

Real Ale Talk

Magazine of the Heavy Woollen branch of CAMRA



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Spring 2012

Distributed FREE to West Yorkshire pubs & clubs

Circulation 2500



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Festivals

Local & National

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

March

29th Feb - 3rd Mar - Rotherham Real Ale Festival, www.magnarealale.co.uk

2nd - 3rd - Horsforth Beer Festival

7th - 11th - Anniversary Beer Festival at the Kelham Island Tavern, Sheffield

8th - 11th - Annual FestivAle at the Ship Inn, Brighouse

14th - 1st April - World Beer Festival at local Wetherspoon

15th - 17th - Leeds Beer Festival, Pudsey Civic Hall

16th - 17th - Denby Dale Pie Hall Beer Festival

30th - 1st April - Haworth Beer Festival, Q Bronte School Rooms

29th - 2nd April - Shepherd's Boy Spring Beers & Cider Festival - Dewsbury

April

12th - 14th - Doncaster Beer Festival

13th - 14th - Rothwell Beer Festival

19th - 21st - Skipton Beer Festival
www.skiptonbeerfestival.org.uk

19th - 21st - Hull Beer Festival

19th - 23rd - First Beer & Pork Pie Festival at Milnsbridge Socialist Club

20th - 21st - Gledholt Male Voice Choir's Beer Festival at Marsh Club

May

11th - 12th - Halifax Mayfest Beer Festival

24th - 26th - Dewsbury & Heavy Woollen Beer Festival - Dewsbury Town Hall



North of Scotland

Without the Aid of a Guide, Compass, Map or Safety Net!

As my local guide was away on a jolly jaunt to Manchester, I had to undertake my second exploration on the 283 bus route flying solo.

I had done a little research and set off from Birstall on the 283 bus towards Bradford and after fifteen minutes arrived at the village of East Bierley. A truly delightful, peaceful place boasting a green, duck pond, school, church hall, stocks, cricket and golf clubs, attractive housing and, most importantly on this visit, a pub!

The **New Inn** is a traditional pub with bar and snug with the addition of a separate large conservatory



used as a restaurant with much of its fresh supplies sourced locally. The pub is run by brothers Steve and Nick who operate it very much as a family set up by also employing

several other family members. They also prefer to take Yorkshire beers whenever possible. The regular beers are Tetley Bitter and Black Sheep and are supplemented by two ever changing guests. On this visit these were Bradfield Yorkshire Farmer and Black Sheep Ruddy Ram. The two beers I tried were in tip-top condition. No pool or bandits here.

To the rear of the pub is the golf club which now occupies in part the Shay, formerly the location of the renowned local cricket club from 1865 until 1932 when it bought the current South View Road ground from Savile Estates. Spookily my next port of call was the cricket club just along the road.

East Bierley Cricket Club has a beautiful ground and



superb elevated views far beyond the field of play. I could clearly see the Emley Moor mast, Castle Hill and Saddleworth Moor from the friendly and comfortable club-

house. The club has had many highlights and came to National attention in 1979 when it won the National Village Trophy at Lords and has had many

household names in its ranks over the years. The latest and current of these is the former Yorkshire, England and Scotland all rounder Gavin Hamilton and his influence is indicated by the regular presence of guest beer Deuchars IPA as one of two guest beers alongside the regular Tetley Bitter. The beer of choice here was the tasty Jennings Cumberland Bitter.

The next major decision was to wait for the bus or walk for ten minutes to the **George IV** in Birkenshaw. In the interest of fitness I chose the latter and felt

a lot better for it as I won the race anyway and already had my pint as I watched the bus go by outside. The pub is pleasing, well decorated and tidy and offers good Tetley Bitter with a guest, Wells Bombardier on this occasion.



As I contemplated my next destination one of the regulars played himself at pool and quite surprisingly won in a close encounter. I left wondering what was going to happen next as it was "winner stays on".

Around the corner on Croft Street is the **Liberal Club**, a rather unimposing building on the outside but



inside this hive of activity was buzzing. The seating area in the bar area was pretty full and with my Clarks Westgate Gold (chosen ahead of the Tetley Bitter) in hand I

explored the venue. It soon became apparent that this was a massive place with concert room, snug, conservatory and outside drinking area. A real community place.

Back on the main road, a short walk down the hill brought me to a large roundabout where the major road to Leeds crossed. The nearest building on the right featured a great deal of blue. At first I wondered if it was a modern version of Doctor Who's Tardis but once reached the sign told me that it is in fact part of the HQ for the West Yorkshire Fire Service. On the left

is the **Halfway House**, a very pleasant roadside building, well decorated, well maintained with several drinking areas.



On the bar were six hand pumps adorned with the iconic Tetley huntsman pump clips and one guest handpump.

I opted for the latter which offered tasty Yates' Golden Bitter, not from the Cumbrian brewery of that name but the Isle of Wight operation founded in 2000.

A left turn at this junction led me past the tempting fish and chip shop and I was soon at the **Golden**



Fleece, a former club with large lounge, games room and concert room. The regular beer at this free house is Black Sheep. Despite it being served through the pioneering "Dazzler" hand pump (the first fully illuminated, traditional style pump unit which guarantees that every pint is served at the perfect temperature), I opted for the guest beer, Wharfebank Tether Blond on standard hand pump dispense at just £2 a pint!

Continuing past the Golden Fleece the 283 route is rejoined 500yds away at Birkenshaw Lane. I finally headed back to more familiar territory on the outskirts of Birstall by calling at the **Scotland** for a last pint before setting off to Leeds and home. Who would have thought that six



more pubs/clubs would all have a good quality guest beer? I wish I had placed a bet. And who would have thought that bus route 283 would reveal so many delights in Birstall and up t'north from Birstall towards Bradford?

B.F.H.

DEWSBURY & HEAVY WOOLLEN BEER FESTIVAL



Good News it is time to start planning your visit to the Dewsbury and Heavy Woollen Beer and Cider Festival. We are proud to announce that our 3rd consecutive Festival will be running at Dewsbury Town Hall from Thursday 24th to Saturday 26th May.

Following on from the success of our previous festivals we will be offering over 80 Real Ales, 15 Ciders and Perries and a wide range of bottled beers from all over the World. In order to promote the best that Yorkshire has to offer over half of our beers will be from our great county.

We will also offer a "Spotters" Bar with 20 unusual beers to our district from all over Great Britain. Following the introduction of our successful "Scottish" Theme Bar in 2011 we will be introducing a "Nautical" Theme Bar offering 20 beers in this vein celebrating Britain's proud seafaring tradition.

We are also pleased to announce that for your entertainment we have managed to secure the support of the three highly popular bands who played at our festival in 2011. Thursday will see the soothing Kirklees Youth Jazz Orchestra, followed the uplifting Dewsbury Music Centre Swing Band and to close our festival Mirfield's own upbeat Northern Gold.

Food will be available inside the Town Hall during the festival and making a popular return following their début at the Great British Beer Festival will be the chocolatiers Merry Berry Truffles.

Finally we are pleased to announce that not only will all our paid admission prices include a glass this year but also there will no increases in Beer and Cider prices from 2011 to thank the 4,500 people that have supported us over the last two years.

We look forward to seeing you in May to help us promote Dewsbury and the Heavy Woollen district area of Yorkshire and continue to establish our event on the Beer Festival map. Cheers!!

3rd Roberttown Real Ale 'Bobtown Beer Bash'

Saturday 28th July 2012

After the amazing success of the last year's festival, the organisers are pleased to confirm the third 'Bobtown Beer Bash' at Roberttown Community Centre, on Saturday 28th July (12 noon onward)

Last year's event again exceeded all expectations, and the festival ran dry by 6.30pm, "We were again staggered by the response we received" Robert Knapp, one of the festival organisers explained. "we realised the festival was going to be another success even with the foul weather conditions during the mornings set up, when we needed to send out for more glasses within two hours of opening" Of great significance was the amount of money the festival raised for local charities and worthwhile organisations, which was the main aim of the organisers. The Community centre was one of the charities which benefited, and some of the proceeds from the festival went to a number of improvements the centre has enjoyed since.

The success of the festival was due to some hard work months in advance working within and around the community and alongside the Camra Heavy Woollen Branch who support the festival.

This support will be enhanced by the provision of bar equipment for the 2012 festival.

Able assisted by Tim Wood the esteemed landlord of the Old Colonial Mirfield, whose experience and skill is always welcome, and together with the commitment and support of Heavy Woollen CAMRA members, and the enthusiasm of all concerned the festival will be another success.

To keep the drinkers well fed again at this year's festival, local proprietors will again be providing a variety of good quality fresh food to cater for all needs.

The festival will also provide live entertainment with a number of bands already earmarked to perform on the outside stage. So providing the weather remains fine (something the organisers can't guarantee) there is every reason to expect the continued success of the festival.

So what will be different for 2012?

"For a start, we will have more Beer and Cider" explained Robert, "hopefully up to 35 real ales, but we still recommend an early attendance to avoid disappointment and ensure a full choice of all the brews we offer"

As far as beer goes, the festival doesn't really follow any theme, but the organisers are working hard to source a

wide selection of beer styles from all over the country.

"I'd like to think even the most dedicated 'beer tickers' will go home having enjoyed a number of beers they haven't sampled before" said Robert "I can't really confirm any particular beer at this stage, but I'm hopeful we will have beers from as far away as Surrey and Buckinghamshire, together with brews from lesser known breweries from nearer home, as well as one off festival specials".

The Community centre in Roberttown is ideally placed to hold the festival, and drinkers from further afield are able to use the excellent public transport options that Roberttown has. The 229 service (Leeds – Huddersfield) has a stop immediately outside the centre, and the village can also be reached by the 220, 253 services, full details of which can be found on the Metro bus website

www.wymetro.com

**Roberttowns
Third Real Ale Festival
and supported by
Heavy Woollen Camra**

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the website**

www.roberttownvillage.org

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+ One off Brews





Heavy Woollen Pub of the Season Winter 2011 Scotland, Birstall

The Heavy Woollen branch of CAMRA have presented their latest Pub of the Season award to the Scotland, Birstall.

Formerly a Tetley house, the pub on the outskirts of Birstall and Gomersal has a long history as a community pub. Since Danny and Angela Barker took over three years ago and boosted the standards of the beer and the pub's décor and furnishings in the cosy L-shaped lounge, popularity of the pub and sales of real ale have steadily increased. Building on the already strong sales of Tetley's, they built up to two rotating guests which are carefully chosen and kept in tip-top condition. Despite the sad closure of Leeds' iconic brewery, sales of Wolverhampton-brewed Tetley's are such that 36-gallon barrels are used at weekends, each one lasting about a day, while 18-gallon kilderkins for the rest of the week ensure that each cask is on for a short time, to keep quality at its peak. The increasingly popular guest ales often include products of local breweries. Guest beers on the night of the presentation were Theakston's Best Bitter and Moorhouse's Pride of Pendle.

There is plenty of space for outdoor drinking in the sheltered beer garden which once incorporated a bowling green. Danny showed us a copy of a booklet about the pub's history, kindly supplied by a neighbour, and various framed newspaper cuttings

detailing interesting events. The pub was at one time the home of the Birstall Savages, a social club formed in 1884 which rented the club room and bowling green. 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.

Danny and Angela were overjoyed to receive the award and Danny thanked the staff and the customers for their parts in the achievement.

In the picture, the pair show off their certificate with bar staff Zoe Thornton [with scarf] and Vicky Mell.





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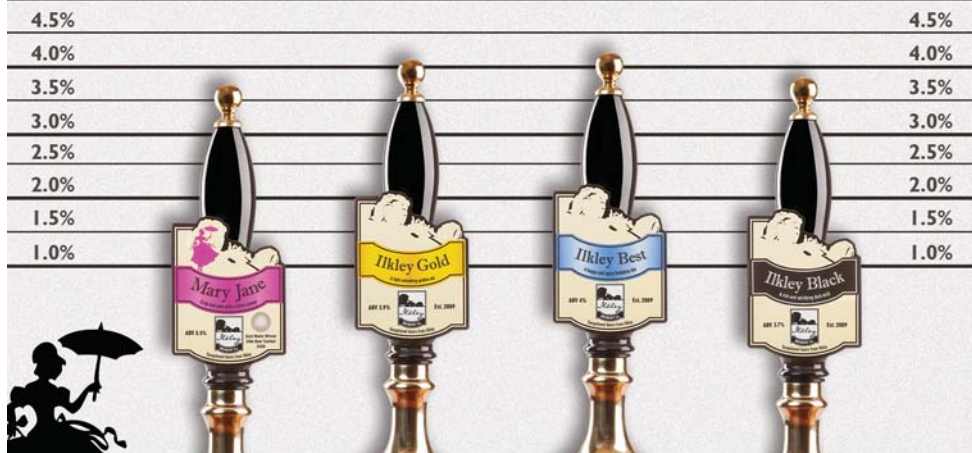
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A GRAND Day Out

It was with anticipation and slight trepidation that 12 people met at the **West Riding**, Dewsbury, at 10.15 a.m on a Saturday morning for our "Grand Day Out". We all knew about the "Rail Ale Trail" which is so popular in West Yorkshire but our excursion was to be on a grand scale.

This was to be a trail run for a 50th celebration next year so our group, whose age ranged from 20 to "over 50" knew their research had to be meticulous. We were a mixture of CAMRA members and people who just appreciated good beer and a sense of adventure. The trip had been precisely organised by Dave "Papa" Wood and he was to be our guide during the day.

To start the day we enjoyed a superb breakfast at the West's (which we had booked due to its popularity) along with a pint for some of us to get the day off to a flyer. After scrutinising the varied breakfast menu packed with local produce it was time to choose from the 8 ales and 2 ciders on offer which included Magic Rock and Rudgate.

Soon it was time for our first train at 11.30 and this is where our day took a deviation from the normal route. We ignored the Rail Ale Trail and took the train towards Brighouse. On arriving at Brighouse 15 minutes later we took the short walk down into town. Our first call was the **Old Ship Inn** in Bethel Street which offers up to 8 real ales including Phoenix and Dark Horse on our visit. This pub offers stone flagged floors and wood-panelling and is a must on any visit to the town. We then took a short stroll down Bethel Street to the Grade Two Listed former Methodist Chapel known as the **Richard Oastler**. This Wetherspoons pub with its high ceilings and chapel pews also offers 8 beers (with at least 1 dark beer always available) and two

traditional ciders. We enjoyed fine beers from Dark Star, Elland and Naylors amongst others.

After a lovely 90 minutes in the town we were joined by 4 more friends and we took the 15 minute journey to Sowerby Bridge. Ignoring the charms of the Jubilee Refreshment Rooms we took a brisk 15 minute stroll into town to the **Works**, on Hollins Mill Lane. This is a converted joinery offering 9 real ales including local favourites such as Bridestones and Dark Horse and brews from further afield such as Castle Rock. The food here looked very tempting and well priced but we all managed to resist following our enormous breakfast!

Next we strolled 2 minutes down the road to the **Firehouse**, on the corner of Town Hall Street, which is close to the River Calder. This stylishly converted bar offered us three Real Ales from Leeds, Taylors and Phoenix.

By now due to slight train delays we decided to not get off at our next planned destination which was a further 15 minutes down the line to the town of Hebden Bridge. Our planned pubs were to be the **Stubbing Wharf**, which is a pleasant 30 minutes walk from the station (or a quick 5 minute taxi!). This canalside pub offers six Real Ales and up to 4 ciders and perries alongside good food. Our final pub was to be **Moyles**, on New Road near the station offering 3 Real Ales in stylish surroundings.

So now it was time for the 45 minute journey from Sowerby Bridge to Manchester Victoria enabling us to grab a quick power nap before the next part of the adventure began!

(TO BE CONTINUED)



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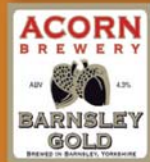
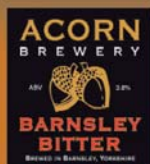
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Beer & Ale Stew with Dumplings

Ingredients

For the stew

- 2 tbsp vegetable oil
- 1kg/2lb 3oz diced shin of beef (cut off the bone into large pieces)
- 2 sticks celery
- 2 carrots
- 2 large onions
- 3 cloves garlic
- 1 heaped tsp tomato purée
- 1 tbsp plain flour
- salt and freshly ground black pepper
- ½ litre/17fl oz real ale or bitter
- 200ml/7fl oz dark beef stock
- 2 bay leaves
- 1 sprig fresh thyme



For the suet dumplings

- 150g/5oz beef suet
- 150g/5oz self-raising flour, sifted, plus extra for dusting
- salt and freshly ground black pepper
- 1 tsp prepared horseradish (optional)
- water to bind

Preparation method

1. Preheat the oven to 160C/320F/Gas 2. Heat a large casserole on the hob. Add some of the vegetable oil and, when hot, add some of the beef in a single layer and cook over a high heat until browned. When browned, remove the beef to a bowl, before adding the next batch and browning. Don't crowd the pan. Remove the last batch of meat and place in a bowl.
2. Roughly chop the celery. Add the last bit of oil to the casserole and add the celery.
3. Roughly chop the carrots and onions and add to the casserole.
4. Slice the garlic and add to the casserole. Stir all the vegetables thoroughly and allow them to brown gently, scraping up the browned bits from the bottom of the pan as you go.
5. Once the vegetables are coloured, add the tomato purée and stir. Add the flour and stir together well until the flour is incorporated. Season with salt and freshly ground black pepper.
6. Add the ale to the casserole, followed by the beef stock.
7. Bring up to the simmer and return the browned beef to the casserole. Cover with a lid and simmer.
8. Make the dumplings. Place the suet in a clean bowl and add the flour. Using your hands, mix the suet and flour well, then season with salt and freshly ground black pepper. If you want horseradish dumplings, now is the time to add it to the mix.
9. Make a well in the centre of the flour and suet mixture and add water a bit at a time. Mix with your hands until you get a firm dough that comes away cleanly from the sides of the bowl.
10. Turn the dough out onto a clean board and sprinkle over some flour. Roll the dough out into a sausage shape, then form into six golf ball-sized dumplings (they'll double in size when cooking). Carefully drop the dumplings into the stew. You can store any unused dumpling dough wrapped in cling film in the fridge for two or three days.
11. Cover the casserole with a lid and place in the preheated oven to cook for 2½-3 hours, checking periodically.
12. After two hours, turn the dumplings over. Add the bay leaves and the thyme and continue cooking for a further half hour to an hour. When the beef is done, it should fall apart to the touch and the dumplings should be light and fluffy.
13. Serve the dumplings and beef stew in large bowls.

30 mins to 1 hour preparation time

Over 2 hours cooking time

Serves 6

Carol Cain

Real Ale Talk Pub News

Batley: From none, last Summer, Batley now has two breweries. **Cap House** is a 2.5 barrel microbrewery on Bradford Road with its tap at the **Reindeer**, **Overton** while **Pennine** has a 17 barrel capacity. (1 barrel = 36 gallons. Pubs typically have their guest ales delivered in 9-gallon firkins). More details elsewhere. **Batley I D L Club**, locally known as Batley Nash, is a well-established club which has recently introduced real ale, with Black Sheep Bitter and a guest which changes every two weeks, both very attractively priced. The club welcomes guests – show your CAMRA card if you have one. The **Wilton Arms** is due to re-open in April with 4 real ales and quality live music. Chris Berry has bought the freehold of the pub and has been encouraged by good wishes from locals who are keen to see the pub return to its former popular status. Despite Batley's reputation for its Golden Mile bars, the **Union Rooms** has a fine selection of well-kept ales.

Birkenshaw: The **Golden Fleece** have applied for permission for a major refurbishment, meanwhile Black Sheep Bitter and a well-priced guest ale are available.

Birstall: The **Horse & Jockey** now has 5 handpumps with Black Sheep Golden Sheep, Copper Dragon Golden Pippin, a rotating Theakston ale, one from Greene King (recently Ruddles County) and a further guest, with a reduced selection mid-week to ensure good quality. Sharp's Doom Bar is always inviting at the newly-decorated **Black Bull** alongside Golden Pippin, John Smith's and an independent guest. **Birstall Cricket Club** has a rotating guest beer, usually from Marston's selection, non-members welcome.

Briestfield: The **Shoulder of Mutton** has some experienced live bands to entertain us and beers from Bob's Brewery and other local brewers.

Cleckheaton: The **Marsh** had a rather good Christmas ale; Old Mill continue to brew some fine monthly specials which go well alongside the other 4 ales on the bar. The **Wickham** has typically Tetley's, Black Sheep, Golden Pippin, Landlord and a rotating guest. The **George** offers a real ale, recently Thwaites Black Cat. The **Commercial** is looking more tidy and welcoming under the new management of Tim Spencer, with new decking out back, a new smoking shelter and two ales from Ossett on the bar. The new landlord of the **Rose & Crown** has also put Ossett beers on the bar. **Wetherspoon's Obediah Brooke** keeps a fine selection of ales and some traditional cider. The **Horncastle** has no real ale due to an apparent lack of

demand, so if you would like to drink some there, let the landlord know. Perhaps local ale drinkers are in the **ex-servicemen's club** nearby or the **Hunsworth** up the road. The **Punch Bowl** also cite a lack of demand.

Dewsbury: To add insult to injury following their conversion of the **Black Bull**, **Mirfield**, Tesco are planning to convert the **Whistler** to an Express store. The **Shepherd's Boy** are planning a beer festival in mid-April. Current branch pub of the year, the **West Riding**, has been joined by the other two pubs in the same management, the **Cricketers** at Horbury and the **Sportsman** at Huddersfield (joint winner) who have each won their respective branches' annual awards. Quite an achievement! **Leggers** continues to trade well despite its unlikely location, with cider and 6 guest ales, not all pale but that being the regulars' preference, ideal for sipping on the decking overlooking the canal basin. The **John F Kennedy** remains Dewsbury's secret hideaway, open probably 8pm Thursday – Monday, selling Glentworth ales. **Dewsbury Socialist Club** has Tetley's and a guest.

Dewsbury Moor: The **George** on Moorend Lane has been released from Punch and is open again as a free house while some refurbishment is in progress.

East Bierley: The **New Inn** has Tetley's, Black Sheep and two rotating guests which they choose to give a variety of flavours, from Punch and from the extensive SIBA list. The **Cricket Club** has Tetley's and two rotating guests.

Gomersal: The **Shoulder of Mutton** is for sale freehold – a good opportunity for a keen licensee. The **Wheatsheaf** is busy with fine food and has several fine ales. The **Bull's Head** has 3 ales including rotating guests.

Grange Moor: The **New Inn** is now an Indian restaurant.

Heckmondwike: Sadly, due to management problems, the **New Charnwood** has closed, hopefully temporarily as they had been doing a good trade with four real ales and food. If you know of anyone who wants to run their own pub / dining room free-of-tie, now is their chance. Sam Smith's Old Brewery Bitter is of course available at the **Old Hall**, around the corner and possibly at the **Queen**.

Hightown: The **Shears** have had their chimneys attended to, so the smoke from those lovely log fires should now be more inclined to go up the chimneys. Ale sales have been

steadily increasing with guest ales alongside Tetley's, Black Sheep and Moorhouse's Luddites Ale. April sees the 200th anniversary of the Luddite uprising in the West Riding. An upstairs room in the pub was used as one of their meeting places. The quiz on Tuesday 10th will include Luddite-related questions. On the Thursday there will be some fine entertainment and the staff will be dressed in period costume, while on the Saturday a new memorial will be unveiled on the corner of Knowler Hill, nearby. The **Cross Keys**, just up the road, has Greene King IPA, Old Speckled Hen and Wells' Bombardier.

Liversedge: **Lillibet's** have 3 ales and a cider on handpull while the **Swan** have a varied selection of 4 real ales.

Mirfield: The **Saville Arms** has been altered to further improve the convivial atmosphere where 5 well-kept ales are available. The **Three Nuns** have Greene King IPA and Tetley Bitter. **Parish Cricket Club** has Sam Smith's Bitter and a rotating guest ale. The **Navigation** held a fantastic beer festival at the end of January. Not only were there 41 ales of numerous styles and strengths all handpulled and cellar-cooled, they were all sold at just £2 per pint, £1 per half. Look out for the next one, expected in June. The **Old Colonial** now has regular supplies of beer from renowned brewer J.W. Lees alongside the established Copper Dragon Best Bitter and guests. The lounge has been enhanced by a new fireplace surrounded by comfy seating. The **White Gate** has a new licensee; Mark is a former Coldstream Guard.

Oakenshaw: The **Richardson's** has Black Sheep and a varying selection from Moorhouse's, Copper Dragon and Abbeydale.

Roberttown: Among the 6 ales available at the **New Inn**, a rare treat recently was Worthington White Shield (normally only available in bottle) in cask form. At the **Star**, Copper Dragon Golden Pippin now sits alongside Taylor's Landlord and the Sunday carvery is recommended.

Shaw Cross: The **Huntsman** has had guest beers from Elgood's, Goose Eye and many other breweries not often seen in these parts, always in tip-top condition. A new brewery is anticipated to be set up nearby, watch this space!

Staincliffe: The **Butchers Arms** (free house) has Tetley Bitter and sometimes a guest.

Thornhill: The **Alma** has a new, keen management team who are attracting back former regulars. Food is of good quality and real ale is being promoted by Amy (who first

worked at the pub as a waitress 13 years ago), with Taylor's Landlord and beers from our local breweries featuring regularly, including beers from Cap House and Pennine. Perhaps the most historic pub in the area, the Savile has Black Sheep and rotating guests, Salamander when last visited.

Thornhill Edge: The **Flatt Top** have been experimenting with beers from local breweries alongside their regular offerings.

Upper Hopton: The **Hare & Hounds** has been refurbished and has well-kept Black Sheep Bitter plus two rotating guests to wash down its popular food while the Traveller's Rest has Tetley and Black Sheep.

Whitley: The **Woolpack** has Greene King IPA, Old Speckled Hen and a rotating guest which is often rare or interesting for the area.

Woodkirk: The **Babes in the Wood** has become an outlet for Dewsbury-brewed Partners' beers

And for all those who want to know where all the pubs are in the Heavy Woollen Branch, have a look at the Pub's map on our Branch website:

<http://www.heavywoollencamra.org.uk/Pubmap3.htm>

Over the border..

The 202 bus route pub trail proved very popular – we hope you enjoy the new trails in this issue. The **White Cross** have made copies of the trail available over the bar. If you head further south on the 202 (or the 220 or 229) toward the beer-drinkers haven that is Huddersfield, don't miss the **Vulcan**, just inside the ring road on St. Peter's Street, where Peter Potter keeps a good range of beers at very competitive prices.

The **Reindeer** at Overton, near the mining museum, is the place to go for Batley-brewed Cap House ales. The **White Cross** at Bradley had another successful annual beer festival with many ales that are rare to the area and with some delicious dark brews, while there is always a good choice on the regular bar.

Licensees – if you are disappointed that your pub or club has not been mentioned, please let us know what great things your place has to offer.

Cap House Brewery Update

As announced in the RAT Issue 2, from Winter 2011 the Cap House Brewery is the second brewery in the HW District.

In only 6 months friends and partners Peter & Gary have developed creatively their facility in Batley having invested in plant and the processes to add extra capacity and extend the beer range.

The cold weather in early February necessitated plant refinements which have improved both quality and consistency in their brews. Together with an additional fermenter and other brewing adjustments and more beer barrels this virtually doubles the brewing capacity.

Good housekeeping measures like the installation of new grey rubber flooring to the brewery floor have also been introduced, all part of the growing pains associated with this fledgling brewery.

However, this fledgling is flying high with the availability of 2 new beers.

Gold ABV 4% - A superb and quenching golden best bitter.

Ruby ABV 5.6% - A rich Ruby ale delicately coloured, strong yet smooth.

These 2 brews together with "Miners a Pint" are the permanently brewed ales. All brews are publicly trailed at the "Reindeer Inn" Overton before shipping to the various outlets. The beers have been well received; reports from the Ossett beer festival were very favourable. You can try the beers in the HW region at the Alma (Thornhill), Cellar Bar (Batley) and Hanging Heaton Golf Club. Other outlets will appear in RAT pub news and the by contacting the CAMRA Cap House BLO via the HW CAMRA branch website. www.heavywoollencamra.org.uk

A new Cap House brewery web site launch on 1st March 2012 will give an insight into the brewery and features will include the current beer range and special brews, festival dates etc, which are likely to follow the seasonal patterns in line with beer festivals and events. www.caphousebrewery.co.uk

The site gives an innovative link to the breweries connections with the Mining Industry, with the cap lamp illuminating and directing to the various web pages. Included are the details of their popular beer mat range which feature quizzical problems; hangman, noughts (O) and crosses (X) and anagrams. These are becoming greatly sought after by collectors from all parts of the country as well as relaxation for customers.

We are proud to have this addition to the brewing capacity within the district. As is seen in the growth in real ale nationally we are sure that Cap House will continue to grow and increasingly offer the very best in quality and variety.

Pennine Brewery of Batley

A new brewery started production in January 2012 in Batley, set up by Stewart Rowley from York.

The brewery is based on a 17-barrel plant formerly used by Meantime Brewery (London) to brew lager. Fermenting capacity is being expanded from 2 to 8 vessels over the next six months.

The head brewer is Peter Goldsbrough who had 13 years experience and won many awards at Moorhouse's before setting up the Cross Bay Brewery in Morecambe.

Stewart is aiming to sell the ales across Yorkshire and the Pennines, with the objective of brewing the tastiest and healthiest beers on the market. So far, they have produced two beers, both well received.



Amber Necker (3.5%) is described by the brewery as "A great session beer with a smooth and creamy texture and a fantastic hoppy aftertaste." We found it to be a traditional style session beer of a type not often found in new breweries.

Real Blonde (4.0%), is described as "Finely balanced blonde ale with mouthwatering fruity aftertaste." I was happy to find that it is a refreshing ale without a fashionable citrus flavour.

Good Health (3.8%), 100% organic pale ale (experimental) is planned and is being formulated with help from Sheffield Hallam University.

Heavy Woollen branch and some local licensees were invited for a look around and a brief talk by Stewart on how brewing is done on their plant which includes a lauter tun and a mash kettle.

We were able to sample the first ever brews of the two beers which were enjoyed by everyone. The beers are available around some of our local pubs, appearing first at the Old Colonial then were on at the Navigation's beer festival.

Latest news: Pennine have just bought a 36-barrel Fermenter to keep up with demand. They are doing a double brew on a Monday which will give them the capacity to brew 330 firkins a week. A new trial brew of Amber Bright (3.0%) is now available, first showing at the Cricketers, Horbury. It is described by the brewery as a well-balanced hopped ale with a smooth palate and creamy texture.

Pennine are moving fast and hope this will continue..

Cheers: DD

Partners Brewery

So what have Partners Brewery been up to since the last issue of the Real Ale Talk? The **Babes in the Wood** and **Morley Cricket Club** have now started to stock Partners beers on a regular basis. The Needleless on Scotchman Lane and The **Savile Arms Dewsbury**, Thornhill are stocking Pure Gold throughout February. Due to demand for our beers continuing to rise, we are on target for a record breaking January at Partners Brewery and have now appointed a full time assistant brewer. Late February will see the new Spike's brewed. Based on the old Anglo Dutch Spikes on t'Way with a few changes this pale lager malt bitter will be on the bars in March. Partners brewery will be launching the first of their summer specials at the 2nd Drighlington Beer Festival to be held at **The Spotted Cow** Drighlington on May Day bank holiday weekend with up to 60 real ales and 15 ciders on offer over the weekend. Euro-diamond 4% will be a light summer ale with plenty of american hops bursting with citrus fruits. Last years festival was a roaring success with 48 real ales and 8 ciders selling over the weekend and £2000 raised for charity.

Regards
Paul Horne

Disappearing Locals

What is a local, there is a lot of opinions but for me, a local pub is one surrounded by housing so it is a reasonable walk from most of the dwellings, the local should offer a welcome surroundings where one can meet friends and neighbours, possible quiz nights or events to suit the local customers.

But these locals are disappearing at an alarming rate despite the government's recognition of the importance of a local, as a meeting place, maybe double up as a village shop or post office, can you imagine the script writers of all popular soaps if there is no pub in the centre of most story lines, Corry, Eastenders, Emmerdale and others I cannot bring to mind, if the soaps are supposed to copy real life, it would appear that if you have no local, you are not part of real life, so who is to blame for these losses.

I put the blame on the government on being slow to make their findings law, the local council that is weak in trying to recognise the needs of a community, and giving way to big corporate companies going ahead with buildings against the wishes of the people who live there. Examples of recent "sod the people's wishes" is the Black Bull in centre of Mirfield, because of stupid and weak planning laws you can change a pub into a supermarket, restaurant or take away without planning permission, something that Tesco has latched on to so adding another supermarket in Mirfield to the two already there, how many does a small town need, just across the river the Volunteer pub was turned into a convenience store with no more planning application than an illuminated sign. Then Tesco again takes over the once popular Whistler on top of Leeds cutting Dewsbury not one bit of planning has gone in.

Back to Mirfield and the Wasp Nest is to be pulled down for houses as is the Woolpack on Dewsbury Moor. Every one of these pubs are in the centre of domestic dwelling and now it will be a drive instead of a walk for any sort of a local for these residents. I know of many people who would have bought these pubs and made them true locals, some recent examples of now very successful pubs that could have been Indian take away's or housing is the Saville in Mirfield, the New Inn Roberttown, the Shears Liversedge, The George Moorend Lane Dewsbury, all now privately owned and doing well.

So the failure of big pub co's that charge too much for rent and beers and would rather have their failing pubs to be anything than a privately owned successful local, **things need to change before all is lost.**

JK

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The image shows a collection of beer labels for Bradfield Brewery. At the top, the text 'BRADFIELD BREWERY' is prominently displayed. Below it, there are several beer labels: 'FARMERS BROWN COW', 'FARMERS BLONDE', 'FARMERS PALE ALE', 'FARMERS BITTER', and 'STOUT'. Each label features a different design, including a cow, a tractor, and a tractor with a trailer. The text 'QUALITY REAL ALES BREWED USING FINEST MALTS TRADITIONAL HOPS AND NATURAL SPRING WATER' is written in a smaller font. At the bottom, the contact information for Watt House Farm, High Bradfield, Sheffield, S6 6LG, is provided, along with the telephone number 0114 285 1118 and the website URL WWW.BRADFIELDBREWERY.CO.UK.

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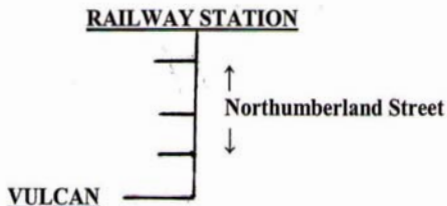
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The Return of Tales of a Trencherman

Up until a couple of years ago I wrote about my experiences whilst eating in local pubs & now I have time to reprise these articles.

We went to the Hare & Hounds (part of the Vintage Inns group) on Liley Lane last week and could not have been made more welcome by the enthusiastic young barman. Acorn Barnsley Bitter, Black Sheep Bitter and Leeds Pale were on offer so having made our selection we settled down near, but not too near, the wonderful open fire to select our food. A chalk written sign on the bar indicated that Black Sheep was the beer used in the batter today.

My wife loves the chicken liver pate with chutney, so any easy choice for her. I decided to have the Tiger Prawns for starter. Neither of us was disappointed as quality and quantity were both good.

For mains we went for a couple of traditional dishes in Beer Battered Haddock & Chips and Braised Belly Pork. The dishes arrived and after the first mouthful my wife commented on the fish tasting like good old fashioned fish, just like you used to get at the seaside, it still had the skin on. The chips were also

much better than average with the only slight downside being the presence of a couple of bones, just like you used to get at the seaside. A slight disappointment for me was a lack of good old fashioned crackling but the belly pork was perfectly cooked and the fat on top had been browned off nicely. A slice of black pudding, an apple fritter and creamy mash completed my dish.

By the time we had finished our main courses it was snowing outside and we were both quite replete so we skipped dessert, thus denying ourselves the luxury of their Tiramisu Cheesecake.

The total cost of £25 including drinks was helped by the fact that I had a voucher for 25% off as I've signed up for their e-mail alerts for special offers (I am a true Yorkshireman after all). Even at full price it would have been value for money, so if you are in the area and want something to eat or just a damn good pint why not call in and let Karen & her team welcome you.

The Real Trencherman

CAMRA Community Pubs Month – April 2012

Dear CAMRA Member

CAMRA's new research, issued this week, highlighted that a disturbing 16 pubs close every week!

CAMRA has launched a new campaign to give local pubs support. Community Pubs Month will run throughout April and we are encouraging pubs and CAMRA branches to host a number events to help boost the pub trade.

What can you do to help?

We would be delighted if CAMRA members would sign up a pub by visiting www.communitypubsmonth.org.uk.

CAMRA will send you a free promotional pack for your pub that will include posters, beer mats, leaflets etc and all you will need to do is pop it into your local community pub and encourage them to get involved. A great excuse for a cheeky pint!

PLEASE NOTE THAT ALL OF THE PUBS IN 'CAMRA's GOOD BEER GUIDE 2012' WILL AUTOMATICALLY BE SENT A PROMOTIONAL PACK. SO PLEASE SIGN UP NON-GBG PUBS!

Please also make sure you check in the 'Participating Pubs' area of the CPM website to make sure your community pub has not already been sent a pack by another member. This will avoid duplication.

Packs will start to be distributed in the middle of February.

Thank you for all of your support. We really do appreciate it.

BIS Select Committee Report

Pub Companies

Recently in Parliament, there has been much debate about pubs – and not just in the pub in the Commons but in the Chamber itself! Discussions about the importance of the pub industry have centred around the relationship between pub companies and local pubs as well as the extent to which legislation should regulate practises in the industry.

As I'm sure you will be aware, the House of Commons Business, Innovation and Skills Select Committee published a report on the relationship between pub companies and their lessees in September 2011. It concluded that although statutory regulation should be used as a last resort and that modest improvements have been made in the industry, self-regulation has failed and there has been no genuine commitment to reform within the industry. While the new codes of practice have been a step in the right direction, they only addressed a limited number of areas. The Business, Innovation and Skills Select Committee also concluded that the British Beer and Pub Association is ineffective in enforcing a timetable for reform and the supposed threat of removing the membership of pub companies who did not deliver was hollow. In addition, the enforcement role carried out by the British Institute of Innkeeping is being undermined by a lack of meaningful sanctions for non-compliance. The previous report published by the Select Committee Report was issued in 2010 and gave the industry a final opportunity to implement reform. As this did not happen, the Committee concluded in September that they would urge the Government to consult on how to put the Framework Code on a statutory footing as a matter of urgency. They further recommended that the consultation should include proposals for a statutory code adjudicator armed with a full suite of sanctions. These recommendations have not been followed. Since the Select Committee's report was published, the Government has instead decided that there is no competition problem in the sector and that a non-legislative solution is the answer. Although this is a quicker solution, I agree with the Select Committee that self-regulation has already failed so why is the

Government trying to use it again? They have agreed a package with the industry to make the Industry Framework Code legally binding and to allow lessees to pursue grievances through the courts, as well as through a new Arbitration Service. I am aware from the number of emails I have received that many of you believe that these steps are insufficient. Together with many other MPs, I agree.

On 12 January 2012, there was a backbench business debate on the motion that only a statutory code of practice which includes a free-of-tie option with an open market rent review and an independent adjudicator will resolve the contractual problems between the pub companies and their lessees. The motion also called on the Government to commission a review of self-regulation of the pub industry in the Autumn of 2012 to be conducted by an independent body approved by the Business, Innovation and Skills Select Committee. In short, the motion suggested that the Government should introduce the Select Committee's proposals. As the motion had so much support in the Chamber, it did not go to a division but I certainly would have voted for it if it had. Backbench debates cannot introduce a binding motion and so they do not lead directly to legislation. Instead, they are a way for backbenchers to prompt debates in the House which gauge the level of support for a certain topic. The debate on 12 January certainly achieved the goal of raising awareness as well as sending a clear message about the level of support for reform in the House.

I very much support the recommendations made by the Select Committee and I will continue to encourage the Government to take a stronger stance and introduce legislation. In doing so, I hope that we will be able to save valued community pubs such as the ones we are lucky enough to have in Dewsbury and the Heavy Woollen Area. I would be interested to hear from you regarding the Select Committee's report and the Government's proposals. Please email simon.reevell.mp@parliament.uk or write to me at the House of Commons, London, SW1A 0AA.

Simon Reeve MP

The Return of the Wilton Arms – *eventually!*

Once upon a time there was a handsome stone built public house in Batley, said to be the oldest in the town centre, at the end of Commercial Street, with a significant rugby team of the appropriate code, which showered in the cellar, prior doubtless to emptying the contents of said cellar. Sadly the recent history has been one of decline, with Punch Taverns omitting to spend a penny on the place, and the custom declining to a trickle.

A rather familiar story but hopefully a happier ending if I have anything to do with it. A southern Jessie who is old enough to know better, I bought the freehold before Christmas, with a view to turning it into the biggest little live music venue in the Heavy Woollen District, with a fine selection of real ales, naturally, a decent wine menu and good local food in due course. I'm even considering introducing some of the new craft distilled gins to the patch and I will need some help in shifting the stock.

No shortage of ambition, then, but I have to say that local reaction so far has been most encouraging. People have fond memories of the place, and 'Ken' is mentioned frequently, and his is the longest serving name on a framed list of landlords in the lounge.

Final decisions are still to be made on the ales to be served, with opening scheduled for spring, but I have a growing fondness for Ossett's offerings and we now have two Batley breweries; Pennine and Cap House, so the choices may be deliciously difficult.

There's plenty of work to be done, needless to say, including removal of five layers of floor covering throughout and bullet proof wallpaper. This is in addition to the installation of a heating system for use rather than ornament, and fixing the roof to stem the flow of the decorative waterfall down the taproom wall. It's only guttering I am assured, nothing structural, and I am gleefully gullible.

So drop by and say hello. I'm on site most days and live over the shop, and I'll even make you a cup of tea pending the arrival of the proper stuff.



Cheers, Chris

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Contacts & Diary

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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 12th Mar 8pm,

Mon 26th Mar 8pm,

Tue 10th Apr 8pm,

Tue 24th Apr from 7:30pm,

Tue 1st May 8pm,

Wed 16th May 8pm,

Meeting, Huntsman, Shaw Cross

Social, Commercial, Cleckheaton then Wickham Arms

AGM, Old Colonial, Mirfield

Social, start at Hare & Hounds, Upper Hopton

Meeting, New Inn, Roberttown

Social TBA, possibly Cap House Brewery and Reindeer Inn

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.

Contributors are asked to provide email or hard copy with contact name and number to the Magazine contact above. Similarly, any contact regarding advertising enquiries should also be directed to the Magazine Contact above. Next issue due date Sunday 10th June.

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