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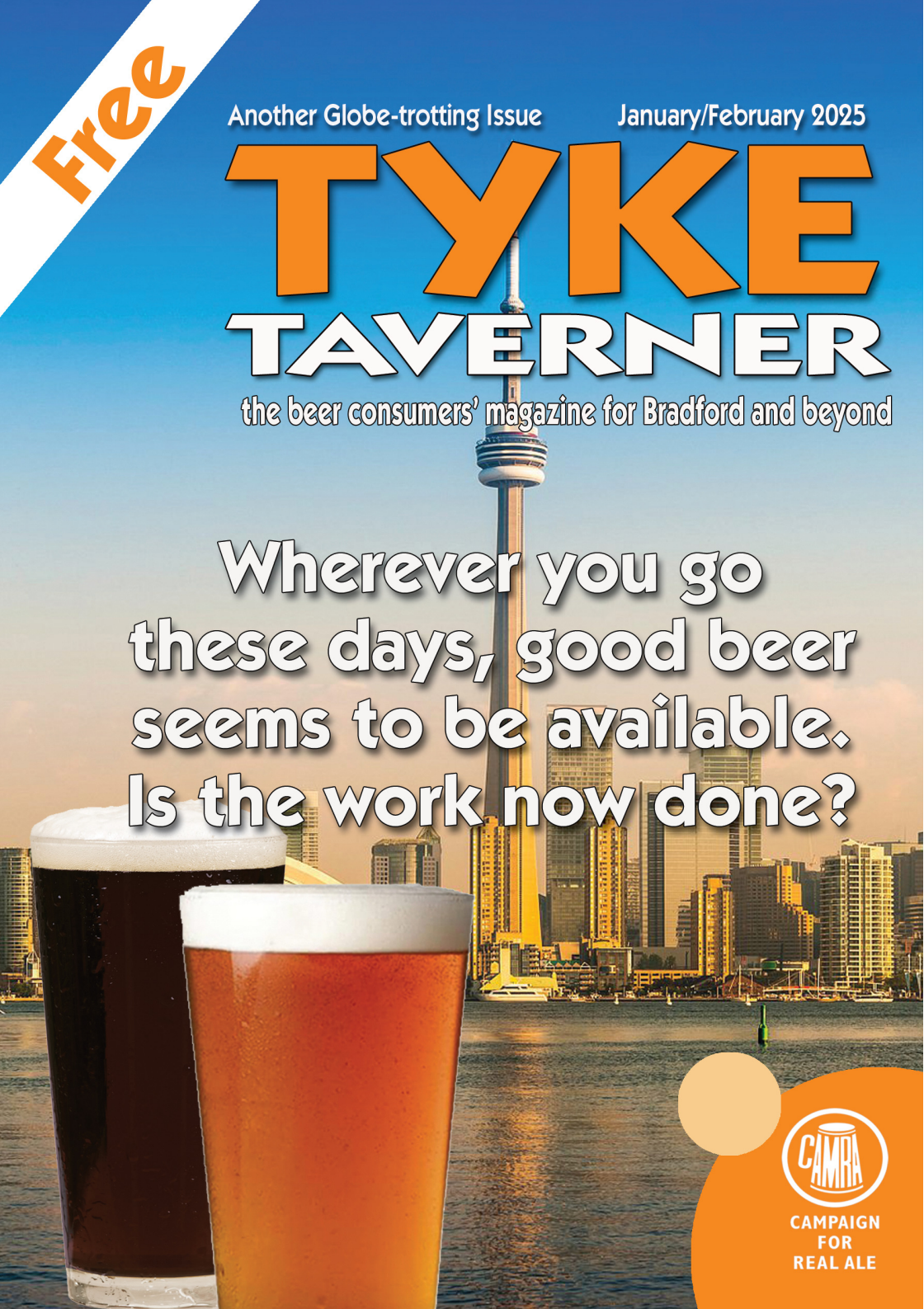
Another Globe-trotting Issue

January/February 2025

TYKE TAVERNER

the beer consumers' magazine for Bradford and beyond

Wherever you go these days, good beer seems to be available. Is the work now done?



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Editor:
David Boothroyd
26 Summerbridge Drive,
Eccleshill, Bradford. BD10 0ER
editor@bradford.camra.org.uk

Right hand person: **Josie**, as above.

Distribution: **Kate Ahern**
If you want to carry Tyke Taverner on your bar or in your shop, you can contact the Editor or Branch secretary. It will be organised behind the scenes.

New advertising:
To any of those listed here, please.

Financial Overseer **Colin Longden**
treasurer@bradford.camra.org.uk

Bradford Branch Secretary: **Kate Ahern**
secretary@bradford.camra.org.uk

Bradford Branch Chair: **Kerr Kennedy**
chair@bradford.camra.org.uk

Bradford branch website:
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Webmaster: **Phyl Drennan**
webmaster@bradford.camra.org.uk
-o0o-
Much of the good artwork and design in this issue is by Phil Littlewood.
Layout is by the Editor.

Membership (local & regional): Adrian Mellow **regionalmembership@bradford.camra.org.uk**

IS THE WORK DONE?

Of course it isn't. Yes, it is true that real ale has been "saved" - in so far as it is brewed and sold by so many highly skilled and dedicated people.

However, there is a growing threat from the mega-makers who are showing a penchant for taking over small outfits and marketing their products as still being independent. How long before those 'independent' breweries begin to dilute their recipes by using cheaper ingredients? And quicker methods?

Notice now how CMBC, after consolidating products from so many breweries into one place, are arranging a cull of so many beers.

We need to keep a close eye on developments and call out any dodgy practices. And we need to do whatever we can to keep breweries open - by supping the good stuff.

Then there are pubs. We are losing pubs - proper pubs. CAMRA has been lobbying for a better tax deal for our pubs. One day someone will listen to us before finding a good pub with good beer becomes almost impossible.

***** FOR BRANCH EVENTS SEE PAGE 34*****

Tyke Taverner is produced by the Bradford Branch of the Campaign for Real Ale Limited.

It is an open forum for views and opinions as well as facts and, as such, readers are reminded that the Editor, the Branch or the Campaign as a whole may not necessarily share the views expressed by the contributors.

Readers are also reminded that their thoughts on relevant matters are as valuable as any other contributor and the Editor will be pleased to receive contributions on appropriate topics such as whether a drummer coming out of retirement has repercussions, or why MaxWall House coffee makes you walk and talk funny, by post or e-mail. Publication cannot be guaranteed, of course, as space will be at a premium in any free publication. Contributions may be edited, without altering the meaning, and certain grammatical errors, if spotted in time, might be corrected.

Well, we have this intention...

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A NOTE FROM TONY DAVIES

Referring to the immediate previous issue.

David,

Rather than the Antipodean issue, that should have been the Out-of-date issue, featuring, numerous CAMRA missives on the budget which were not only repetitive, but anachronistic!

I have corresponded with my contact at CAMRA's Campaigns team, and am told that the deadline for budget for submissions was September 8th, so too late for the Sept/Oct TT copy deadline, so I understand your position. However, I have emphasised to the team that the mobilisation of members should have occurred much sooner than September. (Perhaps they were all in Tuscany during August.)

Yours aye, Tony.

Read now, of course, anything alluding to the budget is out of date. However, the current mag was issued a little early, for reasons that do not matter.

Rather than ignore the output from CAMRA HQ, it was thought useful to treat them as points of information on the way to understanding the various CAMRA standpoints on so many things - not least taxation and how pubs are treated.

To be fair, the elements covered were:
Cuts in duty for beer and cider;
Knocking on the head the idea of banning pint measures;
Business rate reductions for pubs, reflecting their value to society;
A potential change from glass bottles to other materials;
The closure of so many pubs.

TT is issued every two months, so some catching up is always necessary, as it some future-gazing.

Tony is to be commended for his contact with the Campaigns team. Let's hope he is persuasive. *DB.*

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NEWS, GOSSIP, SCANDAL

Real ale is back on at the George III in Queensbury.

The Fisherman's at Dowley Gap, Bingley is closed. Is there any future for this canal side pub?

The Park in Wibsey has finally reopened. No good news yet on the beer front.

Mark is back as steward at the Caroline Street Club, Saltaire.

Manningham Mills Social Club, Bradford, offers handpulled beer on its bar.

The Springfield, Idle, seems to be closed. Even less choice for this area now.

Please note that Bradford CAMRA's electronic address in now Bradford.camra.org.uk. That's a whole extra dot to play with.

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TALES FROM A NARROWBOAT

Stratford, then northwards

From Leamington Spa we made our way to Stratford Upon Avon, a beautiful town, full of history and, of course, the birthplace of William Shakespeare, but sadly, it is a town that is dominated by Greene King Brewery pubs. There are exceptions though, last year we found The Coach House, a nice Davenports pub, and this year, a micropub aptly name Ya Bard. They have only five taps and these were dispensing Gusshouse Lights Out Pale Ale, Polly's I Know A Place Juicy IPA, Track & Fidens Maiden Juicy Double IPA, Vault City Fizzician Float Fruity Sour and Neon Raptor DDF Mars Bar Epic Chocolate Caramel Stout, a whopping 15.5% Imperial Stout.



As mentioned before, Michelle likes dark beers, but apart from the Imperial Stout there was nothing on the taps. Luckily there were a couple of bottles of Samuel Smith Organic Chocolate Stout.

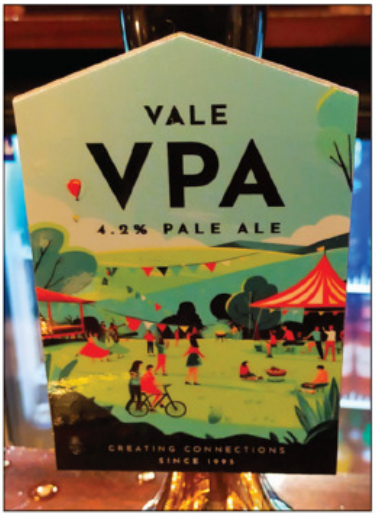


All the beers on the taps were excellent, especially the Imperial Stout, but the downsides were no beer is sold in pints, (two thirds is the most you can have, except for the Imperial Stout which was one third only) and although there are bottles and cans also on sale, there is not a lot of choice unless you want an IPA or a Sour.

It is a very well patronised place, the staff are helpful and friendly, but as mentioned there are downsides.

From Stratford we headed northwards, back up to more familiar territory. Penkridge is a place we have moored at many times, but not for five years. We have tried most of the pubs in the village, but, The Horse and Jockey is a new one for us. Saturday is market day in Penkridge, and we have always enjoyed visiting the market when we have been there, you could always buy most things. You still can, but the number of stalls has diminished quite severely since our last visit in 2019.





Then we popped in to The Horse and Jockey for a beer or two. When we have passed before, it has always looked run down, but since being taken over by Black Country Brewery there was certainly an improvement.

There were 10 handpumps on dispensing some lovely ales, and nothing over £4.20 a pint.

On the pumps were four from Black Country - BFG, Fireside Bitter, Pig On The Wall and Chain Ale alongside Salopian Darwin's Origin, Wily Fox Brewery Karma Citra, Vale VPA, Fixed Wheel's Ginger Biskwit, Front Row's Wot It's Cherry (a 5% Cherry and Oatmeal Stout) and Salopian Trip Wire, a veritable selection and all the ones we had were very tasty. The place was very busy with both locals and boaters, it is dog friendly and it did huge sandwiches and pies from the handy butcher across the road for lunch. Well worth a visit.

Then just as we left it started raining and before we got back to the boat there was thunder and lightning, in fact, we were both drenched when we got back. So, we actually lit the stove during the evening.

Then, because of imminent lock closures we only had a few weeks to get up the Shropshire Union Canal as far as Gnosall (pronounced knows-all) where we could rest for a few days before continuing our journey. Gnosall is on a handy bus service from Stafford to Newport and Telford, so, on our second day there we made the short bus ride to Newport, we haven't been for a look round for a while, before COVID in fact, so, it was probably about time.



The place hasn't changed at all, there is still a Waitrose supermarket, there are still quite a few Charity Shops, and there is Bod, the Titanic Brewery Café on the main street, just the place to call in for a pint, which we happily did.

Beers on the pumps were all from Titanic - Plum Porter, Cherry Porter, Last Porter Call, Raspberry Pale and Steerage, whilst on the taps were Titanic Anytime IPA, Titanic True Stout, Signature Brewery Backstage IPA and Blue Moon Belgian White, a nice selection. With five dark ales on Michelle was rather spoilt for choice, and, the rest weren't half bad either. The place opens early for coffee, tea and breakfast (including Vegan and Vegetarian options), then the bar opens at midday for drinks and food (boasting a very interesting menu with many dishes for Vegans, Vegetarians and Meat-eaters). We didn't eat, but there were many that did, and the food did look and smell delicious. The place is dog friendly, it sells fabulous ales, it has very attentive staff, nice customers and a well-stocked fridge with bottles and cans of every description including both the Plum and Cherry Porter Grand Reserve. What is not to like?



So, a very enjoyable afternoon was had by us both.

Where to next? We would like to spend some more time in Chester, watch this space...

Phil and Michelle

Carlsberg Marston's Brewing Company Decimates Consumer Choice

The Campaign for Real Ale can report that pubs will be unable to stock iconic beers, including Banks's Mild, following the Carlsberg buy-out of the last of Marston's UK brewing operations.

Fears that powerful global brewers hugely reduce consumer choice in the UK have been realised as Carlsberg Marston's Brewing company (CMBC) axes eight classic British cask beers.

The decision to delist these brands by the end of last year further proved that the conglomerate, which now owns a sizable chunk of the UK brewing scene, will have a huge impact on both pubs and pubgoers having closed Jennings Brewery, sold the Eagle Brewery, and announced the closure of Banks's Brewery, CMBC's latest move will deal brewing, consumer choice, and industry jobs another blow.

Despite an investigation by the Competition and Markets Authority finding that the merger of Marston's and Carlsberg would not have negative effects, it is now confirmed that the consolidation of the businesses will be followed by the consolidation of their brands, resulting in a huge loss of choice at the bar for consumers. Eight cask beers and a further three keg brands are no longer be available to pubs, regardless of whether licensees wish to order them, including big names like Banks's Mild and Bombardier.

Commenting, CAMRA's Real Ale, Cider and Perry Campaigns Director and Vice Chair, Gillian Hough said: "This is another example of a globally owned business wiping out UK brewing heritage.

"I hope that this change will mean space on the bar for licensees to stock guest beers from local independent breweries, but realistically, I suspect this isn't what CMBC plans. This loss of consumer choice is the inevitable outcome of a brewing conglomerate run by accountants and the bottom line. This is a sad and disappointing decision that puts both the history and the future of British brewing in jeopardy."

The confirmed list of beers that will no longer be available is:

Banks's Mild
Banks's Sunbeam
Bombardier (keg)
Eagle IPA
Jennings Cumberland Ale
Mansfield Dark Smooth (keg)
Mansfield Original Bitter (keg)
Marston's Old Empire
Marston's 61 Deep
Ringwood Boondoggle
Ringwood Old Thumper

This information was sourced by CAMRA from CMBC.

BAN PROPOSAL IS DROPPED

Responding to the Government's announcement that it is dropping plans to ban smoking in pub beer gardens as part of its Tobacco and Vapes Bill legislation, Chairman of CAMRA Ash Corbett-Collins said:

"Consumers and licensees will welcome November's announcement that ends speculation about the knock-on impact that a potential outdoor smoking ban could have had on trade and the viability of our locals, which are a key part of this country's social fabric and deserve to be protected and promoted.

"It is right that government encourages the wellbeing benefits of enjoying a pint in the moderated setting of the community local and we feared that a ban on smoking in outdoor spaces would have encouraged more people to stop visiting pubs and to drink at home instead. We saw during the pandemic lockdowns the impact this had on health compared to moderate drinking in the pub."







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Marathon Pub Crawl in Toronto by Dean Ellison

When it comes to long weekends away, Toronto, Canada, may seem like too far-fetched a concept but I wanted to sign up for a marathon this year. I heard talk of Toronto having a cask ale scene and it's about the most walkable megapolis you could hope to traipse while looking for the next venue. I was joined on the trip by my friend Steve, a one-man marathon support team, who came on the condition there would be dark beer and coffee in Toronto, and he could keep marathon support to a minimum.



One of these supplied the other with some beer, so of course there are smiles.

Arriving on Friday evening ahead of the marathon on Sunday meant the first two days were light on drinking but happily the first pub visited, Bar Volo (17 St Nicholas St.), proved to be the best bar of the trip. With a keg line for every letter of the alphabet and, hosanna, four hand pulls, featuring three real ales and a cider, this place deserves to be in the Good Beer Guide 2025 (Canadian edition). Starting with the darkest beer on offer, Volo Gus Porter (5%) and an Indie Alehouse Breakfast Porter (7.2%), set a high bar for the rest of the holiday, both being malty, smooth, and not suffering from the excessive nitrogenation these parts are known for. The standard 'pint' being 16oz compared to our 20oz made mixing in the stronger beers much more appealing. The cask bitter, Volo Zina (5.5%), served in a dimpled tankard was well rounded with hoppy and malty tastes and a biscuit flavour.

Staff confirmed the cask ale is a draw here, especially with British immigrants and tourists, but during their annual Thanksgiving Weekend Cask Days Festival, when they have 40 casks on offer, demand is so high they take over the streets outside the bar. Start booking your flights now. The bar itself occupies the ground floor of a commercial/residential building but is sympathetically designed in a Kirkstall Brewery or Bankers Cat manner to make a place you can happily spend a few hours sampling the real ale and Italian food menu.

My other drinks that evening were a can of Half-Day NANEIPA (a non-alcoholic New England IPA), a super hoppy, tropical tasting hazy IPA enjoyed in famed music venue The Masonic Hall, and another Breakfast Porter in Birroteca, a bar hidden away in Toronto's PATH network, a 30km underground network of shopping centres mean that you don't have to go above ground in brutal Ontario winters. Sensible all season planning but not a great drinking ambience.

Body clocks being what they were meant Saturday was an early start and much walking around in glorious sunshine eventually led us to Bottega Volo (608 College St.), a small cafe-style branch of Bar Volo from last night, found on the ground floor of a theatre in Little Italy. The extensive fridges offered up bottles of Volo Mezza Notte Espresso Milk Stout (5.9%), a smooth, malty, and delicious milk

stout, enjoyed from tables on the street, ideal for watching the comings and goings of the city.

When in Rome do as the Romans, they say, so the rest of the afternoon was spent watching the ice hockey. While tickets for the city's Maple Leafs cost around £130, their feeder team, Toronto Marlies, can be seen for £25, who continued a winning streak to beat the imaginatively named Rochester Americans 3-2. The limited drinking offer was to be expected, but the Molson Canadian lager (5%) turned out to be the coldest beer I've ever experienced, especially as it was served in an aluminium vessel from an ice box.

Further stops were at The Horseshoe Tavern (370 Queen St. West), dive bar and legendary music venue, which mustered up a range of craft IPAs and a Red Ale, and from there, would you believe, a third Volo location, Birreria Volo (612 College St.), again offering a range of keg and cask. The day was wrapped up with Fine Balance Off The Vine Pumpkin Ale (6.6%), Leftfield Eephus Oatmeal Brown Ale (5.5%), Tooth & Nail Fortitude Dry Stout (5.3%), and incredible pizza, useful carb loading for the marathon the following day, which was starting to creep from the back of my mind to establish itself at the forefront. It can't be all fun and games on holiday.

Sunday morning my reward for running 42.195km in 3hrs 42min was an open table of alcohol-free beers from Athletic Brewing Company, and I happily consumed some Run Wild IPA, all hops and no alcohol, and Free Wave Hazy IPA, another piney and citrusy NEIPA. Alas, none of their dark beers were on offer, and the Guinness World promised at the finishers' enclosure proved to be the world record people and not the stout ones.

After a shower, lie down, and long hard think about the choices I made to get to this point in life, and with my running responsibilities discharged, it was time to really enjoy beer. It was back to Bar Volo again, for Gus Porter and Breakfast Porter and much needed coffee. From there the afternoon took us to The Imperial Pub (54 Dundas St. East) for substantial North American food portions and Spearhead Hawaiian Style West Coast IPA (6%), with unique pineapple flavours, and then upstairs to The Library, in the same pub, which had a better can-based offer, including an Amsterdam Brewery Downtown Brown Ale (5%), and a jukebox was committed to jazz standards and one single by The Police. It was then on to C'est What? (67 Front St. East), near St. Lawrence Market, which had four cask ales and I settled on a Clifford Porter (5.9%) and soaked up the atmosphere.



He's a big lad: there are four pints on there.

A short power nap back at the hotel then later we were out again to Lee's Palace for live music, but no beer, before a final stop at, yes, Bar Volo, which stays open to 1AM on a Sunday in a place once known as Toronto The Good for its puritanical drinking laws. Steve, a real dark beer and Canadiana enthusiast, made it to Bar Volo six times in three days, having the Gus Porter every time. A ringing endorsement if ever there was one.

On the final day a flight time of 2350 provided the ideal window of opportunity to visit bars and breweries, and a quick spatial intelligence exercise offered up an out and back route in East Toronto. Front loading the day with walking took us though historic Cabbagetown, across the River Don, though a rich tapestry of parks and multicultural communites to The Only Cafe (962 Danforth Av.), which usually has cask on, but not today, the downside of drinking on a Monday at 1130, but did have 24 keg lines, providing us with a Calabogie Brown Cow Chocolate Milk Stour (5.5%) and another Clifford Porter, proving once and for all dark beer is the most refreshing drink after a long walk in a heatwave. The place is a mixture of dive bar and coffee shop, and the delights of these can be enjoyed in its extensive beer garden.



Just imagine what something Right Field might look like.

Moving on to the breweries, we again landed on the best place first, the baseball themed Left Field Brewery (36 Wagstaff Dr.). The darkest offers, Sweet Spot Mocha Marshmallow Stout (6.2%) garnished with a toasted Marshmallow and Eephus Oatmeal Brown Ale (5.5%) both had deep flavours and didn't taste as strong as they were. We were then treated to a free can of their Blackburner Imperial Stout (8.7%), tasting like a ginger cake, with ginger and molasses. A serious heavy hitter. We then wrapped up with a flight of beer, the first time Steve had ever tried something so exotic, which included lagers, sours, and fruited beers but these tasted too light after the earlier treats. The next brewery was Godspeed (possibly named after the French-Canadian post-rock band but they were coy about giving a clear answer), which combined Czech brewing and Japanese food together, and provided us with another big hitting dark beer, Fresh Hop American stout (7%), a simple stout done well. The food here was substantial and flavoursome, the chicken schnitzel, currywurst, and kimchi was exactly what I needed at this point in the day, with one more brewery to walk to and a flight to catch. The last stop was Rorschach Brewing Company (1001 Eastern Av.), which may look like a townhouse from the front but is expansive inside. Decadence London Fog Chocolate Milk Stout (7%), may well be the beer of the holiday for me, certainly the beer had all the best elements in one place: dessert like, easy drinking, and a malty pallet. Better yet, it was my round and happy hour, with all drinks cost C$5, or £2.70 to you and me.



Well, they said, you can have medals or cans.

Toronto showcased itself as a home of many quality bars, many with a solid real ale offering, and very reasonable prices for high quality drinks. No bar left us without something we wanted to try, and when we found something good it was worth trying again and again. It may be a long way for a weekend trip, but given the opportunity I'd do it again, although next time I think I may time it to line up with Volo's Cask Days Festival instead of with a marathon.

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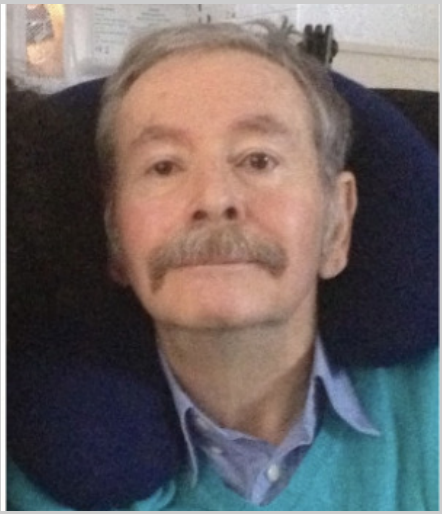
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ROGER BULLOCK

Roger Porter Bullock departed this life in August, aged 79. Lately of Manchester, formerly of Plymouth, sometime of Bradford.

Memories of Roger by Ian Dalziel and David Boothroyd.



D.B: Roger was an early member of the West Yorkshire branch of CAMRA, and founder member of the Bradford branch. He was as dedicated to the principles of good real ale and proper pubs as he was to his free-market conservative beliefs.

In respect of the latter, Roger was certainly a character: the cheese to Keith Narey's chalk. Both committed CAMRA members, they would have lively discussions on the politics of the day. Telegraph versus Militant you might say. Indeed, such was Roger's need to understand the other side that he would often buy the Daily Worker for his read on the train to work.

I.D: I believe they were both censured by their local parties after an election in Manningham when they acted as tellers, Keith for Labour and Roger for the Conservatives. The flow of voters seemed to have ceased with an hour or so to go, so they gave up and went to the pub. Fraternising with the enemy.

D.B: Roger lived in Bradford and had a job in Manchester. So he moved to Manchester. And then took on a job in Bradford. Yes, a well-travelled man.

Who knew his middle name was Porter? Almost as good as Best Mild.

HOW IS OUR DRINKING SCENE FARING?

Paul Ainsworth, CAMRA's Regional Pub Campaigns Coordinator put a couple of reports to a recent Yorkshire Region meeting. This is their essence:

Pub Closures and New Openings

Our figures for the first six months of the year show new openings (170) once again outnumbering permanent closures (73) – the seventh successive half-yearly net increase. Of course, most of these openings are small bars rather than 'traditional' pubs but given the pressures on the trade, the figures continue to be surprising. The budget changes around business rate relief and the minimum wage will make life even more difficult for many pubs.

Whitbread's New Tour of Destruction

The need for these enhanced powers (to control what happens to pubs) was highlighted by the actions of Whitbread in summarily closing 115 pubs adjacent to their Premier Inns and making them residents-only facilities. They claimed that these were restaurants, not pubs, but we disagreed, given that you could visit them just for a drink. We complained to many Councils that the changes represented an unauthorised change of use and that enforcement action should be taken –but to no avail. In 16 cases, Whitbread applied for Certificates of Lawful Development to confirm that the premises were restaurants so they evidently weren't completely sure oft their ground. Four of the applications have been refused. It's very likely that these pubs will be lost but we have at least been provided with ample evidence of the need for changes in the law.

New era for brewery as founder returns

By Timothy Hampson

Yorkshire's Acorn brewery is marking the return of its founder with the roll-out of a six-strong Reboot Series to herald a new lease of life.

The series launches as former boss Dave Hughes again takes the helm at the Barnsley brewery, founded in 2003, which quickly expanded to produce on a 25-barrel cask ale plant.

In 2023 a phased sale was agreed with Manchester-based Sonas Capital.

Now business development company Sonas has relinquished all interest, handing back control of the company (Acorn Brewery Ltd) to the Dave and Christy Hughes as sole directors and opening a new chapter in its award-winning story.

Dave said: "Born as a humble 10-barrel plant in Wombwell, Acorn became successful in a highly challenging business environment.

"Now, we are set to steer the brewery once again with determination and innovation to assure our valued suppliers, treasured trade customers, and loyal beer fans that Acorn goes forward offering the best quality cask ales and first-class service.

"While the Reboot Series brings a touch of nostalgia to revisit brews from our early days, we also promise exciting and innovative new roll-outs to meet the needs of a keenly competitive market. We look forward to again working with long-serving brewer Steve Bunting and the team and thank them for their support."



The first in the Reboot Series brings Noel (4.5 per cent ABV) a ruby Christmas pudding ale, well-received when first brewed in 2003. Legend, a 4.1 per cent rich red ale from 2005, follows for January, while in July Sun Storm – a 4.5 per cent a summer golden ale from 2008, arrives. Under Acorn's motto of Innovation with Tradition, new brews will include a vanilla and white chocolate stout for Easter and a pale and well-hopped brew to toast Acorn's 22 years.

Today Acorn has a capacity of 170 brewers barrels (278 hectolitres or close to 49,000 pints) and supplies cask conditioned ale directly to hundreds of pubs and clubs throughout the North and Midlands with sales further afield via wholesalers and pub companies.

The core business remains cask ale while bottled and craft keg beers are also supplied to supermarkets and bottle shops.

Pictured: Dave and Christy Hughes

GBBF BACK IN THE MIDDLE

The Great British Beer Festival is making a triumphant return this summer following a hiatus in 2024. The UK's premier beer festival will take place 5-9 August 2025.

For the first time since 1983, The Great British Beer Festival will be hosted in the West Midlands, with the flagship festival set to be staged at the iconic NEC Birmingham. The renowned exhibition centre has excellent rail and air links making it the perfect new venue for beer lovers from the UK and abroad.

CAMRA members can purchase their tickets with a significant discount. For information on tickets for The Great British Beer Festival 2025, go to the website: https://greatbritishbeerfestival.co.uk/

Now in its 47th year, the highly anticipated return of The Great British Beer Festival will celebrate the best of UK brewing and beyond, with a huge range of fantastic drinks all under one roof. Visitors can look forward to trying hundreds of different beers as well as visit bars dedicated to real cider and perry, and cocktails.

Alongside the assurance of quality beer, cider and perry, festival goers will be treated to a plethora of entertainment, a range of quality food and pub-style games. For those who want to learn more about their favourite drinks, there will be opportunities to connect with brewers like Thornbridge and Elusive Brewing, and get up close and personal with ingredients on our educational Discovery Bar in partnership with Brewser, which will have new guided tastings each day.

The Great British Beer Festival 2025 is proud to announce 17 launch partners. The breweries on board are Thornbridge, Greene King, Harvey's, Siren Craft Brew, Oakham, Woodforde's, Batemans, Ossett Brewery, Brains and Theakston. Alongside these breweries, the British Institute of Innkeepers (BII), the Society of Independent Brewers and Associates (SIBA), Cask Marque, JD Wetherspoon, Visit Birmingham (West Midlands Growth Corporation), Brewser, and Beer 52 are all partnering with the festival. We're also delighted to announce that the Caravan and Motorhome Club will be operating a temporary campsite at the NEC Birmingham so attendees will be able to stay near to the festival. Bookings can be made from 2 October 2024 by visiting camc.com/gbbfpopup

CAMRA's prestigious Champion Beer of Britain 2025 competition will also return to the festival this year. The overall winners will be announced on the first day of the festival, and the beers in each winning category will be available to try.

Festival Organiser Adam Gent said: "The return of the Great British Beer Festival is a cause for great celebration. I cannot wait to welcome beer and cider lovers from across the UK, and indeed the world, to the NEC Birmingham, where the festival promises to be better than ever before. Come and experience our incredible selection of the finest beers, ciders and perries, along with delicious food."

Tickets and further information can be found on the Great British Beer Festival website: https://greatbritishbeerfestival.co.uk/

NEWS, GOSSIP, SCANDAL

The Ring O Bells, Well Heads, at the top of Thornton, is closed for good.
Another loss.

****

The Treehouse Bar & Kitchen, Bondgate Otley, has been open since summer. Cask ales, food, multiple drinking and meeting areas upstairs and down, inside and out. It's quite a maze.

****

The Swing Gate, Bolton Junction, Bradford, is suddenly under new management. Chances of finding real ale there appear to have diminished. Never give up, though.

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BRADFORD CAMRA PUB OF THE SEASON

SUMMER 2024

Presented in November to the Crown, Horton Bank Top.

This imposing free-standing building looks like what a proper pub should look like, and with good reason - it IS a proper pub.

It is part of the Greene King family and its management enjoy a good degree of freedom in the choice of beer they put on. They really look after it, too.

Four handpumps at present offer a good range and, if this award makes the place even more popular, a fifth might be able to be added.

As is appropriate for a place of this size, the food offering is an important part of its portfolio. The range and variety of the food is impressive too.

Situated on a main road (Bradford to Queensbury, then Halifax, to be exact - 576 bus). Or 614 bus from other parts. You need more detail? Try 1033 Great Horton Road (A647). However you get there, give it a go.



Above: One local hero meets another: Bradford branch member, and local, Fred Holmes, presents the plague to duty manager Laura. Note their tap dancing shoes: the dance routine was sublime.

Right:

Sasheying left and right, Laura and Fred entertain all with an excellent song and dance routine. (Is Ginger her new stage name now?)

As is traditional in Music Hall, a few risqué jokes were told and the act finished on a song - to great acclaim..

Not bad entertainment for a Saturday afternoon.

Just see what you missed.





Above: Say, kids: why don't we put on the show right here? Enough of that. Here is the cast from left to right: Tracey, Jade, Demi, Sheridan, Fred, Laura, Jak, Brandon.

Below: Yes, it's near the top of a hill. Yes, it has been snowing. No, all the pub could not be fitted into the picture. Yes, one bedroom is in darkness for three months.



Broad Acres Wanderings with Paul Davis

A very warm welcome to another edition of Broad Acres Wanderings. Amongst many exciting sporting and ale adventures since last time, my main trips have been to Chesham and Aberdeen.

Monday 4 November: one of my favourite times of the year in the footballing calendar, as the FA Cup First Round swings into action. And whilst the competition is increasingly and unfairly treated with distain by the football authorities and some premier league teams alike, for the non-league fraternity, this is often their chance to shine on the big stage, not to mention raise some much-needed cash into the bargain.

Today's encounter pits Chesham United, Buckinghamshire, of the National League South against League One Lincoln City, with the teams separated by 77 league places on the football pyramid. A quick scan of the local CAMRA branch shows that there's much pre-match work to be done in pub and beer ticking. First, it's the George and Dragon on Chesham High Street. Despite still three hours until kick off, the pub is buzzing with excited football related chatter, especially as the match is broadcast live on national TV. The pub has an old-fashioned feel to it, with low wooden beams, a cosy snug area, and it is also a real heritage pub. Gathered at the bar amongst the locals are several Lincoln City fans, who told me that it's a six-hour 300-mile round trip for them, and that they've sold 600 tickets for tonight. Very impressive for a Monday evening match night. I pull up a pew and content myself with a pint of Side Pocket For A Toad pale ale from the Tring brewing company, based in the nearby town of that name.

It's then a 30-second walk to Trekkers Bar & Bottle Shop, also on the High Street. This is a micropub in a former barbershop, with the emphasis on showcasing local breweries. There is an extensive bottled ale collection, along with ciders, several keg offerings, plus gins and wines, along with many craft ale

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cans. I strike up a conversation with the barmaid, who's amazed at my travels to and from West Yorkshire just for 90 minutes of football. I sit and enjoy the ambience with a pint of Guardsman Best Bitter from the Windsor and Eton Brewery, before heading onto the Mad Squirrel Tap & Bottle Shop, just a few minutes closer to the ground. This is a micropub come bottle shop owned by the Mad Squirrel brewery and it's a welcome return to pub use following a brief period as an Italian delicatessen. Although the focus is primarily upon craft beers, there are two cask offerings. I plump for a pint of Short Days Vienna pale ale from Mad Squirrel before my walk to the ground.

The stadium is a wonderfully ramshackle characterful affair, a throwback to bygone days, with lots of open and covered terracing and an old wooden stand. However, the match is very one-sided, and Lincoln City win 4 - 0, meaning the romance of the FA Cup is over for this small corner of Buckinghamshire.

Friday 8 November: I take a long jolly north of the border for a weekend of ale and football in the granite city of Aberdeen. After meeting up with two pals, we embark upon our Friday night's drinking, with pubs visited and beers quaffed being the following: the Archibold Simpson, Citra pale ale from Oakham brewery; the prince of Wales, Hit the Lip from Cromarty brewing; and Ma Camerons, Hardy and Hanson Kimberley Bitter.

On Saturday, our live sporting action comes from Pittodrie, home of Aberdeen FC, who have had a superb start to the season, winning all 11 home games at the time of writing. A 1730 kick off means plenty of time for pre-match ales. And, if I thought I'd visited a ridiculous amount of football grounds, then my achievements pale into insignificance with my ground hopping friend Marcus who is accompanying me today. He has clocked up a staggering 1091 grounds in 62 different countries!

Our first stop is the Queen Vic. A cosy one room lounge bar, slightly off the beaten track, and very much a local's pub in the nicest possible way, and probably my favourite of the plethora of real ale pubs in the granite city. There are usually four hand pumps on offer, and the pub has in the past held 'meet the brewer' evenings too. It won the CAMRA City



POTY in 2020 and 2022, and it has been an overall local branch winner, and has reached the final of the Scottish & Northern Ireland POTY too. I start off the long day with a pint of Highlander from the Fyne Ales brewery based in Glen Fyne.

We move onto the Stag, a ten-minute walk away. It has a rather sports bar theme to it, nevertheless, there are four hand pumps on show, and the ale is in great nick. A pint of Pale Ale from the Orkney brewery is procured. We proceed upon our steady crawl towards the football ground, and next it's a visit to Grill, like Stag part of the McGinty's Group of pubs, and boasting an impressive selection of five hand pumps. Furthermore, for those readers interested in pub architecture, this is the only pub listed in CAMRA's National Inventory of Historic Pub Interiors in the area. The pub's interior has largely remained unchanged since 1926, and interestingly, women weren't permitted to enter the pub until 1975. However, in protest, several ladies invaded the pub prior to legislation being introduced to make this illegal, but police were called and the ladies were asked to leave. A film by the name of 'No Ladies Please' was made because of this. Thankfully, the venue is now a very inclusive pub, and was also a local CAMRA award winner back in 2016. A pint of Island Hopping from the Swannay brewery on the north-westerly tip of the Orkney's mainland goes down a treat. It's then onto the Howff, a small, welcoming, and cosy basement bar situated on the west end of Union Street, the main thoroughfare of Aberdeen. Two hand pumps have recently been installed and a pint of Happy Chappy from Cromarty brewery hits the spot nicely. It's then onto the Justice Mill for Corncrake from the Orkney brewery, before our final pre-match pint of Harviestoun Bitter & Bitter at the Globe.

It's then a 30-minute walk to the game at Aberdeen's Pittodrie stadium. The home side are taking on Dundee, and are looking for their 12th straight home win. A goalless first half is followed by five second half goals, with the Dons from Aberdeen running out 4 - 1 winners in front of almost 20,000 buoyant and noisy spectators. It's then back into town to join the Don's fans in their celebratory mood, and there is time for beers in two final venues following a long day: Fierce Bar Aberdeen and finally the Old Blackfriars.

That's all for now folks, see you next time for more ale adventures.



Campaign writers scoop top awards

Work commissioned by CAMRA took home top prizes at the prestigious British Guild of Beer Writers Awards.

The CAMRA-published Devils In The Draught Lines by historian Dr Christina Wade won the Gold award in the Best Book about Beer or Pubs category.

The groundbreaking publication charts the rise and fall – and rise again – of women in Britain's brewing trade over the past 1,000 years. The book features interviews with some of the most influential women working in the contemporary beer industry, from award-winning writers and educators to brewers and pub owners. The book offers insights into the beer world and its history, exploring the reasons why female brewers became marginalised while also debunking some old myths along the way.

Christina said: "I am absolutely blown away and delighted, I am so honoured to have won best beer book, it was a love letter to the beer industry and to women of beer everywhere."

The Silver in the category was also won by a CAMRA publication – Manchester's Best Beer Pubs and Bars by Matthew Curtis. From traditional pubs serving top-quality cask beer, to contemporary bottle shops and taprooms, Manchester is bursting with great beer. With detailed reviews of nearly 200 must-visit venues, this book will direct you to the very best places to drink and explore the North-West beer scene. The book also claimed Silver in the Best Communication about Beer and Travel category.

Adam Wells took home Gold in The Susanna Forbes Award for Best Communication about Cider category for his CAMRA-published book, Perry: A Drinker's Guide. The first dedicated and comprehensive guide to this traditional beverage, the title takes readers on a journey through the magical world of perry.

Adam said: "I'm absolutely honoured to have won the Susanna Forbes Award. The impact on the quality of and interest in cider and perry writing that the guild's addition of an award for cider has made has been enormous, and the strength of the shortlist of communicators is remarkable year on year. It's an incredible privilege to have been chosen, and I can't wait to read, watch and listen to the cider and perry communications that are produced in 2025. I also hope the guild makes its decision to name the award in Susanna's honour a permanent fixture."

For a third time in four years, CAMRA's educational Learn & Discover platform won Gold in the Best Corporate Beer Communica-



tion category for the article Mexican Lager: A History of Colonialism, Adaption, Appropriation and Ascendence by Ruvani de Silva. Ruvani went on to win the coveted Michael Jackson Award for Beer Writer of the Year crown.

Many other Learn & Discover collaborators also won awards. Charlotte Cook claimed Gold in the Best Technical Communication about Beer category. Her Learn & Discover articles, Adjuncts Vs Additives and Understanding Hop Compounds are some of the most detailed the platform has released. Rachel Hendry won Silver in the Best Communication about Pubs category. Her article A history of beer dispense is a fascinating look into how beer gets from the barrel to your pint.

CAMRA's popular Pubs. Pints. People. podcast was also nominated for the Best Audio or Video Beer Communication award.

CAMRA national chairman Ash Corbett-Collins said: "It was a pleasure to celebrate the best of British beer, cider and pub writing last night in such esteemed company. We are delighted that three CAMRA works, and the Learn & Discover platform, took home top prizes in their categories, against stiff competition, and we're looking forward to another year working with a stellar line-up of authors and content creators to bring quality information and educational information to beer and cider consumers.

"On behalf of CAMRA, I want to congratulate all the winners and shortlisted nominees – they really do represent the best of what we do."

CAMRA's award-winning publications can be found on our online bookstore: https://shop1.camra.org.uk/

Photo by Cath Harries and The British Guild of Beer Writers

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Photo courtesy of Alex Mitchell

NEWS, GOSSIP, SCANDAL:

Klubhaus is the new name for the Rosse at Saltaire. No good news on the real ale front so far.

This is as soon as it can appear in this publication, but it's here anyway...

THE BUDGET EFFECTS

Responding to the Chancellor of the Exchequer's Budget statement Ash Corbett-Collins, Chairman of CAMRA, the Campaign for Real Ale, said:

On beer and cider duty:

"Despite general rises in alcohol duty next year, CAMRA is pleased to see the Chancellor's decision to cut the rate of tax specifically on beer and cider served in pubs, clubs and taprooms. This will help pub goers as well as independent breweries and cider producers who sell more of their products into pubs, and recognises the principle that drinking in the community setting of the local pub is far preferable to the likes of cheap supermarket alcohol."

On business rates for pubs in England:

"Today's announcement of a new, lower rate of Business Rates for retail, hospitality and leisure businesses could be a gamechanger for pubs in England. If this is done right and we get a fairer rates regime which ends the system where our pubs are penalised with unfair bills, this would help save community locals up and down the country.

"Until a new, fairer system is in force in 2026/27, we are pleased to see that discounts on business rates bills for pubs will be extended into the next financial year, albeit a lower 40%. However, the Treasury should monitor the impact that this reduction in support is having on struggling community pubs to make sure more businesses aren't forced to close their doors for good."

On a Government review on access to market for independent breweries:

"Consumers are looking forward to hearing more about the previously announced policy on helping independent breweries get better access to the pub market. If done right, that should mean a better choice of locally-brewed beers at the bar in pubs up and down the country."

On the increase to the single bus fare cap:

"£2 bus fares have helped to make getting to and from the pub more affordable at a time when the beer and pub trade needs as much support as it can get. Local pubs, social clubs and breweries, which are vital parts of community life, will be worried about the impact of increases in bus fares in England on the number of people who can get to and from their locals in an affordable and environmentally friendly way."



INDIE BEER - WHY NOT?

The Campaign for Real Ale is supporting SIBA's new INDIE BEER campaign, designed to help consumers seek out independent beers and breweries.

The INDIE BEER campaign includes a 'brewery checker' so that consumers can find out if a brewer is independently owned, and an 'assured' mark for brewers to use to show their independence.

CAMRA Chairman, Ash Corbett-Collins, said: "CAMRA is delighted to be supporting SIBA's INDIE BEER campaign. We know that finding independent and local beer is often a top priority for our members and beer drinkers across the UK. It's great that SIBA are committed to transparent communication about ownership in beer.

"Unfortunately, we often see global brewers market their own brands as if they were independent, tricking consumers in the process. It is vital that consumers have access to the right information about where their beer is being brewed, and whether it's in independent ownership."

NEWS, GOSSIP, SCANDAL

News gathered by Tony Davies:

The Royal at Crossflatts reopened on November 21st, having been refurbished - it is much brighter inside with a wider variety of seating choices. There remains three handpulls. On Saturday December 7th, these were: Tetley Bitter, almost certainly a regular; Taylor's Landlord, probably a regular; and Rocking Rudolf, understood to be from Greene King, which is unlikely to be available much into January.

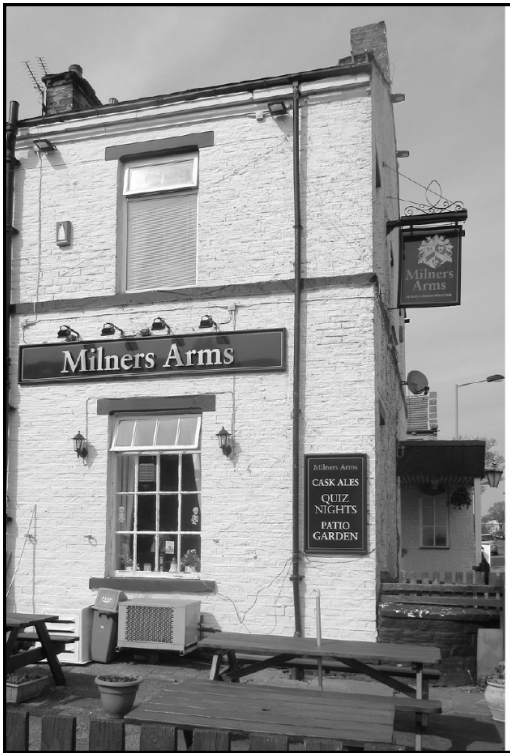
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Malcolm Toft tests our local history now:

Steve (Stephen) Golden establish a private limited company under the name Trough Brewery Ltd; registered office Library Cottage, High St; Flamborough, Bridlington, incorporated on the 25 November 2016. He was the only company directory and only shareholder, holding one share with the value of £1. The last accounts were issued 30 November 2017. The company was dissolved 30 April 2019.

And Steve Golden (with 30 years experience as a brewer) formed the Yorkshire Coast Brew C; which brewed in the cellar of the Funny Onion pub in Bridlington, in December 2019. Brewing was suspended in summer 2022

(Steve Golden was a brewer at the original Trough Brewery in Idle - Ed.).



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IN SEARCH OF THE GRAMPUS* with Rick Lamb

An early start was required for the walk from Woolacombe to Ilfracombe over the South West coast path. After a satisfying breakfast it was out for the 9.05am. single deck, number 31 Taw & Torridge bus. (Incidently, concessionary passes can be used from 9.00am. in Devon.) A pleasant relaxing journey ensued, until we turned off the main Barnstable road onto narrow hedge-lined lanes scarcely wider than the bus. Here we encountered camper vans, caravans, delivery vehicles, tractors and other farm machinery, not to mention pedestrians on both sides of the road (no pavements). After a series of reversing manoeuvres, driving up private lanes, swerving around unaware walkers and much honking of horns, we arrived in Woolacombe 15 minutes late.



Woolascombe Beach. Nice if you like sand.

This is a pretty village, population 700, surrounded by hills and moors. It is situated at the end of a three mile stretch of fine golden sands with lovely views of the Atlantic and Bristol Channel. Although only 10.00am. the beach was filling up nicely and car parking was at a premium. I've never seen as many surfboards being marched across the road. After a good wander around it was time for a drink.

When walking I like the majority of the pubs at the end of the walk, but unfortunately, on this occasion, it was front loaded and the first on the list was the RED BARN. This is well named, it is red and is barn-like. It is a huge, cavernous, modern building with contemporary bench seats and chairs and carpeted throughout. It has an extremely long, light wood bar and the pub is decorated with a massive display of multi-coloured surfboards. Although, mainly a restaurant, it has plenty of seating for drinkers and there is an outside paved drinking area. Being owned by Hall and Woodhouse there is a good range of Badger beers. On this occasion: Best Bitter, Tanglefoot, Fursty Ferret and Citra Sundrift.

The next I found open was the JUBE, (formally the Jubilee.) This is a two section, single room pub that has recently been beautifully refurbished, with brick and wood predominant. Tables and chairs are very modern and there is a very stylish parquet floor. An abundance of flora divides the two sections and all is subtly lit. The TV screens are permanently showing surfing scenes. The bar is very contemporary, constructed of wood blocks and the pub has a relaxing atmosphere. To the front is an enclosed courtyard. Two beers to choose: St Austell Tribute and Exmoor Exile Wicked Wolf, a collabora-



It's red and it looks like a barn. What should we call it?

tion between Exmoor brewery and Wicked Wolf gin distillers, who added juniper berries to the brew.

Next on the list was the WOOLACOMBE BAY HOTEL. This is an opulent residential hotel and club which dominates the village and is set in acres of land. The facilities of the hotel seem endless, one of which is its own cinema! The lounge bar, which is about as far as I explored, is plush in the extreme and furnished with settees and armchairs. Just one cask ale, St Austell Tribute. (But beware! It is £6 a pint.)

BAR ELECTRIC is an extremely spacious modern cafe bar, with four separate rooms, all a combination of some, or all, of brick, black tiles and blue fern wallpaper. Very arty décor. The bar is equally modern, a mix of aluminium and grey plastic. Furniture is chunky pine tables and trendy black plastic chairs and the flooring pine. Outside is a flagged patio with fine views of the beach. Two beers from St Austell – Tribute and Proper Job.

At the end of Barton Road is the most traditional of Woolacombe's drinking establishments. CAPTAIN JACKS. This is a three room, stone built inn, part natural and part a vibrant orange hue. The main bar and lounge are furnished with church pews, benches and old chairs. Floors are stained wood and the walls painted burgundy. The bar is elaborately decorated. To enhance the nautical style of the pub there is a barrel seat and treasure chest adjacent to the bar. There is a pool table to the rear. The second major room is for dining. Outside is a large garden and paved area. Two beers on offer: Dartmoor Jail Ale and St Austell Proper Job. The pub has been converted from 12th century farm buildings and it is alleged that one of the murderers of Thomas A Beckett (murder in the cathedral) was caught on this site and executed. His ghost roams the local beach weaving a never ending chain of sand.

By the time I left the village there were hundreds of people enjoying the sand, with a goodly number either swimming in the pale



An assortment of styles. Murderously quirky.



It's not a pub, Rick. What's up?

blue sea or surfing the rolling waves. The south west coast path took me above rocky shoreline, onto the Barricane beach which is famous for its abundance of exotic seashells, to Combesgate beach and from there to Grunta beach, (so named because a ship carrying a cargo of pigs ran aground here.) I left the coast path here and made my way up a steep stony path to the village of Mortehoe. This village, sited in a small valley in a sand dune like land and hidden on a secluded cliff top, is mentioned in the Doomsday Book and has a 13th century barrel roof church and local museum.

A brief wander around the village brought me the church of St Mary with its stone lychgate, next to which I found the SHIP AGROUND. This is an olde world, three room pub with low beamed ceiling, wood and cream painted walls, wood floor where the main lounge has a craggy stone fireplace with iron stove. Furniture consists of bench seats and spindle chairs and unusual tables made from a large circular slice of tree supported by a forked branch or barrel. To the front is a tiered garden. A choice of Greene King Yardbird; Dartmoor Legend and Exeter 'Fraid Not I.P.A.

Passing the front of the church brought me to the CHICHESTER ARMS. This is a proper traditional, two room pub, with a colour scheme of pistachio and cream, (the bar the same.) In the lounge the furniture is traditional wood benches and chairs, it is carpeted throughout and has a large stone pillar fireplace and iron stove and the walls are decorated with pictures of local village events. The restaurant is to the left of the lounge. There is plenty of outdoor drinking room with a beer garden to the rear and seating to the front. A range of four beers: St Austell Proper Job; Hanlons Yellowhammer; Dartmoor Legend and Country Life Reef Break.

With time plodding on I decided to take the inland route rather the coast path and made my way up North Morte Road. I passed through a camping/caravan park and then a site with luxury lodges before making my way across open fields with isolated farms and lush grassland with flocks of sheep, up more undulating hillocks and through a derelict watermill with broken wheel. Eventually I came to Warcombe Lane.

This narrow, hedge enclosed lane, led downhill into the village of Lee. On my left, through the foliage of hawthorn and pink and scarlet fuchsia flowers, sits the rocky Lee



Just how far aground is this place?

Bay. This is a craggy cove, with an abundance of rock pools and a secluded beach in a deep wooded combe, (dry valley.) The colourful hedgerows give the area the title of 'fuchsia valley.'

Passing the Smugglers Cottage I noted, attached to a fence, a small wooden arrow pointing towards my intended goal. I made my way through a cluster of cottages, along an ever narrowing tarmac track until it petered out and became a stony path. I crossed a small brook, by way of a tiny hump back footbridge, and about 100 yards later I reached my destination. The GRAMPUS INN!

The pub is in a 14th century stone building, which until the 1970's was a working farm. It is a cosy three room inn with exposed stone walls internally and low beamed ceiling. There is a mixture of old chairs, benches and tables and it is carpeted throughout and is very dimly lit. The wooden bar has a carved image of a whale in the centre. The pub was not very busy and I sat in one of a pair of ancient armchairs in front of a soot stained, stone fireplace, with iron stove and a pile of logs, (bet it's wonderful in winter.) To the side of the main lounge is a lovely snug with small intimate sofas.

Outside is a lawned garden with vines and hops climbing trellising and outdoor table tennis. Friday night is music night at the Grampus and somebody started up an impromptu folk session whilst I was drinking.

There were four beers to choose from: Otter Bitter, two from Harbour Ales, an Ilfracome micro, Beach Blonde and Dark & Stormy and one from their own, in-house brewery, Grampus Best Bitter. Grampus actually brew a range of five beers: Best Bitter 3.8 pale; Ale 4.5 richer and softer; Hoppy Dog 4.6 light golden pale; Orcadia 4.6 golden with gorse; Kraken 5.0 dark and malty.

Besides a brewery they also have a gin distillery, where all the ingredients are sourced in the local area, with barberries, rock samphire, hops and lemongrass from around the village itself. The pub also houses the village shop where basic items are stocked. They also seem to have a sporting bent and the pub is in the skittles, darts and pool leagues and dominoes and shove ha'penny are also played.



The Chichester Arms: a long way from home.

Lee is well worth a wander around and close to the pub you will find the Old Maids Cottage, Old Schoolroom Gallery, St Matthews and St Wardrede's church and the Memorial Hall. It is quite remote but not totally isolated from civilisation and the number 35 bus runs between Lee and Ilfracombe, twice a day on Tuesday and Friday, though the last leaves Lee at 1.10pm. It is Friday, though it is 4.35pm. Oh well! It's only three miles over the moor on the coast path to Ilfracombe. Onwards and upwards.

R.I.P.

*Grampus: blowing and spouting sea-creature of the whale family.

IT'S CHAMPION

Crouch Vale's Amarillo (5% ABV) has been crowned the Campaign for Real Ale's Champion Beer of Britain 2024.

Champion Beer of Britain judging panel organiser Christine Cryne described the beer as having "a tangy aroma with a faint note of biscuit. The flavour is full of tropical and citrus notes on a sweet biscuit base. Dry sweetish bitter finish. A full flavoured beer." She added that it was a "commendable winner, worthy of the respected title despite exceptionally strong competition."

Silver prize winner was The IPA (6% ABV) from Anspach & Hobday, which judges described as "A wonderful fruity new world IPA. Aromas of citrus and tropical that are also on the palette where the developing bitterness is perfectly balanced by the bitterness leading to a dry, spicy finish. Moreish for a six per cent beer."

Bronze winner Trawlerboys Best Bitter (4.6% ABV) from Green Jack Brewery, was described by judges as being an "Attractive orangey brown beer with a honey biscuit nose. Sweet orange marmalade with nutty notes and slight hint of chocolate. Finish is fruity and sweet, becoming bitter and dry. Complex and very drinkable."

All Categories

MILD:
Gold – Penzance Brewing Co, Mild
Silver – Brains, Dark
Bronze – 5 Kingdoms Brewery, McGregor's Mild

SESSION BITTER:
Gold – Logan Beck Brewing, Proper Bitter
Silver – Mighty Oak Brewing Co, Captain Bob
Bronze – Windsor & Eton Brewery, Guardsman

PREMIUM BITTER:
Gold – Green Jack Brewery, Trawlerboys Best B
Silver – Sharp's Brewery, Sea Fury
Bronze – Cairngorm Brewery, Wildcat

IPA:
Gold – Anspach & Hobday, The IPA
Silver – Byatt's Brewery, Mahana IPA
Bronze – Bragdy Twt Lol, Dreigiau'r Diafol / Diablo Dragons

SESSION PALE, BLOND & GOLDEN ALES:
Gold – Loch Lomond Brewery, Southern Summit
Silver – Oakham Ales, Citra
Bronze – Bewdley Brewery, Sunshine

PREMIUM PALE, BLOND & GOLDEN ALES:
Gold – Crouch Vale Brewery, Amarillo
Silver – St Austell Brewery, Proper Job
Bronze – Swannay Brewery, Orkney IPA

(Note - Winter ales were judged earlier in the year.)

The Fighting Cock

Bradford CAMRA Pub of the Year 2008, 2011, 2013 and 2018



21/23 Preston Street, Bradford
Telephone 01274 736701
Visit Britain's Premier Ale House



Regular beers Taylors & Old Peculier.
5 guests always a stout or porter.
Erdinger Wiesse & Dunkel.
3 ciders & 3 lagers
HOT AND COLD LUNCHES SERVED MON-SAT

Bradford CAMRA Cider Pub of the Year 2014 and 2016
Joint runner up pub of the year 2024

LOCALE PUBS IN THE BRADFORD BRANCH AREA

THE PUBS SIGNED UP FOR THE SCHEME ARE CURERENTLY:

BAILDON
Angel, Bulls Head, Junction

BEN RHYDDING
Wheatley Arms

BINGLEY
Brown Cow, Chapter 2, Chip and Ern, Peacock, Martinez, Myrtle Grove, Potting Shed

BRADFORD
Boar and Fable, City Vaults, Corn Dolly, Exchange Craft Beer House, Fighting Cock, Ginger Goose, Jacob's Beer House, Peacock Bar, Lord Clyde, The Record Café, Rewired Bar, Rumshackalack, Wallers Brewery, Turls Green

CLAYTON
Clayton Golf Club, Royal Hotel

CULLINGWORTH
George Hotel

ECCLESHILL
Milners Arms, Royal Oak

ELDWICK
Acorn, Birches

ESHOLT
The Woolpack

GREAT HORTON
Crown

GREENGATES
The New Line

HAINWORTH
The Guide Inn

HARDEN
The Malt

HARECROFT
The Station Inn

IDLE
The Idle Draper, The Alexander Hotel, White Bear Inn

ILKLEY
Bar Tat, The Crescent Inn, Flying Duck , Friends Of Ham

LIDGET GREEN
Fields Sports and Social Club

LOW MOOR
Chapel House, The Royal

MANNINGHAM
Campion AFC

ODSAL TOP
The Top House

QUEENSBURY
New Dolphin, Old Dolphin, Omnibus, Raggalds

SHIPLEY/ SALTAIRE
Cap and Collar, Fanny's Ale House, Fox, Saltaire Brewery Tap; Salt Bar and Kitchen , The Salt Cellar

THACKLEY
Black Rat, Commercial Bar, Ainsbury Micro Pub

THORNTON
Rock and Heifer Inn, The New Inn, White Horse Inn, The Watchmaker

WEST SCHOLES
The Junction Inn

WIBSEY
The Dog and Gun, The Hooper Micropub

WILSDEN
Ling Bob, Villager

Thanks to Fred Holmes for the co-ordination of this system.

Pubs in the scheme will always have at least one beer brewed no farther than 25 miles away.

CONSUMER ADVICE

If you have a complaint about goods or services, please contact Citizens Advice for information and advice:
Visit the Citizens Advice Website citizensadvice.org.uk/consumer/
Or you can call the Citizens Advice consumer helpline on 03454 04 05 06.
Please note: National Trading Standards cannot help members of the public with specific complaints or advice about goods, services or specific businesses.

PUBS NO MORE Can you put names to them?
Ricky Holden provides the pictures; you provide the answers.



Three more from the archives, and all have names beginning with the same letter.

Top:
An elevated pub probably built by local brewer Hey's. Shown here in its Webster's guise.
Sturdy and square in design, it is on a bit of a hill near the city centre.





Centre:
In the deep suburbs, a large post-war estate pub, probably built by Melbourne, which obviously passed Tetley's.

Bottom:
Named after the road it is on, and no too far from the centre, It added Slickers to its name later, when it offered Tetley and Taylor's ales.

The three pictures last time showed:
Blue Pig, Fagley; Brown Cow, Little HortonLane; Black Swan, Frizinghall.

Bradford CAMRA socials / events Jan / Feb All start at 7.30pm unless stated.

Wed 8 Jan	Branch Meeting, Jacobs Well	
Wed 15 Jan	Social at the Fighting Cock, Preston St.	
Wed 22 Jan	Autumn Pub of the Season presentation at the Junction, Baildon	A3 bus
Wed 29 Jan	Idle visit. New Inn & White Bear. The more energetic can also call at the White Swan & Symposium	Buses: 612/613/614 or 640 & 641
Wed 5 Feb	Beer Engine & Reubens, Bingley	
Wed 12 Feb	Branch Meeting. Hullabaloo, Shipley	**TBC. Please check**
Wed 19 Feb	Milners Arms & Manor House. Eccleshill	
Sun – Weds 23rd – Weds 26th. Setting up the beer festival at the Victoria Hall, Saltaire. Volunteers needed. See the Bradford CAMRA or Bfd beer fest webpage to volunteer.		
Thurs 27th Feb to Sat 1st March. Bradford Beer Festival. Details available elsewhere in this mag or on line. Volunteers needed – see website etc.		
Wed 5 Mar	Social at Waller's Bar, Sunbridge Wells, Bfd.	

Note: Bus times correct at time of compilation. Do check.

Bradford centre is changing so much, and bus stops are different.

HALIFAX & CALDERDALE CAMRA

Thu 2 Jan 7.30	Kobenhavn Halifax Town Ctr	Branch Meeting
Thu 16 Jan 7.30	3 Pigeons Halifax Town Ctr	Open committee meeting
Sat 26 Jan 1.00	Social Hebden Bridge	Starting at the Fox and Goose at 1pm.Then Drink, Old Gate, Hebden ,Nightjar, Vocation and Co
Thu 6 Feb 7.30	Dukes Halifax Town Centre	Branch Meeting

There will be more events arranged. For more details, contact our Social Secretaries at social@hxcalderdalecamra.org.uk or see *https://hxcalderdalecamra.org.uk/branch-diary/*

CAMRA LOCAL BRANCH CONTACTS :

Halifax & Calderdale :
Edward Lee 01274-672165 (h)
07946- 8 71124 (m)
Harrogate & Ripon:
Steve Fairweather 07985-412486
harcamra@hotmail.co.uk
Huddersfield & District :
Bob Tomlinson 01484-654062
Keighley & Craven :
Jenny Baker -
socialsec@keighleyandcraven.camra.org.uk
Leeds :
Nigel Halton - contact@leeds.camra.org.uk
Wakefield:
Mark Gibson - otok@wakefield.camra.org.uk
Woollen District :
Paul Dixey 01924-420029

Give CAMRA Gift
membership

Real ale *is just the start...*

The *CAMRA story* is one we are all part of. Give the **gift of membership** and you can support everything **from pubs, clubs and drinkers' rights**, to **licensees and breweries.** Uniting us in the story we all love, ***a great tradition***.

You're also giving someone special membership benefits, such as ***£30 of beer vouchers***, a quarterly ***BEER*** magazine, access to the online news platform ***What's Brewing***, partner benefits, discounts, and more.

Give the gift that means more.
camra.org.uk/gift-membership



Campaign for Real Ale

Real stories, real people, real ale

– BRADFORD CAMRA PRESENTS –

CAMPAIGN FOR REAL ALE



BRADFORD BEER & CIDER FESTIVAL 2025

DRINK | MUSIC | FOOD

FEBRUARY 27TH – MARCH 1ST
VICTORIA HALL, SALTAIRE

110+ REAL ALES >>>>>>>> GLOBAL BEERS
REAL CIDERS & PERRIES >>>>>>>>>>>>
CRAFT KEG BEERS >>>>>>>>>>>> WINES
LIVE MUSIC >>>>>>>>>>>> GREAT FOOD
>>>>> & THE WORLD-FAMOUS TOMBOLA

TICKETS BY POST & ONLINE FROM DEC 1ST
AND FROM LOCAL PUBS FROM JAN 1ST
LIMITED TICKETS ON THE DOOR AT EVERY SESSION
SEE THE WEBSITE FOR MORE DETAILS

BFDCAMRA #BBCF2025

BRADFORDBEERFESTIVAL.CO.UK