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OtoK

From Ossett To Knottingley
Issue 94 . Autumn 2024 . FREE!

WAKEFIELD

FERNANDES BREWERY 25th ANNIVERSARY

Founders David and Maureen James join current owners Howard and Liz Hughes for special birthday celebration.

CAMRA
Campaign for Real Ale

The Angel

WAKEFIELD ROAD
WF7 7AB
01977 611276

A traditional, well established local

Two Real Ales - Black Sheep and a two weekly changing guest from Yorkshire

Quiz Night : Wed 8.45 pm
Open Times : Mon 12-10
Tues - Sun 12 - 11
Meal Times : Mon 5-7.45, Tue-Fri 12-2.15
5-7.45, Sat 12-3.45, 5-7.45 Sun 12-4.45
Booking advisable by phone

JOIN THE ACKWORTH REAL ALE TRAIL

Masons Arms

your local traditional pub

A Wakefield CAMRA Community
Pub Of The Year 2023

Three Real Ales - Bradfield Farmers Bitter and Blonde with occasional guests
Large Two Level Beer Garden
Quiz Night - Thurs 8.30pm
Live Music - Sat 9pm, Sun 4-7pm

Opening Times Mon-Fri 4-11pm
Sat 12-12.30am, Sun 12-10.30pm

Bell Lane, WF7 7JD

GOOD BEER GUIDE 2024

PUB PIZZA · BOOT & SHOE · LIVE MUSIC & SPORT

3 REAL ALES

WOOD FIRED PIZZA
LOADED TENDERS & FRIES

LIVE MUSIC
SATURDAY & SUNDAY

PIZZA CLUB OFFERS AVAILABLE ALL WEEK

QUIZ NIGHT
THURSDAY
8.30PM

LIVE SPORT
SKY & BT

OPEN MON & TUES 3PM - 11PM
WED - SUN 12PM - 12AM

20 WAKEFIELD RD, ACKWORTH, PONTEFRACT WF7 7DE

I have a rather sad feeling that cask ale is in a state of managed decline from the big brewers.

It is fair to say that everyone knew what was going to happen when Marston's hooked up with Carlsberg in 2020 but the speed with which they have closed breweries has taken people by surprise.

The trail of destruction is as follows

Jennings - closed 2022
London Fields - sold 2022
Marston Visitor Centre - closed 2022
Eagle Brewery - sold 2022
Wychwood - closed 2023
Ringwood - closed 2024
Burton Union Sets - retired 2024
Banks's - closure announced 2024

This of course follows on from Tetley's closing in 2011. It leaves Carlsberg with just its Lager plant in Northampton and Marston's Brewery in Burton-Upon-Trent. Let's face it, if Burton sees out the decade it will be a miracle.

Carlsberg do precious little to promote cask. It's most recent wheeze has been to promote keg beer through handpumps for "the theatre of the pull" on a number of its key brands which are now just Wainwright and Hobgoblin. The other brands they own are clinging on.

But it doesn't end there, if we look at the family brewers many have chosen to close their old breweries and either get out of brewing altogether or build much smaller breweries and in some cases retreat into their tied estates.

Adnams has recently reported trading difficulties and Shepherd Neame has had to clarify its position on cask beer after it was reported that it was leaning more to keg beers.

Timothy Taylor are doing a fine job but so much of their output is now Landlord, which I am convinced has become more blonde in colour the past year, you wonder if they can sustain it. They do a fine job of trying to keep standards up but it is now in so many pubs where it has to compete with better promoted national brands it's no surprise that quality can suffer.

I don't want to be downbeat however, there is great real ale out there and great pubs to drink it in but it does feel like it is not appreciated by the larger companies and that is a worry.

What do we do as a campaign? Do we fight on and promote these beers in the hope of better times or do we put all out efforts into the smaller independent craft brewers alone. If we do we risk cask becoming a niche product and if that happens has the campaign failed?

Enjoy the magazine
Mark

BRANCH DIARY

19th Nov - Committee Meeting at Redoubt, Wakefield

5th Dec - Branch Meeting at Old Grocers, Pontefract

9th Jan - Branch Meeting at Black Rock, Wakefield

1st Feb - Branch Meeting at Bradley Arms, North Featherstone 12.30pm

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

CONTENTS

Red Lion, Ossett

Just the one pump available, but it is courtesy of the great local brewery that is Chin Chin Brewing with the house beer called Lions which has been well received by the locals for over a year.

Mick & Emma are very welcoming, please support this great pub.

Cheers, GBK

Mallard, Moorthorpe Station

Continues to offer a varied real ale choice with Grace, the recently appointed 'Bar Manager in Training', and the Mallard Staff over the moon with gaining entry into the Good Beer Guide 2025. Along with their own Jolly Boys' beer range there have been recent guests from 4Ts and Nailmaker. It's good to see that The Mallard are now on the excellent Real Ale Finder app. There are quiz nights and live music nights along with a range of offers. There's a loyalty card scheme, £3 cask all day Tuesday as well as 4-6 Monday to Thursday. In addition, on Friday and Saturday from 2-5 cask is 2 pints for £5. So there are many incentives for the undecided to give cask a try. Check out the Facebook page "The Mallard on Moorthorpe Station".

It's also great to see the premises in use in the daytimes. From 7 until 2 Monday to Friday an excellent independent coffee shop branded "Mornin' Duck" takes over the bar, offering coffee, croissants and an excessively tempting array of cakes including vegan and gluten free options. They've also just added breakfast rolls and toasted sandwiches to the menu .If travelling in the area this is another good reason to make Moorthorpe your station of choice. Moorthorpe is only around 15 minutes from Wakefield Westgate on the Leeds-Sheffield route. It would make a good stopover on the way to Meadowhall or Sheffield.

Colin Williams

Overton

Reindeer - Planning application is being sought to destroy the pub and replace it with housing.

Pontefract

House of Ales - in addition to their site within the Market they intend to open a bar elsewhere in Pontefract before Christmas.

Last Bank - no longer has any real ale.

Nevinson's Leap - This pub which has been closed for some time has had a planning application approved for a change of use from a pub to a retail unit.

Windmill - after many years closed this Sam Smith pub has finally reopened. No real ale.

Sandal

Three Houses - The team behind the Yorkshire Brasserie in The Mill Tileyard North have taken over.

Wakefield

Henry Boons - Has being turned into an Indian street food outlet called Chai Shai Restaurant.

Mucky Duck - Formerly The Black Swan, has reopening and features some interesting decor. No real ale but Leffe is on draft.

SUMMER PUB OF THE SEASON

THE OLD GROCERS, PONTEFRACT

On Beastfair in Pontefract this micro pub is always in the running when Pub of the Season and Year voting comes around and with good reason.

With five real ale including interesting breweries from around the country as well as local favourites such as Chin Chin and Fernandes there is always a great range on in here.

With a regular quiz and music the pub is very popular and also runs many fund raising events including recently raising £600 for the Pontefrect Civic Society AED Charity.

Pictured is our Pubs Officer Scott "GBK" Nightingale presenting to Dave and Amanda.

It's a massive HAPPY BIRTHDAY to Fernandes Brewery which was celebrated in July with a special party which packed out the pub for the evening.

Among the special guests in attendance was Maureen and David James who founded the brewery and pub in 1999 (a more complete history below) and it was fantastic that everyone was able to meet with them again.

The evening featured a Pub of the Season award from us and all the beers on the bar were brewed at Fernandes with some special ones made including a return of Empress Of India which David helped to brew, the first time in many years this particular beer had been made in Wakefield at Fernandes.

FERNANDES HISTORY

In 1999 David and Maureen James opened Fernandes, the name comes from the long gone Fernandes Brewery which was situated on Doncaster Road. The building was owned by Fernandes and later Beverley's Brewery. Many of the beers took their name from long lost Wakefield Pubs and it was named our Pub Of The Year for nine consecutive years.

The bar was on the top floor, the middle floor was a homebrew shop and the brewery was in the cellar.

in 2007 Ossett Brewery bought Fernandes and continued to brew award winning beer on site.

It's fair to by the end of the 2010s the pub became a little tired, Ossett recognising this closed it for refurbishment with the main bar moving to centre floor with the top floor being opened out to be a mezzanine.

It has transformed the venue and was rebranded Luis Bar At Fernandes Brewery. It reopened in 2021 with Liz and Howard Hughes taking over the running of the pub with the brewery becoming independent once more.

Some of Wakefield's other famous brewers including Malcolm Bastow (Five Towns), Paul Spencer (Ossett), David Currie (Chin Chin), Barry Smith (Tigertops) and Jon Chapman (ex Clarks) helped to brew new beers with Howard.

Since taking over at Fernandes Liz and Howard have seen their beer at the Great British Beer Festival with Howard continuing the Fernandes tradition of brewing varied and interesting beers. With two Pub of The Season awards and on recent visits by CAMRA branches it has been commentated on how the good the pub is it's clear the pub and brewery are in good hands.

SPRING PUB OF THE SEASON

During the evening we presented the pub with another pub of the season award.

Pictured is our Chairman Mark Goodair presenting to Liz, Gayle and Mollie.

Good Beer Guide With Scott Nightingale

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

New Wheel, Wrenthorpe

Sally (Landlady) with John (formerly Black Rock) and Calvin, our newbie entry and the first in Wrenthorpe.

What a fantastic effort in transforming the pub to a "proper real ale " village locals pub, well done Sally in what you set out to do in achieving your dream of joining the elite group of pubs in the Good Beer Guide, well done from Wakefield CAMRA and keep up the sterling work showcasing our local breweries. Highly recommended by GBK.

Star, Sandal

Izzy and Gee happily receiving their award for the inclusion of this Morton Collins brewery pub in the guide.

Old Printworks, Wakefield

Eric who also owns the Graziers, Stanley so it's two out of two on his inclusion in the guide. Pictured below are Vicky, Maisy and Fish. Well done!

Prop Ur Baa, Ossett

Congratulations to Sam, Angela and Jenn. A great place for real ale and great hospitality always.

Calder Vale, Horbury

Congratulations Team Luddite!

Their beers brewed on site are always well received not just by myself, but the discerning drinkers of Horbury.

All there products sold are all produced in Yorkshire.

Well done Alex, Tim, April and Gary.

Brewers Pride, Ossett

Well done to Dom and his team down at The Brewers Pride. The pub is currently closed until November 22nd due to a refurbishment.

Graziers, Stanley

Congratulations to Paul and Lisa on their entry.

As you can see on my visit the moonshine was excellent.,

Cricketers, Horbury

Congratulations to Jo and the team at the Cricketers Arms, Horbury. This is one of my many locals, always assured of a great pint here!

Boons, Horbury

Always a great place for real ale, congratulations on their inclusion in the guide. Pictured are Suzie (Bar Manager), James (Landlord of 15 years) and Laura (Bar Manager)

More Pub News

Ackworth

I am writing this report during a very mild and dry period of weather in the first week of November. However, the weather and temperatures maybe very different when you are reading this. The Ackworth Real Pubs and Clubs are busy planning for the 'soon to be here' Christmas Festive Season. All of these pubs and clubs have Facebook pages where further information to that given below can be found. All but the Village Club allow dogs inside them.

Angel: Black Sheep Bitter remains the ever popular regular Real Ale. The second hand pump continues to serve a guest Real Ale that is changing a little more frequently than in the past. Mad Goose Pale Ale (4.2%) is currently proving to be popular. The festive menu will be served Tuesday to Friday from the 26th November to the 20th December. . The recently amended daily menu will be served on the other 3 days alongside the well established Sunday selective menu.

Boot and Shoe: Ossett White Rat and Yorkshire Blonde remain the regular Real Ales. One, and occasionally two guest Real Ales from the Ossett Brewery Family of Beers are usually available. Congratulations to Jamie, Bev and all the staff at the 'Boot' for again being selected for the Good Beer Guide. Live music takes place at 4:00 to 6:00 and 8:00 to 10:00 on Saturdays.

Brown Cow: Timothy Taylor's Landlord is now the established regular Real Ale. The second handpump serves a changing guest, that was Ossett Yorkshire Blonde on a recent visit. The Festive menu starts on the 17th November. Steak Nights on Thursday are popular, 'Theme Nights' are planned for the coming months.

Cricket Club (behind the Boot and Shoe, Off Wakefield Road): A changing variety of Bottle Conditioned Real Ales are usually on offer. St Austell's Proper Job has gone down well. The 3rd Annual Ackworth Beer Festival on Friday 18th to Sunday 20th of October proved to be successful again in-spite of the cool and wet weather over the weekend. The live music on the Saturday went down very well. David Sheriff from the Hill Top Tap in nearby Hemsworth organised for a range of Real Ales to be on offer including beers from the South Kirkby Chin Chin and Mexborough White Rose Breweries. The Cricket Club extension is now largely open and it is planned to have it fully completed and up and running for the Festive Season.

Ego at The Beverley Arms: After an ongoing problem with suppliers, Black Sheep Bitter returned on the hand pump at the beginning of November. Black Sheep is likely again to become the regular Real Ale available. The Festive Menu starts up towards the end of November. EGO Club Members can get 20% off the Al 'a Carte Menu Monday to Saturday.

Masons Arms: The Kendrick Family continue to own and run the popular 'wet' free house. Bradfield Blonde and Farmers Bitter are the two ever popular permanent Real Ales with one or two changing guests also available from the Bradfield range of beers. Bradfield Stout is proving to be very popular and maybe becoming a third regular Real Ale. Live entertainment continues on Saturdays (8:00) and Sundays(4:00). They are considering introducing food along the lines of Pie and Pies, Hotpots etc in the near future.

Rustic Arms: Anthony and Jonny have successfully renewed the lease from the Stonegate Pub Company. Although there have been some recent supply problems, a rotating guest Real Ale regionally or nationally sources is usually available. It is worth a call first, contact on the website and Facebook, if you are travelling specifically with Real Ale in mind. Hobgoblin Ruby Beer, Black Sheep Bitter, beers from the Greene King Brewery and Castle Rock IPA (sold as Ackworth Ale) have all appeared on the hand pump recently. A Festival Market will take place on the Saturday 14th December from 12:00 till late. On Saturdays 14th,21st and 28th December, plus Boxing Day, tribute Acts will plat at the Rustics. .

Village Club, Wakefield Road (known locally as the 'Legion'): Bottled conditioned Stingo is the one Real Ale available. Stingo is a strong 8% dark, fruity Real Ale aged and matured for at least a year in well used oak casks before being further naturally conditioned in a bottle. The Village Club is a Samuel Smith's owned public house and no membership is required. Dogs are not allowed inside the pub. Note: a bottle of Stingo costs £12.

Featherstone

There are 3 pubs and a cafe-bar serving Real Ale in Featherstone. If you are a visitor, resident, 'local' or landlord/landlady of any of the other pubs or clubs in Featherstone and serve Real Ale, then I apologise and if you contact the editor, details at the back of this publication, we will feature your establishment in the next edition. All 4 of the places mentioned below are dog friendly.

Bradley Arms, Willow Lane, North Featherstone, WF7 6BJ : A multi-room former farm house with a number of historical connections associated with workers rights. A winner of our Pub of the Season and Good Beer Guide. Darts and Dominoes is on Monday 8:00 onwards, Quiz Night on Wednesday 7:30 and Live Music on Friday(7:00 to 9:00) and Sunday (3:00 to 5:00). See page 11 for Colin's recent food review.

Featherstone Hotel, Station Road, WF7 6EW : A large 2 room Victorian Pub that dates back to1894. The wooden panelling in the lounge is very impressive. Serves a good quality changing guest Real Ale. On 2 recent visits the guest ale was Saltaire Blonde and Leeds Pale. The atmosphere in the busy Bar/Tap Room is very friendly and welcoming. Very good value traditional pub food is served Every day at lunch time(11:30 to 2:00 and until 2:30 on Sunday) and 5:30 to 8:00 Tuesday to Friday. Accommodation is also available as outlined on their Facebook page.

Prince of Purston, Ackworth Road, Purston Jaglin,WF7 5LY : A cosy, rustic themed bottle bar and cafe, that also serves everyday provisions in it grocery shop to the rear. The popular establishment was opened by James and Susan in May 2021. A good starting or finishing point after visiting Purston Park directly opposite. A welcomed addition to the beers available is a Bottle Conditioned Samuel Smith's Stingo. Stingo is a dark, fruity ale that is aged/matured for at least a year in well used oak casks before being further naturally conditioned in the bottle. Reasonably priced at £6.80 per bottle. A range of German and other continental bottled beers are also available. James and Susan are hoping to add further Bottle Conditioned Beers in the near future.

Music is a central focus in the Prince'. Live Music, often full Bands, is on every Saturday(8:00) and Sunday(4:00) and occasionally on Friday evenings. 'Vinyl Night' runs on the first Thursday of every month (8:00). Upcoming artists and events are posted on their Facebook page. Customers are welcome to bring in food purchased from the adjoining Fish and Chips Shop. The Prince opens daily from 8:00am and closes 9:00pm Monday to Wednesday, 10:00pm Sunday and Thursday and 11pm Friday and Saturday.

Travellers Rest, Pontefract Road, Purston,WF7 5AP : The 'Travellers', as it is known locally, is a fine early Victorian pub, with a picture of it on the wall showing the date 1822. There are usually 2 Real Ales available at weekends and at least 1 on midweek. 1 hand pump serves a beer from the Timothy Taylor Brewery and the other a changing guest from the Admiral Tavern beer list. There was a good quality Black Sheep Bitter on the guest pump on a recent visit. Scores of beer mats decorate the area round the bar to show previous guest beers. Jenny has been the Landlady for nearly 9 years and in the trade for 20 years. Opening times are 12:00 everyday, other than Sundays(11:00). Closing times are Midnight and 1am on Friday and Saturday.

A busy pub with activities on every day: Monday Bingo (1:00) and General Knowledge Quiz(9:00),Tuesday Acoustic Night,Wednesday Bingo (7:00) and Poker Night every other week, Thursday Music Quiz, Friday and Saturday are Karaoke Nights and Sunday is Pub Games Night.

Sunday lunch is served on from 12:00 to 2:00. A small (senior citizen) £5, medium £8 and large £9. Booking is advisable but not essential. To book a table or enquire about the above events contact the pub on 077768 85733.

Hemsworth

Hill Top Tap, Kirkby Road ,WF9 4BA : Formerly the Tap for now closed Hill Top Brewery. David, the owner/ operator has chosen to keep the same name for the micro pub. Up to two beers are available from the South Yorkshire based White Rose and 2 rotating guests from other breweries. On a recent visit, the 3 Real Ales available were White Rose Original Blonde (4.0%), Deep Valley Solar Storm and Front Row Split, a 'banoffee oatmeal stout' . All re sold at £3..00 a pint. On a Monday between 5:00 and 10:00, there is 15% off all drinks, which makes them just £2.55.

The Hill top is developing a real community spirit in the pub which includes: a 5 a-side football team, a cricket team, a Leeds United supporters section and events to support 'Andy Mans Club'(mens health and well being).

The Blue Bell, Cross Hills,WF9 4LQ : Beth is the new manager. 5 Real Ales are nearly always available. In addition to the regulars the 2 guest ales on a recent visit were the Wild Child Brewery Treacle Stout and Adnams Red Racer.

All are sold at £1.79 a pint all day on a Wednesday.

David Oates

The Junction

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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
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ALVERTHORPE WMC

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CAMRA Members always welcome

Meet your new Chairman – a message from Tom Stainer, Chief Executive

I am pleased to announce that Ash Corbett-Collins has been appointed as our new Chairman.

An election took place at a meeting of the Campaign's National Executive in Cumbria over the weekend.

Vice Chairman since last November, Ash is a long-standing Director who was first elected to the National Executive in 2018.

He has held key positions on national committees, including People, Digital Futures and Commercial.

Here is Ash's message to you, following his election:

"This is an exciting time to be taking on the role as your Chairman.

"Holding the Vice Chairman position for the last ten months – along with other roles over the last six years – has given me the experience and knowledge to lead the organisation.

"Effective leadership and collaboration for change is vital to safeguard our future. We are still as vital and relevant for consumers across the UK today as we were half a century ago.

"Our valued and loyal membership means we can work across all nations, whether this is campaigning for change, supporting our events and festivals, or protecting our cherished pubs and access to cask beer. I want to work together to continue to bring about change at a time where pubs, clubs, taprooms and breweries are facing uncertain times."

The process to elect a new Vice Chair is now underway, with the result expected in the autumn.

Ash also thanked previous Chairman, Nik Antona, for his hard work and dedication. Nik stood down last month due to ill health after a five-and-a-half-year tenure.

Nik has been a CAMRA volunteer for more than 20 years, including holding roles within branches, as a Regional Director and a longstanding National Executive member, holding key positions including Finance Director before his time as Chairman.

Ash can be contacted directly on ash.corbettcollins@camra.org.uk

Thanks,
Tom Stainer – CAMRA Chief Executive

Members' Weekend, AGM & Conference Riviera Centre, Torquay 11 - 13 April 2025

About the Weekend

CAMRA's Members' Weekend, AGM & Conference is held annually in April and is open to all CAMRA members. Not only is it a chance to discuss motions at Conference, it also gives members the opportunity to socialise in the onsite bar, attend information sessions and explore the beer scene of different cities around the UK.

Volunteer

If you'd like to volunteer over the Members' Weekend, please register your interest via the website. We will then send you the online application form when it is ready. There will be many opportunities to help during set up, over the weekend itself, and for take-down. Thanks in advance of your help.

More Information: **https://camra.org.uk/members-weekend**

A Good Meal And A Decent Pint - Bradley Arms, North Featherstone

The Bradley Arms, North Featherstone is a proper community pub. It has strong links with the history of Featherstone, it is warm and welcoming and it's one of those pubs where you know that the beer will be spot on every time. The people in the pub are not so much customers as "friends of the pub". They've now started a food offering; first it was Thursdays only, now it's become Tuesdays and Thursdays and after a couple of weeks break in November they are coming back with "a few announcements to make", which sounds interesting. You can keep in touch via Facebook by following "The Bradley Arms North Featherstone" (some interesting local history to be found here) and the food has a page called "The Kitchen".

There's always a friendly greeting when you enter the "tap room" area and you soon find yourself wishing that you lived within walking distance of a pub like this. It's always tough to make a selection from the 6 cask ales on offer; there's always Acorn Barnsley Bitter and Blonde and ales from North Riding and Nailmaker are usually on the bar. My first selection was North Riding US Session Pale and it was not only remarkably good but excellent value at £3.60 a pint. Later on I was also encouraged to sample the Nailmaker Wapentake.

A table was waiting with my name and a 5.30 time on it. Booking is almost essential since these evenings are evidently extremely popular. You need to call the pub from 3pm on 01977 700800 to be sure to get in. The limited space was filling up very quickly with some very regular diners. The menu consists of "no nonsense" home made food at a very reasonable £10 a dish. There was steak pie, beef brisket, corned beef hash, sausage and mash, lasagne and chicken parmo. There is scope for variation such as vegetarian options and catering for allergies, you just tell them when you ring up. The couple next to me had acquired a couple of nice looking chicken kievs which weren't on the menu.

My choice of the steak pie was met with approval, a "good choice". It certainly wasn't a disappointment as it was a substantial home made pie with a good selection of vegetables and proper chips, well worth a tenner of anybody's money. I shall be returning to try some of the other choices.

The only negative thing to say about the Bradley Arme is the pitiful public transport service in an area where so many people live. The 144 and 146 Pontefract-Castleford services stop outside but there's nothing after 1730. Featherstone station is just about walkable but that's all. So a visit needs some planning but it's worth the effort and don't forget to book.

I'll leave the last word to a conversation I overheard: "It reminds me of sitting at home and having your dinner. It's so homely."

The Bradley Arms, 96 Willow Lane, North Featherstone, Pontefract, WF7 6BG; 01977 700800

Colin Williams

Follow Colin on X
@ColinWilliams14

Be part of the CAMRA *story*

Real ale *is just the start...*

Our story is your story. So join us in supporting everything from pubs and drinkers rights, to licensees and breweries, uniting us in the story we all love.

To thank you for being a hero in our story, you receive great membership benefits, such as **£30 of beer vouchers**, quarterly ***BEER magazine***, access to the online news platform **What's Brewing**, partner ***benefits and discounts***... just a few perks of joining us.

Join the CAMRA story
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Campaign for Real Ale

Real stories, real people, real ale

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

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Sunday 12pm - 11pm

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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 @luisbarwakefield @luisbarwakey

The featured mat this time is from Yorkshire Heart Brewery based in Nun Monkton, near York. It is one of several produced by the brewery and depicts the progress of the beer from brewery to consumer. It is double sided but only the colours are different unlike previous mats which have details of the brewery/ products, etc.

The beers are brewed using the breweries own spring water. The brewery is managed by Tim Spakouskas,son of Yorkshire Heart founders Chris and Gillian. With a huge range of beer flavours to suit every taste and preference, Yorkshire Heart is an award-winning family run vineyard and brewery based at Nun Monkton in the heart of Yorkshire.

The Brewery has become widely known and loved by beer drinkers, bars and restaurants across the region. They have a Winehouse café which offers a unique setting at the heart of the vineyard.and a shop selling an extensive range of beers, wines and other merchandise.

The vineyard was set up in 2000 and in 2011 Yorkshire Heart established a micro-brewery producing craft ales, pilsners and stouts. The brewery was a welcome addition to the Real Ale scene in Yorkshire and long may it continue.

Cheers, Albert.

Beer Online 3 - Double Diamond

To coincide with the relaunch of a beer called Double Diamond I thought I would look at some old adverts from what was a much maligned beer and one of those that led to the formation of CAMRA.

Before becoming one of those hated keg beers it was a premium strength pale ale from Burton in bottles launched by Allsopps Ind Coope. It clung on until 1996 before finally being put out of its misery. But here we are in 2024 and now the beer from Allsopps but brewed by Kirkstall in Leeds is a 3.8% golden pale ale with no connection beer wise to the past other than the name.

But back to the original, and the earliest advert on You Tube (just search for Double Diamond) has the famous jingle "Double Diamond works wonders, works wonders." which of course cannot be used today. Moving on to the 70s and we really are in what I think is a golden era of beer adverts on TV. A jolly tune is a must and the advert must always be comedic. In this one a man is staying with his uncle who keeps his homebrew in a bin in the garden but fortunately our hero has brought with a suitcase full of DD.

The final advert features a group of disgruntled holidaymakers returning on a delayed flight from Malaga. Moving down the seats we see someone with a oversized guitar, someone who puts their seat back knocking into the person behind. Finally we get to someone, who looks like Geoffrey from Rainbow but I am not sure, who starts whistling the famous jingle and we get a return of "Double Diamond Works Wonders".

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
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Rugby League memorabilia,
warm fire.

A warm welcome
from James and
the Staff.

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FREE WiFi

Launch of Grilled Saint

Family owned Old Mill Brewery of Snaith, East Yorkshire have launched a new brand inspired by the life of the famous martyr of Rome, St Laurence called Grilled Saint.

Old Mill say that "Under the watchful eye of head brewer, Micheal Wynnyczuk, we craft every drop using traditional skills and the finest ingredients. The result is an outstanding pint that's nothing short of heavenly to drink."

The beers are as follows:

ST. LAURENCE GOLD 4.3% ABV
A crisp, single hopped ale with flavours of tropical fruits, with complex aromas of elderflower and pistachio.

PRIORY PALE 3.9% ABV
The classic blonde with hints of mango, grapefruit and lime. All to zest you back to life!.

HOLY ORDERS AMBER 3.8% ABV
A full on bitter, malty with a crisp, fresh aroma with a dry and clean fruity finish.

New Processes

Old Mill have spent a lot of time looking into all the processes at the brewery over the last 2 years and have finally completed their work.

This included a whole range of new equipment alongside a full restructure of brewing practices, cleaning chemicals, temperature control in ALL areas.

To do this they employed the services of Carl Heron (the who designed the original Doom Bar beer) to complete a full audit of the brewery so they could see what needed "fixing / updating / improving".

After that with new Head Brewer Michael Wynnyczuk (Ex Elland brewery of 1872 Porter fame) who joined in February 2022 a long list of issues that Carl had reported were sorted out.

This included :-

- New waste water treatment plant.
- Glycol Cooling plant for both Cooling Wort into FV and temperature control in the FVs.
- Computer controlled FV control panel to automatically keep the fermenting beer at the correct temperature during this time.
- New cask washing machine.
- New grist milling machine and conveyor's.
- New wort pump and controller.

As well as new process equipment they changed a lot of old practices and adopted the latest techniques from numerous suppliers including Murphys & Sons, Kersia UK (new name for Holchem our chemical suppliers), Carl Heron Services, SIBA FSQ team, R&G fluid power group which was all implemented in house by Michael and Brewery Manager Ian Cowling who between them have over 50 years experience in the brewing industry.

Cask Washer

Milling Machine

Control Panel

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I love it when a friend or colleague suggests going out for a spontaneous drink in a pub. Unplanned, it doesn't feel like you've got to do it, or you're committed to it. It's a spur of the moment decision and it's deliciously impromptu. Sod the household chores, the supermarket trip, the (promised) visit to the gym, and the looming work deadline. A few beers and a natter with a friend in the pub puts everything into shade in terms of my well-being.

We're lucky enough in our area to have a choice of pubs serving a range of good quality beer, many with lovely food, all with a great ambience and atmosphere.

However, due to the economic downturn, we've all got less disposable money in our pockets and those spontaneous pub visits are becoming less frequent for many of us. There's no doubt you've heard or read in the media about the struggle that many pubs are going through to survive. Sky-high business rates, utility prices, cost of goods and the minimum wage hike has proved a toxic combination, leading to the inevitable unviability of businesses in the hospitality sector.

In response to this, the big boys have come up with a solution. We need to be entertained! The buzz word in the pub industry at the moment is 'experiential'. Apparently, we don't just want to go for a beer and have a natter with our mates, we need some sort of 'experience' to attract us out more frequently. Live entertainment, games, social interactivity, theme nights, Instagram friendly photo opportunities! It's mandatory to participate, you're a kill-joy if you don't.

But it feels false when it's forced participation as part of a 'brand proposition'. Don't get me wrong, I love live music; I love pub quizzes and games, and I applaud anything a pub does at grass roots level to build its business. But when it's a corporate strategy it doesn't feel authentic, and it feels like we've taken a massive step backwards.

Let me give you an example. I met a group of friends in a local pub recently. The pub was packed with drinkers of all ages, all having a good time, all socialising naturally. We had a great meal, ordered more drinks and settled in for a catch up. Then the 'entertainment' arrived with their microphones and amplifiers (why?) and blasted every customer out of the pub. It didn't retain or attract more custom, it alienated all of us having a decent chatty night in the pub because it was forced on us.

I know pubs have got to do everything they can to attract customers out. But I'm not entirely certain the 'experiential' route is the right road to go down. We can get that experience at home with Netflix and Spotify and an X-Box. I would rather they focus on serving really good quality cask beer, something I can't get at home.

Sometimes, I just want to go to the pub for a pint with my mates and we'll entertain ourselves.

©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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Ossett Brewery

Ossett have a new regular beer called Jet, which is their first sessionable stout.

At 4.0%, Jet is smooth and creamy with indulgent flavours of chocolate, coffee and vanilla. Its full-body and subtle blackcurrant undertones make it an easy choice for any occasion, especially now the cold weather's set in.

Ossett are partnering with the Great British Beer Festival 2025

The Campaign for Real Ale's iconic festival returns for 2025 at their new home, the renowned exhibition centre, the NEC Birmingham from 5th - 9th August.

Ossett say they are "thrilled to be showcasing our shared passion for exceptional cask beer and connect once again with an incredible community of fellow beer lovers."

This exciting new location means more space, more brews, and even more opportunities to celebrate the best in British and international beer.

Join thousands of fellow beer lovers at the NEC, where you can sample hundreds of unique ales, ciders, perries and craft beers from around the world. Immerse yourself in interactive tastings, discover new flavours, enjoy live music, and experience the festival's vibrant atmosphere in a way like never before.

Fernandes, Wakefield

There are two new beers to look out for which are:

Vril 3.9% Hoppy Session Ale
A pale hoppy session ale brewed with Lemondrop & Citra hops.

Pyewacket 4.0% Traditional Bitter
Traditional golden brown bitter brewed with Challenger hops.

Chin Chin, South Kirkby

Thank you to Chin Chin Brewery for hosting our October branch meeting.

Goodbye Craft Beer, Hello Indie Beer!

In a move started by SIBA, small breweries are ditching the term "craft" in favour of "indie" to distinguish themselves from the global brewers who have bought their way into the "craft beer" market with purchases of brands like Beavertown.

The aim is to produce a definition that is much more suited to promoting small breweries and I hope ends this "craft vs cask" debate. Cask can be craft beer.

You can find out more information at **https://indiebeer.uk**

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Just search for Wakefield Camra

wakefield.camra.org.uk

Thank you for putting up with us!

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

Bier Huis, Ossett
Chin Chin Brewery, South Kirkby
Harry's Bar, Wakefield
Horse & Jockey, Horbury
Manor Inn, Crofton

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 95 is January 1st 2025

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?

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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.

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