

# O to K

From Old Snyderdale to Kinsley  
Issue 70 . Winter 2017 . FREE!



Revolutions  
Brewing Co.

## Pubs on the up!

Wakefield's pubs refurbished and reopened

**Electric Theatre, Ackworth**  
**Establishment, Wakefield**  
**Hop, Wakefield**  
**Kirklands Hotel, Outwood**  
**Navigation, Calder Grove**  
**Redoubt, Wakefield**  
**Robin Hood, Pontefract**  
**Star, Sandal**



# Wakefield Labour Club

aka. "The Red Shed"



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Hello and welcome to Issue 70!

When I am putting together this magazine I am always looking for a main story to put on the front cover. This time around it became obvious that in this area at least pubs are on the up.

I have to say it wasn't looking this way as the last magazine went to press. The future of both The Star at Sandal and the Redoubt looked a little dodgy to be honest but both are now back open and good luck to the new operators of both pubs.

Elsewhere The Hop had a much needed extension, gone is the tiny space around the bar which on a weekend made me walk straight back out on many occasions and in The Establishment it is good to see real ale back in the centre part of Westgate.



In January it is good to remember that pubs are not just for Christmas but are for all year.

Make it your mission to seek out new INDEPENDENT breweries, beers, bars and bottle shops, and share your discoveries with people throughout January using social media.

Enjoy the issue and the slight redesign. It is still a work progress.

**Mark**

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## Ackworth from David Oates

Since the last report the Ackworth Real Ale Scene continues to go from strength to strength and there are more positive developments in the pipeline. You are pretty much guaranteed a “good” or better pint in any of the seven pubs/restaurants below serving real ale in Ackworth. Check out the opening hours etc on line as all of them are on whatpub.com



**The Electric Theatre** has been opened since early November after the extensive refurbishment of the former Malones Bar and Restaurant. Timothy Taylors Landlord and Ossett Yorkshire Blonde are already well established regular real ales, with John Smith Cask being added just before Christmas. Darren and Shirley Hyde are really pleased with the uptake of the two regular real ales, which are put on fresh every Thursday.



The Electric Theatre can be described as a Bistro type pub with comfy informal seating and European Tapas Restaurant specialising in Real Ales, American Craft Ales and an extensive range of Gins and Cocktails. Darren and Shirley are looking to add another hand pump dedicated to local micro breweries beers.

**Masons Arms:** Bradfield Brewery Brown Cow and Farmers Blonde continue as very well established and just as popular regulars. Continues with

one, occasionally two, rotating guest, that have more recently been more nationally rather than Yorkshire sourced breweries. Adnams Mosaic Pale Ale makes a frequent guest appearance by the locals requests. The guest beers are more and more short lived due to willingness of the locals to give them a try. Guests go on fresh on Thursday evenings for the popular weekly quiz night. The possibility of beer festival in the spring time remains.

**Boot and Shoe:** Sharp's Atlantic Pale Ale and John Smith's Cask remain as the two regulars. A hand pump dry real cider is always available, which was Thundering Molly in November and December. Three rotating guest beers, with one from the Ossett Brewery range of beers and two from the SIBA list are available. The SIBA beers are increasingly from Yorkshire breweries, with Revolutions Brewery(Castleford) Clash London Porter and Ilkley Brewery Rombald American Amber Ale the guests on my most recent visit. Don't forget to look at the blackboard, now back on your left, on entry or a lager board behind the bar, with tasting notes, to check out the different cask ales on in the two bars.

**Ego at the Beverley Arms:** A largely food orientated establishment with Ossett Brewery Yorkshire Blonde as the regular real ale and a rotating guest from Ossett Brewery and occasionally from Fernandes Wakefield brewery. The general manager reported that the cask beers are popular with both diners and others calling in for a drink. Real ales are Cask Marque Accredited.

**Rustic Arms:** The two regular real ales, Black Sheep Bitter and Ossett Yorkshire Blonde continue to sell very well with “no wastage”. Mark is working closely with Enterprise Inns over the possibility of having a third hand pump installed.

**Angel:** Black Sheep Bitter is the well established and very popular regular plus a rotating guest, usually a pale ale or blonde, that continues to change around monthly. Robinson's Dizzy Blonde makes a frequent appearance by popular demand. Castle Rock Brewery Snow White was the Christmas guest.

**Brown Cow:** Black Sheep Bitter and John Smiths Cask continue as the regular beers plus a guest, usually a blonde or pale ale, on a month to six week basis before it is changed. Most recently the guest was Sharp's Atlantic.

## **A warm welcome awaits at the Kirklands Hotel Bar & Grill.**

**After a long, stressful day we don't always have the time or energy to prepare a fresh home-made meal or face the mountain of pots afterwards. So instead of delving deep into the freezer why not head to the newly refurbished Kirklands Hotel Bar and Grill in Outwood.**

Their home-made meals are prepared using locally sourced fresh produce wherever possible and they won't break the bank. Main courses start from just £6.45 alongside a seniors menu starting at £4.95. Families are more than welcome with their varied children's menu ranging from just £3.95 for those fussy little fingers.

You can relax and wash down your meal in the warm cosy atmosphere of The Kirklands in the extensively refurbished lounge, bar or restaurant. Next to an open roaring fire where a choice of hand pulled real Yorkshire ales are on offer from Old Mill Brewery. Or enjoy their large selection of lagers, ciders, spirits and soft drinks or choose something from their tried and tested wine menu. There really is something for everyone, but don't just take my word for it, check out the recent reviews on Tripadvisor or their Facebook page which is updated regularly with entertainment and events. Including the ever popular weekly pub quiz (Thursday) or the monthly Karaoke night.

If you're travelling from afar or having friends and family coming to visit why not recommend the Kirklands? They have accommodation starting at a purse friendly £23.50 per person per night including breakfast. Or what about your next celebration they have a large newly refurbished function room which can hold 50-80 guests with

their friendly staff willing and able to cater to a range of events from christenings, birthdays, weddings, anniversaries or corporate events such as staff training and business meetings.

Whatever your reason to visit this stunning Edwardian building a warm welcome awaits in its' modern style interior with a traditional pub atmosphere.

To book call Donna or Dave on 01924 826666 or make enquiries through their Facebook page /Kirklands-Hotel.



## **David Oates and Colin Williams both report from the Barnsley Oak, South Elmsall**

Mark Larkin continues to serve up very good quality real ale in what is a real oasis in a real ale desert of North and South Elmsall.

None of the main street pubs or clubs remaining from a once thriving pub scene serve any real ale (there was five in the not too distant past).

On a Tuesday night visit before Christmas both the 'semi-regular' Black Sheep Bitter, which replaced Sharps Doom Bar four weeks previously, and the

changing guest, which was Hook Norton Greedy Goose, were of a very good quality.

The Oak is cask marque accredited. Guest beers over the festive period were from the Acorn, Thwaites, Black Sheep, Hardy and Hanson, Hambleton, Wells and York breweries.

Tuesday and Sunday evenings are popular regular pub quiz nights.

## Local Brewery Takes Over The Star, Sandal



December saw The Star at Sandal reopen with Morton Collins taking on the lease.

Opening just before Christmas the pub was packed for the opening night and when we spoke to Ged a week later he told us that they had sold over 50 firkins in the first 8 days in what is now a beer led pub.

There is a constantly changing lineup on the 5 handpulls with their own beers and Great Heck featuring heavily.



## Classic Pub Reopens

The Redoubt reopened just before Christmas after a long period of decline which led to it being shut for most of 2016.



I spoke with Mike who is managing the pub for A&J Inns and the plan is to try and return the pub back to what it was and hopefully bring back the teams that previously used the pub.

On the beer front the quality is of an excellent standard with Mike an experienced pub manager.

I would encourage all Wakefield people to visit this pub again. It has a nationally recognised interior and is a classic multi room pub.

## New Venue on Westgate

The Establishment has opened on the Bank Street corner of Unity House.



There are six handpulls, although not all are always on. There is a house beer and a changing selection of other beers. The fridge seems well stocked with bottles of craft beer also.

An interesting feature is the cellar is visible so you can see the casks of beer lined up.

The venue adds to the already excellent selection of real ale venues in the middle area of Westgate with Hogarths, Hop, Harry's Bar, Unity Works, Old Printworks, Elephant & Castle, Black Horse and Henry Boons.

## Robin Hood, Pontefract

The outside has now been repainted, the green has been replaced by a cream colour and much better it looks too.



Inside, some of Dave's collection of beer trays have been put on display around the walls, you can see trays from former breweries like Ansell's, Whitbread, Webster and Tetley.

Keep up to date with what beers are in the pub by checking out the James & Kirkman Twitter feed (@jamesandkirkman)



## Navigation, Calder Grove



Following last years flooding the Navigation is now fully refurbished and open again with a new food menu and still serving excellent cask beer.

## BLACK ROCK, Wakefield Multiple Pub Of The Season Winner



## CRICKETERS ARMS, Horbury Most Improved Pub of The Year



## FERNANDES BREWERY TAP, Wakefield Multiple Pub Of The Year Winner



## HARRY'S BAR, Wakefield 2015 Pub Of The Year



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Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinus](http://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.

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

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01/15

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A warm welcome to the following members who have joined us since the last edition of O to K : Garry & Catherine Arkle, Alice Bate & Matthew Walters, Steven Broughton, Paul Clark, Richard Cowling, Michael Currie, Neil Edwards Jason Fisher, Brian Hickman, Richard Horsfall, David & Sandra Housley, Kevin Hutchinson, Nicholas Kennett, Andrew & Anette Lovell, Tom McGhie, Simon Philp, Stephen Presley, Peter Ruff, Sam Sellers, Andrew Wade, Stephen Wallis, Keith Wilby and Paul Young.

Moved Into Our Area: Lee Cope, Brian Dawson, Martin Grocock, Simon Lister, Robert Ranson, Jamie & Joanne Simmons, Roger & Teresa Webb and Angie Whitham.

If anyone has any problems please get in touch and I will do my best to sort things out as speedily as possible,

***Cheers, Albert.***

### Nomination and Voting Dates

Nominations	Vote
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#### *Pub Of The Season*

Winter	December, January	February
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Spring	March, April	May
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Summer	June, July	August
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Autumn	September, October	November
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#### *Most Improved Pub*

July, August	September
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#### *Pub Of The Year*

November, December	January
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<i>Club Of The Year</i>	January
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#### *Tetley Dave Award*

January, February	March
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<i>Cider Pub Of The Year</i>	May
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To vote either send an email to Albert Bradbury or come along to the branch meeting of the month shown above.



**Albert with Louise for Harry's Bar. Autumn 2015 Pub of the Season.**



**Amy & Jim at The Cricketers Arms, Horbury. Most improved Pub 2015.**

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](http://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.

**Mark Goodair is our Events Secretary. If you want to come on any of our trips, just phone Mark on 07908 553206 or email [markgoodair@gmail.com](mailto:markgoodair@gmail.com)**

Coach trips pick-ups at South Kirkby (Browns Coaches), Pontefract (Golden Ball) & Wakefield (Red Shed)

### BRANCH MEETINGS

**Thu 2nd Feb** Fernandes, Wakefield

**Tue 14th Mar** AGM. Red Shed, Wakefield

**Thu 6th Apr** Bingley Arms, Horbury Bridge

### COMMITTEE MEETINGS

**Tue 26th Jan** Priory Bar, Wakefield

**Tue 23rd Feb** Robin Hood, Altofts

**Tues 23rd Mar** Mason's Arms, Ackworth

# A GOOD MEAL AND A DECENT PINT

FEATHERSTONE HOTEL

Colin Williams

**Many thanks to the fellow CAMRA members who suggested that we feature the Featherstone Hotel as I might well not have discovered it myself. Suggestions for inclusion in this column are always welcome.**

It's a large Victorian building at the top end of Station Lane near the junction with Green Lane. The pub is well served by various buses including the hourly 147 and it's walkable from the regular services on the A645 between Wakefield and Pontefract. However, I think the best way to get there is to travel to Featherstone on the Wakefield

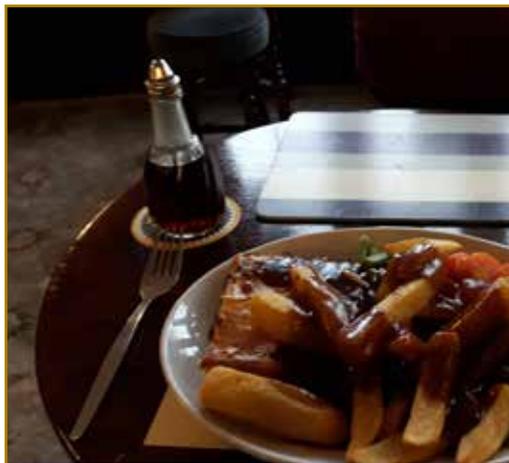
Kirkgate-Knottingley line. It's a very short walk from the station and there's an hourly train service, although no trains run on Sundays.

It was good to see that the interior was still well in keeping with the character of the building. There are two separate bars and the lounge was busy with lunchtime diners with the tables spread over a wide area. A decent selection of music was playing at a sensible volume.

They only put on one real ale at a time, which is a far better plan than having several ales selling slowly. On this occasion it was a most acceptable Leeds Pale at a pretty reasonable £2.80.

A board lists the ales which are coming soon; the locals had Amber Necker (Pennine), Hair Of The Dog (also Pennine) and an Isaac Poad ale from York to look forward to. It was good to see a pub stocking something other than the usual suspects. Amber Necker is not to be confused with a certain "amber nectar".

The pub is family run and, unusually, a member of staff will come and take your order at your seat (as they probably did with drinks too in the old days). They also leave you a bill which you can pay at the bar when you've eaten. I had been told to expect substantial and wholesome food with no frills and I was not disappointed. Don't expect fancy overpriced



starters and puddings but do expect some very keenly priced fayre. The most expensive item on the menu is gammon, egg, chips and peas at £5.95. Roast beef, lasagne and scampi are priced at £5.50 and there are a couple of curry choices. There's an OAP menu featuring similar dishes mostly at £3.80 and there are children's selections at only £2.25. There are a few extra items on a specials board and I noted that there is a £7.25 roast on a Sunday With such keen pricing it was not surprising to see the lounge quite busy even on a Tuesday at lunchtime.

Not for the first time on my gastronomic travels I selected the "homemade steak and ale pie". It turned out to be a good choice as the pie was very meaty, there was a good selection of vegetables, the gravy was thick and tasty and the chips were some of the best "proper chips" I have had for a while. Fellow diners were certainly enjoying their meals too and it was clear that some were regular visitors, hardly surprising at £3.80 for an OAP lunch. Sometimes this is just the sort of meal you fancy and the Featherstone Hotel seems a very good place to get it.

Meals are served Mon-Sat lunchtimes 12-2, Mon-Fri early evenings until around 7.30 and on Sundays from 12-3



**Featherstone Hotel, Station Lane, Featherstone, WF7 6EW.**  
**01977 791851 [www.featherstonehotel.com](http://www.featherstonehotel.com)**



In 1966, Wakefield Labour Club erected a wooden shed in a gap on Vicarage Street, made possible by inner city slum clearances. The site, once a row of back-to-back tenanted houses, was directly opposite the local Conservative Club and Masonic Hall. In the years that have followed, 'The Red Shed' has become home to the labour movement in the Wakefield district and a beacon for socialism around the world.

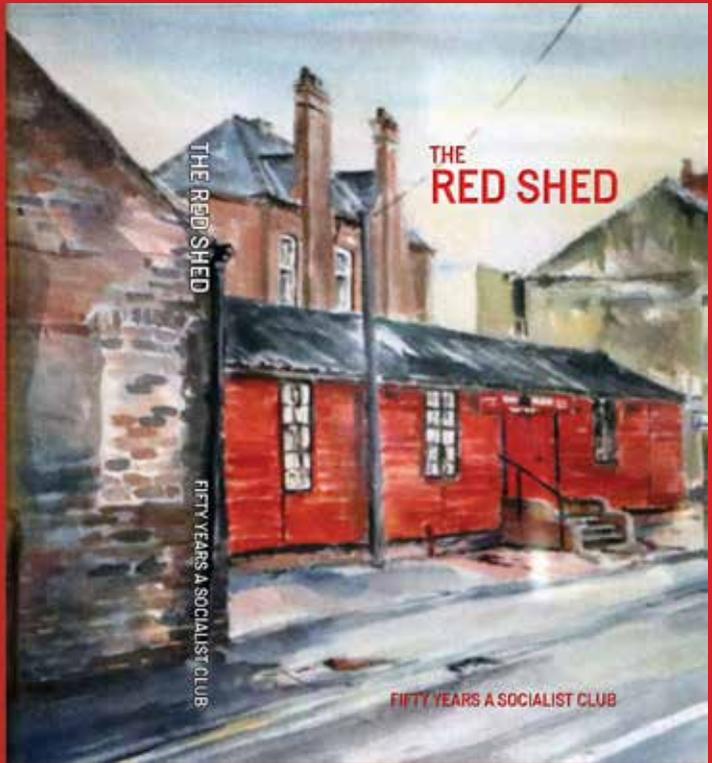
To mark its fiftieth anniversary, the story of this iconic landmark is told in the words of its members and supporters. This book offers an eye-witness account of its evolution, its contribution to political and social history, and pays tribute to the extraordinary folk who have made the place tick.

'Coming to the Wakefield Labour Club brought me into contact with people who didn't just pontificate about injustices but got stuck in and did something about them. The Shed, throughout its history, has provided a base and support for those engaged in numerous struggles and this book tells the story of quite a few of these battles.'  
David Hinchliffe

'Working-class communities and socialists will always come together to celebrate their existence and it is through those bonds of friendship and fellowship, forged in this case in real ale, that the hope for change exists.'  
Mark Thomas



Cover Painting: Tim Barron



# 50 YEARS OF THE RED SHED

**2016 was the 50th year of the Wakefield Labour Club and to round off a year of celebration they have released to celebrate.**

Today The Red Shed and real ale are synonymous with each other, a winner of multiple awards locally, regionally and at national level. You can see the certificates on display in club.

As the book points out in a section devoted to real ale it wasn't always the case with the regular beer in being Webster's Green Label, a 3.2% light mild sold for the reason that it was the cheapest beer available. As the section on real ale begins you get the quote "By the late 1980s this club was going on its arse." so real ale has played an important role in the club.

With a forward by comic Mark Thomas the book brilliantly tells the story of the club through the members that make the club what it is.

The book went on sale in early December and is available from the Red Shed, priced £5.



# THE LITTLE BULL



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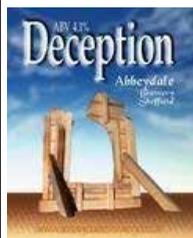
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**Spring 2013 Pub Of The Season  
2014 Cider Pub Of The Year**

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



# BEER FESTIVALS

Fri 10 - Sat 11 Feb Ilkley Round Table Kings Hall, Ilkley. Ticket only. Fri Night and Sat sessions open to public. [www.ilkleybeerfestival.org.uk](http://www.ilkleybeerfestival.org.uk)

Wed 16 - Thu 17 Mar SIBA Beer X. Ice Sheffield. [www.beerx.org](http://www.beerx.org) Trade only.

Thu 16 - Sat 19 Mar SIBA Beer Alive! Ice Sheffield. [www.beerx.org](http://www.beerx.org)

Thu 16 - Sat 19 Mar Harrogate Round Table. Crown Hotel, HG1 2RZ. [www.harrogatebeerfestival.co.uk](http://www.harrogatebeerfestival.co.uk)

Easter Weekend Woodfest, The Junction, Castleford. To be confirmed.

Fri 7 - Sat 8 Apr Rothwell. Parish Church Rooms. [www.rothwellbeerfestival.co.uk](http://www.rothwellbeerfestival.co.uk)

Thu 18 - Sat 20 May Barrow Hill Rail Ale [www.railalefestival.com](http://www.railalefestival.com)

Fri 23 - Sat 24 Jun Wakefield Roundtable Festival Of Beer. Unity Works.

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



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**Bob, Ness and Pat present Sue Pugh from Marie Curie with a cheque for £1600 raised at our beer festival.**

## CAMRA BEER FESTIVALS

### January



Wed 18 (5-9, Trade/CAMRA preview), Thu 19 (12-10.30), Fri 18 (12-10.30), Sat 22 (12 - 7)

Manchester Central, Windmill St, M2 3GX  
Website : [manchesterbeerfestival.org.uk](http://manchesterbeerfestival.org.uk)

Tickets : [mancbeerfest.uk](http://mancbeerfest.uk),

[Eventbrite.co.uk](http://Eventbrite.co.uk) and [facebook.com/manchesterbeerfestival](http://facebook.com/manchesterbeerfestival)

Twitter: @MancBeerFest

### February



Wed 21 - Sat 25 (12-10.30)  
The Halls, Norwich, NR3 1AU  
Website: [www.nwaf.org.uk](http://www.nwaf.org.uk)  
Twitter: @WinterAlesFest

### Bradford CAMRA

Wed 22, Thu 23 (2 - 11)  
Fri 24 (11.30-4.30, 6.30-11)  
Sat 27 Feb (11-30-10, no break this year)  
Victoria Hall, Saltaire.  
[www.bradfordcamra.org.uk](http://www.bradfordcamra.org.uk)

### March

#### Leeds CAMRA

Thu 17 - Sat 19  
Pudsey Civic Hall.  
[www.leeds-camra.com](http://www.leeds-camra.com)

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



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**So here we are in the depths of Winter at the start of 2017. So what better time to hit the letter R and give you hopes and dreams of a red hot summer and the strange delight that is Radler. Lets start this by saying do not ever go near Fosters Radler it's the worst i've ever tried. Luckily it was a free sample but yuk!**

I like many you enjoy a trip to Belgium, Netherlands and Germany and we all know the standard they knock out. However it's also most of the time my main summer holiday along the wonderful beaches of the Belgium coast or the Zeeland region of the Netherlands, Now on those long summer day's the sales of radler are huge it is mostly the big boys who brew this Amstel & Grolsch.



It is created for people wanting something refreshing for those hot days when taking parts in sports in fact those who speak German will know that Radler is German for cyclist. According to the internet it was created by a German innkeeper who while waiting for a group of

cyclists to arrive realised that he didn't have enough beer and so mixed it with lemonade the cyclists loved it so much that the rest as they say is history.

A traditional Radler is half beer and half lemonade the same as a good old British shandy. While we are on about radler/shandy there is also lager top for me this is the drink of the drinker who can't stand the taste of lager and wants a bit of sweetness. Perhaps they should try a pint of real ale instead? Although with radler it has a bit of kick unlike the can shandy we have in the UK.

Most come in at around 2.5% meaning you can have a few during the course of the day and not

feel it. Although as mentioned before it is created by using Lemonade there is a growing trend to use different fruits and other items.

One of my favourites is Schöffelhofer from Germany with it's pink grapefruit it's slides down so well it's like having a can of lilt.. Becks have one with mint in. I also do like a drop of Krombacher Radler which was introduced to the UK in the summer. But this year I noticed that Amstel were messing about with different flavours including an orange one which was great and an apple and mint one which for me didn't really work. They also do an apple and lemon which have yet to sample.

Like the UK there are also non alcohol varieties although I've never seen Dutch and Belgium kids drinking this down the chip shop unlike us lot with a can of Ben Shaws with our fish, chips and mushy peas.

So the next time the sun is out and you have been chucked in the garden to mow the lawn and do the weeding why not sample of few of these while you work. Your less like to mow through the cable.

*David Jones, Bier Huis*

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# REVITALISED?

## Revitalisation Project Report Published

**The Revitalisation Project has proposed that the Campaign remains committed to its core aims of promoting real ale, real cider, perry and campaigning for pubs and clubs - but has suggested CAMRA needs to widen its vision and mission to reflect changing consumer needs and developments in the drinks industry.**

In summary the Revitalisation Project has recommended that:

- Campaigning for real ale, cider and perry and protecting community pubs and clubs will remain core to CAMRA activities.
- CAMRA widens its mission and purpose to reflect changing consumer needs and developments that have taken place across the sector since CAMRA's foundation in 1971. The Revitalisation Project found that there is much CAMRA does well, so its proposals principally relate to opportunities for the organisation to remain relevant and effective in the future.
- CAMRA broadens its focus to play a "leading role in informing and representing all those with an interest in good beer of any type".
- CAMRA promotes the "virtues of well-produced, well-kept cask-conditioned beers as the pinnacle of the brewer's craft" while also promoting greater awareness and understanding to help drinkers judge for themselves what "quality" beer is.
- Celebrating and protecting well-run community pubs and clubs should also remain core to CAMRA's purpose, but the

Campaign should do more to improve the range and quality of beer, cider and perry in "communal drinking" venues across the on-trade.

- In response to the attacks on responsible drinkers by health campaigners, the organisation plays a leading role in speaking on behalf of all UK beer, cider and perry drinkers, and pub and club-goers.

The Revitalisation Project was officially launched in April 2016, to carry out a review of CAMRA's purpose and activities and to ensure it was positioned to reflect changes in the pub and brewing industry.

The Revitalisation Project considered the views of tens of thousands of CAMRA members who responded to three surveys and the opinions of thousands who attended consultation meetings across the country. Its findings also take into account feedback from numerous industry stakeholders including politicians, brewers, cider producers, publicans and journalists.

The Revitalisation Project has now agreed a series of proposals which it presented to CAMRA's National Executive - the most senior elected volunteers in the organisation - at a meeting in early December. The National Executive will now take ownership of the report and will be responsible for deciding whether, how and when, to implement the Revitalisation Project's proposals.

CAMRA members will continue to be fully involved in the process and will be invited to discuss the Revitalisation Project proposals at the

CAMRA Members' Weekend and AGM to be held in Bournemouth in April 2017. A final decision on adopting the proposals will be taken at the Members' Weekend and AGM in Coventry 2018.

Michael Hardman MBE, one of CAMRA's founders and Chairman of the Revitalisation Project said: "Our proposals were agreed after eight months of hard work and include strengthening some of CAMRA's best campaigns and practices as well as confirming our 45-year-long commitment to real ale and our long-standing support for pubs and clubs.

"We have recommended that we should explore some kinds of beer that have previously been outside our scope, but this is hardly a controversial proposal since our latest survey of members showed that there was a clear majority in favour of doing so.

"We now look forward to the National Executive accepting our proposals, depending on the results of an impact study they will be carrying out, and then to our 185,000 members voting on the proposals."

Colin Valentine, Chairman of the Campaign for Real Ale, said: "I'd like to thank Michael and the Revitalisation Project for the work they have put

in over the summer to survey tens of thousands of CAMRA members and meet thousands in person to ask them what they think.

"The Revitalisation Project has helped us to understand what our members want for the organisation in the future and the direction they believe we should take to respond to the changes in the pub and beer world.

"My fellow National Directors and I will now take the time to fully understand the Revitalisation Project report and the proposals which have been made to us. It's now our job to decide what we will recommend to our members and seek their approval to changes, if appropriate, to our purpose and strategies and the activities we carry out to achieve them.

"While the work of the Revitalisation Project is now finished, this is really only the start of the process for the National Executive and CAMRA members. We need to make sure that members continue to be at the heart of the decisions we take and we will ensure they get a full opportunity to discuss the proposals at our Conference in April and then have the final vote on any changes to CAMRA's purpose at the Members' Weekend and AGM in 2018."

I have to say I was rather underwhelmed. Whilst I was pleased to see the focus was firmly still on beer and not turning into some generic pubs campaign I was disappointed with the attitude towards "craft beer".

The proposals when you read the full document don't seem to please any camp, those who want nothing do with keg beer are now seeing CAMRA acknowledge the existence of quality keg beer and this was widely reported by the press but if you look into the proposals you will see that this isn't quite the case. The first proposal states that CAMRA should "promote awareness and understanding of the different factors that contribute to beer quality" but only whilst "advocating and promoting that well-kept cask conditioned ale is the pinnacle of the brewer's craft". I wonder if the use of the word "craft" is intentional.

So whilst the section does mention that modern keg beers can be high quality, unfiltered, unpasteurised, contain live yeast, can therefore be classed as "real ale" and points out that some of products are far superior some of the lower quality, mass produced cask beer common in pubs do the recommendations presented reflect this? The section does continue to point out that in the view of some, and I include myself in this, that for CAMRA to return to its founding purpose - to promote good beer over bad - it must revisit the technical definitions that govern the types of beer it should support. But I don't see that in the proposals.

The document also points out that unlike in the 1970's when CAMRA defined "real ale" it has passed up on the opportunity to define "craft beer", and this in my view risks CAMRA becoming irrelevant and out of touch. The word "keg" for some conjures up a whole load of bad memories but today's modern "craft keg" beers are not the keg beers of the 1970's, today "smooth ales" are the true successor to bad old days of keg beer and something that I think in the 1990's CAMRA didn't oppose enough. Therefore I believe it is imperative that CAMRA recognises, embraces and takes the lead in craft beer before it is too late. By doing so it can stop the creep in to craft by the big brewers who are a threat to good quality beer.

There is too much low quality cask beer out there in pubs and CAMRA should be getting tougher with pub companies and publications that are selling at times a poor quality product. It should also be promoting good quality keg and bottle beer as a viable alternative and promoting those venues that stock keg beer.

**Mark, Otok Editor**

As a real ale drinker of some forty years plus, I am generally encouraged by the overall recommendations in particular the 'campaigning for real ale, cider and perry and protecting community pubs and clubs will remain core to CAMRA activities'. Although I am only a very occasional cider drinker, I accepted some time ago that real cider and perry should sit along real ale due to the secondary fermentation that takes place up to the point of its serving.

As a fresher student I was a founder member of the University's Real Ale Society in 1976 when it wasn't easy to find many pubs that served real ale, as even York was awash with fizzy, tasteless keg beers. That must be hard for people of half my age to believe compared to the incredible range of real ale found there today. Back in the mid and late 70s I found in York some, if a minority of less than ten out of fifty plus inside the city walls, pubs that served beer like my dad's home brew tasted. I was used to buying Whitbread Big Head and Watney's Red Barrel in pubs before I went away to university. My greatest fear through the revitalisation/rationalisation process, is that it could provide a back door back to those dark keg beer days by promoting so called craft keg beers. I feel fortunate to live in a small town/large village like Ackworth with seven establishments that provides a good choice of well-kept real ales.

No matter how it's wrapped up in sales or marketing terms talk, craft beers are primarily keg and not real. Aren't they? CAMRA needs to push brewers, no matter what their size, to give a definitive rather than marketing wishy-washy definition(s) and then we can all say whether real ales are a part of this 'craft beer phenomenon'. For example, the aspect of definitions I have seen that say hand crafted beers have more flavour. Can't carbonated mass produced keg lagers be made to taste better by adding lime or black current cordial? In the light of this 'fear' of a return to a choice of keg or keg days in pubs in the distant, but still remembered past, the recommendation that CAMRA broadens its focus to play a 'leading role in informing and representing all those with an interest in good beer of any type' concerns me. My concern is that good beer type will include keg beers. I feel we should hold out to 'if it's not real it's not good'.

I am particularly encouraged, or even pleased, with the recommendation 'Celebrating and protecting well-run community pubs and clubs should also remain the core to CAMRA's purpose.....and communal drinking venues across the on-trade'. I strongly believe that good pubs, or clubs, restaurants etc, with good quality real ale as part of the drinks choice they offer, provides a 'vital' service and promotes community cohesion, interaction and integration of people from all walks of life. Ackworth is again a good example of all the community and social benefits that good pubs can promote and provide, even if three of the six pubs are still owned by Enterprise Inns. I am also encouraged that one of the key values from the project is to become more inclusive- which I hope will be backed by a concerted campaign to significantly increase the number of young CAMRA members, as that is one of the best ways of ensuring no return to those dark distant days of the 70s and 80s in beer terms. Such a focused, and dare I say properly marketed, campaign could counter the national marketing for lagers like Foster and Carlsberg and 'smooth' beers. Giving young people a more balanced and 'educated' choice. I know how much I was influenced by the Whitbread Big Head Adverts of the early 70s.

My final thought is that the final acceptance, or rejection, of the final recommendations should be put 'finally' to all members to vote on and not to those attending the AGM in the Spring of 2018, which is how I have read the current suggestions/time frame. If this is the case, I hope Wakefield and other CAMRA branches will push for a final one member one vote on the final recommendations and stress that that is the only way to operate as a truly democratic organisation which I hope and believe CAMRA is and should remain.

**David Oates**

#### FIND OUR MORE

The full document can be downloaded from

<https://revitalisation.camra.org.uk/>

If you want a say in this magazine then please send an email to the editor who will if there are enough replies publish more information in coming issues.

This really is an important issue for CAMRA, or is it that everyone is just happy to collect the £20 Wetherspoon vouchers?

I believe that Camra needs to keep real ale as its core focus, without the distraction of the disproportionate amount of time and column inches devoted to real cider and perry.

The merits of certain "craft" ales are gradually becoming apparent to me, but there will have to be some kind of quality mark so that consumers can distinguish between worthy beers and cheap products which just happen to have the word "craft" on the label.

**Colin Williams**

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The mat featured this time is from Stancill Brewery which was formed when Thomas Gill & Adam Hague bought the 22 barrel kit from Jonathan Stancill and moved it from the Oakwell Brewery in Barnsley to Neepsend in Sheffield.



# STANCILL

S O U T H Y O R K S H I R E



This was in 2014 and 2 years later they have a core range of 7/8 beers, ranging from 3.7% to 4.8%, and also do monthly Specials with 3 in December.

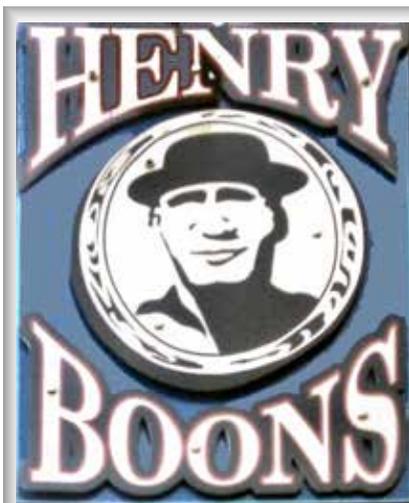
This mat, one of 3 so far, differs from the norm in that it is a single sided, plastic mat (the others being the normal woodpulp) depicting the brewery logo which reflects Sheffield's steel-making heritage.

The brewery has won various awards for Barnsley Bitter and also for its Stancill Pilsner.

It is one of 5 in the area better known as the Valley of Beer. The beers are widely available in our areas well as throughout Yorkshire and beyond.

I'm sure we all wish the brewery all the best for the future and look forward to visiting them in the not too distant future

*Cheers, Albert.*



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# THE RESURGENCE OF SCOTTISH CIDER

**The term “craft” has crept into the drinks sector vocabulary as a cover all description to describe the products brought about by the massive growth in the field of new, small scale brewers. Over the past decade the explosion in numbers of new “craft” breweries starting up in business has captured the imagination of a new generation of drinkers looking for something exciting and different.**

Something similar is happening in the world of cider, albeit on a smaller scale and somewhat more scattered geographically. While the number of new cider makers is but a fraction of those setting up a new brewery, they are more likely to be producing cider for the love of it first and foremost. The term “craft” hardly does them justice. I prefer to think of them as “artisans”.

Traditional cider areas such as Herefordshire, Somerset and Devon; even the more diverse areas famed for using eating and cooking apples to produce cider such as Kent, East Anglia and Scotland are all benefiting from this resurgence in cider making, usually carried out by keen individuals with more than a passing interest in the heritage of the drink. Much of this new wave are producing very small quantities only for local consumption, the sort of thing you’d purchase at the local farmers’ market rather than find in your local pub. By now you’ve probably caught up with me and wondering how Scotland has crept into the list?

What a lot of people aren’t aware of is Scotland’s rich cider past. Historically, there are several areas of Scotland which were once home to apple and pear orchards. Eight hundred years ago the estates and monasteries of the Scottish border region were awash with large orchards. These stretched as far as Glasgow and the Clyde valley. Some parts of modern day Glasgow, such as the Gorbals, Govan and the Merchant City were once home to vast orchards. In fact the Merchant City is largely built on the site of a huge, old pear orchard. It is some of these old estates that present day cider makers turn to for their apple crops. Some old orchards have been left to nature and the apples they produce simply fall to the ground to rot. Not any more as enterprising cider makers are busily seeking out these old orchards

and their rare fruit trees and either buying up the surplus fruit or taking on the maintenance of the trees.

Probably the longest established (founded 2008) and certainly the largest of the new wave of Scottish cider makers is Thistly Cross Cider, now based at their new cider barn in West Barns near Dunbar in East Lothian. They source local apples for their Jaggy Thistle, the only real cider they produce. Their output of fruit added ciders is so large, even exporting to the USA, they can’t source enough home grown apples and resort to using imported apple juice concentrate for most of their range.

Another borders cider maker but based near Langholm in Dumfries and Galloway is Waulkmill Cider. Owner Chris Harrison also scours the region for his supplies of apples and pears and in 2013 he produced the first Scottish perry in over a century. He is also planting new trees with an eye to the future.

Meanwhile in Glasgow, John Hancox set up Clyde Cider in 2015 and has produced the first urban west of Scotland cider since medieval times. One of John’s main interests is the promotion of fruit tree planting ([www.scottishfruittrees.com](http://www.scottishfruittrees.com)). Again, John seeks out windfall crops of apples for his cider making. He casts his net some distance as he has been able to obtain enough apples from the Edinburgh area to produce a special edition MorningCider, named after the capital city suburb of Morningside.

Cider making in Scotland doesn’t stop at Glasgow either. The Cairse of Gowrie area of Perthshire was famous in Victorian times for its apples, pears and plums. Today it is one of the UK’s biggest soft fruit growing regions. The village of Errol sits not to far from the banks of the River Tay and has been the home of the Cairn O’Mohr Winery since 1987. A recent addition to their range of fruit juices and wines has been cider. They don’t have far to go for their apples although one of their special, single varietal ciders (King Jimmy’s) involves using a rowing boat to gather the apples from a clutch of trees from an island in the middle of a lake on the local golf course!

Finally, we head north. Mention Loch Ness and the first thing that enters most people’s minds is the monster. However, by the shores of the loch

the village of Drumnadrochit is home to Loch Ness Cider. Set up in 2014 by Karen Wotherspoon, a keen cider drinker who grew up in Devon using a blend of Highland apples from the Black Isle (even further north than Loch Ness) there are plans here to plant new cider apple tress using varieties that are known to produce fruit in the Highland climate.

You might have to search high and low for a sample of Loch Ness Cider (try out Scottish Aldi stores) but it just goes to show that cider making is alive and well in even the most unlikely of places. There are at least another four of five Scottish cider makers I could have mentioned. All have the same enthusiasm to reinstate Scotland on the cider map in however small a way. One bright spot on the future horizon comes from the Scottish Government's own statistics. In 2014 Scottish National Heritage commissioned a National Orchard Inventory. It found that there were orchards in 31 out of Scotland's 32 local authority areas with the greatest concentration in the Clyde Valley and Kingdom of Fife areas.

*Bill Wilkinson*

## REAL CIDER AND PERRY IN THE WAKEFIELD DISTRICT

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Cricketers Arms, Horbury  
Fernandes, Wakefield  
Glass Blower, Castleford  
Hamelsworde Brewery Tap, Hemsworth  
Harry's Bar, Wakefield  
Junction, Castleford  
New Albion, Altherthorpe  
Red Lion, Ossett  
Reindeer Inn, Overton  
Rising Sun, Bottomboat  
Robin Hood, Altofts  
Robin Hood, Pontefract  
Six Chimneys, Wakefield  
Wakefield Beer Exchange, Wakefield

If your venue sells real cider or any of the above venues has stopped selling real cider let us know!

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Interestingly ale is the recommended drink for the pump rather than lager, which is fizzier and prone to producing a large foamy 'head' on the drink.

Can't help feeling that as with those automated check-outs in your local supermarket, there might still need to be a member of staff on hand to rescue you when things don't go quite right. That ale might still need to be the keg sort as well, which would of course separate the sheep from the goats among drinkers.

Here's a thought—which are we?

**RKW**



## CAMRA MEMBER DISCOUNTS

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<b>Cricketer's Arms</b>	<b>10% on pints only</b>
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	<b>30p off a pint</b>
<b>Hamelsworde</b>	<b>20p off a pint</b>
<b>Harry's Bar</b>	<b>50p off (Mondays)</b>

Please note however the venue has the right to change or remove these discounts at any time so this is not a guarantee that the discount listed will be available.

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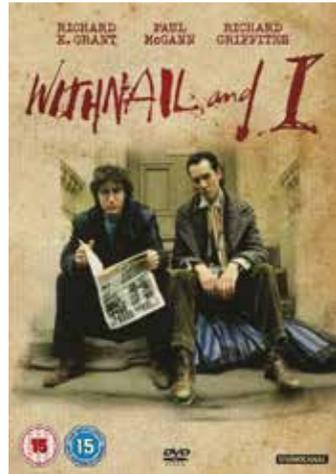


Two out-of-work actors - the nervous, hapless Marwood (Paul McGann who is the "I" in the title and never actually named in the film) and his grating, alcohol soaked buddy, Withnail (Richard E. Grant) - spend their days drifting between their squalid flat, the labour exchange and the pub. When they take a holiday "by mistake" at the Lakeland pile of Withnail's extremely camp Uncle Monty (Richard Griffiths), they fall foul of the less pleasant side of English rural life: tedium, scary locals and endless rain.

Marwood, after being threatened by a man in a pub: "I don't consciously offend big men like this. And this one has a decided imbalance of hormone in him. Get any more masculine than that and you'd have to live up a tree.") So many quotable quotes that could fill an entire magazine!

In real life Grant doesn't smoke or drink, mainly because his body cannot process alcohol, so in order to immerse Grant into the role of boozier Withnail, director Bruce Robinson shamelessly forced a full bottle of champagne then vodka down him one night so he would have a "chemical memory" for his acting thereby getting him so drunk and sick that he passed out, not recovering for 24 hours.

You dear readers are advised to stick with beer: copious amounts of wine, gin, cider, sherry and Scotch were consumed by both of them and Withnail also has Ronsonol lighter fluid but they only have one pint of ale each.



The producers were George Harrison (yes, the Beatle), Paul Heller and Denis O'Brien.

A dvd could cost you as little as six quid or a special edition not far short of £200.



You can find Withnail and Us a documentary at [www.youtube.com/watch?v=-G9WMeGI\\_Uw&feature=youtu.be&t=1191](http://www.youtube.com/watch?v=-G9WMeGI_Uw&feature=youtu.be&t=1191)

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**Yorkshire is a county which boasts a larger population than the whole of Scotland, New Zealand or Ireland. It contains three of the ten largest cities in the UK – Leeds, Sheffield and Bradford, as well as a number of other major towns and cities. It's also the home (according to the latest CAMRA Good Beer Guide) to an astonishing 144 breweries (probably more at the time of going to print).**

Now, being Yorkshire born and bred, it may be that I have a particular bias towards beers brewed in the region. But as a Beer Sommelier, I try to remain impartial to regional favouritism and personal preference. But the more I travel with work, the more frequently I get asked the question: why do so many great beers come from Yorkshire? And how they have stood the test of time?

I genuinely didn't know the answer, other than to waffle vaguely about the softness of the water. Researching this article, I felt quite humbled by the responses from various brewers and became acutely aware of how little I knew of my own county's long association with beer and why so many great brands have survived well into the 21st century. What makes Yorkshire beer so great?

First of all came a history lesson. Simon Theakston, Executive Director at the beautifully picturesque T&R Theakston brewery in Masham, North Yorkshire, eloquently explained the history of how the brewing industry flourished in the county, along with a geography tutorial.

"It has its roots in history of the British Brewing Industry and relates to the cost of production and the duty tax rates. The key to it was the ability to source hops.

"Hops were first introduced into the UK from continental Europe in the late middle ages. British ale traditionally contained no hops and the incentive to brew with hops was that by doing so a brewer would not need to brew ale to a very high gravity because the hops provided an abundance of flavour in addition to acting as an antioxidant. Thus, in the absence of alcohol they provided an acceptable product at a lower duty price - and were therefore more profitable.

"Beers in the south became noted for their very hoppy and flowery content and typically a lower ABV of around 3.4% ABV. In contrast however, in northern Britain, where hops were very much harder to source, the only possible way of sustaining quality was by brewing to a higher alcohol content, as alcohol acts as a preservative. So plenty of barley was required.

"Typically therefore, ale from the northern parts of Britain tended to be more malty and alcoholic. If one were to assume that the central belt of Scotland was the northern most limit of the most populated parts of the UK and then draw a line half way across the country between the central belt and the south coast of England, one would have a line which today is nicely represented today by the M62, the corridor from east to west of England straight through the heartland of Yorkshire (and Lancashire).

"This is where historical beer production became the half-way house in style to the north and the south, the perfect balance between malted barley and hops"

Phil Saltonstall, owner and brewer at one of Yorkshire's newer breweries, Brass Castle in Malton, put this in its simplest terms:

"The history and geography of hop growing in Britain meant that while southern beers carried too much hop character and Scottish beers carried very little - just enough hops made it North to Yorkshire, where the beers are just right".

Tim Dewey, Chief Executive of the renowned Timothy Taylor's brewery, puts forward this theory:

"Yorkshire is an area that was formed on the traditional heavy industries: industries such as mines, mills, and foundries. This was thirst-inducing, relatively low paid work and thousands upon thousands of workers needed their throats clearing, rehydrating and a bit of 'stress release' before heading home. Beer, as a nutritional salt replacing elixir, fitted the bill perfectly, so with these hard working souls creating the demand, the breweries supplied in large volume, which led to the creation of so many breweries. With the advent of so many breweries, came competition, and competition forces quality"

So is it all about Yorkshire's 'millstone and grit' background? Surely other counties went through

similar industrial upheaval and produced equally great beers for the masses?

Well maybe Yorkshire is lucky in having a valuable resource right on its doorstep: the water quality. Tom Fozard, from Rooster's Brewery in Harrogate told me:

"Soft water is ideal for brewing pale ales and we are fortunate that the seven rivers that run east off the Pennines provide the county with different water profiles, most of which is soft. Famously known for producing bitters, more recently Yorkshire has been producing some of the best pale ales in the world".

Tim Dewey agrees: "If we turn to Timothy Taylor's, where does it sit in the brewing landscape? Right in the centre or sweet spot, where the water and therefore the beer's sweetness and balance push everything towards fantastic beers"

Amongst a county of people renowned for being 'tight' with money, its breweries have been adamantly reluctant to cut corners with production techniques and cheaper ingredients. This is a badge of honour for brewers in the county to 'produce the best beer, not the most beer', comments Dewey.

So, there's a grand heritage, great brewing liquor, attention to quality ingredients, but it still doesn't answer my question. Why is Yorkshire beer world renowned to this day, in a highly competitive industry? What differentiates its breweries from those around the world?

This is where things start getting interesting. A common thread started emerging about the desire to create better beer than any other county or country, a strong streak of competition.

Denzil Vallance (who always delights me with his maverick title of Supreme Overlord of Great Heck Brewery in Selby) put it in no uncertain terms when talking about how great Yorkshire is at brewing beer.

"This doesn't happen by accident any more than Australia being good at sports is an accident. We compare what we do with what others do. If it isn't better, we're not happy, so we do something about it until it is.

"A few years ago our Citra beer was very popular, it had just won the Market Town Taverns beer award and everyone was always telling me how

great it was. One day I had a pint of a similar beer from a North Eastern brewery and it was better than ours. I had a second pint, subjecting it to analysis, then went back to the brewery and re-did the recipe so that ours was better.

"The Aussies do something similar on the rare occasions they get beaten at cricket".

Coincidentally, and quite independently, Tom Fozard from Roosters, used the cricket analogy as well...

"There is a genuine desire to improve on what already exists – acknowledging tradition and heritage, but continuing to produce the best beer we can, regardless of style. In cricket, they say that if Yorkshire is strong, then England is strong. Perhaps the same can be said for beer?"

So if it's in Yorkshire's genes to be better at brewing good quality beers than anyone else, can this be passed on to future generations and sustained? I'll leave the last word to Phil from Brass Castle:

"True or not - the fame of Yorkshire beers has spread worldwide. It's well known that Garrett Oliver of Brooklyn, one of the drivers of the US craft ale revolution, values Yorkshire beer 'nous' above any other. He trained under Mark Witty (of Samuel Smiths) from Harrogate, son of Bill Witty (of Big End and later Daleside breweries). Plainly, Yorkshire was at the heart of the US beer renaissance".

My lesson over, I'm far more well versed in explaining why Yorkshire's beers are world-renowned.



**@Annabel Smith**

*Annabel Smith is founder of BeerBelle, a company specialising in delivering beer training, beer events, and a consultancy service to brewers and pubs.*

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

# AN A-Z OF YORKSHIRE BREWERIES

Rich Jones

A is for Abbeydale – Sheffield’s number one

B is for Bob’s Brewing Co. – sadly now gone

C is for Copper Dragon – we know their Golden Pippin

D is for Daleside – which Starbeck folk are sipping

E is for Elland Brewery – famous for their porter

F is for Five Towns beers – named after sons and daughter



G is for Great Heck – whose Yakima is just great

H is for Hop Studio – brewed in Harrogate

I is for Ilkley brewery – famous for their Mary Jane

J is for Justice for mineworkers – not a brewery but a Yorkshire campaign



K is for Kirkstall – and their Dissolution IPA

L is for Leeds Brewery – not a million miles away

M is for Magic Rock – flying the hop monster banner

N is for North Yorkshire – based at Pinchinthorpe Manor



O is for Ossett – buying other local breweries

P is for Partners – the only one in Dewsbury

Q is for the quality – of Yorkshire’s institutions

R is for Ridgeside – Rat and Revolutions



S is for Sam Smiths – who still brew beer in wood

T is for Tiger Tops – and Thornbridge, both are good

U is for the upturn – in Yorkshire micro-brewing

V is for the volume – we’re top, that’s how we’re doing

W is for Webster’s – a brewery from the past

X is for etcetera – for all those I have missed

Y is for York Brewery – Guzzler’s their best brew

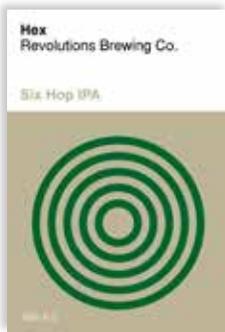
And Z is for the zillions of others – hopefully coming through!





# Revolutions Brewing Co.

## REBRAND FOR AWARD-WINNING CASTLEFORD BREWERY REVOLUTIONS.....



**Vinyl-loving Castleford brewery Revolutions has undergone a re-brand as it looks to strengthen its position in the independent beer market which will see it double the size of the business over the next few years.**

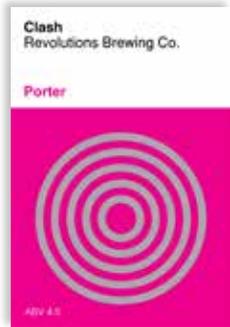
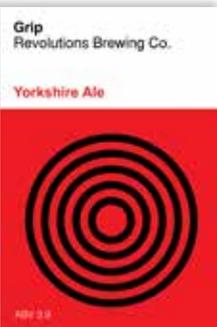
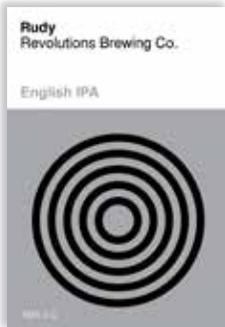
The company was founded in 2010 by Andrew Helm and Mark Seaman, and their brews have since won many awards including national and regional gold medals at Society of Independent Brewers' events.

Andrew Helm, Revolutions co-director, explained: "We're looking to double the size of the business within the next few years which will include investing in the district's economy by employing more local people, installing extra equipment such as fermenting vessels, enhanced cold-storage and keg filler, as well as adding an onsite bottle shop and an entertainment space.



The range of core beers will be refreshed for 2017, with new beers being introduced, while retaining some of their celebrated cask beers such as Clash Porter and Manifesto Stout.

Andrew added: "Alongside our range of cask beers, we are keen to capitalise on the success of our Vienna-style lager, Severina, which won National Gold at SIBA BeerX last March. We are also introducing two other keg lagers; a helles pale and a black dunkles-style. All three of these will be available in 330ml cans, and we expect to add further beers to the range in the near future."



Mark Seaman, Revolutions co-director, said: "We're proud to have forged our own little piece of the vibrant Yorkshire beer scene over the last six years. We continue to invest locally with our involvement in Wakefield Beer Exchange, The Woolpack Inn York and the very successful Castleford Beer Festival, but this is no time to rest on our laurels and we are planning a giant leap forward in 2017.

"Our new line up of beers will be accompanied by a new corporate logo, pump clips and website. These are exciting times for us and we hope beer lovers will enjoy the changes."



**Revolutions  
Brewing Co.**

[www.revolutionsbrewing.co.uk](http://www.revolutionsbrewing.co.uk)

**Telephone 01977 552649**

**Twitter @revolutionsbrew**

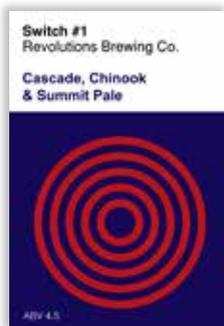
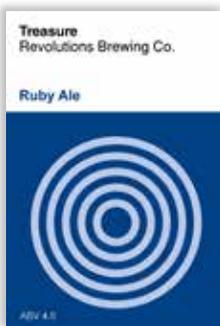
The Revolutions Brewing Company Ltd.  
Unit B7 Whitwood Enterprise Park  
Speedwell Road  
Whitwood, Castleford  
West Yorkshire WF10 5PX

## *WAKEFIELD BEER EXCHANGE*

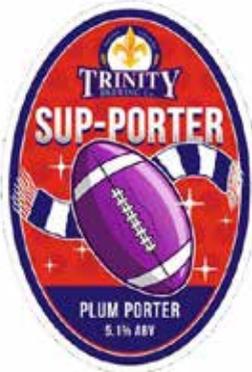
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**Trinity Brewing Company, Wakefield**  
Gavin - 07712583508 @trinitybrew14U



**Sup-Porter** is Trinity's winter warmer and a new ale for December 2016. Brewed with a blend of malts to give a strong dark and full rich bodied fruity flavour. This is a plum porter to get your taste buds going and is what every supporter wants. This will no doubt become a classic for connoisseur of the real ale buffs.

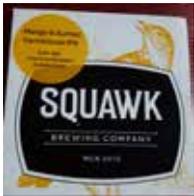
New places delivered to in Deember included The Beck and to The Lightcliffe Club in Brighouse, The Crown & Anchor in Barugh Green, The Fighting Cock in Bradford and The Golden Fleece in Birkenshaw.

Also in December deliveries of **Sup-Porter** were made to Al's Ale House in Haworth. **Well I'll Bee Foxed** was delivered to The Blue Boar in Thornton and **Belle Vue Blonde** to The Millers Bar in Brighouse.

There is also a new website at [trinitybrewery.co.uk](http://trinitybrewery.co.uk)

## Five Towns, Outwood

Tel: 07934 474180 @FBrewery



There was collaboration with Squawrk Brewery of Manchester. Called Mango & Sumac Farmhouse IPA at 5.9% it was in Keykeg.

There is also a 9% Double IPA planned brewed with Passion Fruit.

**Hamelsworde, Hemsworth**  
Tel: 07530 669332 @Hamelsworde

Hamesworde now have a caravan!

With six real ale and two keg lines it is available for hire and has its first run out in late December.



## Bosun's Brewery, Horbury Bridge

Tel : 07513 112 188



There is a new beer coming late January.

King Neptune is a 4.3% Blonde, based on the very popular Unforgotten.

There is also a updated website at <http://www.bosunsbrewery.co.uk>

# A Warm Welcome Awaits!



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## James & Kirkman, Pontefract

Tel: 01977 702231

### From Simon Seaton:

The 4 way IPA we brewed as a Collab with Imperial, Chin Chin brewing & Tarn51 went down really well!



Dale from Imperial came across to James & Kirkman on the 14th of November. We brewed a mild, which has been named : **Once in a Supermoon**, brewed on the eve of the Supermoon and also part fun, as Dale said I only brew with imperial once in a blue moon now :)

Anyway it's 4.3%, has 5 malts in, and is lightly hopped with English Admiral & Bravo!

### New core beer: Longbow Blonde 3.8%

Brewed using a blend of Maris Otter, Wheat and Munich Malt, this pale blonde beer has light biscuit notes then a generous hopping of Sladek and Cluster hops! Refreshing, grapefruit, peach and thirst quenching.

We have also brewed the first in our range of single hopped beer, this sold out before it finished fermenting.

### Nelson Sauvin 4.0%

This very pale blonde ale, has been brewed using Low Color Maris Otter and Wheat Malt. The brewed using the fantastic New Zealand hop Nelson Sauvin, giving a fruity, gooseberry and citrus finish.

Next single hopped beer will be Saaz, again at 4.0% this is due to be brewed early December. Saaz is typical a noble hop from Czech Republic, it has a delicate, clean and floral flavor. Typically used in Pilsner Urquell. Promised to be refreshing, and a good step from lager to ale drinking.

### Our final beer to be brewed since the last update is Porter 5%

Brewed with a complex mixture of 6 malts, including roast barley, Crystal malt and chocolate malt, for a sweet coffee and chocolate malt backbone. Then a generous hopping of two high alpha English hops and one American hop. This

promises dark fruits such as plum and raisins, with a light spice aroma.

We have purchased some oak casks to age some ales in. There is rum & 40 years old malt whisky. These will typically be higher Abv beers! Some of the ales will be going into wooden casks and will be sold and served in our tap room, The Robin Hood.

We are working on a recipe for a new core beer which will be a mild and called Maid Marian Mild.

As well as brewing all these beers, we have been keeping up with our core beers, our Little John 3.6% is selling well at the Robin Hood and runs out pretty quick!

Plans are still going ahead for a new cold store, with an area for conditioning ale and a new grain store.

## Tarn 51 Brewing, Altofts

@tarn51brewing @robhoodaltofts



Tarn 51 were selling mini kegs from the Robin Hood pub in the run up to Christmas - **Rocking Robin** and **Coffee Oat Stout**, both 4.2%.

There is a new single hopped beer with Mosaic called **On The Tiles** at 4.5%.

There is a beer festival in late April next year at the Robin Hood with collaborations on the bar.

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Colin Williams, John Mason

## 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 can help deliver OKs to local pubs? 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**  
**Bier Huis, Ossett**  
**Kelly's Sports Bar, Ossett**  
**Plough, Warmfield**  
**Wakefield Labour Club**

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Deadline for all advertising and feature copy for Spring 2017 Edition is March 1st

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Editor: Mark Gibson Email : gibson-mark1@sky.com Tel : 07450272680

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Dave and his staff welcome you to

The  
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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**

Marquee 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.

**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](http://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](http://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**