

***O*to*K***

From Ossett To Knottingley

Issue 89 . FREE!

# Jolly Boys Brewery open The Mallard at Moorthorpe Station



Campaign  
for  
Real Ale

# THE LITTLE BULL

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## PUB OF THE YEAR BLACK ROCK, WAKEFIELD



For the second year running you voted The Black Rock in Wakefield as our Pub Of The Year as well as Winter Pub Of The Season.

Consistently excellent real ale but also a great pub to drink in The Rock sets the standard for other pubs.

Pictured from left to right are John, Shaun, our new Chairman Mark Goodair, Sally and Craig.

## CLUB OF THE YEAR THE RED SHED, WAKEFIELD



You voted the Wakefield Labour Club as our Club Of The Year.

The club offers an ever changing range of high quality real ales and is home to a number of community groups. Hopefully Wakefield Council will see this and recognise the club as an Asset of Community Value.

Pictured from left to right are Linda Bratley, Steve Wiltshire and holding the award Club President Matt Hallas.

## THE SPRING PUB OF THE SEASON WAS VOTED AS LUIS BAR @ FERNANDES

## BRANCH DIARY

**Sat 1 Jul** - Branch Meeting Station Cragglestone Noon

**Thu 3 Aug** - Branch Meeting at Bier Huis, Ossett 8pm

You can keep up to date on all events by following us on Twitter and Facebook or visiting our website [wakefield.camra.org.uk/branch-diary](http://wakefield.camra.org.uk/branch-diary)

*Branch Meetings are Thursday 7.30pm unless stated  
Committee Meeting are Tuesday 7.30pm unless stated*



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### Room for a Little Un?



Great news from Moorthorpe with the arrival of Chin Chin real ales at the Little Un. It's a music venue with a large room suitable for performances but they have created a very cosy and welcoming little tap room which is open from 3pm Tues-Sat. When I called there were 2 excellent Chin Chin ales on offer including the house

bitter, suitably named Room For A Little Un. The beer couldn't possibly be more Locale! There's an open mic night on Thursday nights and a warm welcome is assured.

They're only just over the border from South Elmsall and midway between South Elmsall and Moorthorpe stations. The 496 Wakefield-Upton service stops close by and even runs in the evening. Find them at 8 Spring Terrace, WF9 2AF and check them out on Facebook: thelittleun.



The area of Moorthorpe and South Elmsall is becoming a real ale destination at last!

*Colin Williams*

### OTHER PUB NEWS

#### Hemsworth

**The Hoptomist** - which is the former Kings Head has reopened with no real ale.

#### Lupset

**The Magnet** - has reopened under the Craft Union banner with real ale in the offering.

#### Ossett

**Ossett Railway Club** - has permanently closed.

#### Pontefract

**Last Bank** - has had Timothy Taylor's Landlord and Abbeydale Daily Bread on the bar recently.

#### Thorpe Audlin

**Fox And Hounds** - has reportedly stopped selling real ale.

#### Wakefield

**The Distillery** - has opened within Tileyard North. There is no real ale but there is one keg beer from Salt available.

### South Elmsall



At the crossroads at the top of the hill, the former Barnsley Oak has now reopened as "The Oak, Local Pub and Kitchen" after a refurb and a facelift. The new sign promises "cask ales" and there are going to be two on offer. Landlord will be permanent and there will be one changing beer. When I called, the guest ale was Purity Mad Goose. As previously, there is an extensive food offering, served every day.

There's good Acorn Barnsley Bitter to be had at the "Brooky" club in South Elmsall and cask can often be found at the United Services Club.

*Colin Williams*

### Polka Hop, Wakefield

The Polka Hop on George Street has reopened so it's welcome to Daz and Fiona who are now in charge.



Daz's favourite beer Boltmaker is a permanent along with the excellent Acorn Barnsley Bitter. The other two pumps are for guests with the aim of having a blonde and dark beer on. A craft offering is also planned.

**The opening times have been extended to every day from 12 noon until closing, except Saturday when it's 11am.**

There are bar snacks too with pork pies and cheeseboards normally on offer.

Can we also wish former licensees Chris and Jane all the best for the future, they made the Polka Hop into a brilliant pub which Daz and Fiona seem set to continue.



### **Hammer & Stithy, Gawthorpe**

Has had two Ossett beers available including Yorkshire Blonde and the Gluten Free Silver King. Both were well kept.



### **Inns Of Court, Wakefield**

This Marston tied house has LocAle courtesy of Barmaster (Morley)



### **Harewood Arms, Wakefield**

Tigertops Brewery pretty much a house beer now, going down well with the locals.



### **Prop' ur Baa, Ossett**

Micro pub with an excellent range of beers. Sam and his family are very friendly and always welcoming, with a great support of the local breweries in the district!!



### **Boons, Horbury**

Always a good range of beers to choose from quite often an occasional micro beer from a national brewery, quality is always the key here

**Scott (aka The Ginger Beer King) is our LocAle officer who loves drinking in and reporting on local pubs.**  
**Follow Scott on Twitter @Gingerbeerking**

James and his staff always strive to serve the best pint. Also worth noting the pub has an extensive range of rugby league memorabilia from by gone era's

## **What's On**

### **Castleford**

#### **Yorkshire Craft Beers**

**Jun 30** - Craft Beer Experience (ticketed)

**Aug 18-19** - Beer Festival (ticketed)

**Sep 16** - Oktoberfest (ticketed)

[www.yorkshirecraftbeers.co.uk/events.php](http://www.yorkshirecraftbeers.co.uk/events.php) for more information

### **Horbury**

#### **Boons**

**Jun 30-Jul 2** - Music and Beer Festival

### **Calder Vale Hotel**

**Sep 2-3** - Vintage at the Vale.

### **Middlestown**

#### **The Little Bull**

**Jul 28-30** - Beer Festival with live music.

### **Ossett**

#### **Town Hall**

**Jun 2-3** - Ossett Beercart Beer Festival.

### **Ossett Brewery Taproom & Shop**

**Jul 15** - Family Charity Open Day.

### **Sandal**

#### **Star Inn**

**Aug 18th-19th** - Beer Festival

### **Wakefield**

#### **Luis Bar at Fernandes**

**Jun 11** - The 189ers

**Jun 25** - Mike Garobak

**Jul 9** - Tony Foster Duo

*Note: not all events listed will feature real ale. If you want an event listed in the next issue contact the editor.*

## **Real Cider And Perry In The Wakefield District**

Alverthorpe WMC	Doghouse, Castleford	Reindeer Inn, Overton
Bier Huis, Ossett	Fernandes, Wakefield	Robin Hood, Altofts
Blue Bell, Hemsworth	Glass Blower, Castleford	Robin Hood, Pontefract
Boons, Horbury	Harry's Bar, Wakefield	Six Chimneys, Wakefield
Boot And Shoe, Ackworth	Market Tap, Castleford	Wagon, Wakefield
Broken Bridge, Pontefract	New Albion, Altherthorpe	Winter Seam, Glassho'ton
Cherry Tree, Horbury	Old Grocers, Pontefract	
Cricketers Arms, Horbury	Polka Hop, Wakefield	

**Let us know! Does your pub or club sell real cider or perry?**

**Have you been somewhere that that isn't listed here?**

**Please contact the editor  
[otok@wakefield.camra.org.uk](mailto:otok@wakefield.camra.org.uk)**

## The Mallard Opens



The Mallard on Moorthorpe Station opened on Saturday 13th May. The building, the former Waiting Room and Ticket Office, is leased from Network Rail by the Jolly Boys' Brewery from Barnsley.

The Bar Manager, Ben, is determined to make a success of the new venture, with only currently 3 other Real Ale establishments in the South Kirkby and South Elmsall Area (United Services Club on Elmsall Hill, known locally as the 'Soldiers'; The Little Un Club, also in Moorthorpe, and The Oak at the top of Minsthorpe Hill).

Ben has opened with 4 different Real Ales from the Jolly Boys' Brewery: Jolly Yorkshire Bitter(3.8%); Jolly Blonde (4.0%); Jolly Collier Porter(5.0%); and Supa-Citra Pale Ale(4.2%).

There are also 2 ciders on hand pump from Lilley's in Somerset: Mango Cider and Rhubarb Cider.



Ben is going to 'test the water' with these 6 hand pumps over the opening weeks with a view to introducing at least one guest real ale from other breweries.

There are also 5 keg beers on the tap dispensers, including Loom Pale (4.0%) and Jute Sessional IPA (4.2%) both from the SALT Brewery, Hell ABK

Bavarian Lager (5.0%) and Weiss Bier (5.3%). Tea and Coffees will also be available.

Live entertainment is also planned for the future and will be posted on their Facebook page, Opening Times are: Mon to Thurs 4:00 to 11:00; Fri 2:00 to 11:00; Sat 12:00 to 11:00; and, Sunday 12:00 to 10:00.

The Mallard is also dog friendly. All at Wakefield CAMRA wish Ben and his team every success and welcome another Real Ale pub onto the scene.

*David Oates*

# THE POLKA HOP

WAKEFIELD

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Facebook: ThePolkaHop

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Open Every Day  
Mon - Fri  
12 - 11pm  
Sat  
11 - 11pm  
Sun  
12 - 10pm

Ackworth's seven real ale pubs, clubs and restaurants continue to trade and function successfully with no sign of closures in these very testing times in the pub and hospitality sector in the continuing cost of living crisis.

The big, exciting news is the confirmation of the Cricket Club's Second Annual Beer Festival on the 15th to 17th September. It will run alongside a Fun Fair and Classic Car Show following last year's big successful joint ventures. The opening times will be Fri 5:00 to 11:00, Sat 12:00 to 11:00 and Sunday 12:00 to 5:00.

As I write this article in mid May it's clear that spring has well and truly arrived and summer is just around the corner. Therefore, I thought it would be appropriate to return to the theme of Al Fresco drinking. If you are a dog owner, the good news is that 'Your Best Friend' is allowed inside all 7 Real Ale Establishments. All 7 Real Ale Establishments have Facebook Pages where up-to-date information, menus etc can be found.

**Ackworth Cricket Club:** Bottled Conditioned Real Ales are available and usually from the Little Valley, Marston, Shepherd Neame and St Austell. There are tables and chairs immediately outside the club and seats and benches around the perimeter of the cricket field where drinks can be taken. The marquee is used for their outside events as well as the beer festival.

**Angel:** Black Sheep Bitter remains the permanent real ale with a rotating guest on the second hand pump. The Angel has outdoor drinking and eating is popular in the pergola style, partly paved and partly lawned Beer Garden to the front of the pub. Quiz night is on Wed 8:45



**Boot and Shoe:** Ossett White Rat and Yorkshire Blonde remain the two permanent real ales. One, and occasionally two, rotating guests from the Ossett range are frequently available. The Boot closed down for 5 days in mid April to complete the 4 week Beer Garden Project and spruce up the interior. The Beer Garden, to the front of the pub, has been extended to twice



it's original size, has an outdoor stage and bar and is partly covered with outdoor heating for those cooler days and nights.

Meals can be taken outside. Live music is on Sat 9:00. Quiz night is 9:00.

**Brown Cow:** Timothy Taylors Boltmaker has now become the well established regular real ale, with a changing guest occupying the second hand pump. The Cow has two outdoor drinking and dining areas: A row of bench tables to the front with spectacular hanging baskets and planters; and, a raised paved terraced area that is partly covered, well shaded on those very hot days and evenings. Meals can be taken outside. Quiz night is on Tues 9:00



**Ego at The Beverley Arms:** The food based pub restaurant with a semi separate bar area off to the left, continues to have a rotating Pale Ale or IPA from the Leeds based Kirkstall Brewery. The Bevs has a well shaded, tree lined beer garden at the back of the pub restaurant. There is a raised covered, wooden decking area with lights and tables in the open under the trees. Meals can be taken outside.





## Ackworth Continued



**Masons Arms:** Bradfield Blonde and Farmers Bitter remain the two permanent real ales. One, and occasionally two guest real ales from the Bradfield range are frequently available. The fourth Real Ale is usually a specialist sessional beer associated with festive or special occasions. The Mason's has a recently created

extensive, two level paved terraced Beer Garden Terrace. An ongoing floral display in planters and hanging baskets is planned for the summer months. Live music will move outside again where ever the weather permits. Live music is on Sat 9:00 and Sunday 4:00 to 6:00

**Rustic Arms:** A rotating guest occupies the one active hand pump. Often, but not exclusively, the Ackworth Ale, a 3.8% Pale Ale by the Nottingham based Castle Rock. Other recent ales have been from Greene King.

The Rustics has a large lawned beer garden overlooking the fishing lake which provides a very

scenic setting and is completely fenced off which makes it safe for young children. It caters for both adults and families. A recently extended play area is proving popular with the children. There is a covered outside stage for moving the live music outside on Friday nights and Bank Holidays etc in the warmer months. There is large L shape covered patio area, with heaters, attached to two sides of the pub. Eating can be taken on tables in the open part or the designated outdoor eating area in the beer garden or on the patio.



*David Oates*

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✦

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### Real Ale in Hemsworth

There are just two pubs in Hemsworth that now serve Real Ale: The Hill Top Tap, on Kirkby Road across from the new Costa Coffee on the site of the old market, and the Blue Bell on the main Cross Hills road junction less than one minute from the bus station.



#### Hill Top

Less than a 10 minute walk from the bus station. Still called the Hill Top Tap even though the brewery recently closed. David Sheriff, who ran the brewery and the tap still runs the 'Tap'. There are two regular real ales now brewed by the White Rose

Brewery run by David's Grandad: Classic Blonde( 4.0%) and Classic Bitter( 3.9%). A rotating guest occupies the third hand pump, which recently has included real ales from White Rose, Ossett and North Riding Breweries. There are also two rotating Key Keg beers available, which on my recent visit were from Brew York and the Gypsy Hill Brewery. There is a strong local customer base, with David saying 'all the locals are lovely'. Opening times are: Mon, Wed and Thurs 17:00 to 22:00; Fri 14:00 to 23:00; Sat 12:00 to 23:00; Sun 12:00 to 22:00.



#### The Blue Bell

Taken over and fully refurbished by Weatherspoons in 2013. The Blue Bell was opened at the turn of the 20th Century to cater for the mass influx of coal miners, particularly from Scotland and the North East. The Manager Simon Baker, a CAMRA member, is keen to promote real

ale and is planning some 'Meet the Brewer' sessions and similar events in the coming months. There are currently 5 hand pumps serving 3 regular Real Ales and 2 rotating guests. On a recent visit, the guests were: 'Sudwerk' Swiss Red Ale brewed by Adnams (4.4%) and English Brown Ale (EBA) from Titanic Brewery (4.6%). Cask Marque Accreditation has been awarded until 31.03.24.

David Oates

### OVER THE BORDER: The 1903 at Hooton Pagnell

The '1903' just over the West Yorkshire boundary in South Yorkshire has 3 hand pumps serving Real Ales.



There are two permanent real ales: '1903 Session Blonde (3.9%), brewed 3 miles down the road by the Chin Chin Brewery in South Kirkby, and Timothy Taylor Landlord. A rotating guest on the third hand pump is often, but not exclusively from Chin Chin. On a recent visit it was the very good KANDEL, a 4.8% Black Forest Gateaux Stout. The 1903, opened up again in November 2022 and is managed and run by Kieron and Jess for the Production Park Company, who also own the New Inn at Walton , near Wakefield.



The building has a Medieval Appearance but was actually built in 1903 as its name suggests. It lies in the award winning limestone conservation village of Hooton Pagnall with numerous listed buildings(DN5 7BL on the B6422). It is only just over 2 miles from the South Elmsall Train and Bus Stations, but unfortunately no public bus service runs any more from South Elmsall to Hooton Pagnall. A return taxi could be a good option from South Elmsall. Speaking from recent experience, the 1903 serves top quality food. Food times are: Wed to Sat 12:00 to 21:00 and Sun 12:00 to 18:00. Contacts are: 01302 201397 or [info@1903hootonpagnall.co.uk](mailto:info@1903hootonpagnall.co.uk) General opening times are: Wed and Thurs 12:00 to 22:00, Fri and Sat 12:00 to Midnight and Sun 12:00 to 21:00.

David Oates

## Dogs In Pubs

We asked on Facebook for pictures of dogs in pubs and we got some great replies.

I don't have the names of all the dogs sent in but The Robin in Altofts responded with "We are 🍷 (here is) Arnold the pub dog."



On the left is a thirsty customer at The Old Grocers in Pontefract. On the right Kitty Rees tells us The Woodman in Outwood is dog friendly. It has a nice big area out the back but they're welcome indoors as well.



Here are some dogs with their pints at The New Wheel in Wrenthorpe and on the right another dog at The Robin in Altofts



Liz at Luis Bar says they are dog friendly if they are on leads due to the layout of the pub. There is a pub/brewery dog who some of you will know because he has the "Mr Brian" beer named after him. Sadly no photo, I will try and get one for the next issue.

Our last photo is Milo (just in shot!) at The Red Shed in Wakefield.



In Ackworth all pubs dog friendly. There are no restrictions at the Masons Arms and the Cricket Club, The others serve food so have conditions. These are: Angel at Ackworth - in front of and to the right of the bar, Boot and Shoe - in front of and to the right of the bar, Brown Cow - to the left of the bar area, EGO Restaurant @ the Beverley Arms - the bar area to the front and left of the entrance and in the conservatory, Rustic Arms - in the bar areas but not in the designated restaurant area.

There are a lot of dog friendly pubs out there, get in touch with us and please send us your photos of dogs in pubs and we'll put them in the next issue.

Keep an eye on our Facebook page as we'll be asking for more information on all sorts of topics, don't miss out.

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# THE BLACK ROCK

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## A Good Meal And A Decent Pint - Brown Cow, Ackworth

The days when Ackworth had just five basic boozers with no food and not a drop of real ale to be had were long gone. Regular readers will know that the village is now awash with real ale and the food choice is also impressive.

So this time we drop into the Brown Cow to see how things are progressing. It's on the A628 at the Pontefract end of the village, served by the hourly 28 bus form Pontefract and Barnsley via Hemsworth. There's also the 39 and 249 in the daytime. The 28 can connect with the local rail network at Fitzwilliam.



It was interesting to note that recently the opening times and food service times have been greatly extended, hinting at a degree of popularity. The pub is closed on Mondays but food is served 1200-2000 Tues-Sat and 1200-1700 Sun. There are sometimes steak nights on Thursdays and there are of course roasts on a Sunday.



The interior is spacious and comfortable and it is always good to see an area suitable for those who have just come for a drink. There is also plenty of outside seating at the front and rear for when the weather is suitable. As for the real ale, there were 2 good choices: Taylor's Boltmaker and Ossett Silver King. Although Landlord is a fine beer, it is always good to see a different Taylor's beer on offer and we were not disappointed with

the Boltmaker. Silver King was also selling well. The Boltmaker cost £3.90.

It was early on a Thursday evening and there were already quite a few diners. The service, including drinks to the table, was quick, efficient and most pleasant.

The menu offers a good range of very traditional pub fayre and prices seemed quite reasonable when compared with what some places are having to charge nowadays. As well as a few starters, "favourites" and main courses there is a good value senior citizens' menu served 1200-1500 Tues-Fri, a children's menu and some baguettes and salads listed as "light bites". Full marks for not spelling it "lite"! Sample prices: garlic mushrooms £5.25, gammon steak £10.50, mixed grill £23.95, baguettes from £5.95 (includes chips and salad), children's meals £5.95.



On this occasion I was joined by Guest Reviewer. We thought a shared starter might work well and the halloumi fries (£4.95) came with a generous serving of fairly hot sweet chilli sauce. Our main courses were homemade beef lasagne (£11.95) which came with garlic bread and salad garnish, and homemade steak pie (£12.45) which came with peas and particularly good chips. The pie is a puff pastry topping over a bowl of substantial filling. Both main courses were sound value for money.

A shared starter had meant that desserts could be sampled. From a no-nonsense dessert list of traditional sweets all at £5.50 we selected a very good New York cheesecake, accompanied by a generous pot of whipped cream, and a sticky toffee pudding with ice cream. Custard is also an option with the puddings.

So the Brown Cow offers a traditional collection of pub favourites, served at fair prices in pleasant surroundings.

The Brown Cow, Pontefract Road, Ackworth, WF7 7EL. 01977 345348. "The Brown Cow" on Facebook.

**Colin Williams**

**Follow Colin on Twitter**  
**@ColinWilliams14**



"This winter has been long. Very long, in fact. Whilst it may not have technically been longer, it certainly felt longer than normal. With the first signs of summer finally making an appearance we could be, hopefully, starting to see some positive signs return to our industry. There are still plenty of challenges to come (don't even get me started on the changes to duty and small pack) but, with the sun finally showing its face, we can only hope that our beloved industry starts to flourish somewhat.

Seasonal affective disorder is a thing, and it's a noted medical condition by the NHS whereby those who suffer from it, notice a dip in their health and wellbeing in the colder and darker months. To be honest, I think most of us suffer from this. Sitting beside a cosy fire in the winter is a joy, but finally being able to enjoy a pint in the sun just feels so much better this year.

Beer is an escape. It allows us to close the door on our personal lives and momentarily lose ourselves in the joy a fresh pint brings. But knowing that our pubs, bars and breweries have been struggling so much seems to have taken the shine off that joy for me. I'm not blaming them, far from in fact, as I've been trying to do my bit wherever I can to support them. When we're faced with constant negativity, though, and oftentimes when we're almost powerless to help, it does sometimes make you think 'what's the point?'

Not to mention that every pint is now being scrutinised by many as we're still in the throes of an ongoing 'cost of living crisis'; I hope that recent situations haven't done irreparable damage to our beer industry. I live and breathe beer as I work in the industry, but seeing such a downturn in trade across the board is so

disheartening. There have been events and occasions where I think, 'it's coming back', it seems to go quiet again. But, now we're faced with a warm spell, I'm hoping it's back for good (insert Take That backing track here).

When the sun's out, business seems to be good. When it isn't, then it's anyone's guess as to how busy you'll be. I don't blame people for hiding away from the rain and cold weather (not to mention bus and train strikes) but I'm hoping (almost praying) that we see an uptick in customers across the board in the coming weeks.

If you're like me, you might need to apply the factor 50 before heading outside when the thermometer ticks slightly over 15 degrees, but we like being out in the sun. It's good for our bodies and our minds. Seeing other people enjoying it too, can do us the world of good. Add a tasty beer into the mix too, then we're hopefully onto a winner. If we have a good and positive summer, then hopefully it will enable establishments to lay down solid foundations ahead of what could be another challenging start to next year. The noise may not be as loud as it was at the start of the year, but the focus is still very much the same; stay local, drink local and support small businesses where you can.

It's scary how many businesses are seeing out the next six months or so before making a decision on their future, so let's try make that decision for them a positive one..."

**Stephen Carter, Points Of Brew**



@points\_of\_brew

**Love beer? Love pubs?**

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Deep Space 9 was not only the best Star Trek series, it had the best bar. The third live action Star Trek series never got its due in its original run but now with its more serialised stories people are discovering it.

Set on a space station not a spaceship, DS9 became more grounded in characters than science fiction.

At its centre was Quark's Bar, Grill, Gaming House and Holosuite Arcade. The host was Quark, a Ferengi played by Armin Shimerman who really defined the race.

The Ferengi were designed as the ultimate capitalists engaged only in making profit which whilst the opposite of Gene Roddenberry's utopian future for Earth they were quickly relegated as not serious threats to the Federation when introduced in the Next Generation series.



In DS9, which pushed the boundaries of Roddenberry's vision, they were used properly mostly in comedic storylines in for example an episode from Season 4 called Bar Association where Quark's brother Rom forms a Union and goes on strike to gain better pay. This puts Quark and the strikers up against the Ferengi Commerce Authority who send Liquidator Brunt to force the strike to end. Brunt informs the strikers that if they were on Ferenginar they would be taken to top of Tower Of Commerce and thrown off into The Great Marketplace below. But as they have been corrupted by the Federation they would let them off if they go back to work and if they didn't accept this then they would be "reduced into utter destitution".

The Ferengi abide by the Rules of Acquisition and rule 211 is quoted here "Employees are the rungs on the ladder of success. Don't hesitate to step on them."

Series regulars Chief O'Brien and Doctor Bashir were often shown drinking in the bar and also had a dartboard set up but as you can imagine most of the people shown would be seen drinking liquid of every colour you can think of.

It always amused me watching that other worlds only seemed to have 1 or 2 drinks, the Romulans drank Romulan Ale, the Cardasians Kanar and the Klingons Blood Wine as if it was the only thing they drank.



The show ran for 7 series culminating in the superb Dominion War storyline.

Star Trek Deep Space 9 can be bought on Amazon Prime for £9.99 a series, or on DVD as a boxset. It can be found also on the Sky SciFi channel if you have a Sky subscription.

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## Ossett Brewery 25th Anniversary

A leading independent Yorkshire brewery is toasting 25 successful years with a series of innovative special cask ales as sales continue to grow despite market challenges. Brewer of nationally renowned brands such as Yorkshire Blonde, White Rat, Silver King and Excelsius.

The progressive Ossett Brewing Co began life in 1998 on a five-barrel-brew-length kit behind the Brewer's Pride pub in Ossett, West Yorkshire. Within three years brewing capacity was 40 barrels a week.

Winning many national and international awards, today's modern brewery stands only a short distance from the original site in Low Mill Road producing an eclectic range of cask ale and lager. The company now produces 440 brewers-barrels a week serving a pub estate of 35 outlets, free trade customers and national customers all over the UK. The company has received various CAMRA, Publican and SIBA national awards over the years including supreme national champion with Excelsius. Silver King won its first national award in 2001 and two decades later in 2021 won another national gold medal.



Launching the celebrations, the first of a creative four strong Silver Series of anniversary ales rolls out the end of this month. A Premium Golden Ale, Dazzler (4.5% abv). First brewed in the Summer of 1998, Dazzler was one of the very first Ossett beers. Twenty five years later, this is an updated version of an old favourite, but with more hops. Lots more hops! Golden Promise malt creates a premium golden pale ale with bready and biscuity flavours. WGV (Whitbread Golding Variety) hops grown in Kent are added at three stages of the brewing process to produce the floral and herbal aromas characteristic of the best English ales.

The second roll out will be Easy Does It (3.4% abv) an easy drinking session summer bitter; clear pale straw in colour and full bodied with hints of peach, pineapple and passion fruit on the aroma and a balanced dry, citrus bitterness in taste delivered from new British Harlequin and American Citra hops.

A third brew for the autumn is, Alter Ego (5.5% abv) exploring the NEIPA (New England India Pale Ale) style

and proclaimed as a 'souped up' dry hopped mutation of Ossett's highly popular White Rat (4% abv); hazy, straw-coloured, with the aroma of orange, peach and grapefruit from the Cascade, Amarillo and Columbus American hops which deliver a perfect bitter-sweet balance.

A vanilla stout concludes the celebrations. Irish stout style, Jet (4.2% abv) is black with vanilla, chocolate and coffee notes on the aroma and a dry and bitter finish from roasted malts joined with the French Savinjski Golding hops and US Chinook. Distinctive pump clips for the series display red and silver lettering on a black background.

Each month there are collaboration brews, featuring pioneering ales such as Rose Petal IPA, brewed jointly with Adnams using the new UK Mystic hop. Alongside is a Single Hop series of pale ales exploring hops from the UK, USA, New Zealand, France and Germany.

The company was originally founded as a brewpub in 1998 by Bob Lawson former career brewer at Joshua Tetley in Leeds. Son Jamie founded an independent pub group, Izakaya Pub Co. Ltd alongside the brewery in 2003 which later merged into the Ossett brewing group. Jamie has led the brewery since Bob became Chairman in 2005 with Paul Spencer taking over as Head Brewer at the same time. Paul is still in charge of Ossett's great beer line up after 22 years with the company. Jamie was also responsible for the founding of its craft beer sister company, SALT in 2018.



Ossett owner Jamie Lawson said: "These post pandemic times have been particularly challenging for the brewing and pub industry. However, the past two years have seen us enjoy steady growth and we are now delighted to be celebrating our milestone 25th year with our Silver Series. We believe in the future of cask ale and are determined to build on our deep roots to sustain Ossett for the future through broadening the appeal of cask with inventive and exciting brands - as seen with our Silver Series, Synergy Series, Collaboration Ales and our Single Hopped programme as well as the all-time favourites that sit within our core range."

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## Bradbury's Beermat Column - Hambleton Brewery



The mat featured this time is from Hambleton Brewery of Melmerby, North Yorkshire who commenced brewing in March 1991.

It was started by Nick Stafford at the bottom of his in-laws' garden, moving to The Brewery, Holme-On-Swale, Thirsk, North Yorkshire before moving to its current site in 2007.



Nick built his brewery with blood, sweat and tears. Why did he do this? Simply because he wanted to make great beer as the slogan on the back of the mat testifies. T

he first mats were issued in 1997 and so far they have produced over 20 mats most have which are double-sided square ones with a few single-sided ones and at least 1 circular mat.

All the mats feature the "White Horse of Kilburn" as the brewery logo and cover the range of beers and activities within the brewery.

Cask, Keg, Canned beer, Gluten Free and a Bootleggers range of beers are produced from a 20 barrel brew length plant.



I know all of us who have enjoyed Hambleton Ales hope that the brewery will continue to brew with REAL PASSION for many years to come,

***Cheers, Albert.***

# 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 **Old Mill, Black Sheep, Pedigree and a local brewery including Ossett**

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# The LUDDITE oath

The Luddites of 1812 had a solemn oath, which stated that any man who “twisted in” to their cause must “punish with death any traitor or traitors who may rise up against us”.

The “oath” of the Luddite Brewing Company doesn’t go quite that far, but there are a few things we do try to follow when brewing and running our brewery tap, The Calder Vale Hotel in Horbury Junction.

We try to brew interesting ales from the finest ingredients. We like traditional beer recipes, popular trends such as IPAs, and we also like to experiment with our take on continental beer styles, particularly those of the clever Belgians.

In our pub, The Calder Vale, we have a “Yorkshire First” policy. This means we have guest ales from smaller brewers across Yorkshire, our lagers are from Sheffield and we have spirits from Mapplewell, Richmond and Filey. Our crisps are from Howden and our nuts are made in Holmfirth.

We also make a point of having... restaurant quality wines, live music, comedy and cinema evenings, the daftest pub quiz ever, log-burners, a large hop garden and we allow dogs. We are currently Yorkshire’s “dog friendliest” pub.

If you like our oath, you may like to pay us a visit. You’ll receive a reet warm welcome... so long as you’re not a traitor!

## LUDDITE

The Calder Vale Hotel, Millfield Rd., Horbury Junction, WF45EB

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At least a couple of times a week, when I listen to the news on the radio, or open the newspaper, there is some doom and gloom story about how alcohol is ruining the health of the nation, and it's usually accompanied by a picture of cask ale being poured.

One of my colleagues calls this 'lazy journalism' because it suggests that beer is at the root of all the problems in society. So, I'm going to set the record straight. Any type of alcoholic beverage, when consumed in large quantities, is going to have an impact on health, behaviour and lifestyle, but beer gets the worst press.

First, let's debunk some myths. Beer, when drunk in moderation, is not unhealthy. Through the ages it's been referred to as 'liquid bread'. Beer contains zero fat and zero cholesterol. Surprised by this? Read on, because it may make you feel a bit better about that pint in front of you.

Of all the health myths surrounding beer, none is more enduring than that of the link between beer consumption and the 'beer belly'. However, beer itself has a relatively low calorific value. Let me just compare beer to some of the calories found in other drinks. Half a pint of 3.8% beer, contains 85 calories. A single gin and tonic is 121 calories. With a medium size glass of

white wine, that calorific value goes up to 131 calories. So why is beer seen to be associated with weight gain? It has nothing to do with drink of choice, and everything to do with lifestyle. Think of the food you usually crave after having a few drinks. It's usually foods packed with carbohydrates, yes, I'm talking about fish and chips, pizzas, kebabs. After eating this type of food, you feel sleepy and bloated. All you want to do is lie down, watch a box set and go to sleep.

We are constantly told to hydrate, hydrate, hydrate by drinking lots of water to keep looking youthful. Drinks with a high alcohol content such as wines and spirits are not the best choice to maintain hydration as they increase the amount of water the body loses. However, because normal strength beers are much lower in alcohol, drinking them helps maintain balanced hydration. Beer is around 95% water.

Beer is mostly made from barley. When malted, barley is a very rich source of B group vitamins including niacin, riboflavin, pyridoxine, folate. Recognise these names? Take a look on a packet of breakfast cereal – yes, they're there. For the ladies, take a look at your moisturiser or face cream – yes, they're there again. It is also these vitamins which protect against cardiovascular disease – far more than red wine and spirits.

There is a very high concentration of silicon in beer; it's found in the husk of barley, and is dissolved into the fluid of the beer. What does silicon do? It plays an important part in the synthesis of collagen, the protein found in hair, nails, tendons and skin. More importantly it makes bones denser, preventing the onset of osteoporosis, a disease which affects 3 million Britons.

The hops, the plants which give beer it's dry, bitter taste and aromatic aroma are brimming with healthy properties. They are a natural disinfectant and were widely used as a medicine in the 17th century to protect and fight off infections. Hops are said to ease constipation and sooth anxieties. And it's all natural.

All in all, it's time for the media, and drinkers, to re-evaluate beer. From a health and lifestyle perspective, it ticks the boxes we all want to hear. And it gives me a good excuse to order another pint.

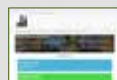
#### ©Annabel Smith

**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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**@CaskAnnabel**

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**WEBSITE**  
**[wakefield.camra.org.uk](http://wakefield.camra.org.uk)**



## Brewery News

### Revolutions - A Fond Farewell

On Friday, March 17th the Bradley Arms, North Featherstone hosted what they described as a "wake".



There were plenty of great ales on, as usual, but the stars of the show were casks from the final batches of Swoon and Super Swoon.



Swoon is of course the multi-award-winning chocolate fudge stout from Revolutions Brewery and Super Swoon is its much stronger stablemate. Our intense pleasure as we savoured these fantastic stouts was tinged with sadness as we mourned the loss of the excellent Revolutions Brewery.

Their Candidate pale ale had also been a firm favourite at the Bradley Arms and they had also brewed the pub's house beers.

It may well have been the first time that Swoon and Super Swoon pumps had stood together in a pub. Mark Seaman from Revolutions was there to partake of this delicious duo and the evening turned out to be a most fitting finale.

We wish the team at Revolutions all the best in whatever comes next.

*Colin Williams*

### Chin Chin, South Kirkby



Made for The Red Shed and the "With Banners Held High" event was Strength In Numbers. A 4% Pale Ale.

Matt in the Shed said to me, they were on their 4th cask of the weekend when I went there on the Saturday.

### Fernandes, Wakefield

#### Some new beers introduced



#### Mr Blue Sky

Hoppy Pale Ale 4.1% with Admiral, Cascade & Azacca hops.

#### John Barley Corn

Nut Brown Ale 3.8% Traditional tawny ale with Admiral, Fuggles & Cascade hops.

#### HARRY

Pale session beer 4.0% with Perle hops.

#### TRAVELLER

Pale session beer 3.8% with Amarillo hops.



Made for the Ossett Beercart festival is **Fools Porter**, a black beer at 4.5%. The beer was brewed in collaboration with the Wakefield Morris Dancers who organise the festival which was at Ossett Town Hall on the weekend off the 2nd/3rd June.

### Five Towns, Wakefield



Malcolm won Best Strong Beer and Beer of the Festival for **Absolute Carnage**, an 8% Stout.

He is doing collaborations including this one for the East vs West Festival held at the Red Shed. Brass In Pocket was brewed with Fernandes.

### Cherry Tree Brew Co., Horbury



Released under the "Cherry Tree Brew Co" name is a new beer called "The Green Eyed Monster", a 5% Tropical pale ale.

It was launched in April at the Cherry Tree pub in Horbury. There is also a range of merchandise including t-shirts, caps and glasses.

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### Thank you for putting up with us!

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

Reindeer, Overton  
White Lion, Castleford  
The Junction, Castleford  
New Wheel, Wrenthorpe  
Star, Sandal

### 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 O-Ks to local pubs? why not suggest it to them?

### To print our magazine we depend on advertising :

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)

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**Deadline for all advertising and feature copy for Issue 89 is April 1st**

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If you have a concern about any aspect of hygiene in a Wakefield District pub, ring Food & Consumer Safety on 0345 8 506 506.

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