

# O to K

From Ossett to Knottingley

Issue 86. Summer 2022 . FREE!



## THE MAGICIAN RETIRES

Malcolm Bastow bows out with our top award



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Hello and welcome to Issue 86. I am writing this having just returned from a week volunteering at the Great British Beer Festival. It was great to be back after missing 2020 and 2021 and for CAMRA the event appears to have been a great success.



For those of us working on Bar B12 the week was fantastic with much beer sold, estimated to be in excess of 1,500 gallons. If you visited us this year then thank you.

This year I only managed to get covered in beer twice when venting beers, lively beers can produce quite a shower sometimes. You just never know which ones will do it.

Huge credit to all involved in making this years GBBF the fantastic event it was.

## RISING PAPER COSTS!

After returning to 32 pages last time out we are back to 24. Rising costs of paper mean the magazine would make a substantial loss with the only other alternative to increase our advertising rates which is something we would rather not do.

We appreciate all of our supporters for taking advertisements from us and don't think it's fair in these times to increase our prices.

## BRANCH DIARY

**25th Aug** - Open Committee Meeting at The New Albion, Alverthorpe

**1st Sep** - Branch Meeting at The Black Rock

**3rd Sep** - Trip to Skipton using public transport. Aim to be at Leeds Station for the 11.26. We'll probably end up at a few other places too on the way back.

**6th Oct** - Branch Meeting at Calder Vale (TBC)

**8th Oct** - Coach Trip to Bridlington. We will call at the Brid Brewery and Taproom at noon, then the new Half Moon Tap at 14:00. The Brunswick pub and the Three Bs micropub are close by.

You can keep up to date on all events by following us on Twitter and Facebook or visiting our website [wakefield.camra.org.uk/branch-diary](http://wakefield.camra.org.uk/branch-diary)

## KEEP UP TO DATE WITH WAKEFIELD CAMRA

We have a active presence online. You can follow us on Twitter @WakefieldCamra or like us on Facebook by searching for WakefieldCAMRA. Both Colin and Mark keep both pages regularly updated with branch event information.



You can also visit our new website ([wakefield.camra.org.uk](http://wakefield.camra.org.uk)) which has a complete diary of events with additional information. It also has all OtoK magazines online going back to issue 51.

There are also all the branch meetings minutes for this year, if you want to know what gets discussed at these have look at them and maybe decide to come to one of them.

### **PUB AND CLUB NEWS** 4

*News from all around the branch including The Griffin holding a charity day for Rob Burrow, news from Darrington, real ale at The Harewood Arms and the Ackworth update.*

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*For a good meal and a pint.*

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*Points Of Brew on why beer is just beer.*

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*Vocation Brewery.*

### **ANNABEL SMITH** 21

*Beer and food.*

### **BREWERY NEWS** 22

*Another award for Revolutions, and thank you to Malcolm Bastow of Five Towns.*

# Pub News

## Castleford - The Griffin

The pub arranged a fundraising day for Rob Burrow and his family. A big prize raffle with over 80 businesses and breweries donating prizes, tombola, cake stall, BBQ and live music (4 singers and a band all donated their time).



It helped with the weather being amazing!



There was even had a visit from JT (Castleford Tigers Mascot)



The event raised £3307.06 in total with Rob being presented with the cheque.

## Wakefield

**Hogarths** - features regular beers from Acorn Brewery including Bitter and Gold. They are on the Real Ale Finder app so see what is on.

**Jolly Tap** - is sadly closing on Aug 14th.

**Polka Hop** - was voted our Spring Pub Of The Season. With always 4 excellently kept real ales, craft beer, real cider and a great atmosphere it is an excellent winner. Here is a photo of Albert presenting to Jane and Chris.



## The Spread At Darrington

All seems to be going well at the Spread at Darrington, formerly the Spread Eagle.



Black Sheep and Landlord are the two regular cask ales and there is to be a rotating third ale with Yorkshire Blonde recently featured.



On the food side, there is an extensive menu served from Wednesday to Sunday along with a Prix Fixe selection at £14 for 2 courses and £18 for 3 courses.

The Prix Fixe changes weekly and is posted on the pub Facebook page: search for "The Spread at Darrington". It is advisable to book a table on their new number: 01977 361798.

*Colin Williams*

## Wakefield - Harewood Arms

The latest edition to the real ale scene is the Harewood Arms at the bottom of Kirkgate near Luis Bar (formerly Fernandes).



*Follow The Sun from Chin Chin on the bar in the Harewood Arms*

John, the bar manager, is very keen on supporting the local real ale and is currently selling Chin Chin from South Kirkby as you can see on my visit the beer was in great condition and hopefully the many discerning real ale supporters will support John in his venture in showcasing the real ale beers. The beers are currently bag in the box and are reasonably priced at £3.50.

## Pontefract - The Carleton



A Short stroll of 10/15 mins walking depending on your stride from the town centre this pub has an extensive selection at just under £4 a pint. I opted for the Greene King-Top Dog collaboration which was highly recommended by the enthusiast bar manager which was in good fettle, also a 10% discount for CAMRA members and a loyalty cask ale card is available.

**Scott (aka The Ginger Beer King) is our LocalAle officer who loves drinking in and reporting on local pubs especially if they sell great local beer. Follow Scott on Twitter @Gingerbeerking**

## Real Cider And Perry In The Wakefield District

Alverthorpe WMC	Griffin Inn, Castleford
Bier Huis, Ossett	Harry's Bar, Wakefield
Blue Bell, Hemsworth	Market Tap, Castleford
Boons, Horbury	New Albion, Altherthorpe
Boot And Shoe, Ackworth	Old Grocers, Pontefract
Broken Bridge, Pontefract	Polka Hop, Wakefield
Cherry Tree, Horbury	Reindeer Inn, Overton
Cricketers Arms, Horbury	Robin Hood, Altofts
Doghouse, Castleford	Robin Hood, Pontefract
Fernandes, Wakefield	Six Chimneys, Wakefield
Glass Blower, Castleford	Winter Seam, Glassho'ton

**Let us know! Does your pub or club sell real cider or perry?**

**Have you been somewhere that that isn't listed here?**

**Please contact the editor [otok@wakefield.camra.org.uk](mailto:otok@wakefield.camra.org.uk)**

## Pontefract - Robin Hood



There are many great beers available at the Robin Hood with yet again a good support of the local beer scene. I opted for Abbeydale Deception which was in good condition but the bar had Ossett, Turning Point, Vocation, the pubs own Henry Smith Brewery with a Liquorice Stout called John and a real cider also.

## Pontefract - The Old Grocers



*Mandy's Allsorts from Tarn 51 on the bar. This Liquorice Stout was brewed to be part of the Liquorice Festival held in Pontefract in July.*

Situated in the town centre, this delightful micro pub is quite an addition to the Real Ale scene in Pontefract. Dave and Mandy are really welcoming to this place and support the many great local beers in the local district showcasing Chin Chin, Tarn 51, Wilde Child which is just a small proportion of the many fine local beers. When I was there I restrained myself to three of the beers with all beers priced under £4 a pint.

## Other news from around the branch

### Horbury

**Fleece** - Has had a redecoration done by pubco Punch.

**Shepherds Arms** - Michael from Nostalgic Kitchen has taken over and outdoors to be redone by Admiral pub company.

### Ossett

**Maypole** - has reopened with 3 handpulls.

### Pontefract

**The Last Bank** - A new bar on Ropergate, Pontefract is now open with 4 handpulls on the bar but only 3 beers on normally that are from the Marston's range.



# Real Premium Yorkshire Ales

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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. Established in 1983, Old Mill has a reputation for quality throughout its extensive range.



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The development of a number of the outdoor drinking spaces referred to in my last report are now complete and proving very popular with locals and other drinkers visiting Ackworth.

**Rustic Arms:** The new 'floor manager', Beth, has introduced a new policy of having two constantly changing guest real ales. On a recent visit they were Bradfield Farmers Blonde and Ossett Yorkshire Blonde. The Friday night tribute bands are proving to be very popular and perform outside whenever the weather permits. All entertainment is posted on Facebook. A new outdoor play area is now fully open and enhances the extensive beer garden overlooking the fishing lake. The meals side of things continues to thrive, with Sunday Carvery (12:00 to 6:00) proving as popular as ever.

**Masons Arms:** The very popular pub remains in the same family, with Danielle, Corey and Tyler now taking up the reigns following Tony and Maxine's retirement. Bradfield Blonde and Bitter are the two real ales on offer. They are looking to introduce a third hand pump. Live music takes place Saturday at 8:30 and Sunday at 4:00. The music moves outside whenever the weather permits into the totally transformed fully paved beer garden. Street food is available, and proving very popular from the Yorkshire Smoggle Chuffin Tapas Outside Food Van on Thursday to Sunday. Quiz night is Thursday around 8:30.

**Ego at The Beverley Arms:** A predominantly food based pub restaurant with Kirkstall Brewery's Dissolution IPA the one permanent real ale available. The now fully opened partly decked, tree lined beer garden to the rear provides very welcome shade when the temperatures are high.

**Brown Cow:** The Manager, Claire, has changed the real ale policy from two previously permanent real ales to two guests changed around every two months. Currently Ossett White Rat and Timothy Taylor Boltmaker (proving really popular with 6 or more casks being sold a week) are the two guests available. Boltmaker, A major refurbishment took place in Mid May with a mainly drinking area being established to the left of the main entrance. Quiz night is on Tuesday at 9:00 with a free supper. A new food menu has been 'very well received'. Outside drinking is popular to the front and on the terraced beer garden to the rear.

**Boot and Shoe:** Bev and Harry, the management team, have kept Ossett White Rat and Yorkshire Blonde as the two permanent real ales. A rotating guest real ale from the Ossett Brewery range makes up the third hand pump. Live Music is on Saturday at around 9:00. Quiz Night is Thursday at 9:00. The recently changed menu is proving to be popular. The Mediterranean Type Beer Garden to the front of the pub is popular with people enjoying the world go by.

**Angel:** Black Sheep Bitter remains an ever popular permanent real ale. Ossett White Rat was a recent popular guest Quiz night is on Wednesday at 8:45 with a free supper. The food side of the business remains very successful. Outside drinking in the part grassed and paved beer garden is very popular.

**Ackworth Cricket Club (behind the Boot and Shoe):** Withen Pale Ale, Marston Pedigree and other Bottled Conditioned Beers are usually available. The Annual Pram Race will finish here on 28th August. Can anything be more pleasant watching Cricket on a sunny summer day with a chilled bottled conditioned beer? Try it! Fixtures can be checked on the Ackworth Facebook Page or playingcricket.com (Google it!).

## Just Over The Border - The Shoulder Of Mutton, Kirk Smeaton



Kirk Smeaton is a picturesque limestone village at the eastern end of the Went Valley Gorge. This is a stone built traditional village free house

that comprises a large lounge with open fires and a cosy dark wooden panelled snug. The spacious beer garden has the Tree of Hope Sculpture at the bottom. It was paid for by villagers during the covid pandemic.

Very popular and conveniently located for circular

walks into the Went Valley and the Brockdale Nature Reserve (managed by Yorkshire Wild Life Trust). Mark is happy for walkers to use the car park as long as they call in for a drink afterwards.

Black Sheep is a regular real ale. There is also a changing guest that is usually sourced regionally. Both real ales are always served in pristine condition. I would challenge anyone to find a better pint of Black Sheep outside or even in Masham. Sandwiches and pork pies etc are usually available. Quiz night is on Tuesdays from 9:30.

## News From The Northern Ireland

The past few years for cask ale in Northern Ireland has made some sad reading. Like or loathe them, Wetherspoon pubs were a godsend when it came to availability of good quality cask ales around the province. For some reason the company decided to sell off five out of nine viable pubs to people who were only interested in getting products from Diageo or Tennants/C&C. Five real ale outlets gone in a matter of days and all of them to the west of the province. Just recently they also sold their large establishment in Lisburn. To cap it all, two large buildings in central Belfast did not materialise as new licensed premises for them. Rumour abounds that they have, however, taken over a student type premise at the start of the Malone Road.

Add to that the trials and uncertainties of Lockdown on their three remaining establishments. Plus the other (fingers of one hand) cask ale outlets that are only starting to get back into cask on the counter again. One such, The John Hewitt, is rumoured to have their license taken over by a craft ale brewery in Belfast. Details are sketchy at the moment so it is not certain if cask will be back on the counter. If it does make it then it certainly will not be the regular Shepherd Neame. Now, really, is the time for a concerted grass roots campaign to get more cask outlets and to strengthen what exists. Otherwise the province will slip back to the start of the 1990's. Apart from our group's regular posts, no local support for annual events (such as Beer Day Britain) is seen on social media over here during the year.

Where the province used to list thirty odd micro breweries the number is now decreasing. The ones that have stopped were, in the main, cuckoo or contract brewed. It may take a few more months to find out who will definitely be back brewing.

Is there good news? Well, some. Our membership is still only £5 per annum.

Apart from JDW's remaining three premises, The Crown (Nicholson's), the Errigle and the Sunflower in Belfast have picked up on their cask trade. J DW supposedly is purchasing the Eglantine Inn, Belfast. Ards Brewing had a bar takeover at the Wildfowler Inn, Greyabbey for cask, which went down really well.



BFTWNI planned a beer from the wood event in the Errigle Inn with a cider from the wood (Tempted Cider). The highlight was an amber ale, specially brewed for BFTWNI by Ards Brewing, called Alastair's Amber and featuring Master Cooper, Alastair Simms, on the

specially designed pump clip.

One brewery said yes but then decided timing was

an issue. Another brewery, supposedly fully behind cask from the wood, became totally uncontactable. All giving last minute problems. You would think in difficult times breweries would be there to fulfill demand. Apparently not. Thankfully a friend of ours, Hercules Brewing/Yardsman, stepped in with a Pale Ale.



The event was not a takeover, just an ongoing supply of wood; when one is finished the other came on. The Amber was so like Smith's Old Brewery it was unbelievable. The triple hopped Pale Ale come out as a slight sour, which was very interesting blend of oak and the more exotic hops. The cider is much like Weston's oak aged and more-ish.


There is a brew pub in the centre of Belfast which is having an assorted festival in a week or so (as I write this). It is supporting local brewers, but in keg. Still, it has had the local Rough Brothers once in cask. We are hoping that such events will continue, small but regular, with a hope of some permanency for cask ales.

**Mark Hutchinson**

**Mark is Chair of Beer From The Wood  
Follow on Twitter @bftwni**

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## A Good Meal And A Decent Pint - The Station Crigglestone

The Station pub at Crigglestone has been on the “must visit” list for a while. You can get fairly close to the pub by public transport using the 96 and 106 services (entering postcode in the Metro Journey Planner will be of assistance). We were fortunate to have the services of Chief Inspector Locale’s Other Half as designated driver which did make things a lot easier.



It’s a rather imposing building with plenty of space both inside and out. Don’t be fooled by the name “The Station” as the railway apparently closed in the early 1960s. We arrived on a Thursday evening to find brisk business being done.

The regular ales Tetley Bitter and Farmer’s Blonde were on the bar; both were sampled and both were in excellent order so that was a very good start. It was to get even better.



We’d booked a table in advance. This was a very good move as most seats were taken and meal orders were piling up. We were told it might be up to an hour’s wait for food. Nowadays, rather than feel frustrated by a delay, I reflect on how great it is to see a pub bustling with trade in the current difficult climate.

We thought we’d better get our orders in quickly, but this was easier said than done as there was so much choice. With snacks and sandwiches, baguettes, jacket potatoes, salads, specials and lots of main courses you need a certain amount of time to read it all. The one thing that stands out is that it’s all remarkably reasonably priced. No wonder it was so busy.



Anyway, decisions were made. I chose Slow Braised Rump Steak in red wine and onion gravy, served with chips and a good selection of vegetables (£9.95). In the absence of some sort of “Mighty Mixed Grill”, the Chief Inspector ordered the 18oz Gammon complete with egg, pineapple, chips, peas and salad (£10.95). Meanwhile, the Other Half was about to enjoy the special, which was a pulled pork baguette in sweet barbecue sauce with hand cut chips and salad (£8.95). All of it was superb, the gammon in particular was outstandingly tasty, representing outstanding value for money. It came sooner than predicted as well. An illuminated display of attractive desserts beckoned but that would be for another day.

It’s certainly well worth going and it would be advisable to book a table and find out when the less busy times are. Maybe it’s always busy and that would be no surprise. Full marks to this “family run traditional pub serving quality homemade food and drink”, as they accurately describe themselves.

Meals are served every day: Mon-Fri 1200-2000 and Sat-Sun 1200-1600.

The Station, Bretton Lane, Crigglestone, WF4 3ER; 01924 728519; Facebook: The Station Pub Crigglestone.

**Colin Williams**



**Follow Colin on Twitter**  
**@ColinWilliams14**

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If there is one thing beer likes, it's labels. Not a week goes by when a new acronym isn't being wheeled out to confuse everyone, leaving them debating what on earth it stands for. IPA, DDH, TDH, HDHC, you name it we've had it. There's even been a TDHNDIPA recently thanks to Verdant Brewery down in Cornwall. Yeah, figure that one out if you can! It doesn't stop there either, as we try to pigeon-hole beer even further into either 'craft beer' or 'real ale'.

Whilst I appreciate the effort to differentiate between what could be an old-school or traditional IPA and a thick & hazy juice bomb, at what point do we just accept that it's all beer at the end of the day? Much like the tribalism of old where people defended their favourite brand to the hilt, it seems you're in one camp or the other, whilst disparaging your opposite number at the same time. But why?

I was pretty snobby when I first got into beer, coming from a clean slate and jumping in to hazy beer with both feet from the off. I hadn't progressed from industrially-produced lager or moved on from cask beer to keg beer, I started afresh on the cloudy stuff. As far as I was concerned, if beer wasn't yellow, hazy and tasted of tropical juice I wasn't interested. This is what beer could be and what I'd been missing out on all these years.



Now whilst I still love a pint of the hoppy custard, I'm no longer averse to a good well-kept pint of cask if I see one. Heck, cask might even be becoming 'cool' as breweries more recognised for their juicy numbers brewing and producing beer to be pulled through a sparkler. And yes, cask beer can be hazy for those still stuck in the 1970's sat at the back. So, with that in mind, where is the line between 'real ale' and 'craft beer'? In fact, is there even a line at all?

Whilst we can try and define our beers by serving method, how they're stored, their colour or clarity there are of course grey areas in-between. Even CAMRA's initial definition of real ale was revised as of January 2022, showing that it isn't possible to give something an exclusive or permanent definition. Whilst the US has a legally-binding definition of craft beer the UK doesn't, nor is CAMRA's coined label of real ale. There's simply too many grey areas to enforce it.

Take recently retired local brewery Five Towns as an example. Malcolm brewed (as far as I'm aware) exclusively on cask. He had, what would be defined as, real ale within some of those casks (bitters and low ABV pales etc) however he also brewed some heavy-hitting

DIPAs and stouts, some of which would elsewhere be classed as craft. So does that make it a real ale brewery that dabbles in craft beer? A cask brewery that also does keg? Or, more simply, a brewery that just produces good beer?

They aren't the only example either, take the likes of Vocation, Brew York, Revolutions and, looking further afield, Kernel as great examples. Breweries who excel in both cask and keg beer, so how do we define or label those?

Of course, there's no right or wrong answer here but at the end of the day it is just beer. Be it hazy, clear, hoppy, bitter, sweet, carbonated or otherwise, it's just beer and we can enjoy it in whatever measure and how we please. No sandals and socks needed for a pint of cask and no beard on man-bun needed to enjoy a pint from keg, man or woman can enjoy either, or both, equally.

**Stephen Carter, Points Of Brew**



@points\_of\_brew

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When a group of Wednesday night domino players face the grim prospect of finding a new local after theirs is threatened with closure, they pool ideas to reckon a way to raise enough money to save the pub.

They decide to write a "Fifty Shades" style 'mummy porn' novel

and contact a publisher (Eileen Atkins), pretending to be the author's agents. She agrees to publish the book on the condition that the writer commit herself to a book tour. Desperate for the deal to go through, David (McKay) asks his sister-in-law Zoë (Richards) to pretend to be the author of their prospective best-seller for the sake of the press. All goes to plan until a studio snaps up the film rights and asks Zoë to play the lead.

The Hunny Bell itself is located just a couple of miles outside Holt in Hunworth with the website hunworthbell.co.uk. You may notice several Adnams handpumps and it's not really in danger of closure. It's the director Tony Britten's local! The bookshop is real and called The Holt Bookshop. The greengrocers is Benbows just around the corner.

The cast is quite a line-up with Christian McKay, Niamh Cusack, Tom Palmer, John Hurt, James Wilby, Tony Britten, Caroline Catz, David Troughton, Eileen Atkins, Miles Jupp and Dakota Blue Richards.



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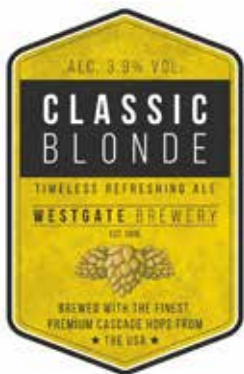
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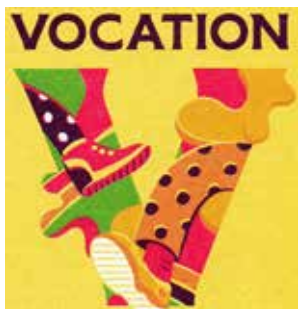


A warm welcome  
from James and  
the Staff



## Bradbury's Beermat Column - Vocation Brewery

The mat featured this time is from the Vocation Brewery and is one of a series of square double-sided mats depicting the brewery logo on the fronts and a different beer on the reverses.



They also produced a series of circular double-sided mats using the same theme as the square ones.

The brewery started in 2015 with one member of staff in a rebuilt chicken shed with a dog for company and is located in the Country Business Park, Cragg Vale, Hebden Bridge.

The beers are unique in that the names mainly have an "ampersand" in the middle, i.e. Hop, Skip & Juice. They don't just brew a static core range of beers, the best-selling beer is a classic IPA, but release an average of one new beer every week.

The little brewery on the top of a windy hill has grown to brew over 10 million pints a year sold to 40 countries and has a workforce of over 100 people.

They also have 2 Taprooms in Leeds & Hebden Bridge where you can sample their excellent beers in pleasant surroundings.

The beers can be bought in cans and bottles and there is also a range of branded merchandise. They are to be commended on growing so much in such a short time and we can look forward to enjoying their fine beers for many years to come,



*Cheers, Albert.*

# 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 **Old Mill, Black Sheep, Pedigree and a local brewery including Ossett**

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# The LUDDITE oath

The Luddites of 1812 had a solemn oath, which stated that any man who “twisted in” to their cause must “punish with death any traitor or traitors who may rise up against us”.

The “oath” of the Luddite Brewing Company doesn’t go quite that far, but there are a few things we do try to follow when brewing and running our brewery tap, The Calder Vale Hotel in Horbury Junction.

We try to brew interesting ales from the finest ingredients. We like traditional beer recipes, popular trends such as IPAs, and we also like to experiment with our take on continental beer styles, particularly those of the clever Belgians.

In our pub, The Calder Vale, we have a “Yorkshire First” policy. This means we have guest ales from smaller brewers across Yorkshire, our lagers are from Sheffield and we have spirits from Mapplewell, Richmond and Filey. Our crisps are from Howden and our nuts are made in Holmfirth.

We also make a point of having... restaurant quality wines, live music, comedy and cinema evenings, the daftest pub quiz ever, log-burners, a large hop garden and we allow dogs. We are currently Yorkshire’s “dog friendliest” pub.

If you like our oath, you may like to pay us a visit. You’ll receive a reet warm welcome... so long as you’re not a traitor!

# LUDDITE

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Over the summer I worked at a food and drink festival running beer and food sampling sessions for the visitors. Using beers from a (world famous) Yorkshire brewery every guest was supplied with three beers paired with some food from an equally famous Yorkshire farm shop.

In return, they had to listen to me waffling on for thirty minutes about the wonderful world of beer and how well it went with food.

I started every session with a couple of questions for the audience, the first being:

“When you go out for a meal at a pub, or a bar or a restaurant, can you put your hand up if you’re always offered a wine list when you order your food?”

Without fail, every person who came to the sessions put their hand up. Can you guess what my second question was?

“When you go out for a meal at a pub, or a bar or a restaurant, can you put your hand up if you’ve ever been offered a beer or a beer list when ordering your food?”

It was a tumble weed moment. Out of four hundred people who came to the tasting sessions over the weekend, only two people raised their hands.

Two. And both of those people had been offered a beer menu not in the UK, but in Belgium.

What a trick we’re missing. We have thousands of styles of beer to choose from in the UK, from crisp citric ales to fruity floral ambers, to chocolatey smooth stouts and porters.

We live in Northern Europe with a gentle climate which is perfect for growing the ingredients for making beer, storing beer, and serving beer. Beer was – and is – our national drink.

But somehow, over the last couple of centuries we’ve been very thoroughly brainwashed into believing wine is the ideal partner for food, whilst beer is for chugging. I’m not saying beer is better than wine with food, or

the other way round, I’m just baffled as to why most people seem to think it’s such a novel idea.

Take cheese as an example. Cheese originates from an agriculture – dairy farms. Beer has similar origins – arable farming. Together, they have a natural affinity, and our ancestors would feast on cheese, cold cuts of meat and frothing tankards of beer. Not a glass of Beaujolais in sight. To paraphrase the American beer writer Garrett Oliver: “when have you ever seen a cow in a vineyard?”

What’s more, all cheese has a high fat content which coats your tongue. Beer’s secret weapon is its sparkle, natural carbonation, which scrubs away at the fat on your tongue like a mini scouring brush, refreshing the palate for the next glorious mouthful of food.

Maybe it’s the way we serve beer, in chunky, clunky glassware whereas wine is served in stemmed delicate glasses. Well, that’s easy to resolve in pubs and bars; let’s lobby for beer to be served in stylish elegant glasses (like the aforementioned Belgians) and it might get taken a bit more seriously in the dining sector. It doesn’t have to be high-end catering either. Several years ago, one of my local pubs started selling cheeseboards to go with beer. A few different styles of cheese, some crackers, pickles, and grapes. The pub didn’t have a catering kitchen, so was an ideal solution to get customers to stay longer and spend more. I loved it, it was my perfect Friday night to share a plate of cheese with friends and try with some of the guest ales on the bar. But after time, we noticed the eye rolls from the staff whenever a customer ordered a cheeseboard, and I got the impression it was a ‘faff’ for them. Eventually the cheeseboards disappeared, despite their popularity. I wish I could find a pub round here willing to bring this back...

Finally, if you’re curious what food I paired with the beer at the festival, and want to try for yourself, give these a try:

The crisp light pale ale was tasted with white fish goujons (posh fish fingers to you and me). The fruity amber ale was served with a barbecue pulled pork roll. And the crowning glory was a dark chocolatey porter with Yorkshire blue cheese. The last one sounds a weird combination, and it shouldn’t work but it did. It received a resounding eighty per cent of the audience voting it their favourite match.

Over to you folks, start demanding a beer menu as well as that wine list.

**©Annabel Smith**

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

**[annabel@beerbelle.co.uk](mailto:annabel@beerbelle.co.uk)**

**@CaskAnnabel**



# Brewery News

## Revolutions, Castleford



Revolutions Swoon picked up another beer festival award with "Beer Of The Festival" from the public vote at Skipton Beer Festival.

Pictured are Keighley & Craven CAMRA members (along with some Wakefield ones) presenting to Mark Seaman of Revolution outside in the sunshine at The Bradley Arms, North Featherstone on the 16th July.

## Ossett Brewery, Ossett



Two limited edition beers are out in July and August which are Vista, a 4.3% Dry Hopped Pale Ale and Wee Heavy, a 10.3% Barrel Aged Scotch Style Ale which was aged for six months in bourbon barrels to give a smooth dark, malty ale to be savoured in moderation.

They had a brewery bar at the Great British Beer Festival showcasing Silver King, Voodoo and White Rat.

The latest in the Collaboration Series was with Redwillow Brewery from Macclesfield. Galaxy is a 3.8% described as a deliciously fruity and refreshing Summer pale ale.

## Chin Chin, South Kirkby

Thank you to David for his excellent hospitality in hosting our July branch meeting, here he is serving one of his many great beers which on the day including Follow The Sun, a 3.8% pale with El Dorado hops.



## Five Towns, Wakefield

We presented Malcolm with our "Tetley Dave" Award for Services to Real Ale during The Final Tap takeover at Harry's Bar in Wakefield on the 18th June.



The award although not planned this way was timely as Malcolm has now sadly retired from brewing, so if you see his beers still around drink them as you won't get another chance.

All we can say is thank you for the beers, the many great beers, in just about every style imaginable. Malcolm was a craft brewer in every sense.



Malcolm was a many time Beer Festival winner and not just our festival but also others around the country. Here he is holding up the awards for 2017 with Blackout, a Russian Imperial Stout.

His strong beers were legendary, sometimes rather wonderfully hiding their true ABV in wonderful hop flavours but even down to the 3.9% Harry's Beer his beers were always fantastic to drink.

Enjoy your retirement Malcolm!

## Henry Smith, Pontefract

Drew Cheetham is the young brewer apprentice at Henry Smith Brewery, he's being kindly mentored by Tony Rogers of Half Moon Brewery and new beers are being brewed.



Beers brewed include JOHN, a liquorice stout made for the Pontefract Liquorice festival and PETER a 4% summer pale ale was brewed in July.

CHAIRMAN  
MEMBERSHIP SECRETARY  
Albert Bradbury  
01977 792813, 07989 086321  
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markgoodair@gmail.com

LOCALE COORDINATOR  
Scott Nightingale  
07866 155441  
gingerbeerking@hotmail.com  
TREASURER  
John Groves  
07790 231388  
jonnty.g@tiscali.co.uk  
NBSS COORDINATOR  
Dave Jones  
wakeybeerscores@gmail.com

MAGAZINE, WEBSITE  
Mark Gibson  
0745 0272680  
otok@wakefield.camra.org.uk  
PUBS OFFICER  
Bob Wallis  
01977 707096  
bob1wallis@gmail.com  
COMMITTEE MEMBERS  
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## Thank you for putting up with us!

Thanks to the following establishments for allowing the Branch to hold meetings recently:

Bier Huis, Ossett  
Calder Vale, Horbury Junction  
Henry Boons, Wakefield  
Polka Hop, Wakefield  
Robin Hood, Pontefract  
Woodman, Outwood

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Editor: Mark Gibson Email : [otok@wakefield.camra.org.uk](mailto:otok@wakefield.camra.org.uk) Tel : 07450272680

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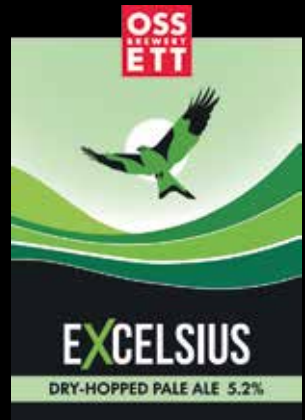
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