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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

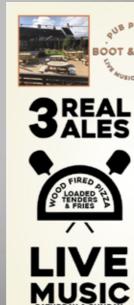
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Hello and welcome to Issue 91.

As a volunteer at the event it was disappointing to get the news that this years Great British Beer Festival has been cancelled due to issues with the Olympia venue. The GBBF is a huge undertaking and it is understandable that there isn't the time available to find another suitable venue. Lam sure that in 2025 the event will return bigger and better than before.

That doesn't mean that is it for CAMRA beer festivals as there are number of events coming up in the next few months. The Winter GBBF is being held once again in Burton-Upon-Trent (15th to 17th Feb). Once the home of many fine breweries the town is still a destination place for beer with some excellent pubs to enjoy.

In Yorkshire we have the Bradford CAMRA Beer Festival held once again in Saltaire (29th Feb to 2nd Mar) and also the Rotherham CAMRA event held at the Magna Centre (7th to 9th Mar).

But it brings into focus the future of beer festivals and what role they play. When Wakefield CAMRA set up its first festival at the Town Hall, which everyone fondly remembers, it was the only show in town with beers never before seen in a city awash with Tetley and John Smith's. By the time of our last festival it was no longer a novelty to drink beers from all over the country as multiple pubs were providing that also. Add in a competing beer festival and we could no longer justify running our event. The city just wasn't big enough to host two events. Sadly now Wakefield is without a reasonably sized beer festival.

The days of the large standalone beer festival maybe coming to an end unless you have a great venue or you can attach yourself to another event, beer festivals at heritage railways continue to be popular and good money spinners. Barrow Hill Rail Ale is a particular favourite of mine and I did "enjoy" being reacquainted with a Pacer train at the Keighley and Worth Valley Railway in October.

Hopefully within the Wakefield area there will still be the East-West, Newmillerdam Scouts and Ackworth events again this year.

Congratulations to all the pubs and clubs on the front page for the awards they received during the past year. Our next award will be presented to the Bradley Arms in North Featherstone for winning the Autumn Pub Of The Season at our upcoming Branch Meeting on the

3rd February. It would be great to see you there.

Enjoy the magazine Mark

BRANCH DIARY

3rd Feb - Branch Meeting at Bradley Arms North Feaherstone. Including Pub of the Season presentation. Start time 12 Noon.

17th Feb - Trip to Hartlepool to take in Cameron's Brewery Tap followed by Darlington. Note: This date may change.

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 7.3opm unless stated

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information.

Fox & Hounds, Thorpe Audlin

The village pub in Thorpe Audlin at the crossroads on the A639 had been closed for some time so it was good to see the Fox and Hounds reopen for business on November 4th.

Teething problems with things like gas supply are all sorted out so they are now fully up and running with a full menu from 12-9, finishing earlier on a Sunday. It is good to see non diners well catered for as well, with a comfortable separate area.





There will be 2 cask ales on sale; the opening selection included Farmers Blonde and Old Peculier. Rockin' Rudolph and Belgian Blue made a Christmas guest appearance.

They are keen to promote their dog friendliness and I have indeed met some likeable canine customers on my recent visits. They are open every day except Mondays.

Colin Williams

Hope & Anchor, Pontefract

Conveniently located near Pontefract Monkhill Station and also opposite the remains of Pontefact Castle, The Hope and Anchor is now well up and running with Andrew, formerly of the Spread Eagle in Darrington, in charge. 3 real ales are on the bar: a Copper Dragon at the special price of £2.50 a pint along with Black Sheep and a rotating guest. On a recent visit we very much enjoyed the Burrow's Blonde Beer, brewed for Rob Burrow by Black Sheep.





They are currently open from Wednesday to Sunday. There is a quiz on Thursdays, music is planned for Fridays or Saturdays, hot snacks and pies are to be offered at weekends and they are also dog friendly.

Check out their Facebook page: The Hope and Anchor.

Colin Williams

Newmillerdam

Fox & Hounds - In a move completely applauded by this editor, Burton's most famous ale Bass has been introduced in to the pub as one of the beers regularly featured on the four handpulls the pub has.

Normanton

Midland Hotel - After refurbishment it has now reopened but as before does not have any real ale.

Wakefield

Elephant & Castle - It is good news that this classic pub on Westgate has reopened and has real ale

available which is typically Ossett White Rat and Sharp's Doom Bar.

Inns Of Court - Is doing very well with guest beers including Acorn and Little Critters to be found on the bar.







Community Pubs Of The Year 2023

BOOT & SHOE, GAWTHORPE LITTLE BULL, MIDDLESTOWN MASONS ARMS, ACKWORTH **NEW WHEEL, WRENTHORPE**



Last year we decided to run a Community Award to find pubs that stood out within their area. At branch meetings pubs were put forward and we selected the four pubs on this page.

At the New Wheel in Wrenthorpe there is a Sunday football team and pool team. They support the many local groups including an Environmental Society, the Community Association and Foodbank with food collections. Sally has been landlady for 17 years and the takes great pride in Wrenthorpe and the role the pub plays in the community.

In Ackworth at the Masons Arms they run numerous charity events recently raising money for Yorkshire Air Ambulance and in May 2023 raising over £2000 for the Mens Mental Health Support Charity 'ANDYMANSCLUB'. The Nordic Walkers, Road Runners and Choir all use the Masons.

Sadly we lost one of our pubs last year as Melanie left the Little Buil in Middlestown which coincided with the



day we presented her with the award. Mel was very active during lockdown doing meal deliveries and ran many charity events. At Christmas there would be a day with a free Xmas dinner for local OAPs. Mel's Little Bull was a fantastic pub for real ale, food and a great welcome and it's Middlestown's loss she had to leave.

NOMINATE YOUR PUB FOR THE AWARD IN 2024

Email the editor otok@wakefield.camra.org.uk or come to a branch meeting

Real Ale in South Elmsall, South Kirkby and Moorthorpe

I was going to title this report 'Real Ale in SESKU' but unfortunately there is no real ale now served in Upton.

In South Kirkby there is the Chin Chin Micro Brewery that has been established for a number of years on the Langthwaite Grange Industrial Estate and David Currie's beer is available across our area and beyond.

If you are a customer, owner, manager or work at another pub or club in SESKU that serves Real Ale and I haven't mentioned you, sorry, or the pub starts to serve it in future, please contact the Editor, email address at the back of this magazine, and we will feature you in the next. or a future edition.

Anyway, lets begin and celebrate Real Ale flowing again back through the hand pumps of South Kirkby at the Church House.

Church House, Barnsley Road, South Kirkby

I was brought up in the 'Wimpies Estate' (or the Pit Houses) in South Kirkby and lived there until I went to college in 1976 so you can imagine my excitement when Mark, the O to K editor, emailed me to say that the Church House in South Kirkby after a makeover was selling Real Ale.



I decided, without any hesitation to go check it out. The Church House was the pub we used to call the Rose and Crown, as it was known around the mid to late 70s. Sometime previously, when I was either not born or when I was far too young to drink in pubs, it was called the Church House (after all, it is across the road from the magnificent 13th Century stone built church).

It was my first 'local' that unfortunately only served mass produced keg Whitbread Big Head Bitter. The only Cask Beer in South Kirkby back then was Darley's Bitter, brewed at Thorne, near Doncaster at the Old Crown, or 'Top House' as it was known locally. It reopened at the end of November, after a six weeks refurbishment, serving two changing guest Real Ales. Both the Timothy Taylors Landlord and Bradfield Blonde were of a good quality on my visit in early December.



The side extension and kitchen are planned to be complete and have a grand re-opening in early February. Some food dishes are now available and constantly being added to (see their Facebook page). Live music takes place at weekends and is detailed on their Facebook page.

Quiz night is Sunday at 7:30. Wakefield CAMRA wish Martin, the Manager, and his team every success with their new venture.

The Mallard, on Moorthorpe Railway Station

The Mallard re opened mid May 2023 after many of years of closure. It opened with 4 different Real Ales from the Jolly Boys' of Barnsley who run the pub. It has continued with the 4 different Jolly Boys Beers and added upto 2 changing guests.

Different Real Ales from the local Chin Chin Brewery are very popular and often frequent one of the hand pumps. Regular live entertainment takes place and is posted on their Facebook page.

The Brookside Social Club, Barnsley Road, South Elmsall.

The 'Brooky' serves one regular Real Ale, Barnsley Bitter from the Acorn Brewery. The beer is served from the hand pump on the top bar (to the left on entering the club). If the top bar isn't staffed, or even looks closed, ask at the bottom bar and they will go up and pull your pint.

United Service Club, on Elmsall Hill (Main Street), South Elmsall. Locally known as the 'Soldiers'.

Dave ,the Steward, has served a consistently very good quality Real Ale for many years. The Pale Ales from the local Chin Chin Brewery are frequently on the hand pump and are well received by the regulars.

David Oates

Since I wrote a report on Real Ale in Pontefract back in September, published in the Autumn edition of the O to K, there have been some exciting developments, misinformation has come to light that needs correcting and things mentioned that simply didn't happen.

Three of the Nine establishments selling Real Ale offer generous discounts for card carrying CAMRA members. Hence, I thought an update was required.

As stated previously, if you are a customer, owner or manager of an establishment serving Real Ale in Pontefract and I have missed you out, or something stated is inaccurate, apologies and if you contact the editor, e-mail at the back of this publication, we will put it out or right-it in the next O to K.

Broken Bridge, Horsefair, WF8 1PE

A prominent, large Wetherspoon that serve up to 5 Real Ales. You get the usual regulars and are supplemented by 3 regionally sourced changing guests.

Carleton, Hardwick Road, Wf8 3PQ

Continues to serve 6 Real Ales. 3 from Greene King, including the regular Pride of Pontefract Bitter (3.9%) and 3 other Nationally or Regionally sourced Real Ales. Kira, who has overall responsibility for overseeing the Real Ales, is very enthusiastic and knowledgeable on what's on offer. In addition to the 10% discount on RAs for CAMRA Members and a Cask Ale Loyalty Card (buy 5 and get 1 free), she has introduced a free weekly draw of all full loyalty cards with the winner getting 5 more free pints of Real Ale.

Carleton Grange Club, Carleton Road, WF8 3RJ



A real gem of a bar set within a magnificent Victorian building. It was built in 1874 by Thomas William Thew. a renowned Pontefract Banker, Historian, Philanthropist and Freemason. The ornamental plastered ceiling in the Grange Bar is worth a visit in it's self. The

whole building has been owned by the community since 1946. The CGC is a private members club, but the Grange Bar is open to none members. An annual membership fee of £15 or £8 for over 65s get around 12% of all bar sales ('Members Rate'). However, the Steward, Phil, has agreed that CAMRA card carrying

members can purchase their Real Ale at Club Members prices. They serve a changing Real Ale, which was a very good quality Timothy Taylor's Landlord on a recent visit. Opening Times are: Mon to Wed 18:00 to 22:00; Thurs to Sat 18:00 to 23:30: Sun 12:00 to 15:30 and 18:00 to 22:30.

Hope and Anchor, North Baileygate, WF8 1ES See Page 4 where Colin Williams has provided information.

House of Ales, Market Hall, WF8 1AG



Continues to sell Bottle Conditioned Real Ales, If you ask Karl, the proprietor, he will happily point them out amongst the wide range of

bottled Belgian and German beers also available. There also remains keg craft beers on draught. Karl reported a possibility of him opening a bar on Front Street, next to what is now the Lockwood (formerly the Tap and Barrell). If it goes ahead, the premises has a cellar and is "thinking of the possibility of cask beers". Watch this space!

Last Bank, Ropergate, WF8 1LQ

Continues to serve 2 regular Real Ales: Timothy Taylor's Landlord and Marston's Wainwright. Usually available on Thursday to Sunday/Monday.

Old Grocers, Beastfair, WF8 1AL

David and Amanda continue to go from strength to strength in consistently serving top quality 6 changing Real Ales and Ciders. Yorkshire real ales feature prominently, especially our very own Chin Chin which were on show at our November Branch Meeting. Regular live music and guiz nights continue to be popular and are posted on their Facebook page.

Printers Draft, Market Place, WF8 1AG

Serves up to 3 regionally sourced Real Ales. Live music events are posted on their Facebook page.

Robin Hood, 4 Wakefield Road, WF8 4HN

Lee and Stacy took over the reigns some 6 months ago and are continuing the pubs great reputation. Live music events and the very popular Classic Album on Thursdays are posted on their Facebook page. The pub was recently one that featured the Sierra Nevada/ Kirkstall collaboration beer and is a regular outlet for the excellent Kirkstall beers.

David Oates

The Junction

Carlton St, Castleford WF10 1EE



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WAKEFIELD CAMRA PUB OF THE YEAR

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ALVERTHORP]E

WMC

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Real Ale Always Available

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All of the Pubs, Clubs and Restaurants in Ackworth selling Real Ale have reported to have had a busy and successful time over the Festive Period. All are now planning and looking ahead with Spring, hopefully not too far round the corner.

Two Ackworth pubs are in the 2024 CAMRA National Good Beer Guide. This is a real feather in Ackworth's Real Ale Cap.

Thank you to the four Ackworth Real Ale pubs for their continued support of Wakefield CAMRA by again placing adverts in this, and future editions, of the O to K magazine (see page 2).

All 7 Real Ale Establishment in Ackworth have Facebook Pages where current information, live entertainment, menus etc can be found.



Angel: Black Sheep Bitter continues to be the very popular permanent real ale. As I have said previously, BSB in the Angel is as good as any I have tasted anywhere, including in Masham, North Yorkshire where it continues to be brewed. Black

Sheep Blonde (3.7%), which is light and zesty, was put on as a guest around October time and it has been so popular it seems to have become a second permanent real ale. Why not?

In recognition for it's consistently high standard of how it keeps and serves it's Black Sheep Real Ales the Angel has officially been awarded 'Flag Sheep Pub' Status by the brewery. A new menu, since the last edition of the O to K, has been very well received. Weekend 'Specials' are available on Fridays and Saturdays. Please refer to the advert on page 2 for further details on opening times, food and entertainment etc.



Boot and Shoe: Ossett White Rat Pale and Yorkshire Blonde are the well established,permanent Real Ales available. Usually one, and occasionally two, guest real ales are served from the Ossett Brewery range. Congratulations to Jamie, Bey and all the team at the

'Boot' for it's entry into the CAMRA National Good Beer Guide and also being awarded the 2023 Admiral Taverns Pub of the Year. Please refer to the advert on page 2 for further details on opening times, meals and live entertainment etc.

Brown Cow: Timothy Taylor's Boltmaker is the very popular permanent Real Ale. A changing guest, often from the Ossett Brewery, occupies the second hand pump. Ossett's Yorkshire Blonde has been a very

popular guest for a number of weeks now and seems to be turning into a regular feature on the bar. A Sunday Roast, with a choice of four meats, is proving very popular at less than £10. Please refer to the advert on page? for further details on opening times, meals and entertainment etc.

Cricket Club (behind the Boot and Shoe, Off Wakefield Road): A range of Bottled Conditioned Real
Ales are available, including Blonde and Pale Ale Beers
from the Little Valley Brewery.

Ego at The Beverley Arms: The food led pubrestaurant has a changing guest Real Ale from the Kirkstall Brewery, Leeds.

Masons Arms: Bradfield Brewery's Blonde and Farmers Bitter are the two well established permanent Real Ales. One,and of late two, guest real ales are also available from the Bradfield Brewery range. The 'Jack O Lantern' (4.5%) zesty bitter, brewed for Halloween, has proved that popular that they have been able to obtain supplies well into December. Bradfield Stout (4.5%) has also proved to be a popular guest over the festive season.



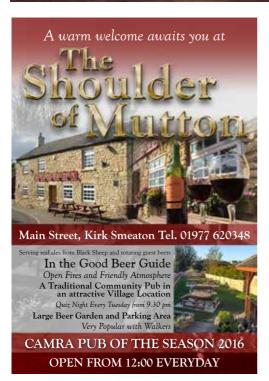
The Masons success of being awarded a Wakefield CAMRA Community Pub of the Year Award (see page 2) in mid September was followed on by another annual entry into the CAMRA National Good Beer Guide. That is now the eighth consecutive year it has been in the GBG, which in a highly competitive field, is no mean achievement. Congratulations to Danielle, Corrie, Tyler, Yaz and all the team at the Masons.

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 is usually available. Rocking Rudolph was one of the guests from the Greene King Brewery over the festive period. A popular, largely food led pub where meals can be taken in the restaurant area, in the bar in the beer garden or on the covered, heated patio. Live music, often Cover Bands, Duos or Solo Artists is on most Fridays and Saturdays from 9:00 onwards. (Check on their Facebook Page)

David Oates





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Pubs and Clubs With Scott Nightingale

George V WMC, Glasshoughton



Made the trip over to the George V WMC located at Glasshoughton a short walk from the train station or by bus from Castleford and was greeted by a fine selection of beers from the Yorkshire district. On this occasion I opted for the Farmers Steel Cow which was in good nick, and very reasonably priced at £3.20 a pint.

SUMMER PUB OF THE SEASON **PRESENTATION** PROP'UR BAA OSSETT



Congratulations to Sam and everyone on running such a superb micropub in Ossett Town Centre.

The Autumn Pub of The Season is The Bradley Arms, North Featherstone. The Presentation will take place on Feb 3rd during our Branch Meeting.

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

Houghton, Glasshoughton

A short stroll from the George V is the Houghton pub with two beers from Ossett on my visit, they have a regular selection of beers with Copper Dragon and Abbeydale beers that showcase the main bar.

Reindeer, Overton



With excellent home cooked food this is one of Wakefield's finest for food. As regards the beer on my visit it was Brain's and Charrington (from the Heritage Brewery) beers to sample. Which were well kept. There are 2 to 3 beers available normally. Enjoy.

Fvents

Starting Feb 22nd - Classic Beer Week in Beerhouses pubs which includes The Cricketers in Horbury.

With Classic Beers, Breweries, Styles & Modern Classics will adorn their bars for a week with each pub doing their own interpretation of Classic Beer.

Yorkshire Craft Beers in Castleford are running the following events in February, tickets available from their web site www.yorkshirecraftbeers.co.uk

9th Feb - Rum Tasting Evening 16th Feb - Craft Beer Experience 23rd Feb - Gin Tasting Evening

Bier Huis in Ossett is running a Gin Tasting evening on Sat 3rd Feb with 4 full ains with mixer served with buffet.

Real Cider And Perry In The Wakefield District

Alverthorpe WMC Bier Huis, Ossett Blue Bell, Hemsworth Boons, Horbury Boot And Shoe, Ackworth Broken Bridge, Pontefract New Albion, Altherthorpe Cherry Tree, Horbury Cricketers Arms, Horbury

Doghouse, Castleford Fernandes, Wakefield Glass Blower, Castleford Harry's Bar, Wakefield Market Tap, Castleford Old Grocers, Pontefract Polka Hop, Wakefield

Reindeer Inn, Overton Robin Hood, Altofts Robin Hood, Pontefract Six Chimneys, Wakefield Wagon, Wakefield Winter Seam, Glassho'ton Let us know! Does you 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

A Good Meal And A Decent Pint - New Inn, Walton

The New Inn at Walton has been on the radar for a long time and there have been many reports of the good food offering there. The time to check it out for this column was long overdue.

There's a frequent 195/196 daytime service from Wakefield which stops very close to the pub. In the evening it reverts to an hourly or hit and miss 196. Anyway, we got there in time for our booking and, judging by the numbers on a miserable Monday night, booking would be highly advisable. There's even a hotel style reception desk at the entrance to check you in and escort you to your table. However, I'm sure you would get away with just going in for a drink.

The atmosphere is warm and welcoming and your table will be very smartly laid out for dinner, complete with sparkling wine glasses. Anything not needed will be removed when you order. Beer will be table service if you like but we started off by getting our own. There were 6 ales to choose from: Copper Dragon Best Bitter, Nailmaker Citra, Black Sheep, Taylors Landlord, White Rat and Recoil Craft White Snake. Of these, Copper Dragon, White Rat and Landlord are permanent. That's quite an ambitious range even for a busy pub. Obviously it was not going to be possible to try them all but the Nailmaker Citra (£4.40) was the pick of what we did sample.

The menu is extensive, divided into categories like sharers, small plates, mains and "fine plates"; the latter seemed quite fitting since the tables were certainly set up for fine dining. As for prices, they are pitched at a level which would represent value for money as long as the food is very good. Check out the menu at thenewinnwalton.co.uk

And, in our experience, it was good. Chief Inspector Locale selected the New Inn Burger (£!5.95) made up of two 4oz burgers with cheese, tomato, gherkin, red

onion, a generous serving of fries and some decent coleslaw. I thought it would be fitting to select a "fine plate" and my choice was the Chicken, Chorizo and King Prawn Paella (£15.95). It was a very substantial and agreeable dish; I'd have welcomed some hotter flavours but that's not to everyone's taste.





It's certainly worth checking out the New Inn. Food is served every day 1200-2100. The New Inn, 144 Shay Lane, Walton, WF2 6LA; 01924 255447; Facebook: The New Inn, Walton

Footnote: Just over the Wakefield District boundary near South Elmsall is 1903 in the village of Hooton Pagnell. This restaurant is under the same ownership as the New Inn and cask ale from our very own Chin Chin Brewery can be enjoyed.

Colin Williams



Follow Colin on Twitter

@ColinWilliams14



Campaigning for you

Real ale is just the start...

We support everything from pubs and drinkers' rights, to licensee and breweries, the list is endless, united in the story we all love, our great tradition.

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Make our story part of yours.

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Real stories, real people, real ale

TITES IBALES A FERNANCES

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

cask ale, craft keg & cocktails on tap



OPENING TIMES

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

Bradbury's Beermat Column

The mat featured this time is from the Meanwood Brewery in Leeds and is the only one so far from the brewery.



The Brewery was established in 2017 by brothers Baz and Graeme Phillips in a garage. They produce a interesting and varied selection of beers in different styles from Pale Ales to Stouts and Porters in cask, bottles and cans.

The brewery has a tradition of naming their beers over elements of mythology & storytelling. On starting the brewery their goal was always to have their own tap room, on site. Terminus Tap Room & Bottle Shop at 8A

Stonegate Road, Meanwood (next to the brewery) was established in 2018 and has become so much more than just a bar with 4 Cask Ale pumps and 18 keg taps as well as 120 beers in cans & bottles.

A second bar opened in 2023 on Otley Road, Adel called the Foundation (ex- Cranberries delicatessen). It is good to see new enterprises not only become established but to expand in these trying times.



I am sure we all wish the brothers every success in the future.

Cheers, Albert.





racebook: Cross Keys, Pontefract

Beer On DVD 76 - The Pact (2021)



Created by Pete McTighe this was originally broadcast on BBC1 in 2021 and directed by Rebecca Johnson and Eric Styles.

Set in and around a traditional brewery, (thought it was Evan Evans of Llandeilo, but it's more likely to be Rhymney at Blaenavon) co-workers Anna, Nancy, Louie and Cat have had enough of

their tyrannical (and cocaine-addicted) new young boss, Jack Evans, and make a drunken snap decision at a work function in the canteen that is to have shocking repercussions. They decide to dump him (stoned as he is) in nearby woodland. When they come back to check on him, he's but a corpse.

Anna struggles to hide her dilemma from husband Max as the police investigation ramps up. Meanwhile, the women must go to great lengths to protect their dark secret.

Louie confronts partner Arwel over his recent behaviour, unlocking a horrific family secret.

A shock discovery sees their fragile pact strained to breaking point, and Louie is faced with a heartbreaking decision. The police net tightens, while Max resorts to unorthodox methods to get to the truth.



The shocking truth about Jack Evans's death is revealed. Will the lives of the four friends change forever?

The best way to get hold of the dvd is through www. foundaclassic.com probably for about £8.

RKW



BOONS 6 Queen Street, Horbury, Wakefield

A Real Ale Drinkers Pub

Now always Six Real Ale Guest Beers on Tappel 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.







George Denton

In October the Wakefield Labour Club shared the news that their former Club President George Denton had passed away.



Many of us had known George for a long time as a CAMRA member but also as an ever present face in the Red Shed where his championing of real ale has seen the club be a long time consistent entry in the CAMRA Good Beer Guide and win numerous awards.

We will all miss his friendship and him not being with us on Easter Belgium trip in future years.



I first met George over 30 years ago when he attended a Branch Meeting in the Rock, Glasshoughton. He was a keen supporter of CAMRA activities of all descriptions and always put 100% into everything he did for the Branch. He went on to become Beer Festival Organiser and played an important part in organising the Branch Trip to Belgium for many years.

He had an encyclopaedic knowledge of pop music and was a welcome addition to any quiz team.



Wakefield Branch lost George to the Red Shed which became his second home. He worked behind the bar, ordered the beer and latterly became Club President for many years.

I was also fortunate to accompany George on many occasions to the Cumbrian village of Dent which is 4 miles from the railway station but this did not deter George despite having heart problems, the worst part was the walk back as the station is half a mile up a 1 in 4 hill which we did with numerous pauses for breath.

The regard that people had for George was evident at his cremation with so many people attending that some even had to listen to the service outside. George may have gone but he will not be forgotten,

Cheers, Albert.



"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.



The Calder Vale Hotel, Millfield Rd Horbury Junction, WF45EB

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



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MON - THUR 2-11 FRI & SAT 12-12 SUN 12-11 Doing what I do for a living, I'm always interested in what other people's favourite tipple is when I first meet them. Once we've got the subject of the weather out of the way, (it's just what us Brits start every conversation with), I ask what beer they like the most. A fairly high proportion of people tell me that they don't like beer. That's fine, I say! Even more for me! But then they append their response with something slightly curious.



It goes like this:

"No, I don't like beer, But I love lager".

So, I thought I would use this edition of O-K to clear up a bit of confusion about that very small word: beer.

Lots of people believe beer automatically means 'ale', but it doesn't. Beer is like a parent with lots of beery children.

Some of the beer-children have been produced with a micro-organism called Saccharomyces cerevisiae - in other words, ale yeast. These children are noisy and boisterous, they have a full-on rave in the hot fermentation vessels, gobbling up sugar, burping out gas and wearing themselves out pretty quickly. Then, once they're full and a bit tired, they go to sleep leaving us with their fruity aromas, spicy smells, and lots of lovely alcohol. There are around 2000 different strains of ale yeast, and they all produce different characteristics, a bit like some people have blue eyes, or blonde hair.



Other beer-children are created with a slightly different micro-organism called Saccharomyces pastorianus – in other words, lager yeast. These are the cool kids on the block. They take their time doing everything, and whilst they might be considered a bit lazy compared to the ale yobs, they do clean up after themselves, leaving neutral aromas and a tidy sparkling house. There are only around 150 different strains of lager yeast which means many of them look the same.



They're both beers, they're both made with malt, hops, and water, they both contain alcohol, but their genetic makeup is different.

Oh, and for the beer aficionados out there, yes, there is another type of beer-child, but it's

completely wild and out of control unless the parent reigns it in. You may have come across this challenging little devil in the form of a sour fermented beer. I'll tell vou all about this another time.

My point here is, if you're a lager drinker, you're a beer drinker. If you're an ale drinker, you're a beer drinker. You like the taste of beer, and you just favour one child over another.



So, whatever you've got in that pint glass in front of you, be proud that we're all part of one big happy family.

PS...if you'd like to learn a bit more about beer and how it's made. I do regular tours at one of our local brewery success stories. Starts with O and ends with T, got a double 'ss' in the middle. How's that for shameless selfpromotion?

©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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Revolutions Brewery's Final Fling

For one last time Revolutions hosted the Castleford Beer Festival at the Oueen's Mill. Joint hosts were Yorkshire Craft Beers.

Pictured below are Mark Seaman (centre) and Andrew Helm (right) of Revolutions along with our own Colin Williams, sporting a Revolutions T-Shirt, who was our Brewery Liason Officer for many years.



Featured amongst the beers were a number based on Revolutions beers including a version of Candidate from Quirky Brewery of Garforth.

Hit The Switch was a collaboration between Revolutions, Five Towns and Chin Chin, This was a take on the Switch Series which Revolutions used to brew showcasing different hops. At 4.5% this version featured Cascade, Chinook and Mosiac hops.



Fernandes, Wakefield



It is Dewsbury's West Riding Refreshment Rooms 30th anniversary this year.

They came over to brew a Chocolate & Hazelnut Mild at 3.8% which will be available from January.



Ossett Brewery

For 2024 Ossett is back with another exciting set of collaboration beers, the first six months are below.



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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:

George V, Glasshoughton Mallard, Moorthorpe Old Grocers, Pontefract Star, Netherton Wharf, Wakefield

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 92 is March 1st 2024

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?

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.

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Views expressed herein are not necessarily the views of the Campaign. or the Branch itself. $\@ifnextchar[{\@model{O}}\]$ 2024

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CELEBRATING 25 YEARS OF BREWING

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