

O to K

From Overton to Kinsley
Issue 88 . Winter 2023 . FREE!



DID YOU KEEP WARM DURING WINTER Head To The Pub!



Reindeer Inn



The Star



Calder Vale



Cricketers



The Robin



Masons Arms



Calder Vale



The Station

Background - Polka Hop



Campaign
for
Real Ale

THE LITTLE BULL

72 New Road Middlestown Wakefield WF4 4NR



Abbeydale Moonshine or Deception Timothy Taylor's and one guest ale



New quality menu with locally sourced produce

Food Wed-Sat 12 to 3 and Sun 12 to 4

Wednesday Night is Pie Night from 5 to 8

Fish Friday from 4 to 6 - Pizza 6 to 9

Tappas Last Thursday Of The Month

Fine Wines Available

Open Mon-Tue from 3, Wed-Sun from 12

Karaoke every other Saturday

Pet Friendly

Children's Play Area

Large Car Park

Occasional Live Music

Gin Trees Available (Booking only @ £30)

Other Lagers And Draught Beers Available

**SUNDAY EVENING QUIZ WITH RAFFLE, HI-LO CARD GAME,
CASH PRIZES**

A Family-run Independent Free House



Gin Bar Last Sat Every Month
(with Trees up to 10 measures inc Mixers £30)

Real Fire and New Log Burner

tel:01924-726142 New Website : www.thelittlebull.co.uk



Find us on
facebook.



CHAIRMAN'S FAREWELL

As I am nearing my 80th birthday I have decided to retire from active service on the Branch Committee. I have been on the Committee for over 30 years as an ordinary member, Membership Secretary and Branch Chairman and have seen many changes both in CAMRA and the beer and pub scene generally.



The number of breweries has grown from a few hundred to over a thousand with new ones setting up every day though a number have succumbed to the current economic situation.

On the down side the number of pubs continues to decrease though this has been offset by the growing number of micropubs which have come on stream.

O-K has grown from a single A4 sheet, to several sheets which had to be collated and stapled by hand, to the printer produced version we enjoy today. It has also gone from the original were in Black & White to the excellent Colour version you are reading now.

CAMRA membership has also declined with the onset of Covid but we have recently witnessed a steady recovery as we get back to some form of normality.

I joined CAMRA in 1976 and over the years I have made many lasting friendships and I look forward to enjoying a drink with them. I will be attending Branch Meetings in future without the responsibility of my duties as Chair, etc.

In closing I would like to thank everyone in CAMRA who have made the last 40 odd years so very enjoyable,

Cheers, Albert.

PUB OF THE YEAR



For the second year running you voted your Pub Of The Year as The Black Rock, Wakefield.

Congratulations to Shaun and everyone on a fantastic achievement!

BRANCH DIARY

14th Mar - AGM & Branch Meeting at Henry Boons. This is a Tuesday starting 7.30pm.

28th Mar - Open Committee Meeting Location TBC

1st Apr - Branch Meeting at Reindeer, Overtion. This is a Saturday starting at 12pm. 232 Bus from Wakefield.

25th Apr - Open Committee Meeting Location TBC

4th May - Branch Meeting Location TBC

23rd May - Open Committee Meeting Location TBC

1 Jun - Branch Meeting at Calder Vale, Horbury Jct

1 Jul - Branch Meeting Location TBC (Saturday)

3 Aug - Branch Meeting at Bier Huis, Ossett 8pm

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

*Branch Meetings are Thursday 7.30pm unless stated
Committee Meeting are Tuesday 7.30pm unless stated*

CONTENTS

PUB AND CLUB NEWS	4
With our guide to keeping warm!	
WHAT'S ON GUIDE	8
Listing of events in our local pubs. If you want to be included contact the editor.	
BRANCH OUTING	9
Visiting pubs around the branch.	
THE VIC, OSSETT	10
For a good meal and decent pint.	
LET'S GET ENGAGED	13
Beer blogger and Wakefield CAMRA member Stephen Carter's latest column.	
BEER ON DVD	15
Bob reviews Another Round from 2020.	
THE BEST PINT OF TETLEY'S?	16
Your editor is on the hunt for the best pint of Tetley's within Wakefield.	
BRADBURY'S BEER MATS	18
Abbeydale Brewery.	
ANNABEL SMITH	21
Where did our pubs come from?	
BREWERY NEWS	22
Latest from our local breweries.	
CONTACTS	23
Wakefield CAMRA contact and other information.	

Cask At The Market Tap, Castleford

One of this editors favourite venues in our area just got better with the introduction of cask ale.



On Carleton Street the Market Tap has been open for a few years adding greatly to the excellent beer offering in Castleford and the number of high quality venues with a consistently excellent and changing craft keg selection. But a long held hope of theirs has been to introduce a cask line and in January this happened with the introduction of cask ale starting with Kirkstall Three Swords.

Let's hope it's a great success and more line can be added, but try the great keg offering too whilst there.

Thieves Market, Castleford

Adding to the superb craft beer available in Castleford is Thieves Market. It is a Bar & Kitchen offering Asian Street food but has a really good lineup of beer from Cloudwater, Kirkstall and Northern Monk.



It is open Thursday to Saturday and can be found between the Market Tap and Doghouse on Carleton Street.

Moorthorpe

The Mallard - The Jolly Boys' Brewery is thrilled to announce that The Mallard on Moorthorpe Station will open in the Spring. At the moment they are looking at April.

Calder Grove

Navigation - Has had Castle Rock beers on instead of Ossett recently.

Darrington

Spread at Darrington - Has had Timothy Taylor Boltmaker and Landlord.

Horbury Bridge

Bingley Arms - Work has finally restarted on the refurbishment with Ossett Brewery hoping for an early summer opening.

Lupset

The Lupset - As reported in the last issue the pub has now reopened after an extensive refit and has Timothy Taylor Landlord as the cask offering reported on several occasions to be in excellent condition.

Normanton

Hark To Mopsey - Has increased the real ale offering and there are plans to open a restaurant at the side of the pub this year.

Ossett

Thorn Tree - Has reopened with Ossett Brewery beers available. The pub has food available and regular live music. You can find out more on their facebook page ThornTreePubandKitchen.

Wakefield

Henry Boons - Unfortunately in January news broke that one of our favourite pubs on Westgate is up for sale. Hopefully it can be kept as a pub once sold as it will be a great loss if it isn't.

Additionally can we wish Barbara all the best as she retires and thank her for all the years, welcome and great beer that she has provided.

Old Grocers - Autumn Pub Of The Season

At the January branch meeting we presented the award to Dave and Mandy at the Old Grocers in Pontefract.

A fantastic pub offering a great range of real ales and craft keg beers. They were also in the running for Pub Of The Year also.



The Winter Pub of the Season was voted as the Black Rock, Wakefield.

Keeping Warm With Scott Nightingale!

Scott (aka The Ginger Beer King) is our LocAle officer who loves drinking in and reporting on local pubs. He has been out and about this January keeping warm by pub fires as seen by his pictures on the cover page and drinking great real ale of course! Follow Scott on Twitter @Gingerbeerking

Horbury - Calder Vale



A friendly local brew pub for Luddite Brewery with many great beers with the latest beer to grace the ever growing portfolio is the Burning Mill Smoked Porter which is exceptional and a big thumbs up!!

Sandal - Star



Always find it very welcoming when coming to this pub. Always a good selection of local ales with the excellent Morton Collins gracing the bar on this occasion and of course the real fire just to make this pub the complete package.

Altofts - Robin



Another great brew pub with the on site Tarn 51 brewery with the many great beers brewed by Hayley. Always a friendly welcome awaits in this village pub in Altofts.

Rob and Hayley are good friends of mine. PS. Don't sit to close to the fire it's very hot!!!!

Overton - Reindeer Inn



Opposite the Mining Museum. Run by Karen and Gary the pub offers good home cooked food and the house beer is the excellent White Rose Brewery Sheffield.

Crigglistone - The Station



An excellent lunchtime spent at The Station in Crigglistone with great home cooked food and 2 well kept beers with Farmers Blonde and Tetley's on the bar.

Wakefield - Polka Hop



Good selection of beers always with Sunbeam Ales LocAle (Leeds) the very popular house beer as well as a great rotating selection of the districts many fine breweries.

Horbury - Cricketers



Where do you begin here, always blows my mind with a sensational line up of many great breweries with Abbeydale, North Riding and many more. Quality always and top notch. Enjoy!!

LocAle Report



Luis Bar at Fernandes, Wakefield really ticks all the boxes for not just supporting our many great local breweries. It's a very warming atmosphere with the excellent house beers, and the countless local breweries they support on a regular basis with Chin Chin, Horbury Ales, Acorn and Tigertops... I can't promote this pub enough, I'm sure you'll agree.



Sally the landlady is so welcoming at **The New Wheel in Wrenthorpe** and a great advocate for supporting LocAle beers featuring Chin Chin and Sunbeam amongst others. On my visit Sunbeam Parachuting Hedgehog was on the bar which I sampled whilst watching the live sporting events shown here. Please support the pub and Sally's venture on showcasing our local breweries.

Cheers, GBK.

Love
beer?

Love
pubs?



Campaign
for
Real Ale

From
as little as
£28.50[†]
a year. That's less
than a pint a
month!

Includes
£30**
Real Ale
Cider & Perry
Vouchers

CAMRA Membership is for you!

We're leading the fight to keep pubs alive and thriving in every community, serving quality ales and ciders.

Find out more camra.org.uk/joinup

Or enter your details and complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and save £2 on your membership subscription

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.

Your details:

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Address

..... Postcode

Email address

Daytime Tel

Partner's Details (if Joint Membership)

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Direct Debit Instruction

Please fill in the whole form using a ball point pen and send to:
Campaign for Real Ale Ltd, 230 Hatfield Road, St. Albans, Herts AL1 4LW
Email: membership@camra.org.uk Telephone: 01727 867201

Name(s) of Account Holder

Billing Address

Bank or Building Society Account Number

Branch Sort Code

Postcode

Payments will show as CAMRA Membership on your bank statement.

I understand that CAMRA has partnered with Stripe, who collects Direct Debits on behalf of CAMRA and confirm that I am the account holder and the only person required to authorize debits from this account.

Signature



Campaign
for
Real Ale

	Direct Debit	Non DD
Single Membership (UK)	£28.50 <input type="checkbox"/>	£30.50 <input type="checkbox"/>
Under 26 Membership	£20.00 <input type="checkbox"/>	£22.00 <input type="checkbox"/>
Joint Membership	£36.50 <input type="checkbox"/>	£38.50 <input type="checkbox"/>
(At the same address)		
Joint Under 26 Membership	£28.00 <input type="checkbox"/>	£30.00 <input type="checkbox"/>

Please indicate whether you wish to receive **BEER** by email OR post: Email Post

I wish to Opt-in to General Communications Branch Communications

Concessionary rates are available only for Under 26 Memberships.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association which can be found on our website.

Signed

Date

Applications will be processed within 21 days.



This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit, Stripe will notify you 2 working days in advance of your account being debited or as otherwise agreed. If you request Stripe to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit, by Stripe 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 Stripe 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. Setup of Direct Debit Instruction with Stripe on behalf of CAMRA.

[†]Price of single membership when paying by Direct Debit. ^{*}Calls from landlines charged at standard national rates, cost may vary from mobile phones. New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership. The data you provide will be processed in accordance with our privacy policy in accordance with the General Data Protection Regulations.



Masons Arms



Brown Cow



Beverley Arms



Rustic Arms



Boot and Shoe



Angel

Ackworth's seven real ale pubs, clubs and restaurants landlords, landladies and managers all reported that they had a busy, successful and prosperous festive period in spite of the difficulties many people are experiencing in the continuing cost of living crisis. As I write this article I am hearing that 'winter is likely to have a sting in it's tail' with another 'Beast from the East' forecast by the end of February or early in March. Therefore, I thought it might be worth checking out the splendid fire places again in all but one of the real ale establishments and have made them a feature of this update. Also, please refer to the 'What's On' feature, in another part of this issue, for information on Quiz Nights and Live Music in the Ackworth Real Ale Pubs.

Boot and Shoe: Ossett White Rat and Yorkshire Blonde are the two permanent real ales. One, and occasionally two, rotating guest real ales from the Ossett range are usually available. The real ales are always found in a very good condition. Live Music is on Saturday at 9:00. Quiz Night is Thursday at 9:00. Andy, the new bar supervisor, reported having a very busy festive period. The Boot has three separate stone fire places, with the middle one in the bar area having a welcoming roaring open fire.

Masons Arms: Bradfield Blonde and Farmers Bitter are the very popular two permanent real ales on offer. Farmers Stout was served throughout the festive period and seems to have become a third regular high quality real ale. An occasional guest real ale occupies the fourth hand pump. Live music on Saturday at 8:30 and Sunday at 4:00 continues to be very popular. Quiz night is Thursday at 8:00 with a free supper. There is a log burning fire range in each of the two main rooms, set in original stone fire places.

Angel: Very good quality Black Sheep Bitter remains the permanent real ale. The return of the regular Oakham Citra, a 4.2% with a zesty hoppy citrus taste, took place over the festive period and seems to have again become the second regular real ale. Quiz Night is Wednesday at 8:45 with a free supper. A special menu

for mothers day can be viewed on theangelackworth@gmail.com or on its Facebook page. A period fire place occupies a real fire range in the area to the right of the main bar.

Brown Cow: The very popular Traditional Yorkshire Bitter Timothy Taylor's Boltmaker is the regular real ale. A changing guest occupies the second hand pump, with Robinson's Dizzy Blonde the most recent real ale on offer. Quiz night is Tuesday at 9:00 with a free supper. An open period fire place occupies the bar area.

Ego at The Beverley Arms: The food based pub restaurant continues to have the popular, good quality Kirkstall IPA as the one permanent real ale available. A period fire place occupies the area behind the conservatory.

Rustic Arms: Ackworth Ale, a 3.8% Pale Ale brewed by the Castle Rock is the permanent real ale on offer. A nationally sourced changing guest usually occupies the second hand pump. The popular, well supported, weekly night live music on Fridays commenced on the 3rd February. A red brick feature fire place, with a raised hearth, dominates the bar area.

Ackworth Cricket Club (behind the Boot and Shoe, Off Wakefield Road): The return to an ever changing range of Bottled Conditioned Real Ales have proved popular in the post festive period. Beers from the Little Valley, Marstons, Shepherd Neame and St Austell have all been available recently. The Proper Job IPA, 5.5% version, has proved particularly popular. Winter opening hours remain: Mon and Tues 18:00 to 22:00, Wed closed, Thurs and Fri 18:30 to 23:00, Sat 12:00 to 23:00 and Sun 12:00 to 17:00. Planning permission has been granted to extend the premises. There is a plan to introduce a hand pump on the bar when the cricket season starts up again in April. Planning is also underway for this year's Beer Festival following last years roaring success. Dates have yet to be confirmed but it is likely to again be over a weekend in Mid September. Watch this space!

FIND US ON SOCIAL MEDIA



WEBSITE

wakefield.camra.org.uk

Just search for Wakefield Camra

What's On

Altofts

The Robin

New menus in February - Just finalising our new Shawarma kebabs - available from February
STACK EM UP BURGER NIGHT- Thursday 5-8pm.
TAKEAWAY PREORDERS 5-8pm - for Friday KEBABS, PIZZAS, Topped fries and BURGERS
Orders can be made through Facebook messaging.
See their page [robinhoodaltofts](#) for more.

Castleford

Yorkshire Craft Beers

March 17th - Craft Beer Experience (ticketed)
June 30th - Craft Beer Experience (ticketed)
www.yorkshirecraftbeers.co.uk/events.php for more information

Healey

Ossett Brewery Taproom & Shop

March 24th-25th - Kitchen Takeover: Niko's Comfort Kitchen
April 7th-9th - Kitchen Takeover: Kellewelle - Ghanaian Street Food

Horbury Junction

Calder Vale

March 18th - Comedy At The Calder 7.30pm (Tickets £10). There are comedy nights each month.

Quiz Nights

Angel, Ackworth - Wed
Boot and Shoe, Ackworth - Thu
Bradley Arms, North Featherstone - Wed
Brown Cow, Ackworth - Tue
Cricketers, Horbury - Wed
Doghouse, Castleford - Wed
Gardeners Arms, Lofthouse - Sun
George V WMC, Glasshoughton - Thu
Hop, Wakefield - Tue
Kings Arms, Heath - Tue
Kings Arms, Horbury - Thu
Little Bull, Middlestown - Sun
New Pot Oil, Wrenthorpe - Thu
New Wheel, Wrenthorpe - First Tue of Month
Nightingale, Outwood - Sun
Masons Arms, Ackworth - Thu
Old Halfway House, Horbury - Thu
Red Shed, Wakefield - Wed
Star Inn, Netherton - Tue
Sun Inn, Lofthouse - Thu
Swan & Cygnet, Pugneys - Wed
The Tap, Ossett - Thu
Woodman, Outwood - Wed

Any errors or want to be listed?

Do you have Darts, Pool, Football teams?

Contact the editor

otok@wakefield.camra.org.uk

North Featherstone

Bradley Arms - on the last Mon of each month there is an acoustic session at 8pm so bring your instrument, voice or just ears.

Ossett

Bier Huis

April 8th - Gin tasting nights (tickets £20)
May 13th - Eurovision & Curry Night

Pontefract

Carleton

Monthly Sunday morning dog walks. For £5 you will receive a drink and breakfast sandwich on your return.

Sandal

Star Inn

May 20th - Beer Festival 12-12am
Aug 18th - Beer Festival 4-12am
Aug 19th - Beer Festival 12-12am

Wakefield

Wakefield Labour Club (Red Shed)



May 4th-7th - Charity Beer Festival hosted by Five Towns Brewery.

Regular Live Music

Black Horse, Wakefield
Blue Bell, Pontefract
Boot & Shoe, Ackworth
Bradley Arms, North Featherstone
Brewers Pride, Healey
Calder Vale, Horbury
Deep Drop, Outwood
Doghouse, Castleford
Elliot's Bar, Wakefield
George V WMC, Glasshoughton
Kinsley Hotel, Kinsley
Harry's Bar, Wakefield
Hilltop Brewery Tap, Hemsworth
Hop, Wakefield
Horse & Jockey, Altofts
Junction, Castleford
Little Bull, Middlestown
Luis Bar at Fernandes, Wakefield
Market Tap, Castleford
Masons Arms, Ackworth
Ossett Brewery & Tap Room
Polka Hop, Wakefield
Red Shed, Wakefield
Rustic Arms, Ackworth
Shephards Arms, Horbury
Station, Crigglestone
Thorn Tree, Ossett
Venue 23, Wakefield

No Dry January here, it was Try January in Wakefield as we went around some pubs in the branch by coach. The coach was free as it was a campaigning beer checking and scoring trip. You can see from the photo below we travelled in style, pub door to pub door.

We started in Wakefield and headed straight for the Graziers Arms in Stanley. This old Bass pub sadly has no Bass (or Stones) anymore, what it has some great breweriana and old photos of Wakefield adorning the walls and Landlord and Abbeydale Moonshine is great condition. (top photo)



I don't want this piece to get into the old "we went here, then here, then here so this is a quick run down of the rest of the pubs visited and the beers available.

The Robin Altofts - 4 handpulls including Tarn 51 beers brewed on site (middle photo)



Cross Keys Old Snydale - 2 beers available on our visit including Black Sheep

Bradley Arms North Featherstone - Multiple handpulls including house beers from Revolutions Brewery, which will sadly now have to change.

Carleton Pontefract - Six handpulls in this Greene King pub with Landlord and Black Sheep on the bar.

Masons Arms Ackworth - Beers from Bradfield (bottom photo)



And we ended at the Boot & Shoe Ackworth with Ossett beers available.

It was a fantastic day out, we run multiple trips during the year around the branch by coach and brewery visits around the country. Watch out on our Facebook and Twitter social media accounts for details on the trips we run and get involved with us and have a great time at the same time.



A Good Meal And A Decent Pint - The Vic, Ossett

This was my first visit to the Old Vic in Ossett for some time and I hadn't realised that at some stage it became "The Vic". I do have fond recollections of a beer festival held here featuring all our district's breweries.



For a change, we visited a pub with good transport links. The 122 service stops right outside and the 126 and 127 stop very close by at Manor Road. They run in the evening and on Sundays and, thanks to the "Mayor's Fares", bus travel is now at very sensible prices within West Yorkshire (except for very short journeys!).



The Vic is one of the earliest additions to the Ossett stable so Chief Inspector LocAle had plenty of ales to tick off. From Ossett there was White Rat, Butterley, Blonde, Silver King and Excelsius. Also on offer was Abbeydale Deception, which turned out to be an excellent food pairing with what we ordered.

The ale we sampled was, as expected, in excellent condition.

It is always good to see a change from the usual pub fayre and the food here is branded "Vinnie G's Caribbean Kitchen". It won't appeal to some with its accent on spicy food but, judging from the Wednesday evening attendance, it does appeal to plenty of customers. We had been told that there was no need to book as "it would be quiet". Reassuringly, it wasn't quiet. Apart from a few items like beef burger and curried goat, the menu is heavily chicken based, including the "light bites" and wraps. The full menu can be viewed on their Facebook page, search for "The Vic".

Earlier that very day, one of Wakefield's finest bartenders had spoken very highly of the Vinnie G food offering, notably the Mixed Platters, and

the Mixed Platter for One was the Chief Inspector's selection. It consisted of 2 jerk, sticky and fried wings, 2 strips, onion rings, corn, fries, side salad and coleslaw. This most substantial meal was certainly not a disappointment and there was plenty of it. I was curious to sample the halloumi burger given the Vinnie G treatment: "in a toasted bun with lettuce, tomato red onion, onion rings and jerk sauce, served with fries and garnish". There is no shortage of fries here!



Both meals turned out to be a splendid spice fest; one observation was "chillies pop up when you least expect them". For our tastes the spice count was spot on, leaving a most satisfying rather than burning aftertaste and enhanced by the quality of the ale. The meals cost £12.50 and £10.95. The food is clearly cooked to order and may take a little time, but it is great to see a pub kitchen busy in these challenging times.

It's a specialist menu appealing to the more adventurous but a great experience for those who wish to try Caribbean food and a possible alternative to "going out for a curry".

The meals are served Weds-Fri 1200-1430 and 1700-2000; Saturday 1200-1800. Sunday is "Sunday lunch only" 1200-1600

The Vic, 47 Manor Road, Ossett, WF5 0AU, 01924 273516.

Colin Williams

Follow Colin on Twitter
@ColinWilliams14



Real Cider And Perry In The Wakefield District

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

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

HOUSE OF ALES

Stockists of the finest craft beers, lagers and ciders from around the world.

- Specialists in **German, Belgian** and **UK craft** beers.
- **PerfectDraft** keg stockist and official returns partner.
- Shop in-store or online at houseofales.co.uk for local delivery.
- 📍 Pontefract Market Hall, WF8 1AU
- 🕒 Open Mon - Sat: 9:30 - 16:30
- 📧 info@houseofales.co.uk
- ☎ 01977 232304



2 THREE B'S MICRO PUB 2

REAL ALES

REAL CIDERS



EVER-CHANGING RANGE OF ALES
10 CIDERS
LARGE GIN SELECTION

30 SEATS
& OUTDOOR SEATING

OPEN*
SUN 2 - 9
MON . TUE closed
WED . SAT 1 - 9
*WINTER HOURS

BAR SNACKS
❖ CHILDREN & DOGS WELCOME
❖ HOT & COLD SOFT DRINKS
❖ TAKEOUT AVAILABLE

Scarborough
Bridlington
Hull

Bridlington's Real Ale Destination

2 Marshall Avenue
Bridlington YO15 2DS
01262 604235

threebspubbrid.co.uk
@ThreeBsPubBrid



The Junction

Carlton St, Castleford WF10 1EE



**Unique Multi-Award-Winning
Traditional Pub**

OPENING TIMES

Monday 3pm – 9pm

Thursday 4pm – 9pm

Friday 2pm – 11pm Saturday 12 – 11pm

Sunday 12 – 9pm

Traditional Pub Games

Tel: 01977 277750

Web: www.thejunctionpubcastleford.com

Events: www.facebook.com/JunctionPubCas

THE BLACK ROCK

WAKEFIELD

WF1 1PQ

WAKEFIELD CAMRA PUB OF THE YEAR

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

OPENING TIMES

Mon-Fri 11-11

Sat 11-12

Sun 12-10.30



ALVERTHORPE

WMC

111 Flanshaw Lane, Alverthorpe, WF2 9JG ☎01924 374179

Real Ale Always Available

Wakefield CAMRA Club of the Year 2016

3 Table Snooker Room

Concert Room Available for Hire Friday Night

Concerts Every Saturday and Sunday Night

Every Sunday LUNCH- BIG MONEY BINGO

Function Rooms Available Any time

Catering Available

Open all day Fri, Sat & Sun

CAMRA Members always welcome



The chances are, since you picked up this magazine, that you like beer. Indeed the very reason that you're sitting reading this article, likely with a pint on the go, is that you're interested in more than what sits in your glass. Hopefully you're reading this at your favourite local too, or at the very least you collected it from there before making your way home. But what really gets you interested in beer? What makes you care about it? And what would make you do anything you could to protect it?

Because that's why CAMRA was established in 1971; to protect the UK's brewing heritage in the face of extinction, caused by the brewing conglomerates at the time. Cask beer was on its knees, and still is to a certain extent despite seeing a recent uptick in popularity and perception. But CAMRA is nothing without its branches, and they in turn are nothing without their members and committee. All of which, sadly, is on the decline. But why?

It's an interesting question, especially when you consider the rise in popularity and wider exposure of beer thanks to social media. Craft beer has also seen a meteoric rise in popularity, so surely that in turn would make more people interested in beer and supporting an industry that they have come to love? Whilst people have come to love 'beer' as an overall concept, I still think that 'real ale' and 'craft beer' is still very tribal. God have mercy on those who dare serve a hazy beer at a CAMRA festival (don't even dream of putting it in a keg!) and woe betide anyone who puts a best bitter on at a craft beer festival.

Whilst these may seem like archaic stereotypes that in some instances aren't true, thank god, they are still experienced in the wider community. It's baffling really when you think about it. Sure beer is a safe space, protected from the nasty multinational companies out there, but why isn't it safe amongst ourselves? Regardless of if your pint is hazy, twiggly, fruity, bitter or maybe even sour, surely we should welcome any drinker of craft beer/real ale with open arms? Let's be honest, they're the same bloody thing anyway!

I think it is a wedge which has been driven both consciously and subconsciously by branches, members and CAMRA itself, which has caused people to drift away from beer and be reluctant when it comes to engagement/support. Ask most branches what their branch meeting attendance is like, and most will say 'poor' and, frighteningly, some will say 'unsustainable'. But do we need them? Maybe not in their current guise, maybe things need to change. How do they get people to engage with what they're doing?

Now, I don't know the answers or have a crystal ball that will help CAMRA and/or the beer industry when it's facing hardship, but surely some sort of plan or strategy could be drawn? Social media alone won't save the day, far from it, but a lot of branches don't have Facebook, Twitter or Instagram accounts, and

those that do aren't overly active on there. Likewise, I haven't seen any content fronted by the committee, chair or a member, giving the branch a face, a feel or a voice. It all feels very cold.

Could branches offer more? Maybe, but it needs to be a collective movement made by all, not just the few. Could CAMRA itself offer more? Almost certainly, and do you know what? I don't think a rebrand would hurt it either. Encompass craft beer, see it as a friend, not the enemy, and combat big beer together, not individually. Good beer is exactly that; good beer, and it doesn't matter how it's served, kept or whether it looks like chicken soup or not. For the sake of the industry, its longevity and indeed its appeal, barriers need to be removed and preconceptions ridden of.

Every industry changes, and that of beer is no different. You either go with trends, or go against them, and oftentimes I feel that CAMRA seems to be a little inflexible. Its future lies with engaging people, not alienating them, and giving them a reason to leave the comfort of their homes, and into the pub. Maybe, just maybe, with the right influence they might even venture to a branch social or meeting, too. But there needs to be a reason and right now, I don't think there are many and as a beer lover, that concerns me.

Stephen Carter, Points Of Brew



@points_of_brew

LOVE DRINKS???

AWARD WINNING
SPECIALIST DRINKS RETAILER & MICROBAR



**GOOD BEER
GUIDE
REAL ALES**

500+ BEERS INC

BELGIAN

GERMAN

CRAFT

80+ CIDERS

**+ TASTING
NIGHTS**

**Bier Huis
17 Towngate
Ossett
WF5 9BL 01924565121
info@bierhuis.co.uk**



LUIS BAR

AT FERNANDES
Wakefield

A BEER LOVER'S PARADISE STEEPED
IN BREWING HISTORY SINCE 1850

**cask ale, craft keg &
cocktails on tap**



OPENING TIMES

Monday - Thursday 4pm - 11pm
Friday - Saturday 12pm - Close
Sunday 12pm - 11pm

5 AVISON YARD, WAKEFIELD, WF1 1UA

Less than a 6 minute walk from Wakefield Kirkgate Train Station
or by car use Thornhill Street Carpark, WF1 1PS (2 hours free parking)

www.luisbar.co.uk

[f](#) [@](#) [@luisbarwakefield](#) [t](#) [@luisbarwakey](#)



Teachers Martin (Mads Mikkelsen), Tommy, Peter, and Nikolaj are colleagues and friends that work at a high school in Copenhagen. They all struggle with unmotivated students, so feel that their lives have become boring and dull. At a dinner for Nikolaj's 40th birthday, the group begin to discuss the theory of

psychiatrist Finn Skårderud that humans are born with a blood alcohol content (BAC) deficiency of 0.05%, and that being at +0.05% would make one more creative and relaxed. Martin is faced by his senior students and their parents, who suggest he's become a barrier to them passing their history exams.

The friends decide to embark on an experiment to test Skårderud's theory. They start a group log of what occurs when they start drinking at regular intervals to keep up this blood alcohol level. Two of the friends also have personal challenges that make this experiment worthwhile: Martin is depressed and out of touch with his family and students, Nikolaj's wife seems to look down on him. Each guy has his own way of sneaking alcohol during the day while teaching or coaching students, but they never drink and drive. They agree to a set of rules: their BAC should never be below 0.05 and they shouldn't drink after 8:00pm or at weekends.

Shortly, all four members of the group find both their work and private lives more enjoyable and successful. Martin, in particular, is delighted as he actually manages to reconnect with his wife and family. His teaching of history becomes inspired, and his students begin enjoying class and showing him new respect. Agreeing to take the experiment further, they double the daily BAC limit to 0.10. Still finding their lives improved, one night they decide to drink to oblivion, to test the liberating effects, but after coming home smashed, both Martin and Nikolaj are confronted by their families. Martin's family express their worries, revealing that they'd known he'd been drinking for weeks. He and his wife express how each has drawn away from the other, and, oh, she admits to infidelity. The group abandons the experiment. Martin and his wife have split up, and though he tries to make amends, she rejects him.

All the members of the group have stopped daytime drinking except Tommy, whom the others try to take

care of. But at a staff meeting where the headteacher announces that teachers have been drinking at work, Tommy arrives dreadfully drunk. Later, Tommy boards his boat drunk with his old dog, sails out on the sea, and drowns.

The three remaining members of the group go out to dinner after Tommy's funeral to celebrate him, and enjoy sparkling wine. While dining, Martin's wife texts him that she misses him a lot. The recently graduated students drive by, and Martin, Peter and Nikolaj join them in celebrating and drinking at the harbour. Martin, a former jazz dancer (which Mads Mikkelsen really was), dances with the rest of the partygoers, which he had refused up to this point despite his colleagues' urging. His dance becomes increasingly energetic and joyous before he finally leaps off the harbour. Look up Mads Mikkelsen dancing in ANOTHER ROUND on Youtube.

The film won numerous award including the Robert Award 2021 (Robert Prisen) which is a Danish Film Prize awarded each year by the Danish Film Academy.

Another Round (Danish Druk = binge drinking) dvd from £6.99 on-line or streaming maybe for less.

RKW

A warm welcome awaits you at

The Shoulder of Mutton

Main Street, Kirk Smeaton Tel. 01977 620348

Serving real ales from Black Sheep and rotating guest beers

In the Good Beer Guide
Open Fires and Friendly Atmosphere
 A Traditional Community Pub in an attractive Village Location
 Quiz Night Every Tuesday from 9.30 pm
 Large Beer Garden and Parking Area
 Very Popular with Walkers

CAMRA PUB OF THE SEASON 2016
OPEN FROM 12:00 EVERYDAY

Where is the best pint of Tetley's?

From the UK's best selling cask ale to absolutely nowhere, Tetley's is the beer Carlsberg seemingly doesn't seem to promote a great deal.



It was the 200th anniversary of Joshua Tetley opening his brewery last year, not that you would have known as there was so little made of it.

As I type this the last time a post was made to the official Tetley Facebook page was 25th Dec 2021, same for

Instagram. The only new thing recently was that awful No 4 Lager that appeared then disappeared just as quickly.

But here I am talking about Tetley's, lets get the elephant out of the room straight away - it's not from Leeds anymore and it's not as good as it was even to my untrained palette. And I only go back to the late 80s, some would say it wasn't as good as it was then.

The best way I can describe Tetley these days is that it tastes like Tetley in the same way a banana milkshake tastes banana-ery. But then is any old beer the same as it was?

Once everywhere around these parts you have to hunt for the places that sell it, it's all but gone from Leeds city centre with just a few left stocking it but I am going to stick to just our district when I ask the question -

Where is the best pint of Tetley's?

First let's just say we are talking about Tetley Bitter (sorry, sorry..... Tetley's Original Cask...) as the Mild seems to have been quietly discontinued.

When I started in the late 80s off the top of my head you had Black Rock, Jockey, Graziers, Swan With Two Necks, Redoubt, Waterloo, White Horse and more - Henry Boons sold it, as too did Bob Hunter's Beer Engine (for a while anyway) but we are now down to

just the Black Rock and Redoubt.



Both contenders too, in the Black Rock it is my beer of choice and Shaun gets huge credit for the old school pump clip too.

The Red Shed has been getting it recently too but it's not a permanent. I was in there recently however with it on and it was superb.

Further afield we have to go to Ossett next and the George is all that is left but again it's fantastic.



On a survey trip in November we called in at the Station in Crigglestone, a former Tetley house that has kept the faith and the only way I could describe the beer I was drinking was "immaculate", it really was just that.

So over to you, I want to know where in the Wakefield district I can find immaculate Tetley's? I want to be in a position to do a follow up in the next issue.

Mark, the Editor

Speaking of breweries closed by Carlsberg....

I visited Cumbria for a few days and a sad bit of one day was walking through the former Jennings Brewery yard. Fond, fond memories of drinking superb quality Jennings beers in the Lakes for the best part of 50 years.



The brewery closed down earlier this year....for sale at around £500K. Jennings beers have never been the same since Marston's bought them out some years ago.

Trying to brew the same beer in places like Burton on Trent is impossible.....different water = different beer.

Haven't we seen this before....Tetleys brewed in Wolverhampton or Hartlepool?. Tried to drown my sorrows by visiting the 3 pubs in Cockermonth in the CAMRA Real Ale Guide, but they didn't open until later in the afternoon and my bus back to my brothers was at 2:15.

Enjoyed the walk though.

David Oates

BOONS



*6 Queen Street, Horbury,
Wakefield*

A Real Ale Drinkers Pub

Now always Six Real Ale Guest Beers on Tap
plus Timothy Taylor's Landlord

(01924) 280442



Lively, chatty and
comfortably unpretentious
flagstoned local,
Rugby League memorabilia,
warm fire.



A warm welcome
from James and
the Staff.

FOLLOW US ON
FACEBOOK



Bradbury's Beer Column - Abbeydale

The featured mat this time commemorates the 25th Anniversary of Abbeydale Brewery which was the brainchild of Patrick Morton and his father Hugh who decided to pursue their mutual love of fine beer and put their faith and money into creating their very own brewery.

They commenced brewing in 1996 in the Abbeydale area of Sheffield, hence the name, but didn't issue mats until 2003, all of which have been, square, double-sided mats until recent years when they decided to issue round ones to coincide with the launch of their (Brewers Emporium range of 19 beers including APA Heathen, Heresy, etc.

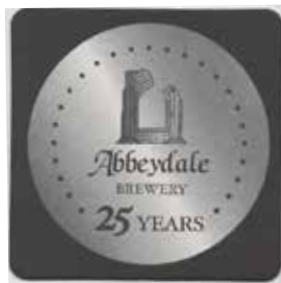
Over 30 mats have been issued so far with the brewery logo of an archway which was inspired by the frontage of Beauchief Abbey, with round ones catching up with the square ones due to the Emporium mats. 26 years on, Pat and his wife Sue are still very much at the helm here and have grown into a well-known Sheffield institution which supports many local charities.

The brewery has grown steadily and is able to produce over 220 brewers' barrels per week of up to fifteen

different beers at any one time. As well as Moonshine 4.3% 4 core beers are produced of varying styles (Daily Bread 3.8%, Deception 4.1%, Absolution 5.3%, Black Mass 6.66%). They also produce beers in the Hidden Treasures of Sheffield, Hopback Series and Doctor Morton's range of brews.

Their tied house, the Rising Sun, in the leafy Sheffield suburb of Fulwood was Sheffield & District CAMRA Pub of the Year 2022 where there are 12 real ales plus a range of other drinks including tea and coffee.

This is a truly local business and I am sure that, despite prevailing circumstances, they will be with us for many years to come. I am sure we wish them all the best for the future,



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**

Three TVs in the bar and a big screen in the concert room showing all big sporting events on Sky, BT Sport with Racing UK showing daily.

Quiz and bingo on Thursday. Function room available on Fridays.

Artists on Saturday and Sunday with bingo.

Ambassador Club For Castleford Tigers, buy your match tickets at the club.

For more details phone Darren on 01977 552775





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

The Calder Vale Hotel, Millfield Rd., Horbury Junction, WF45EB

*The Old Grocers
Pontefract*

MICRO  PUB

25 Beastfair, Pontefract

Changing Range Of Up To 8 Cask And
Craft Keg Beers

Real Cider Also Available

PUB OF THE SEASON AUTUMN 2019
WINTER 2021 and AUTUMN 2022

Mon/Tue Closed, Wed/Thu 1pm - 9pm
Fri/Sat 1pm - 11pm Sun 12pm - 6pm



CROSS KEYS, OLD SNYDALE
New Road WF7 6HB 01924 901895

A great, friendly local pub serving
the best food & drink to you.



**THEAKSTON BEST BITTER
+ GUEST ALES**

**FOOD SERVED DAILY
12 TO 7PM**

CLOSED TUESDAY



www.crosskeysoldsnydale.co.uk



Twitter: @CrosskeysWF7

Facebook: Cross Keys, Pontefract



PAUL AND THE TEAM WELCOME ALL TO

**THE NEW
ALBION**



**2 FLANSHAW LANE
ALVERTHORPE
WF2 9JH
TEL: 01924 362301**

**Free House Now
Selling Local
Cask Ale
Traditional Cider**



Dog Friendly

**NOW IN THE
GOOD BEER GUIDE**



**FOLLOW US ON
FACEBOOK**



**MON - THUR 2-11
FRI & SAT 12-12 SUN 12-11**

I spotted an interesting statistic the other day on Trip Advisor. For 90 percent of tourists visiting Britain, once they've finished hanging around Buckingham Palace, the first thing they want to do is sup a traditional British pint in a good old British pub.

What makes our pubs so unique, so special, so inherently 'British'? Why do we have certain pub rituals not found anywhere else in the world such as the custom of round-buying, and the 'invisible' queue at the bar?

We only have to look back in history to see that today's modern pub is a mash up of three very distinct types of drinking establishments.

Alehouses

The first is the Alehouse. In the Middle Ages, whoever brewed the best, most palatable beer in a village was permitted to sell it, as long as they hung a sign over their door. Running an alehouse was not a lucrative profession, it was one step away from poverty, a secondary source of income, or something to tide you over until you got a proper job.

Essentially an Alehouse was the front room in a person's house. Whilst most ale was bought to take away, inevitably people hung around the premises longer than they would in, say, the bakery or the greengrocers. There was no bar, just a small serving hatch through which flagons and jugs of ale were passed. The land adjoining the Alehouse would be used for sporting events; cockfighting, bearbaiting, bare-knuckle fighting were popular attractions. From the 16th century, these sorts of blood sports were discouraged and replaced with less barbaric activities such as darts, shove ha-penny and skittles. This association between sport and pubs lasts to this day, albeit on a plasma screen rather than a sandpit round the back.

Alehouses became the centre of the community: they doubled up as courthouses, polling stations, banks, even theatres. If you needed to find someone, chances are they would be in the Alehouse and our tradition of 'round-buying' was born.



Inns

Inns were a different kettle of fish. The package holiday of the day in the 12th century was a pilgrimage to a holy place. Monasteries provided accommodation, food, stabling and storage facilities as well as beer. (Monks were well established brewers: they had excellent sanitation standards, they were literate and they didn't have an awful lot to do with their time so they were patient). As travel became more accessible in the 17th century, coaching inns sprang up along the routes to allow a fresh change of horses to pull the carriages and provide refreshments for the passengers.

Wealthy travellers were permitted to sit inside the coaches travelling along the newly formed routes between towns. The poor clung to the outside of the coach. When they reached an inn, the wealthy passengers would be allowed into the owner's private salon, which soon became known as the saloon. The poor were only allowed in the bar room. We still see this in many pubs today: a salubrious lounge area at the front of the pub, and the 'tap room' or snug tucked away in the back. Whoever arrived at the bar first was served first, no queuing system required.

Taverns

The third type of drinking establishment were Taverns. These were more akin to European wine bars. Taverns emerged in wealthy prosperous towns to sell wine when the first trade routes with Europe opened.

They were more refined than the Alehouses which meant the upper classes could feel comfortable in there, but they weren't as elite as a gentleman's club. Lawyers, MPs, and other professional men congregated in Taverns to pass the time. People who needed to look respectable in public could kick back in taverns and let off steam without risking their reputation.

Over time all three types of drinking establishments became known as public houses and aspects of each remain today. The community aspect (the 'local' boozier) comes from the Alehouse. The architecture and décor (horse brasses, bed pans, lamps, and lanterns) come from the Inns. The tradition of spending an evening with your mates talking about nothing and everything with increasing conviction comes from the Taverns.

Let's keep the spirit of our pubs alive by supporting them, visiting them, and being proud of this rich tradition we have created. Our pubs are the envy of the world over.

©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

Brewery News

Ossett Brewery, Ossett

The first collaboration beer for 2023 was with St Mars of the Desert called Amère Biere, a 4.1% Hazy French Bitter. A pale and hazy bitter, similar to that brewed in the Alsace hop-growing region of France around Strasbourg.



The next beer is with Bristol Beer Factory and is a Belgian Milk Stout. Described as a sweet full bodied milk stout with low hop bitterness and flavours of chocolate, caramel and roasted malts. Ardennes yeast is used to impart aromas typical of Belgian beers including spice, sage and cracked black pepper.

Through the year Adnams, Abbeylea, Mallinsons, Beer Ink, Elusive, Brew York, McColl's, Durham, Torrside and JW Lees are all planned to visited Ossett for a collaboration.

Another new beer was Gold Rush, a 4.1% West Coast session pale. A crystal-clear, crisp and golden session pale in the "West Coast" style. Pale and cara malts provide a biscuity character with a rounded bitterness. Chinook and Centennial hops are added at four different stages during the brewing process and then as a dry hop, which results in aromas of grapefruit, tropical fruits and pine. Vegan friendly.

Voodoo Chocolate Orange Stout, 5.0% is now available in bottles.



A deliciously rich and full-bodied stout, brewed from pale, roasted and chocolate malts. Smooth and with moderate bitterness, chocolate flavours dominate the palate paired with aromas of orange and vanilla

Revolutions, Castleford

It's with sadness we have to report that Revolutions has ceased trading and the brewery equipment and recipe for Swoon were placed up for sale in February.



We wish Mark and team all the best for the future and thank you for the great beers and times.

Fernandes, Wakefield



A new beer is John Peel Session IPA at 3.8%

Pale & hoppy brewed with Polaris, Mosaic, Lemondrop & Citra hops.

Also produced recently have been

Chinook - 4% Pale hoppy bitter brewed with Chinook hops.

Malt Shovel Mild - 3.8% Dark traditional full bodied Mild brewed with fuggles hops and a blend of 3 malts.



A beer was made for the Rhubarb Festival called May The Force Be With You and was available over that weekend.



Five Towns, Wakefield

Malcolm might have retired from full time brewing but he found time to do a collaboration with David at Chin Chin Brewery called Strangers When We Meet, a 6.4% Nelson Sauvín IPA. If you missed it, bad luck, it was very very nice.

As well as there he visited North Riding Brewery in January.

Chin Chin, South Kirkby



Had two beers for the Rhubarb Festival, Everybody's Fool Rhubarb Pale 3.9% and Timperley Rhubarb IPA 5.2%.

Both were available over that festival weekend in the Red Shed, Wakefield.

David's beers are also available in The Little Un in Moorthorpe, the beer being called "Room For

A Little Un" and also outside our area at the 1903 in Newton Pagnell, Doncaster where the beer is "1903 Session Pale".

Tigertops, Wakefield

Barry's beers have been regularly available in recent in months at Harry's Bar, Red Shed, Harewood Arms, Polka Hop and Luis Bar in Wakefield.

Recent beers have included CCL Lager and Small Weiss a 3.6% Wheat beer.

Wakefield Branch Contacts

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

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

LOCALE COORDINATOR
Scott Nightingale
07866 155441
gingerbeerking@hotmail.com
TREASURER
John Groves
07790 231399
john.g@tiscali.co.uk
NBSS COORDINATOR
Dave Jones
wakeybeerscores@gmail.com

MAGAZINE, WEBSITE
Mark Gibson
0745 022680
otok@wakefield.camra.org.uk
DUTY OFFICER
Bob Wallis
01977 707096
bob1wallis@gmail.com
COMMITTEE MEMBERS
Colin Williams, Russell Gaunt
David Oates

Note: During the run of this magazine a new committee will have been voted in

Thank you for putting up with us!

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

Black Rock, Wakefield
Henry Boons, Wakefield
Little Bull, Middlestown
Luis Bar Fernandes, Wakefield
Old Grocers, Pontefract

It's your magazine.

Pub food reviews, beer poems and anecdotes, or stories about local pubs are welcomed.

If you have an idea but feel you need help to lick it into shape, do still get in touch with us.

Can you help deliver O-Ks to local pubs? why not suggest it to them?

To print our magazine we depend on advertising :

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 Issue 89 is April 1st

West Yorkshire Trading Standards : 0113 2530241 Citizens Advice Consumer Service on 03454 04 05 06
www.wyjs.org.uk/tradingstandards or dutyofficer@wyjs.org.uk

If you have a concern about any aspect of hygiene in a Wakefield District pub, ring Food & Consumer Safety on 0345 8 506 506.

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

Views expressed herein are not necessarily the views of the Campaign. or the Branch itself. © 2023

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: 3-11:00 Monday to Thursday 12-12 Friday 12-1 Saturday and 12-11 Sunday

Quiz Wednesday 9pm

Marquee available for birthdays christenings etc.

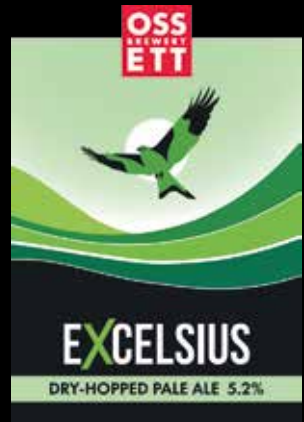
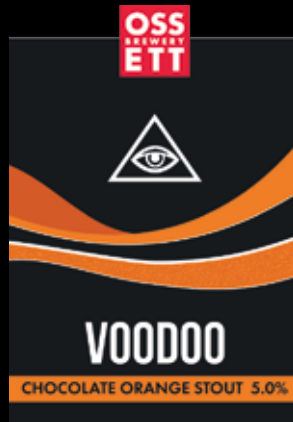
Football Teams. Live Music From October.

Ample parking. Baby changing. Massive outdoor play area and patio



SINCE **OSS BREWERY** 1998
ETT

A progressive and passionate independent brewery located in the heart of Yorkshire. Borne of family values; unity, team work and integrity. Crafted over two decades, we've perfected the science of producing ales of consistently high quality and honed the art of brewing beers that are loved by all.



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