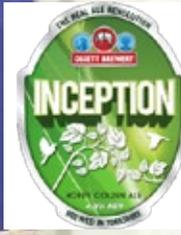
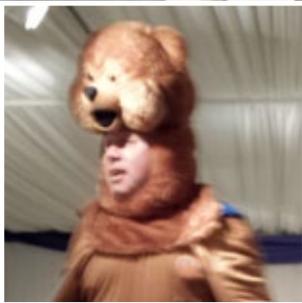


O to K

From Ossett to Knottingley
Issue 62 . Winter 2015 . FREE!

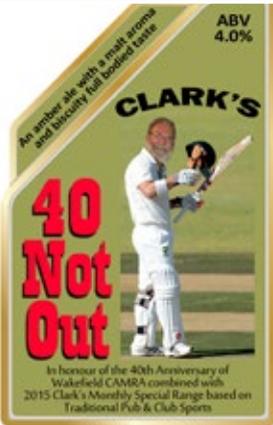


NEW
PERMANENT
FROM
OSSETT



BEER FESTIVAL
IN PICTURES

NEW SPECIAL FROM
CLARK'S TO
CELEBRATE OUR 40TH



A Good Meal @ The Graziers, Stanley
Ian Getting A Round Tuit
Wakefield CAMRA On The Buses
Annabel Moving On
2015 Specials From Ossett
Vote in the "Tetley" Dave Award
Pub Refurbishments on Westgate
Mr Bier on Kölsch



Barnes Field Ltd. proudly unite five of Yorkshire & Cheshire's finest real ale pubs under one family name...



beerhouses



Dewsbury
Railway Station
WF13 1HF

T: 01924 459193



1 St Johns Rd,
Huddersfield
HD1 5AY

T: 01484 421929



22 Cluntergate,
Horbury,
Wakefield WF4 5AG

T: 01924 267032



Stalybridge
Railway Station
SK15 1RF

T: 0161 303 0007

Newest member of the family



31 Wellington Rd,
Dewsbury
WF13 1HL

T: 01924 450404

**REAL ALE
REAL FOOD
REAL MUSIC**

www.beerhouses.co.uk

website coming soon



Hello and welcome to issue 62 and a happy new year.

February 2015 is the 40th anniversary of the formation of Wakefield CAMRA. The first meeting took place at The Primrose Tavern on Monk Street. Sadly it won't be possible to celebrate this event at the Primrose as it is no longer open as a pub but we do have planned many events during the year including the first ever "Tetley" Dave Award for services to Real Ale in the Wakefield District. Dave was the popular and colourful landlord of the Shoulder of Mutton in Castleford and this what will be an annual award is named in his honour.

We asked members for nominations and they are below. The vote will take place early this year.

Bob Hunter - Founder member of Wakefield CAMRA. Pioneer of the Real Ale revival by setting up a company to restore and repair handpumps. Bought The White Hart on Westgate turned it into the premier real ale pub in Wakefield. Also bought and ran the Brewers Pride in Ossett. One of the founding partners in Ossett Brewery. Founder and Owner of Bobs Brewing Company.

Bob Lawson - Former Head Brewer of Tetley's Brewery. One of the founding partners of Ossett Brewery. Now sole owner.

David Garthwaite - Long term Wakefield CAMRA member. Reintroduced Real Ale brewing to Wakefield in 1982 by setting up Clarks brewery which won Championship beer of Britain that year. Owner of the largest independent drink wholesalers in the north of England.

Neil & Sheila Clark- Neil was one of the founder members of Wakefield CAMRA. Neil was a former secretary of our organisation. Married Sheila and moved to Sheffield where they both ran the very successful Wellington pub.

Stuart & Lynda Johnson - Stuart was a founder member of Wakefield CAMRA acting as our first Chairman. He and Lynda ran Brewers Pride in Ossett. Stuart founded Tigertops Brewery in

Flanshaw before they both moved to the Lake District after buying the Prince of Wales in Foxfield. This is multi award winning pub. Here Stuart also established another brewery, Foxfield,

Neil Midgley - After working many years for Samuel Smiths Brewery Neil bought the Junction in Castleford . He has turned this back street boozier into Wakefield CAMRA's pub of the year. His commitment to real ale is demonstrated by the fact that at his own expense he has bought a number of wooden casks which he insists that all beers sold in the Junction are served from.

Dek Riley - Dek has brought the Angler's from a rural pub to a true community local. He has been here more than 20 years and little has changed with the welcome as warm as ever.

David & Maureen James - After several years running a home brew shop Dave set up Fernandes Brewery bringing back an old brewing name to Wakefield in the cellar of the Brewery Tap. After selling to Ossett Brewery they moved to Filey before moving to Pontefract at the Robin Hood and setting up the James & Kirkman Brewery. They have recently reopened the Rising Sun in Bottomboat.

Enjoy the issue!

Mark

CONTENTS

PUB AND CLUB NEWS	4
WESTGATE REOPENINGS	5
THE GRAZIERS, STANLEY	9
PICTURE QUIZ	11
THE BROAD SIDE	12
UPCOMING BEER FESTIVALS	15
THE A TO Z OF BAD BEER	17
KÖLSCH	18
2014 WAKEFIELD BEER FESTIVAL	20
BRADBURY'S BEER MATS	23
IN THE BUSES	24
ROBIN HOOD REOPENS	26
ON THE HAND PULL	28
BEER ON DVD	31
ANNABEL SMITH	33
BREWERY NEWS	35
BRANCH INFORMATION	39



Front Cover: Wooden casks at the beer festival.

Ackworth From David Oates Masons Arms now has 4 hand pumps. Bradfield Brown Cow and Blonde regulars. Rotating another Bradfield beer on the third pump. The fourth pump is a changing guest (currently John Smiths Cask). Tony and his wife Maxine are taking the lead in running the pub. Tony is becoming a knowledgeable real ale convert (I am working on him to replace the John Smiths but he know more than me about the reason it has a much longer shelf life than 'real' real ales do etc). Boot and Shoe: Admiral Inns have bought the pub from Heineken. Les Thompson still has the lease and doesn't plan to give it up in spite of speculation being rife in the village. No Sam Smith's during early Dec. Les hopes it is only a temporary measure. Currently JS Cask and 1-2 changing guests. Rustic Arms: Black Sheep Bitter and a changing guest. Angel: Black Sheep and a changing guest. Brown Cow: Taylors Boltmaker was popular. Beverley Arms: Ossett Excelsior an established regular and popular with the regulars. Plus at least one other guest (often but not always from the Ossett). Frog and Moose: Usually at least one cask ale on.

Altofts Black Sheep is now available at both the Miners Arms and Poplar. The Robin Hood will reopen in the new year with cask beer, small brewplant is planned.

Castleford The Shoulder Of Mutton has closed.

Doncaster Near the train station is the Flying Scotsman Tap serving six cask ales. Owned by Chantry Brewery of Rotherham.

Horbury Bridge The Ship has reopened after an extensive refit.

Knottingley The Anvil is boarded up. The Conservative Club is now simply called Knottingley Club.

Ledston Just outside our area but near Castleford the White Horse has reopened.

Leeds Head of Steam at the bottom of Mill Hill has just opened and well worth a visit with 10 handpulls, fridges full of Belgian, USA and other craft beers. Cameron's are the regular ales.

Middlestown The Little Bull recently celebrated its 200th birthday.

Harry's Bar Pub of the Season



Congratulations to our Pub of the Year which has also being voted Autumn Pub of the Season.

Pictured is Albert presenting the award to Louise on what was a busy Monday evening with 8 cask ales available including Five Towns Old Norrell from a wooden cask.

Monday is also CAMRA discount night and normally features a live band.



Ossett Bier Huis now has an on site licence so you can enjoy a quick pint whilst buying the excellent bottles on offer. A recent trip around Ossett revealed the Railway Club no longer sells John Smith's Cask and Kelly's Bar at Ossett Town FC sells some excellent Ossett Brewery beers.

Pontefract Cask is back at the Blackmoor Head with Ossett Yorkshire Blonde and Excelsior. The Robin Hood reopened during November. Carlton will have a permanent Revolutions and Ossett.

South Kirkby There is now a lack of Real Ale at the Travellers and Church House.

Wakefield The Harewood has Tetley's again. The Smiths Arms has closed and has a For Sale sign outside.

Whitwood Prince William is up to two cask ales with Greene King IPA and Black Sheep Bitter.

In the very first issue of OtoK I edited (no. 53) I did an article on the Westgate Run featuring pubs selling real ale. Two pubs were missing from the article which was a shame because during my time drinking in Wakefield these were two regular places I used to visit. The Wagon at some point just stopped selling cask ale and Black Horse just went through a series of managers who seemed to have no real interest.

Both pubs were in need of some TLC and happily now within a few weeks of each other both pubs have undergone refurbs and are now back selling cask ales.

The Wagon, Westgate

Has undergone a smart refit and reintroduced cask ales with Theakston Black Bull Bitter and Lightfoot. Quality is paramount and these are two very good ales to start with and the plan is for the third pump to hopefully feature rotating local ales.

The Wagon is the great pub location, the first pub your editor regularly drank in, and it is good to see it back in such



good condition and selling cask ales again.

Black Horse, Westgate

How the Black Horse fell into trouble is a mystery as it is in an ideal position on Westgate. Happily now under the control of Tony Padgett (of The New Pot Oil, Wrenthorpe) the pub has undergone a complete refit. It is very well done, and the pub has been extended taking in the former Sue Ryder shop which closed some years ago.

Selling gastro food the pub is targeting theatre goers with a special offer for ticket holders.

The beers on offer are from Theakston and are Lightfoot, XB and Old Peculiar and several of our members have reporting them to be in excellent condition.



A Campaign



of Two Halves

Fair deal on beer tax

Save Britain's Pubs!

Join CAMRA Today

Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

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

Your Details

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Address _____

_____ Postcode _____

Email address _____

Tel No(s) _____

Direct Debit Non DD

Single Membership £24 £26
(UK & EU)

Joint Membership £29.50 £31.50
(Partner at the same address)

For Young Member and other concessionary rates please visit www.camra.org.uk or call **01727 867201**.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

Partner's Details (if Joint Membership)

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Email address (if different from main member) _____

01/15

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

Join CAMRA today - www.camra.org.uk/joinus



Instruction to your Bank or Building Society to pay by Direct Debit



Please fill in the whole form using a ball point pen and send to: Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society Service User Number

To the Manager _____ Bank or Building Society

Address _____

_____ Postcode _____

9 2 6 1 2 9

FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number _____

Name _____

Postcode _____

Name(s) of Account Holder

Bank or Building Society Account Number

Branch Sort Code

Reference

Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so, will be passed electronically to my Bank/Building Society.

Signature(s) _____

Date _____

This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
 - If you receive a refund you are not entitled to, you must pay it back when The Campaign For Real Ale Ltd asks you to
- 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.

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.

Membership News

40th ANNIVERSARY CELEBRATIONS

As it will be Wakefield Branch's 40th Anniversary next February I would like to invite all Founder Members of the Branch to get in touch with me as we will be arranging a get together on or near the 22nd which was the date of the inaugural meeting of the Branch in the Primrose Tavern.

Sadly we can't have any part of our celebrations in the "Prim" as it is now a food outlet. I would also like any member to put forward ideas as to what they would like to happen during the year, a "Ruby Themed" Beer Festival has been suggested but more ideas would be welcome.

I look forward to hearing from you,

Cheers, Albert.

A very warm welcome to the following members who have joined us since the last edition of O to K.

n Aldam, David Beardsell, Bill Bell, Martyn Boothroyd, Raymond & Marilyn Calvert, Alan Cope, David Currie, Brian Davidson & Sally Robinson, Patrick Ditcham & Anna Kirk, Andrew Downing & Carl Gomersal, Derrick Flint, Steve Gee, Ken & Sue Gillett, Cath & Paul Godfrey, Gordon Harrison & Carol Griffiths, Mark Hill, Clifford Hobbs, Jake Iveson, Keith Johnson, Laurence Kershaw-Cook & Rachel Richardson, Jonathan Koros, Stuart & Kathleen Lightfoot, Alistair Longhurst, Matthew McGuinness & Peter Wood, Stephen Mercer, David & Kathryn Mumby, Martin & Cavel Nichols, Martyn O'Donnell, Martyn Oldroyd, Geoffrey Page, Alex Read, Dennis & Carol Reynolds, Sebastian & Joanne Roberts, Paul Roche, Stacey Roe, Dominic Stephenson & William Woollin, Christine & Michael Theobald, Matthew Thomas, David Turner, Graham Walker and David & Paul Walton.

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.

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.

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 online 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.

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 8th Jan 8pm Henry Boons. Pub of the Year vote. Winter Pub of the Season short list vote.

Thu 5th Feb 7.30pm Kelly's Bar, Ossett. This is Ossett Town FC across from the bus station.

Tue 10th Mar 7.30pm Labour Club, Wakefield. AGM followed by Branch Meeting. Club of the Year vote.

EVENTS

Sat 10th Jan Festival workers trip to Brass Castle Brewery, Malton leaving Wakefield at 9.00 and Pontefract at 9.30. After the visit we will visit several country pubs before going in to York.

BREWERS OF AWARD WINNING YORKSHIRE ALES

Since 1983



January



February



March

OLD MILL BREWERY
SNAITH YORKSHIRE DN14 9HU

01405 861813

sales@oldmillbrewery.co.uk



For all our latest News & Brews sign up to our newsletter at:
www.oldmillbrewery.co.uk

THE LITTLE BULL



72 New Road Middlestown

Wakefield WF4 4NR

SUNDAY EVENING QUIZ
WITH RAFFLE, PRIZES
AND FREE SUPPER
FROM 6PM

A Family-run Independent Free House

Bob's White Lion regular plus three changing guest ales
New quality menu with locally sourced produce now served

Sat 12-3 Sunday lunches 12-4,

Wednesday night is Themed Food Night 5pm-9pm

Open all day every day from 12 noon

Karaoke Saturday night

Live Music



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



The Graziers, Stanley

I had completely forgotten about the Graziers, Stanley until a fellow member reminded me of its existence. I ought not to have forgotten it as it was visited on a survey of Stanley a while ago and we were suitably impressed. I was also reminded that we used to have 3 Graziers on our patch. The one near the rugby league ground is no more but it was a great place. They used to shift so much Tetleys so quickly that the slops tray resembled a lunar landscape.

The Stanley Graziers is easy to get to as it is on the A642 out of Wakefield and well served by buses (even in the evenings) including 125, 157 and 444. It has the unmistakable look of a former Bass house. Its interior is pretty unspoilt too with a welcoming open fire and the sort of seating round the walls where you expect to find push buttons to call the waiter. There are some interesting

old photos, a mirror reminding folk of “Tadcaster Tower Brewery” (I used to love the dark mild) and a sign promising “Good friends, good food, good times”.

I knew that one should expect a decent selection of cask beers here and sure enough there were 4 cask beers on. There was Empire Trucker (“in aid of Movember”), Bob’s White Lion, John Smith’s and Theakstons Old Peculier. All were priced at £2.80 making the Old Peculier a bit of a bargain, I thought. However, I thought I would “try something new today” and the very well kept 4.3% blond Empire did not disappoint.

The menu is one of those good value, no nonsense menus that I like to seek out from time to time. A few selections were 10oz rump steak (£8.50), Full English Fryup (£5.50), Deep filled steak pie (£6.50), Scampi, chips and peas (£5.00) and Beef stew



with dumplings (£5.00). There are also baguettes at £4.50, panini, chip butties and bacon butties. I decided that it would have to be a traditional choice to match such traditional surroundings and I chose the beef stew and dumplings. One of the locals commented that I looked like a “beef stew and dumplings man”. Never having met one before, I could not possibly have disagreed.



The stew was indeed a substantial and tasty offering containing plenty of meat and vegetables rather than a few bits swimming around in watery gravy. It was assembled around one very large dumpling and served with an excellent baguette unlike the grim “French bread” you often come across. So this seems to be another find; good, wholesome pub food at very reasonable prices.



Meals are served Mon-Fri 1200-1900 and Sunday 1200-1500. It is worth noting that there is no food on Saturdays.



The Graziers Inn,
116 Aberford Road,
Stanley, WF3 4NN.
01924 200283.

Colin Williams



UPDATE

From 1 Jan 2014 to 30 Nov 2014 inclusive

Total No. surveys carried out 2521

Target 7 per day, currently achieving 7.5

Total No. pubs visited 171

Total Surveyors 24 (out of over 900 Wakefield CAMRA members)

Total Non Wakefield CAMRA Surveyors 53 completing 255 surveys.

No. Pubs achieving the 5/10 criteria 46

There are 28 pubs that have achieved a score of 4 or more that do not meet the 5/10 criteria (5 surveyors/10 surveys).

What Pub is your chance to influence our choices for the Good Beer Guide for example. By visiting www.whatpub.com you can let us know where there good (and poor) beer is!



The new guide is now out and is available from www.camra.org.uk/shop

The majority of the pubs Wakefield CAMRA include come from What Pub beer scores.

For more information visit the www.whatpub.com website.

Below are 6 former pubs in the Wakefield Area. Can you name them?
To help the street names are printed at the bottom of the page. The answers are on page 38.



Street Names: A Brook Street B Westmoreland Street C Westgate
D Monk Street E Thornes Lane F Westgate

GETTING “A ROUND TUIT”



A couple of days before Christmas I received a text message from the editor wanting urgently my copy for the next edition for O to K.

I replied that I would have to get around to it, and as you see by the image, I got one, and now you can all share one!



Keep care of it as tuits, especially round ones, are hard to come by.

Unfortunately, at the same time my computer has gone A.W.O.L. so I had to do my article the old way by long hand and put pen to paper to add further confusion. (and then typed in by the editor, so all mistakes, spelling and punctuation errors are mine! Ed.)

Right then, excuses and apologies over I'm going to now concentrate on more important matters...

In recent months we have seen in the media the rise and rise of independent and micro brewers particularly in Yorkshire, looking at my 2014 copy of the CAMRA Good Beer Guide there are 56 of such in West Yorkshire, another 21 across South Yorkshire, North Yorkshire has 42 and East Yorkshire has 9. A total of 128, although one or two more may have been added or lost through the year, but even then, an impressive number.

Other areas of the United Kingdom will also have a fair share of indie and micros too!

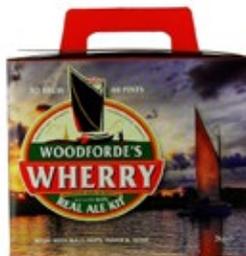
This is all well and good, but with many people jumping on the real ale micro brewing bandwagon, is there a danger of the market being saturated in a niche market?

Are we, as lovers of real ale in danger of “losing the plot?”. (With apologies to John Godber for taking the name of one of his plays in vain)

Let me give you another example, Jack and Arthur have lost their jobs at the local Splod Rod and Gougie Pin factory due to cheaper imports, they have taken redundancy, bought a copy of a book called “How to Brew Beer” from a branch of Waterstones (other booksellers are available) and put their first brew into their local boozier.

A customer who normally drinks nitro keg smoothie cream flow extra cool on hearing about this new beer decides to try a pint of real ale. This unfortunately turns out to be no better than an amateurish first attempt at badly brewed home brew with the taste to go with it.

Obviously our “real ale virgin” is not impressed with their journey into the world of real ale, and goes back to drinking their chemical brewed pint.



We are very lucky to have many fine micro brewers and breweries in our area brewing in anything from large garden huts, purpose built breweries in the back yards of public houses to industrial units. A friend to Wakefield CAMRA is Small Paul who brews out of his garage attached to his house in Gillingham, the Dorset one and not Kent.

All deserve praise, but the enthusiastic amateur could undo the good work of the many!

Happy 2015 everyone!

Cheers now! IRL

ALVERTHORPE

WMC

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

Concert Room Available for Hire Friday Night

Every Sunday - **BIG MONEY BINGO**

including £100 + Snowball, in addition

Every Sunday Night £100 + Snowball

Every Thursday Night

Dancing to Mike on the Organ

Open all day Fri, Sat & Sun

CAMRA Members always welcome

sky **SPORTS**

ESPN



Phil and Lynn would like to
invite everyone to

The
Houghton



Front Street, Glasshoughton WF10 4RN

Full Sky package

PREMIER SPORTS

sky **SPORTS** **ESPN**

AT THE RACES **RACING UK**

**DARTS AND DOMINOES EVERY
MONDAY, POOL EVERY TUESDAY**

**TOP QUALITY GUEST ALES AND
BLACK SHEEP ALWAYS**

**IN OUR SMALL FRIENDLY
ESTABLISHMENT**

NO CHILDREN UNDER 14

Open:

Mon-Thu from 3

Fri & Sat from 12

Sunday 12-11:30

Quiz Thursdays:

Open The Box & Play Your Cards Right

Lots of cash and prizes to be won!

**Spring 2013 Pub Of The Season
2014 Cider Pub Of The Year**

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



4 Wakefield Road, Pontefract, WF4 4HN

Inn Keeping With Tradition

Opening Hours

Mon-Thurs 5-11

Fri-Sat 12-1am, Sun 12-midnight

Telephone 01977 702231

JAMES & KIRKMAN
HAND CRAFTED
ALES



Brewery Now Open
Beers Now Available

**RISING SUN
BOTTOMBOAT
STANLEY
WF3 4AU**

NOW OPEN AFTER TOTAL REFURBISHMENT



**Customers Old and
New Welcome
Come and try us and
give us your ideas**

**Serving Local
Real Ales with
Local House Beer
at £2.20 a pint**

**WATCH OUT ON THE ROBIN HOOD FACEBOOK PAGE
FOR UPDATES**



Upcoming Beer Festivals

CAMRA BEER FESTIVALS

Thu 8 - Sat 10 Jan Rotherham. New York Stadium (Rotherham FC)
www.rotherhamcamra.org.uk/new-york-beer-festival

Wed 21 - Sat 24 Jan Manchester Velodrome. manchesterbeerfestival.org.uk

Wed 11 - Sat 14 Feb National Winter Ales Festival. Roundhouse, Derby. nwaf.org.uk

Thu 26 - Sat 28 Feb Bradford. Victoria Hall, Saltaire. www.bradfordcamra.org.uk

Thu 12 - Sat 14 Mar Leeds. Pudsey Civic Hall. <http://www.leeds-camra.com>

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

Fri 6 - Sat 7 Feb Ilkley, Kings Hall, LS29 8HB. Ticket Only. <http://www.ilkleybeerfestival.org.uk>

Fri 6 - Sat 7 Mar Horsforth, St Margaret's Hall, Church Lane. LS18 5LQ www.facebook.com/horsforthbeerfestival

Thu 12 - Sat 14 Mar Harrogate Charity. Crown Hotel, HG1 2RZ. www.harrogatebeerfestival.co.uk

Fri 20 - Sat 21 Mar Boston Spa, Village Hall, LS23 6AA www.bostonspabeerfestival.co.uk

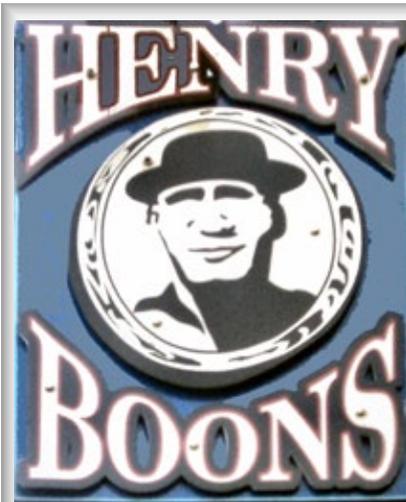
Fri 20 - Sat 21 Mar SIBA Beer X. Ice Sheffield. www.beerx.org

Easter Weekend Apr Woodfest, The Junction, Castleford

Fri 10 - Sat 11 Apr Rothwell Beer Festival at the Parish Church Rooms.

Fri 19 - Sat 20 Jun Sitlington Roundtable Wakefield Festival Of Beer, Unity Works, Westgate.

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.



6 Fine Real Ales
food served 11-2 every day
function rooms - free to hire
Free supper every Friday @ 6pm
Weekend Parking
OPEN ALL DAY



BT Sport
sky SPORTS PREMIER SPORTS



DJ every Saturday + acoustic nights, part of the Westgate Run
130 Westgate, Wakefield 01924-378126

THE REINDEER INN

INDEPENDENT FREE HOUSE

Serving 8 Handpulled Real Ales
and Real Cider



REAL
ALE & REAL
CHIPS

WAKEFIELD CAMRA AWARDS

POTS - SUMMER 2009
PUB OF THE YEAR 2009
POTS - SUMMER 2010
PUB OF THE YEAR 2010
POTS - AUTUMN 2011
PUB OF THE YEAR 2011
RUN, UP POTS - AUTUMN 2012
POTS - WINTER 2013/2014
GOOD BEER GUIDE
2010,2011,2012,2013,2014,2015



TRADITIONAL HOMEMADE FOOD

Served Tues - Sat lunch 12 - 2.30pm, Wed - Sat evenings 7 - 9.30pm

DAY LUNCH served 12 - 6pm.

"RELAX IN A TRADITIONAL COSY YORKSHIRE INN"

204 OLD ROAD, OVERTON, WF4 4RL. 01924 848374

Buses: Huddersfield 232, Wakefield 232 & 128, Dewsbury 128

2 MEALS
FOR £10

PERMANENTLY BREWED BEER SELECTION

PLEASE FEEL FREE TO ASK ABOUT OUR
SEASONAL SPECIALS AND HAVING YOUR OWN
NAMED BEER ON YOUR BAR

CAP HOUSE BREWERY

Victoria Works, 444 Bradford Road,
Batley, West Yorkshire, WF175LW.

Tel: 01924 479909, Fax: 01924 478683

Mob: 07981858270, Mob: 07714954137

Web: www.caphousebrewery.co.uk



MINERS A LIGHT - 4.2%

A smooth toasty blonde light ale. Brewed with lager malts and specially selected hops. A real first quencher that drinks like 'a proper Dickens 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 collectably superb taffy brew. Smooth mouth filling balanced by a tuffie under tone and a deep dry finish with lingering throat notes. A real session ale.



BLONDE & BEYOND - 4%

A light hoppy beer brewed with chiswick & nebion stavin hops to create a well balanced fruity taste. Hazy notes citrus and grapefruit flavours for a bitter-sweet finish.



FOX HUNTER - 4%

Thick creamy head, has a subtle balance of hoppy fruity bitter / sweet flavours of caramel and a hint of squence with plenty of tart 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 finish with fruity nut / tuffie aroma and tangy palate. Yet the overall result is pleasing.

The A to Z Of Bad Beer



A is for the arseholes - who'll drink any old crap
 B is for the bland taste - of CO2 infested pap
 C is for the cloudy pint - which causes diarrhoea
 D is for the dirty pipes - through which you can't pull beer
 E is for electric pumps - from which crap pints are served
 F is for the fizz it has - which gets on CAMRA's nerves
 G is for the hated gas - which produces the above
 H is for the horrible taste - which only idiots could love
 I is for the ice cold temperature - at which keg beer is stored
 J is for John Smiths - who deserve the worst brewery award
 K is for dreaded keg beer - our fundamental objection
 L is for lousy lager - another beer drinkers' infection
 M is for the monopoly - of breweries profiteering
 N is for keg Neanderthals - whose end is surely nearing
 O is for the over-priced beer - which none of us can afford
 P is for the piss with which - keg beer can be compared
 Q is for the quick and dirty - approach of fizzy ale
 R is for the rip-off - which such an approach entails
 S is for the sameness - of all beers from evil kegs
 T is for the tasteless nature - of lager, which is the dregs
 U is for the unimaginative way - in which most popular lager's brewed
 V is for the vile aftertaste - cold and crap and crude
 W is for watered-down beer - which none of us should accept
 X is for the X-ray needed - to find brains in the keg beer sect
 Y is for the poor old yeast - which is dead in rubbish beer
 And Z is for the ZZZZZZs I push up - every time I hear
the words keg, lager, CO2 and craft!

Rich Jones

**OVER
400
REAL ALES
CIDERS & PERRIES
BOTTLED WORLD BEERS
AND MEAD**

**LIVE
MUSIC**
[EVENINGS]

**NATIONAL
WINTER ALES
FESTIVAL**

2015
11TH FEB 14TH FEB
CAMPAIGN FOR REAL ALE

@WinterAlesFest CAMRA's National Winter Ales Fest

**ROUNDHOUSE
PRIDE PARK, DERBY
DE24 8JE**

WED 11	THU 12	FRI 13	SAT 14
FEBRUARY			

nwaf.org.uk

Kölsch

Well I'm skipping J, according to my beer app the only beer style for J is Japanese Rice Beer. Our wonderful editor told me that Budweiser would fit in to that however I ain't drinking that pap.

So onwards it is to K and the German delight which is Kolsch so if you've been to Cologne you will know what we are on about. German beer can be quite regional and this the case with Kölsch brewed in Cologne where as you go up the river to Düsseldorf it's all about the alt beer and you won't see a drop of Kolsch. Another thing about drinking Kölsch is if your drinking and it's on draught it will be served in a 200ml glass that looks like a test tube, slightly less than a half pint but be warned if your drinking it and not counting you will find yourself under the table.

It's very easily drunk. I find it a lot smoother than Pils and with being in smaller glasses it's a few mouthfuls and it's gone. It's also served at around the 10c mark making it a little warmer than your standard lager. And I find a lot less fizzy. Unless you are drinking the bottled version which will be chilled and served in 500ml bottles.

It's warm fermented and then cold conditioned like lager but not as bitter as lagers and slightly more yellow than a lager and as I said before it's quite smooth as in it's not too bitter. There is a slight hoppy flavour.



What I was surprised to learn was that Kölsch is a protected geographical product and can only be brewed in the Cologne area. However as I know there are some that brew a Kölsch style beer. 8 Sail in Lincolnshire and Walls in Northallerton are two I am aware of brewing this style in the UK. The 8 Sail is a very good beer made with Dana hops. My German beer know

it all says it's well on par with an actual Kölsch. The Wall's one is made with Hallertau hops and gives a great refreshing flavour. Both are bottled conditioned where as the German bottles are filtered

There are a large number of breweries in Cologne that produce beer since the 2nd world war when cologne took a battering. Some of the bigger ones are Dom, Gaffel, Sion, Fruh & Reissdorf



So give either the bottles from Germany or the UK a try. Sadly you won't find it on draught much in the UK but if you fancy a trip away for a few days you can't do worst than flying from Leeds and heading to Düsseldorf and taking in Cologne.

Or if you are heading to Berlin you can take in the Gaffel Kölsch bar which as you can see by the photo you can spend the night pouring your own fresh from the barrel.

David Jones, Bier Huis

Want bottled beer?

Your Locale beer shop
Home to Five Town's, Hamelsworde, Ossett & Revolutions

10% off* for CAMRA members

OVER 350 BEERS IN STOCK
175+ YORKSHIRE BEERS
BELGIUM
GERMAN
AMERICAN
+ CIDERS
GIFT PACKS & MORE

Shop Local...
Shop Ossett!

Bier Huis
Seemore Arcade
17 Towngate
Ossett
WF5 9BL 01924565121
bierhuis@live.co.uk

*Certain products & offers are excluded from this offer

Chantry

BREWERY



01709 711 866 [f](#) [t](#) @chantrybrewery

www.chantrybrewery.co.uk



CAMRA
CAMPAIGN
FOR
REAL ALE

WHAT?PUB



whatpub.com
Featuring over 35,000 real ale pubs

Thousands of pubs
at your fingertips!



Over 96%
of Britain's
real ale pubs
featured

Information
updated by
thousands
of CAMRA
volunteers

Created by
CAMRA who
produce the
UK's best beer
& pub guide

This year we were pleased to have as our charities



who were on hand to help open the festival. And thanks to you we raised £1842.



Thanks to @WakefieldCamra for the donation of £921.49 from the Wakefield Beer Festival. Great event, be there in 2015



Beers Of The Festival Top 10

1. Fernandes Black Voodoo



Served from a wooden cask this popular Stout, or is it a Porter or just a great dark specialty beer was brewed by Fernandes Head Brewer Steve and our own June Bradbury and voted by you as the beer of the festival for the second year running. The beer has a chocolate, orangey, vanilla flavour coming through.

- | | |
|--------------------|---------------------|
| 2. Five Towns | Grounds for Divorce |
| 3. Five Towns | Strangebrew |
| 4. Titanic | Plum Porter |
| 5. Bob's | White Lion |
| 6. Bob's | Chardonnayle |
| 7. Untapped | Crystal |
| 8. Five Towns | Raven King Porter |
| 9. Celt Experience | Brigid Fire |
| 10. Fernandes | Wyte Magik |

Three of the top 10 were in wooden casks following the trend to wood started by Neil at The Junction.

Category Winners

- Cider - Lillys Cider Barn Sunset
- Perry - Moles Black Rat
- Best Bitter - Bob's White Lion
- Bitter - Bosun's Horbury Blonde
- World Bottle - Hofbräu Original
- Mild- Riverhead Gingerbread Mild
- Speciality - Five Towns Grounds for Divorce
- Stout - Fernandes Black Voodoo
- Strong - Five Towns Five Years
- Welsh - Untapped Crystal
- Scottish - Alechemy Bad Day at the Office

(thanks to Bob Wallis for collating the results)



If you are interested in sponsorship opportunities for the 2015 festival (dates and location yet to be confirmed) then please contact Wakefield CAMRA through our special email address sponsorwakeybeerfest@hotmail.com.

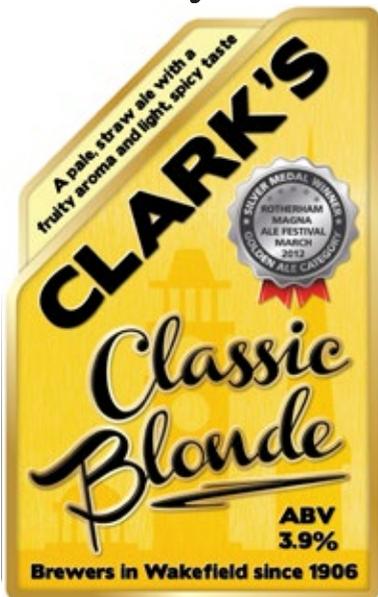


BOONS



*6 Queen Street, Horbury,
Wakefield*

A Real Ale Drinkers Pub
Clark's, Black Sheep
& Taylor's Landlord Bitter



 (01924) 280442

Now always
Five Real Ale
Guest Beers
on Tap

A warm welcome
from James and
the Staff

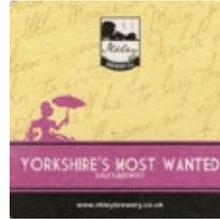
NOW OPEN 11-11 MON-SAT,
12-10.30 SUN



The mat featured this time is from Ilkley Brewery and is one of 14 mats issued by them. All the mats are square and most have the brewery logo which the small design at the top of the mat. The wording in the background is from the famous ditty and Yorkshire Anthem "On Ilkla Moor Baht 'at". Some of the mats have the various brews particularly "Mary Jane" or the darker version "Stout Mary" whilst others have advertised the Ilkley Beer Festival and the brewery motto "Exceptional Beers from Ilkley".

It was the first brewery in the town for a 100 years when it opened in an industrial unit in East Parade near the town centre in 2009 moving to the present site in Ashlands Road a couple of years later. It produces a core range of 5 beers plus seasonals and a range of keg & bottled beers. The brewery is an important part of the community providing jobs and working with local business and producers, as well as being an ambassador for Ilkley and Yorkshire having won national plaudits and awards.

It is one of a growing number of breweries where the beer is brewed by a brewster, a female brewer, who is American. She is assisted by a small team, all passionate about their work, and relish the challenges of working with a live product. Since inception the brewery has grown at an astounding rate, and we are now able to produce over 40,000 pints a week.



We have had the pleasure of visiting both sites and were made extremely welcome being allowed to sample the delights for the products. I'm sure we all wish the brewery continued success in the future

Cheers, Albert.

WAKEFIELD EXPRESS WAKEFIELD'S BEST BAR WINNER 2014

KINGS ARMS

37 New Street, Horbury, WF4 6NB
Tel : 01924 314285



SIX REAL ALES

- ALSO SERVING LAGER, CIDER, PEDIGREE AND GUINNESS
- SINGLE MALT WHISKEYS
- SUNDAY LUNCH
- CURED MEAT/CHEESE BOARD
- BEER GARDEN
- AMPLE PARKING



OPENING HOURS : Mon-Thu 3-late, Sat-Sun 12-late

On The 147 From Wakefield

Most of us have all heard of the 'Rail Ale Trail' involving a bevy of pubs along the Huddersfield Line from Stalybridge-Dewsbury and occasionally onwards to Leeds (though you'd be hard pressed to find a pub near Cottingley station!).

But, what a fair few of us might not realise is just how easy it is to plan a real ale crawl using the train. It's just as easy to plan a bus trip of it too, thanks to the bus services we have in our area, with the odd exception. (Darrington on an evening for example!).

So, thanks to our beer scoring organiser Mr. Naylor, our branch had identified several pubs that were close to the goal of a 5/10 mark (5 surveyors, 10 visits). Personally, I've been on, and organised, a few of these 'real ale bus trips' before, most of the time it's completely ad-hoc with no prior planning beforehand. However, this was designated as the 147 crawl – a meandering bus journey that takes you from the city of Wakefield to Pontefract via a quite convoluted route.

Our motley crew started out at Wakefield bus station with the first pub targeted the Graziers in Stanley – one of two such establishments within the city. There was a third, on Doncaster Road, which is now unfortunately flats with only the old pub sign any indication that there was once an establishment here.

The Graziers is a pub I've frequented quite a few times, and has always served Old Peculier. On this occasion we were treated to 5 different ales – these being John Smith's Cask, Greene King IPA, Theakston Old Peculier, Captain Cook Slipway and Bob's White Lion. The Slipway slipped down a treat.

After crossing the Stanley Ferry, the next port of call was Normanton – Altofts having been done on a previous '188' crawl. Two pubs needed surveying here, first was the Crown – a place which has only recently started putting real ale back on. Unfortunately, the fantastically named house beer by York Brewery 'Rock And Roll Juice' wasn't

available so we had to make do with a decent pint of Sharp's Doom Bar. From here, a swift stroll up the street brought us to the Black Swan. The pub still has a sign outside declaring it 'the only real ale pub in Normanton,' advocating just how much of a beer desert this town was until recently. The pub was very busy for the Saturday afternoon football crowd and the Ossett season special was in decent nick here and was the only choice. It's always a good sign to see pubs packed with people, no matter what they might be drinking in my opinion!



The 147 was due again and this time a short hop from the town centre took us to the Cross Keys at Old Snydale. This pub seems very much like the focal point of the village, and an excellent beer garden down the back steps is a lovely place to enjoy a pint in the summer. However, rather than being inhabited by imbibers, there was a bevy of chickens (5 in total) strutting around – something you don't see everyday! Unfortunately, the only beer was Caledonian Flying Scotsman, which was alright, but nothing special.

Next was the turn of North Featherstone, a place where I once was educated (a long time ago!) and the Bradley Arms, an establishment which has frequented the Good Beer Guide from time to time. I'd called here earlier in the year and had an excellent Leeds Pale, but the choice was quite limited this time with only Black Sheep Bitter and Wychwood Hobgoblin. The latter was in good condition, but is not what I'd call my usual drink of choice.



From here, we cheated slightly on the bus front. Instead of walking for the 147, we managed to get the 'Featherstone Rover' by Ross Travel which took us from the front of the pub to our next place of imbibing, the Featherstone Hotel. There is usually Tetley's and a guest on here, which this time was Copper Dragon Golden Pippin – a beer I personally find has become readily available. So much so, that it's not really unusual to find it these days. However, it was another beer that went down well and we only had one place left before a decision had to be made.

The last place on the crawl, as it turned out, was the Traveller's Rest in Purston. We decided to skip the Junction as it's usually just Tetley's Cask, and sometimes even that isn't available! Just the 1 beer on this time, though I have seen up to 3 on previous visits. Young's was the choice this time, a fairly unusual beer to have in this part of West Yorkshire, especially when we were served in proper Young's branded pint glasses too! It was decent enough and this is where we split our way to end an informative and enjoyable few hours of drinking in some of the lesser known pubs in our area.



It really is very easy to pick a bus route and find real ale pubs in our area. For example, we have had the 188 crawl, which was to pick up the pubs at Heath Common, Altofts and onwards to Castleford. There is the 110 which really needs to be done in 2 parts – Sandal & Outwood both having plenty of decent establishments. And then there's the 126/127 which takes you to numerous pubs in Ossett and Horbury. There really is so much choice and so many options, so what are you waiting for?

Eddie Fogden

**ACORN
BREWERY**



**OF
BARNSELY**

**WELCOMES YOU TO THE
OLD N^o7
MARKET HILL
BARNSELY**

**OFFERING AN EXCITING
RANGE OF CASK ALES,
CONTINENTAL BEERS,
PILSNERS AND CIDERS.**

BARNSELY CAMRA PUB OF THE YEAR

ACORN BREWERY LTD 01226 -270734



Revolutions
Brewing Co.

Tel. **01977 552649**

 **@RevolutionsBrew**

www.revolutionsbrewing.co.uk

**LOVE MUSIC
LOVE BEER**



The Robin Hood Pontefract

In this issue we welcome back the Robin Hood in Pontefract. Things looked a little dicey when in August a flash flood threatened the pubs future.

The flood caused some serious internal damage which threatened the structure of the building. Happily however the damage wasn't as serious as first feared and repairable.

The whole pub has been repainted with new carpets and upholstery throughout.

Our current cider pub of the year always has two ciders available under the control of Sue Westerman.

The pub is also known for its excellent range of ales with 6 handpulls in total which will normally include one from the brewery in the back yard, James & Kirkman.



We asked Sue from the Robin Hood to talk to us about her love of all things cider :-

When I started drinking cider it was because I didn't like beer or lager. I'm still not keen, but at the time I didn't know what real cider was and drank Woodpecker, Strongbow etc.

It was during a holiday down south in the 80's when I tried the local cider, a proper scrumpy, and knew this was the drink for me. It was very strong, such that they'd only serve it in halves, and seemed to get me drunk from my legs upwards. Unfortunately, on coming home, there was none to be found.

Over the past few decades the public's appetite for more traditional drinks has increased and the popularity for real ales and ciders has expanded.

My first real cider nearer home would have been Old Rosie, and years (and hundreds of ciders) later, it is probably still one of my many favourites. When I started attending beer festivals I came across perries and now have added these to my list of drinks I enjoy.

As the years have gone by my palate has matured and I'm always looking for new and interesting ciders. With a large variety of apples and new cider making companies always appearing, hopefully this trend will keep going.

Wakefield Labour Club

aka. "The Red Shed"

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

Yorkshire CAMRA
Club Of The Year
2011/12/13



Rotating selection of Real Ales, well kept and at reasonable prices.

Wide selection of bottled Belgian beers.

Wednesday Night Quiz

Monday Music Club/VIP's

Poetry Reading Nights

Music Concerts in Air Conditioned Room
NOW OPEN ALL DAY SATURDAY!

OPEN 7-11 EVERY NIGHT
SAT 11-LATE
OPEN LATE FRI & SAT

Membership only £3 waged, £1.50 unwaged per annum
New members and guests always welcome!!

18 Vicarage Street, Wakefield, WF1 1QX (Next to Trinity Walk - Fredrick Street Entrance.)
Tel: 01924 215626 Web: www.theredshed.org.uk
President : George Denton 01924 256612

The Junction

Carlton St, Castleford WF10 1EE

Unique Multi-Award-Winning
Traditional Pub

Ever changing range of guest real ales
drawn from wooden casks

- Friendly Atmosphere •
- Open Fires • Dogs Welcome •
- Light-Hearted Quiz on Wed at 8.30pm •
- Quality Bands most Fridays at 9pm •

OPENING TIMES

Monday & Tuesday 2pm – 9pm

Wednesday & Thursday 2pm – 11pm

Friday to Sunday 12.00 noon – 11pm

Tel: 01977 278867

Web:

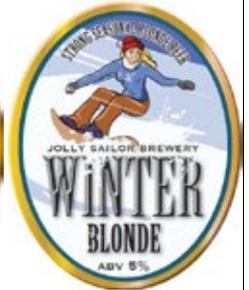
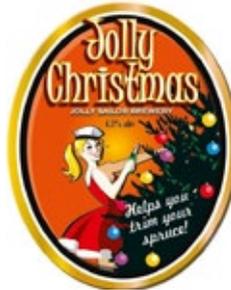
www.thejunctionpubcastleford.com

Events:

www.facebook.com/JunctionPubCas

Jolly Sailor Brewery

Now at: Olympia Hotel, 77 Barlby Rd, Selby, YO8 5AB



Beer always available at: **Olympia Hotel** and **Jolly Sailor, Cawood**

David Welsh: 01757 268918, Mob: 07923 635755

dr_david_welsh@yahoo.co.uk

<http://jolly-sailor-brewery.webplus.net/>

Bottle Stoppers



In the 19th Century beer in bottle tended to be something of a luxury item compared with sending your child to the side door of the pub on the corner with a jug.

In its favour, bottled beer kept better. Guinness, Mackeson, Bass, Barclays, Ind Coope, Trumans, Allsops and Youngers found their way all over Britain and out to the Empire.

As there was a gassy product in them, the bottles needed to be stronger than wine bottles, and wired or tied-down corks were a bit of a chore.

The bottle's cost meant that it attracted a deposit to ensure it was returned to the brewer or a bottler like H B Clark.



In 1872 Henry Barrett of England patented the ebonite screw stopper. Ebonite is a hardened form of rubber made with the addition of sulphur and linseed oil, one of the first plastics before the dozens that have their origin in fossil fuels. The name suggests that it had the

toughness of ebony (which itself could actually be turned to make screw stoppers) and it's still what bowling balls are made of. A paper strip across the stopper and down the sides of the bottle neck could provide proof that the contents hadn't been tampered with.



The patent started,

To all whom it may concern:

Be it known that we, Henry Barrett, of Hampton, in the county of Middlesex, England, and John Bailey of Silvertown, in the county of Essex, England, have invented certain Improvements in the Manufacture of Stoppers for Bottles for containing aerated or gaseous liquids, of which the following is a specification. This invention relates to improvements in that class of internal stoppers for bottles for containing aerated or gaseous liquids which have hitherto been made of a stem or body of hard non-elastic india-rubber known as vulcanite or ebonite and a washer of soft elastic vulcanized india-rubber, the stem or body of such stopper being moulded or formed with a recess for receiving the india-rubber washer.



The porcelain swing top, which today seems to be enjoying a revival, was patented not long after, and the metal crown cork was patented in the US by William Painter in 1895. This was ideal for mechanised bottling and became the closure of choice, although the ebonite stopper with its rubber ring seal, which could be screwed back in, kept its place for pints and quarts.

RKW



The New Pot Oil

5 CASK ALES

Wrenthorpe Lane
Wrenthorpe
WF2 0JG
07930 920640

HOME MADE FOOD
LIVE ENTERTAINMENT
LIVE SPORTS



A WARM AND FRIENDLY ATMOSPHERE

ALL FUNCTIONS CATERED FOR - WEDDINGS ETC.

THE CROWN

CASK ALES

NEWLY REFURBISHED IN JULY 2014

253 Batley Road
Alverthorpe
WF2 0AH
07837 804209



LIVE ENTERTAINMENT
LIVE SPORTS
FAMILIES WELCOMED

HOME MADE FOOD (TUE-SUN)
ALL LOCALLY SOURCED
LARGE BEER GARDEN



BLACK HORSE PUB AND DINING

102 - 104 Westgate, Wakefield WF1 1XR
Telephone: 01924 672436



Open: 12 noon - midnight Sunday to Thursday and 12 noon to 1am Friday & Saturday.

Food Served: 12 noon to 8pm Monday to Saturday and 12 noon to 4pm Sunday



GREAT HECK

BREWING CO LTD



Founded near Selby in 2008 Great Heck's award winning ales are now enjoyed throughout West Yorkshire and beyond.

Please ask for them in your favourite pub or visit our Brewery tap:

The Bull & Fairhouse

60 George Street Wakefield

WF1 1DL

01924 362930

CONTACT DENZIL FOR DETAILS

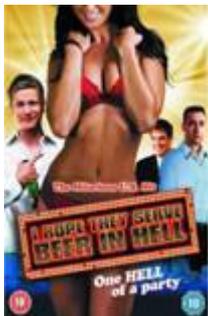
07723381002 01977 661430

DENZIL@GREATHECKBREWERY.CO.UK

WWW.GREATHECKBREWERY.CO.UK



I Hope They Serve Beer in Hell (2009)



With friends like Tucker Max, you certainly don't need enemies. Indeed I probably wouldn't have stuck with this film through to the end, if I hadn't committed to reviewing it.

Some people just never learn, and Tucker's one of those. His brains are slung pretty low down. That cocky and hugely narcissistic Tucker takes his mates, Dan for whom it's to be a stag weekend before marrying into a prim Baptist family, and Drew who's still badly bruised after a relationship went wrong, to a strip club named Avarice in a far-off township called Salem.

Every once in a while it may make you smirk but by the end of the movie you will have forgotten why. Mercifully the main female characters are strong and independent enough to withstand the cringeworthy attitudes of those males. Apparently the US version had an extra 25 minutes of out-

takes, which, mercifully we are spared. This is one film to avoid...

Glad I paid so little for it. It has an (18) age-limit - perhaps that's a maximum age. Before you spend between £2.50 and £4 including postage for a brand new DVD, maybe you should check out the title on YouTube.

Nobody seems bothered that the whole movie is available there. There is also a book on which this movie is loosely based, and that was given a much more benign reception.



RKW

THE BLACK ROCK

WAKEFIELD

WF1 1PQ

FOUR CHANGING GUEST CASK ALES AT ALL TIMES

A RANGE OF WORLD BOTTLED BEERS

OPENING TIMES
Mon-Fri 11-11
Sat 11-12
Sun 12-10.30

BROOKSIDE

Established COMMERCIAL & SOCIAL CLUB

1927

Barnsley Road, South Elmsall ☎ 01977 643530

"THE BROOKY"

Dubbed an Oasis for Real Ale at competitive prices. Over 18 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 - Thu 11.30-22.00

Fri - Sun 11.30-Midnight



**OPEN ALL DAY EVERY
DAY FROM MIDDAY**

Food served
Mon-Sat 12 till 2.30pm
& 5.30pm till 9pm
(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

So after 10 years with Cask Marque as the “UK’s only female Beer Inspector” it’s time for me to move on and stand on my own two feet. I’m setting up my own beer training and event company which still gives me licence to talk about beer until the cows come home, and the lovely people at O-K magazine have said I can continue my column as long as I ramble on about beer.

So I thought I’d share a few snippets from my world at Cask Marque and how the last 10 years have panned out. I knew when I joined the company I would get to meet all my beer heroes, owners and brewers who have dedicated their lives to putting a perfectly crafted pint in front of us. I never envisaged the travelling it would entail and some of the adventures I encountered along the way.

St Austell brewery in Cornwall was my most distant account. I loved the people in Cornwall and adopted it as my second home. However, without fail, it always snowed when I visited. Which meant the journey home could be tricky and I claim a personal record for sitting in my car from 4 o’clock one Friday afternoon until 8am the following morning trying to negotiate a route home after the M5 and M4 shut.

Bad weather brought more challenges down in Dorset a few years ago during the flooding. On my way to Palmers in Bridport in tsunami style weather, two tyres blew on my car as the edge of the road had been washed away and my car slipped into a (mini) ravine. The brewery sent a tractor to pull me out, dust me off, dry my tears and give me a beer.

I made every attempt to fit in and make conversation with old style family brewers. Sitting in the boardroom at Hook Norton one afternoon I spotted a glass paper weight filled with gunshot pellet. Trying to make conversation and look well informed I asked the board if they were shooting this weekend. Complete silence all round until the lovely managing director gently explained it wasn’t shooting season.

I made a presentation to Thwaites in Lancashire for the quality of their beer coming out of their depots. Best frock on, I arrived and the photographer made me roll a barrel through the most windswept, rain lashed brewery yard I have ever encountered. The photos show me grinning inanely whilst covered in mud splatters.

Training brought its own challenges. I assured a bunch of novice licensees that if you treated beer gently after delivery it would behave itself. Cue venting a cask of Adnams Ghostship which exploded all over the cellar covering not only me, but all my trainees with a blend of lively beer and hop flowers. We all smelled lovely for the rest of the afternoon.



The publicity angle was also somewhat skewed. When I joined Cask Marque, the Daily Star splashed a headline proclaiming “Woman Who Drinks 36 Pints a Day” (I didn’t and I don’t, I taste up to 36 beers a day).

My mother was horrified, and my father’s only comment was “you’re the only woman in the Daily Star with her clothes on”.

During most publicity photo shoots with brewers I’ve consistently been asked to bend my knees a bit because I’m taller than most men. Or as one lovely photographer put it “You’re a bit big, love”.

The job took me to all corners of the British Isles and beyond. The Czech Republic was a surreal experience, meeting the CEO of Budvar (I had to stand and bow my head when he entered the room, it was like meeting the Godfather).

But I always came back to Yorkshire and became just Annabel, when I sat in the pub and had a beer. My lovely boss has given me his blessing with my new venture and in his typically un-PC way stated “You’re a feisty girl”. I’m 46 by the way.



©Annabel Smith
Annabel, who hails from Horbury, worked for Cask Marque for 10 years and has just launched her own company called BeerBelle.



Pub of the Season Autumn 2010

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

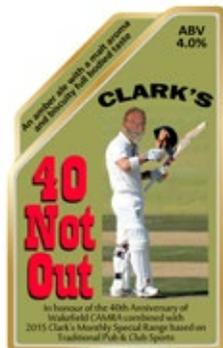
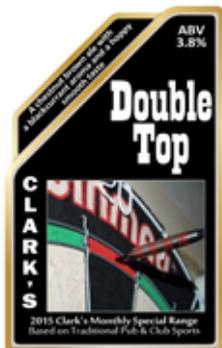
For more details please phone Darren or Roy on 01977 552775



HOLYWELL HOUSE
GLASSHOUGHTON WF10 4RN

Clark's, Wakefield

Tel: 01924 373328/07801 922473



SPECIAL FOR WAKEFIELD CAMRA 40TH

The 2015 special all have a traditional pub and club sports theme including one special brewed to celebrate our 40th birthday!

January - Double Top 3.8%

A chesnut brown ale with a blackcurrant aroma and a hoppy smooth taste.

February - 40 Not Out 4%

An amber ale with a malt aroma and biscuity full bodied taste. Brewed for our 40th birthday with our very own chairman Albert on the pump clip!

Merrie City Atlantic Hop 4.0% continues to sell very well and has quickly confirmed that it will be

a permanent offering. Carlsberg UK have already agreed to list it in their January/February 2015 Tapster's Choice guest ale programme. Heineken UK will feature it in March.

Merrie City Czechmate 4.1%, the Autumn/Winter offering has also performed well, Batemans and Brains are both featuring this in their new year guest ale programme.



Merrie City Cascadian 4.0% will be the Spring offering in this range. Trial brews are currently underway, this first Blonde ale in the Merrie City Craft Beers range will have Cascade hops from the USA and Brewer's Gold hops from the UK.

Cask sales from the Wakefield Brewhouse continue to flourish, annual guest cask sales will very soon be at the 5000 barrel mark within the group.

250 new casks have recently been purchased from Hereford casks to keep up with demand.

Trinity Brewing Company

@trinitybrewing1



Wakefield will have a new micro brewery for 2015.

Initially a 10 barrel per week plant but hoping to expand as time allows.

By December the brewery building had been gutted and prepared. The equipment is all but bought, but they need a copper boiler. The equipment is stored in a workshop in Horbury at present.

At present the electricity supply in the building currently isn't up to the mark.

The brew house will have been painted and equipment will be moving ongoing through to end of January

Commissioning and test brewing will take place in February and hopefully official opening night in March.



Neil Land

You can keep up to date on Twitter or by searching "Trinity Brewing Company" on Facebook.

BRITISH HOP COLLECTION



Ossett Brewery, Ossett
 Tel: 01924 237160 @ossettbrewery
2015 SEASONAL BEERS

As interest in hops and their impact on beer flavour and aroma continues to grow among the beer drinking community so Ossett have decided to again focus on hops in their new monthly beers. The brewery says “We hope to tickle your taste buds with two contrasting series’ of beers. The first will showcase British grown hops, while the second will feature beers brewed from hops grown in more exotic corners of the globe. By alternating month to month, we hope to highlight the differences and unique characteristics of hops grown in different climates, but with a particular focus on British hops.”

British Hop Collection

This will feature six different hop varieties, Jester, First Gold, Flyer, UK Cascade, Endeavour and Progress, all of which are sourced from farms in Herefordshire and Worcestershire. Beers will include the palest of hoppy ales, a traditional bitter, and IPA and even a dark mild. All of the beers will identify the farm on which the hops

were grown and the pumpclips will feature the British Hop Association logo. As an added bonus, they hope to obtain a quantity of Yorkshire Grown Pioneer hops in the Autumn to brew a one off beer in celebration of all things Yorkshire!

New World Hop Series

Beers featuring hops from the USA (Simcoe, Mosaic and Cluster), New Zealand (Waimea, Wakatu) and Australia (Galaxy) will showcase the diverse range of flavours and aromas from hops grown in other parts of the world. In this series, you can expect pale hoppy ales, a “session IPA”, a red-hop ale and even a mocha & chocolate stout!

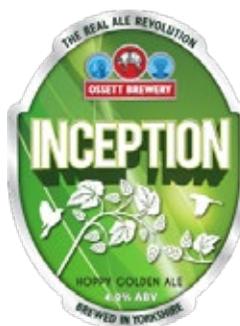
Ossett continue “In addition to these two series’, there will also be a number of small batch beers to celebrate various events throughout the year. In addition to these exciting new beers we will also brew a number of “Old Favourites” due to popular demand. Look out for the likes of Citra, Silver Link and Revolution IPA.

We hope you will find something to enjoy, and will continue to support us in our efforts to promote British hops over the coming year.”

NEW WORLD HOP SERIES



New Beer For Core Range



Head Brewer Paul Spencer has produced a new extra hoppy golden ale.

Inception – 4.0% will be the 5th permanent beer. This hoppy golden ale has a complex recipe involving five different malt varieties and four high alpha American hops giving a

real depth of flavour with an aromatic & resinous finish. Look out for Inception in a pub near you in the New Year.

Yorkshire Blonde and Silver King are now available to Enterprise Inns on the SIBA direct delivery scheme.

January to March Monthly Specials

February

PRIDEWOOD PROGRESS 3.6%

Traditional English Bitter. A low gravity, easy-drinking classic English ale brewed from a blend of pale and crystal malts to give a mellow, full-bodied flavour.

COLUMBIA CREEK 3.8%

Golden Session IPA. Generous quantities of the distinctive Columbus hop are added at the end of the boil to impart intense aromas of pine and grapefruit.

SNOW DROP 4.2%

Pale Zesty Ale. Moderate bitterness and delicate maltiness on the palate. Due to a generous addition of hops at the end of the boil, fruit and spice notes are detected in the aroma.

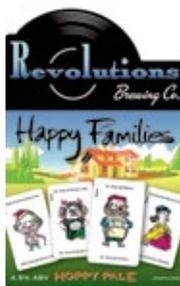
March

TEDNEY GOLD 4.3%

Premium Pale Ale. With a slight sweetness and malty taste. Low bitterness, but crammed with First Gold hops, from Tedney Farm in Worcestershire, to give aromas of spice and oranges

Revolutions, Castleford

Tel: 01977 552649 @revolutionsbrew



Penthouse & Pavement, a charity beer was the December special.

The January special is Happy Families, New World 4.5% pale (musical reference is Blancmange).

Now a permanent Revolutions beer on at the Record Café, Bradford.

Five Towns, Wakefield

Tel: 07934 474180 @FBrewery

Brewing Monster Mash before Christmas. Malcolm has purchased and six steel 18 gallon casks primarily to supply Harry's Bar and six wooden 9 gallon casks.

A 9.5% Double IPA brewed in collaboration North Riding of Scarborough to celebrate Malcolm's retirement from the NHS.

Have installed a new fermenter and is now brewing three times a week.

Bottles are now going to Beer Central Sheffield and there is a possibility of the beer going to Reading.

Other Brewery News

Great Newsome Brewery has a new visitors' centre. Walls Brewing Company at Northallerton is now doing tours.

Richmond Station Brewery has bought the lease of an adjacent pump house to store beers. With more space, it's now offering brewery tours.

Greene King has taken over Burton based pub company Spirit.

Expansion is planned in 2015 for Acorn. Winter Pale Ale (4.5%) is available in 2015.

Peak Ales of Chatsworth Estate have a new brewery at Ashford in the Water, Derbyshire. Both the new and existing site will brew beers.

Dave Sanders is now brewing at Copper Dragon.

Old Mill, Snaith

Tel : 01405 861813 @OldMillBrewery

Old Mill Brewery of Snaith, East Yorkshire we're celebrating this week as they raised a glass of its popular F.I.D.O. at the seat of Government recently, after local MP Sir Greg Knight chose it as the week's guest ale in the Strangers' Bar, sited inside the House of Commons.

The beer, F.I.D.O. (or Fog Investigation Dispersal Operation), is a light bitter ABV 4.2% which was enjoyed by the many MPs and other parliamentarians for whom the Strangers' Bar is effectively their 'local'. Simon Lewis, Head Brewer, Nick Waugh, Tied Estate Manager and Kate Dawson Manager of the Ferns Farm Hotel, made the journey with Sir Greg Knight MP and was then joined but Andrew Percy MP for Brigg and Goole and had the great of honouring sharing the first pint pulled by none other the Rt Hon William Hague MP.

F.I.D.O was created by Simon of Old Mill Brewery in collaboration with Kate from the Ferns Farm in association with CAM (Carnaby Airfield Memorial). Kate is part of a newly formed committee Carnaby Airfield Memorial whose aim is to raise enough funds to erect a fitting memorial at Carnaby Airfield which played a significant role in WW2. The airfield was an emergency landing strip and was fitted with fog dispersal equipment commonly known as F.I.D.O. this allowed aircraft to land even during the heaviest fog. The airfield was opened in 1944 and had over 1500 emergency landings by the end of the war.

Simon Lewis said, "We were delighted that F.I.D.O. was selected for the Strangers' Bar and grateful to Sir Greg Knight MP and the team at the bar for making it happen. We're very proud of our Yorkshire beers and this was a great opportunity to spread the word about them beyond our usual area of trading."

Kate Dawson said, "I'm so happy F.I.D.O. has made its way to Westminster and I can't thank Sir Greg and his team enough, for all his support for the beer and in particular CAM. To spread the word of what we are trying to achieve for the committee

and for Carnaby itself can only help the memorial go from strength to strength."

F.I.D.O. was made available in the Strangers' Bar as part of a scheme run by the All-Party Parliamentary Beer Group and the Society of Independent Brewers, to which Old Mill Brewery belongs.



L-R Andrew Percy MP, Sir Greg Knight MP, Simon Lewis (Old Mill Brewery) and the Rt Hon William Hague MP pictured in the Strangers' Bar at the House of Commons

Hamelsworde, Hemsworth

Tel: 07530 669332 @Hamelsworde

Just sent out the first cask of Bevin Boys, a new hoppy amber ale with West Coast IPA yeast. Brewed to commemorate the conscripted men who were sent down the mines, the brainchild of Ernest Bevin.

Jumping Pirate has been put into poly kegs as it seems to fit the style of the pilsner ale. The trail keg was well received.

Brewing a new version of Pacific Blonde with Summer and Helga hops which may be called Winter Blonde. Spanish Stout with liquorice and aniseed will also be brewed.

The Shed is complete and now have a cold store and a little room to grow.

Plans are afoot for a meet the brewer at Bier Huis in February with a one off smoked chilli beer and it is hoped to release a birthday beer in April and a Father's Day beer in July.

F Woolpacks
D Primrose Tavern E Hope & Anchor/The Thorne
A The Fleece B The Star C The Great Northern
Picture Quiz Answers

CHAIRMAN

MEMBERSHIP SECRETARY

Albert Bradbury
01977 792813,
07989 086321
albert.wakcamra@tiscali.
co.uk

SECRETARY

EVENTS/SOCIAL SECRETARY

Mark Goodair
01924 272244,
07779 029374
markgoodair@gmail.com

LOCALE COORDINATOR

Barry Denton
07898 879814
barry_denton@hotmail.
co.uk

TREASURER

John Groves
07790 231388
jonnty.g@tiscali.co.uk

PUBS OFFICER

Bob Wallis
01977 707096
bob.wallis@tiscali.co.uk

O-to-K EDITOR

FESTIVAL ORGANISER
Mark Gibson
0745 0272680
gibson-mark1@sky.com

NBSS COORDINATOR

Rod Naylor
01977 602266
ponterod@hotmail.co.uk

COMMITTEE MEMBERS

David Jones, John Mason
Scott Nightingale

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:

Alverthorpe WMC

Bradley Arms, North Featherstone

Cricketers, Horbury

Kelly's Bar, Ossett

Wakefield Labour Club

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.

If you need a change to your current advert, please call us!

Absolute deadline for all advertising and feature copy for Spring 2015 Edition is Mar 1st



The
Woodman
Leeds Road,
Outwood WF2 1LU
01924 822631



Opening Hours: 12-11-30 Monday to Thursday 12-12 Friday 12-1 Saturday and 12-12 Sunday

Restaurant Times: 12-8 Monday-Friday 12-7 Saturday 12-6 Sunday

Quiz Wednesday 9pm Karaoke Saturday 8pm Poker Sunday 7:30pm

Marque available for birthdays christenings etc.

Darts and domino team.

Ample parking. Baby changing. Massive outdoor play area and patio





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.

BAR STANLEY, Lee Moor Road, Stanley, WF3 4EP
BINGLEY ARMS, 221 Bridge Road, Horbury Bridge, WF4 5NL
BISTRO 42, Bank Street, Ossett, WF5 8NL
BLACK SWAN, 1 Castleford Road, Normanton, WF6 2DP
BRITISH OAK, 407 Western Road, West Ardsley, WF3 1AF
GRAZIERS, Market Street, Wakefield, WF1 1DH
MALT SHOVEL, Bradford Road, Carr Gate, Wakefield, WF2 0QW
NEW INN, Shay Lane, Walton, WF2 6LA
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
PLEDWICK, Barnsley Road, Wakefield, WF2 6QE
PRIORY, 1 Back Lane, Wakefield, WF1 2TJ
SANDAL RUFC, Standbridge Lane, Sandal, WF2 7DY
SILKWOOD FARM, Mother Way, Silkwood Park, Ossett, WF5 9TR
STATION, Bretton Lane, Crigglestone, WF4 3ER
SUN INN, 62 Barnsley Road, Flockton, WF4 4DW
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**