'ed" was the term used. It is all bare floors and simple decoration giving the pub an old style feel. There are no major

brands with only the brewery's own beers and guest beer especially from North Riding which is favourite of all the team, as Tim told me "the aim with the pub is put all of their favourite beer on".



Ian and Tim of Luddite Brewing

The cask range is complemented by some excellent keg beers.

It is a really excellent start and we wish Gary, Ian and Tim all the best.

Old Mill Brewery, Snaith

@oldmillbrewery Tel: 01405 861813

Upcoming specials from Old Mill



Liquid Gold 3.7%

Available August: A golden coloured ale with wonderful citrus hops and a hint of something warm.



Red IPA 4.4%

Available September: Ruby red in colour this red IPA is pleasing on the eye and the taste buds. A rich malty taste with citrus after notes.



Red Goose 4.2%

Available October: A symbol of 51 SQN RAF a rich ruby malty beer.



Fall Over 4.5%

Available Throughout Autumn: A russet coloured, full malty quaffing ale with a smooth mellow character.



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Snaith, Yorkshire

Housed in an 18th century former corn mill and maltings at Snaith in East Yorkshire, Old Mill Brewery is an independent, family owned company with a passion for cask ale.

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Enjoy a fascinating trip around our traditional brewhouse!

You will experience, first hand the Old Mill brewing process, starting with the aroma and taste of English hops and malted barley, then through the scientific process and finally on to the end product; a glass of one of our award-winning ales from the Old Mill bar.

Group visits are welcome, pre-booking is essential.

Call or email us to book onto the next tour!

JACK'S BATCH 34

Jack's Batch 34, created with Yorkshire cricketer Jack Leaning in support of The Three Bears Foundation, is now available in bottles!

Jack said "I'm really pleased that Jack's Batch 34 will now be accessible to everyone. I think we've created a beer that can be enjoyed at home or in your local."

Head Brewer Ryan Truswell added, "We'd be foolish not to bottle this fantastic ale. Demand has been high since it went national with Heineken UK, and we are also raising even more money for the Three Bears Foundation, moving towards a cure for pancreatic cancer."



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Revolutions, Castleford

Tel: 01977 552649 @revolutionsbrew

In June Revolutions made a special beer. In fact an extra special beer - an Extra Special Bitter brewed with commemorations and dedications in mind. Referencing the 1985 Simple Minds hit, it's called 'Don't You Forget About Me' and will be a 5.1% Extra Special Bitter.



Head Brewer Andrew Helm explains...

“For 9 years now since we started Revolutions Brewing Co I've wanted to make a beer to remember my Dad who passed away at a relatively young age. He was an award-winning home wine maker so it means a lot to me that I've carried on the 'brewing' tradition and, if you like, gone pro with it!. On July 10th 2019 I reached the same age (in years and days) as he was when his life was tragically cut short. This beer, a 5.1% ESB to reflect that fact that I'm now 51, is to remember him. It seemed the perfect time to brew it.”

Switch No.16 has Olicana and Styrian Wolf hops which will give tropical fruitiness.

Outgang Brewery, Kinsley

Tel: 07747 694611



A mild has been added to the range, Black Gold is a 3.5% Dark Mild.

It is a proper dark mild and really tasty. A great addition to the range.

There is also a new bitter called

Banksman Bitter at 4.5% but Ian tells us it is still a work in progress. We'll hopefully have more information in the next issue.

They welcomed home brewer extraordinaire and long time friend of the brewery Ian Cheeseright to brew the New Order inspired Bizarre Love Triangle (Lemon, Ginger & Cucumber Saison). Here are the team checking out the ingredients!



An experimental keg of the beer was produced and was on sale at the Robin Hood, Pontefract.



The 12th beer of European hopped pale ales called The Final Countdown continues, this time featuring Hallertau Blanc from Germany - fruity, with wine-like qualities of gooseberry and grass.

A special brew will be done for the 50th anniversary of Pontefract Civic society

They are recruiting a brewer and there have been some very good applicants.

Chin Chin, South Kirkby

Tel: 07896 253650 @ChinChinBrewing



There are 2 new beers called Jet Set and Band Meeting, details in the above photo.

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TREASURER
John Groves
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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:

- Hammer & Stithy, Gawthorpe
- Masons Arms, Ackworth
- Polka Hop, Wakefield
- Hope & Anchor, Pontefract
- Glass Blower, Castleford
- Calder Vale Hotel, Horbury Junction

Our advertising rates :

B/W: £35 approx ¼ page, £50 approx ½ page, £70 full page
COLOUR: £50 approx ¼ page, £70 approx ½ page, £100 full page
(10% discount for 4 editions)

No copy? We can create basic artwork for you, included in the charge. Contact editor.

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

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

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Editor: Mark Gibson Email : otok@wakefield.camra.org.uk Tel : 07450272680

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



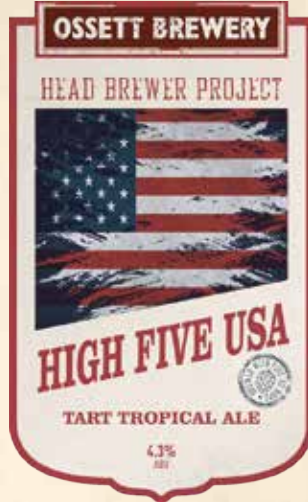


OSSETT BREWERY

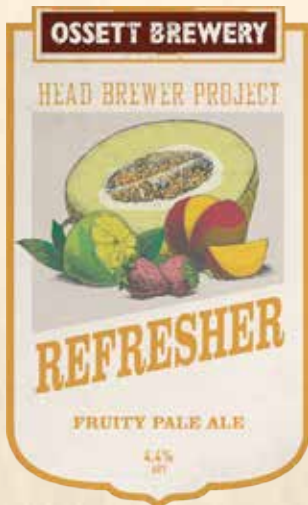
OUR HEAD BREWER PROJECT



BREW No1



BREW No2



BREW No3



BREW No4

A SERIES OF EXPERIMENTAL BREWS WITH A TWIST, EACH BEER IS
SOMETHING COMPLETELY DIFFERENT

For further information please contact our friendly sales team on 01924 261333
or email sales@ossett-brewery.co.uk

www.ossett-brewery.co.uk    [@ossettbrewery](https://www.instagram.com/ossettbrewery)