



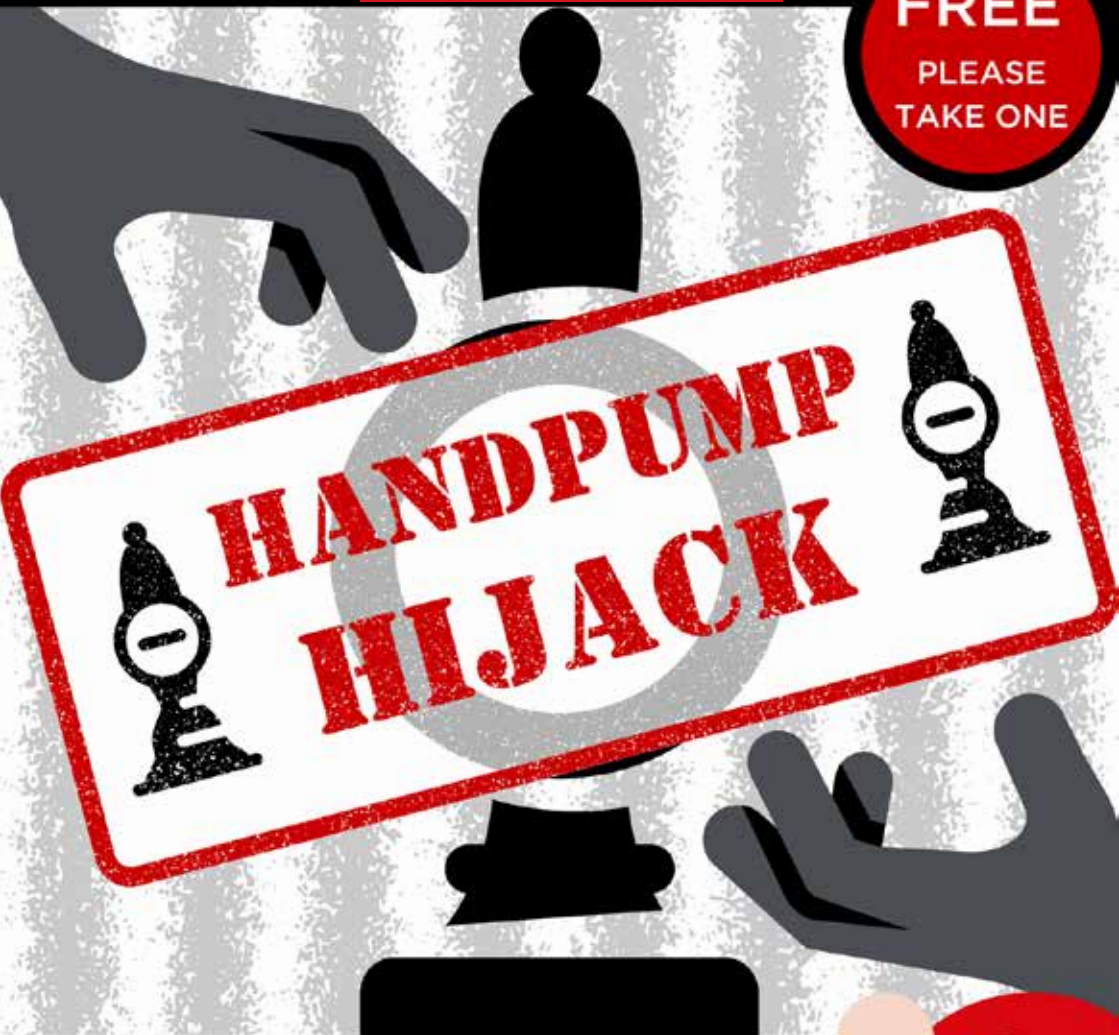
READ ONLINE BY
SCANNING THIS
QR CODE

O to K

From Ossett To Knottingley
Issue 92 . Spring 2024 . FREE!



FREE
PLEASE
TAKE ONE



IN THIS ISSUE: ASK "IS IT CASK?"



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 BROWN COW

Pontefract Road, WF7 7EL



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 92

We had the exciting news that Kirkstall Brewery (who seem to be on a mission to save beer in Leeds) are taking over at The Tetley which were the offices of the once mighty Joshua Tetley & Son.

It really brings home what Leeds (and West Yorkshire) lost with Tetley closing. When you think that merging with Allied to produce Carlsberg-Tetley in 1994 Carlsberg took on the country's biggest cask ale producer and a revered brand but within 15 years were closing the brewery and turning what was a national beer into a nothing. Tetley would have been available all over Leeds and now you can hardly find it, a handful of places.

They "merged" with Marston's in 2020 forming Carlsberg-Marston with Carlsberg owning 60%. In a case of history repeating itself Carlsberg have disposed of and closed The Eagle Brewery, Jennings, Wychwood and Ringwood breweries consolidating on Marston's Brewery in Burton and Banks's in Wolverhampton. This year they closed the famous Burton Unions (a method of fermenting beer unique to Burton and the only working example left) at the Marston's Brewery.

They are now launching keg beer sold through handpulls which could fool people into believing the beer is a cask product. This is because we all associate handpulls with cask beer and without adequate signage on the pump clip who is going to know. The new beers will be labelled "brewery conditioned" on the pump clip, but whether all places will do this is open to question.

This could also be bad news for classic beers like Pedigree, Banks's Mild and Bass (which is owned by Ab Inbev but made by Marston under contract) because the owning companies hardly promote these beers and now the focus will be on keg versions of Wainwright (a Lakeland Original made nowhere near the Lakes) and Hobgoblin (loved so much they closed the brewery).

They will trot out the "cask beer is falling in market share" line whilst doing precious little to promote it. It's a race to the bottom.

Kirkstall taking on The Tetley makes you think they could do a very good job of producing Tetley's if given the chance, just as Leeds Brewery did with No3 Pale Ale a few years ago. Hint hint.

Finally thank you to the branches of Sunderland & South Tyneside and North Notts CAMRA for visiting Wakefield, we had great fun showing you around the city.

**Enjoy the magazine
Mark**

BRANCH DIARY

2nd May - Branch Meeting at The Mallard on Moorthorpe Station. Catch the 19:03 train from Westgate. Return trains are 20:56, 21:55 and 22:54

21st May - Committee Meeting at the Six Chimneys Wakefield starting at 7.30pm. TBC

6th June - Branch Meeting at TBC starting at 7.30pm.

18th June - Committee Meeting at the New Wheel Wrenthorpe starting at 7.30pm. TBC

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
Five pages of local news.	
HANDPUMP HIJACK	12
CAMRA campaign against misleading dispense.	
THE ANGEL, ACKWORTH	12
For a good meal and decent pint.	
BRADBURY'S BEERMATS	15
Vocation.	
BEER ONLINE	16
Brewing Stories.	
BELGIUM TRIP	18
This year we stayed in Kortrijk.	
RUSSELL'S PUB PHOTO QUIZ	20
Can you name the pub from these unusual photos.	
ANNABEL SMITH	21
The price of beer.	
BREWERY NEWS	22
CONTACTS	23
Wakefield CAMRA contact and other information.	

Mallard, Moorthorpe

The Mallard on Moorthorpe Station is now fully open with the addition of the "Pullman Lounge" which will be ideal for meetings and can be hired free of charge. There are usually 4 beers from Jolly Boys' Brewery and guest ales from Silver Brewhouse in Chesterfield have been very popular.



Check out their Facebook page: "The Mallard on Moorthorpe Station" for the latest events and offers including a "Happy Hours" promotion Mon-Sat early evenings.

Colin Williams

Church House, South Kirkby



Because of a fond association to the Church House in my younger years, I excitedly reported in the Winter Edition of the O to K that the Church House re-opened after part re-furbishment. I am pleased to report that the side extension to the old 'bestroom' is now fully complete and open.

Two real ales are usually available: Timothy Taylors Landlord as a regular and a changing guest from different Yorkshire based breweries. Ashley and Dean run the pub and are the long-time leaseholders from Admiral Taverns. Ashley said the cask beers were going down "very well" with the customers.

There is an extensive, and very reasonably priced, food

The Spread at Darrington

Under previous management, The Spread was runner-up in a national "Most Improved Pub" award. It is pleasing to note that the current management have built further on that success. Timothy Taylor's Landlord and Boltmaker are the two permanent and very popular real ales on offer and The Spread is now a proud member of Taylor's Champion Club.



There's also a quality food offering from Wednesday to Sunday and there's a chance to try the food with a "Prix Fixe" menu, (2 courses £15, 3 courses £19) served Weds-Sat 1200-1700

Colin Williams

menu served from 12:00 to 8:00 every day Monday to Saturday and a Sunday Carvery from 12:00 to 3:00. Live entertainment is on Saturday from 4:00 to 11:00 and is posted on their Facebook page. Quiz night is Sunday at 7:30.



Why not give the Church House a visit if you haven't already done so? It can be nicely tied into a joint visit to the nearby, about a 10 minute walk, recently re-opened Mallard Pub on Moorthorpe Railway Station.

David Oates

AUTUMN - THE BRADLEY ARMS NORTH FEATHERSTONE



Ian Clayton thanked the members of Wakefield branch for voting for The Bradley Arms as 'Pub of the Season Autumn 2023.' He made a short speech.

'The Bradley Arms thrives on great team work. We have a landlord who is knowledgeable about ale and pub culture (he ought to be he's supped enough and visited plenty) and a landlady who is a dynamo of hard work and idea, a young staff who are second to

none and great support from friends and the wider community.

This is an ancient inn, that was once a farmhouse. We have records that show the farmer William Frobisher travelled from here in 1807 on horseback to York, where he voted for William Wilberforce as his MP. There is also a trade directory from 1822 that lists Sarah 'Frubbisher' as the landlady. In the garden behind this pub in 1893 following the Featherstone massacre, when troops shot at picketing miners, Robert Bontine Cunninghame Graham made a famous speech. It was possibly the first socialist speech heard in these parts. A fragment from it is engraved into the stone lintel above the fireplace in the tap room. For many years the pub took its beer from the Carter's brewery at Knottingley and then from the legendary Bentley's brewery of Woodlesford. When Bentley's were bought out in the 1970's by Whitbread, the pub suffered the indignity of having 'tank beer' foisted on it, but with the real ale revival the Bradley Arms came back into its own.

Yet a pub is just history and a building without people and it is people who have made this pub. For more than two centuries it has been the focal point for the community it serves and it will continue this tradition. We believe in the old adage, 'If it isn't broke, you don't try to fix it.' It welcomes locals and visitors with the same warmth. Nowadays The Bradley Arms is becoming as a destination for lovers of real ale. We have made strong friendships with many local brewers and it is in the spirit of friendship forged in a welcoming public space with good ale that allows for this old inn to flourish!



WINTER - THE BLACK ROCK WAKEFIELD



In February we presented The Black Rock in Wakefield with the Winter award.

If for some reason you don't know The Black Rock then you don't have much time left, there is now a "Pub For Lease" sign on the outside as Shaun is leaving the pub in June after over 40 years at the pub.

In the next issue of OtoK we will carry a fuller tribute to Shaun who has guided the pub to near legendary status as the best pub in Wakey with now 6 handpulls always serving immaculate cask beer.

The pub is a multiple award winner and has been our pub of the year in 2016, 2021 and 2022.

Shaun also leaves the pub as the current Pub Of The Year taking the 2023 award which was voted for at our recent March Branch Meeting.

The award presentation will take place at a time yet to be decided so watch our social media for more information as we are sure it's something you won't want to miss.

Castleford Town Centre

Albion Street WMC, Albion Street

Across the road from the bus station it is known to a lot of people as the Nash or Irish Nash and always has real ale on. Although a club, CAMRA members are more than welcome.

Doghouse, Carleton Street

The bar that heralded a new start for craft beer in Castleford when opening in 2019. The pub has multiple keg taps selling craft beer and six handpulls which sell Little Black Dog beer plus guests. They have regular music and weekly quiz nights.

Eagle, Methley Road



A slight walk out of the centre, if you have gone in to the Nash turn right (or left if leaving the bus station) towards the roundabout and turn onto Wood Street. Keep walking and you find the Eagle on a corner after about 5 minutes. A nice pub friendly pub serving one nicely kept real ale which on a visit in March was Black Sheep Burrow's Blonde.

Glass Blower, Bank Street

The towns Wetherspoon, it used to be the main post office so it's a building with plenty of character and a lot of Castleford history adorns the walls. Beer wise it's your usual Wetherspoon fayre and I always find the cask spot on in here. It's a good bet for scoring beers when the beer festivals are on also.

Junction, Carleton Street

All the real ale served here comes from wooden casks with Stancill, Old Mill, Craven and Half Moon regularly featuring. It's a lovely old pub that in no way looks modern and it's all the better for it, even the handpulls are old Melbourne Brewery ones. It's a gem of a pub with national fame, other pubs might sell beer from the wood but this is the original.

Market Tap, Carleton Street

It's great to see this place open again. It's under new ownership, it's changed a bit but it's still a fantastic place for beer. The taps on the wall remain and have been added to with new ones on the front of the bar.

There are two handpulls also which have been usually serving Ossett beer. It's midway down Carleton Street, you can't miss it.

White Lion, Pottery Street

Near the Eagle, just turn right and keep walking until you get to Pottery Street. This main bar area is small but packed with character and three handpulls serving real ale. It well worth seeking out. You can find out what is on offer by using the real ale finder app.

Of note when walking here if you look on the other side of the road about half way from the Eagle you will pass what is now a non descript grey building, this was once the legendary Tetley Dave's Shoulder Of Mutton.

Yorkshire Craft Beers, Aire Street

Situated in the historic Queens Mill YCB started life a bottle and can shop but expanded to include a small bar selling craft beer on tap. Internally it's been recently expanded again providing more seating space and a bigger better bar feel. There are eight craft beers on tap.



Even more exciting is an experiment to introduce cask beer with two handpulls installed.



When the sun is out it can be a bit of a sun trap outside and the tables get put out providing a very pleasant outdoor drinking experience. The beers on tap constantly change and if there isn't anything to your liking there are still

cans and bottles of beer to buy from the shelves.

Regular hosted evenings are held, there a multiple beer festivals during the year and they use the real ale finder app.

Cricketers, Horbury

This award winning pub with a line up which never disappoints. The beers are from a range of award winning breweries and are always well kept and the pubs clientele are mainly real ale drinkers. The pub offers 6 rotating cask beers and a permanent Timothy Taylor's Landlord.

As I write this I'm devouring the stunning beer courtesy of Good Chemistry (Bristol), a new beer to me.

There is a free meat raffle on Fridays, with drinks purchased over £3 a raffle ticket is issued and drawn around 6.30 that evening.

Boons, Horbury

This busy village pub serves 6 guest beers from notable breweries across the region and beyond. Just as I am writing this I am enjoying the Shiny Brewery (Derby) Affinity which is in great condition.

The pub itself shows all live sporting events and with Horbury well served by the 126/232 bus services enjoy your drinking and please support pubs.

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

Calder Vale, Horbury Junction

With the Luddite Brewery located in back on this occasion I opted for the Mosaic which was spot on. The pub has a full range of Luddite beer along with guests typically from the magnificent North Riding Scarborough.



On the 7th April we had the pleasure of showing Sunderland & South Tyneside CAMRA around Wakefield and on their way back they stopped off at the Calder Vale.

The Six Chimneys, Wakefield



The Wetherspoon has reopened expanding into the former Wakey Tavern next door. The result is an impressive well lit space with a decent sized garden at the back also. The beer range is same as before.



Manor Inn, Crofton

The former Goose & Cowslip has reopened as the Manor Inn after a lengthy period closed and an extensive refurbishment inside and out by Sam Smith's.

The building now looks really smart from the outside with the roof, chimney and brickwork all renewed. The car park and surrounding area have also been tidied up.



Inside the pub is up to the usual good standard of all Sam Smith's interior makeovers of rural pubs, it's a shame I can't show you here as I didn't want to get my phone out to take any photos for fear of upsetting the owners. Cask Old Brewery Bitter is on sale.

Mark

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



Ackworth Annual Beer Festival Announced

We have an addition to the pubs serving Real Ale in Ackworth which 8 of the 9 pubs, clubs and restaurants now selling Real Ale. All eight have Facebook pages where more information can be found.

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

All those serving Real Ale in Ackworth allow dogs inside, other than the Village Club.

Angel: Black Sheep Bitter is the long established permanent real ale. The second hand pump is occupied by a changing guest Real Ale from Yorkshire based breweries. Recent Yorkshire Heart Brewery beers proved to be very popular, See the article on 'A Good Meal and a Decent Pint' by Colin Williams elsewhere in this edition.

Boot and Shoe: Ossett Brewery's White Rat and Yorkshire Blonde are the two established, and ever popular, permanent Real Ales available. One, and occasionally two, guest real ales are served from Ossett Brewery on the other hand pumps.

Brown Cow: Timothy Taylor's Boltmaker remains the very popular permanent Real Ale. A changing guest from other Yorkshire based breweries occupies the second hand pump.

Cricket Club (behind the Boot and Shoe, Off Wakefield Road): The big breaking news is that the Annual Ackworth Beer Festival at the Cricket Club will be on Friday 18th to Sunday 20th October. The previous two years they have held the festival in September. With far fewer Beer Festivals now taking place in the Wakefield District than only a few years ago it is time to get the dates into your phone, calendar or diary. The quality and choice of 20 plus Real Ales last year was superb. Don't miss it!



A range of Bottled Conditioned Real Ales continue to be available in the club, Little Valley Brewery bottled Real Ales are always popular with the regulars.

Rustic Arms: A rotating guest Real Ale from Yorkshire based breweries is usually available. Timothy Taylor's

Landlord and Black Sheep Bitter are recent examples of these changing guests. Quiz night is Friday at 8:30. It is intended to start up the music acts again in the summer months.

Masons Arms: Bradfield Brewery's Blonde and Farmers Bitter are the two very well established permanent Real Ales. Bradfield's Vanilla Stout has proved to be very popular and could soon become a third permanent Real Ale. A changing guest, often seasonal or festival based, occupies the fourth hand pump. Acoustic artists on Saturday night and late Sunday afternoon are proving to be very popular.

Ego at The Beverley Arms: The food led pub-restaurant has recently been taken over by the Mitchell and Butler Brewery and Pub Company. The intention is to have one, maybe two, changing guest Real Ales. The first Real Ale 'on order' was from the Black Sheep Brewery.



Village Club, Wakefield Road (known locally as the 'Legion'): A Sam Smith's owned pub it occupies the grand old stone building, Stonecliff House. The recently appointed manager Nathan has introduced Yorkshire Stingo. Stingo is a strong 8-9% ABV Real Ale aged for at least a year, matured in well used oak casks before being further naturally conditioned in a bottle. The bottled conditioned real ale is dark, fruity beer and will be a one pint treat for most who try it at £12 a bottle.



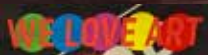
David Oates

THE POLKA HOP

WAKEFIELD

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

Web: thepolkahop.co.uk
Facebook: ThePolkaHop



We have 8 resident
artist walls
One huge Artwalk
display



Open
Tue - Thu
1 - 11pm
Fri - Sat
12 - 11pm
Sun
12 - 10pm



Four Real Ales
Craft Keg Beers
Regular Live Music
Dog Friendly

A warm welcome awaits you at

The Shoulder of Mutton

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

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



Handpump “hijack” will confuse consumers says CAMRA



Reacting to the launch of the 'Fresh Ale' concept by CMBC, the Campaign for Real Ale (CAMRA) has asked for investigations into whether the Consumer Protection from Unfair Trading Regulations have been breached.

The Campaign has written to National Trading Standards and Trading Standards Scotland asking for an investigation into the products, which use a cask handpump to serve the beer, which is kegged rather than cask conditioned.

This is the start of the 'Handpump Hijack' campaign to raise awareness of misleading beer dispense, and make sure that the handpump remains a signifier of cask-conditioned beer.

Carlsberg Marston's Brewing Company risks confusing drinkers about cask conditioned beers, warns the Campaign for Real Ale, in reaction to a new beer launch which plans to hijack the iconic handpump.

CMBC has announced its plans to start serving keg beer through handpumps, which beer drinkers widely understand as usually being exclusively used for cask conditioned beer.

Keg beer is not a "live" beer, in that once it leaves the brewery it contains no viable yeast, and does not undergo further conditioning, unlike cask-conditioned beers which continue to develop flavour and carbonation in the pub cellar.

While CMBC has indicated that, following feedback from CAMRA, it will label so-called "fresh ale" served through handpumps as "brewery conditioned beer", the Campaign fears this will still confuse customers and erode their long-held understanding that only cask beer is served in this way.

The Campaign is also concerned that CMBC's plan will reduce choice to consumers and by taking up handpump space elbows out genuine cask beers produced by smaller, independent brewers.

Beer handpumps on bars have long been the easily recognisable sign of the freshness and quality of cask beer – and CAMRA fully intends to enforce its long-standing policy that beer drinkers should not be misled at the point of dispense through the sale of non-live, non-cask beer through handpumps.

CAMRA National Director and Chair of the Real Ale, Cider and Perry Campaigns Committee, Gillian Hough said: "It's baffling why CMBC feels the need to serve a keg beer through cask ale handpumps in the first place, when it would seem to be simpler and more honest to simply serve it through keg taps, as with all other keg products.

"It would be even better if this company, despite claiming to be incredibly proud to be a leading brewer of cask ale, actually invested in producing new cask ales and supporting its existing beers. It's particularly ironic that instead it has spent time closing the historic breweries in their portfolio and now wants to cash in on that cask heritage with a keg product which hijacks the handpump.

"Even with additional labelling, our fear is customers – especially those who perhaps don't understand a term like "brewery conditioned" or don't notice the small print- will be confused. It also seems likely that over time this potentially misleading approach will erode the image of the iconic beer handpump as a clear symbol of cask conditioned beer.

"We believe that beer drinkers should be fully informed at the point of dispense and we will continue to condemn dispense practices that seek to mislead the consumer, particularly by selling non-live, non-cask beers through cask beer handpumps.

"CAMRA calls on CMBC to either provide a genuinely live and fresh beer to be served through handpumps, to give the drinker what they expect and want, or to be honest and serve this so-called "fresh beer" through keg taps.

"If consumers are interested in learning more about live beer, CAMRA's award winning Learn and Discover platform features content on this and the whole brewing process."

A Good Meal And A Decent Pint - The Angel, Ackworth

On a recent visit to the Angel in Ackworth, Chief Inspector Locale reported that the food "looked very good". This looked like a good chance for a foursome which had been in the planning stage for a while, namely the Chief Inspector, your correspondent and their respective consorts.

A table for four was duly booked. It certainly looks as if booking would be a good plan as it got quite busy on an early Wednesday evening, and there was Quiz Night to come later. Inside was warm and inviting, our table was ready and the Black Sheep Bitter was in excellent condition. Ossett Yorkshire Blonde was also available.

I don't think I've ever seen quite as many menu choices listed on a busy blackboard. Fortunately there is no need to stand and stare as copies of the menu are provided at the table. Another much smaller board highlights a few specials.

"Main course and possible pudding" was the collective decision but there is a good selection of starters available if required, including an interesting Scotch egg wrapped in black pudding (£5.95). From an appealing choice of mains our selections were: beer battered haddock (£14.25), homemade steak and Black Sheep Ale pie (£15.25), 24 hour braised beef short rib on horseradish mash (£16.95) and wild mushroom stroganoff with steamed rice (£12.75). There is also a selection of burgers.

All these dishes were superbly presented and prepared with quality ingredients. For instance, steak and ale pie can often be a terrible disappointment but this one was crammed with a tasty, substantial filling, topped with a decent shortcrust pastry rather than a miserable and tasteless flaky offering.

Be warned, the main courses are more than satisfying but the dessert menu is also worth a look, consisting mostly of traditional favourites all at £5.95. Sharing

of puddings was thought to be a good plan and the tough choices made were apple torte (which came with delicious custard as well as cream) and "cheesecake of the day" which turned out to be a superb salted caramel variety, served with cream and ice cream and artistically presented.



There's a lunchtime menu in addition, featuring sandwiches and bar nibbles and, reassuringly, there's also a "smaller appetite" menu with a selection of main courses, some also on the full menu, at a very reasonable £8.95. Children get free cordial and ice cream with this menu.

It is also worth reporting that the service was courteous, attentive and efficient. We had chosen our venue well.

For a village of its size, public transport to Ackworth is appalling. The 485 from Wakefield will get you there, fingers crossed, but only in the daytime. It didn't turn up for the Chief Inspector's 1620 journey from Wakefield. The hourly 28 Pontefract to Barnsley via Hemsworth stops outside the Angel and even runs in the evening.

The Angel Inn, Wakefield Road, Ackworth, Pontefract, WF7 7AB. 01977 611276. Facebook: The Angel Ackworth. No food Monday; Tues-Fri :1200-1445 and 1700-1945; Sat: 1200-1545 and 1700-1945; Sun: 1200-1645.

Colin Williams



Follow Colin on X
@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**.

So why not join us?

Save on beer when you visit the pub with our vouchers and discount schemes. Plus save on entry to 100s of beer festivals too, just a few perks of our CAMRA membership.

**Make our story part of yours.
Join at camra.org.uk/join**



Campaign
for
Real Ale

Real stories, real people, real ale



LUIS BAR

AT FERNANDES
Wakefield

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



@luisbarwakefield



@luisbarwakey

Bradbury's Beermat Column

The mat featured this time is from Vocation Brewery who started brewing in Cragg Vale, Hebden Bridge in 2015 in a rebuilt chicken shed with one member of staff and a dog for company. It has grown to employ 100 staff who, with passion and dedication, brew over 10 million pints a year sold to 40 countries.



All the mats are double-sided with the brewery logo on the front and a different beer name and slogan on the back. There is a mat for most of the beers they produce and most of the names have an ampersand in the middle like the one shown. In the beginning the mats were circular but in the last few years they have been produced in square format.

They brew a wide range of beers of varying styles from barrel-aged stouts to crisp lagers and many fruity beers in cask, bottle, keg and can with the best selling beer being a classic IPA and also sell a range of merchandise.



They have 4 bars in Bars in Hebden Bridge, Manchester, Halifax & Sheffield were an extensive range of beers in various forms are on sale.

They really do live up to their proud boast that it is "Our people and their passion make this our Vocation". It is good to see that they are expanding at this economic climate and I am sure we all wish them well in the future,

Cheers, Albert.

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

Beer Online 1 - Brewing Stories - An Oral History of West London Brewery Workers

The Griffin Brewery (Fuller's) in Chiswick, the Ram Brewery (Young's) in Wandsworth and the Stag Brewery (Watney's) in Mortlake are the breweries featured in this fascinating insight in the breweries that survived and dominated until fairly recently along the Thames in West London.

The film focuses on the people who worked at the three breweries and was made by volunteers as part of a community oral history project supported by digital:works and funded by National Lottery Heritage Fund and Unite the Union.

work of the brewery. The one thing that grabs you watching the interviews is how much people enjoyed working at these breweries.



The film ends on a sad note however with the closure of Young's in 2006 and the Stag Brewery in 2016 with the former staff of all three lamenting the closures of each other. Fuller's is the only one left brewing but now under the ownership of Asahi.

You can view the film here <https://www.brewingstories.org.uk/film.html> and it's available on You Tube and Vimeo.

In amongst the interviews there are some fantastic still photos especially around the 15 minute mark of Young's Brewery as brewer John Hatch describes the

RKW

2 THREE B'S MICRO PUB 2

REAL ALES **REAL GIDERS**

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**

20p OFF
CAMEL MEMBERS DISCOUNT
20p OFF A FEEL
20p OFF A FEEL

EVER-CHANGING RANGE OF ALES
10 CIDERS
LARGE GIN SELECTION

2 Marshall Avenue
Bridlington YO15 2DS
01262 604235

Scarborough
Bridlington
Hull

Bridlington's Real Ale Destination

threespubbrid.co.uk
f @ThreeBsPubBrid

SIBA BUSINESS AWARDS 2021
WINNER

Travelers' Choice 2022

SUMMER BEER 2021
THREE B'S MICRO PUB

GOOD BEER GUIDE 2023
3 STARS

YORKSHIRE CAMRA CIDER PUB OF THE YEAR 2023

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



Belgium 2024

This year the branch organised trip to Belgium stayed in Kortrijk in the Flemish province of West Flanders. Here is a selection of photos from the weekend which took in visits to four breweries and other towns and cities including Ghent, Ypres and Tournai. Words and pictures from Colin Williams.



Day two and we visited Brasserie Du Grand Mir in Brunehaut. Situated in a converted barn with all modern equipment, co-owner Pascale was born in the adjacent farmhouse.



After the overnight ferry (3.10am!) from Dover the first visit was to De Dolle Brouwers in Esen on Friday morning.

A real time piece brewery with many interesting beers to try out.



Final day and thank you to Cnudde for the brewery visit.

Run by generations of the same family. Most detailed and informative visit, delivered with many touches of humour such as the source of the water supply.



Day three saw the group visit Jus De Mer in Middelkerke on the Belgian coast. Run by enterprising people they plan to move to bigger premises.

A busy day saw visits to the town of Veurne, the In de Vrede cafe of the famed Westvleteren and finally Ypres to see the last post which is held every day at 8pm at the Menin Gate.



Thank you as always to Mark Goodair and John Groves for doing the organising and to the Ross Travel Group and driver Jamie for their excellent service.

Let's do it again next year where the chosen destination is likely to be Antwerp.



We had a chance to sample their 2 beers: Bruin and Bison, the latter in recognition of troops from Ohio who fought in the area towards the end of WW1.

"Do you sell Fosters?"

"No."

"What about Carling?"

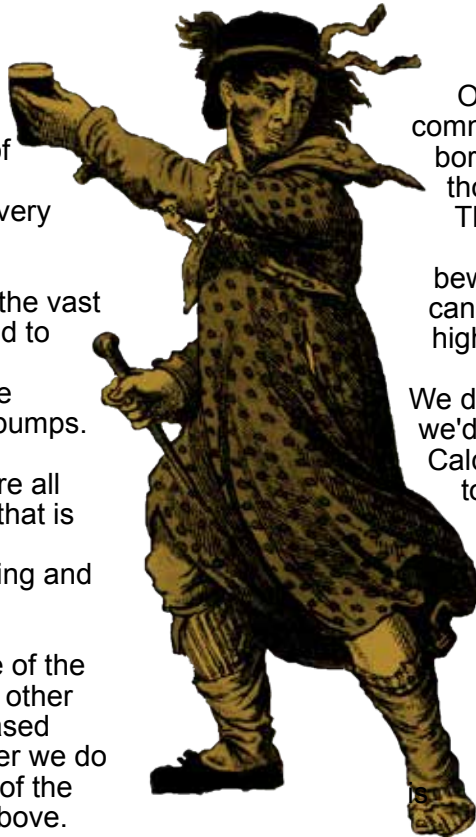
"No."

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

Russell's Pub Quiz

How well do you know our pubs? The small details? Russell Gaunt is our Branch Secretary and he has taken some unusual photographs inside some pubs, can you guess where they were taken? (*Answers on Page 23*)



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 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



HELLIWELL HOUSE
GLASSHOUGHTON WF10 4RN

I'm showing my age here, but do some of you remember the '10p a pint night' at Rooftop Gardens in Wakefield? As I recall, it was on a Monday night, and it attracted a huge amount of custom on what was traditionally a school night. I was never quite sure what the 10p pint was: it was cold, yellow and fizzy, and it didn't really taste like beer, but that wasn't the point. It was cheap, it flowed freely from the taps, and it gave you the confidence to throw a few shapes on the dance floor.

For those who experienced this era, it's remembered with affection, a golden age of freedom, and youthful joy. We had the means to go out, get slightly trolled and still have spare change for a takeaway after we were chucked out.

I'm not advocating a return to this age of hedonism (and rubbish beer), but I do worry about how the price of beer nowadays is excluding a new generation of drinkers.

I wince when I look at my bank statement, detailing how much it has cost me for myself and my partner to have a few pints of beer in a pub. I wonder how younger people, earning less than myself, can justify this outlay?

I remember when people said they would stop drinking beer when the price reached £3 a pint, then £4 a pint, then over £5 a pint. We've reached this pinnacle: I inadvertently tapped my card in a pub in London for a pint of cask ale and only realised later that pint had cost me just shy of £7.



Figures from the Office for National Statistics (ONS) in April show the average price of a pint has risen by £1.03 since January 2019 - up 28 percent - taking it to £4.70.



The era of 'cheap' beer has gone for good. Please don't blame the publicans and the licensees; their margins are stripped back to the bare bones with staffing and operating costs. It's one of the reasons we've lost over 15,000 pubs over the past twenty years. Also, no point pointing the finger at the brewers; their raw material costs have gone through the roof with the widespread effect of conflict in Europe coupled with the impact of Brexit.

Whilst our current government made a lot of noise in the last budget about a 'freeze' on beer duty, the UK still has one of the highest levels of beer duty in Europe. It's twelve times higher than in Germany. What has also changed is what we drink, how often we drink it, and where we drink it. Covid changed our habits and spending patterns irrevocably according to the World Health Organisation. We're drinking less often, but when we do drink beer, we're demanding premium well-served drinks, and we won't put up with inferior quality (ahem, I refer back to Rooftop Gardens). It's a world away from the high volume, 'cheap as chips' beer we came to know in the eighties and nineties.

Cask beer is not a mass-produced commodity. It's made using the best quality ingredients, requires a high level of skill to get the quality right at the point of purchase, and is only available in pubs. I just wish I could afford more of it.

©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

Ossett Brewery

A new beer is a collaboration with sister brewery, SALT NEIPA JNR | 4.3%

A super hazy NEIPA-style cask ale. A grist of pale, oat and wheat malts results in a straw-coloured beer that is served hazy and vegan friendly. Bitterness is low, but generous dry-hopping with Sabroand Ekuant after fermentation creates intense aromas of pine, citrus fruits and coconut.



The latest Single Hop beer is Citra this American style pale ale has powerful aromas of citrus, pineapple and tropical fruits.

Another collaboration beer Force of Nature, a UK-hopped rhubarb IPA with brewers from Northern Monk and Great Newsome.

Ossett Brewery Fundraiser For FORGET ME NOT CHILDREN'S HOSPICE

On May 11th Ossett Brewery will be hosting a charity walk to raise money for Forget Me Not Children's Hospice. Beginning at The Riverhead Brewery Tap in Marsden and finishing at The Bingley in Horbury, stopping at a few other Ossett pubs on route. Ossett are proud to have supported Forget me Not for many years and would hugely appreciate sponsorship and welcome participation from all on the day.

You can donate by visiting <https://www.justgiving.com/page/ossett-brewery-1702029892296>

Five Towns

Congratulations to Malcolm for winning at the Bradford CAMRA Beer Festival in the Best Beer 6%+ category with Medusa, an 8.4% Imperial/Double IPA.

Also a reminder that East vs West Fest is back at The Red Shed from May 2nd to 5th.

Fernandes, Wakefield



Cherry Porter at 4.5% is a new beer for April.

Other new beers that have appeared recently have including Jockin' 4% Pale Ale with DJ Steve Wright on the pumpclip, Nightingale 3.9% Pale Ale with DJ Annie Nightingale and Chicken Town a 3.8% Pale Ale.



We have had the branches of Sunderland & South Tyneside and North Notts CAMRA visit Wakefield recently and thank you to Howard for showing both branches the brewery.

Thank you to Michael Tagg of North Notts, and editor of their recently relaunched branch magazine North Notts Drinker, for the above photographs. You can check out their magazine at northnotts.camra.org.uk.

Chin Chin, South Kirkby



Congratulations to David Currie for winning Beer Of The Festival with Cow Whisperer, a Milk Stout, at the Bradford CAMRA Beer Festival.

David also took the award for Best Pale beer with Between the Lines.

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

COMMITTEE 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:

Black Rock, Wakefield	Harry's Bar, Wakefield
Bradley Arms, North	Junction, Castleford
Featherstone	

Russell's Pub Quiz Answers

1. The Stag Head is in The Polka hop
2. The Waiter is at Harry's Bar
3. Lamp is in The Black Rock
4. The Picture is of and in The Red Shed
5. Wood Carving is in Fernandes

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 93 is July 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.

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. © 2024

Editor: Mark Gibson
Email : otok@wakefield.camra.org.uk
Tel : 07450272680

ASK, "IS IT CASK?"

The launch of 'Fresh Ale' by Carlsberg Marston's Brewing Company (CMBC) is a handpump hijack, which misleads consumers into thinking they will be served a cask-conditioned beer - which is far from the case.

SINCE 1998



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.

