



READ ONLINE BY
SCANNING THIS
QR CODE

OtoK

From Ossett To Knottingley
Issue 90 . Autumn 2023 . FREE!



**Mark Seaman
Award
Presentation**



Campaign
for
Real Ale

The Angel

**WAKEFIELD ROAD
WF7 7AB
01977 611276**

A traditional, well established local

Two Real Ales - Black Sheep and a two weekly changing guest from Yorkshire



Quiz Night : Wed 8.45 pm

Open Times : Mon 12-10

Tues - Sun 12 - 11

Meal Times : Mon 5-7.45, Tue-Fri 12-2.15

5-7.45, Sat 12-3.45, 5-7.45 Sun 12-4.45

Booking advisable by phone

The Pontefract Road, WF7 7EL
BROWN COW



Two Real Ales : Timothy Taylor's Boltmaker and Changing Yorkshire Guest

Open : Tues - Sun 12.00 - 23.00

Quiz Night : Tues 21.00

Meal Times : Tues - Sat 12.00 - 20.00

Sun 12.00 - 17.00

Good Range of
Traditional Pub Fayre

*Steak night
Thursday*

to book please call 01977 345348

JOIN THE ACKWORTH REAL ALE TRAIL

Masons Arms

your local traditional pub

A Wakefield CAMRA Community
Pub Of The Year 2023



Three Real Ales - Bradfield Farmers Bitter and Blonde with occasional guests

Large Two Level Beer Garden

Quiz Night - Thurs 8.30pm

Live Music - Sat 9pm, Sun 4-7pm

**Opening Times Mon-Fri 4-11pm
Sat 12-12.30am, Sun 12-10.30pm**

Bell Lane, WF7 7JD



PUB PIZZA
BOOT & SHOE
LIVE MUSIC & SPORT



3 REAL ALES



LIVE MUSIC
SATURDAY & SUNDAY

OPEN MON & TUES 3PM - 11PM
WED - SUN 12PM - 12AM

PIZZA CLUB OFFERS AVAILABLE ALL WEEK

QUIZ NIGHT THURSDAY 8.30PM

LIVE SPORT SKY & BT

20 WAKEFIELD RD, ACKWORTH, PONTEFRACT WF7 7DE

Hello and welcome to Issue 90.

As I type this we are experiencing an early September heatwave and your editor has picked up Covid for the third time, but we plough on...

It has been a mixed bag of pub news since our last issue with the closure of Henry Boons after all attempts to sell it as a pub came to nothing. Hopefully something positive will happen in the near future.

And then in August Melanie at The Little Bull announced she was leaving with her last date in October. We are visiting on the 30th September to present her and a number of other pubs with Community awards. Please join us and keep watching our social media for more information. We wish Mel all the best for the future.

On the plus side however The Wharf has opened on Thornes Lane Wharf in Wakefield. You may remember this as The Wharfside but this is a wholly new venture by Nailmaker Brewery. Just a short walk from Kirkgate it makes a great addition to that end of the city.

In addition to this The Bingley reopened in Horbury in what can only be described as a stunning upgrade from Ossett Brewery. It's proving popular too showing pubs aren't all on their knees just yet.

Finally, in August we had the pleasure of presenting a thank you gift, an engraved tankard, to Bob Wallis for all his continued service to Wakefield CAMRA. In March we presented similar to both Albert Bradbury and John Groves at our AGM but Bob was unable to attend.

All three retired from the branch committee after many years of service in a number of roles. Bob was Pubs Officer, Publicity Officer, Website creator and of course the editor of the first 52 issues of this magazine.

Albert was on hand to present Bob with the tankard on the occasion of a birthday party to celebrate Pat Wallis's Birthday. Here they both are, Bob with his tankard and Pat cutting her birthday cake.



BRANCH DIARY

Thu 5 Oct - Branch Meeting at Mallard, Moorthorpe 19.30. 19:03 train from Westgate. 20:56 or 21:55 train back.

Tue 17 Oct - Committee Meeting George V WMC 19:30

Thu 2 Nov - Branch Meeting at Old Grocers, Pontefract.

Sat 18 Nov - Visit to Vaux Brewery followed by the afternoon in Sunderland. Contact Mark Goodair to book your place.

Some meetings are provisional, 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

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

CONTENTS

PUB AND CLUB NEWS 4

The Wharf opens in Wakefield.

PONTEFRAC T REAL ALE 7

An update on the famous market town.

THE BINGLEY 9

Ossett's stunning makeover.

CARPENTERS ARMS, OSSETT 12

For a good meal and decent pint.

BRADBURY'S BEERMATS 15

Doncaster Brewery.

GOOD BEER GUIDE 2024 15

With introduction from Bruce Dickinson.

BEER ON DVD 16

Rat.

TETLEY'S 18

What is going wrong?

ANNABEL SMITH 21

In America.

BREWERY NEWS 22

Including presenting the Tetley Dave award to Mark Seaman.

CONTACTS 23

Wakefield CAMRA contact and other information.

Pub News

Castleford

Market Tap - is reopening hopefully during the run of the magazine. The ethos will be Yorkshire breweries with Brew York, Northern Monk, Ossett and Wilde Child amongst those signed up as suppliers.

Gawthorpe

Shoulder of Mutton - Lynden & Simone the new licences and beers recently have included Sharp's Solar Wave and Leeds Pale Ale. Abbeydale beers have gone down well with the locals.

Heath

King's Arms - has had a makeover and now has "Just Thai on the Heath" within the pub.

Midgley

Black Bull - is reopening hopefully late October with a £650,000 investment. The pub has been closed for a number of years.

Ossett

Carpenters - has a house beer from Westgate Brewery and Ossett White Rat. Colin and Scott visited the pub recently for the Good Meal and Decent Pint column and you can read this on page 12.

Thorn Tree - Calvert the new manager. Current beers include Ossett White Rat and Timothy Taylor's Landlord.

Wakefield

Henry Boons - it is with sadness that the pub closed at the end of July after the search for a buyer went on too long. A fixture on Westgate after reopening as a pub in the 1980s it was at one time the brewery tap for Clark's Brewery which was situated behind. Its closure leaves a hole for real ale in the city centre.

Inns Of Court - where they have agreed a deal to have two hand pumps with beer sourced from the SIBA range. Acorn, Bradfield and Little Critters are just a number of beers selling well.

Redoubt - has had a smart new paint job done on the outside. The inside has been tidied up also. Still the great offering of Landlord and Tetley available on the bar.



Six Chimneys - is closing in September for a £3m refit which will see it extend into the former Wakey Tavern next door. It will create 4,000ft of new space and generate 40 new jobs. From the extension a new expanded rear beer garden will be created. It is hoped the pub will reopen in February 2024.

The Wharf - Thornes Lane Wharf

A new addition to Wakefield is the opening The Wharf from Darton's Nailmaker Brewery.



It will open with four casks on from Nailmaker and Acorn with craft keg also including Salt, Tiny Rebel and Vocation.

The pub was Wharfside and before that a long time ago The Jolly Sailor. It's closer to the city centre than you think being less that a 10 minute walk from Kirkgate Station and also Fernandes. It will be a great addition to Wakefield.

Craft Booze Co - Normanton

There is a new craft bottle shop within Westfield Market in Normanton.



They are open Mon-Tue, Thu-Sat from 9.00 to 5.00 and have a great selection of craft beer available in bottle and cans.

There is also at least one beer on draught available also to drink inside.

There is also a website thecraftyboozecompany.co.uk that you can use to order online.

Wishing Andy great success in bring craft beer to Normanton.

Harry's Bar, Wakefield

There is the superb Harry's Beer from Chin Chin Brewery (taking over from Five Towns) and always a house beer courtesy of Mallinsons Brewery of Huddersfield. Not forgetting the Axeman's beers of Tigertops Wakefield which is just about a regular beer. This pub never seems to disappoint, a regular of mine when in Wakefield. Enjoy Folks!!

Old Printworks, Wakefield

As if spoilt for choice this bar is right next door to Harry's. Regular house beer is the very popular Moonshine courtesy of Abbeydale Brewery. Ossett White Rat is also a regular beer to be sampled with the other hand pumps all rotating beers lots of Yorkshire's finest breweries always to sample.



Castleford Beer Festival Returns

Yorkshire Craft Beers has joined up with Mark Seaman from Revolutions Brewery to bring you their farewell Beer Festival on the 10th and 11th of November.

Some of Revolutions award winning beers will be brewed one last time and Mark will be using his expertise and contacts to ensure there is a wide range of quality cask ales from across Yorkshire. YCB will be supplying some quality craft beers plus cider, wines and spirits etc for non-beer lovers.

Tickets are available from the YCB website.

Bradley Arms, North Featherstone



The fantastic Bradley Arms in North Featherstone is a proper "locals" pub, such a friendly welcome and of course the excellent local beers brewed in Wombwell by Acorn Brewery which is a regular beer. Also the very popular Chin Chin beers from South Elmsall was a guest beer available on my visit to this pub.



Also the pub has an exquisite selection of bar snacks which I succumbed to on my visit. The bus is accessible from Pontefract and Wakefield by the 147 as well as other local buses. Please check the bus timetable as there are very few buses after 6 although well worth a visit, enjoy drinkers.

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

Follow Scott on Twitter @Gingerbeerking

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**

Dogs in Pubs: The Carleton, Pontefract

The Carleton in Pontefract are proud of their dog friendliness and they certainly seem to be taking it to another level.

Dog treats and ice creams are on offer and there is even a "Doggy Dinner" menu featuring steak, sausage and other delights! On the last Sunday of every month there is an organised dog walk. For £5 you get a breakfast sandwich and a drink on return.



This is Primrose enjoying her doggy dessert!



They recently held a dog show complete with prizes, raising £340 for Pontefract Dog Rescue and another show is planned for next year.

It's also worth noting that human real ale drinkers are well catered for with a generous loyalty card scheme open to all and a 10% CAMRA discount on real ales.

Check out the excellent Real Ale Finder app for the ales currently on offer. There's always plenty going on and the latest events are posted on their Facebook page: Carleton Pontefract.

Colin Williams



THE POLKA HOP

WAKEFIELD

60 George Street, WF1 1DL.
A Real Ale Pub Near the Heart of Wakefield.

Web: thepolkahop.co.uk
Facebook: ThePolkaHop

A photograph of two men behind a bar. The man on the left is wearing a blue shirt and the man on the right is wearing a light-colored shirt. They are both smiling and holding beer bottles. The bar is well-stocked with various beer bottles and glasses.

Four beer labels are displayed in a row. From left to right: 'Galway Hooker', 'Hopical Storm', 'Timothy Taylor's', and 'Acorn'.

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

Four Real Ales
Craft Keg Beers
Local Pies And Snacks
Cheeseboards
(with vegan and vegetarian options)
Regular Live Music
Dog Friendly
CAMRA Discount
on Real Ale

A photograph of the interior of the pub. It shows a cozy atmosphere with a fireplace, wooden tables, and chairs. The lighting is warm and inviting.

As a 'green behind the ears' first year student returning to York from Pontefract Baghill Railway Station on a cold, wet Sunday evening in late October 1976 I found myself with an hour and a half 'to kill' before my train. There weren't many buses to Pontefract from South Kirkby and no trains at all from Moorthorpe on Sundays back then. Anyway, I thought I would do a bit of a 'reckie' to see if I could find any Real Ale in what was then a local beer market flooded with mass produced keg beer from what was then known as the 'Big Four' Breweries. I stumbled across the Blackmoor Head, now the Ponty Tavern, on the Corn Market, and discovered it had very good, well kept hand pumped Tetley Bitter and Mild. I never minded having time to kill in Pontefract on a Sunday night ever again during my studies in York.

So, I thought I would roll back the clock some 47 years, and find out what's on offer Real Ale wise in Pontefract today. I discovered 10 different establishments, comprising of pubs, clubs and a market stall, that served Real Ale over a number of visits. It's currently nine but with the Last Bandit, due to open sometime in October, that makes up the 10 below. If you are a customer, owner or manager of an establishment serving Real Ale in Pontefract and I have missed you out, apologies and if you contact the editor, e-mail at the back of this publication, we will put it out in the next O to K.



Broken Bridge, Horsefair, WF8 1PE

A Wetherspoon pub serving upto 5 changing real ales. Regulars are Greene King Abbot and Ruddles Best Bitter. With 3 regionally sourced changing guests. Derives it's name from the Normans who gave Pontefract its name from the Latin 'pontus fractus' meaning broken bridge.

Carleton, Hardwick Road, Wf8 3PQ

6 Real Ales on my visit at the end of August. 3 real ales from the Greene King, including the regular Pride of Pontefract Bitter (3.9%). The other 3 Real Ales were: St Austell Tribute (4.2%), Black Sheep Respire (4%) and Oakham Citra (4.2%). There is a 10% discount on real

ale for CAMRA Members and a Cask Ale Loyalty Card (buy 5 pints and get 1 free). Quiz and games night on Thursdays.

Carleton Grange Club, Carleton Road, WF8 3RJ

The 2 regular Real Ales are Theakston's Bitter and Copper Dragon Golden Pippin. A private club but none members are welcome.



Hope and Anchor, North Baileygate, WF8 1ES

Currently serving one Real ale but plans are to increase to two in the winter months. On the visit I made it was Fever Pitch Pale Ale (4.2%) from the Marstons Brewery. Thursday is quiz night and live music is on Saturdays.

House of Ales, Market Hall, WF8 1AG

In the market hall. There are always a minimum of 2 Bottle Conditioned Real Ales available. On my visit they were the very good Export Indian Porter (5.9%) and the 'regular' Bluebird Bitter (4.2%) from the Coniston Brewery. Karl, the proprietor, supplied a Liquorish Stout from the Ashover Brewery, also Bottle Conditioned, for the recent Pontefract Liquorish Festival that sold very well. There are also 2 keg craft beers on draught, and a number of shelves of Belgian and German beers.



Last Bandit, Ropergate, WF8 1LQ

In the building adjacent to the Last Bank. Due to open sometime in October. The Bar will be downstairs and a restaurant upstairs. Andrew Beverage, the manager, hopes to serve up to 4 hand pump Real Ales sourced both regionally and from local breweries.

Last Bank, Ropergate, WF8 1LQ

The 2 regular Real ales available are Timothy Taylor's Landlord and Marston's Wainwright. The Last Bandit occupies the former bank.

Robin Hood, 4 Wakefield Road, WF8 4HN

4 regular and 2 guest Real Ales were on offer on my visit at the end of August. Lee and Stacy took over at the helm of the family run business at the end of July. The regulars were Henry Smiths Pale Ale and Blonde and the Kistall Brewery Bitter and Jasper Pale Ale. The

2 guest ales were Allsops Pale Ale and Kirkstall's Three Swords. Lee says he hopes to build the number of RAs up to 4 regulars and 4 guests to occupy the 8 hand pumps in the near future. There is currently occasional live music, about monthly and usually on a Thursday, and a very popular Classic Album Thursdays(CAT). A website and facebook page with all the details should be up and running shortly.



Old Grocers, Beastfair, WF8 1AL

A multi award winning CAMRA Pub of the Season and Pub of the Year micro pub. David and Amanda have built up an excellent reputation for serving top quality Real Ales Regionally and Locally sourced since

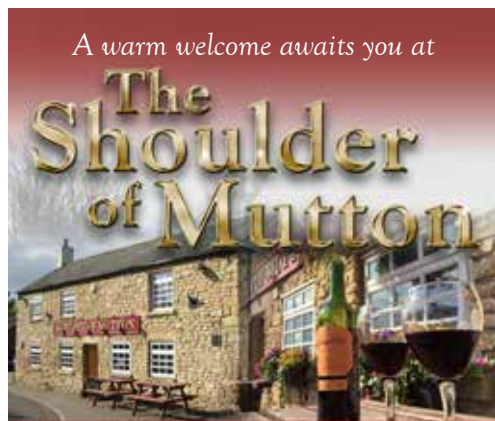
opening in June 2019. On a mid August visit there was an excellent range of 6 Real Ales and Real Cider. These were from the Little Critters, Wild Child, Squark, Vocation, Freedom, Brew York, Kirkstall and Chin Chin Breweries. Regular live music is posted on their Facebook page.



Printers Draft, Market Place, WF8 1AG

Serves up to 3 regionally sourced Real Ales, with at least 1 from the Acorn Brewery in Wombwell, Barnsley. Live music Friday 9-11 and Sunday 6-8 are advertised on the facebook page.

David Oates



Main Street, Kirk Smeaton Tel. 01977 620348

Serving real ales from Black Sheep and rotating guest beers
In the Good Beer Guide
 Open Fires and Friendly Atmosphere
 A Traditional Community Pub in an attractive Village Location
 Quiz Night Every Tuesday from 9.30 pm
 Large Beer Garden and Parking Area
 Very Popular with Walkers

CAMRA PUB OF THE SEASON 2016
OPEN FROM 12:00 EVERYDAY

SPRING PUB OF THE SEASON LUIS BAR FERNANDES - WAKEFIELD



SUMMER PUB OF THE SEASON VOTED AS PROP'UR BAA (picture next issue)

**In addition we have voted four pubs to be
 Community Pubs Of The Year and these are**

**Little Bull, Middlestown
 Masons Arms, Ackworth
 New Wheel, Wrenthorpe
 Boot & Shoe, Gawthorpe**

New Lease of Life for Historic Community Pub

SALT Brewing & Ossett Pub Company have renovated and reopening of the incredible Georgian building in the centre of the Horbury community formerly known as 'The Bingley Arms'. Now to be affectionately renamed as simply 'The Bingley', in line with how locals have always revered this much loved watering hole.

The purchase and refurbishment of the site has seen the breweries invest over £1 million into the venture, the former coaching inn will open its doors for a grand public reopening on Friday 23rd June.

'The Bingley' is the first collaboration between SALT and Ossett & an impressive addition to both breweries' venue portfolios. Heading back to the homeland of Ossett Brewery, The Bingley is just two miles away from the brewery and is the perfect venture for both breweries involved.

Renovation has included a redesigned internal layout, new bar area, essential structural work, new open mezzanine, new Georgian style wooden windows throughout and an open plan street food kitchen. The interior decor creatively combines the SALT influenced contemporary & modern look alongside Ossett's traditional features such as real fires and exposed stone. Situated between the River Calder and the Calder and Hebble canal, the pub enjoys stunning views of both waterways. The newly constructed front beer garden will seat around 100 customers and to the rear there is a further traditionally flagged seating area, along with a unique decked area directly overlooking the canal. The scenic canal and towpath offer an unrivalled spot for drinkers to sit and enjoy the summer months. The original, prominent 'Bingley Arms' stone carved signage has been repainted in gold to further enhance the imposing character of the 18th century building.

The Georgian pub has stood on Wakefield's Horbury Bridge for over 200 years, originally built in 1822. The Bingley has thousands of commuters passing the busy area around Bridge Road each day.

With a huge range of award-winning craft beer from SALT, alongside traditional cask ales from Ossett, it is set to be every beer-lovers' heaven. But it's not just about the beer, they will also be offering a huge range of spirits, wines from Barrique Fine Wines (the groups own wine wholesaler), Cocktails "On Tap", soft drinks and much more.

Delicious Asian street food will be up for grabs on the second floor by street food vendor, Baobros23, famous in West Yorkshire for its award-winning Asian steamed buns.

Owner Jamie Lawson said: "The reopening of this once extremely popular pub is a key post Covid investment for our two breweries, SALT and Ossett. We are so excited to put this landmark pub back on the map after an exciting face lift which will inject new life into the Horbury Bridge community.

"We rescued the Bingley with ambitious restoration plans. Those plans were put on hold by the pandemic hitting the hospitality sector particularly hard but after 6 months of hard work we are ready to open the doors. We look forward to welcoming both old and new customers back to The Bingley with a unique site that offers something to all."



Ackworth From David Oates

Ackworth Cricket Club's Second Annual Beer Festival ran from Fri to Sunday in mid September with an increase from 18 to 25 Real Ales available.. It ran alongside a Fun Fair and Classic Car Show. A big thanks to Leah Taylor, the Committee and David Sheriiff, from the Hill Top Tap in Hemsworth, for their combined efforts in staging the event and adding to Ackworth's growing reputation on the Real Ale Stage.



Another thank you to four of the Ackworth Real Ale pubs for supporting Wakefield CAMRA by placing adverts in this edition of the O to K magazine(see page 2).

The Masons and Angel are less than 10 minutes walk

apart, with the Boot and Shoe midway between the two of them. The Beverley Arms and Cricket Club are also close by in the same Moor Top/ Brackenhill area of Ackworth. The Masons is just over a mile from the Brown Cow down in High Ackworth and can be easily linked by the 28 and 28C Arriva buses that run late into the evening.

The recent Annual Ackworth Pramfest on 27th August which involves teams pushing pram like contraptions with an adult in them, all in fancy dress, raises thousands of pounds each yearand was supported by all the Ackworth Real Ale establishments. The fine weather meant a very good day was had by all.

All 7 Real Ale Establishment in Ackworth have Facebook Pages where up-to-date information, menus etc can be found. However, there has been a problem with the Angel's page which will hopefully be rectified by the time this edition goes to press or in the near future.

Angel: Black Sheep Bitter remains the permanent real ale with a rotating fortnightly guest on the second hand pump. The Boiler House Craft Pale Ale (4.2%) with mosaic hops, from the Greengate Brewery in Manchester was very good on a recent visit. Please refer to the advert on page 2 for further details on opening times, meal and entertainment etc.

Boot and Shoe: Ossett Brewery's White Rat Pale Ale, Yorkshire Blonde and Butterly (Session Bitter) are the

three regular real ales. Occasionally another guest real ale, usually from the Ossett Brewery range, is available on the fourth hand pump. Please refer to the advert on page 2 for further details on opening times, meals and live entertainment etc.

Brown Cow: Timothy Taylors Bolt Maker is the very popular regular real ale, with a changing guest occupying the second hand pump. On a recent visit it was a good pint of Ossett Brewery's Silver King. Please refer to the advert on page 2 for further details on opening times, meals and entertainment etc.

Ego at The Beverley Arms: The food led pub-restaurant has the Kirkstall Brewery Dissolution Pale Ale as a regular real ale. There was a recent problem with the cooler system which led to the real ale not being available but Elle, the manager, hopes this will have been rectified by the time this goes to press.

Masons Arms: Bradfield Brewery's Blonde and Farmers Bitter are the two regular real ales. One, and occasionally two, guest real ales usually from the Bradfield Brewery range are frequently available.

The Masons became one of four pubs to be awarded a Wakefield CAMRA Community Pub of the Year Award in mid September for its major contribution to promoting local community life through the numerous and wide variety events that take place in the pub.

Congratulations and well done to Danielle and all her team at the Mason's from all at Wakefield CAMRA.

Please refer to the Advert on page 2 for further details on opening times and live entertainment etc.

Rustic Arms: A rotating guest Real Ale, and occasionally two, is on offer. Often, but not exclusively, the Ackworth Ale, a 3.8% Pale Ale brewed by the Nottingham based Castle Rock Brewery. Other guest real ales are often from Greene King Brewery. Meals can be taken in the restaurant area, in the bar areas or on tables in the open part or the .designated outdoor eating area in the beer garden or on the covered, heated patio. Live music is on Fri and Saturday from 9:00 onwards.

Ackworth Cricket Club (behind the Boot and Shoe, Off Wakefield Road): A range of Bottled Conditioned Real Ales are usually available. Leah, the steward/bar-manager, is considering introducing/experimenting with a hand pumped real ale.

FIND US ON SOCIAL MEDIA



WEBSITE

wakefield.camra.org.uk

The Junction

Carlton St, Castleford WF10 1EE



**Unique Multi-Award-Winning
Traditional Pub**

OPENING TIMES

Monday, Wednesday 3pm – 9pm

Thursday 3pm – 9pm

Friday 2pm – 11pm Saturday 12 – 11pm

Sunday 12 – 9pm

Traditional Pub Games

Tel: 01977 277750

Web: www.thejunctionpubcastleford.com

Events: www.facebook.com/JunctionPubCas

THE BLACK ROCK

WAKEFIELD WF1 1PQ

WAKEFIELD CAMRA PUB OF THE YEAR

**FIVE CHANGING
GUEST CASK ALES
AT ALL TIMES
A RANGE OF
WORLD
BOTTLED BEERS**

OPENING TIMES

Mon-Fri 11-11

Sat 11-12

Sun 12-10.30



ALVERTHORPE

WMC

111 Flanshaw Lane, Alverthorpe, WF2 9JG ☎01924 374179

Real Ale Always Available

Wakefield CAMRA Club of the Year 2016

3 Table Snooker Room

Concert Room Available for Hire Friday Night

Concerts Every Saturday and Sunday Night

Every Sunday LUNCH- BIG MONEY BINGO

Function Rooms Available Any time

Catering Available

Open all day Fri, Sat & Sun

CAMRA Members always welcome



A Good Meal And A Decent Pint - Carpenters Arms

Our early evening meal started with a last minute change of plan. The intended venue was not serving food despite its website saying that it was. I was foolish not to check. Anyway we hurriedly found an alternative: The Carpenters Arms Ossett.

It's easy to find on the main precinct in the town. If you come across signs saying "42 Bistro and Bar" you've found it, it really is the Carpenters Arms! Ossett is easy by bus in the daytimes and, although there are 2 services from Wakefield in the evening (122 and 126) they both run hourly at more or less the same time!

There is a large outdoor seating area and the interior has a definite restaurant feel to it without being a place where you are expected to dine. (A pet dislike is going into a pub just for a drink to be greeted with "Are you dining with us?") Obviously, we hadn't booked a table for this last minute change but there was plenty of space at 5.30 in the evening. I'm sure it would be advisable to book at busier times. We sat in a very tastefully modern area with the servery close at hand.

Three ales were on offer, a very LocAle White Rat and two from the "Westgate Brewery" called Carpenters Ale and Beer O'Clock. Westgate Brewery used to be Clark's behind Henry Boons but the name has moved on and the ales are brewed elsewhere. Anyway, the Carpenters Ale (£4.20) was a good pint although we were less keen on the Beer O'Clock.

There's an extensive menu to suit most tastes, all served from 1200-2130 daily except for a 1900 finish on Sundays. At 1700 the menu changes from lunch to dinner. On the menu you can read about how Niki

Lupsa the Executive Chef has "revolutionised the traditional Carpenters menu". Certainly the menu is a lot less predictable than usual with the "favourites" list featuring dishes such as pork belly (£16.95) and featherblade of beef (£19.95). There are pasta dishes, steaks, skewers, fajitas and burgers. There's a set menu Mon-Thurs evening with 3 courses at £19.95 and there are specials from Friday to Sunday. There are good offers on wine, prosecco and cocktails at various times.



There were many dishes which appealed. In the end a choice had to be made and Chief Inspector Locale selected the fillet beef steak skewer (£16.45) with fries and a peppercorn sauce. I chose the halloumi burger (£13.45) with sun dried tomato pesto, sliced tomato, red onions and rocket, served with chunky chips. We were well satisfied, not only with the food and the setting but also the most friendly and efficient table service. Our last minute enforced change of plan had turned out very well indeed and we had uncovered a very good place to eat out in Ossett.



Carpenters Arms, 22 Bank Street, Ossett, WF5 8NL;
01924 267746; carpentersossett.com

Colin Williams



Follow Colin on Twitter
@ColinWilliams14



Be part of the **CAMRA** story

Real ale is just the start...

Our story is your story.
So join us in supporting
everything from pubs and
drinkers rights, to licensees
and breweries, uniting us
in the story we all love.

To thank you for being a hero
in our story, you receive great
membership benefits, such as
£30 of beer vouchers, quarterly
BEER magazine, access to the
online news platform **What's
Brewing**, partner **benefits and
discounts**... just a few perks
of joining us.

Join the CAMRA story
camra.org.uk/join



Campaign
for
Real Ale

Real stories, real people, real ale



LUIS BAR

AT FERNANDES

A BEER LOVER'S PARADISE STEEPED
IN BREWING HISTORY SINCE 1850

cask ale, craft keg &
cocktails on tap



OPENING TIMES

Monday - Thursday 4pm - 11pm
Friday - Saturday 12pm - Close
Sunday 12pm - 11pm

5 AVISON YARD, WAKEFIELD, WF1 1UA

Less than a 6 minute walk from Wakefield Kirkgate Train Station
or by car use Thornhill Street Carpark, WF1 1PS (2 hours free parking)

www.luisbar.co.uk

[f](#) [@](#) [@luisbarwakefield](#) [t](#) [@luisbarwakey](#)



The mat featured this time is from the Doncaster Brewery and is two-sided with the brewery logo on the front and 8 of their beers listed on the reverse. It is one of at least 4 mats issued by the brewery.

The brewery was established in January 2012 by Ian Blaylock who spent 8 months building the brewery from scratch in an industrial unit at Clay Lane West on the outskirts of Doncaster. Its first brews, Sand House Blonde at 3.8% & Gold Cup at 4.5%, appeared in September of that year and have been joined by a varied selection of different styles and tastes.

In May 2014 the brewery moved to its present location in Young Street in Doncaster City centre which is fronted by the Brewery Tap. The range of drinks on offer is quite extensive with 6 real ales (1 or 2 of which are guest ales the remainder being made on the premises), 6 rotating traditional ciders from dry to sweet and fruit ciders, 3 keg beers with a regular one being Früh Kölsch, a German Helles Beer, over 150

European Bottled beers including wheat beers, sours and Trappist, an exciting range of canned beer, a fine wine list of red, white and rosé, a range of Gin with tonics from Fevertree and soft drinks from the Belvoir Estate.

The Brewery & the welcoming Tap have, quite rightly, become firm favourites with the beer drinkers of Doncaster and long may this go on. Ian and Alison have created an excellent venue for young & old alike and I'm sure we all wish them well for the future,

Cheers, Albert.



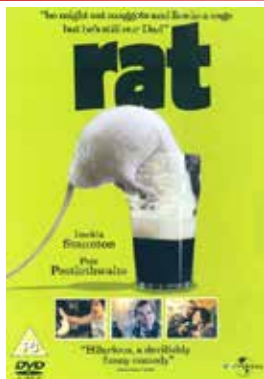
With an unmistakable cover design, CAMRA is excited to announce that the foreword for this year's Good Beer Guide has been penned by Bruce Dickinson, frontman and lead singer of Iron Maiden.

The Good Beer Guide is the UK's best-selling beer and pub guide and it continues to represent the best of the best in the brewing and hospitality industry.

With 4500 pubs, bars, and clubs selected by unpaid volunteers up and down the country, this is the best guide for pubgoers interested in being served a good pint of real ale as well as those who wish to find a local near them that is welcoming and has many other benefits that may appeal.

Each entry contains a short description as well as details of regular beers that can be linked to the brewery section to discover local beers, as well as some treasured national favourites.

Bruce is the frontman and lead singer of one of the most successful bands to come from the UK, Iron Maiden. He is also a collaborative brewer with Robinsons, producing one of the UK's most successful real ale beer brands that started with Trooper a decade ago.



Pete Postlethwaite is a bread delivery man Hubert Flynn in Dublin, who loves his Guinness and the gee-gees more than he loves his wife. One night he comes home late from the pub to find that he's been turned into a rat. His wife Conchita (Imelda Staunton) isn't impressed and offers him no quarter.

A journalist-cum-ghostwriter turns up at their house on a push-bike and offers to help Conchita turn the story into a book and then a film! She can't really resist the prospect of the cash, as a series of comic adventures for Hubert the Rat (and later Conchita the Rat) starts to unfurl. Finally there's a priceless Karaoke in the pub with Hubert and Conchita (both in human form) at a happy ending.

This hilarious comedy could cost you as little as £1.99, used from Music Magpie, for not much more from World of Books or eBay.

RKW

LOVE DRINKS???

AWARD WINNING
SPECIALIST DRINKS RETAILER & MICROBAR



**GOOD BEER
GUIDE
REAL ALES**

500+ BEERS INC

BELGIAN

GERMAN

CRAFT

80+ CIDERS

**+ TASTING
NIGHTS**

Bier Huis
17 Towngate
Ossett
WF5 9BL 01924565121
info@bierhuis.co.uk



2 THREE B'S MICRO PUB 2

REAL ALES

REAL CIDERS



**EVER-CHANGING
RANGE OF ALES**
10 CIDERS
**LARGE GIN
SELECTION**

**30
SEATS**
**& OUTDOOR
SEATING**

OPEN
SUMMER / WINTER
SUN
12 - 9 | 2 - 9
MON . TUE
closed
WED . SAT
12 - 10 | 1 - 9

BAR SNACKS
♦
**CHILDREN &
DOGS WELCOME**
♦
**HOT & COLD
SOFT DRINKS**
♦
**TAKEOUT
AVAILABLE**



BOONS



*6 Queen Street, Horbury,
Wakefield*

A Real Ale Drinkers Pub

Now always Six Real Ale Guest Beers on Tap
plus Timothy Taylor's Landlord

(01924) 280442



Lively, chatty and
comfortably unpretentious
flagstoned local,
Rugby League memorabilia,
warm fire.



A warm welcome
from James and
the Staff.

**FOLLOW US ON
FACEBOOK**



What Is Happening To Tetley's?



I had planned in this issue to give a further update on where Tetley's was sold in the district but at one point during August the number outlets selling went almost down to 0 (zero), yes zero, nought, zilch.

Problems with the beer meant it was removed from bars and sent back to where it came from. As

I write this in early September it seems the situation hasn't resolved itself.

I'll still provide a list of venues that were selling it but we are also hearing that some venues including one very big one in Leeds city centre might never get it back. To see Tetley's removed from sale in Leeds is something I am sure not many people could have envisaged.

You can read too much into things sometimes and why does it matter?, because our brewing is now dominated by international giants like Heineken, Carlsberg, Budweiser and Molson-Coors who show time and again their complete disinterest in cask beer. Heineken have closed their last cask brewery in Edinburgh, Carlsberg since joining up with Marston's have closed Jennings and Ringwood is for sale and Budweiser have no cask ale breweries and yet have a jewel in the Bass brand which they do their best to hardly promote.

Massive brands and beers just left as companies like Molson-Coors promote faux Spanish lager.

It is good to see Bass has a fan created online directory of where to buy it. True North is brewing Stones Bitter although its reach is limited. People want these beers to survive. I still like Banks's Mild and hope it continues that way. I really enjoyed Marston's Pedigree in the Holly Bush, Derbyshire last year served from a jug, nothing like the Pedigree you normally drink. And now Wychwood is to close also so you wonder which is next on the Carlsberg closure list.

We all know Tetley's isn't from Leeds anymore and isn't the same but I really do hope Carlsberg do a better job than appears currently to be case right now. Once it's gone it's gone if pubs stop stocking it.

There are some that would say good riddance and be done with it, CAMRA should concentrate on small independent breweries but I would say CAMRA has always put independents first but it also has to look out for the wider community and preserve our brewing heritage, what is left of it anyway.

And now the list of pubs selling it for the problems started - Black Rock, Wakefield; George, Ossett; New Inn, Durkar; New Wheel, Wrenthorpe; Redoubt, Wakefield; Red Shed, Wakefield (occasional); Royal Oak, Glasshoughton and Station, Craggstone.

Mark

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**

Three TVs in the bar and a big screen in the concert room showing all big sporting events on Sky, BT Sport with Racing UK showing daily.

Quiz and bingo on Thursday. Function room available on Fridays.

Artists on Saturday and Sunday with bingo.

Ambassador Club For Castleford Tigers, buy your match tickets at the club.

For more details phone Darren on 01977 552775



"Do you sell Fosters?"

"No."

"What about Carling?"

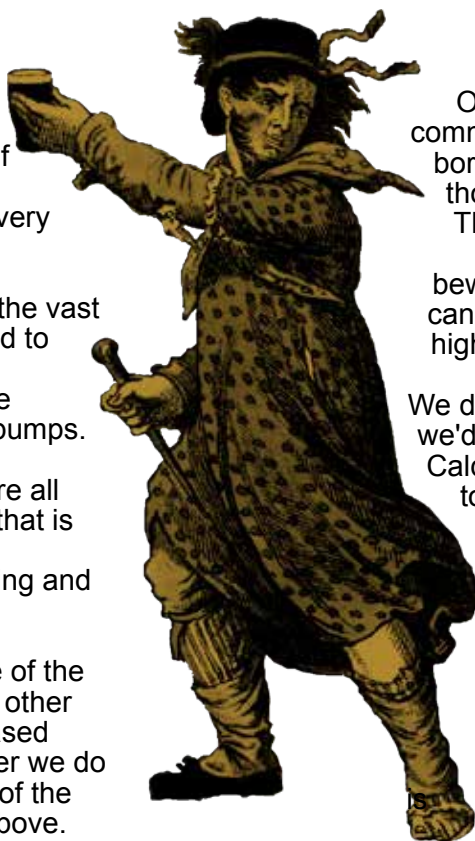
"No."

We have to admit, some visitors to The Calder Vale, home of the Luddite Brewing Company, have left very disappointed.

Fortunately though, the vast majority are delighted to discover that global "big beer" brands are never found on our pumps.

Here at Luddite, we're all about brewing beer that is bold, full of flavour, sometimes challenging and always interesting.

We expect the same of the beer we put on from other smaller Yorkshire-based brewers and the lager we do sell is the antithesis of the brands mentioned above.



Of course, when you're committed to "anything but boring beer" there will be those who are unhappy. They look up and down the taps and they're bewildered because they cannot find their favourite highly advertised brands.

We don't like to disappoint, we'd like all visitors to The Calder Vale to find a beer to their taste, but a line must be drawn.

So, forgive us if we politely say "No" to your request, but being a Luddite means fighting for what you believe is right and bland beer is always wrong.

LUDDITE

Brewing Co Ltd

The Calder Vale Hotel, Millfield Rd Horbury Junction, WF45EB

The Old Grocers Pontefract

MICRO PUB

25 Beastfair, Pontefract

Changing Range Of Up To 8 Cask And
Craft Keg Beers

Real Cider Also Available

PUB OF THE SEASON AUTUMN 2019
WINTER 2021 and AUTUMN 2022

Mon/Tue Closed, Wed/Thu 1pm - 9pm
Fri/Sat 1pm - 11pm Sun 12pm - 6pm



CROSS KEYS, OLD SNYDALE

New Road WF7 6HB 01924 901895

A great, friendly local pub serving
the best food & drink to you.



THEAKSTON BEST BITTER
+ GUEST ALES

FOOD SERVED DAILY
12 TO 7PM



CLOSED TUESDAY

www.crosskeysoldsnydale.co.uk



Twitter: @CrosskeysWF7

facebook: Cross Keys, Pontefract



PAUL AND THE TEAM WELCOME ALL TO

THE NEW ALBION



2 FLANSHAW LANE
ALVERTHORPE
WF2 9JH
TEL: 01924 362301

Free House Now Selling Local Cask Ale Traditional Cider



Dog Friendly

NOW IN THE
GOOD BEER GUIDE



FOLLOW US ON
FACEBOOK



MON - THUR 2-11
FRI & SAT 12-12 SUN 12-11

Some television advert campaigns are so successful, and have such an impact on us, we recall them with absolute clarity throughout our adult lives. Who remembers the Hofmeister tagline ("Follow the Bear")? Or Boddingtons ("the Cream of Manchester") which saw a young Melanie Sykes serving a pint from an ice cream van? Even Um Bongo, a sugary tropical fruit drink with an unbelievably catchy earworm ("Um Bongo, Um Bongo, they drink it in the Congo"). Adverts should definitely be included in a pub quiz round.

When I was little, I loved the adverts for Smash, a potato substitute. To remind you, a group of Martians watch in bemused puzzlement as humans prepare mashed potato from scratch; peeling, chopping, and boiling potatoes, adding butter and milk, and smashing them up to create a smooth creamy dish. The Martians roll around laughing uncontrollably at the earthling's stupidity. Campaign Magazine voted it the 'Television Advert of the Century', embedding it in our cultural history.

This advert came to mind a few weeks ago when a group of brewers from the West coast of America asked me to deliver a training session on what cask ale is. Bear in mind, cask ale is a very British concept and it's rarely seen outside our shores.

After we got the brewing bit out of the way, I explained that cask ale is a live, unpasteurised product, and to make it drinkable it needs to undergo a process called conditioning in the pub cellar. In other words, it's not a finished product when it leaves the brewery gates. It needs time to settle in the pub cellar, at a very specific temperature. It needs to be vented to allow the live

yeast cells to get to work, creating the correct amount of carbon dioxide and developing the flavours in the beer. This all might take anything between a few hours and a few days depending on the beer. And lots of things can spoil the beer whilst this is happening: rogue air-borne bacteria, or a careless knock which disturbs the sediment, to name a couple of examples.

"Wait..." said one of the American brewers. "It takes days to do this?"

I nodded. The brewers all looked at each other in bewilderment.

Then we got into some of the terminology and language used in the cask ale world: bilge, spile, shive, keystone, and firkin.

The giggling started and it became infectious. Middle earth was mentioned. If it's this funny I could get a second job doing a stand-up routine, I thought. Between gales of laughter, the Americans asked "Why bother? Why don't the breweries just do all that work?" Good question, why bother? It's difficult to explain to a nation of people who have grown up with 'plug and play' beer.

I tried to explain to all my trainees that there are thousands of publicans in the UK who are spending hours in their beer cellars tapping, venting, tilting, checking, and chocking cask ale because they know cask ale is a sign of a 'proper pub'. That fresh, live beer is a unique taste experience and it's part of our drinking culture. And that as long as customers demand real ale, this work will have to be done.

As they wiped away their tears of mirth, the Smash advert suddenly came back to me. I realised how ridiculously laborious the cask conditioning process might seem to outsiders. So of course I had to use the Smash analogy.

"Let me put it this way" I said. "Would you rather have a plate of fresh home-made mashed potato made with milk and butter, or a dish of reconstituted ultra processed potato pellets?"

The penny dropped. When the Americans visit, we're all going to meet up and I'm going to introduce them to the delights of fresh British cask-conditioned beer.



©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.

annabel@beerbelle.co.uk

@CaskAnnabel

TETLEY DAVE AWARD PRESENTATION MARK SEAMAN - REVOLUTIONS BREWERY



"When the Wakefield CAMRA Brewery Liaison Officer roles were handed out I was lucky enough to be given Castleford's very own Revolutions Brewing. The story doesn't need retelling but there followed some great years of beers, festival appearances and awards, culminating in the multi-award winning Swoon Chocolate Fudge Stout. Chief Inspector Locale and I were fortunate enough to be at the Bradley Arms, North Featherstone (which had become something of a brewery tap) to enjoy the mighty Swoon and Super Swoon on cask, side by side on a bar for possibly the first as well as the last time.

We're here in Scarborough to present the brewery's co-founder Mark Seaman with our annual Tetley Dave award, given for outstanding services to real ale. For those who don't know, the award is named after the legendary Castleford landlord Tetley Dave. His pub, the Shoulder of Mutton, is long gone but it was the first pub to put Revolutions beers on the bar, giving Tetley Dave a special place in the Revolutions story and making this award even more fitting.

So, Mark, it was my honour to be your CAMRA rep and it's an even greater honour to present you with our Tetley Dave award. The wonderful memories live on and we wish you all the very best for the future."

Colin Williams

Fernandes, Wakefield



A new beer is Angus.

It is a 4.0% hoppy pale ale with Perle and Summit hops.

There will be a wooden cask of Luis Fernandes Porter available at the Calderdale CAMRA beer festival which will be 3 months aged.

Luddite, Horbury

Sending Burning Mill Smoked Porter in the wood to Calderdale CAMRA festival.

A new beer is Super Session Citra Pale at 3.4%.

Ossett Brewery



The Collaboration Series continues with McColl's Brewery, It's Raining Pies is a premium strength Antipodean Golden Ale brewed from pale, wheat and cara malts to give malty and bready flavours. Bitterness is moderate, but generous quantities of

Nelson Sauvin and Nectar from New Zealand and Australian Galaxy added as a late hop in the whirlpool result in citrus and tropical fruit aromas, with pineapple, peach and passionfruit being particularly to the fore.

This beer is brewed in support of Men's Pie Club, a charity that's all about tackling social isolation and improving mental health. It's for guys who live alone, or feel alone, or just need an excuse to get out more. A donation will be made to the organisation for each cask purchased.



The Silver Series to celebrate 25 years of brewing continues with Easy Does It (3.4%).

Low on alcohol, but full of flavour, this is a pale and refreshing session beer.

Pale and Vienna malts provide plenty of body, while Citra and

Harlequin hops added during the boil, to the hopback and as a dry hop provide plenty of citrus and tropical fruit aromas.

Wakefield Branch Contacts

CHAIRMAN
EVENTS/SOCIAL SECRETARY
Mark Goodair
01924 272244, 07908 553206
markgoodair@gmail.com

LOCALE COORDINATOR
PUBS OFFICER
Scott Nightingale
07866 155441
gingerbeerking@hotmail.com

NBSS COORDINATOR
Dave Jones
wakeybeerscores@gmail.com
MAGAZINE, WEBSITE, TREASURER
Mark Gibson
0745 0272680
otok@wakefield.camra.org.uk
MEMBERSHIP SECRETARY
Colin Williams
colinwilliams62@gmail.com

SECRETARY
Russell Gaunt
russ32ell@hotmail.com

MEMBER
David Oates



Just search for Wakefield Camra

Thank you for putting up with us!

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

Bier Huis, Ossett
Boons, Horbury
Calder Vale, Horbury

Harry's Bar, Wakefield
Polka Hop, Wakefield
Station, Crigglestone

It's your magazine.

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

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

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

If you need a change to your current advert or want an advert, please contact me!

Deadline for all advertising and feature copy for Issue 91 is December 1st 2023

West Yorkshire Trading Standards : 0113 2530241 Citizens Advice Consumer Service on 03454 04 05 06
www.wyjs.org.uk/tradingstandards or dutyofficer@wyjs.org.uk

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

Published by the Committee of the Wakefield Branch of the Campaign for Real Ale Ltd.
Views expressed herein are not necessarily the views of the Campaign. or the Branch itself. © 2023
Editor: Mark Gibson Email : otok@wakefield.camra.org.uk Tel : 07450272680



Dave and his staff welcome you to

The
Woodman
Leeds Road,
Outwood WF2 1LU
01924 822631



Opening Hours: 3-11:00 Monday to Thursday 12-12 Friday 12-1 Saturday and 12-11 Sunday
Quiz Wednesday 9pm

Marquee available for birthdays christenings etc.

Football Teams. Live Music From October.

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



SINCE 1998

**OSS
BREWERY
ETT**

CELEBRATING 25 YEARS OF BREWING

A progressive and passionate independent brewery located in the heart of Yorkshire. Borne of family values; unity, team work and integrity. Crafted over two decades, we've perfected the science of producing ales of consistently high quality and honed the art of brewing beers that are loved by all.



www.ossett-brewery.co.uk

[f](#) [t](#) [i](#) @ossettbrewery