

CAMRA REACHES 160,000 MEMBERS

O to K

From Outwood to Kinsley
The Magazine of Wakefield CAMRA

Issue
59
Spring
2014



PUB OF THE YEAR

Harry's Bar

Louise and co take the top award

All wood at The Junction

Tetley Dave

Real Yorkshire Cider

The Carleton, Pontefract

Drinking a pint of "mixed"

Annabel on Cask Marque

Ian Lawton at The Ossett Tap

Gluton Free Beer

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Hello and welcome to issue 59.

The main feature inside this issue regards



What Pub (www.whatpub.com) is a website set up by CAMRA and edited by CAMRA members. It contains the details of over 35,000 real ale pubs so if you visit an unfamiliar town then you can find out what pubs to drink in before you go or even whilst you are there on your mobile phone. Some of the pubs might not be in the Good Beer Guide because each branch only gets a limited amount of pubs they can put in so whilst the GBG is essential for any beer lover What Pub gives you a fuller picture of the town.

But both work together because many branches use one of the most useful features of What Pub to help them choose the pubs for the guide. Beer Scoring. What Pub allows you to score the beers you drink so that if you don't come to branch meetings you can still actively help the branch select the pubs for the guide. By scoring the pubs on the website you will alert the branch officers about a particular pub so that we can make sure we visit the pub to see what all the fuss it about.

We would like to visit every pub in the area but it isn't possible so by using What Pub you are helping CAMRA and also the pub to gain recognition. But don't limit it to just Wakefield pubs, make sure you score the pubs you visit outside of the area. It is very interesting to see the scores given to the pubs we include in the GBG especially from members from outside of our branch to see if they match our opinions of the pubs they visit.



Front Cover: Harry's Bar

We have devoted 3 pages to What Pub starting on Page 23 with an excellent guide written by our NBSS Co-ordinator Rod Naylor and we hope you find it useful and start to use What Pub to beer score. If you are in a pub now turn to page 23, look up how to do it and score the beer you are drinking right now.

April sees Community Pubs month with CAMRA encouraging pubs to run promotions throughout the month. If your pub is running an event then contact us and we will try and promote it on our Twitter (@WakefieldCAMRA) and our weekly email.

May is Mild month, a much misunderstood beer in these days of super hopped hoppy beers with loads of hops in them (did I mention hops) it is nice to drink a beer where the brewer has used their skill to brew something that doesn't need mountains of hops and can do it in a beer below 3.5% in most cases. Of course not every Mild needs to be low ABV, just check out something like Monster Mash from Five Towns to find out.

One final note, our website moved to www.wakefieldcamra.org.uk, please check your bookmarks to ensure that you are not visiting the old website.

Enjoy the issue!

Mark

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Ackworth Masons Arms is now a genuine free house with no beer ties at all. Bought by a family that have a hair and beauty business in South Elmsall. The family employ Emma to manage the pub who keeps a good pint and keen to promote cask ale. Currently Black Sheep Bitter and Bradfield Brewery Blond. Planning on 2 changing guests, at least, with one a dark and another a gold/light. Emma says the owners are keen to continue to operate the building as a pub. At the Beverley Arms manager Steve has moved to Otley to work in another Mornington Company pub. A temp manager with little knowledge or interest it would seem in real ale has moved in but this situation will hopefully change.

Alverthorpe Cask Ale is back at the Crown with Theakston's ales featuring. Tony from the New Pot Oil in Wrenthorpe has taken on the pub and is currently refurbishing. When he moved in there was no cask ale and quickly added 2 but the refurb with increase this to 4.

Castleford The Early Bath is closed and boarded-up. The Black Bull and the Hightown Hotel are both open but up for sale.

Horbury James and his staff at Boons are "selling cask ale like its going out of fashion".

Leeds Brown Cow and Dragon, Whitkirk just reopened after a two week refurb' - Copper Dragon Golden Pippin, Silver Myst, Best Bitter and Ossett Premium Yorkshire Blonde & Silver King.

Outwood The Woodman has been undergoing refurbishment.

Pontefract The Carleton on Hardwick Road has steadily increased from 2 to 4 and now 6 handpumps. This Greene King house features local SIBA ales and recently held a successful beer festival.

Wakefield There was drama at The Old Printworks with a Co2 cylinder exploding in the cellar. Fortunately it happened when no one was around.

Warmfield Trio has left the Plough. He is hoping to move to the Jenny Wren at Beal.

SIX CASK LINES ADDED AT THE STEAMPACKET, KNOTTINGLEY

The Steampacket Inn Knottingley now has more cask ale with an increase to 6 cask ale lines. Landlord Paul provided the photo.



Situated near the train station and some major bus routes the pub features ales mostly from the Marston's range.

Three Mini Beer Festivals are planned for March, August and October.



At The Pledwick all ales are now served in a traditional tankard. The proper glass for the job I think you'll agree.

Members conducted a survey/pub crawl around Ossett recently

The Red Lion offered a good choice which included Old Mill Old Curiosity as well as White Lion, and beers from Acorn and White Rose.

The Mews Hotel's cask ale is Timothy Taylor Landlord

The Horse & Jockey, with its Samuel Smith Old Brewery Bitter at a very good price and a warm welcome.

The very stylish **Bar 42**, formerly the Carpenters Arms, offered not only classy food but also Landlord/Bombardier and Ossett's current seasonal Snowdrop.



Instead of my regular column on aspects of beer dispense, I'm sharing some of my memories of Lancashire-born "Tetley Dave" Parker. of the Shoulder of Mutton, Methley Road, Castleford, which was once described by Roger Protz editor of the Good Beer Guide, on a visit, as "one of Britain's greatest pubs". In 2009 the pub celebrated its 150th anniversary as the oldest surviving pub in the town.

His nickname came about from his time as a drayman at Tetleys in Leeds. He grew up a Fev lad, and never afraid to take a risk. He joked about his pub that "he could run the place with one eye shut", quite something when you consider that Dave had a glass eye, result of a childhood mishap. Ironically Dave had to wait until his last few for a repair to the the cataract in his only eye, as his general health had deteriorated far more than most of us knew.

Sometimes called the Shoulder and sometimes



the Mutton, Dave supported by his diminutive Margaret, whom we all knew to be the "power behind" did a David and Goliath and wrested his pub from the Pub Company that was wanting to close it down and sell the site on for development.

Naturally there was Tetley's in the pub, both bitter and mild or best of all as Aire and Calder a mix celebrating the confluence of Yorkshire's greatest rivers at Castleford, but once he was free of PubCo tie, Dave was always keen on supporting smaller independent brewers such as Great Heck and Revolutions and often Brass Monkey, a favourite of his.

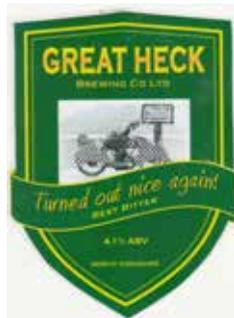
Back in the days when he was allowed to drive, he would nip along the motorway to stock up with a couple of casks from Old Mill.

Speaking of things joining together, another Lancashire connection is that it's where in 1923 George Formby met his 'Beryl'

in Cas when she was part of a clog-dancing act from Accrington appearing on the same variety bill at the town's Theatre Royal. She was to rule him with a rod of iron (and needed to).

Dave, too was a comedian and a master of the ukulele banjo. The last Wednesday of the month saw the Shoulder turn into the Potteries Palladium with the meeting of the George Formby Society. Dave would nip upstairs during the chaos in the lounge bar and return as an Arab sheikh in authentic costume or a dapper James Bond.

It's over-used nowadays but iconic is the epithet for Dave. He will be missed and all those who met him will continue to hear his voice and feel his welcome.



RKW

The pub and land are now for sale - agents are Ernest Wilson

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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 :- David Adams, Nick & Lianne Ainley, Graham Auty, Graham Beck, Christopher Beckett, David Best, Sam Bielby, Andrew Booth, George Brennan, Richard & Lorna Brown, Ian Collis, Ben & Claire Croft, Patrick Ganley, Benjamin Grant, Stephen Gray, David Horbury, Richard Horsfall, Gary Jackson, Bryan Jones, Ronald McCue, David Mitchell, Jonathan O'Connell, Geoffrey & Matthew Rudge, Gavin Scott, Ollie Sharp, Michael Sidebottom, Trevor & Stephanie Slater, Claire Sowerby, Mark Taylor, Michael Taylor, James Tennant, Stephen Tomlinson, David Trevethan, Anthony Wesley, James Williams, Shaun Williams, David Wilson, Carl & Lindsey Wynn & Paul Young.

Welcome also to the following members who have recently moved into our area :- Joel Andrew, Kevin Burnley, John Evans & Brendan Hargreaves.

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

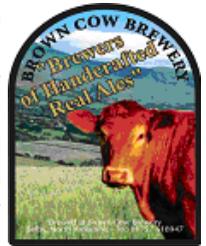
Cheers, Albert.

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.



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 Apr Anglers Retreat, Winterset

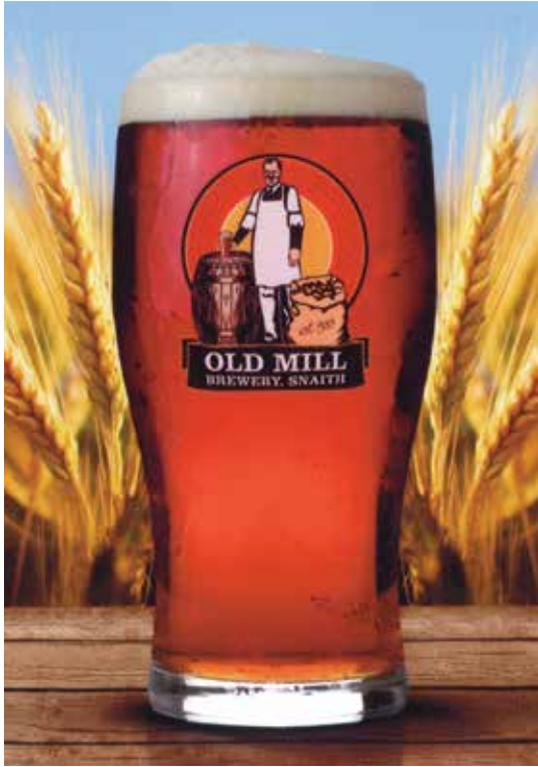
Thu 1st May Red Shed, Wakefield including demo of beer scoring with What Pub.

Thu 5th Jun Reindeer, Overton. 232 bus from Wakefield. Different operators so Metro Day ticket required. Includes Pub of The Season Vote.

Thu 3rd Jul Red Lion, Ossett. 117 bus from Wakefield.

EVENTS

Sat 26th Apr CAMRA AGM, Scarborough including brewery tour and visit to York. Bus leaves Pontefract 8.30am, Wakefield 9am.



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The Carleton, Pontefract

Once again our gastronomic tour takes us to a pub which has held a very enterprising beer festival.

The Carleton near Pontefract held one a few weeks ago and were kind enough to invite Wakefield CAMRA to come and enjoy what was on offer. Although the pub is part of the Greene King empire, a fact which the new pub signs announce proudly, they were able to offer a dozen or so interestingly chosen and well-kept ales, including Midnight Bell, Farmers Blonde, Yakima, the rapidly-becoming-legendary Robinsons Trooper and a rather embarrassingly named ale from Northumberland Brewery. Full marks to the Carleton for putting this festival on and good luck to them as they seek to expand the range of cask ales that they offer.

The pub is quite a smart “estate pub” on the A639 Hardwick Road very near its junction with the A628. It seems pretty child-friendly and they have Sky Sports. There is an hourly bus in the daytime, the 29 out of Pontefract and the 30 going back, except that the last 2 out of Pontefract are 30A. (Don’t ask). Alternatively you could just walk for 12 minutes or so from the Robin Hood junction, which you would have to do anyway in the evenings and on Sundays.

The menu is branded as a “Flame Grill”. It turns out that Burger King have been “flame grilling since 1957”, but here the art is presumably taken to a higher level. You can check out the menu at gkflamegrill.co.uk/locations/carleton-pontefract. At the time of writing you can “Sign up now, save £5 on your next visit and up to 40% on food”. So, having been suitably impressed with the beer festival and armed with my £5 voucher, I set off on my return visit.

A decent selection of ales greeted me. Rather predictably, there was Old Speckled Hen and a Greene King IPA Reserve, weighing in at a terrifying 5.4%. On the other hand, there was Leeds Best, York Centurion’s Ghost and the Rather Embarrassingly Named Ale From Northumberland, (4%) which I duly sampled. It cost a fairly princely £3.15 but it was in good condition, served at just the right temperature and it was one of those beers that grows on you as you make your way down the glass. Cask Marque have given the beer here the thumbs up too.

As is often the case with a pub chain menu, there are the usual promotions such as “2 meals for £9.99”, “Bursting Burgers” “sharing platters”, “scrumptious baguettes” and so on. It has to be said that vegetarian dishes seem thin on the ground although “Butternut Squash Cannelloni” sounded tempting enough. “Perfection is our Flame Grill”, states the





menu (they don't do understatement here) so that is what I decided to sample. The dishes start at £9.49 for an 8oz rump steak so it's a bit pricier than a certain other steak night we won't mention. However, you do get a drink (from a restricted range of course) for £1 and then there are other options too. You can "choose a side" where interestingly chips and fries are two separate options.

Even "lemon scented basmati and wild rice"

is available. There is also a good choice of salad or vegetables and, finally, you can choose from a fairly exotic range of sauces which are included here whereas many places charge a lot extra. "Bramley and Brandy Apple" and "Chardonnay and Chive" sounded a bit different. I selected the rump steak with fries, accompanied by a superb, crunchy selection of "seasonal vegetables" and

a "green peppercorn and cognac" sauce. My verdict on all this was "well above expectations".

It was time to turn to the back of the menu for one of the "Sweet Delights". These are quite reasonably priced and I decided to invest £3.69 on a very posh sounding "Trio of Belgian Chocolate", comprising a white chocolate and raspberry tart, burnt orange cheesecake and a chocolate salted caramel torte. These trios are popular nowadays and, not for the first time, I left the one I thought I would enjoy the most until the end only to find that I preferred the other two. No matter, this was a very attractively presented and satisfying dessert with chocolate sauce drizzled in pretty patterns.

Deals appear to be suspended on Sundays when a £7.99 Sunday roast takes centre stage. Food is served daily from 1200-2100. Staff are helpful and attentive and the £5 introductory voucher I downloaded after registering made this meal out quite a bargain. It's well worth a visit.

The Carleton, Hardwick Road, Pontefract, WF8 3PQ. 01977 703797.

Colin Williams

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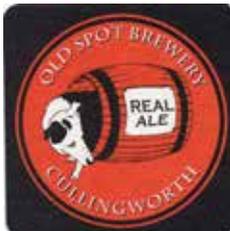


OLD SPOT

Small Brewery - Big Taste

The mat featured this time is one of three issued by the Old Spot Brewery from Cullingworth, near Bradford.

The brewery was set up by 4 partners in 2005 with the first brew appearing in August that year. Most of the kit came from the Boat Brewery with the exception of the copper which was too big to be got out.



Ron Ridout of the Boat Brewery assisted in the set up and oversaw the first "trial" brew which turned out so well it was sold commercially as Dog's in't barrel.

The mats are all square and feature the illustration depicted on the fronts. The first having the Dog in't

barrel design with the legend "Small Brewer - Big Taste" and the brewery web address beneath it on the reverse side.

On the second & third mats the design is the same both sides but the mats are different sizes.

6 regular brews are produced ranging from a 3.6% mild through golden hoppy bitters to a 5.5% porter all of which have been well received by discerning drinkers.



I myself have tried 4 of them as well as various special brews and all have been lovely beers to savour.

I'm sure we all wish them well in the future and hope they keep turning out their excellent brews.

Cheers, Albert.

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This esteemed publication of ours as we know, is called **O to K**, - **Ossett to Knottingley** reflecting the wide area that **Wakefield CAMRA** covers, so **I thought I would visit a public house in the 'O' part of the title, but first a little bit of history of**

how the town may have got its name.....

There are various stories regarding this, one being it was the 'fold' (or field) belonging to a man named Osla, or a fold frequented by Blackbirds.

Some say it is of Roman origin - when Julius Caesar's legions of Centurions, Cohorts Equitates, Discentes and other ranks were marching to from Danum to Eboracum, part of his army was under the command of Julius Caesar's lesser known, (and slightly effeminate) cousin Aubrey, who was also renowned for his poor sense of direction; it is said that he took a wrong turn on the Great North Road, branched off left when he should have gone straight forward at Barnsdale Bar then a few hours later, ended up at the bottom of a steep incline that we know today as Storrs Hill Road.

The men were fair shagged out after this arduous detour, and Aubrey said to the army "Sithee..... (he'd been in Yorkshire sometime and had picked up a Yorkshire accent by the way!) ... tha can alus keep goin' or sit!". They did just that and sat, except Aubrey, who continued on his own and was not missed until someone said "Where's Aubrey?" and in the distance there was a Roman Captain wearing a Toga - one of his troop pointed and shouted out:- "There's Aubrey!" and that is they say, how the village to the south of Ossett also got its name.

Somehow, I think this story is the product of someone with a very vivid imagination and does not reflect a true record of the towns' origins, and is only recalled by some locals after a few pints of real ale have been downed! .

Ossett appears in the Domesday Book as OSLESET, where four 'villains' and three 'bordars' lived and tended fields. 'Villains' being an 'upper status villager' and 'Bordars' 'lower status villagers', there was also a period in the 1870's when Ossett was a Spa Town, and there were plans to turn it into a second Harrogate, but ended in failure and the spa closed, although there is still part to the south of

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the town known as Ossett Spa.

It is rumoured that Ossett was also bombed during World War 2, when 10 high explosives were dropped on September 16, 1940, no was killed apart from a few chickens, it is understood that the engines of the V 1 bomber cut out and crashed near Grange Moor few miles to the west to the town.

Enough of this history of the town, there is one thing in recent years that has put the town further on the map, and that is Ossett Brewery, one of this regions independent breweries, whose beers are available in many outlets nationally, and some in the Capital itself.

Some years back, myself and a few others went to the West Yorkshire Playhouse in Leeds to see 'The Lion, The Witch And The Wardrobe, and the Playhouse bar had three cask beers on sale, one from a now closed Leeds brewery, one from a now closed Manchester brewery, and one from Ossett Brewery, (note the use of the word 'closed' breweries) and the Ossett pump was getting some heavy hammering from theatre goers and one or two members of the cast from 'Emmerdale' who were there at the time.



The company has over the past few years, built up an sizable estate of pubs in the region, and my visit was to their ninth pub in their portfolio, The Brewery Tap on The Green to talk with Landlady Alison Dean, who has been in charge of said hostelry for seven years since it opened in the spring of 2007.

My visit to the pub was on a Friday lunch time in March as it just opened, so I asked Alison what name the pub was actually known by - she replied "It's either called 'The Tap', or 'Ossett Brewery Tap'; 'The Ossett Tap'; 'The Tap on The Green' or just 'The Tap', but whatever customers may wish to call my pub they will always be welcomed and can sit in comfortable surroundings with a fine selection of real ales not only from our brewery and associated breweries such as Fernandes and The Rat Brewery

in Huddersfield but guest beers from the likes Fullers and Rudgate to name just two"

Alison continued, "My parents had a pub in East Yorkshire, so it feels like the pub trade is in my blood, although I did originally study law and wanted to become a solicitor, and before I came to 'The Tap' I ran the Freemasons Arms in Upper Hopton for four years, the pub closed a few years ago but the building is still there having being converted into residential homes, but I remember the spectacular views you had from there - looking across the valley to Huddersfield and beyond ... Bonfire night was amazing, seeing fireworks from all directions."

Alison continued:- "It was formerly a John Smiths house known as The Masons, it was completely ripped apart, having been a typical old fashioned, flat cap and muffler old man's pub (with or without a Whippet!) and is what we see today."

I paid a return visit the next Saturday afternoon, to be served by one of her staff, Simon, jovial guy who had a bit of a friendly banter with all the customers wanting to be served, to get 'the feel' of the place - it was very busy with local regular trade, one or two families and a few canine customers, a St Bernard named Reg, which took up what appears to be his spot under one of the windows a couple of Springer Spaniels, (I should have asked if one was called Gerry!) and then Alison's own dog; a German Shepherd named Ruby entered the bar with Alison's partner, I think her dog could read as she put her front paws on the bar beside a pump that was serving Ruby Mild.

Like everyone, Alison likes to unwind by reading thrillers, and her music choices such as Rock and Blues, and something you may find rather surprising unless you know her Biker music as one of her passions is getting dressed up in leather, putting on a helmet and shades and going off on her Harley Davidson Heritage Softail 1450 cc motorbike, so instead of getting her 'kicks on Route 66', has to make do with the likes of Ossett by-pass and other highways and byways of Yorkshire!

So, if you are considering a pub crawl around the town, put 'The Tap' on your itinerary, there is a regular bus service from Wakefield or Dewsbury (services 126 & 127) the nearest stop being called Southdale Road then a walk down said road turn right and voila - there is The Tap, Brewery Tap, Tap on The Green or whatever you wish to call it!

Cheers now! IRL

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Upcoming Beer Festivals

Fri 25-Sat 26 Apr Fifth Rothwell Beer Festival in Rothwell Parish Hall, Rothwell Lions and the Parish Church, open 18:00- 22:30 Friday, 12:00-22:00 Saturday, £5, www.rothwellbeerfestival.co.uk

Sat 26 Apr Thorner Victory Hall, LS14 3EY

Fri 2- Sat 3 May Moravian Church Hall, Westgate, Baildon Fri 18:00-23:00 Sat 11:00-23:00

Fri 2-Mon 5 May Yankeefest at The Cricketers, Horbury, WF4 5AG

Fri 9-Sun 11 May Jug Inn, Chappell Haddlesey, YO8 8QQ. 10 beers. Other dates in July, Aug and Oct.

Fri 30-Sat 31 May North Leeds Charity Beer Festival , Rotary Club of Roundhay, St Aidan's Community Hall, Roundhay Road, Leeds, LS8 5QD. Open 5pm Fri. 11 Leeds beers "from the wood"

Fri 30-Sat 31 May Sitlington Round Table's Wakefield Festival of Beer II at The Space, Waldorf Way, Wakefield, WF2 8DH

Fri 6- Sun 8 Jun Ossett Beercart Festival where a beer cart will be hauled The Brewers Pride to Ossett Town Hall for the festival.

Sat 7 Jun Three Valleys, Dronfield. 13 venues with free bus. www.threevalleysfestival.org.uk

Fri 20-Sun 22 Jun World Sup Beer Festival West Riding Refreshment Rooms, Dewsbury Train Station. Fri/Sat from 12, Sun from 2. 30 real ales.

Fri 26 - Sat 27 Jul Hemsworth Community Centre. <http://www.hamelsworde.co.uk/festival/> for more

CAMRA BEER FESTIVALS

24-26 April Doncaster, The Hub, Chappell Drive

24-26 April Hull, Holy Trinity Church, Market Place

25-26 April Guisborough, Parish Hall, Bow Street

2-5 May Barnsley, Elsecar Heritage Railway

15-17 May Barrow Hill Rail Ale, Roundhouse, Chesterfield

16-17 May Halifax, Square Chapel Arts Centre, Square Road

29-31 May Skipton, Rendezvous Hotel, Keighley Road *new venue*

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

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Unique beers from the wood

The press are always reporting that a real ale revolution is taking place in Yorkshire – well now we have proof! Not only do we have more micro-brewery start-ups than anywhere else in the country - not to mention of course some of the best beers - but we now have the first pub anywhere in the world (as far as I am aware, but I stand to be corrected) which serves its entire range of real ales from wooden barrels!

(If you don't believe me see the attached link from the Yorkshire Evening Post <http://www.yorkshireeveningpost.co.uk/news/latest-news/top-stories/wood-you-believe-it-pub-leads-ale-revival-1-6383596>)

The Junction in Castleford had stood empty for several years until it was purchased by Neil Midgley and Maureen Shaw in the summer of 2010. At first things were a struggle, with just two real ales and lots of renovation to contend with. Now, less than four years on, it is a thriving local boasting a range of real ales and ciders, regular beer festivals and a great dog-friendly atmosphere.



The pub held its first beer festival to celebrate its first anniversary in 2011, but since then has gone on to hold annual “Woodfests”, where all beer is served from the wood – the next of which will be on 18th and 19th April 2014.



More recently, the locals have been treated to a number of “beer comparison” events as beers matured in former wine and whiskey casks have been on sale alongside the same beers served from the pub's usual wooden barrels.

The whole experience is uplifting and exciting and one gets the impression of being in the middle of something absolutely unique. And the prices are very reasonable too!

The interior is also very authentic, most of the decor having been created by Neil himself, using traditional materials recycled from a variety of sources – including Ebay and local churches!

So if you have an afternoon free some time it is well worth a visit.

Go on – step back in time, and enjoy!

Landlord Neil has taken the unique step of purchasing over 100 of his own wooden barrels for local breweries to fill and he now has more than 10 on board, meaning he no longer needs the services of any brewery reluctant to adhere to his traditional methods.

Pub regulars are often heard talking about how the wood has improved the taste of the beer and Neil himself is always keen to speak about forthcoming “treats” from the wood.

**Rich Jones
(Wakefield CAMRA member)**

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POTS - SUMMER 2010
PUB OF THE YEAR 2010
POTS - AUTUMN 2011
PUB OF THE YEAR 2011
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MINERS A LIGHT - 4.2%

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MINERS A PINT - 3.8%

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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 wet fruity nut / toffee aroma and tangy palate. Yet the overall result is pleasing.

Is it a beer style? Maybe it is maybe it's not. It always seems to be one of those dirty words of beer like low cal or Alc free but it shouldn't be are you any the wiser yet?

Gluten Free beer!

It really doesn't make it any less of a beer in fact Wold top Scarborough fair IPA (6.0%) is a massive seller all round why? Because they don't lack taste. And while more and more people are becoming Celiac or other forms of wheat intolerant there is now a demand to create beers which are suitable. Most beer drinkers are mortified at the words of the doctor that you now can not eat/drink anything containing wheat or barley. They normally hit cider and wine.

My friends dad was one of these ardent Scots men, he drank his fair share of McEwan's Export and Greenall's or Tetley Mild in the bars of North West England. And once told the news he converted to red wine and soon realised that you can't go pint for pint with wine. He has now switched to drinking Gluten free beers at home but he has to drink wine when down the pub. Because for some reason pubs tend not to stock gluten free beer I'm sure they could find a gap for 8 bottles that come in a case or maybe the mark up is far greater on a glass of wine? Of course not all gluten free beer is enjoyable, there is an absolute stinker from Finland called Saxon and owned by Carlsberg although if you are used to drinking Carlsberg or Carling then it will be right up your street. A couple of others I have tried is Amber a Spanish lager style beer pretty good if your a lager drinker and one from Germany called Schnitzer Brau Lemon the Germans like to do Radler beer it's pretty much like a strong shandy. Great for summer I am not sure the UK is ready for Radler beer. I will know in the summer.



Yorkshire is massive for it's brewing but it's also massive for Gluten free we have the Green's range based in Bradford along with Hambleton's who create two gluten free beers GFA and GFL, no prizes for guessing what they mean. GFA is aimed at your traditional bitter drinker. It's amber coloured rich in hop flavour as it's triple hopped giving it a nice citrus flavour. GFL is a lager style ale big hit of golding

& styrian hops it's straw coloured easy drinking and great for lager drinkers or those that love a blonde.



As mentioned before Wold Top do a smashing IPA triple hopped, Mrs Bier's Granddad loves this one. They also do Against the Grain the name again gives it away that it's GF with a touch of lager malt, plenty of hops it's a full flavoured bitter with a citrus taste.

But the best I have tried is from Belgium and it's the DASS range they brew 3 beers of 2 that are gluten free the blonde and Amber they both come in at 6.5% The blonde is

a classic Belgium style blonde lots of hop flavour little bit of spice and well balanced. The Amber is of course darker in colour like the blonde it has a dry hopped finish and nice taste of caramel with a fruity finish.

Of course if you go digging there are more GF beers about these are just the ones I have tried so if you are or if your not then don't let a gluten free beer put you off drinking it.

David Jones, Bier Huis

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*Certain products & offers are excluded from this offer

PUB OF THE YEAR - HARRY'S BAR, WAKEFIELD



Everyone knows Harry's Bar right? What? You don't! It's a Good Beer Guide regular and Pub Of The Season winner, it might be small but it has 8 hand pumps and always a real cider or perry available. A haven of good beer situated just off Westgate there is a real fire inside and a heated seating area outside. The pub features many of our local breweries along side a varied selection from breweries from all over the country.



Here is Albert presenting Louise with her award which is now on display behind the bar. You can also see the large banner in the background displayed to announce the award and also showing the range of real ales available.



Not the best quality photograph but also there to celebrate Bob Hunter (Bob's Brewing), Barry Smith (Tigertops) and Malcolm Bastow (Five Towns) whose beers appear regular in Harry's.

Malcolm provided a special "Pub of The Year" beer for the occasion.



SPREAD EAGLE, DARRINGTON

On January 11th we went to Darrington to present The Spread Eagle with a Pub Of The Season award for Autumn.

The Express took our photo outside the pub, and we took a photo of the photo being taken!

You can get to Darrington using the 408/9 from Pontefract, it doesn't take long and the bus stop is outside the pub.



BEER OF THE FESTIVAL PRESENTATION

On the same day we presented Fernandes Brewery with Beer Of The Festival for Black Voodoo.

Pictured is Albert presenting the award to Liz from Ossett Brewery and Janie from the Brewery Tap standing in for absent Fernandes brewer Steve.

PUB OF THE YEAR RUNNER UP ANGLER'S RETREAT, WINTERSETT



The branch popped into The Sett and presented Dek with a runner up award for Pub Of The Year.

A Good Beer Guide regular there are 4 regular beers on offer.

You can get to it using the the 194/5/6 buses and a visit to the rural community pub is well worth it.

WINTER PUB OF THE SEASON REINDEER INN, OVERTON

Catch the 232 from Wakefield or Huddersfield and join us for the presentation of the award.

Date to be confirmed so keep checking our website or look out for the date in one of our weekly emails courtesy of Bob Wallis.

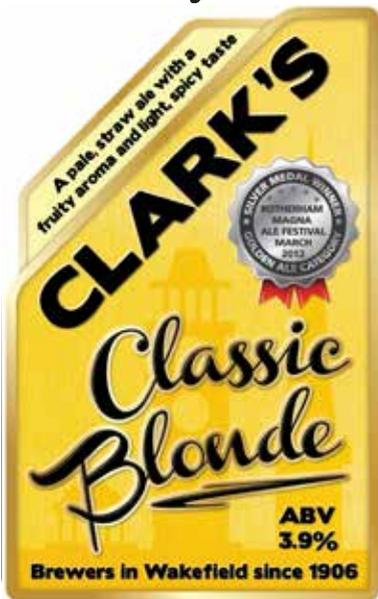
We are also June meeting here also on the 5th so if you have never been to a meeting this is a great one to start at.

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WHAT?UB

The Good Beer Guide and Beer Scoring

Rod Naylor

NBSS Co-ordinator Wakefield CAMRA

One of the joys of visiting other parts of the British Isles is to discover the local pubs and clubs of the area. And when you are only there for a short time, you don't want to waste the opportunity of missing out on the best beer. This is where CAMRA's Good Beer Guide comes in, also known as the "GBG", or simply the "Bible" to many. This will take you to the very best beer and pubs near to wherever you are.

Whether you are a CAMRA member or not, this is an essential travel item to pack wherever you may roam. And if you find the book a bit on the heavy side for lugging around, you can also get a mobile version to download onto your smart phone - very handy for wandering around strange streets trying to locate the nearest GBG pub.

But have you ever wondered how CAMRA members select pubs for the CAMRA Good Beer Guide? In Wakefield, as in all CAMRA branches, it is the local members who do this. This is why the GBG is unique compared to other pub guides, as no pub can buy its way in, and every entry will have been continually scrutinised before it is put in the Guide.

When we get together to nominate pubs for the GBG, we need information from the previous year to make some sense of how to choose which pubs are worthy of being considered. The main ingredient to this discussion is beer quality.

And this is where Beer Scoring comes in.

So what is Beer Scoring?

The clue to this answer is very much in the title, and CAMRA uses the following scoring system, on a 0 to 5 scale, known as the National Beer Scoring System (NBSS):

0 No cask ale available.

1 Poor. Beer that is anything from barely drinkable to drinkable with considerable resentment.

2 Average. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.

3 Good. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.

4 Very Good. Excellent beer in excellent condition.

5 Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

Half scores between the above points can also be used.

And you can argue all you like about the relevance and wording of these descriptions, but they have proved to be robust over the years, and are now widely accepted amongst CAMRA beer scorers.

can contribute to the Campaign. You can score any or every beer you drink, it's up to you, but it all helps. Also, you can go national, scoring beers wherever you go. This helps CAMRA's other branches in the same way as we get scorers visiting Wakefield area helping us.

What if I can't find a pub on What?Pub

Don't panic! A few pubs are not there yet in some branches, although all Wakefield's should be. But even ours need constantly updating - pubs change name, shut, re-open, start afresh, etc. And occasionally they can be a bit tricky to find on the website. But please don't let one experience like this put you off. Just do the next pub and ignore the occasional blip if you get one. Also you can report a missing Wakefield branch pub to the Pubs Officer (Bob Wallis) or NBSS Co-ordinator (Rod Naylor) so we can sort it out.

Can I view my own scores at a later date?

Yes, log in to What?Pub and on the Home Page simply scroll down, click on "Beer Scoring", then on the next page click on "View Scores".

Searching" for help. In my example, I start typing in the Search box "Harry..." Already a drop down box appears giving suggestions. Just keep typing a letter at a time until you see what you are looking for suggested...

...so click on the third one down "Harry's Bar"



.... This brings up several suggestions but scrolling down the page is the one we are looking for....

... so click on it to get the pub itself ...

... and on the right of the screen this is where you enter your beer score.

You may choose to score each different beer you drink, or give an average score for each pub visit. In the latter case, the beer name (unless you've

Can I amend a score after I have submitted it?

Yes. Similarly, log in to What?Pub and scroll down to the bottom of the Home Page and click on "Beer Scoring". Then on the next page click on "Enter Admin Area". This takes you to the old NBSS site where you will need to log in again (using the same login details).

In NBSS click on the "Scores" tab, click on the entry you want to change, and then you can amend any of the information you previously put in.

Can I get involved with GBG selection in Wakefield Branch?

All Wakefield CAMRA members can. By attending one of our Branch meetings you will see the latest progress report, and you can let the NBSS Co-ordinator know of your interest. Or simply email your interest to ponterod@hotmail.co.uk. Regular Wakefield beer scorers will then be invited to attend the two meetings planned towards the end of the year when the selection process starts.

Happy Beer Scoring !!



only been drinking a single beer) can be left blank. If you want to keep things very simple, you might decide to just only enter the date and score, and then click "Submit Score". That's it! Simple.

But most people will usually input the name of the beer, which does help with later analysis. In this case there are drop down menus for both the brewery and the beer. If your brewery or beer does not appear in the names suggested, perhaps because it is a new brewery or beer, you can type the information in.

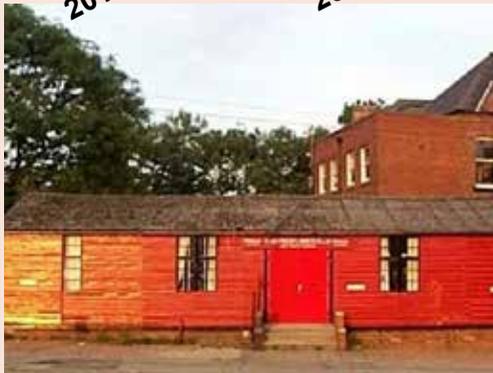
There are also "Advanced Options" which you may or may not want to enter - this will allow you to record the price of the beer, and also any comments you want to make.

Wakefield Labour Club

aka. "The Red Shed"

Wakefield CAMRA
Club Of The Year
2011/12/13/14

Yorkshire CAMRA
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A warm welcome from Neil and Maureen from The Junction

Wakefield
CAMRA
Pub Of The Year 2012
Winter Pub of the
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**SOCIETY FOR THE PRESERVATION
OF BEERS FROM THE WOOD
YORKSHIRE PUB OF THE YEAR**

Real Yorkshire Cider

Real Yorkshire cider, made from Yorkshire apples, is getting closer to us. You're probably expecting this still to be in the "knit your own yoghurt" parts of our county, but the Yorkshire Cider Company is based in the Garforth area at Barwick.



As yet it doesn't have its own orchards, but like Udders Orchards of Huddersfield, it takes the surplus apples grown in local gardens and volunteer fruit from hedgerows, and currently in the proprietor's backyard, turning them into the golden nectar.

Contributors of fruit are remunerated in cider, and the rest can be sold to maintain the enterprise.

They currently only have one cider, Scrumpy Cider but it comes two ways, a traditional still cider and a bottle-conditioned sparkling cider with are both unfiltered and unpasteurised, the way cider used to be.

In 2014 Yorkshire Cider expect to have some

commercially available and it will be at Collingham Real Ale Festival, 6th and 7th June dispensed from bag in box.



We are now talking serious numbers of hectolitres now as Mark Stringer who invested not long ago in two 550 litre tanks has just taken delivery of 1,000 litre IBC (intermediate bulk container) so he can take the cider off its yeast before things start getting warmer.

This tank will allow him to mix 2 of the stainless containers together and at the same time, clean out the stainless tanks ready for the cider to go back in for the last 3 months for some further ageing.

This will be the sixth year for cidemaker Mark who has more apples promised for this Autumn so he should easily leave a 2,000 litre target far behind. Look on-line if you have surplus apples yourself!

I'm hoping that David Mark Stringer will be able to cite some apple trees in somewhere like Kippax that can be seen from the WMDC border.

RKW



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FAMILIES WELCOMED**

**A WARM AND FRIENDLY
ATMOSPHERE**

A pint of mixed please!



Imagine my surprise walking into the Black Rock in Wakefield recently and finding Tetley Mild on the bar. Those who are old enough to remember The Rock when it was a Tetley pub will know that it always had Bitter and Mild on sale until the Mild disappeared, a beer cast aside as an “old mans drink” with falling sales and in the case of Mild farmed out of Leeds long before the brewery closed.

My drinking only goes back to the late 80’s so I am sure some readers can remember even further back, I suspect a few may remember its pre-Tetley days as a Melbourne Brewery pub, but it’s testament to its real ale history that it appeared in the early Good Beer Guides and has featured regularly ever since especially now as the pubs has 3 guest ales which nearly always guarantees an excellent pint. Of all the old Tetley pubs in Wakefield city centre I think only The Reoubt clung onto Mild for longer than The Black Rock.

Seeing Mild and Bitter on the bar together did raise the prospect of something I’d not had for a while and not something you get too much chance to do

these days, a pint of “mixed” (or as Bob Wallis tells me, an “Aire and Calder” in Tetley Dave’s Shoulder of Mutton) which is half a Bitter and half a Mild in the same pint glass. I tend to find it works best with a bitter and mild and also when they are from the same brewery and mixing Tetley Bitter and Mild was always one of the best variations although I do understand that other parts of the country have their own versions and of course you can mix anything you like.

So for a few pints I closed my eyes, tried to forget that the brewery had actually closed (I know some refuse to even consider Tetley’s) and I found myself taken back 20 years to a time when I first had “mixed” in the Black Rock. I have to say the resulting pints were excellent and warranted a score of 4 on What Pub.

Landlord Shaun told me that the Mild was selling well and that people mixing Bitter and Mild was proving popular, although I did get a confused look from one barmaid before her colleague explained the drink I was after. Hopefully we will see it again

Mark



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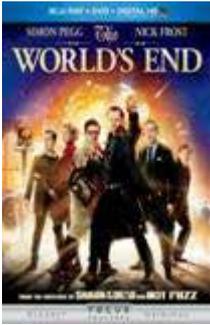
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“a quest movie with an extremely irresponsible King Arthur at the helm of it?”

LOL does that mean Laugh Out Loud or Love it Or Loathe it?

Ever been on a pub crawl and felt “Really I am too old for this: Is it me, or is it today’s pubs?” This is

the final part of director Edgar Wright’s Cornetto Trilogy. (Look that up on t’Interweb) a trilogy that began with Shaun of the Dead, the Hot Fuzz. If any of Edgar Wright’s films requires the ice cream treat, it’s this one. Never more than the morning after a pub crawl does a man need a Cornetto.

The lads that we saw in that film are now on the threshold of middle age, with responsibilities, all except for Gary King (Simon Pegg) who’s not really moved on, and wants them all, in their 40s to complete the Golden Mile (like our Westgate Run but in Welwyn Garden City) a task they failed on in their youth; Pegg even finds that one pub’s lifetime ban on him is still being enforced, so in order to “score” it he’s reduced to supping up the leftovers from tables outside!

The town has been taken over not by zombies as in Shaun of the Dead, but by relatively benevolent androids (Blanks) These are androids with blue bodily fluids, whose limbs and ceramic heads snap off. Their controllers have a misguided faith that by integrating they

can save the human race, Even so, if you can have “skilfully underplayed over-the-top”, then this film has it.

A couple of points of special interest to us lot: (a) If the town’s been taken over by androids, those must have taken to real ale as there’s an incredible amount of hand-pulled beer to be had. (b) There’s a tendency for pubs in some chains to be complete clones (won’t spoil this nice one or reveal the final scenes).

Playing the other four lads are “aged” Nick Frost, Paddy Considine, Martin Freeman and Eddie Marsan, plus there’s Rosamund Pike as Sam (scheduled to be Lady Penelope in the new “Thunderbirds” next year. For a tenner I bought the Blu-Ray Ultraviolet version with 3 hours of apocalyptic bonus material and 90 minutes of Blu-Ray exclusives. You can easily get the dvd for under £7 or watch a load of clips and out-takes for free on YouTube.

RKW



The **Black Swan**

1 Castleford Road, Normanton WF6 2DP
tel: 07534 903983

We’re a Free House with beers at
really competitive prices!

Enjoy a changing range of Cask Ales at just £2.30 a pint 12-12
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"THE BROOKY"

Dubbed an Oasis for Real Ale at competitive prices. Over 35 pumps on-line covering lagers and beers including superbly kept cask ales on hand-pump. For membership details contact Mel Barker, Secretary.

First to be Awarded Wakefield CAMRA's "Club Class Cask"



CIU-AFFILIATED,
CAMRA MEMBERS WELCOME AS GUESTS

Open Mon -Fri 11.30-4, 6.30-11.

Now open Saturday and Sunday 11.30-late!



**OPEN ALL DAY EVERY
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Food served
Mon-Sat 12 till 2.30pm
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(8.30pm Monday)

Sun Lunch 12-2.30pm

BREWERS PRIDE

Proud to be Independent

www.brewers-pride.co.uk

Wakefield CAMRA Pub of the Year 2010/Summer
Pub of the Season 2012

Come down and see why we've been voted Wakefield's finest real ale pub. Home of Bob's Brewing Co with White Lion and Rudgate Ruby Mild as residents and quality cask ales from around the region, you'll be spoilt for choice.

Add a sprinkling of award winning chef prepared food, available both in the pub and Millers Restaurant and not one but three real fires and a very warm welcome from the friendly bar staff and you've just found your second home!

Low Mill Road
Healey Road
Ossett
WF5 8ND

Tel: 01924 273865

Millers
Bar & Restaurant



- Award Winning Pub
- Choice of 9 Superb Real Ales
- Real Open Fires, Dogs welcome
- Mon Pie Night Special & Quiz

- Tues-Tapas, Weds-Yorkshire Puddings
- Thurs-Specials
- Fine dining in Millers Restaurant
- Live Music 1st Sunday of every month

HOW I CAME TO WORK FOR CASK MARQUE

One of the questions I'm asked most frequently is "how did you get your job as a beer inspector with Cask Marque?" I'm not entirely sure how this happened. It wasn't planned and it wasn't a career choice. The careers advisor at school identified through a series of random tests that I would end up as a ceramic pottery maker, at which point I lost faith in taking advice from this quarter. Like most people, I fell upon my dream job purely by accident and fate.

Desperately broke and with no career prospects looming, I did what a lot of people do – I took a job in a pub grafting all hours as a barmaid and constantly pondering what I would do for a 'proper job'. Perhaps it was fate that I started my bar work in a 'serious' cask ale pub. For a lager and white wine loving lass, this environment came as a serious learning curve for me. How seriously these cask ale drinkers took their drink! How much time and care was taken in the cellar over getting this product just right! How each brand was discussed in great detail around the bar, and how drinkers became excited with the prospect of a 'rare' brand appearing on a Friday teatime.

My customers enthusiasm was infectious, and from talking to them I learned what they loved, what they wanted, what was popular.

In a red Astra van I scooted all over the country, picking up a firkin here, a firkin there and always having a nose around the cask ale breweries and listening intently to each brewer as they spoke about their beer. The 'beer request' book at the end of the bar was always packed full of suggestions from customers, and I always had a warm glow from writing up on the chalkboard "Charlie requested 'such and such' a beer and it's conditioning in the cellar". 'Charlie' would always bring his mates in to drink his beer, and the beer would sell out within hours. I noticed other things about the cask ale drinkers; there was rarely any trouble in the pub, there was a community feel and it all centred around cask. Strangers talked to each other about beer and created a good vibe. And it wasn't all the beards and sandals brigade – it was 18 to 80, male female split, people just wanting to enjoy a convivial drink with each other.

So I wanted to learn more. After 12 years of serving pints, I wanted to spread the word about how great

this traditional British drink is. Cask Marque, the custodians of beer quality came calling. The company was only a few years old, but they had already made a lot of noise about getting beer quality right first time. I loved the philosophy of the company - you can have the greatest beer in the world, but if something damages the quality of it, such as handling in the cellar, or the way it's poured, or even the glassware, the product is damaged irreparably. We have so many fantastic beer brands out there and at Cask Marque we make it our mission to ensure you get served a perfect beer every time. The way I would have served it in my own pub.

So back to the original question – how did I become a beer inspector? I had a wealth of tutors with over 40 beer inspectors at Cask Marque, all of whom had been brewers or quality technicians for years. I got my head down and studied, I learned what customers did and didn't like, I tasted lots of beers and I spent a lot of time in beer cellars and breweries. I had my taste buds tested to ensure I could spot good flavours from bad (all Cask Marque inspectors go through this annually). I listened to the brewers, the distributors and the drinkers and realised that whilst everyone has their own agenda, a perfect pint at the end of the day is all they're after.

I could have pursued the advice my careers teacher gave me, but I'm pretty certain making ceramic pottery would not have given me half the pleasure I get today from being in the beer industry.



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

At www.caskmarque.co.uk you can search over 8500 Cask Marque pubs in the UK and Scandinavia and also download a free handy app for iPhones and Android smart phones.



Dek and Ali
welcome you to their
Award Winning Pub

The
Anglers Retreat

Ferrytop Lane, Winterset, tel 01924 862370
 OPEN 12-3. 7-11 (10.30 SUN) ALL DAY SAT
 CLOSED TUESDAY EVENINGS
 ALWAYS AT LEAST 4 CASK BEERS
 PROUD TO BE WAKEFIELD CAMRA
PUB OF THE YEAR 2008/9
 On 194/5/6 bus route near Waterton Discovery Centre
 and Anglers Country Park



GEORGE V WMC

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**

Three TVs in the bar and a big screen in the concert room showing all big sporting events on Sky and ESPN with Racing UK showing daily. Top artistes every Saturday evening, and great bands occasionally on Friday evenings.

Large beer garden - Function room available
 For more details please phone Darren or Roy on 01977 552775



Old Mill Brewery, Snaithe

Tel: 01405 861813



There's lots of exciting new developments occurring at Old Mill Brewery at the moment (some of which they are keeping under their hat for now!) with special offers and rewards for the free trade pubs and clubs as

well as competitions to be run on their Facebook and Twitter accounts for everyone to enter.

There's also the launch of last year's competition winning 'Yorkshire Pearl' ABV 4.4% to be featured in their cask ale seasonal calendar for June. It's a smooth pale ale brewed with Pearl malt and Perle hops to give a well-balanced spicy, zesty palate so look out for it in your local or in one of their many award-winning outlets.

They'll soon be launching a newsletter but for now you can like them here [facebook.com/oldmillbrewery](https://www.facebook.com/oldmillbrewery) or follow them on Twitter @oldmillbrewery for all their latest 'News and Brews'.

James & Kirkman, Pontefract

Tel : 01977 702231



A look at the Rising Sun in Bottomboat. David and Maureen purchased it last year and are currently renovating it.

Work is progressing but lots of previously hidden problems have been encountered.

It is expected to open during the run of this magazine.

At the brewery in Pontefract, Festival Ale continues to be brewed and a stout called Chocoloat has been added.

Wakefield CAMRA Spring 2013 Pub Of The Season

**THE
ROBIN
HOOD**
Real Ale &
Cider House



4 Wakefield Road, Pontefract, WF4 4HN
Inn Keeping With Tradition
Opening Hours
Mon 12-11, Tues-Thurs 5-11
Fri-Sat 12-1am, Sun 12-midnight

Telephone 01977 702231

JAMES & KIRKMAN
HAND CRAFTED
ALES



Brewery Now Open
Beers Now Available

Bosun's Brewery, Horbury Bridge

Tel : 07513 112 188



Captain Darling, a 4% Regimental Blonde joined for Valentine's.

Revolutions, Castleford

Tel: 01977 552649



March special: **Senses Working Overtime**: 4.5% pale ale hopped with summit and cascade

Swords of 1000 Men 3.9% pale for Dancing England Rapper Tournament (DERT 2014) held in Leeds during March and will also become special to commemorate the Tour de France in Yorkshire.

Collaboration with Tyne Bank: **Communiqué**; 6% coffee porter, coffee from Burundi



Kurt & Courtney last in "Lovers" series, 6.9% centennial single-hopped IPA. Collaboration with N Riding

Go Go American Pale now in bottles.

MORE FESTIVAL SUCCESS FOR FERNANDES BREWERY

Black Voodoo continued its success at beer festivals by taking Beer Of The Festival at the recent Leeds CAMRA festival.

A near sell out on the first day shows the beer made a real buzz at the festival.

Leeds CAMRA are planning the presentation to be held at The Hop in Leeds at their beer festival party.

MALTHOUSE NO MORE

We are sad to report that Malthouse Brewery of Ossett has ceased trading.

Matthew is hoping of returning in the future with a smaller brewing operation.

Clark's, Wakefield

Tel: 01924 373328/07801 922473

Clark's have had a great year with own ales sales group turnover up by 34% and guest ale group turnover up 27%.

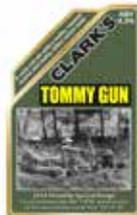
Three ales will be at the Doncaster CAMRA festival in April.

Clark's 2014 monthly special range is commemorating the 100th anniversary of the start of World War One.



April Zeppelin 4.2%

A Straw coloured ale with a hoppy aroma and fruity taste.



May Tommy Gun 4.3%

A ruby red ale with a malty, roasted aroma and malty, bitter-sweet taste.



June Jutland 4.0%

A blonde coloured ale with a grapefruit aroma and citrus, spicy taste.



July Somme 4.4%

Pale coloured with an elderflower aroma and a sharp, clean, crisp finish.

The fermenting vessel bases have been encased in brick. The Mash Tun, Copper, Hot Liquor Tank and Cold Liquor Tank have been clad in stainless steel. The lower walls have been clad in white plastic.

Hamelsworde, Hemsworth

Tel: 07530 669332



Dan provided a beer for The Wakefield Rhubarb Festival with Dame Ruby Rhubarb, a 5% golden ale using only English Hops and infused with Carlton Forced Rhubarb and a little ginger.



20 Shillings was brewed in time for Saint Patrick's Day. An Irish Red Ale brewed using CaraAroma malts for colour and American hops for a fresh flavour. The addition of a good dose of local honey gives this beer a modern twist.

20 Shillings was the taxable value given to Hemsworth in the Domesday book.

Pacific Blondes



Plans are afoot for two new versions of Pacific Blonde. The two new versions still utilise Cascade hops but the New Zealand hops have been changed. #2 utilises Pacific Jade. The aroma of this hop is described as "bold" as it delivers a herbal infusion of fresh citrus and crushed black pepper.

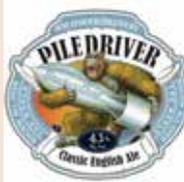
Pacific Blonde #3 utilises our new favourite hop Motueka, a very lively and lifted lemon and lime aroma followed by a background of tropical fruit.

Although the recipe for each beer are much the same, the change of hop will make a massive difference. Hopefully the three beers will be available at the same time to allow for comparison.



For more information visit
<http://www.hamelsworde.co.uk/festival/>

Status Quo launch new beer



Joining the growing list of brewery and rock band beers comes Piledriver from Wychwood and Status Quo. Named after the 1972 album it is described as a traditional malty amber ale balanced

with a bold fruity hop character and comes in at a 'Frantic Four'.3%.

Regional Brewery News

Atom Beers in Hull started brewing in December 2013. www.atombeers.com

Big River in Hull has ceased brewing.

Bridlington Brewery is a new micro situated at the Telegraph Inn.

Briggs Signature Ales run by Nick Briggs who works for Mallinsons in Huddersfield and uses the brewery for his own branded beers.

Great Newsome has move into a new brewhouse.

Haworth Steam is in new premises in Cleckheaton.

Naylor's has contract brewed a beer for Quaffing Gravy Ltd.

Rodham's Brewery bowed out with a final brew called Old Albion.

Ryedale Brewery are re-locating to the outskirts of York in a new plant.

Stancill Brewery backed by the Forum Cafe Bars starts in Sheffield using a 20bbl plant from Oakwell Brewery.

Wharfedale Brewery have appointed Stewart Ross as Technical Director. Stewart established Ilkely Brewery in 2009 which he left in 2012.

Winter Beer Of Britain Winners

Announced during the CAMRA Winter Ales festival held in Derby.

Overall Champion

Dunham Massey – Dunham Porter
(Greater Manchester)

Silver

Cairngorm – Black Gold (Highlands, Scotland)

Bronze

Exe Valley – Winter Glow (Devon)

Ossett Brewery, Ossett

Tel: 01924 261333/01924 237161

The seasonal ranges continue with more from “World Cup Of Hops” range and for Mild Month in May, Tour de France and World Cup.



Rat Brewery News

A further fermenter has been ordered to allow 6 brews per week. This will go some way to helping fulfil demand for Rat beers which just keeps growing exponentially. As more Rat beers go into the growing Ossett Brewery estate and beer festivals this is unfortunately leaving very little available for free trade customers. Whilst this is a ‘nice’ problem to have we are apologetic to those outlets we are unable to supply with Rat Beers.

RAT-INFEST – The Rat & Ratchet will host the ‘Rat-Infest’ on the weekend of 25th - 27th April. This will include a full line up of Rat beers plus our 500th special brew (A Monkey Rat - a rather exciting 6% Whisky Cask Aged Red Ale). The Rat-Infest will also feature a competition to be part of the ‘Ratificent 7’ brewers!! - to help design and make a new Rat beer. We will be running the competition in the pub, on twitter and facebook, with the seven winners will

be selected at random. There will food available (hoping to get the BBQ out, weather permitting!!) and also live music Saturday.

Rat are also celebrating winning a Bronze medal for White Rat at the recent SIBA awards announced at BeerX in Sheffield.



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It's your magazine.

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

If you have an idea but feel you need help to lick it into shape, do still get in touch with us.

Can you help deliver OKs to local pubs?

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!

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

Junction, Castleford
Bradley Arms, Featherstone
Wakefield Labour Club
Anglers Retreat, Winterset

Our advertising rates :

B/W: £35 approx ¼ page, £50 approx ½ page, £70 full page
 COLOUR: £50 approx ¼ page, £70 approx ½ page, £100 full page
 (10% discount for 4 editions)

No copy? We can create basic artwork for you, included in the charge. Contact editor.

Absolute deadline for all advertising and feature copy for Summer 2014 Edition is June 1st



The
Woodman
 Leeds Road,
 Outwood WF2 1LU
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Open 3-11 Mondays & Tuesdays, 12-11 Wednesdays & Thursdays,
 12-1am Fridays & Saturdays, 12-11:30 Sundays

John Smiths and 2/3 Guests each week from Independent Brewers

QUIZ Wednesdays/Thursdays, 9pm start KARAOKE Saturdays





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

To keep up to date with the latest Ossett Brewery news, find us on Facebook, search **Ossett Brewery** or follow us on Twitter: **@ossettbrewery**