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From Ossett To Knottingley
Issue 93 . Summer 2024 . FREE!



YOUR PUB AND CLUB OF THE YEAR BLACK ROCK AND RED SHED



The Angel

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Hello and welcome to Issue 93

In what can only be described as the least surprising news of the year Marston sold its 40% of the brewing company it owned with Carlsberg to the Danish lager giant.

This ended 190 years of brewing by the company in its various guises as it moves into purely pub ownership, a path taken by a number of UK breweries in recent times.

This presents Carlsberg with such famous ale brands as Marston's, Banks's, Courage, Young's, McEwan's, Younger's and with it beers such as Bombadier, Waggledance, Wainwright to add to those it already owned like Tetley's.

That is far too many ale brands for a company that only ever really wants to promote its lager brands so we can only wait and see what disappears or at best is dumbed down and sidelined.

Which brings me to the breweries, Carlsberg do one thing and one thing only with the ale breweries it buys, it closes them. When it joined up with Marston there were six breweries in the group and now just two remain in Burton and Wolverhampton. If you are a fan of the beers from either brewery, and Pedigree in its home patch is still a fine beer and Banks's Mild is one of my favourites then remember what happened when Carlsberg found a partner in Tetley's.

Between them they brew all the brands for the group along with contract brewing, such as Bass for AB Inbev which both companies say is safe...for now.....

Enjoy these beers while you can as Carlsberg (and the other Lager giants) tell us there is no demand for cask beer instead of promoting it. It would rather you drink its new fake handpump Fresh Ale or faux Spanish lager brewed in the UK.

There are those that would say "So what? these are bland beers, let them die" but this to me is the wrong attitude. These are the beers that are going to be what is available in the majority of pubs and with cask ale now down at 15% market share it can't be left to become a niche product available only in a limited number of places.

We are watching our brewing history disappear before our eyes so it is good to see CAMRA nationally and the beer community in general be more critical of the international giants because we can't just ignore what they are doing. The challenge going forward is to convince the likes of Carlsberg and AB Inbev that far from being a dying sector within the industry why can't cask with the right promotion spent on it be the next "Spanish Lager", I mean who would have thought that would be a thing?

BRANCH DIARY

1st Aug - Branch Meeting at Manor Inn, Crofton TBC

17th Aug - Bus Route 122 Survey, catch the 12:02 from Wakefield Bus Station.

20th Aug - Committee Meeting at The Priory Wakefield TBC

5th Sep - Branch Meeting at Harry's Bar, Wakefield TBC



5th Oct - Branch Social including October Meeting at Chin Chin Brewery, South Kirkby

Some meetings are provisional, 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*

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CLUB OF THE YEAR WAKEFIELD LABOUR CLUB (THE RED SHED)



You voted the Wakefield Labour Club as our Club Of The Year.

Pictured on the left is Albert presenting club president Matt Hallas with the plaque during the East/West Festival, one of the many special events the club hosts throughout the year.

As people from Wakefield should know The Shed is a converted army hut painted red and you can find it if you turn left at the bottom of The Springs.

The club offers an ever changing range of high quality real ales and is home to a number of community groups. It has been a constant in the Good Beer Guide since 1995 and has won many local, regional and national awards for the quality of the beers.

The photo on the front page shows Matt holding a special plaque in the shape of a pint glass created to commemorate George Denton which reads "in memory of a longstanding club President and friend to all".

NEW BAR FOR CASTLEFORD - THE NINTH ON SAGAR STREET



Castleford has another new bar increasing the great places to drink in the town even more. The Ninth, which is a reference to the towns Roman past, has been created by four friends who wanted to a created the sort of bar they would want to visit themselves.

It features three cask beers which on opening which included Sharp's Twin Coast and Ossett Yorkshire Blonde and a craft keg offering from SALT and Northern Monk across six taps. Food is planned in the near future.

The opening hours are Thursday 4-10pm, Friday 4-10pm, Saturday 12-10pm and Sunday 1-9pm.



June marked the end of an era as Shaun Slater left the Black Rock. He'd been landlord for over 25 years during which time the pub industry underwent many changes.

It would have just been Tetley Bitter and Mild when Shaun, who had been at the pub a lot longer, took over the reigns but he guided the pub to continue to have the best real ale in Wakefield, and all while keeping the pub the same as it was. Tetley Bitter was a mainstay, sadly Carlsberg gave up on Mild a long time ago, but added to that was five handpulls all serving ale of the highest quality.

The one thing I always enjoyed about the Black Rock is the completely unpretentious nature of the pub, it never went overboard saying how great a real ale pub it was, it just was a great real ale pub and everyone knew it. It's just always been a great pub.

The front page shows The Black Rock receiving the Pub of The Year award for 2023 in May this year and on the left Shaun is pulling your editor a final pint of Tetley's on what was his last day behind the bar.

Wakefield CAMRA wishes Shaun all the best for the future and with thanks for all the great ale that he and the team have served up for all these years.

ALL CHANGE BUT BUSINESS AS USUAL FOR THE BLACK ROCK

And we welcome Dan to The Black Rock who is manager of the pub for Simon and Sharon Colgan who also run The Duck & Drake and Grove Inn in Leeds along with a number of other real ale focused pubs in Yorkshire. If you know these pubs then you'll know the quality of the real ale available in both, the Duck & Drake is a particular favourite of this editor and it is great to see the fantastic job renovating the Grove Inn after the recent fire.

Dan told me that when all three visited The Rock they knew instantly they needed to run the pub and quickly realised that the best thing was to not change it too much. Dan said he came on Sunday afternoon to see the pub and could not quite believe how busy it was and has in the short time got to know many of the regulars who have been using the pub for 50 or 60 years. It made me realise that I have been drinking here approaching 40 years. Taking over what is a Wakefield institution won't be easy.

Visitors to the pub will notice a few changes, the pub has been completely reupholstered and the carpets deep cleaned to give it a fresh new look along with new wall pictures.

On the bar you there are now seven handpulls, the chance taken to add an extra one as all the beer lines from the cellar to the bar have been replaced after not being done for some years. This allows for more guest beers with one handpull dedicated to always have a Stout or Porter on it.

We wish Dan and the team continued success in The Black Rock.



Pubs and Clubs With Scott Nightingale

Brewers Pride, Ossett

Former free house now owned by Ossett Brewery as well as the Ossett house beers they have a small number of guests notably Ruby Mild from Rudgate.

The pub hosts a number of themed food nights, the pie nights on Tuesday are well received by the local community and are recommended.



Boot & Shoe, Gawthorpe

The pub is accessible by the 122 Arriva bus service, the pub is very friendly and the food prides itself on home cooked food.

Highly recommended the pub generally has 2 or 3 well kept beers with always a beer from Ossett.



Polka Hop, Wakefield



As you can see this Sunbeam ale was very well kept and in excellent condition.

Darren and Fiona the licensees who support many of our local breweries and the beers are always in good shape.



Poplar, Altofts

A very clean and fresh looking decor, with many TV screens showing various sports. Just the one beer which was Purity Pure UBU which was well kept on my visit.



Graziers, Stanley

A former Bass house with 2 or 3 beers with the house beer courtesy of Abbeydale and their flagship beer Moonshine which in my opinion is worth the trip to Stanley alone. Paul and Lisa are very welcoming enjoy.



Little Bull, Middlestown

The newly renovated Little Bull in Middlestown with two beers courtesy of Ossett Brewery.

The pub has been freshly painted and now caters for sporting events all shown live.



Weavers Arms, Ossett

Has had an extensive refurbishment and well worth a visit the food and beer are sourced from local suppliers and on my visit both beers were good.



Scott (aka The Ginger Beer King) is our Local Pubs Officer who loves drinking in and reporting on local pubs. Follow Scott on X @Gingerbeerking

Black Swan, Overton

Two beers on my visit the Moonshine from Abbeydale which was well received and the other beer available was Bradfield Blonde. Near the Little Bull the 232 bus gets you there.



Thorne Tree, Ossett

Which has had a number of changes over the years but it is now well established and the beers reflect that. The Ossett White Rat was good on my visit.



Shoulder Of Mutton, Gawthorpe

Nicely refurbished inside and out 2 beers sourced regionally



Ackworth In The Summer

I am sat writing this report half way through a forecast week of cloudy, unsettled weather and we are already a third of the way through July. Warm, dry and sunny days must surely be around the corner. With this hope and optimism in mind, I have made the focus of this report on the outside drinking, and in some cases eating and entertainment outdoors as well.

All eight Real Ale pubs and clubs have outdoor drinking facilities. No need to leave your dogs at home either, as all eight allow dogs in the outdoor areas, and all but the Village Club, allow them inside as well. All eight have Facebook pages where more information can be found.

There are two major summer events in Ackworth, with Real Ale available, in the late Summer and the Autumn:

The long established Pram Race and Fest is on Sunday 25th August. A two mile pram race, with most competitors in fancy dress, through the village that calls at all the Real Ale places below and finishes at the Cricket Ground where a family fun afternoon and evening takes place. Last year's event raised over £15,000 for the Prince of Wales Hospice.

The Ackworth Beer Festival will take place 18th to 20th October (see the Cricket Club for more details below).

Thank you, yet again, to the four Ackworth Real Ale pubs for their continued support of Wakefield CAMRA by placing adverts in this and the previous four consecutive editions of the O to K magazine.

Angel: Black Sheep Bitter is the regular Real Ale. The second hand pump serves a guest Real Ale that changes on a three week basis. Two recent popular guests were: Sharp's Solar Wave, a 4.6% Hazy IPA and Marmoset, a lightly hopped 3.6% Pale Ale from the Blue Monkey. A large partly paved and partly grassed beer garden is situated at the front where both drinks and meals can be taken.



Boot and Shoe: Ossett White Rat and Yorkshire Blonde are the regular Real Ales. One or two guest Real Ales from the Ossett family are usually available. A partly open and partly covered paved area is situated at

the front where both drinks and meals can be taken. Outside musical entertainment takes place at 4:00 to 6:00 and 8:00 to 10:00 on Saturdays during July and August.



Brown Cow: Timothy Taylors Landlord has replaced Boltmaker, and Yankee's Pale Ale (4.4%ABV) has replaced Yorkshire Blonde after consulting with their locals. Drinks and meals can be taken on either of the two outside areas: a raised partly covered paved shady area to the rear and tables with parasols at the front overlooking the village green.

Cricket Club: With the season in full swing it's a good opportunity to sit and watch a game and enjoy one of the changing variety of Bottle Conditioned Real Ales on offer. Usually one from the Little Valley is available. Regular opening times are Fri 6-11, Sat 12-11 and Sun 12-5. Midweek opening times vary, with the bar always open when matches are on.

There will be up to 18 Real Ales on at any one time at the October Fest incorporating the 3rd Annual Ackworth Beer Festival on Friday 18th to Sunday 20th October. A fun fair will run all three days and live music will be on Saturday and Sunday

The Cricket Club will become one of the first licensed pubs or clubs nationally to host free heart screening for people under 35 years of age on 15th September. If you, or someone you know, would like to be screened, look for appointments to be released on the Cardiac Risk in the Young Website (CRY).

Ego at The Beverley Arms: The food led pub-restaurant, is now operated by the Mitchell and Butler Brewery and Pub Company, following an extensive

refurbishment Black Sheep Bitter is the regular Real Ale on the hand pump. Drinks and meals can be taken on the tables with parasols at the front of the building or in the shaded, tree lined beer garden to the rear .



Masons Arms: It is common knowledge that the Masons is up for sale after 12 years of superb service to the people of Ackworth involving three generations of the Kendrick family. They have developed an excellent Real Ale pub with a very well established reputation of

serving top quality beers. If one wasn't aware of the pub up was up for sale, then you wouldn't in anyway guess it was as it continues in the same positive vein. Wakefield CAMRA wish Danielle, Tony, Maxine and the whole family very best wishes in any future ventures and hope any future owners continue where the Kendricks left off.

Bradfield's Blonde and Farmers Bitter are the two permanent Real Ales with one or two changing guest also available from the Bradfield range of beers. The Euro Ale for the recent Euro 2024 and a range of different stouts all went down well.

A large paved, two level beer terrace with casual seating and tables with parasols is situated to the rear.

Rustic Arms: A rotating guest Real Ale regionally or nationally sources is usually available. A large grassed very family friendly beer garden that over looks a fenced off fishing lake is situated to the rear and one side. Drinks and meals can be taken both inside and out. Occasional live music is on Saturdays at 8:00 through out July and August.

Village Club (known locally as the 'Legion'): Bottled conditioned Stingo is the one Real Ale available. Stingo is a strong, 8-9% ABV, Real Ale aged for at least a year, matured in well used oak casks before being further naturally conditioned in a bottle. A dark, fruity beer. Outside tables are situated at the front.

Note: a bottle of STINGO costs £12.

David Oates

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A RANGE OF
WORLD
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CAMRA Members always welcome



Nominations will be opening on Thursday September 12th for CAMRA members to vote in the Champion Beer of Britain 2026 award.

CAMRA members are being invited to have their say on which beers are their champions or the 'cream of the crop.'

Once nominations close in November, regional heats will take place across the country before the final judging and announcement in 2026. All beer judging adheres to a vigilant blind tasting process.

Last year, Elland Brewery's 1872 Porter was crowned overall winner, and previous winners include Surrey Hills' Shere Drop and Siren's Broken Dream Breakfast Stout.

About the Award

The Champion Beer of Britain is one of the most prestigious beer competitions in the world. It is the ultimate honour for UK brewers and has helped put many into the national spotlight and is awarded every year at the Trade Session of the Great British Beer Festival.

Judging for the competition takes around a year, starting with individual nominations from CAMRA members and local and regional competitions. On the first day of the festival, a team of judges mull over the contenders for the competition.

CAMRA members will be able to vote using the voting portal across a range of different categories. If you are not a member, why not join the Campaign today to nominate your favourite beer and enjoy all the benefits of a CAMRA membership too?

Winning the prestigious title is the ultimate honour for UK breweries and has helped many brewers gain both national and international acclaim.

Beer lovers will have until midnight on November 4th to make their submission on CAMRA's Champion Beer of Britain platform <https://cbob.camra.org.uk/> and can choose up to five beers across each of the categories.

This initial vote is exclusive to CAMRA members. As well as getting to vote for their favourite beers, a CAMRA membership also provides a host of benefits, from enjoying social events organised by a local CAMRA branch and volunteering at beer festivals, to taking part in grassroots campaigning efforts.

CAMRA's tasting panels also provide nominations after rigorous assessments of beers. Sign up to become a taste panellist [Yorkshire Region \(all of Yorkshire\) yorkshirenortheast.tprc@tasting.camra.org.uk](mailto:yorkshirenortheast.tprc@tasting.camra.org.uk)

CAMRA members are also invited to train up as beer judges to take part in regional heats and national finals, giving them the unique opportunity to sample some of the best beers from across the UK. Find details of beer judging training <https://camra.org.uk/volunteers-area/training-for-volunteers/taste-training-and-beer-judging/>

The beer style categories for Champion Beer of Britain are:

- Milds: up to and including 4% ABV
- Session Bitters: up to and including 4.3% ABV.
- Premium Bitters: 4.4% – 6.4% ABV.
- Session Pale, Blond and Golden Ales: up to and including 4.3% ABV.
- Premium Pale, Blond and Golden Ales: 4.4% – 6.4% ABV.
- British & New World IPAs: 5.5% and above.
- Brown and Red Ales, Old Ales and Strong Milds: Up to 6.4%.
- Session Stouts and Porters: up to and including 4.9% ABV.
- Strong Stouts and Porters including Imperial Stouts and Baltic Porters: 5.0% ABV and above.
- Barley Wines and Strong Ales: 6.5% and above.
- Speciality Beers – differently produced.
- Speciality Beers – flavoured.



A Good Meal And A Decent Pint - Fox and Hounds, Newmillerdam

The A61 between Agbrigg and Newmillerdam has quite a few pubs with a food offering. On this occasion, Chief Inspector Locale and I thought we'd check out the Fox and Hounds which is more or less opposite the Newmillerdam car park. It is fairly well served by the 59 Wakefield to Barnsley bus in the daytime but there's nothing after around 1900. It's just about walkable from the 106 route, alighting outside the Star pub.

The pub is a very attractive stone building and it was most pleasing to see that the interior is traditional and unspoilt, divided into several areas with an attractive dining room at the rear. It was very quiet but it was only Tuesday and the weather was poor. Despite the month of July it was far too cold to sit outside but there is a large amount of outdoor seating for when the weather permits. The unspoilt interior is certainly something to be cherished and preserved.

The selection of cask ales on the bar was a pleasant surprise. There was St Austell Proper Job and Taylor's Landlord and Golden Best. It is a changing selection but there is always a Taylor's. Opportunities to try a Taylor's beer other than Landlord are relatively rare so the Golden Best was an obvious choice. We also sampled the Proper Job and are pleased to report that both ales were in excellent condition. So that was a very good start.

And so to the menu. It's not one of those menus where there are pages and pages of choice; they clearly prefer to stick to a range of popular favourites like scampi, burgers, fish and chips and sausage and mash. These are mostly priced at £14.50. There are sandwiches available, served with chips and dressed

salad and there is a vegetarian offering in the form of a cauliflower curry. There were a few specials, some with an oriental flavour like crispy char sui pork and Thai green chicken curry.



We thought that traditional fayre would fit well with the surroundings, The Chief Inspector's choice was beef burger and fries with chips and dressed salad and my selection was the steak and ale pie with chips, fennel and honey roast carrots and buttered green beans. (Those vegetables were delicious).

I have to say that when the steak and ale pie arrived it looked a little bit like a lasagne in disguise, but it certainly tasted as a proper pie should (it looks like a pie to me! Ed.).

Interestingly there were fries for the burgers and "proper chips" for the pie. We were both well satisfied with this no nonsense traditional pub fayre. A long walk was not fancied so a taxi took us to the Star and the evening 106 bus route, now improved to every half hour when not cancelled.

Fox and Hounds, 672 Barnsley Road, Newmillerdam, Wakefield, WF2 6QQ; 01924 255474; foxandhoundsnewmillerdam.co.uk Meals served Mon-Sat 1200-2000; Sun 1200-1700



Colin Williams



**Follow Colin on X
@ColinWilliams14**

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

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Bradbury's Beermat Column

The mat featured this time is from Lords Brewery, a family brewery that started life brewing in 2015 from Golcar Brewery and are now based at Unit 15, Heath House Mill, 60A Swallow Lane, Golcar/Bolster Moor, Huddersfield.



They have produced at least 5 Square, double-sided mats of varying designs often with brews on one side with the brewery details on the other.

They use an 8 barrel brew length kit from Pureweld of Mirfield and produce 5 Core beers, 6 Craft beers (of varying styles) and a Vegan friendly Session IPA hazy

beer called Handbook which is hazy because it does not use finings to clear the beer.

They also have a warehouse/taproom called the Mule Room (not open every weekend as it is often closed for private functions and an online shop.



Lords is a very welcome addition to the brewing scene in the Huddersfield area and long may they remain so,

Cheers, Albert.

The Old Grocers
Pontefract

MICRO PUB

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Beer Online 2 - The best advert ever, probably... Shame it's for Carlsberg.

This advert released to tie in with the 2006 World Cup features what the tag line says is probably the best pub team ever.

It begins with Peter Shilton and Peter Reid struggling to start their day whilst Alan Ball smells his socks to find the freshest. It then moves to Terry Butcher buying the team, travelling in a white van driven by Jack Charlton, bacon sandwiches.



In the changing room Bobby Robson as manager gives the team talk interrupted by Stuart Pearce, whose white shirt is pink from being in a red wash, taking a call from his mum.

The game itself features goals and tackles flying in, Jack Charlton receives a yellow for a shirt pull giving his name as John when the referee asks him. Bobby Charlton scores the last goal with a trademark shot.

The team win 8-0 and end up in the pub afterwards.

It's a fantastically nostalgic advert with great humour and with all the old footballers playing it for laughs.



It is as I say a shame the advert is for that great English beer...Carlsberg and how where the priorities of these big brewers lie. It's a great advert however, I'll give them that.

It is available to view on You Tube, just search for "old lions advert".

2 THREE B'S MICRO PUB 2

REAL ALES

REAL GIDERS

Bridlington's Real Ale Destination

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threebspubbrid.co.uk
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SUMMER BEER 2021

GOOD BEER GUIDE 2023

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BOONS



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

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



A warm welcome
from James and
the Staff.

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Wakefield CAMRA Days Out

As a branch we run many social events during the year with most recently a visit by coach to South Shields as guests of Sunderland & South Shields CAMRA.

Thank you to them for their excellent hospitality and It was great to meet up with them again as we had shown them around Wakefield earlier in the year. The photos below are members of both branches in The Marine pub.

This fantastic venue and their pub of the year has a great range of cask and keg beers. They sell Bass too.



Next stop was The Wouldhave, named after William Wouldhave, co inventor of the self righting lifeboat.

A day of great traditional pubs with superb interiors continued with Stag's Head, Cask Lounge, Steamboat and Alum House where some outside drinking was enjoyed with some superb Double Maxim.

The day ended in Boldon Colliery at the Mid Boldon Club.

Please find our social media or website and see what trips we have planned, it's a great day out and fantastic way to meet new people and find out what CAMRA is all about.

Top: Wouldhave Middle: Stag's Head
Bottom: Alum House. All pics by Russell Gaunt.

FIND US ON SOCIAL MEDIA



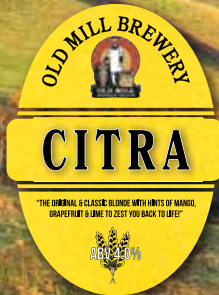
OR OUR WEBSITE

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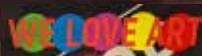
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THE POLKA HOP WAKEFIELD

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We have 8 resident
artist walls
One huge Artwalk
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Four Real Ales
Craft Keg Beers
Regular Live Music
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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 **Old Mill, Black Sheep 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



**HELLIWELL HOUSE
GLASSHOUGHTON WF10 4RN**



DeaLafis

in association with

dFinks business

Here's a little game for you whilst you're drinking your pint. I want you to rack your brains and think about when you last saw a beer brand being advertised on mainstream television or a streaming service. Maybe on a billboard, or in a magazine or newspaper.

I'll guess it was probably a big brand from one of the global or national brewers. When you picture the advert, was there anything about the imagery or the wording that offended you, or could perhaps be considered antagonistic to your family, friends or colleagues?

There probably wasn't, because the way all alcohol is advertised is heavily regulated to make sure it conforms to guidelines set out by the industry (a self-regulated industry).

Alcohol advertising can't (amongst other things) make the packaging appealing to children, which rules out the use of bright primary colours or cartoon characters. Adverts can't advocate the over consumption of alcohol or give undue emphasis to the intoxicating effect of alcohol; this prohibits images of anyone looking too bright eyed and bushy tailed. Adverts can't associate the drinking of alcohol with bravado, or with violent, aggressive, dangerous, anti-social or illegal

behaviour. Adverts can't suggest alcohol will bring you social or sexual success. They cannot be sexist, racist, ableist, or ageist.

Whilst it sounds very 'nanny-state' I fully support this regulatory framework. I remember the days of bikini-clad pneumatic women being depicted on bottles of lager. Sigh. I recall Carling using the strapline "I bet HE drinks Carling Black Label". Really? I watched men guffaw and women roll their eyes at the (snigger) double entendres on cask ale pump clips, poking fun at marginalised groups.

I'm telling you this because I've recently completed another research study into women's attitudes, opinions and behaviours towards beer. I commissioned a YouGov survey, and it found only 14%

of women in GB drink beer regularly (once a week or more) compared to 50% of men. We have the lowest percentage of female beer drinkers in the world. Only 8% of GB women said beer was their favourite drink, compared to nearly 40% of men.

What was the biggest reason for women not choosing beer as their drink of choice? You've guessed it. The way beer is marketed, advertised and promoted. 82% of women said they thought beer advertising was typically targeted towards men and interestingly 74% of male respondents agreed with this statement too.

It's been over a decade since regulations were introduced to limit discriminatory or exclusionary messages in alcohol advertising, marketing and promotional material. But clearly, we've got long memories and there's a lot of history to unravel, owing to some of the most successful ad campaigns of all time.

Beer is the most sociable drink in the world; across the world it forges friendships regardless of gender, race, ability and age. We all have a part to play in unravelling the messages the brand owners created generations ago, and make beer inclusive for all.

If you would like to read more details about the research study, search for The Gender Pint Gap Revisited online. The report is available to anyone interested in beer, and GB beer drinking habits.

©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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@CaskAnnabel

Ossett Brewery

The newest collaboration is with Sureshot Brewing from Manchester

Magna is a full-bodied, hazy and silky smooth cask NEIPA. The bitterness is low, but intense citrus and tropical fruit aromas are created by dry-hopping with Harlequin and Citra.



As well as this Ossett have also being to Brew York and Mallinson's.



Lost Cause is our newest brewery based in Whitwood near Castleford.

Making exclusively craft keg and cans there was tap takeover at Yorkshire Craft

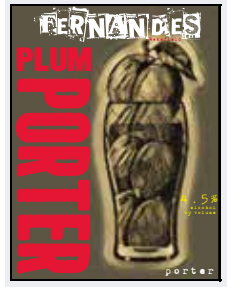
Beers in Castleford at the beginning of June showing off their excellent takes on IPA and Stout.

Founded by Colin and Vik Stronge, who have a combined 40 years in the industry, they are creating beer with no compromise, using only the best ingredients, brewing techniques, and flavours to brew beers that are as big and flavourful as possible.



You can find out more at www.lostcausebrewing.co.uk where they have an online shop.

Fernandes, Wakefield



Some new beers are :

Plum Porter 4.5%

Plum flavoured dark porter brewed with Fuggles hops & a blend of 4 malts.

Wacca 4.1%

Pale hoppy ale brewed with Aurora & Mosaic hops. Wakefield folklore tells the tale of a Viking Chief named Wacca who sailed his ship down the River Calder & the area was named Wacca's Field.

It is Fernandes 25th Anniversary and on the 24th July the pub held a birthday party to celebrate, pictures in the next issue, and some special beers have been brewed which are as follows:

Cheeky Chappie 4.3 Pale in collaboration with Jon Chapman who was celebrating his birthday at the opening of Fernandes. With pale spring malt and Jester hops.

Bill Nelson 5.0 Pale a collaboration with Tigertops, Five Towns and Chin Chin. Bill who is from Wakefield was in the band Be-Bop Deluxe and used to record in buildings across from the pub.

Yorkshire Pint 4.0 Golden/Amber with friend and mentor Paul Spencer. The beer is a respectful nod to Beverley's Eagle Brewery.

and a remake of **Empress Of India** to the original David James recipe. All the hops were hand blended by David for the 5 hops additions this brew has.

Chin Chin

David is now brewing full time.

Recent beers have included:

Vox 4% Pale with Citra, Simcoe and Elani hops.

Ponte Carlo Or Bust 4.6% Liqueurice Stout.

Tunnel Vision 4% Pale with Nelson and Cashmere hops.

Five A Day Birthday Pale 4% with five hops.

We are having our October branch meeting at David's brewery in October, please come along.

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Just search for Wakefield Camra

Thank you for putting up with us!

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

Cricketers, Horbury
Robin Hood, Pontefract
New Wheel, Wrenthorpe

New Albion, Alverthorpe
Mallard, Moorthorpe

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 94 is October 1st 2024**

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 O-Ks to local pubs? why not suggest it to them?

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.

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Views expressed herein are not necessarily the views of the Campaign, or the Branch itself. © 2024

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ASK, "IS IT CASK?"

The launch of 'Fresh Ale' by Carlsberg Marston's Brewing Company (CMBC) is a handpump hijack, which misleads consumers into thinking they will be served a cask-conditioned beer - which is far from the case.

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