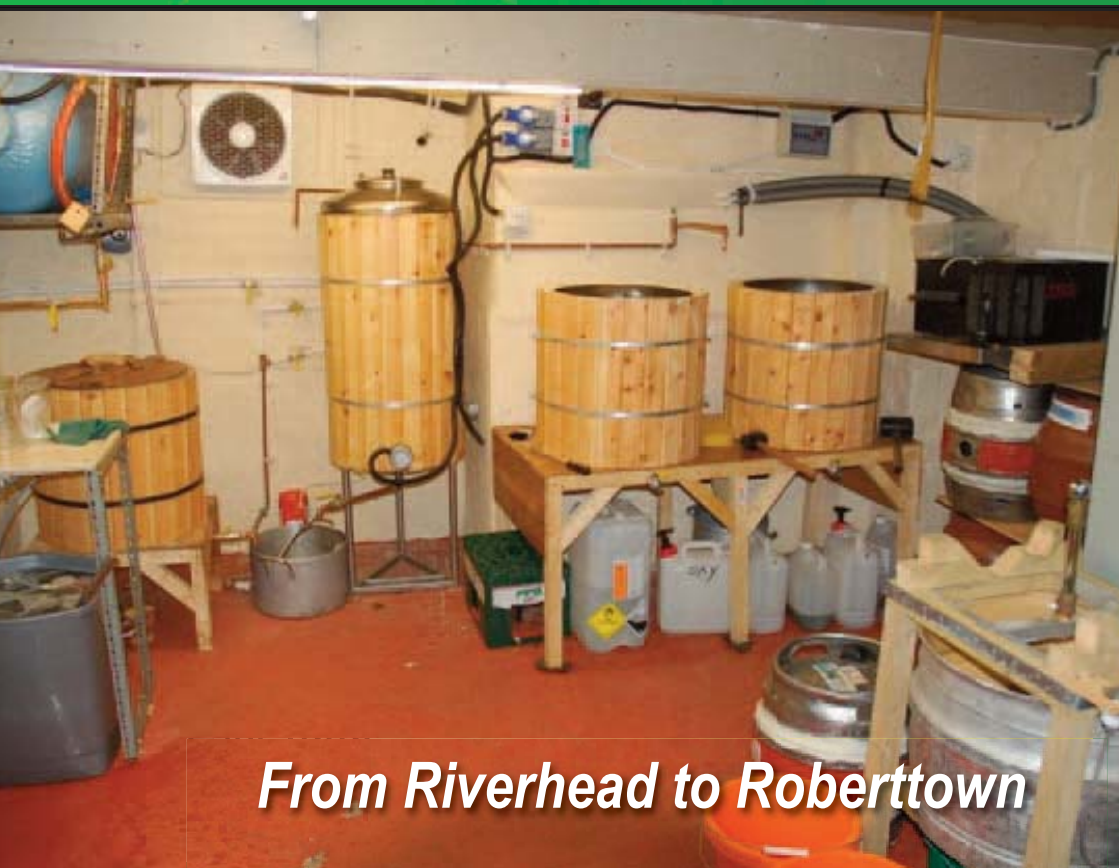


Free

Issue 6

Real Ale Talk

Magazine of the Heavy Woollen branch of CAMRA



From Riverhead to Roberttown



Please read and
leave for others
to enjoy

Spring 2013

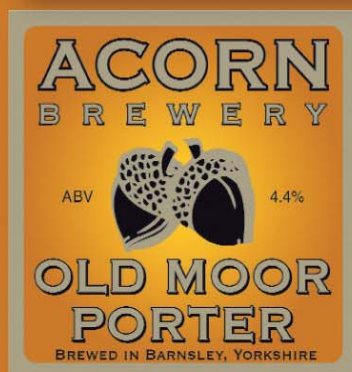
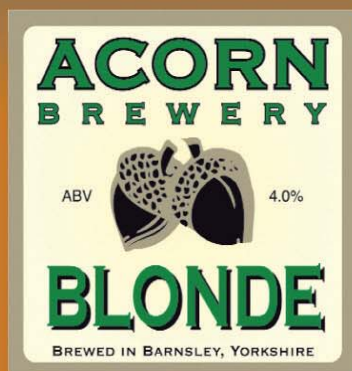
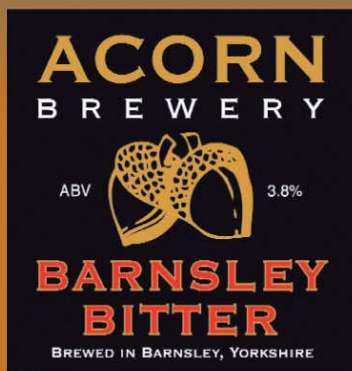
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Beer Festivals Near & Far

February

1st & 2nd February

15th Chesterfield BF, The Winding Wheel, Holywell St., Chesterfield Fri & Sat 11am – 4pm; 6.30pm – 11pm.

7th – 9th February

Winter BF, White Cross, 2 Bradley Road, Bradley, Huddersfield, HD2 1XD Thu & Fri 6pm – 11pm; Sat 12 noon – 11pm.

21st -23rd February

Marsden Beer Festival at Marsden Mechanics Hall, Peel Street, Marsden, Huddersfield, HD7 6BW, Thu 18:00-23:00, Fri 18:00-midnight, Sat 13:00-midnight

28th Feb – 2nd March

Bradford BF, Victoria Hall, Saltaire. Thu 6pm – 11pm; Fri 11.30am – 4pm; 6-11pm; Sat 11.30am – 4.30pm; 7 -11pm

March

1st - 2nd March

Horsforth Beer & Cider Festival at St. Margaret's Hall, Church Lane, Horsforth LS18 5LQ opening 12:00-23:00 Fri, then Sat from 12:00 with last entry 19:00

7th - 10th March

Beer Festival at the Drop Inn, 12 Elland Lane, Elland HX5 9DU, around 20 real ales, live music Fri, Sat, Sun, food Fri & Sat

13th – 16th March

SIBA BF, Ponds Forge International Sports Centre, Sheaf St, Sheffield S1 2BP. Wed – Sat. Check website for details. www.beerx.org

15th – 16th March

Denby Dale Lions BF, Pie Hall, 297 Wakefield Rd, Denby Dale HD8 8RX Fri 7pm – 11pm; Sat 12.30 – 11pm

21st – 24th March

Spring BF, The Nook, 7 Victoria Square, Holmfirth, HD9 2DN Thu – Sat. Usual opening times

April

11th - 13th April

Walsden Cricket Club Beer Festival

May

16th - 18th May

Dewsbury Beer Festival, at Town Hall see poster in this issue.

DEWSBURY AND HEAVY WOOLLEN BEER FESTIVAL 2013

It is now time to start planning your visit to the Dewsbury and Heavy Woollen Beer and Cider Festival. We are proud to announce that our 4th consecutive Festival will be running at Dewsbury Town Hall from Thursday 16th to Saturday 18th May.

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

We will also offer a "Spotters" Bar with 20 unusual beers new to our district from all over Great Britain. This year's Theme Bar will be in honour of the great Dewsbury Rugby

League team who won the Championship 40 years ago.

We are also pleased to announce that for your entertainment we will have three highly popular bands. Continue to watch our website for details of the nights they are playing.

Food will be available inside the Town Hall during the festival and also returning are the ever-popular chocolatiers Merry Berry Truffles.

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

Wot no Foster's?

Over Christmas, we had the good fortune to spend a couple of weeks in Sydney, visiting family. While there, of course we had to explore the pub and beer scene and inevitably compare it to back home. It became clear that, while Australia produces some excellent wines and the average man in the street seems to have a good grasp of grape varieties and styles, the general attitude towards beer is more simple - it is there to refresh and is expected to be cold, wet and very fizzy. In the Aussie pubs that we visited, there was invariably a large

selection on tap and, although I saw Castlemaine XXXX once, Foster's was nowhere to be found. In The Rocks district, in



the shadow of the Harbour Bridge, there are some fine establishments; in the tiled interior of the Fortune of War, one of several places claiming to be the oldest, four beers branded James Squire were on offer alongside ubiquitous Toohey's, Hahn and James Boag taps. James Squire was a convict transported to Australia who is credited with the first successful cultivation of hops on the continent, leading

to the building of a brewery producing 100,000 gallons per year. The name was revived in 1999 by Lion Nathan Company, whose brands also include Hahn, Toohey's,



James Boag, Castlemaine and Swan, so it seems all those names on the taps were not quite as diverse as it first seemed! The Squire brand is marketed as craft beer. It turns out that between them and Foster's Group, whose Aussie brands include Carlton, Cascade, Resch's and Victoria Bitter, they control around 95% of the Aussie beer market! Anyway, once the fizz had died down a bit, the James Squire beers, One Fifty Lashes Pale Ale and Nine Tales Amber Ale, had some decent flavour, although priced at the equivalent of around £7/pint it made quite a hole in the wallet!

Our next port of call was the Lord Nelson brewpub where there is clearly some pride taken in the choice of ingredients of their own brews. The brewery is on show through windows in the lounge. Three Sheets and Victory Bitter, both 5%, were certainly tasty brews although as usual the initial high carbonation was a challenge. Most palatable though was Nelson's Blood (5%), "Espresso and dark chocolate flavours dominate. Rich and creamy with a

Heavy Woollen CAMRA

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www.dewsburybeerfestival.co.uk

Wot No Foster's?

smooth roasted finish. Black with red highlights" according to the board. This is their only beer pressurised with nitrogen rather than CO2 hence much less dissolved gas.

A surprise was in store at The Oaks in Neutral Bay, where I chose Stone & Wood Pacific Ale (4.4%) on tap. This had a lovely fresh citrus flavour which I



enjoyed best when I'd stirred out most of the gas. This beer is brewed by "three blokes in Byron Bay", is brewed with Australian malt, wheat and Galaxy hops and is dry-hopped in the conditioning tank before kegging without filtration nor pasteurisation. Little Creatures Pale Ale was seen several times, decent beer from the same corporate stable as James Squire.

Bottled beer was another surprise and not just the typical shop price of \$20 (£14) for a 6-pack of 330ml bottles!. One of the most common brands around Sydney is Cooper's, a family-owned brewery famous for their "sparkling ale". What surprised me was that their range of beers are bottle-conditioned and on searching further I found many examples of real ale in a bottle from different brewers. The culture is a little different from home though; the done thing is to swill the beer

around in the bottle to mix in the sediment rather than avoiding it. Cooper's range includes a 3.5% mild, a 4.5% Pale, 5.8% Sparkling Ale and Best Extra Stout, 6.3% which knocks spots off Guinness! The 7.5% Vintage Ale is reserved for special occasions. Near where we stayed, local brewer Balmain produce a pilsner, a bock and a 4.9% pale ale, described as a full-flavoured, copper-coloured, English-style ale with a rich malt character. Just the job while we watched the fireworks in Sydney harbour on New Years Eve!





Cheers!



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*Certain products & offers are excluded from this offer

From Riverhead to Robberttown

Brewing Up with Joe Kenyon

For fifty years Joe Kenyon was in the local motor trade. Latterly he was running a small auto electrical business and amongst his customers was Ossett Brewery. His all round skills were recognized by the brewery's Jamie Lawson and from the opening of the first pub in Ossett colours, the Black Bull at Liversedge, Joe found himself lending a hand with all things in the maintenance line.

When Ossett took its eighth pub, the Riverhead Brewery Tap in Marsden there had been a number of quality issues. Brewer Paul Spencer and Joe cleared and cleaned the plant and trialled various beers. Joe then became brewer and his skill and enthusiasm were illustrated with some fine beers including a Cherry Mild and a massively hopped 6% American IPA. After four years brewing Joe decided to retire but not before training present brewer, Lisa Handforth who continues to produce great beer.

In the meantime, Joe's son Andrew and partner Susan had taken the plunge and entered the licensed trade by purchasing the New Inn at Robbertown near Liversedge. As this was their first pub, Joe helped them with the practicalities of installing and maintaining the equipment to dispense top quality real ales. The pub was an instant hit and by the end of 2010 it was dispensing around 1,000 pints of real ale every week via six hand pumps. Andrew had noticed that there was space for a small brewery in the cellar and the spur for Joe was the cask washer lying idle that he had been asked to make for someone who never collected it. A copper was bought and Joe manufactured the rest of the kit. After about nine months he called upon his experience and sound memory to create recipes. Various beer styles were trialled over a period of four weeks and the first batch went on sale in the second half of August 2012.



There are currently three regular beers normally available on rotation on the bar.

However, a party to celebrate Susan and Andrew's second anniversary at the pub in October saw all three being served with a whole cask of one (Golden Bob) being consumed.

The half barrel brewing plant is normally used twice a week to produce four firkins of ale. Good quality ingredients are used, the most important being the excellent local water. Maris Otter malt is generally the base for the beers and the hops are usually British varieties. The current regular beers are: Rusty Bob (4.5% ABV), a traditional bronze beer using English hops; Bob Meister (4.9% ABV) made with lager malt and German hops and Golden Bob (4.0% ABV), a best bitter made with European hops. Of these, Golden Bob is proving to be the most popular. Joe is hoping to develop a 3.6% ABV session beer to help satisfy the thirsts of the eager customers who are now drinking 1500-1800 pints of real ale every week. A luscious dark beer has also been a recent hit.

Because of the small size of the brewery, beer is normally only available at the pub. However, requests from a couple of beer distributors for beer festivals have been met and New Inn beers have been well received at CAMRA festivals in Nottingham (October) and Wakefield (November).



**PUB OF THE SEASON - AUTUMN 2012
THE OLD COLONIAL, MIRFIELD**

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Awards for the Old Colonial

As reported in the last issue of the Real Ale Talk, the Old Colonial in Mirfield has been awarded the Autumn "Pub of the Season" for 2012, which was recently accepted by Tim Wood and his wife Carol.

This will be the first time that the Old Colonial has been presented with this award since changing from a "Club" to being open to the public as a Public House. Here is the photograph of the event which was held too late to appear in the last issue.

Before changing its status from a club to a pub, the Old Colonial won third place in 2011 in the Yorkshire region Club of the Year competition run by CAMRA and decided by judges from all parts of the County of Yorkshire. For beer drinkers, there is usually a bitter from Copper Dragon and up to five rotating guest beers on the handpumps, spread in pairs at the ends and middle of the bar.

To travel here by public transport, the 202 and 205 buses between Dewsbury and Mirfield pass by all day; Mirfield railway station is just over a mile away and the 253 and 221 services come within striking distance.

If coming by rail, the walk from the station may be broken up by calling at the Navigation Tavern, winner of the Summer Pub of the Season award and, via a worthwhile diversion, last year's Summer award winner the Saville Arms (served by the same bus routes), these three pubs between them offering visitors to Mirfield up to 20 different well-kept ales.



PUB OF THE SEASON - WINTER 2012 TAPROOM, BATLEY

In January last year, Chris Berry introduced himself as the new owner of the Wilton Arms, which had been closed for a few months. Chris had experience of work in hotels but had not worked in pubs before and described himself as a Southern Jessie who had taken the plunge with the pub despite dire warnings from friends and family. We met at a visit to the fledgling Pennine Brewery where their Real Blonde and Amber Necker showed promise and we were impressed by Chris's enthusiasm for pubs and beer. We passed on our knowledge of the pub scene in Batley and our thoughts on beer. Chris's idea was to aim to provide great beer and great quality music and to attract decent folk out to enjoy themselves. At an early stage, it was decided to avoid Carling, Carlsberg and Stella, which played its part in attracting the right sort of people through the doors.

The pub was in need of attention to fix the damage caused by penetration of rainwater which luckily turned out to be caused by just blocked guttering! Although there was still much work to be done, the pub re-opened as the Taproom in May, where hard-working red-haired manager Jo showed her prowess behind the bar. From the start, there were four pumps in the music room and two in the bar, serving Theakston's Old Peculier, an Ossett beer, now regularly Yorkshire Blonde, Chris's favourite Taylor's

Landlord and three guest beers usually chosen from Yorkshire breweries such as Partner's, Naylor's and Revolutions or from Burnley brewer Moorhouse's. By careful attention to quality and being selective about breweries, a fine reputation was quickly earned and volumes were soon sufficient to keep all six pumps going with negligible waste. Discount of 20p/pint off the already reasonable prices is available to CAMRA members.

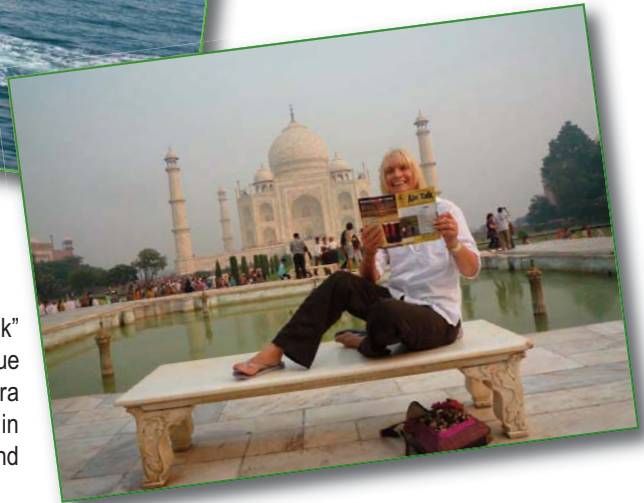
Real fires and comfy sofas (get in quick!) together with some good beer make it a great place to relax, while the snug area at the far end of the bar is available for small meetings and has been decorated as a tribute to local heroes and is named after rugby star Maurice Barstow who died of cancer last year. Although the pub has a kitchen, Chris was not ready to add that extra complication so he came up with the novel idea of putting menus on the tables for the nearby pizza takeaway, taking orders at the bar for delivery to the pub.

The live music sessions, mostly on Fridays and Saturdays, are proving popular with the emphasis on quality rather than volume.

Due to the hard work resulting, against the odds, in such a fine, successful addition to the social scene in Batley, the Heavy Woollen branch have voted the Taproom as Winter Pub of the Season.



**WHATEVER YOU DO,
TAKE PRIDE.**



Well we've now had the "Real Ale Talk" photographed in front of the Taj Mahal (Issue 2) and now outside the Sydney Opera House. Can you do any better? Send in your photos of the RAT on its World Tour and get yourself featured in the magazine.

The Real Ale Talk Word Search

Please find the ten places hidden in the wordsearch and name a brewery from each of them for an extra puzzle

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

Real Ale Talk Pub News

Batley: The **Rose of York** has had a major refurbishment following its takeover by Matthew Wimpenny. Despite being mostly frequented by locals drinking lager, there is always at least one real ale on which is sometimes from **Pennine Brewery**, including **Wheatly Nice**, a clear wheat beer.

Batley IDL Club (Batley Nash) have two handpulls with **Black Sheep Bitter** and a guest, which up to Christmas was **Black Sheep Progress**, a fine single hop bitter with a sweetish flavour at £1.75. There is a vast array of keg fonts and surprisingly the slowest seller is their only stout, Guinness!

The Taproom, recently awarded Cask Marque, continues to have some lovely guest beers, including beers from **Naylor's**, **Revolutions** and **Moorhouse's**. The clientele are perhaps more civilised than was the case under the previous management when it was the **Wilton Arms**, so if you haven't tried it lately please re-discover it and take advantage of the 20p/pint CAMRA members' discount. Together with the five well-kept ales at the **Cellar Bar** and a few in the **Union Rooms**, that area of Batley nowadays offers a good selection of quality real ale.

Birkenshaw: At least four ales are available at the **George IV**, free of tie, with **Salamander** ales on regularly.

Birstall: The **White Bear** has not found a pub buyer despite the freehold £135,000 price tag. It looks likely to go for housing, as did the nearby New Inn and the Hare and Hounds while the former Coach & Six offers dentistry and botox. However, the **Horse & Jockey** offers 20p/pint discount for CAMRA members and has 5 ales include **John Smith's** cask, **Ossett Silver King**, **Copper Dragon Golden Pippin** and 2 good rotating guests, including recently **Old Peculier** at just £2.70. Cask volumes have steadily increased during Tony & Sharon's tenure. Independent guests have long been the fast-moving speciality of the picturesque **Black Bull** while the **Greyhound** has some extra custom for its **Tetley's** and guest, currently **Ossett Yorkshire Blonde**, since the **Cooper's Arms** opposite recently re-opened as Luigi's Italian Restaurant. The **Scotland** was a "Punch Roadshow" prize winner, winning a brewery trip to Moorhouses! They now have a regular own label cask ale (perhaps from Moorhouse's?). **Old Golden Hen** is a tasty brew at the **Pheasant**.

Briestfield: Changes afoot at the **Shoulder of Mutton**, watch this space.

Carlinghow: Partners beers and Tetley's are good value at the Victoria.

Cleckheaton: Despite the previous management doing a decent trade in it, the new people in the **Old House at Home** say there is no call for real ale there. Their predecessors have turned the **Malt Shovel** into a cask pub serving **Tetley's** and **Leeds Pale**. Draw your own conclusions! The **Rose & Crown** has a new licensee, having live & recorded music 2/3 evenings and enthusiastic on cask ale, currently **Marston's Best Bitter & Draught Bass**.

Dewsbury: Spare land at the **Shepherd's Boy** has been sold while the pub continues under Ossett's ownership. Since adding Stalybridge Buffet Bar to their group of pubs, the **West Riding** management have been procuring pallets of great beers from far and wide to distribute to their four pubs, something which hitherto would not have been feasible, so expect some rare treats.

Gomersal: The **Saw** has re-opened, survey needed. The **Shoulder of Mutton** is being run by a management company and is undergoing refurbishment. The **California** has re-opened, no ale seen yet but breakfast is available from 8am!

Hanging Heaton: The **Fox and Hounds** are now open daily from 12 with last orders at 11 except Monday nights 10:30. Tuesday night general knowledge quiz with raffle, Sunday night music quiz with Rock and Roll Bingo and Play Your Cards Right. Wednesday quiz, small teams, the golf club and cricket club take part and are open to offers to potential new players/teams. All in all a popular, traditional, no-food community pub. In January, ale price was reduced to £2.60.

Heckmondwike: The **Old Hall (Sam Smith's)** continues to fly the flag for real ale in the town.

Hightown: If you fancy a downhill walk with ale refreshment on the way, you could start at the **Cross Keys** for some **Bombardier** or **Old Speckled Hen**, then the **Shears**, perhaps a **Moorhouse's** beer from the 5 ales on offer, then **Ossett Brewery's** first pub, the **Black Bull**, for one of their nine lovely ales. Around the corner then is the **Swan**, with four ales to ponder. Cheers! The **Shears** are having regular music nights including "open mic" nights.

Paul is also organising brewery trips to Little Valley & Lancaster breweries in the next few months.

Liversedge: The **Toby Jug** have removed Tetley's through lack of demand; **John Smith's** cask is still available. The **Albion** now has a guest real ale, recent ales have been **Thwaites Wainwright**, **Brains Milkwood**, **Copper Dragon Golden Pippin** and **Leeds Pale**.

Lower Hopton: The **Flowerpot** has been re-opened by **Ossett Brewery** after a tasteful, attractive major refurbishment. Nine ales include fine products from Ossett's several breweries plus **Fuller's** and guests, looked after by Chris Osman who in the past gained a good reputation for the beer quality at the Swan n Liversedge; indeed under his management it won a highly-prized place in the Good Beer Guide.

Mirfield: The **Old Colonial** won Autumn Pub of the Season and continues to offer up to 6 ales, many of which are rarely seen in the region. The **Yorkshire Pudding** has re-opened and will return to its former name (Dusty) under the stewardship of Alan Ingle who continues to run the **Pear Tree** and intends to offer a similar ale and food package. The **Navigation** charges just £2 / pint in happy hours and continues to run standard-setting beer festivals. Look out for the next one, probably at the end of June. The **Airedale Heifer** is under new management. **Battysford Club**, (Little Duck), has a rotating guest beer on a single pump at £2.10 per pint. It is selling very well and they are hoping to add another pump soon.

Roberttown: The **New Inn** celebrated two years as a free house and the brewery has been producing a very varied and adventurous range of beers, most of which are sold in the pub but make occasional appearances in the Manchester area!

Shaw Cross: The **Huntsman** continues to delight with **Taylor's Landlord** and some great choices of guest beers on the other three pumps.

Scholes: The **Stafford Arms** is expected to re-open soon under management of Paula from the **Old Pack Horse**, currently choosing which ales to offer. The **Walkers Arms** has been re-roofed and continues with **Everard's Tiger**. Richard has returned as manager of the **Rising Sun**, with **Copper Dragon Golden Pippin** others to follow.

Staincliffe: The **Belle Vue** was closed and for sale when last checked.

Thornhill: The **Alma** has had a change of management - we hope the standards remain as high. At the **Savile Arms** on April 1st David and Hilary will be celebrating eleven years in this historic pub and will be presenting commemorative badges to their customers. The regular ale is Black Sheep Bitter with guests mainly from local breweries and the likes of Deuchars IPA and Rudgate Malt Pleaser. Following the success of December's Curry Night, further events are planned for 2013.

Thornhill Edge: The **Flatt Top** has **Tetley's**, **Leeds Pale** and **John Smith's Bitter**, the latter now reduced in strength from 3.8% to 3.6% despite a price increase from the brewery.

Commons Debate

Debate took place in November on the floor of the House of Commons with a motion sponsored by Andrew Griffiths - Burton and Greg Mulholland - Leeds North West and supported by 22 fellow MPs who spoke out of the damage that the 'Beer Duty escalator' is doing to the Great British pub and the brewing industry. Much impassioned support was forthcoming from all sides of the House, calling for the escalator to be scrapped; no-one spoke against. The motion was voted upon and the 'Ayes to the right' won unanimous support. The treasury minister Sajid Javid welcomed the debate and outcome and chose to take it away for consideration. Don't hold your breath!

We are sad to report the death of John Gray, who in latter days entertained and informed with Pubspeak/Innspeak, an independent magazine distributed widely in Kirklees and Calderdale.

Partners Brewery

Happy New Year to everyone from the team here at Partners. What a year 2012 was for brewing in Dewsbury! We brewed record volumes up 70% on the previous year and continued to invest in new equipment to increase the capacity of the brewery while improving the quality of the beers. Past customers are now returning and we are selling more Partners beers locally than ever before. Real ale sales over the Christmas period were incredible and The Victoria on Bradford Road in Batley is trading well and reported a bumper Christmas. Record volumes of real ale were sold over the Christmas period at The Spotted Cow Drighlington. 2013 will see Partners continue to launch new exciting beers including MUNGO 4.4% dark mild available April and May which joins our popular SHODDY Porter celebrating Dewsbury's once booming textile industry. February will see the first of our seasonal ales, a 4% ruby coloured ale launched for the 6 Nations Rugby Tournament called simply 6 Nations. March will see Partners Pure Gold served in the Strangers Bar at the House of Commons (I see a photo opportunity here!) thanks to a request from your local MP Mr Simon Reeve who visited the brewery in 2012 to see if he could help us in any way - so a big thank you to Simon.

Look out for Partners in a pub near you, if your local landlord doesn't stock one of our ales ask why not?

Hoping everyone has a great 2013

Regards

Paul Horne
Partners Brewery Limited

The New Inn Brewery

Brewing has now been established six months at the New Inn Brewery at Roberttown. In that time two beers are now established as regulars by the brewer Joe Kenyon. These two beers are as follows:

GOLDEN BOB (4%) – A golden beer flavoured with European Hops with a refreshing aftertaste.

RUSTY BOB (4.5%) – A smooth malty traditional Yorkshire bitter packed with flavour and a slightly bitter aftertaste. Also Joe has produced the following beers which may be available at the New Inn during a visit as he looks to vary his brewing styles to meet the tastes of the regulars. They are listed below:

BOBMEISTER (4.9%) – German style pale beer which is lager-based with German hops packed with flavour which also converted temporarily some of the pubs regular lager drinkers away from their usual tipple!

PALE BOB (3.8%) – Slightly flowery pale ale with hints of fruit and a pleasant bitter aftertaste. A good session beer.

BAILEYS CHOCOLATE PORTER (4.6%) – Seasonal Chocolate Porter which was very smooth to drink and without the usual bitter Chocolate aftertaste which some Chocolate beers have.

LIQUORICE STOUT (5.2%) – A luscious strong Liquorice Stout with “middle-bittering” to give this beer a lovely flavour and smooth aftertaste.

Also the Brewery has sent its first beers to festivals in the last three months with Golden Bob appearing at Nottingham and Rusty Bob at Wakefield. Finally you may find some of the beers appearing in the “Red Rose County” as a reciprocal agreement has been reached with Boggart for some of the beers to be sent into Manchester.

Pennine Brewery News

Due to pub company deals, the beers are found more out of the area than within it and brewing was up to capacity through the Summer and Autumn.

Seasonal beers have included Wheatley Nice (4.2%), a clear wheat beer with hints of citrus and pine; Natural Gold (4.2%); Ruby Mine (4.4%); Black Fell Porter (5.1%) and Yule Pride Black IPA (5.5%), while the regular Real Blonde has gained a strong following.

New Apprenticeship launches for pub trade

Kirklees College will offer an Apprenticeship in Licensed Hospitality following accreditation from the British Institute of Innkeeping (BII).

The college will offer the Apprenticeship which aims to develop skills to make staff working in pubs more effective in their work. The college hopes that its new scheme will help to breathe new life into the public house industry in Kirklees and West Yorkshire during difficult economic times.

General manager of the West Riding Refreshment Rooms in Dewsbury, Rosalind Arden was the first to sign up for the new Apprenticeship. She said, "My ambition is to have all our staff working to the very high standard we set at the West Riding. Now that Kirklees College offers the BII accredited programme, which is the benchmark for the industry, it makes sense to use their training schemes to achieve these high standards."

"I'm signing up to the Apprenticeship first so that I can genuinely recommend it to my staff and help them when they come to do it. We used to train in-house when we were a smaller team, but now we have over twenty members of staff, we can use the college which we know offers the industry standard (BII) training."

BII is the professional body for the licensed retail sector and is a nationally recognised professional members' organisation. It is also the industry's leading membership organisation reflecting the views of 1000s of individual members across the UK.



UNCLE JACK'S GUIDE TO THE GOOD BEER GUIDE

Uncle Jack is in one of his regular Heavy Woollen haunts with his favourite nephew Jordan. The lad has taken on board that downing ice-cold lager straight from the bottle is not the way to encourage his relative to subsidise his drinking, so he is happy to substitute one of the many pale coloured ales readily available. To maintain this advantageous relationship Jordan has found it helpful to feign interest in matters pertaining to real-ale.

As their pints were approaching their last inch he cast around for for some relevant topic of conversation, lest his uncle should turn his attention to who ought to buy the next round.

Copies of the Camra *Good Beer Guide* dating back several years were displayed on the shelf at the back of the bar. Remembering that he had seen his uncle consulting such a book on several occasions, he enquired in a manner he judged innocent,

"Are all the pubs you go to in that book?"

"No, but they would all like to be. Miss! - could we have a look at this year's Guide, please?"

Not quite certain how to take this attempt at old-world charm, the barmaid who was Uncle Jack's age and a grandmother, handed over the book with a forced smile. Quickly finding the relevant pages he drew his nephew's attention.

"See here lad – Yorkshire, West, that's us. Now you can look up the towns in our branch area – the Heavy Woollen District. You remember me telling you about the history of textiles in this part of the world, and our family in particular?"

Jordan nodded quickly. He often said a silent prayer that he was not the first-born. That doubtful honour went to his brother Mungo.

Uncle Jack warned to his theme.

"Now there are entries for Dewsbury and Mirfield and the smaller towns in the Spen Valley, like Birstall, making ten in all. That's out of nearly two hundred pubs and clubs."

Jordan stifled a comment that this whole area was now called North Kirklees. The last time he had made such an observation had resulted in a five minute tirade on the iniquitous dissolution of the County Borough of Dewsbury. Instead he asked,

"Only ten? How much does it cost to put your pub in there?"

He might as well have made an indecent proposal.

"Cost, lad, cost? You can't buy your way in. No, all the entries are decided by the members of the different branches – more than two hundred of them. Any member can nominate a pub for consideration as long as it sells Real Ale."

This was actually proving interesting for the young man.

"Well, how do they come to arrive at ten?"

Pleased that his nephew was showing concern about a subject so close to his own heart, Uncle Jack continued,

"Ten is the number of entries allocated by Camra headquarters for our branch. Out of all the nominations a short list is drawn up, and we vote for the ten at our February meeting. It's what they call democracy in action."

"What exactly are they voting for?" enquired Jordan.

"Beer quality is the most important feature. Of course there are other things which the Guide makes mention of, like accommodation, disabled access, whether they do meals, and even down to if they've got a real fire. You know I like to visit historic pubs, and I always use public transport, preferably trains, well I can see if there's a station handy just by looking at the entry. Of course there used to be a lot more railway stations, that was before...."

Anticipating that his uncle would once again enter into a rant regarding some Doctor called Beeching, Jordan quickly interjected,

"So once the entries have been chosen that's it?"

"Not at all" replied Uncle Jack, ***"If the place changes hands, or the beer quality goes off, then it can be pulled out before the book goes to print. After publication they can be de-listed and they are reported in "What's Brewing". You do read the copies I give you, don't you?"***

"Absolutely" lied Jordan, with an air of sincerity. Then, remembering that his birthday was not far off, added,

"How much does the Guide cost?"

Uncle Jack pointed to the back cover.

"Fifteen pounds ninety-nine, but I get it cheap - a tenner, one of the benefits of being in Camra. Not bad for more than four thousand five hundred entries and it covers all the British real-ale breweries. I'll tell you what, I'll buy you a copy for your birthday."

Jordan's thanks were genuinely felt. Perhaps there was something in this real-ale business after all.

Still here after all these months!

(with apologies to Paul Simon)

Surprising to think that it's already a year since we started The Taproom 'project' in Batley. Feels like we've been here for years! Initial responses ranged from astonishment to raucous laughter: a typical comment being 'I wouldn't buy the Wilton if you give it me!' But I've never been particularly blessed with common sense and saw no reason to start acquiring it at pensionable age!

So what do you think of the show so far? It took five months to clear up the Punch Taverns mess and let me say that I am sure there are some decent Punch houses. The old Wilton Arms was, however, not one of them. Skips of biodegradable flooring, dead plaster, highly dubious partitions and plastic leatherette long saddles were hauled off into the Batley night, and stone walls and wooden floorboards mysteriously appeared as if by magic. It was truly a miracle and still is!

If we're now making our mark, it's down to three things. First, of course, the beer, which is the main point. Real Yorkshire ales (and a regular exception for Moorhouses because it's worth it); well kept thanks to Jo's pedantic attention, and a massive commitment to the perfect pint.

Secondly, the music. The best of original live acts on our little stage, and plugging into our top of the range PA every Friday and Saturday night without fail. West Yorks has a fantastic acoustic and semi-acoustic music scene with proper voices, proper instruments and a lot of great songs, and we're delighted to give musicians free rein to their considerable talents.

And thirdly, we are a community pub on the high street and determined to be a real part of Batley life in all its glory. We all know town centres are struggling but the best chance to save them is to provide places where people

want to meet and socialise, and that's our aim.

There's history here too. The old Wilton Arms used to be a big rugby pub and we've reawakened the links. We're unlikely to resurrect the dodgy showers in the cellar for visiting teams but we are the nearest pub these days to Batley's Mount Pleasant ground and we get a lot of the big lads (and their equally impressive ladies) in on match days. Plus we host the lovely Batley Ladies Hockey team (and often their opponents too) after home games, and the Batley Boys on Saturday afternoons.

At risk of being a bit 'aht of orda' as we southern jessies might say, I will also express our real appreciation for the regular support of Heavy Woollen CAMRA members, who have been generous in their words and actions, and keep supping the pints, whilst never short of suggestions for improvements, needless to say. It's been quite a year, and although there is still plenty to be done on the place, we feel part of the scene, and hope to remain for the foreseeable future!

Cheers, Chris Berry
Owner, The Taproom Batley



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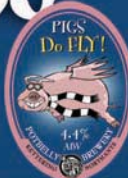
*International Keg Ale Competition, Class 2 (ABV range 3.8%-4.7%) ** Category Ales 4.0%-4.9% ABV

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THE TAPROOM



BATLEY



OBE CLUB

We are proud to list the quality real ale pubs and clubs below as local members of the OBE club, honoured for serving the perfect pint of Ossett Brewery beer:

BIRSTALL IDL CLUB, 15 High Street, Birstall, WF17 9ES

COCK & BOTTLE, Common Lane, Southawram, Halifax, HX3 9PA

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

HORSE & JOCKEY, 97 Low Lane, Birstall, WF17 9HB

MALTHOUSE, 270 Oldham Road, Rishworth, HX6 4QB

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



CASK ALE MIRFIELD PUB LOOKING BLOOMIN' GREAT

A community pub in Mirfield has reopened after a huge joint investment of £360,000 by Ossett Brewery and owners Punch Taverns. The Flowerpot, situated in Lower Hopton, has been closed for two months whilst refurbishment work has been carried out to update all areas.

The pub has been sympathetically restored in a traditional manner whilst introducing some contemporary elements. Original features of the pub such as three open fires, Yorkshire stone floors and exposed structural beams provide a warm and cosy atmosphere.

The pub has introduced a new menu of traditional, homemade bar snacks and sharing platters.

The Flowerpot, which has maintained a good reputation for quality drinks, will now serve a range of continental bottle beers and nine cask ales, with some of Ossett Brewery's national award-winning ales on tap on a permanent basis (Yorkshire Blonde, Silver King and Excelsior) and

others will be seasonally rotated and sourced from local microbreweries.

Outside, work has been done to improve the large car park and the beer garden has been landscaped to make the pub more family and dog friendly - a children's play area is even planned for the summer. A cycle rack has been installed, which will facilitate cyclists who ride on nearby routes.



The Real Ale Talk Word Search - Solution

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

THWAITES, MOORHOUSES, BOWLAND, LANCASTER, MARBLE,
PHOENIX, HYDES, BOGGART, PICTISH, BANK TOP

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Cask Marque Awareness ***GROWS***

Posted by Alastair Macnaught on Monday, 21 January 2013 in Cask Marque Blog

In a recent NOP Survey, 57% of cask ale drinkers recognised the Cask Marque plaque and 62% related the sign to beer quality.

Interestingly, awareness is higher; 67% in the 21 to 44yr old category, which must in some part be due to the CaskFinder app, which is used over 60,000 times per month to find Cask Marque Pubs. The app also offers the opportunity to join the World's biggest Ale Trail and so far, the Cask Marque certificate in Pubs has been scanned over 30,000 times to record visits.

The region with the most awareness of Cask Marque is the West Midlands; 75%, followed by the South West; 68% and Yorkshire and Humberside; 65%. The lowest awareness was in Scotland; 40%. This awareness has a significant effect on footfall in Pubs, as indicated in the Licensee Survey undertaken in 2012, which showed that:

- 88% of Cask Marque Licensees have seen an increase in Cask ale sales since accreditation
- 98% of Licensees would recommend the scheme to other Licensees.

Paul Nunny was delighted with the results "It is particularly pleasing that our licensees through the survey have stated that the accreditation increases cask ale sales. We are all in a commercial world and today quality is a key component of retailing success."

Miles Selby, head of purchasing at Stonegate Pub Company said "As the popularity of cask ale continues to grow within our estate it is important to have a badge of quality that consumers can recognise and trust. Over 85% of the Stonegate cask ale houses have Cask Marque accreditation and the performance of cask can be partly attributed to the award.

When an assessor visits from Cask Marque, as well as checking beer quality, they also undertake a cellar audit, ensuring that all elements in the serving and dispensing of cask ale are checked and verified"

Should you require any further information please contact Paul Nunny on; 07768 614065 or email: paul@nunny.fsbusiness.co.uk.

More information can be found on the Cask Marque website: www.caskmarque.co.uk

What is an “*Atmosphere*”?

I don't mean the upper air that aeroplanes fly in, but the feeling there is in a room of people, especially a pub, and that's what it is, a feeling, you cannot see it and difficult to describe and for some reason some pubs feel better than others when you walk in, so what makes the difference ? I wish I knew then I would bottle and sell it.

I was once in London and it started to rain, so it was time to take shelter and seeing a sign for real ales I dived in, but looking up I knew I had made a mistake, but as there was hardly anyone in the place the barman quickly asked what I wanted. This was a modern chrome and tile single room with an half moon shaped bar completely full of chrome gas taps, in fact I heard the barman before I saw him behind this curtain of chrome. Being embarrassed into buying something, I choose what was the least offensive looking beer, sat on a tall stool and looked at my cauldron of vicious bubbling something and being a Yorkshire man I've bought it so I'll drink it, but after 10 minutes the bubbles seem to get worse, the taste was bland and started me belching, I think it was 3 to a drink. Two young women in a corner laughed and it echoed around the chrome palace causing them to go back to a whisper. Enough is enough and I left most of the bubbling inferno to see outside whose joke it was to write "real ale", then I realised it pointed down a small alley, an old London street.



After 100 yards I came across an old run down back street pub, paint peeling but on opening the door, it hit me, a real pub atmosphere, full of people talking and laughing, excellent choice of drinks, friendly smile from the barmaid. I sat down and although I was on my own, I felt in company, I felt happy with the crowd and thoroughly enjoyed my drink.

So don't sit in front of a bland TV with monotonous adverts, walk down to your local pub, meet friends, feel good and soak up the **ATMOSPHERE....**



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Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

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I enclose a cheque for _____

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Home Page: <http://www.heavywoollencamra.org.uk>

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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)

Tues 5th Feb	Branch Meeting / GBG selection, Star, Roberttown
Tue 19th Feb	Social, start at Horse & Jockey, Birstall
Wed 6th Mar	Branch Meeting, Black Bull, Liversedge
Wed 20th Mar	Social, Flowerpot, Lower Hopton
Mon 8th Apr	AGM, Navigation, Mirfield
Mon 22nd Apr	Social, start at Malt Shovel, 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.

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 Copy Date April 2013.**

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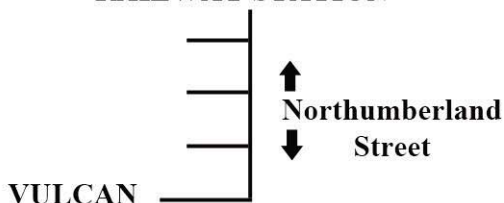
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