

WAKEFIELD BEER FESTIVAL PREVIEW EDITION

O to K

From Olympia in Kensington
The Magazine of Wakefield CAMRA

Issue
57
Autumn
2013



THURSDAY 7th to SATURDAY 9th NOVEMBER
WAKEFIELD BEER FESTIVAL
DETAILS CENTRE PAGES

120 Cellar Cool Real Ales
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So I paid a visit to BrewDog in Leeds on a hot July Saturday. There is a lot of animosity from BrewDog towards CAMRA and cask ale in general and whilst some other “craft” brewers provide kegs and cask, Brewdog do not.

“Craft” is in quotes because I have no idea what it means and neither I feel does anyone else, it is just a marketing term here in the UK. In the USA where it really began the Brewers Association describes a craft brewer as “small, independent and traditional” (see www.brewersassociation.org for more information) but in the UK that could apply to almost every brewery in the independents section of the Good Beer Guide, but if as BrewDog would have us believe this cannot be true because cask ales cannot be craft beers (see <http://www.brewdog.com/blog-article/craft-beer-v-real-ale>).

Interestingly, this blog post from BrewDog includes the Brewers Association description but then goes on to disagree with it, sorry guys, if you are going to use the “craft beer” term then at least use it properly as it is defined by the people that invented it in the first place, that or come up with your own name. It is also a term that larger brewers are picking up on, Greene King IPA is “hand crafted” and they are soon to open their new “innovation brewhouse” and Brains, Thwaites and Wadworth all have their own craft breweries to produce specials on.

But anyway, back to my visit to BrewDog Leeds. Being thirsty I ordered a pint of Punk IPA described on the website as “Hopped with bucket loads of our favourite hops” and they are not wrong as the smell of beer is quite something. It isn’t an overwhelming smell, it is very pleasant, I have to say though it is almost false, it is too good. The beer as you would imagine was cold and fizzy, but it was a hot day and cold and fizzy was good for me. There is no subtlety here, this beer has a big hop smell and flavour and it wants you to know this. The fruity smell carries on into the how the beer tastes, at the start it is a wonderfully tasty beer but I have to admit a little one dimensional. The taste comes at the beginning but there is no finish, there is a great taste in your mouth but when you swallow the taste disappears and leaves nothing behind.

And the thing is, it doesn’t last for very long, the beer loses its smell, fizz and flavour and by about half way down what I had was a rather flat and dull beer left to drink. The beer demanded to be drunk at

the start, but when you did, it sort of retreated and got all scared. I only finished it off because I had paid over £4 for it. I am sure a cask version would be a truly wonderful beer, it is a good beer but it is missing that little bit extra you only get from a cask ale of this style. I’ll happily go back, but to just drink a half this time, of something different.

I see “Let There Be Beer” has shown its true colours, a marketing exercise for the big brewers to promote Budweiser, John Smiths Smooth etc with virtually no promotion on good quality cask ale, the website certainly features none and yet CAMRA got into bed with them early on. Maybe it will improve but for now I don’t need to know that Coors Light food matches well with fish.

I might not agree with BrewDog on their cask stance but they and the other “craft” brewers have a lot more in common with the ideals of the original CAMRA than the big multi nationals do and maybe that is something for us all to consider.

We have our Beer Festival on 7th-9th November at The Space in Wakefield, full details in the centre pages. We have 120 real ales including a few festival specials along with Cider/Perry and bottled ales, fruit beers and lagers from the UK, Germany, Belgium and USA.

See you there and enjoy this issue!

Mark

CONTENTS

PUB AND CLUB NEWS	4
MAGNET, CASTLEFORD	9
AN INZ-PIRATIONAL JOURNEY	11
THE BROAD SIDE	12
UPCOMING BEER FESTIVALS	15
ALVERTHORPE WMC	17
EXTRA SPECIAL BITTER	19
WAKEFIELD BEER FESTIVAL	20
SLIGHTLY FOXED BREWERY	23
GREAT BRITISH BEER FESTIVAL	24
CIDER FAQ - HOT FILLING	27
DOES THA WANT A ‘ANDLE?	29
NEW TRICKS ON DVD	31
ANNABEL SMITH	33
BREWERY NEWS	34
BRANCH INFORMATION	39

Ackworth Consistently good Black Sheep BB a the Angel. Acorn Gold and Ossett Silver king proved popular. Mason's Arms now has Tetley's Gold as a regular and a changing guest. At the Boot and Shoe the Sam Smith's is also reported to be in excellent condition.

Altofts Great Heck Yorkshire Navigator is now permanent at the Miner's Arms.

Alverthorpe The New Albion Café & Bar is being redecorated inside & out with a new kitchen being fitted. It is open from 4pm Monday (no food) and 10am Tuesday to Sunday (with food). Four ales in total.

Carlton At the Unicorn they're having a make over and will be selling a Hamelsworde ale.

Castleford Look out for the possibility of Brown Cow beers from the wood at The Junction who have also won another award from the SPBW. The Houghton has has a major exterior repaint with a new sign, Black Sheep is the regular ale with a changing guest. Prince William (the pub obviously) has added Bombardier. At the Glassblower Dent and Great Heck beers are now on the list. The Station has stopped selling Cameron's Strongarm but has replaced it with beers from Revolutions and others.

Featherstone Bradley Arms has 3 cask ales and a changing real cider and is a new LocAle venue.

Hemsworth At The Hemsworth (formally Spion Kop) there are now handpumps with possibly Black Sheep and Bombardier planned for them. The Cross Hills Tavern becomes be The Blue Bell again as a new Wetherspoon.

Horbury John Fletcher is the new manager at The Cricketers, he comes from the Sportsman Huddersfield. The Kings Arms was voted Wakefield Express pub of the Year. The Fleece is closed at the moment.

Kinsley The Farmers Arms has been knocked down.

Kirkhamgate A change of landlord at The Star and sadly a change in beer policy as there is no real ale.

Knottingley The Conservative Club has been taking a firkin a week from Cap House Brewery over the summer.



WHAT?PUB

CAMRA has launched its first ever national online pub guide – whatpub.com - dedicated to helping the public find the best pubs to suit their needs across Britain.

Following an extensive two year project by thousands of CAMRA volunteers, whatpub.com features 47,000 pubs, around 36,000 of which serve real ale – making the site the most definitive online guide to real ale in the UK.

WhatPub entries are written by local CAMRA members and then approved by dedicated branch volunteers. A full entry offers a description and pictures of the pub, the address, opening hours, who owns it, lists the regular real ales they stock, states whether the pub offers Guest Beers, highlights the pubs main features e.g. availability of food, gives a map of where the pub can be located, sat nav reference, OS reference and highlights the local transport available.

WhatPub also allows CAMRA members to score the quality of the real ales served in the pub which helps CAMRA select entries for a number of local and national publications.

Lupset The Whinney Moor is the new/old name for the Duke Of Wellington on Horbury Road.

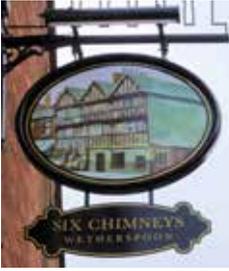
Ossett Trio has left the Red Lion and moved to Old Halfway House at Morley which is a Partners pub with 12 handpumps.

Outwood The old landlord from The Star Kirkhamgate is now the landlord of the Nightingale in Outwood.

Otley The Old Cock has won Leeds CAMRA Pub Of The Year for the third year running. There is a planned refurb of the Scarborough this autumn.

Pontefract On a visit to the Golden Ball on the August Bank Holiday your editor found a pub full of teenagers and no real ale. However, other people have reported very good quality cask ale on at other times.

Purston Travellers Rest has had Youngs Special (which the customers were not keen on) and Sharp's Doom Bar (which the customers were keen on).



Wakefield The Six Chimneys has a new pub sign which shows the original Six Chimneys building which fell down in the 1940's. The site of this building is roughly where Wilko is now. The Swan (minus the 2 Necks)

on Westgate has reopened and is offering hand pulled ales.

THE RED SHED VOTED YORKSHIRE CAMRA CLUB OF THE YEAR 2013

CAMRA's Yorkshire Regional Director, Mick Moss, said "The Club of the Year competition attracts clubs of all types. The enthusiasm shown by the management and staff of these clubs to promote and sell quality real ale, helps to ensure that their membership also includes discerning drinkers. For the Red Shed in Wakefield to have retained the title shows a tremendous continued commitment to high standards."

SUMMER PUB OF THE SEASON



We are pleased to announce that our latest Pub of the Season is **Harry's Bar** in Wakefield. Louise was presented with her award on September 23rd.

At the November Branch Meeting to be held on the Wednesday 30th October (yes we know, but the following week is the Beer Festival) there

will be the Autumn Pub Of The Season vote.

Pubs not eligible are our current POTS which are Junction Castleford, Robin Hood Pontefract and Harry's Bar Wakefield.

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- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

As Membership Secretary I would like to welcome the following New Members to Wakefield Branch :-

Chris Allen, Grahame & Grahame Andrews, David Barker-Milner, Matthew Blackwell, Philip Brooks & Georgia Dennison, Robert Brown, Timothy Burrows, Phil Carter, Graham Dobson, Alan Fisher, John Fletcher, Benjamin Greenwood & Charlotte Bettney, Kevin Grundy, Terrance Gunter, Ivor & Ann Hill, Samantha Lloyd, Paul Marchant, Paul Mellin, Ian Middleton, Terry Noble, Colin & Ann Penistone, Chris Reeves & Julie Morgan, Liam Rayner & Hannah Starritt, Stewart Reed, Elizabeth Rooker, Dale Rooney, Shaun Smith & Lynsey Bourner, Carol Stephenson, Darren Thompson, Ian

Vincent, Richard Wardell, Terry Weaver, Andrew Yates, Arthur Yates & Christopher & Susan Younger.

Also welcome back to Joshua Jepson who has returned to our Branch recently.

I would like to wish all the new members a Happy & Fulfilling time in CAMRA and hope they enjoy it as much as I have over the years despite all the changes that are happening in the drink industry. Please get in touch if you have any problems/queries, etc. and I will do my best to sort things out for you, Cheers, Albert.

Cheers, Albert.

TRADING STANDARDS

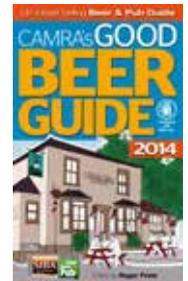
West Yorkshire Trading Standards' phone number for Consumer Direct is 08454-040506 available Mon-Fri 8:00am-6:30pm, Sat 9:00am -1:00pm www.ts.wyjs.org.uk so, when you arrive home from the pub at 11.30, you can now complain on-line there and then while you can still remember the pub's name.

Do also tell CAMRA! If you have a concern about any aspect of hygiene in a Wakefield District pub, ring Food & Consumer Safety on 01924-306937.

O-to-K is available free on CD as a talking magazine for blind and partially sighted ale and pub enthusiasts, anywhere in the UK. This audio version is kindly sponsored by Brown Cow Brewery.



**The Good Beer Guide 2014 is now available.
You can buy online from www.camra.org.uk/shop
or from Wakefield CAMRA, contact Albert.**



Mark Goodair is our Events Secretary. If you want to come on any of our trips, just phone Mark on 07779 029374 or email markgoodair@gmail.com

Coach trips (see website) require £5 deposit, please. Pick-ups at South Kirkby (Browns Coaches), Pontefract (Golden Ball) & Wakefield (Red Shed)

BRANCH MEETINGS

Thu 3rd Oct Alverthorpe WMC

WEDNESDAY 30TH OCTOBER

“November” Branch Meeting and Beer Festival Briefing. Wakefield Labour Club 7.30pm. Including Autumn POTS vote.

Thu 5th Dec Branch Meeting, location TBC.

EVENTS

Sat 12th Oct Visit to Tatton Brewery in Cheshire, then onto Macclesfield, Royal British Legion Club in Poynton home of the Worth Brewery and finally Nursery in Heaton Norris (CAMRA heritage pub)

Thu 7th - Sat 9th Nov Beer Festival @ The Space, Wakefield, WF2 8DH

Sat 30th Nov Beer Festival Workers Trip

Sat 14th Dec Christmas Party at The Red Shed

Phil and Lynn would like to
invite everyone to

The Houghton



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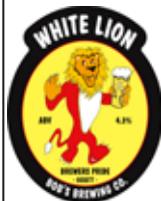
Karaoke Saturday night

Halloween Night 26th Oct Fancy Dress

Christmas Dinners from 1st December

New Years Eve Party - Film Stars Fancy Dress

tel:01924-726142 Website : www.thelittlebull.co.uk



The Magnet, Castleford

Following a reader's suggestion I decided to check out the Magnet Hotel, Castleford. Their attention had been drawn to one of the many notices outside the pub informing allotment holders and gardeners that since "we only serve fresh vegetables we will buy your excess produce". That ticks a lot of boxes such as sustainability, reduction of food miles and avoidance of waste.

Other boards advertised "curry and a pint" on Mondays, fish and chips for £5 on Fridays, 2 steaks and a bottle of wine on Wednesdays for £20 and, of serious interest for the purposes of this column, "Traditional cask ales served here; Cask Marque accredited". The pub looks like a former John Smiths roadhouse; indeed the Magnet sign reminds one of a pretty decent ale from the past. As I entered, passing a revolving desserts cabinet, I spotted 2 adjacent John Smiths pumps. Maybe they need both at busy times to keep up with the demand. I was just in time to hear a customer expressing dissatisfaction with the fact that there was no John's on. I have to say that I was not unduly alarmed since they also offer a changing guest. On this occasion it was an excellent Adnams Lighthouse, extremely tasty for a 3.4%, priced at £2.60 and even served in

a very stylish Adnams glass.

There seems to be a lot happening here with plenty of entertainment on, Christmas Fayre booking forms out already and, interestingly, a "tea dance" featuring a 3 course meal followed by bingo and dancing for a tenner, giving the impression that this is a thriving community pub. The trouble with large pubs is that they need filling and there seems to be a real effort to do just that.

On the food front, the carvery is the main feature. There are a few à la carte choices such as garlic mushrooms (£3.45), prawn cocktail (£3.95), soup and sandwich (£4), omelette (£6.50), lamb shanks (£8.50) and sirloin steak (£9.95). The carvery (£5 for one course, £7.50 for two) features not just roasts but several other main courses and a large array of those fresh vegetables. I had come at a very quiet time in the afternoon but, judging from the vast amount of food on the carvery, much early evening trade was expected. I don't know if any readers have frequented the Anne Arms in Sutton just over the S Yorks border but it reminded me of what they used to do.

From the carvery, I liked the look of the steak and kidney pie. The generous and tasty portion was verging on Desperate Dan size and the varied vegetable selection made it a satisfying meal.

Desserts included spotted dick, apple pie, lemon meringue and chocolate fudge cake.





I selected the latter and a serving was duly removed from the revolving cabinet to return shortly with hot and very sweet chocolate sauce, sprinkled chocolate and a very generous squirt of cream. It had been a good value meal for £7.50. I thought the real serviette

was a nice and unusual touch for a pub meal and the Adnams had been an excellent accompaniment.



Despite it being a quiet period the bar was a hive of

industry. One very helpful young lady was serving drinks, trying to eat a meal, taking food orders, serving food, polishing the brasses and insisting that I wasn't interrupting her.

It's very easy to get to the Magnet Hotel; it's on the main road between Glasshoughton and Castleford and the 134, 135 and 136 buses provide about 8 buses an hour in the daytime between Pontefract and Castleford. There is also an hourly service evenings and Sundays.

Magnet Hotel, Pontefract Road, Castleford, WF10 4BG; 01977 552559. Meals are served 1200-2000 (1200-1800 Sundays).

Colin Williams

Following this visit we have also learned The Magnet is to be refurbished inside at the end of October.

In addition to John Smith's and Adnams beers, Black Sheep Best Bitter and a changing guest hopefully from local breweries will also be added.

Landlady Michelle is hopeful of adding more handpumps.

ALVERTHORPE

WMIC

111 Flanshaw Lane, Alverthorpe, WF2 9JG ☎01924 347179

Tetley's, Bob's White Lion plus other guest beers

Wakefield CAMRA Club of the Year 2010

3 Table Snooker Room
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Every Sunday - BIG MONEY BINGO
 including £100 + Snowball, in addition
 Every Sunday Night £100 + Snowball
Every Thursday Night
Dancing to Mike on the Organ
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CAMRA Members always welcome






Wellington, New Zealand's capital city, has a thriving beer culture and is home to the Society of Beer Advocates (SOBA), the much smaller NZ equivalent of CAMRA. The number of Wellington pubs and bars selling craft beers reflect this preference.

On leaving the train from Porirua, it was a short walk into town for breakfast at the Leuvan Belgian beer bar where a good selection of bottled Belgian beers is available, as is Leffe on tap. The relatively inexpensive Belgian influenced food, particularly the mussels, is excellent at all times of the day. Night-life in Wellington, however, does tend to wind down about 10 pm.

There are many attractions to entertain tourists; the Te Papa Museum of NZ, whose earthquake resistant foundations can be inspected, including exhibits from Pompeii at the time of our visit; the Botanical Gardens and Observatory accessed by cable car dating from 1902; the impressive National War Memorial; the completely wooden Old Government Buildings that from casual observation resemble cream stonework; the new Government buildings: the harbour hosting dragon boat racing; the library where one of the original copies of the Treaty of Waitangi (between the Maoris and the British) is kept. There was far more to do and see than we had time for, and we did feel it compulsory to visit some of the many bars. Probably the best from our selection were the Mac's Brewbar on the harbour side in an ex-warehouse, with a selection of NZ beers brewed on the premises; the D4 and the Malthouse pubs, with their choices of NZ and foreign beers, and the Temperance pub, where the beers were served UK style - hand pulled and reasonable temperature.



Mac's Brewbar

With only a few days left before we had to be back in Auckland for our return flight to the UK, via Sydney, we decided to drive the 300 km to the Napier area to end the holiday. Napier and its surroundings were destroyed by earthquake in the 1930's. The city centres of both Napier and nearby Hastings were rebuilt in the contemporarily popular Art Deco style. The two cities are a sight to see. In Hastings, we had read there was a Roosters Brewhouse and bottle store. This was a must for us and would be our last hostelry in NZ. It was difficult to find and a long walk, but worth the time and effort. The beers were good and accompanied by cheap, wholesome food. The bottle store provided our tipples for the evening, at a greatly reduced price.



Roosters bottle store- fill your own pop bottles



Roosters pub

So ended our trip to New Zealand. We'd seen some amazing sights, ate some wonderful food, met great people, drunk some good beers. And some not so good! We'd spent a total of 6 months in the country on our 2 trips, and hadn't even scratched the surface. A good reason to visit again! The beertourist (www.beertourist.co.nz) website indicates there are a lot more Craft breweries open now to sample even more NZ beers.

Derek & Maureen Waller

MORE WOMEN BEHIND BARS!



I ventured east recently, not to Japan, Vietnam, Cambodia or places like that, but east of Wakefield to the townships that some of us know locally as Ponte-Carlo & Cas-Vegas to visit and talk to a couple of well respected and admired

landladies.

PONTEFRACT, in the ancient Wapentake of Osgoldcross, also known for its part in the English Civil War, and the town's long gone liquorice fields and Pontefract (or 'Pomfret') Cakes

The late Poet Laureate Sir John Betjeman wrote about 'The Licorice Fields of Pontefract' (note HIS spelling of licorice) and hopefully wrote a more favourable account about the town than that he did of the Berkshire town of Slough!

My first call was to MAUREEN JAMES, the landlady of the Robin Hood, who for the past three years has been licensee, and previously along with her husband (and master craftsman brewer) David, for eight years, Fernandes Brewery Tap in Wakefield. Maureen also runs and owns M and D Homebrew Supplies on Vicarage Street in Wakefield, where she will pass on her vast experience and knowledge of anything in home brewing; plus their latest venture, the imminent opening of a second pub, The Rising Sun in Bottomboat, so to say Maureen does not have a busy and full life is a bit of an understatement!

I asked Maureen :- "With 11 years experience, it is obvious that you like being in the trade, what do you enjoy about the business?"

Maureen replied:- "I like the social aspect of the licensed trade. meeting and talking to friends old and new and watching them enjoy the beers that have been served, however I do get annoyed with people that try to tell you your job, and fortunately, there is not many of them! I enjoy pub life, and our good reputation, that is why we proud to say at the Robin Hood, 'Inn Keeping With Tradition', which can be read in two positive ways.

Maureen continued:- "We have an established customer base, at the Robin Hood, and many of our old customers from our Fernandes days in Wakefield often pop in; people from all walks

of life call by, and although I did not personally serve him, Ben Stiller has called in for a drink. Running a pub is most certainly a full time, hands on job and David has had his hands full recently with building, commissioning and brewing at the James & Kirkman Brewery at the back of the Robin Hood, overseeing East Coast Brewery at Filey, and altering and making ready for the opening The Rising Sun, so we like to get away and have some rest and relaxation - we both love Spain, Turkey and Italy, although the special holiday destination is Bali.

My temptation that I wish I could resist is, unfortunately alcohol, and should I have wanted to enter any other business, I would minded not being a florist"

Departing thus, I embarked on a short omnibus journey down the road past Pontefract Race Course and the X-Scape Ski Slope which brought me into the Roman town of Castleford -- Legioleum to the Romans or Lagentium as it would have been called by the locals; the birth place of the renowned sculptor Henry Moore and Hilda Wright (who?) the writer and creator of 'Bill and Ben The Flower Pot Men', plus Castleford Tigers the super league rugby team. (Sorry Trinity/Wildcats supporters, but they are part of the town's heritage) and according to the BBC programme 'Who Do You Think You Are?' where some of the ancestors of Jeremy Clarkson came from, plus where it is said that 'The lasses from Cas are so fair, as they 'wesh' in the Calder and rinse in the Aire', as Castleford is the town where the Rivers Calder and Aire meet.

I know my next interviewee won't mind me saying that, as it is one of the messages on the side of the bar at the Wakefield CAMRA's Pub of the Year... The Junction, at the top of Carlton Street, a stone's throw away from the bus station, so it was not a too strenuous walk to this hostelry, where many permanent beers are served from the wood, so it is no wonder that they are proud to say that they are 'The Purveyors of the Perfect Pint'.

In what was a busy evening session, I managed to get the attention in between serving pints of MAUREEN SHAW, landlady for nearly four years of The Junction, who told me about her life serving behind the bar... she started - "I wanted to be an

actress but suffered from stage fright, and still do; sometimes before I enter the bar I take a deep breath and put on a smile and go forth. So why do I do I run a pub and on show every day and enjoy it? Simply experience. I got caught drinking in a pub underage at 15 so the landlady put me to work washing up behind the bar, and I have loved pub work ever since... it's in my blood so to speak! My mother used to say that my brother made it for Tetleys. my other brother sold it for Tetleys my sister and I served it and our father drank it"

After stopping to serve some thirsty customers, Maureen continued - "I've met a lot of people from all walks of life, laughed with them, cried with them and even got drunk with them. Every customer is important and famous to me, I have learnt not to judge a book by its cover, being a Landlady means you have to be a Plumber, Electrician, Marriage Guidance Counsellor, Accountant, Agony Aunt, Comedian and a host of other things."

As we carried on our interview, I asked Maureen what her pet hate was, she replied "I hate swearing, although I can swear as well as anyone else when I have to - that is what I told the magistrates when I

applied for the licence at the Duncan Pub in Leeds! I asked a customer to leave when he came up to the bar and asked for 'shin and tomic... he left from one door and came in via the other, and when told to leave again he said to me:- "How many f'!"#>g pubs have you got?"

I stopped working for Sam Smiths after 10 years because the owners stopped music in their pubs and I cannot live without my music, and like just about anything except that Cleo Laine jazzy stuff. My ambition is to work part time and see more of my family and have a week's holiday on a desert island (without the exasperating Neil with me!) taking the Bee Gees and Skeeter Davis and some classics to sleep to, and some rock and roll and dance to! Oh yes.. there is also something else I would like to do job-wise and that is I wish I could reverse one of those big articulated trucks!"

My thanks go to Maureen and Maureen for giving their time and telling me their life story (or at least some of it!) I recommend a visit to the Maureen's respective establishments should be given serious consideration!

Cheers now! IRL



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Traditional Bitter – 3.9% ABV
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Available October
Fire & Brimstone - 3.9% ABV
Hubble, Bubble, malt, hops and trouble! With a hint of chocolate on the double.



Blonde Bombshell – 4.0% ABV
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Available November
Winter Warmer - 4.7% ABV
A strong easy drinking bitter with plenty of fruit & hops and a rye malty finish.



Traditional Mild - 3.4% ABV
A smooth malty and nutty flavoured mild with hints of a dark chocolate finish.



Available December, Santa's
Midnight Moonshine – 4.5% ABV
A ruby coloured brew, the malt and fruit in the aroma are reflected in the taste.



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Upcoming Beer Festivals

Fri 4-Sat 5 Oct The Memorial Hall, Addingham, Ilkley, West Yorkshire

Fri 4-Sat 5 Oct St Mary's Church, 15 Molescroft Road, Beverley HU17 8AP

Fri 11-Sun 13 Oct Cricketers, Horbury Oktoberfest 39 beers, German snacks and Oompah Band

Fri 11-Sun 13 Oct Triangle Cricket Club Beer Festival, Grassy Bottoms, Triangle, near Halifax HX6 3NA www.trianglecc.hitscricket.com

Fri 11-Sun 13 "Upstairs Downstairs" Beer Festival at Kings Arms, Silsden.

Fri 11-Sun 13 Headingley Oktoberfest, Headingley Club, St Michaels Road, LS6 3BG

Wed 16-Wed 30 Oct Wetherspoons

Thu 17-Sun 27 Oct Hare & Hounds, Holcombe, Brook near Bury hareandhoundsbury.com

Fri 18-Sun 20 Oct New Prospect Inn, Halifax, HD3 6JR. 12-11 each day. 5 mins from train station.

Fri 18-Sun 20 Oct Craven Arms, Appletreewick

Sat 19 Oct Oktoberfest Beir Huis, Ossett. German Oktoberfest beers, Sausages and more.

Thu 24-Sun 27 Oct The Old Cock Otley, Oxfordshire vs Cambridgeshire. 30 ales over 4 days.

Thu 24-Sun 27 Oct Keighley And Worth Valley Railway Beer & Music Festival

Fri 25-Sun 27 Oct The Swan, 106 Main Street,

Addingham, Ilkley LS29 0NS www.swan-addingham.co.uk

Sat 26 Oct Bramham Village Hall, off the A1 near Wetherby

Thu 31 Oct-Sun 3 Nov "DN1" - Beer Events around Doncaster Town Centre at Ballers Sports Bar, Cask Corner, Doncaster Brewery Bar (subject to being open), The Goose, The Leopard, The Plough, The Railway, The Salutation and The Yorkshire Grey

Fri 8-Sat 9 Nov Otley Rugby Club, Cross Green, Otley, LS21 1HE www.otleybeerfestival.co.uk/

Thu 14-Fri 16 Nov Conservative Club, Britannia Rd, Slaithwaite, HD7 5HF. From 6pm Thu/Fri, 12 Sat

Thu 14-Sun 17 Nov Alverthorpe WMC, Flanshaw Lane, Wakefield, WF2 9JG

Fri 15-Sat 16 Nov Idle Working Men's Club Beer Festival, 23 High St, Idle, Bradford BD10 8NB 21 real ales www.idleworkingmensclub.co.uk/

Thu 5-Sun 8 Dec Annual New Breweries Festival at the Imperial Club & Brewery, Mexborough

For more detailed information visit the Wakefield CAMRA website which is now www.wakefieldcamra.org.uk and always check with the venue first before visiting that the event is on.

CAMRA BEER FESTIVALS

Thu 3-Sat 5 Oct Huddersfield, APNA Centre.

Wed 23-Sat 26 Oct 39th Sheffield Annual Beer & Cider Festival Ponds Forge.

Thu 7-Sat 9 Nov Wakefield CAMRA Beer Festival, The Space, Waldorf Way, Wakefield, WF2 8DH.

More information at www.wakefieldcamra.org.uk/festival

120 real ales, ciders and world beers.

Thu 14-Sat 16 Nov Rotherham CAMRA New York Beer Festival (Rotherham United FC).

Don't forget that CAMRA Beer Festivals offer discounts and concessions to CAMRA members.



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Working Mens Clubs were private social clubs formed in the 19th century in industrial areas like the north of England to provide recreation and education for working class men and their families. Sadly over the last 30 years their number has halved but happily in our area several still operate and many sell real ale.

Alverthorpe Working Mens Club on Flanshaw Lane has been open since 1902 and has been at its present site since 1912.



It is a large building with a Main Bar, 2 lounges, a Games Room with 3 snooker tables and a bowling green. The building has been extended many times including in the 1960's when 2 cottages next door were bought in order to extend the concert room which can hold 300 people but is cleverly laid out on several levels that it doesn't appear as large a room as it is.



The club has 8 bowling teams in various leagues and in 2009 won the Yorkshire Cup becoming the first team from Wakefield to win in the over 100 year history of the competition. The Green is floodlight and can be viewed from one of the lounges.

The club has strong ties with the Royal Artillery Association and the Wakefield branch hold a meeting each month at the club. In the lounge overlooking the bowling green the walls feature memorabilia for the association. The patron saint is

St Barbara and in December each year there is the St Barbara's Day parade including a service at the club.



Secretary Malcolm Shaw

Real Ale has always featured and at present Tetley's and Bob's White Lion are the permanent ales along with a changing guest ale which was Bob's BYB on our visit. The quality of the ale was excellent and has been duly scored highly on What Pub. It has been known for a beer such as an 18 gallon cask of Bob's Chardonnayle to last less than a day.

There is an annual beer festival which this year is planned for the 14th to 17th November.



In common with other clubs live entertainment is a popular feature on weekends with many of the top club acts from the region performing. The "turn" on when we visited was the male/female duo Diffusion. The club also has a large screen TV with Sky Sports and ESPN.

CAMRA members are welcome at all times.

It was our club of the year in 2010 and has featured many times in the Good Beer Guide including the new 2014 edition.

**Alverthorpe WMC
111 Flanshaw Lane
Alverthorpe
WF2 9JG**

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GOOD BEER GUIDE 2010
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MINERS A LIGHT - 4.2%

A smooth very blonde light Ale. Brewed with lighter malts and specially selected hops. A real first quencher that drinks like 'a proper broken lager'. Refreshing light fruity notes with a hint of citrus as it goes down.



MINERS A PINT - 3.8%

Our second brew, once again using only the finest English ingredients. A deliciously superb tangy bitter. Smooth mouth filling, balanced by a subtle under tone and a deep dry finish with lingering fruit notes. A real session ale.



BLONDE & BEYOND - 4%

A light hoppy beer brewed with classic Belgian saazén hops to create a well balanced fruity taste. Refreshing citrus and grapefruit flavours for a different twist.



FOX HUNTER - 4%

Thick creamy head, has a subtle balance of hoppy fruity bitter / sweet, flavours of caramel and a hint of sarsaparilla. Many fruit aroma. Easy drinking, full bodied ale.



RUBY - 5.6%

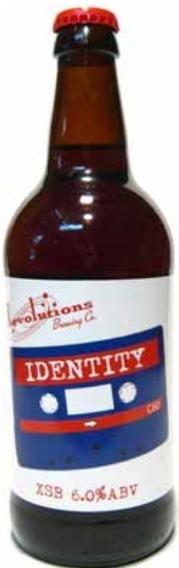
A rich ruby real ale that is delicately coloured in the light. This brew has a smooth fresh very fruity nut / toffee aroma and tangy palate. Yet the overall result is pleasing.

ESB - Extra Strong Bitter

A couple of months ago I saw a Twitter post wanting recipes for a charity book. I like to cook and mess around with recipes and I found the Americans love cooking with beer and I have made a few things with beer but I found one recipe where you marinade potatoes in a rich strong ale and then bake them with a few other bits chucked in.

I had a think and picked **Revolutions Identity**, added a couple of changes and a few hours later I had some very exciting spuds to go with my bangers.

The book comes out in November ready for Christmas.



Revolutions Identity is classed as an Extra Strong Bitter although they go with the letter X for (e)ltra.

It follows all the classic styles of a traditional bitter but with a bit more of a punch it has a rich dark copper colour and weights in at 6% as part of the C60 range which is a bit more than some of the ESB's out and about like Hobgoblin.

Typically an Extra Strong Bitter will be between 5% and 6% but some brewers do go higher.

Identity has plenty of hop flavour to give it a slight sweet spicy hint along with some raisin.

Of course with an ESB there is plenty of malt in the backbone of the beer to give it a good caramel taste to really work with those raisin flavours.

Don't let the 6% abv put you off as I proved at the launch night of the beer last summer it is a very easy drinking beer.

As seen in market trends at the moment don't let the word "bitter" put you off a beer.

A beer might be called Best or not mention the word Bitter on the pump clip and those beers will sell well and they will be a Bitter but the word at the moment is putting people off just like the word Mild did in the last few decades.

It doesn't have to all about the blonde's so give the ESB and Trad bitters a try you might even enjoy them.



David Jones, Bier Huis

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*Certain products & offers are excluded from this offer

OPENING TIMES

Thursday 7th November

12:00 - 23:00 £4 to non CAMRA members.

Friday 8th November

11:00 - 16:00 £4 to non CAMRA members.

17:30 - 23:00 £5 by **advance ticket only**

Saturday 9th November

From 11:00 £4 to non CAMRA members

CAMRA member free at all times except Friday evening when a £5 advance ticket is required.

On Saturday we will close when the beer runs out.

Tickets are on sale for Friday night from:

Tourist Information, Black Rock, Hop, Labour Club, Wakefield ; Brewers Pride, Bier Huis, Ossett ; Boons, Horbury ; Junction, Castleford ; Robin Hood, Pontefract ; Grove, Leeds.

23rd Wakefield CAMRA Beer Festival

Main Sponsors

WAKEFIELD BEER FESTIVAL 2013 THE SPACE

Thursday 7 - Saturday 9 November at THE SPACE, Waldorf Way WF2 8DH

Friday 17:30 - 23:00 entry £5 by Advance Ticket Only, Thu 12-23:00, Fri 11-16:00, Sat all day from 11:00 entry £4, CAMRA Free advance Friday Evening tickets available from Tourist Information, Black Rock Hop Wakefield, Red Shed Wakefield, Junction Castleford, Brewers Pride Bier Huis Ossett, Boons Horbury, Robin Hood Pontefract, The Grove Leeds and Mars Goods 07779 029374

The Space is located off Denby Dale Road behind the cars2 car dealership

ARRIVA here to take you there

Where is the festival?

The Wakefield CAMRA Beer Festival will be held at The Space, Waldorf Way, Wakefield, WF2 8DH from Thursday 7th to Saturday 9th November.

How many real beers?

We will have a total of 120 real ales and will again be showcasing beers from our local breweries as well as featuring beers from breweries that we have visited over the course of the past year.

Look out for a number of specials that Wakefield CAMRA has helped to brew with some of our local breweries.

There will also be an interesting range of Cider and Perry.

We will again be featuring bottle conditioned UK beers along with beers and lagers from the USA, Germany, Belgium and elsewhere. The bottled bar will sell bottles for you to take home also.

My friend drinks Lager?

We won't have any mass produced lagers but we will have some premium craft lagers in bottles from the USA and some top Pilsners from Germany.

Will there be food?

Hot and cold food will be provided by The Space throughout the festival.

Do I have to buy a glass?

You will buy a souvenir half pint tankard on entry, the glass is marked with 1/3 and 1/2 pint lines.

Is there a programme?

The programme comes with the glass and will list all the beers at the festival.

Are there beer tokens or cash?

You will buy £5 or £10 in tokens, if you don't use them all up you can get a refund or donate the amount left to charity.

Are there any other stands?

There will be a membership stand, products for sale, tombola and Merry Berry Chocolates will also be attending again.

What charity is supported this year?

This years charity as nominated by the Mayor of Wakefield is British Heart Foundation and Take Heart. The mayor will officially open the festival on Thursday afternoon.

Are children allowed?

Everyone who enters must be over 18 so we are unable to allow children into the venue.

Where can I find information online?

www.wakefieldcamra.org.uk/festival
www.twitter.com/wakefieldcamra



2012 Wakefield CAMRA Beer Festival

1. Last years specials where Spaced Out and Bradbury's Belter, what will we brew up this year?
2. The Mayor Of Wakefield opened the festival on the Thursday Afternoon

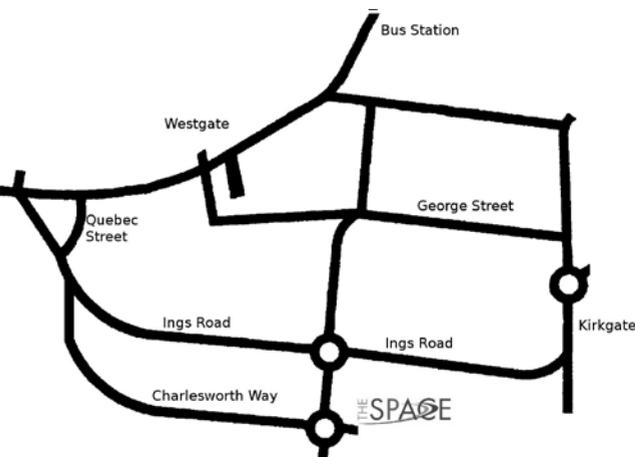
Directions to the Space

Walk along Ings Road until you get to Sainsbury's and go underneath the railway bridge.

The Space is on your left across from B&Q and behind the Cars 2 dealership.

You can also catch the 128, 130, 435, 436, 443, 444 buses.

The Free City bus also passes The Space, but from Westgate it calls at the bus station and Kirkgate first so it will be quicker to walk.

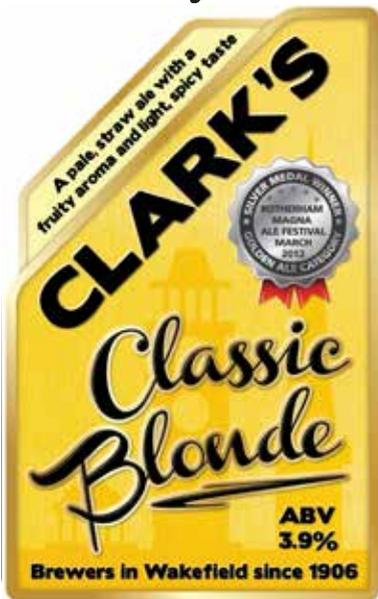


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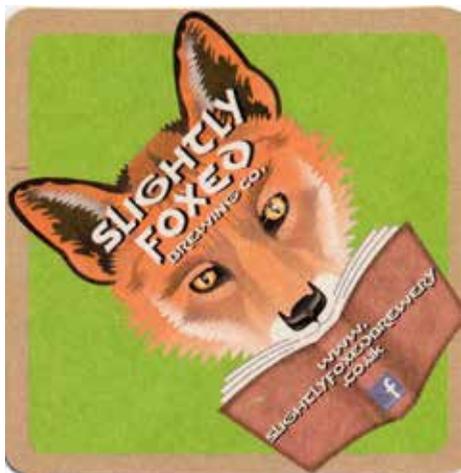
Now always
Five Real Ale
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A warm welcome
from James and
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NOW OPEN 11-11 MON-SAT,
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The featured mat this time is from the Slightly Foxed Brewery based in an old mill in Sowerby Bridge. It is double-sided but the only difference is that the background colour on the reverse is Purple.



It is the only mat so far issued but is an interesting design showing a fox reading a recipe book.

The brewery was set up in 2011 by Simon Trapp, a former pub landlord, and his business partner, businessman Matt Bell. They do a range of beers all with the word "fox" in the name, i.e. Slightly xxxed, Bengal xxx, xxx Glove & Prairie xxx. Seasonal Specials are produced with the latest being Quick Brown Fox (I assume that's the one that jumped over the lazy dog!!!) which was brewed for September. The beers are freely available in West Yorkshire and the adjacent county to the west of us.



I am sure we all wish Simon and Matt the best of luck with their venture and hope they keep brewing their excellent beers and, hopefully, issue a few more mats.

Cheers, Albert.

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Pre Festival

I am slightly nervous. What is it going to be like? What will accommodation be like? Will I last the week? All I know is from what people tell me, that it is hard work!

I know very little, I am on Bar B9 called The Old Empire, the bar manager is called Ben and he is keeping me informed of everything with the planning on the bar. Stillage plans are passed between those on the bar, it's a bit confusing but I am sure it will all happen ok. One thing that is certain, the bar has a fancy dress day and the theme is Roman. Now, do they actually have this or is this some joke! It doesn't matter, I am up for it, time to hit Ebay.

Saturday

Get to Olympia for 9.30am for the course induction, there are 16 bar manager trainees this year. On my bar there are 2 of us and Chris is from Swansea and he knows a lot more than I do! Meet the bar staff who have been together a while, a little nervous and quiet at first until I get to know them. There is a lot of names to remember. Beer arrives and the bar is built. Out for drinks in Westminster and Covent Garden to The Harp, loads of CAMRA about. I am christened "Loud" Mark and Chris is "Sensible", we are actually neither!

Monday

Bar nearly completed. The bar has 28 different beers with 4 of each in 18 gallon casks, two brewers have sent 9 gallon casks which Ben the bar manager isn't too happy about. Over the course of the week the casks will be vented and tapped at different times and when required. We go out in Hackney, some fantastic pubs there.

Tuesday

Opening day and the bar is completed. I am quickly realising that the staff on this bar who have been working together for some years are completely mad, but mad in a brilliant way. Tasting of the beers occurs almost immediately as Ben decides which of the 28 beers are ready to serve, so we are tasting at 9.30am. Some of the beers haven't cleared and won't go on, some are still too "green" with still some conditioning to do and will be retasted and others are ready. One of our beers, Buntingford Twitchell, comes 2nd overall in the Champion Beer Of Britain competition, our prize is 12 more casks of it to sell. They will arrive Wednesday.

Tuesday Night

OMG! Do my feet and lower legs ache. Get to bed for 1am. I am taking a holiday off work to do this! Am I mad?!?

Wednesday

7am alarm and back through the early morning commuters to Olympia. It's fancy dress day on the bar, the theme is Roman. But first Chris and I have our course to do. First part is one I looked forward to, Bières sans Frontières, foreign beer! After a talk about the origins we are divided into 4 smaller groups and sent to work on a bar for a bit, I make sure I am on the USA Cask Bar and set about sampling all manner of wonderful creations from America.



At this years Great British Beer Festival I worked the entire festival as a volunteer and completed the Bar Managers Training Course. Here are my recollections.

Not too much because in the afternoon we are stillage building and cask venting and tapping. This takes place outside, with a small crowd to watch our efforts. The trainer has rigged a few casks but one fails to go off, we don't get covered in liquid and he is disappointed. Back to the Bar, and time for my Marc Antony costume! Compared to a few other I am sensibly dressed!

Thursday

Dreading this day, Cider training! urgh! I hate cider. No getting out of it though.

Thursday PM

Well that was fun, cider is lovely stuff. Never knew there was so many flavours, Mick our trainer was very knowledgeable about his subject and the things I learnt from him are excellent. We tasted 20 different ciders, it's silly hat day and someone has a fez, we start telling each other Tommy Cooper jokes. I think I told the one about 1 in 5 people are Chinese. *"It's either my mum or my dad. Or my older brother Colin. Or my younger brother Ho-Cha-Chu. But I think it's Colin"*. We get a little drunk, to make up for not liking cider I go and work on the cider bar for the evening, I become an instant expert telling people what they should and shouldn't be looking for in cider and perry, recommending which ones to drink and have a whale of time!

Friday

OK, so I feel a little ill. I might have a new appreciation for Cider but I am never touching the stuff again!! The beers are selling well, the team on the bar are fantastic. There is some more training to do and the rest of the day is spent on the bar. Ben goes through our checklist, I learn loads. He does however call northern handpumps "an aberration before god". I think we agree to disagree. I don't have my first beer of the day until around 4.30.

Saturday

The last day, we have roughly half of our 28 beers on sale but some have very little in them. By mid afternoon Bar B9 The Old Empire becomes the first CAMRA bar to sell out at the festival despite having more beer than anyone else. I got put with the best bar and the best team! We have our bar dismantled and nearly everything sorted before the festival is closed, our prize is to help another bar not so lucky to help them complete the take down on their bar. I want a beer!!

Saturday PM

The end of festival party, I drink a lot and we get presented with our certificates. I think I may have done some funny dance or something, it's a bit hazy. It's been a fantastic week, the people on the bar I can't thank enough and what a great bunch of people. The effort and commitment of all involved in putting on this festival is immense.

All that remains for me to say is thank you to all the people who gave up their time to run the course, all those who did the course congratulations to you, and to Bar B9 to Ben, Robyn, Ieuan, Caz, Wok, Chris, Brian, Bernard, Pete and to everyone basically.

If you have never been to the festival then get yourself to London next year, there will be plenty of beers of that styles you like, and plenty of new beer experiences to discover. I also recommend working at the festival, yes it is hard work but it is fun work. Let's do it all again next year! Cheers!

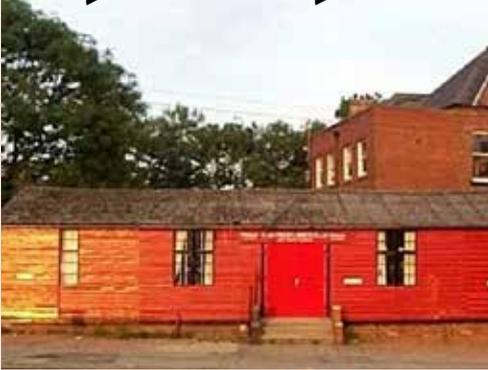


Wakefield Labour Club

aka. "The Red Shed"

Wakefield CAMRA
Club Of The Year
2011/12/13

Yorkshire CAMRA
Club Of The Year
2011/12/13



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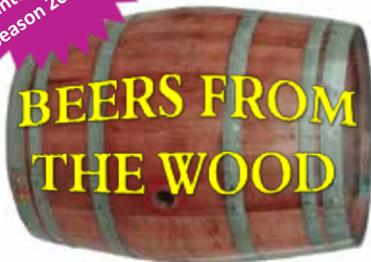
Tel: 01924 215626 Web: www.theredshed.org.uk

President : George Denton 01924 256612

A warm welcome from Neil and Maureen from The Junction

Wakefield
CAMRA
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HOT FILLING

Writing as a person who drinks cider from time to time I've learned that even though I can drink a beer that contains fruit I'm not supposed to sup cider or perry that's made with anything other than apples and/or pears.

I was born in North West Kent and in my teens used to supplement my pocket money by picking fruit. Indeed my Great Grandfather who kept the Horse & Groom (aka The Donkey but I never knew why) at Leyton Cross had a commercial soft fruit garden as a sideline.



My 2 nearest cidermakers today would be Big Tree at Hartley who mix their signature Appley Ever After with Kentish soft fruits to make Fruity Beauty "What we don't do

- Carbonate our cider
- Use any sweeteners or additives
- Add yeast"

Even closer at Horton Kirby, where I used to sail my Harpic Tin Submarines in the River Darent, Magic Bus make Kriekkee Bus a cherry cider that is sweet on initial taste with a sharp fruity tang later on the palate, also Dreamee Bus, a peach cider, and Honnee Bus at 6.9%, all one of this at this year's local North West Kent beer festivals, held at my grammar school's old boys' club, local CAMRA Club of the Year to boot. Magic Bus also do a Carabean (sic) Bus flavoured with rum and spices.

Sorry, you can't have any of these, but not naming names, you can have cider or perry that's been put into a bag-in-box having been heated to around 67°C. The argument is that this extends the keeping quality to perhaps 3 months. Wonder what Louis Pasteur would call that. You can see the thinking if you remember that yeast consumes any fermentable sugar and creates carbon dioxide which leads to bags expanding and potentially exploding! As Johnny Nash sang, "There are More Questions Than Answers."

RKW





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Does tha want a ‘andle?

Before the development of pale ale here and pilsner in Europe, all beers were dark in colour and quite murky.

Frankly, beer’s appearance wasn’t necessarily an enchanting or distinctive feature to show off, so it was just as well that the drinking vessels of those pre-pale beer days were made of leather, wood, horn or metals such as pewter or silver, stoneware or other opaque material such as porcelain.

If we had the germ intake of our 17th century forebears, the micro-wildlife that leather, wood and horn must have harboured would be of no consequence, although it was, after all, alcohol that the Good Samaritan poured into that traveller’s wounds.

These days you can find “scientific research” to prove almost anything (especially if it emanates from a Think Tank), but most of us are happiest to drink out of glass, and whatever may be said about not drinking with our eyes, we do. Personally I find putting my lips to a metal drinking vessel to be disconcertingly chilling and, from pottery, it’s just not beer. Come to think of it I don’t like tea or coffee from glass either.



So if glass it is to be the first mass-produced beer glass – the ten-sided, handled pint mug – arrived in the 1920s, and became an icon when the Brewers’ Society used it in its “beer is best” adverts in the 1930s. Your grandmother may still have one in her scullery. But after the War, it was pushed out by the dimpled beer mug, made of thick glass patterned with big dints, a pineapple sized hand grenade.



The invention of a new type of glass, with a bulge about 2cm from the top, also solved the problems of straight glasses – sticking together when stacked and a liability to chip near the rim when

being washed together. This was the Nonic (no nick) glass followed by its variants the tulip and now the jubilee.



For festivalgoers at Wakefield, the robust 11.5 ounce tankard with a wide fluted base that brings a sparkle to your beer continues to be the winner.

RKW

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The character played by Dennis Waterman was Det Sgt George Carter in 53 episodes of The Sweeney then Terry McCann in 73 Minders, followed by Thomas Gynn 27 times in Stay Lucky often using waterway locations around Leeds, 19 times as Tony Carpenter in On The Up, and now Terry Standing retired cop in 83 episodes so far of New Tricks. As so often he gets to sing the title song.

How I've missed the series until our editor pointed me in the direction of "Couldn't Organise One" (i.e. the proverbial in a brewery), I'll never know. Cronies Brian Lane (Alun Armstrong, famous among fans for "Brian Moments" in 80 episodes of New Tricks but also Flintwich in Little Dorrit and Bucket in Bleak House) and Jack Halford (James Bolam, a Likely Lad and Whatever) are supposed to be kept in order by Det Supt Sandra Pullman (Amanda Redman) as they look into cold cases. This one investigates the death by drowning in an open fermenter at the family-owned Felspar Brewery (not Felstar – that's on a winery in Felsted, Essex). There's an episode of Morse (called The Sins of the Father, name btw of a New Tricks 2013 episode) also featuring a drowning in a brewery and funnily enough John Thaw's widow Sheila Hancock pops up as Sandra's dependent mother.

To say these episodes are probably churned out on a weekly basis, this one rates very highly among aficionados and has moments of wrenching emotion. The twists in the plot would be ruined if this article revealed too much. Some of the location shooting took place at Fullers, with exterior shots of their brewery tap the Mawson Arms and a hospitality bar which I'm pretty certain is the brewery's Hock Cellar. Other brewery shooting was done at Adnams in Southwold, including that open fermenter. Exterior twilight shots of Felspar's Brewery's arched gateway may have used a school somewhere in the Ealing area. There's a scene in a beer festival back in the days when we all used builders' scaffolding for our stillage – lots of genuine

CAMRA posters, but no way of telling whether it was really something like Ealing Beer festival. A gross Trevor Cooper plays Malcolm Hagley (you can tell his life's been wrecked by alcoholism because his staple diet has become tinnies of Special Brew) the erstwhile head brewer at Felspar whose protégé Graham Thomson was the murder victim). Part of the mischief and mayhem stems from the illicit use of genetically modified barley – curiously it's always referred to as barley not malt. Hilarious episodes include Waterman and Bolam getting increasingly kalid as they test bottled samples from the 5 years when Felspar's Far reaching Bitter won champion beer of the South of England and then inexplicably bombed.



Other threads include a brewing dynastic marriage and incest! Of course there have to be twists in the plot so the guy what done it is not the guy what you think done it. In this episode Sandra also learns that the career the detective father whom she idolised had been about to come crashing down, disgraced in the Force as a habitual skirtlifter, only prevented by his death.

If you're quick you'll spot a nasty Roger Lloyd Pack, uncredited (gormless Trigger from Only Fools). You'll also find Ellie Haddington as downtrodden ex prostitute Jean Bennett who's now in Sky One's The Café, a gentle sitcom based around a Weston-super-Mare café which acts as the social hub for the seaside town.

Series 5 brand new box sets can be had from the Acorn Media store for £9.99 or you can do a download of a single episode, can't think why.

It's our editor's all-time favourite episode and also rated 12th in the listing of Amanda Redman's top film/tv appearances.

RKW

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There's a great welcome at this popular busy club for members and non members with a fine selection of beers and lagers including three cask beers, from **Samuel Smith's, Tetley's and a local brewery**

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I'm always a little wary of being asked the question "which is your favourite pub?" as it leads to lots of complications. If I name one particular pub in the Wakefield area, I risk offending a hundred others who inevitably demand to know why I haven't named them.

It's a bit like asking me what my favourite beer is; I can't name just one, because my favourite beer depends on what kind of day I've had, what the weather's like, who I'm with and even what mood I'm in.



I started thinking about why I love pubs when I looked at a website called www.itsbetterdownthepub.com. It's worth having a look at the film on this website.

So I compiled a bit of a mental checklist on how I pick a favourite pub; it's a combination of things and not always about what beer they serve.

It's got to adapt to the climate (I hate seeing unlit fires in the middle of winter or windows locked shut on a bright sunny day).

I want any music playing to be appropriate to the environment and customers. We visited a 'family' pub in Poole once with my other half's children when they were younger. The rap music playing at full blast through the bar gave rise to the youngest asking me 'what's a hoe?'

It's got to be clean – clean tables, clean loos, clean glasses. If you're a beer drinker you know that sinking feeling when you walk into a pub for the first time and all you can smell is vinegar, or fish, or chemicals. 80% of what we taste is experienced through our nose, so being assailed with any of these aromas does physiologically affect what you taste in your beer.

I like the staff to look as though they want to be there, and say 'hello', rather than the incarcerated 'can't be bothered with you' look I come across occasionally. It's good to see a familiar face behind the bar, one who recognises you from your last visit. A little bit of good service sticks in your mind – being served in turn, the beer being topped up without having to

request it, even a recommendation if I'm not sure what beer to choose.

I want to feel as though I belong. I call this the 'American Werewolf in London' syndrome. Remember the scene where the two backpackers walk into the Slaughtered Lamb on the North Yorkshire moors? As they open the door, every customer in the pub stops talking and turns around to stare at them for a few excruciating, awkward moments. Oh yes, I've experienced that a few times.

And then of course there's the beer. I'm not bothered if there's one beer or ten beers on the bar, as long as there's beer that's been looked after properly. I remember going into a pub in Liverpool that advertised '15 different cask ales!' on a board outside the pub. On venturing in, there was one bloke miserably supping a half in a corner. I nervously picked a beer I recognised, and it was undrinkable. Pure vinegar. As was the next one. Too many beers and too few customers does not make a happy cask ale pub.

I'm not in any way preaching to pubs about how to run their business. I'm the first to admit it can be a hard slog and you can't please all of the people all of the time – I did it for many years, and it's a lifestyle, not a job.

But I'm happy to say we have a wealth of pubs in our area who tick everything on my checklist. They know who they are because I go back to these pubs time and time again. What's on your checklist?



©Annabel Smith
Annabel, who hails from Horbury, is Cask Marque's only female Beer Inspector.

At www.caskmarque.co.uk you can search 8521 Cask Marque pubs in the UK and Scandinavia and also download a free handy app for iPhones and Android smart phones.

Old Mill Brewery Celebrates 30 Years

Saturday 20th July marked the occasion of Old Mill Brewery celebrating 30 years of brewing award-winning Yorkshire ales. As a big thank you to all their customers old and new they opened the Brewery for the day, welcoming guests with a full tour of the Brewery and free samples of their real ale including a special brew created just for the day. 'Cheers to 30 Years' was the name, the beer itself created with the original recipe for Traditional Bitter which is still used to this day, infused with a slow dry hop process using new world hops.



The day was officially opened by the Mayor of Snaith John Staveley-Churton and there was fun for all the family as for the first time children were invited to join the tour. The Old Mill dray was on display, there were free pens and bottle opener key-rings given away as well as some fantastic raffle prizes and the ever popular 'guess how many sweets in the jar' competition.

With the sun shining it drew a steady crowd of visitors through the doors which resulted in tour guides Simon Lewis and Kelly Wood taking groups of 30-40 people around at intervals of 30 minutes. With lots of locals creating a fantastic community spirit, people arrived on bicycle from Darrington

and Newton Bar, West Yorkshire and our loyal supporters from Doncaster and Wakefield CAMRA (among others) arrived by bus and train.

We also had a very special guest on the day who had come all the way from Dallas, Texas, USA all in all creating a fantastic atmosphere that spread throughout the town of Snaith and onto their Brewery Tap the Brewer's Arms, who continued to keep everyone happy and entertained by serving excellent food and drink all day as well as having a bouncy castle, rodeo bull and disco.

Simon Lewis, Head Brewery said "It was non-stop all day and we were so pleased with not only the amount of people who turned up but with the variety as well of people who were genuinely interested in the brewing process and some who were then willing to try real ale for the first time. We can honestly say no-one was disappointed and the day was a huge success!"

Old Mill Brewery would like to extend a massive **THANK YOU** to everyone who had an involvement in the planning and running of the day. Including the support we received from the local business as well as everyone who turned up on the day. Their generous donations helped us raise a whopping **£400.00** for the Snaith Mayoral Charity, with the monies raised being invested back into the community of Snaith and Cowick.

So 'Cheers to 30 years' everyone and here's to many, many more.

For more information on Old Mill Brewery products or to book you own private tour contact Kelly Wood on 01405 861813 or visit www.oldmillbrewery.co.uk. You can also like us on Facebook and follow us on Twitter to keep up to date with our latest Brews and News.

Kelly Wood



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James & Kirkman Official Opening

James & Kirkman officially opened on Bank Holiday Monday August 26th.

Situated behind the Robin Hood pub in Pontefract the brewery has been set up by David and Maureen James.

The Kirkman side of the name comes from daughter Amanda and husband Steve Kirkman.



The opening was held after a weekend long beer festival which featured a number of James & Kirkman beers including **Festival Ale** at 4.3% which David has brewed again in September.

Another ale was **Beehive**, a 4.1% honey blonde ale made with local honey.



The official opening was completed by local writer and broadcaster Ian Clayton.

During September David brewed a beers which was dry hopped but for half of the beer produced double the amount of hops where added. The beers were called **Dry Hop** and **Double Dry Hop**. David expects to make the latter again.

Wakefield CAMRA Spring 2013 Pub Of The Season

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JAMES & KIRKMAN
HAND CRAFTED
ALES



Brewery Now Open
Beers Now Available

Bosun's Brewery, Horbury Bridge

Tel : 07513 112 188

A new beer called **Yorkshire Pals** has been brewed. A 4% golden ale the name comes from the old regiments of the first world war where pals from the same town joined up together.

Sadly the pump clip for the beer has needed to be redesigned as it featured a White Rose on it and as we all know Sam Smith's of Tadcaster have the sole right to use now.

Also joining the lineup is **Bosun's Whistle** a 4.3% Golden ale described as having a good fruity hoppy flavour.

Some of the beers are now available in bottle.



Revolutions, Castleford

Tel: 01977 552649

Collaboration with Five Towns for the October special, **Scary Monsters and Super Creeps** (Bowie reference); the former to be a black IPA and the latter a regular IPA. Both to be brewed at Whitwood, 30 barrels of each, hoped that they can sell alongside each other so they can be compared.



See website for new logo and T shirts.

EP Session Pale will be on Nicholson's autumn list and Revolutions beers are to be available in Market Town Taverns.

Paul Marshall of Lone Wolf fame is now working part-time for Revolutions.

Clark's, Wakefield

Tel: 01924 373328/07801 922473



H B Clark are pleased to announce that Wakefield Cathedral has chosen Clark's best selling cask ale, Classic Blonde 3.9%, to be it's new bottled ale for sale in the Cathedral shop and their licensed bar.

Rebranded as **Cathedral Blonde**, it will be available in a 500ml bottle. This is the first time that Clark's have bottled an ale for 15-20 years and everyone at Clark's is delighted to be selected by the Cathedral for this fund raising project.

The bottle will be available for purchase solely from the Cathedral – we hope that all Wakefield CAMRA members and cask ale drinkers in general from the area visit the cathedral to make a purchase to support this very worthy cause.

Specials for the coming months are:

October - Swing Low 4.0%

To celebrate the 10th anniversary of England's rugby world cup win 2003 – A dark copper ale with a fruity, spicy aroma and moderate bitterness.



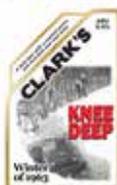
November - Must Dash 4.3%

It's Movember, time to grow those moustaches for charity! - A blonde ale with a hoppy aroma and a full bodied taste.



December - Knee Deep 4.4%

The 50th anniversary of the bad winter of 1963 - a dark ale with a roast aroma and chocolate taste.



Five Towns, Outwood, Wakefield

Malcolm's brewery is five years old and to celebrate there is a new 7% ale called **Five Years** and is a pale and hoppy IPA using Citra, Chinook, Mosaic and Nelson Sauvin hops.

There has been a series of cricket related beers :

Outside Edge 3.9% light coloured beer with Cascade hops.

Corridor Of Uncertainty 4% For Yorkshire CC's 150th Anniversary.

Ashes 4.3% A copper coloured session beer. *Which won LocAle Gold at the York Beer festival in the 4%-4.9% category.*

Yorker 4.4% A dry, pale coloured session beer with a blend of European and American hops.

Bodyline 5.4% A strong pale ale with Chinook and Cascade hops and elderflower. *Which won LocAle Silver at York in the 5.0% and above category.*

The Cricket beers have been bottled although some of the recipes have been tinkered with but the ABV of them remains the same.



There has been a collaboration with **North Riding of Scarborough** and the result is a 10% Imperial Russian Stout called **Mad Monk**.

Another new beer is a 2.9% Pale Bitter called **Guero**.

Monster Mash Mild has also been bottled after

spending 3 months in a wooden barrel.

Hamelsworde, Hemsworth

Tel: 07530 669332

Recent beers have been Spanish Stout and Pacific Blonde, probably the last blonde until next summer. Bottles will be available.

The Bishop - Vanilla porter next and bottle about 100 bottles initially.

Dan has also invested in some new Air Conditioning and a chiller.

Bob's Brewing Co, Ossett

A new 3.8% Golden Bitter - Bob's Yorkshire Bitter (BYB!) is going great and has replaced Leeds Pale Ale at Harry's Bar.

Fernandes, Wakefield

Tel: 01924 261333/01924 237161



The photo opposite shows Fernandes Brewery Tap manager Janie Hartley with Bob Fernandes – great grandson of Nowell Luis Fernandes, the founder of Fernandes Brewery. Bob paid a visit whilst researching his family tree.

Many of the Fernandes family are buried at St Helens church in Sandal Magna and Wakefield Cathedral contains several stained glass windows and plaques dedicated to the members of the Fernandes Family.

The brewery was founded in 1850 and the Fernandes family sold the brewery and its 42 pubs to John Smiths of Tadcaster in October 1919.

Malt Shovel Mild won Bronze in the Mild category at the CAMRA Champion Beer Of Britain much to the delight of brewer Steve.

Black Voodoo won Beer of the Festival at the recent Wakefield Festival of Beer.

Barnsley Bitter lives on, Nigel Croft of Barnsley CAMRA writes "On Saturday 24th August I was invited down to Oakwell brewery to see the removal of the brewery plant slowly and very carefully being unbolted, lifted and transported about 100m (300ft) to its new site Stancill Brewery, Beavor Street, Barnsley S71 1HN.

The owners Tom Gill and Adam Hague told me that they hoped the brewery will be up and running by the middle of October with a range of beers including Barnsley Bitter 3.8% abv. This will be identical to the one brewed on the Oakwell plant when it closed earlier this year. The beers will be brewed on the same brewery plant with the same brewer "Jonny Stancill" using the same water and ingredients.

In addition to Barnsley Bitter, Jonny Stancill will be brewing a Dark Mild, Blonde Ale, Best Bitter and a Ruby Ale all available to the free trade and with a distribution of about 30 miles from the start of production."

Ossett Brewery, Ossett

Tel: 01924 261333/01924 237161

Specials for the coming months are:



October - Up and Under 3.8%

Mellow Red Ale
Full Bodied Roasted malts
Jubilee Hops



November - Dazzler 4.5%

Fruity Golden Ale
Mellow, Malty
Fuggles Hops



December - Nervous Turkey 4.3%

Fruity Golden Bitter
Bitter, Tangy
Bramling Cross Hops



December - Treacle Stout 5%

Strong Black Stout
Roasted Malts, Coffee and Vanilla
Cascade Hops

August saw the start of a couple of national features of Ossett Beers. Silver King will be available to Carlsberg customers on a national basis and over 2000 Greene King tied houses and free trade customers will be able to take Yorkshire Blonde.

The Old Peacock on Elland Road opened in August and a 4th Hop is due to open in York to add to the ones in Wakefield, Leeds and Sheffield.

Using Yorkshire Hops

Ossett Brewery were one of a handful of brewers to receive a hops from Yorkshire Hops (www.yorkshirehops.co.uk), the first commercially grown hops in Yorkshire for generations.



Harvested on the 9th September they were rushed to the Ossett's Rat Brewery in Huddersfield on the 10th and the fresh green hops added to a brew at the end of the boil where citrus, spicy and grassy hop aromas resulted.

The beer **Yorkshire Rat** was a 4.0% abv easy-drinking pale ale and was limited to 20 firkins only.

Usually hops are dried prior to use so that they can

be stored throughout the year until needed. In this case, the hops went direct from field to brewery in under twenty four hours, to be used fresh and green!



The brewery held an open day on the 28th September raising money for Forget Me Not Children's Hospice that supports children with life threatening illnesses across Kirklees, Calderdale and Wakefield Districts (the heartland of Ossett pub estate).

Great Heck

Tel: 01977 661430

Citra won the Market Town Taverns best pale ale award.

A new beer is **American Classic**, 5.5% and exclusive to Nicholson's, it is a dark brown IPA with German dehusked barley for low bitterness and is dry hopped.

Ravi Shankar IPA which is 5.9% and described by Denizil as a "Pale Hop Bomb".

And more success, this time at the SIBA North East Beer Awards announced at the York Beer Festival, **Treasure IPA** took the award for Best Premium Bitter.

Further to our story in the previous issue about Belleville brewery and AB Inbev. Paul Kirsten of S.W London CAMRA has been in touch and happily informs us that Belleville won the day and AB Inbev backed down.

It was explained that brewery was formed by parents who children attend Belleville Primary School and an agreement was then reached.

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It's your magazine.

Pub food reviews, beer poems and anecdotes, or stories about local pubs are welcomed.

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We'll let a pub, club or business trial a ¼ page advert, for one edition, for just £10 in advance- why not suggest it to them?

Thank you for putting up with us!

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Wakefield Labour Club
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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.

- ADMIRAL DUNCAN**, 101 Thornes Lane, Wakefield, WF2 7QX
- BAR STANLEY**, Lee Moor Road, Stanley, WF3 4EP
- BINGLEY ARMS**, 221 Bridge Road, Horbury Bridge, WF4 5NL
- BISTRO 42**, Bank Street, Ossett, WF5 8NL
- BOONS**, Queens Street, Horbury, Wakefield, WF4 6LP
- GRAZIERS**, Market Street, Wakefield, WF1 1DH
- NEW INN**, Shay Lane, Walton, WF2 6LA
- NEW INN**, Denby Dale Road, Durkar, WF4 3AX
- NEW WHEEL**, Wrenthorpe Road, Wrenthorpe, WF2 0JN
- NORMANTON GOLF CLUB**, Aberford Road, Wakefield, WF3 4JP
- OSSETT CRICKET AND ATHLETICS CLUB**, Dimple Wells, Ossett, WF5 8JU
- SANDAL RUFC**, Standbridge Lane, Sandal, WF2 7DY
- SILKWOOD FARM**, Mother Way, Silkwood Park, Ossett, WF5 9TR
- STATION**, Bretton Lane, Craggstone, WF4 3ER
- THREE HOUSES**, Barnsley Road, Sandal, WF2 6HW
- WAKEFIELD GOLF CLUB**, Woodthorpe Lane, Sandal, WF2 6JH
- WHITE HART**, Westgate, Wakefield, WF2 9RL
- WOOLLEY PARK GOLF CLUB**, New Road, Woolley, WF4 2JJ

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



3 Great Ossett Pubs in Wakefield

The Kings Arms, The Heath, Wakefield

Stunning 16th Century Coach House on the Heath, 11 hand pumps, a large restaurant serving fresh local dishes, large outdoor areas



Fernandes, Old Malthouse, 5 Avison Yard, Wakefield

Wakefield's hidden gem, houses the award winning Fernandes Brewery with 10 hand pumps serving Fernandes and guest ales and the Bier Keller selling a variety of Continental beers



The Hop, 19 Bank Street, Wakefield

Free live music every Friday, Saturday night when we are open late, 4 bars and a choice of at least 8 Real Ales



For further details about Ossett Brewery Pubs visit www.ossett-brewery.co.uk

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