

Real Ale Talk

Magazine of the Heavy Woollen branch of CAMRA



PUB OF THE YEAR 2012

WEST RIDING LICENSED
REFRESHMENT ROOMS

PUB OF THE YEAR RUNNER UP 2012

NEW INN



Summer 2012



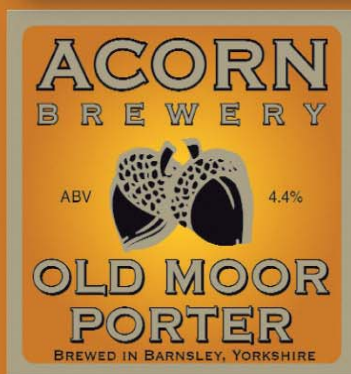
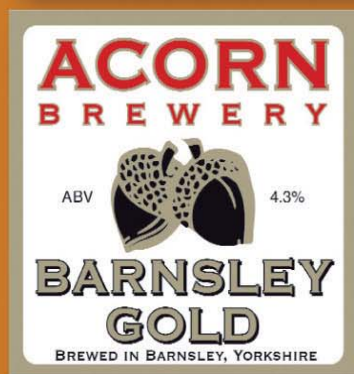
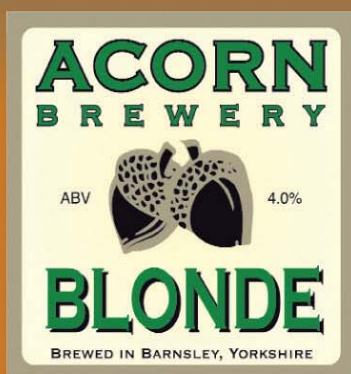
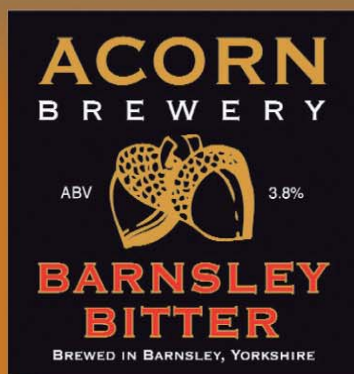
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Festivals Local & National

For updates and further information, see www.heavywoollencamra.org.uk/When.htm

July

20 th - 22 th	Beer Festival at the Little Bull, Middlestown, Wakefield, WR4 4NR
20 th - 22 th	Tramlines music festival at venues across Sheffield, including The Leadmill, Sheffield Cathedral and the O2 Academy www.tramlines.org.uk
26 th - 29 th	Third Annual Yarnbury Beer Festival, Yarnbury RFC, Horsforth, Leeds, LS18 5HB
28 th	Bobtown Beer Bash at Roberttown Community Centre, Roberttown WF15 7LS
28 th - 29 th	Hall Bower Beer Festival at Hall Bower Athletics Club,

August

3 rd - 5 th	The Swan, Liversedge. Beer festival
9 th - 12 th	Huddersfield Food & Drink Festival
11 th	Garforth Lions' First Beer Festival at the Miners' Welfare Hall.

19 th	Shears, Hightown. Music & Beer Festival plus Hog Roast.
23 rd - 27 th	Maritime-Themed Real Ale Festival at Milnsbridge Socialist Club.
24 th - 26 th	Ale'ympics Summer Beer Festival at the Nook, Holmfirth, HD9 2DN

September

6 th - 8 th	Keighley Beer Festival
14 th - 16 th	Beer and Cider Festival at The Cricketers Arms, Deanhouse, Holmfirth,
19 th - 22 nd	York Beer & Cider Festival
21 st - 22 nd	Rastrick Beer Festival, St Johns Community Hall, Rastrick HD6 1HN.
20 th - 22 nd	Thirteenth Todmorden Cricket Club Beer Festival

Navigating to the Navi

On a crisp, sunny, Saturday afternoon, I decided to explore the delights of the 262 bus route between Mirfield and Kirkheaton. Alighting at the junction of Bellstring Lane and Hopton Hall Lane I walked along Liley Lane towards Grange Moor with Emley Moor Transmitting Station looming in the distance. To the north are marvelous views of the Heavy Woollen area and to the south I could see way beyond Castle Hill to the Peak District. Fabulous.

After about a mile and having soaked up the “atmosphere” of several farms, I arrived at my first port of call, the **Hare & Hounds**. Part of the Vintage Inns group, it is a large roadside country pub, oozing rural charm and rustic character, mostly for dining but there is an ample and comfy drinking area. The real ales on offer were Black Sheep Bitter, Acorn Barnsley Bitter and Leeds Pale. I chose a half of the latter and handed over my £1-65 to the friendly lady behind the bar. There was no faulting the beer quality in this Cask Marque accredited pub. An ideal place to take the wife, girlfriend or mother-in-law and still satisfy your thirst



I retraced my steps back to the bus stop and took the bus from outside the former Freemasons Arms, through the pretty village of Upper Hopton and dropped off at the first stop on Hopton Lane. The **Travellers Rest** was a short walk back up the hill and here I found a friendly welcome from the staff and regulars. It known for its carvery restaurant but also has three, well-kept real ales. I chose the Black Sheep Bitter ahead of the Wells Bombardier and Tetley Bitter. It did not touch the sides as it went down smoothly.



A short ride down the hill took me to the **Flower Pot** on the outskirts of Mirfield on the corner of Hopton Hill and Calder Road. A Pub of character with riverside beer garden the

sole beer on sale here was extremely well kept Tetley Bitter. The interior of the pub consists of several tidy and pleasantly decorated drinking areas. Displayed around the pub is a large and delightful collection of teapots. This was at one time a Ramsden's pub as evidenced by the etched glass windows and co-incidentally at the turn of the 20th Century a William Ramsden was the licensee – spooky! (Since writing this article, the **Flower Pot** has been put up for sale, with possible interesting consequences – Watch this space Ed)



The next bus took me to my final pub, the CAMRA award winning **Navigation**, a friendly local with a reputation for serving high quality real ales and ciders



in the area. It sits on the canal side with a large beer garden overlooking the canal and is on the highly popular Transpennine Real Ale Trail, being only fifty yards from Mirfield railway station. The pub has a lounge area to the front of the bar, a large function room and a games room to the side, where the temporary bar had been erected for the weekend's superb beer festival. A wide range of brews from across the country were available at only £2 per pint. I chose some of the exceedingly new beers from the local Pennine Brewery in Batley followed up by beers from Mallinsons at Lindley. These were served up by Kevin and his band of willing helpers including Derek and Bernie no less. Superb.

The bus crawl was now complete and as I made my way to the station for the journey homeward I contemplated where to travel next time around the area. There is certainly plenty to go at!

HAPPY DAYS

LOOKING BACK AT THE SCARBOROUGH HOTEL SAVILE TOWN

Where, in Yorkshire in the 1970's would you find a cocktail bar managed by a gentleman sporting a bow-tie and dinner-jacket ? Leeds, Harrogate ? No it was Savile Town, Dewsbury, and the bar was in the Scarborough Hotel situated at the junction of Savile Road and Orchard Street.

Admittedly the bar was only opened occasionally, and unusually for such a sophisticated affair, it boasted a set of triple handpumps. The landlord at that time was the late John Dixon, who like so many others in the Heavy Woollen District was a tenant of Tetley's Brewery, Leeds.

Taking over from him to steer the pub through the seventies into the eighties were Kevin and Pat Hopkins who were later to open the Cellar Bar, Batley, which is still going strong.

Getting into the Scarborough Hotel could not have been easier as there were three entrances - one on Savile road, one on Orchard Street and one from the car park. Couples dressed up for an evening out faced a hazard if they used this door as the route to the three rooms meant brushing past the "Passagemen". This loose coalition of drinkers was one of four distinct groups of customers, the others patronising the Best Room, the Music Room and the Games Room. These hardy drinkers eschewed the comforts of comfortable seats in the rooms preferring to stand in the passage which lead from the toilets and the car park. Unfortunately so keen to partake of refreshment were some of these stalwarts that they would come straight from work in their "muck ", meaning still wearing overalls which were often "black bright", and therefore liable to contaminate the smart clothes of those forced to squeeze past, prompting complaints to the licensee.

A memorable characteristic of this band of brothers was their round of drinks system. Should one of their number arrive behind time, then whoever had bought the last round was duty bound to pay for the latecomers pint. This could

mean that some lucky individual might last the whole session without putting his hand in his pocket, but conversely if all those on parade had bought a round the laggard would be greeted with the injunction "It's your round "

Tetley's Bitter was the favourite, but Dark Mild and "Mixed" were also popular. The Dark Mild could be difficult to keep on form, especially in hot weather, prompting Kevin to swathe the barrels in the traditional wet sacks, with the observation, "You only have to look at it wrong, and it goes off !"

There cannot be many regular pubgoers in the Dewsbury area who will not remember one of the establishment's last landlords – the late Ron Newton. Known to all as "Rocket Ron " from his days serving in the RAF, his speech was peppered with military slang accompanied by knowing winks. But it was his stylish mode of dress that set him aside from the crowd. A bow tie and dinner jacket was his standard kit, which brings this account of the Scarborough Hotel round a full circle.

What happened to the place? Like so many other public houses it became subject to change of use and is now accommodation.

A sad sign of the times.

A. Passageman

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FOX HOUSE INN, Penistone Road, Holmfirth, HD9 2TR

OSSETT CRICKET AND ATHLETICS CLUB, Dimple Wells, Ossett, WF5 8JU

SILKWOOD FARM, Mother Way, Silkwood Park, Ossett, WF5 9TR

TAPROOM (@The Wilton Arms), Commercial Street, Batley, WF17 5HH

Ossett Brewery Pubs are also members of the OBE Club, check the website for locations.

For further details about Ossett Brewery Beers or the OBE Club please contact the sales team on **01924 261333** or visit **www.ossett-brewery.co.uk**





HEAVY WOOLLEN PUB OF THE YEAR 2012 WEST RIDING LICENSED REFRESHMENT ROOMS

The Heavy Woollen branch of the Campaign for Real Ale have awarded their latest Pub of the Year award to the **West Riding Licensed Refreshment Rooms** on Dewsbury Railway Station.

Ever since the pub was created in 1994 in a disused part of the Grade 2 listed railway station, it has been a standard-bearer for real ale in the district and its fame has spread somewhat further than the Heavy Woollen district. The pub has won the award several times before and has also previously achieved the Yorkshire Regional Pub of the Year award and a runner-up in the National competition. The West was a pioneer of the now very popular Rail Ale Trail as seen on TV when Oz Clarke and James May toured the country and found this to be one of their favourite spots.

The team have worked hard to maintain an interesting selection not only of cask ales but also traditional cider and perry, fine continental beers and top quality soft drinks. Black Sheep Bitter and Taylor's Landlord are regulars, with six rotating guests. A variety of beer styles is maintained by allocating each pump a target style and strength, so the eight pumps give the customers plenty of choice of styles

and strengths, while a dark mild is always available. Some fine woodwork, architectural features and items rescued from closed pubs create an atmosphere like you would find in pubs which existed long before this one.

Good value, wholesome and tasty food is available lunchtimes and some evenings, the latter with some interesting themes.

The pub is now part of a small group of fine pubs opened by Mike Field and Sarah Barnes, including the Sportsman, Huddersfield and the Cricketers Arms in Horbury, both of which were regarded as failed pubs before the team took them over. It is an incredible achievement that both of these pubs have been awarded Pub of the Year by their respective CAMRA branches, Huddersfield and Wakefield, amid stiff local competition.

Bar manager Ros, on behalf of the team, proudly accepted the award from Branch Chairman Alan Mapplebeck.

Pub of the Season - Spring 2012



PUB OF THE SEASON - SPRING 2012 BLACK BULL

The latest Pub of the Season award has been presented by the Heavy Woollen branch of the Campaign for Real Ale to the **Black Bull** at Liversedge

When popular owner and licensee Arthur Toulson decided to retire and sell the Black Bull in 2003, he was very particular about who he sold it to because he wanted to still use it as his regular pub but on the customers' side of the bar. At that time, the big pub companies were paying high prices for successful pubs so that would have been the easy option. Thanks to Arthur sticking to his principles, he sold the pub to Ossett Brewery and so it became the first of over a dozen pubs in the company's portfolio. Refurbishment improved the pub without detracting from its unique character while later changes have increased the available space, most notably the conversion of a garage into what has become known as "The Chapel", complete with pews, wooden partitions and stained glass. Each of the five areas has its own characteristics, while a patio at the back is handy on sunny days.

Whilst the pub has always been popular, recent refurbishment of the bar area and equipment has resulted in the highest standards of quality and consistency of the beers on offer,

helped by the efforts of the new managers appointed last year, Claire and Rob Toulson who is following in his father's footsteps and keeping up the family tradition at the Black Bull.

Beers on offer include up to six of Ossett's own products, from top-seller Pale Gold (3.8%) through Big Red (4%) to Excelsior (5.2%), one beer from the excellent Fuller's range and a couple of independent guest ales, usually including a mild or a speciality dark ale, a total of nine hand-pulled ales all at reasonable prices.

The certificate was presented by branch chairman Alan Mapplebeck to a delighted Rob and Claire on a Tuesday, which is their regular quiz night.



PUB OF THE YEAR RUNNER UP 2012 NEW INN

Runner-up in the Heavy Woollen branch of the Campaign for Real Ale Pub of the Year 2012 competition has been awarded to the **New Inn** at Roberttown.

Two years ago, the pub was sold by Enterprise Inns, one of the two biggest national pub companies, as trade had declined. Andrew Kenyon and Susan Walker successfully bid for the pub when it was put on the market and after some serious cleaning and refurbishment re-opened it in Autumn 2010. It was at first planned to have four handpumps, which then became six when the bar refitting was done. There was naturally some anxiety about how much trade there would be given the pub's recent history but from the day it re-opened it was popular and selling over a thousand pints of real ale every week. Because the pub is not tied to a particular supplier, they were free to choose from the many excellent independent breweries and three of the six beers on offer are from Abbeydale of Sheffield, Leeds Brewery and Mallinson's of Huddersfield, who brew a unique house beer, Bobtown Blonde, for the pub. The other three are rotating guest beers with a variety of styles, colours and strengths, from local and renowned regional breweries. Demand for real ale in the village was demonstrated last summer and the summer before when

the local community centre hosted the Bobtown Beer Bash and sold three dozen casks of ale in less than eight hours at a great gala day which will be repeated this July.

The pub has a popular taproom, the main lounge, a pool room and the former restaurant which is now used for functions, occasional band performances and as an extension to the lounge. It has established itself as a fine community pub with a friendly atmosphere and proves once again that you don't need gimmicks, expensive satellite TV or a restaurant to have a successful pub. The Wednesday quiz provides a popular diversion.

The award was presented by branch chairman Alan Mapplebeck and gratefully received by Andrew and Susan, who thanked the regulars for their support and the hard-working staff for their contribution to success.

Overall winner of the Pub of the Year award was once again the West Riding Licensed Refreshment Rooms at Dewsbury Railway Station.



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Ale Cake

Ingredients

- 500ml Bottle of dark ale such as Theakston Old Peculiar
- 140g dried cranberries
- 140g mixed peel
- 180g soft brown sugar
- 150g self-raising flour
- 500g small currants
- 3 eggs
- 180g wholemeal self-raising flour
- 3 tsp mixed spice

Method

1. Put the cranberries, mixed peel and currants in a pan, cover with the ale and heat for a few mins until hot, cover and leave for 24hours
2. Preheat oven to 140 Degrees C
3. Add the rest of the ingredients and mix well
4. Bake for 75mins until brown and firm to the touch.
5. Remove and allow to cool on a wire rack.

Scoff with butter or Wensleydale cheese!

Do you fancy buying your own pub!

It is easy to deduce, with many pubs closing, that it would be unwise to buy a pub right now. However, the reasons for closure are many and not always indicative of the potential for future trade. Prices of freehold pubs are currently low and there are bargains to be had. Because of the way that pub companies work, income from a pubco pub has to satisfy the licensee, the brewer and the pub company. Because the licensee is forced to buy beer and often other stock from the pub company direct, prices are well above, sometimes as much as double, the free market price, as well as paying a substantial rent to the pub company. With a free house owned by the licensee, rent is replaced by a mortgage or backing from another party, while the owner is free to buy beer and anything else from the most economical sources, thus enabling them to buy what the customer wants and usually charging less for it and hence attracting more trade. Savings on bar refurbishment can be made by having a buying agreement with a brewer, such as Molson Coors or Heineken, who may fit out the bar and cellar free of charge in exchange for buying some regular stock from them, while leaving the majority of purchases free of tie.

We have a number of examples of pubs which have successfully followed the freehold route and seen success where the pub company had given up. The list includes the New Inn at Roberttown, the Shears at Hightown and the Saville at Mirfield all of which are now busy and selling lots of real ale, indeed without being turned into foody pubs. A number of others have been taken over by new, local pub companies with managers installed, thus adding some buying power without unduly restricting the pubs.

If you are interested in buying your own pub, there are some good ones for sale starting at little over £100,000, many of which, like the attractive Victoria in Carlinghow, are still trading, while many are for sale but showing no signs. If you would like a list of pubs which we know are for sale and their selling agents, contact us in confidence.

Real Ale Talk Pub News

Batley: The **Talbot** is to be demolished and replaced with retail/offices/flats.

Despite being for sale, the **Rose of York** continues to trade soundly and has a rotating good quality real ale, such as Sharp's Doom Bar, Everard's Tiger, St Austell Tribute.

Batley Nash (IDL Club) are building real ale sales with help from Black Sheep and Pennine among others. **The Commercial** is a homely-furnished true community pub with Ossett Big Red found in good condition. **The Wellington** is a well-kept locals pub with Sports TV but no real ale; regulars recently raised around £1,000 for Cancer Research.

After a visit to **Caphouse Brewery**, with some beer and food laid on, we went to the re-opening of the now proprietor-owned Wilton Arms, renamed the **Taproom**. The left hand room is equipped with a stage, to feature quality live music, while the right-hand room has ample space for a relaxing drink. Six real ales are on offer; Taylor's Landlord, Ossett Yorkshire Blonde and Theakston's Old Peculier are the regulars plus Ossett's seasonal offering and two independent guests which on opening night were Caphouse Miners a Pint, brewed 200 yards away, and Pennine Spring Barley, a rather fine seasonal ale brewed half a mile away. Opening times are 5-12 Mon-Thur; 3-12 Fri; 12-12 Sat-Sun. The pub is about a quarter mile from both the railway station and the bus station and is almost next to Wetherspoon's Union Rooms, so with the 5 ales at the **Cellar Bar** too it makes Batley a worthy place to step off the train for good beer.

Birkenshaw: The **George IV** is now owned by the former Punch tenants who have been there seven years, a good result as it frees them from pub company ties. There are up to six ales on tap; long-standing Tetley Cask, Taylor's Landlord, Salamander Golden Salamander and three rotating guests.

Birstall: Guest ales at the **Black Bull** are cheaper than the regulars and change remarkably quickly, often selling out the same day; Pennine Real Blonde is proving particularly popular. Regulars are John Smiths Cask, Copper Dragon Golden Pippin and Sharp's Doom Bar. The **White Bear**, after a trial of Black Sheep, once more has Tetley Cask on handpull at a good price, while the **Old Wine and Spirit Vaults**, which had no real ale for a few years, now has fine Black Sheep Ale following a spell with Taylor's Landlord, also at a low price. The **Oakwell Motel** is a pleasant, modern pub with a useful function room, fully equipped gym and good value accommodation but has no

real ale despite a fine pair of Worthside handpulls with Stones clips. The **Greyhound** has one or two guests alongside Tetley's.

Carlinghow: No real ale at the **Wilton Arms & Bridge**, to let, likewise across the road at the **Victoria**, a pub of character which is up for sale by Thwaites; the pub used to sell lots of Tetley's but it seems the regulars couldn't get used to Thwaites, who refused any flexibility of the tie. Perhaps a keen new owner could make the pub a success once more, free of the tie.

Chickenley: The **Crown** was the subject of a licensing review due to reports of anti-social behaviour around the pub, however the regulars rallied round and showed support for the pub which resulted in retention of the licence, with some new conditions.

Cleckheaton: In amongst all the doom and gloom over closed pubs, we now have a new one opened near Chain Bar roundabout; Marston's are building new pubs up and down the country, all quite large and designed for "family dining" but having proper beer too. **The Silver Birch** has four real ales which when we visited were Marston's Pedigree and Me Duck, Jennings Slap & Stickle and Wychwood Hobgoblin. **The Priory** (formerly Brown Cow) is closed. **The Punch Bowl** now has a handpull which sometimes has Black Sheep. **The Malt Shovel** is now in the hands of the former licensees of the Old House at Home, where the beer was always of good quality. Two handpulls should be in action by the time you read this.

Dewsbury: The **Whistler** is being turned into another Tesco Express despite objections and despite an existing store less than a mile away. **Cedric Tapps** has closed permanently and is being converted into shops. **The Shepherd's Boy** was voted our Cider Pub of the Year due to its commitment to stocking up to three traditional ciders and perries. Land adjacent to the pub car park has apparently been sold for housing, which does not affect operation of the pub. A Victorian tearoom was recreated at the **West Riding** in April to sample recipes from former Reporter deputy editor Margaret Watson's recently-published book, Dewsbury in Food and Photos. The author was on hand to sign copies of the book which is being sold to raise money for the Forget Me Not Children's Hospice. The event was a great success. Meanwhile, the pub goes forward into the Yorkshire Regional Pub of the Year competition, which it has previously won.

Leggers recently held a "Meet the Brewer" evening with Moorhouse's, who provided a generous number of samples of their beers with tutored tastings including malt and hop samples. A very enjoyable evening was much appreciated. Look out for similar events at local pubs. Four charities have received £1,250 each thanks to public-spirited customers of the **Bath Hotel**, a Sam Smith pub which sadly has no real ale, unlike their other pub in our branch, the **Old Hall** in Heckmondwike. The **Old Turk** usually has no real ale and opens as a pumping music pub on Friday evenings, all day Saturday and Sunday; the refurbished **Wellington** has sports TV and occasionally has a guest real ale.

Dewsbury Central Station is still being improved; it now has a separate dining room with a fine door, with the wall probably rebuilt where it used to be. The lobby bar is to be carpeted and made more homely. Thwaites Wainwright was sampled in good form; other Thwaites beers are sometimes on. Real cider on handpull is a regular feature. The **John F Kennedy** has a rotating Glentworth beer, recently Whispers (4.3%) in excellent condition. The pub is usually open from around 8pm Thursday to Sunday. **Beer Street** has Tetley Bitter and Dark Mild at £2.35 and £2.15.

Dewsbury Moor: The Woolpack (Range Taverns) is to be demolished and replaced by housing.

Gomersal: The Saw is closed, future uncertain. The **West End** has well-kept Golden Pippin, Tetley and Landlord and is a fine community pub. The **Bull's Head** is another fine local with Tetley, top-seller Jennings Cumberland and Leeds Pale plus a guest, lately Marston's EPA at £2.20. Live bands on occasional Saturdays. Keep an eye on the **Shoulder of Mutton** which is for sale. The **Wheatsheaf** gets busy with diners but there is plenty of room, when the kitchen closes, to sample Taylor's Landlord and two good guest ales. The **California** has temporary management.

Hanging Heaton: The Fox and Hounds had a successful mini-festival at Easter with beers up to the usual great standard, from ten different breweries.

Hartshead Moor: The Stafford Arms has three well-established real ales, has been awarded Cask Marque and had a beer festival in April. The **Old Pack Horse** has Theakston's Lightfoot and two rotating guests, while the **New Pack Horse** has re-opened as a real ale and continental beer house. On opening night there were 5 real ales and Weston's Raspberry Twist available. Handpulled Worthington White Shield was a real treat, alongside Black Sheep Bitter, Taylor's Landlord, Moorhouse's Blonde Witch and Porter, all at very reasonable prices.

Heckmondwike: Heckmondwike Sports Club have Greene King IPA and a rotating guest, selling well.

Hightown: The Cross Keys features Old Speckled Hen and Wells Bombardier. The **Shears** plan to have a Music & Beer Festival in the grounds on Sunday 19th August. There will be 10 Cask Beers, numerous live acoustic bands/performers, and a Hog Roast.

Liversedge: The Swan are planning a beer festival August 3rd - 5th; check our website for details.

Lower Hopton: Lower Hopton WMC offers Tetley Cask, York Guzzler and a rotating guest.

Mirfield: The Old Colonial now has a real fire in an attractive fireplace, with comfy leather sofas which are proving popular. The pub recently won a Pubs in Bloom competition for Yorkshire & North-east and certainly the garden has some interesting features. The **Black Bull** now only sells packaged beer as its conversion to a Tesco Express is complete. The **Airedale Heifer** has Tetley Bitter and a rotating guest, recently Golden Pippin. The **Shoulder of Mutton** has a new manager but currently no real ale. There are plans to extend the **Flowerpot** (Punch). Alongside its tidy selection of ales, the **Pear Tree's** rotating ciders include products from Yorkshire cider makers Pure North, who are gaining a fine reputation. The standard-setting beer festivals at the **Navigation** continue, with 40 beers including a great selection of South-West beers at the end of June - keep checking the branch website for future events. The pub scores highly on quality and value, with most beers £2/pint Monday, Wednesday and Friday. **Moorlands Cricket Club**, Huddersfield Road, WF14 9HP, have two ales on tap, one from Taylor's and the other a rotating guest, lately Tetley's, Partners and Thwaites beers have featured. The **Railway** has Black Sheep, John Smith's Cask and Taylor's Landlord while the **Ship** has Greene King IPA and Abbott. The **Yorkshire Puddin'** is currently closed.

Roberttown: The Fountain has Thwaites Wainwright at a good price and does Sunday lunches at 2 for £5! The **Star** has Golden Pippin and Taylor's Landlord; daily lunches and early evening meals are recommended.

Shaw Cross: The Huntsman continues to stock three fine, interesting guests alongside Taylor's Landlord. Good value food is available Tue-Sat lunch and Thu-Fri 5-7:30.

Scholes: The Walkers Arms are looking for a blonde ale to put alongside Everard's Tiger.

Thornhill: The **Alma** is revitalised under its new management and two well-kept rotating beers are available, from breweries such as Taylor's, Caphouse, Pennine and Moorhouse's. The food is recommended. The **Savile Arms** is worth a visit to have a look around the unique old building while sampling the three rotating beers on offer. In May David and Hilary celebrated the tenth anniversary of taking over the pub by minting commemorative badges and providing a special curry supper.

Thornhill Edge: The **Flatt Top** has Leeds Pale, Tetley Bitter and John Smiths Cask to choose from, sometimes with an additional guest such as York Guzzler and Tetley-branded seasonals.

Upper Hopton: The **Traveller's Rest** have introduced a guest to supplement Black Sheep and Tetley's.

Whitley: The **Woolpack** has new licensees with beers from Greene King.

Wyke: The former Westfield at Wyke has been re-launched as **Harry's Carvery**, offering a decent carvery for £3.99, £6.99 on Sundays. Open 12-9, the emphasis is clearly on food but handpulled Taylor's Golden Best makes a good accompaniment.

Progressing the Pennine Way

Business at Pennine Brewery is developing well. An important landmark after only four months brewing is the achievement of their first award, the coveted Dame Brittan Festival Choice award at the Dales Festival of Food and Drink, held at Leyburn, which attracted over 12,000 visitors. The winning beer was Real Blonde, a very enjoyable 4% ABV drink with a traditional, refreshing pale ale flavour which seems to have improved as experienced brewer Sam has fine-tuned the formula since it was first introduced.

Amber Necker, 3.5%, their permanent session bitter, was one of the first cask-dispensed beers to sell out at Dewsbury beer festival, while seasonal beer Spring Barley, a 4.4% beer celebrating barley, has been well received throughout the County. The first trial brew of Good Health, a 3.8% beer developed with Sheffield Hallam University, went down well and is scheduled for August production. The latest seasonal brew is Midnight Rose, 3.7%, a delicious, dark, chocolatey ale not to be passed by, closely followed by Street Party IPA, a 4.8% beer which is selling like hot cakes. Total production is running at over 40 brewer's barrels (11,520 pints) per week.

D.D.



WHAT'S ON FOR THE WHOLE FAMILIES ENJOYMENT & ENTERTAINMENT AT		
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CAP HOUSE BREWERY		
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PLEASE COME ALONG AND SUPPORT OUR CHARITY FUNDRAISER		

Cap House Brewery News

Cap House brewery has recently secured another four outlets for sales of its range of beers on a regular basis. The brewery are also hosting and sponsoring a rock concert at the Reindeer Inn (their Brewery Tap at Overton) in aid of "Help The Heroes" on the 14th July.

TASTING NOTES

A smooth tasty blonde light Ale. Brewed with lager malts and specially selected hops. A real thirst quencher that drinks like "a proper blokes lager". Releasing light fruity notes with a hint of citrus as it goes down.

MINERS A LIGHT - 4.2%

A smooth tasty blonde light Ale. Brewed with lager malts and specially selected hops. A real thirst quencher that drinks like "a proper blokes lager". Releasing light fruity notes with a hint of citrus as it goes down.

A state of the art 1.5 x 2.5 x 2.5 metres cold store has also recently been installed to keep real ales at its freshest for quality and taste. In addition a new real ale, "Miners A Light" has been released. Inspired by the flaming safety lamps used in the coal mines of old, their invention is generally attributed to Sir Humphrey Davy in 1815.

MINERS A LIGHT- 4.2%

A smooth tasty blonde light Ale. Brewed with lager malts and specially selected hops. A real thirst quencher that drinks like "a proper blokes lager". Releasing light fruity notes with a hint of citrus as it goes down.

Partners Enjoy A Euro Diamond Jubilee

The trade night in April at the Spotted Cow was well attended with customers travelling from as far as York and Manchester to sample the full range of Partners beers and enjoy the launch of Euro Diamond - a 4% light refreshing ale with a strong hop finish. Topically titled after the Eurozone crisis and the Jubilee year, it has been so well received that an extra brew has been added to the schedule.

In May the Drighlington Beer festival was yet again well attended with over 50 different beers and ciders sampled in three days. Dewsbury Beer festival was a great success and the beer tasting went down very well, the Euro Diamond only lasted about 90 minutes so was supplemented with Pure Gold. The feedback was really good and encouraging with many new customers interested in stocking Partners beers.

Some of the new and regular outlets stocking Partners include: the Tap Room Batley; the Alma and Savile Arms Thornhill; Leggers Bar and West Riding LRR Dewsbury; the Lockwood Huddersfield; Morley and Moorlands Cricket Clubs; Chapel Allerton Lawn Tennis; the Six Acres; New Inn Calverley; New Inn East Bierley; the Needleless and of course our friends at The Red Lion at Ossett. East Ardsley Con club now has Partners Tickle Belly(a story for another day) along with other partners beers rotating weekly. A full list of outlets stocking Partners will be added to the website www.partnersbrewery.co.uk in the next few weeks and for those who like a little punt on the gee gee's there is some exciting news.

Back at the brewery Ian and Paul's team has been strengthened with the addition of Julie Briton who will be helping develop sales, promoting Partners Beers at corporate events and assisting in the brewery. Due to increasing demand it is hoped to expand the capacity of the brewery by adding more new fermenting vessels to allow 25% growth over the coming months.

Partners Brewery supports local grass roots sport and is proud to sponsor Morley Cricket Club, Morley RUFC, Liversedge AFC, and their very own sevens rugby team.

Tabatha (the knackered) a 6% abv SIBA gold award winning beer was first produced by Anglo-Dutch Brewery and named after one of the partners cats. This Belgian style tripel beer brewed with coriander was reintroduced in March this year and is sent to Scotland, the Lake District and as far south as Kent and Devon. But it's the regulars in The Red Lion at Ossett run by Ian who love the Tabatha so much that one of their number, local playwright Chris Gibson penned this poem.

Tabatha O Tabatha!

*Tabatha with your golden body and sweet taste
You seduced us with remarkable haste,
Unsuspecting and unprepared,
We sampled your treats,
And you knocked us (literally) off our feet.
Shining golden in a pint glass,
We asked for more, and fell on our ass,
At 6% we felt some shame,
Until we decided you were the ale,
That could not speak its name.
With hand on mouth we point,
The wise landlord knows what we are after-
Tabatha O Tabatha!!!!*

Birstall Bevvies

With a rare spare Saturday afternoon available it was decided to have a look around the environs of Birstall. I was sure that despite only one entry in the CAMRA Good Beer Guide, the town was worth a thorough exploration to find its treasures.

With the aid of an expert local guide, the session literally began at opening time. A short ride on the 229 bus along Gelderd Road towards Gildersome took us to the pleasant **Pheasant** which opens at 11am. Although a much extended



food-oriented, Greene King house, the drinker is not made to feel awkward, with plenty of bar space available. Up to four varying beers from the Greene King range and independents are

on sale and are kept in good condition by keen managers. There followed a brisk walk through the countryside, passing the historic 16th century Oakwell Hall and its lovely country park. There were signs of the area's industrial past with remnants of the old railway visible.

After about 20 minutes we arrived at the newly crowned Pub of the Season, the **Scotland**, a busy local with a cosy



L-shaped lounge, a central bar and a good sized beer garden. On sale were well-kept Tetley Bitter (still in 36-gallon casks at weekends) and two guest beers including

the superb Kirkstall Pale. Danny has been the Landlord for over three years, in which time real ale sales have steadily risen. He showed us a copy of a booklet about the pub's history and various framed newspaper cuttings detailing interesting events. The pub was at one time the home of the Birstall Savages (some research required, please!). The garden has an interesting curiosity in the form of an ancient mortar free arch that was purchased and relocated there in the mists of time. Spookily Danny used to live in Hull – "Is there no escape?" I hear you say.

Next it was back towards town and the recently tastefully refurbished, CAMRA award winning **Black Bull** opposite

St. Peters church in Kirkgate. It is an historic Grade 2 listed pub with several rooms and cosy corners, dating in parts from the 17th Century, and features



in Dave Gamston's book "Yorkshire's Real Heritage Pubs" (I hope you all have a copy). The regular beers are Copper Dragon Golden Pippin, Sharps Doom Bar and John Smith's Cask together with fast changing guest beers. It was here that we sampled the most interesting and tasty beer of the day – Belgian Blue from Bradfield Brewery. It certainly had a blue-tinged head and, at 4.9% ABV was packed with loads of flavour.

It was then time to head back towards the centre of town to call at Birstall's oldest pub and current Good Beer Guide entry, the **Horse and Jockey**.



It is an opened out, low beamed pub of character adorned with old photographs. One shows quite clearly that it had belonged to the Kirkstall Brewery estate at one time – quite fitting now that the great name has been revived recently. More homework for someone! There are two regular beers, Black Sheep Golden Sheep and Copper Dragon Golden Pippin supplemented by two quality guests – on our visit one was Castle Rock Harvest pale – how could I resist the Champion beer of 2010.

The next port of call was the **Birstall Sports & Social Club** (formerly the Trades Club). We did not stay for a drink as there was no real ale but hope might be on the horizon as there are two hand pumps and beer is supplied from J.W. Lees from over the border in Lancashire. Get some pressure on (not of the gas variety)!



Around the corner we found a different story at the Birstall Irish Democratic League Club (IDL) known locally as "Birstall Nash". Once we were signed in to the bustling, but friendly bar we found excellent quality Tetley Bitter and Camerons Snowflake available at extremely good prices.

It was now time to catch the bus back to Leeds and to cast my thoughts to other things whilst my guide retreated to the comforts of home and the excitement of the gas man calling. So, if you wish to find at least four pubs and a club who offer a warm welcome and great beer (I'm sure that there are more), look no further than Birstall. You know it makes sense! There is no excuse as frequent buses run from Leeds (209, 220, 229), Huddersfield (220, 229), Dewsbury (281, 282, 283) and Bradford (283).

B.F.H.

The Hidden Gem of Batley Carr - The Woodman Inn

This pub is situated between Dewsbury and Batley and is a proverbial back street pub. It dates back to 1688 and has an original doorway which has the initials R.H. above the date. This first become a Coach House and in the late 1700 's and early 1800's it then became a Public House.



There are stories of the pub being haunted and it is reported that sometimes you can feel a presence in the morning like a little breeze as if somebody just walked past. Noises are sometimes heard, they are not threatening just as if somebody's lost.

The pub has a large comfortable lounge with an open fire, a small stone floored area and a large games room with TV, darts and a pool table. In the summer there is an excellent beer garden to the rear of the pub.

A well know local landlord (Jim Lyman) who used to run the Market House in Dewsbury was actually from here and helped run the Woodman with his father, James Lyman, who was Landlord from 1927 to 1939.

Landlords can be traced back to the earliest one George Hepworth landlord here from 1826 to 1827 followed by twenty nine others, the longest serving one being Michael Ingham who with his wife Alice ran the pub from 1984 to 2004. This now takes us to 2004 when a local man John Foulstone with his partner Jane Drury was asked if they would like to take on the Woodman Inn. Seeing he was a regular and that he knew the clientèle he couldn't miss the opportunity and became landlord in March 2004.

Since that time the pub has accumulated three football teams, two pool teams and two darts teams. Regular weekend entertainment includes Motown and Elvis nights plus live singers on Saturday nights. Tuesday night is Quiz Night. The Woodman sells Tetley's cask beer, with also Tetley's dark mild and smooth plus regular tipples.

To find this gem, regulars usually say "It's behind G Boxes Funeral Directors on Bradford Road, first left then right", You will step back in time to a good old English pub, with a warm and friendly atmosphere.

Contact: Jane Drury The Woodman Inn, 6 Hartley Street, Batley Carr, Dewsbury, WF13 2BJ Tel. 01924 463825

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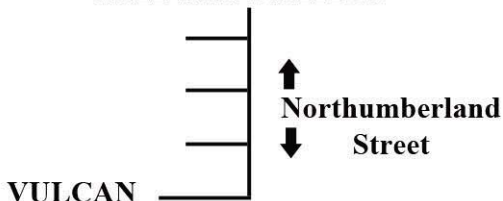
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THE TAPROOM



BATLEY

The 2012 Dewsbury Beer & Cider festival

The 2012 Dewsbury Beer & Cider festival is over for another year. By all accounts the event was the best yet, with over 80 real ales and 16 cider and perries enjoyed at the same prices and with lower admission prices than last year. Beers were priced according to strength, between £2.40 and £2.80 per pint while the highest entry price was £4 including a festival glass. Once more the weather provided mixed blessings with glorious sunshine inviting the crowds while also providing a challenge for the beer cooling system which just about coped. Apologies to those on Thursday who had to make an unexpected, thankfully brief trip (twice) into the sunshine due to fire alarms.

Beer of the festival was decided by a careful process; all the beers were blind-tasted by branch members to produce around 20 nominations, which were then blind-tasted on the opening day by a group of experienced beer drinkers and publicans. Third place went to Green Jack Brewery of Lowestoft with Trawlerboys, a full bodied copper-coloured best bitter, second place to Loddon Brewery with Ferryman's Gold, an aromatic golden ale, while the winner was Rat Brewery White Rat, a very pale, hoppy ale with an aromatic and resinous finish. By coincidence, the brewer, who was overjoyed to have won, is Dewsbury brewster Lisa Handforth who brews at the Rat & Ratchet in Huddersfield and who honed her craft brewing with branch member Joe Kenyon at Riverhead in Marsden. Extra supplies of the beer were shipped in and three firkins of the beer were quickly consumed by appreciative festival-goers, whether or not they knew of the award. Did you go? If so, what were your favourite beers?

Music at the festival was well-received and once more the musicians did a great job of entertaining and adding some extra sparkle to the atmosphere. We are always a little nervous about music at serious beer festivals because if you get it wrong then it can drive some people away but, especially on the Saturday night, the signs were all very positive and the hall was full of smiles. Music times were all advertised and after 8pm so those who prefer the quiet had lots of opportunity and the green room was available too.



The festival charity was the Royal National Lifeboat Institution. Holders of unused beer tickets had the choice of a full refund or to donate the ticket value to the charity; cash donations were also given, so thank you to all who donated. The total raised was around £400.

A big THANK YOU go to the following without whom the festival would not be possible and such a success:

All the major sponsors; Pennine Brewing Co, Partners Brewery, The Sportsman, Utopia Group, Ossett Brewery, Evans Halshaw, The Sportsman Brewing Company, Pure North Cider Press, Saville Arms Mirfield, Morton House Club & Institute, The Old Colonial, The Taproom, Rocar Moores Land Rover, Arriva and the Jug and Bottle Off Licence; the 2012 beer festival committee and the unsung heroes who work away in the background; all the barrel sponsors; the volunteers from Heavy Woollen CAMRA and from other branches, who set-up and took-down, served behind the bar, worked the tickets and beer tokens and much more besides; Bradley's who provided some good food; the entertainers from Kirklees Youth Jazz Orchestra, Dewsbury Music Centre Swing Band, Northern Gold Party Band and Byram Street Brass; the staff of the Town Hall who looked after us all well.

Finally thanks to all the visitors to the festival who attended from far and wide.

We shall be back next year in mid-May and if you are interested in any of the following you can express your interest by sending an email to:

info@dewsburybeerfestival.co.uk

Major sponsorship; barrel sponsorship; organising committee; volunteering.

NOTE: if you sponsor early your logo will be on the new 2013 festival web site as soon as ready thereby potentially driving more traffic to your business.

Please see the festival website at:

www.dewsburybeerfestival.co.uk for lots of photos and further information.

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Three Men on a Stopper

(to say nothing of the dog)

There were four of us, Bruce and Killian and myself and Coco. But first we had to meet up, which meant calculating my time of arrival at Dewsbury railway station so as to necessitate waiting for the train in the adjacent West Riding Licensed Refreshment Rooms. There I was pleased to find that Magic Rock Curious from Lindley was available for those who prefer a pale hoppy beer, my current preference. After a few minutes to take care of the pint, and 9 minutes on the train (strategically positioned in the rear carriage) I found myself on platform one at Huddersfield railway station, precisely as calculated opposite the entrance to the Kings Head. Bruce the landlord and Coco the Springer Spaniel were unusually running a little late. Just time for a Dark Star Hophead and then the three of us hurried via the subway to platform four to board the train to Victoria which stops at all stations, hence the "stopper". We were going to meet Killian, that meticulous researcher of beers, pubs and pub grub. Instead of our usual rendezvous at Stalybridge we would join forces at Mossley station to lunch at the Britannia Inn. None of us had visited there previously but the Good Beer Guide entry looked promising, even down to the description of the building as built of gritstone, easily spotted across the road and to the left of the station.

Alison and Philip, who together had run the place for over eleven years, quickly made themselves known to our party, putting us in the picture regarding their beers. The regular is Marston's Best Bitter with the five guests where possible, being sourced from local breweries including Millstone, just down the road, which produces the establishment's own Mossley Brew. Once our pints had been sorted out lunch was next on the agenda. Rag Pudding was what I had come for, having first sampled this dish at the Church Inn in nearby Uppermill. This oddly named item consists of a suet pastry envelope with a beef in gravy filling, much like a conventional suet pudding but not of the upturned basin architectural style. A glance the specials board revealed a puzzling offering - "Manchester Egg". Alison explained she had purchased one at the Manchester food and drink exhibition and on dissection discovered its essential

differences from the better known Scotch Egg. She now makes her own on the premises which she explained includes black pudding in the sausagemeat casing enclosing a pickled egg. Prospective purchasers should not fight shy of the vinegar, as the cooking process reduces the tanginess to a background hint. A plain hardboiled egg is, however available for the faint-hearted, which Alison has dubbed a "Mossley Egg".

Ever intrepid, Killian plumped for the Manchester Egg, served split lengthways and pronounced it top-notch. Being the careful trencherman he is, an earlier telephone call had confirmed that the chips were home-made, and they certainly did not disappoint. The portions were more than enough to satisfy the hungriest of travellers as Coco discovered to her delight.

Service had been quick, and we were in time for the hourly train, alighting at Stalybridge to patronise the also dog-friendly Buffet Bar. Securing prized places next to the platform windows we entrusted one of our number (not Coco) to make a selection from beers from far and not so far including Greenfield and our favourite True Grit from Mossley. Too full for further food we had to be content with envious glances at the procession of platefuls of pies and the famous black peas, corned beef hash and the like. Coco had no such reservations, shamelessly flirting with diners for under-the-table giveaways. The crowd ebbed and flowed with the arrival and departure of express and stopping trains and all too soon it was time to make our way home. But first we raised our glasses to those who provide quality local beers and food. And Coco, standing on her hind legs peering out through the window, gave a short bark as if agreeing with the toast.

J.R. O'Bome

Dear Landlord, Steward....(and customer)

Here is your opportunity to get involved with some FREE PUBLICITY for your Pub or Club. This is NOT JUST A ONE OFF, where you appear once in a local publication and are then forgotten, but a PERPETUAL PRESENCE on the new Heavy Woollen Branch of the CAMRA Pubs database, and it's FREE OF CHARGE, ZILCH, NO COST etc, etc to all Pub Landlords and Club Stewards in the CAMRA Heavy Woollen Branch area.

CAMRA have spent a lot of time and money developing a system which will make available details of your establishment to anyone on the CAMRA Web Site who cares to look for it. Your contact details, opening times, restaurant facilities, beers & ciders available, your pub facilities, bus route & train location, accommodation offered, and your location on a map of the district plus much more. Oh, and did I happen to mention, it's ABSOLUTELY FOC.

During the summer of 2012, members of the Heavy Woollen Branch of CAMRA will be visiting as many of the local pubs & clubs in the branch that we can, to complete a survey questionnaire which should only take about 10 minutes of your time. We hope that you will be willing to get involved, because once this information is installed on the Branch Pubs System, your business will be available on the internet for all to see for all time.

With approximately 150 pubs to survey, this is going to take a few weeks to complete, but if you are eager to get involved with this project and to get your name and details up there quickly, please feel free to contact me on 07810 582799 and I will get one of the committee to call in as quickly as possible to complete the questionnaire for you.

Regards Mike Fretwell

Pubs Liaison Officer – Heavy Woollen Branch.

The Real Ale Talk Word Search

Please find the ten places hidden in this wordsearch and name a brewery from each of them for an extra puzzle. No Prizes, just something to pass the time on.

Q	N	D	E	W	S	B	U	R	Y
L	O	M	A	H	S	A	M	P	O
K	A	T	S	I	V	T	K	O	R
E	J	F	L	T	U	L	G	S	K
I	L	K	L	E	Y	E	U	S	S
G	I	N	B	R	Y	Y	F	E	H
H	W	R	P	O	T	T	O	T	I
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E	V	Q	U	E	H	I	X	H	E
Y	E	L	S	N	R	A	B	G	W



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Contacts & Diary

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HEAVY WOOLLEN BRANCH CONTACTS

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HEAVY WOOLLEN BRANCH DIARY

Branch Meetings and Socials, 8:00pm unless otherwise stated (please check the branch web site, above, for any possible changes)

Mon 2 nd July	Meeting, Black Bull, Birstall
Mon 16 th July	Social, Cellar Bar, Taproom, Union Rooms, Batley
Tue 7 th Aug	Meeting, Leggers, Dewsbury
Tue 21 st Aug	Social, New Inn, East Bierley then George IV, Birkenshaw
Wed 5 th Sep	Meeting, Old Colonial, Mirfield
Wed 19 th Sep	Social, Obediah Brooke then Marsh, Cleckheaton

REAL ALE TALK

The Real Ale Talk is published by the Heavy Woollen District Branch of CAMRA, and the views expressed are not necessarily those of the Campaign or the Editor.

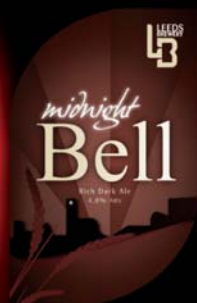
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Word Search Answers

BATLEY, Cap House; Pennine, LITTON, LITTON, OTLEY, Briscoes; Rodhams, POTTO, Captain Cook, OSSETT, Ossett; Bob's, DEWSBURY, Partners, MASHAM, Black Sheep; Theakston, BARNSLEY, Oakwell, KEIGHLEY, Timothy Taylor, ILKLEY, Ilkley.

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www.imissedthetrain.com

 [WestRidingRefreshmentRooms](https://www.facebook.com/WestRidingRefreshmentRooms)

Upcoming Events

Live music every weekend on Platform 3
from April until September



1 St Johns Rd,
Huddersfield HD1 5AY

T: 07766 131 123

www.undertheviaduct.com

 [SportsmanHuddersfield](https://www.facebook.com/SportsmanHuddersfield)



The Sportsman with Pure North at Hudds Food & Drink Festival 9-12 Aug
/Arts & Ales Festival at Lawrence Batley Theatre, Hudds 8 & 9 Sept

Upcoming Events



THE
CRICKETERS
ARMS

Cluntergate, Horbury
Wakefield WF4 5AG

T: 07788 506 797

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Upcoming Events

The Jubilympic Ale Tour - Tour the West Riding > The Cricketers >
The Sportsman on a vintage London bus 5 August 2012

Please check Website or Facebook for further event information