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Sesquicentennial Issue January/February 2024

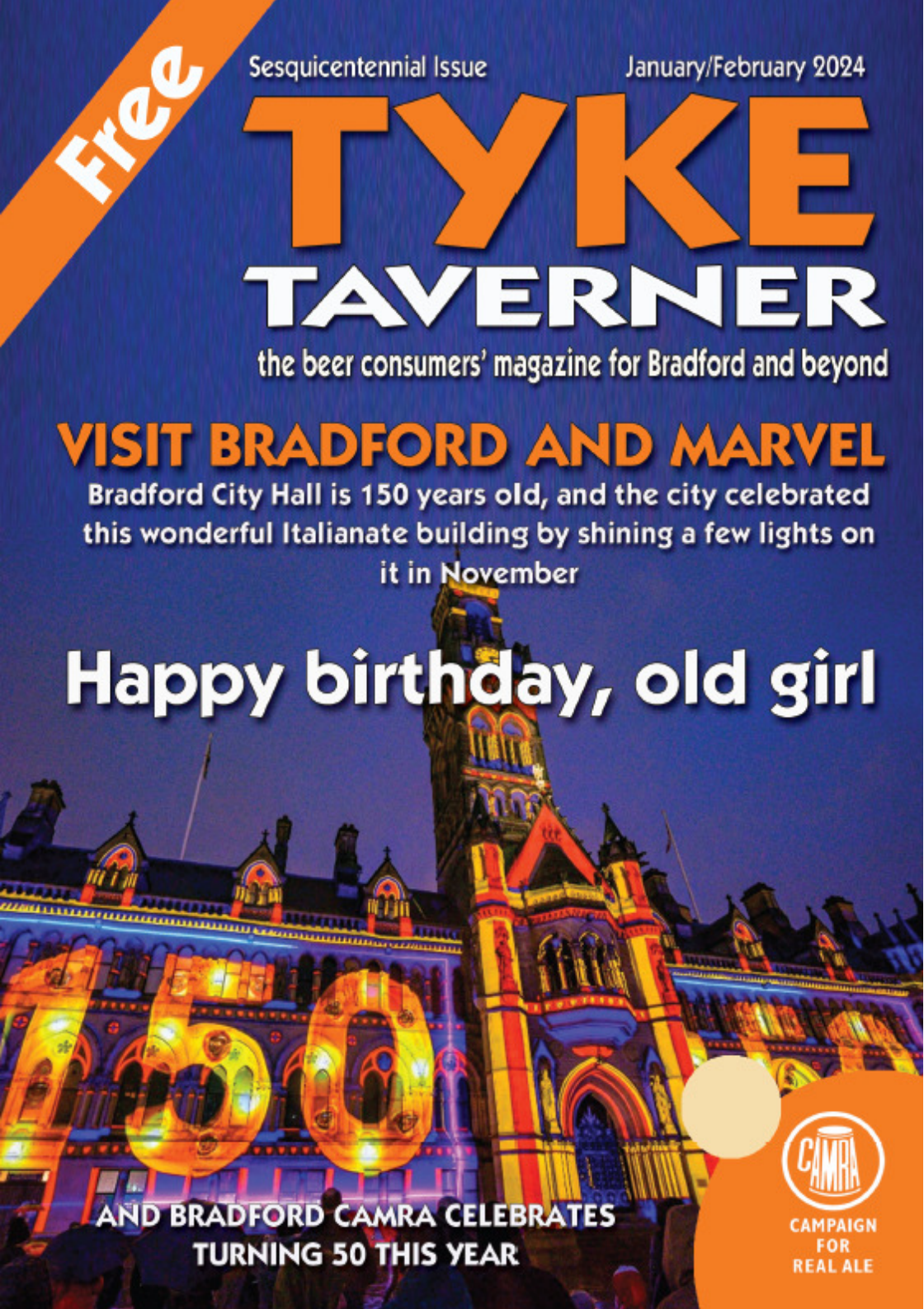
TYKE TAVERNER

the beer consumers' magazine for Bradford and beyond

VISIT BRADFORD AND MARVEL

Bradford City Hall is 150 years old, and the city celebrated this wonderful Italianate building by shining a few lights on it in November

Happy birthday, old girl



AND BRADFORD CAMRA CELEBRATES TURNING 50 THIS YEAR

CAMRA
CAMPAIGN FOR REAL ALE

MEMBERSHIP MATTERS

THERE IS MUCH FOR THE BRADFORD CAMRA MEMBER TO DECIDE ON IN THIS ISSUE. YOU PAID TO JOIN; MEMBERSHIP HAS ITS PERKS - ONE OF THESE IS TO HELP CHOOSE PUBS AND CLUBS FOR VARIOUS COMPETITIONS.
SEE LATER IN THIS ISSUE FOR A LOT MORE DETAIL. AND GET THINKING.
Members of other branches will no doubt be contacted in their usual way.

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Bradford CAMRA turns 50 this year.
Some forms of celebration are in planning. Information will be forthcoming in due course.

And those members who were here at or near the start will certainly not be forgotten.

****

CAMRA membership and how to get it:

There is concern about regarding the procedure, and cost, of joining the Campaign. Recent Tyke Taverners have included a page advising would-be members to visit the CAMRA website. This is indeed the most efficient means of signing up.

However, what about those who have no access to the internet, or who do not wish to go that route? Well, many pubs carry a stock of official CAMRA membership leaflets, which contain all the necessary information and forms to be filled in.

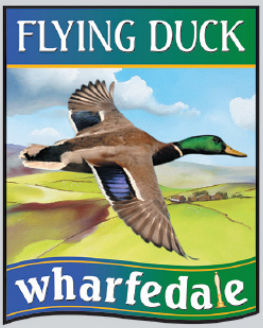
For information, the current rates are (for non-direct debit payment):

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For all your questions regarding Membership, Renewals or anything like that.
please contact: **regionalmembership@bradfordcamra.org.uk**

Include membership number in subject line & a brief description of your question/query.



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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. Kate will organise it behind the scenes.

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

Financial Overseer **Malcolm Gardner**
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bradfordcamra.org.uk. Or national: camra.org.uk
Or try Malcolm Toft's: metrealbeernews.co.uk
We now also converse by facebook and X.

Webmaster: **Phyl Drennan**
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-o0o-
Much of the good artwork and design in this issue is by Phil Littlewood.
Layout is by the Editor.

HAPPY 150TH BIRTHDAY, CITY HALL

Yes, happy birthday, old girl; you are a gorgeous sight.

The city centre has much to offer with its architecture and its statuary - from many an age - and its sometimes-daft but splendid water feature. It is worth a visit any day.

But there are other compelling reasons to visit Bradford. Like every town and city, there are nowhere near as many pubs as there once were. Those that exist, in and around the centre right now, and serving real ale, fall into two camps:

1) Been around for ages in one guise or another (for example: Jacobs Well, Corn Dolly, Lord Clyde, Fighting Cock, Shoulder of Mutton, Rose & Crown).

2) Weren't pubs but now are (for example: Exchange, Ginger Goose, Wallers, Rose & Crown, Turls Green, City Vaults, and all our friends in the North Parade enclave).

Lots of choice, still, in where to get your ale.

One more to add to the original list is the Castle - recently successfully celebrating its 125 years on this planet by having a very nice weekend of good music and good beer.

All pubs need your support, be they from group 1 or 2. If the city centre and its environs are awkward to get to (or home from with the recent culling of certain bus times), there is still plenty to go at in the various areas and suburbs of Bradford.

Unsure? Take a look at WhatPub, and the joy will unfold.

Oh, and Rachmaninov is 150 too.

***** FOR BRANCH EVENTS SEE PAGE 38*****

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 Dadaism is positively received in Russia, or just what is the point of a Bolt-on Road, 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 a theory...
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YES, IT'S WINTER, BUT...

...It was autumn until recently, and the Chancellor rose to his feet and delivered a Statement. This is the first opportunity for this organ to be able to include comment on that statement.

The words which follow are attributable to our national CAMRA chairman, Nik Antona.

*****

Against a backdrop of rising prices and the cost-of-living crisis, thousands of CAMRA members lobbied MPs and government to:
– give pubs and breweries help and certainty with business rates and energy bills
– cut tax on draught beer and cider served in pubs, social clubs and taprooms
– cut red tape so that all pubs and festivals can sell take-home draught beer and cider.

Our collective efforts to keep pubs and pubgoers on the political agenda clearly worked, with the chancellor speaking about the importance of great pubs and pints to local communities as he delivered his statement.

Beer and cider tax

The big announcement was a freeze in all alcohol duties across the board until August 2024.

While this alcohol tax freeze is welcome, we believe it is a missed opportunity. We will continue to argue that duty cuts should be targeted on draught beer and cider served in pubs, social clubs and taprooms to encourage pub-going and help licensees compete with the likes of supermarket alcohol.

Business rates

We asked the chancellor to extend help with business rates for pubs – and he did. The 75 per cent discount on business rates bills for hospitality businesses has been extended until April 2025.

This is welcome certainty for beer and pub businesses which are facing rocketing costs and energy bills, but the chancellor acknowledged in his statement that temporary fixes like this cannot go on forever.

We will keep up the pressure for fundamental reform of the business rates system which unfairly penalises pubs.

Take-home pints

Sadly, there was no announcement on axing the red tape which bans most pubs selling take-home beer and cider from draught-duty paid containers, which had been a lifeline for many businesses, particularly in rural communities. We will continue to work with the Treasury to reach an agreement which allows for take-home draught beer and cider.

What's next?

We'll continue to work to convince the Treasury to prioritise cutting tax on pints served in pubs when alcohol duty rates are reviewed ahead of the Budget in Spring 2024.

In the wake of the Crooked House scandal, we are lobbying for better protections in the planning system for pubs to stop them being illegally converted or demolished and for them to be rebuilt brick by brick if necessary.

And we are pushing for improvements to the Pubs Code for England and Wales to increase choice at the bar for consumers and to offer better protections for tied pub tenants.

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TALES FROM A NARROWBOAT

a welcome return to Warwick





After leaving Bancroft Basin in Stratford-upon-Avon we climbed up 11 locks, passed through Wilmcote (the birthplace of Mary Arden, Shakespeare's mother), Wootton Wawen, Preston Bagot and we eventually moored up in Lowsonford, a lovely spot in Henley-in-Arden. Just across the canal from the moorings is The Fleur de Lys, a pub famous for its pies. So at around 5 o'clock we wandered over the bridge for our tea.

On the pumps were five beers, two from Greene King – Abbott and New Tricks, Taylor's Landlord, Black Sheep Respire and St Austell Tribute, not the worst choice, plus they had Beavertown Neck Oil on tap.





The Greene King New Tricks was a lovely lemon and ginger beer and very refreshing, and the Black Sheep Respire IPA was quite hoppy and fruity, these were both new to us and we certainly enjoyed them.

As for the pies, they were lovely, Michelle had the Wild Mushroom and Asparagus and I had a Steak and Ale, both served with delightful chunky chips. There were quite a few others enjoying meals as well, a very popular place, and, very good value for money.



The following morning we joined the Grand Union Canal and journeyed as far as Tom 'O The Wood where we moored for the day and wandered over the bridge for a pint or two. We have passed this pub many times but, this was our first visit. It is dog friendly, food is available, we didn't eat but there were many doing just that, and there are three handpumps on the bar dispensing real ales. Unfortunately two of these are taken up with Sharp's Doom Bar and Greene King IPA, but the third one had on a lovely ale we hadn't tried before, Windmill Hill Session IPA. Brewed locally in Leamington Spa, it was quite fruity and very refreshing, and at 3.8% just right for an afternoon drink. But there were downsides, the place is very cliquey, the ale choice is poor and the prices are extravagant, almost a pound more for a 3.8% than a comparable beer in Birmingham, so we didn't have many, and we won't be returning.

The following day we headed for the Hatton Flight of 21 locks, ready to descend into Warwick which has ancient origins and an array of historic buildings, notably from the Medieval, Stuart and Georgian eras, although much was destroyed in the Great Fire of Warwick in 1694 and then rebuilt in the 18th century.

Warwick has one of our favourite places to moor – The Saltisford Arm. This is just a 10 minute walk from the town, it is quite tranquil, the staff are very helpful and friendly, as are the other moorers and we are free to stay as long as we like.



After mooring up at Saltisford we had a bit of lunch then had a walk into town to see a Classic Car exhibition in the Market Square, then on to The Eagle for a pint or two. We remember this place from years ago before it changed its name, it was called Rigsby's then, but, it has new owners now, so hence the name change.



The inside hasn't changed much, the bar has moved, but apart from that, and the name change, nothing.

Three pumps were on the bar dispensing Church End Goats Milk, Alchemy 10 Storey Malt Bomb and Anarchy Reality Trip NZ IPA and there was also Nightjar Stout on tap. All of these were spot-on. The atmosphere in the bar was great, everyone was enjoying the ales and having a good time, this place is definitely worth another visit next year.



After The Eagle we walked down to a favourite of ours, The Old Post Office.

This has also changed owners since our last visit which was in 2019, but is still a great place for real ale drinkers.

Ales on the pumps were Farmyard Sheaf Pale Ale and two from Phipps, Cobbler's Ale and IPA, whilst on the taps were Shepherd Neame Whitstable Bay Black Stout, Lost and Grounded's Wanna Go To The Sun, Northern Monk's Faith Hazy Pale Ale and All That Razz Raspberry Gose, a fabulous choice and all that we tried were perfect.



The place was very busy and everyone was having a great time, we chatted to most of the regulars, and then a couple, Alan and Jan, arrived who actually remembered us from 6 years ago in Rigsby's, so we had quite a chat with them, reminiscing, talking about beer mostly, and what had changed in our lives.

It was nice to renew old friendships and make new ones.

Then after a few very enjoyable drinks we wandered back to the boat.

So, where next, the plan is to head to Leamington Spa and then into Oxfordshire, watch this space...

Phil and Michelle

PUB COMPANIES – ASSOCIATED BODIES by Paul Ainsworth

A number of bodies exist to represent the interests of pub companies or their licensees, whilst other groups (such as CAMRA) champion pubs on behalf of their customers and therefore have a strong interest in the way pub companies operate.

British Beer & Pub Association

Formed in 1904 as the Brewers' Society but renamed in 2000 to reflect its growing pub company membership. Its members are responsible for 90% of the beer brewed in Britain and own around 20,000 of the country's pubs; interestingly, the biggest pub company, Stonegate, is not a member. The Chief Executive is Emma McClarkin who succeeded the long-serving Brigid Simmonds in 2019.

The BBPA positions itself as 'the voice of the beer and pub industry' and campaigns for lower taxes and less regulation to 'enable growth and investment' in the trade. It provides members with guidance, specialist insight, research and statistics, including a 'licensee forum' offering free advice on matters such as cellar management, property & planning, licensing & regulation and health & safety.

British Institute of Innkeeping

This is a membership organisation with charitable status whose remit is 'to raise professional standards across the sector'. Its 9000 members are drawn from all areas of the trade – tenants, managers, free-traders, pub chefs, bar-staff etc. Helplines cover issues like human resources, legal, licensing, tax, environmental health and market knowledge. It also sells services to tenants through their pub companies and in several regards can be seen as a commercial partner of these companies, some of whom offer free BII membership to their tenants/lessees. Several companies are corporate BII members.

Federation of Licensed Victuallers Association

Another membership organisation, this one aims to look after the interests of self-employed licensees and was formed in 1992. The advice, help and guidance it offers includes matters like contracts of employment, health & safety, staff induction and working time regulations. It has a direct financial/commercial link with Stonegate who offer free membership to all their tenants/lessees.

When the Pubs Code came in, the FLVA notably did not support the Market Rent Only option. UK Hospitality The organisation sees itself as the 'single, authoritative voice representing the broad hospitality sector' – so not just the licensed trade but also the likes of visitor attractions, nightclubs and bowling alleys.

It resulted from a 2018 merger of the British Hospitality Association and the Association of Licensed Multiple Retailers and membership is offered to operator and supplier companies plus affiliates like educational establishments. Kate Nicholls is the Chief Executive. Its current campaigning priorities are 'the future workforce of the sector, tackling the excessive tax burden the sector faces and ensuring regulation on business is proportionate'.

Members can access a variety of advice services, including cost savings, employee retention and legislative compliance.

Forum of British Pubs

The FBP was founded in June 2020 by redoubtable tenants' rights campaigner Dave Mountford (the Pub Defender) and Ian Cass, Managing Director of the Forum of Private Business, primarily to protect British pubs and the people who run them. They aim to support all publicans, and tied tenants in particular, as well as being a strong campaigning voice with government and the industry. In their view, there is much bad business practice and unfair behaviour in the latter and the absence of a fair, level playing field keeps many licensees in a state of perpetual jeopardy.

There has also been, they say, no true representation until they came along for pub tenants at government level. To help address the imbalance, FBP gives its members access to expert advice and guidance on general and legal issues and, especially, on using (or trying to use) rights under the Pubs Code.

Scottish Licensed Trade Association

Founded in 1880, this is the leading licensed trade body in Scotland. It is consulted by governments, national boards and the media and members are also represented at local level through a series of local and regional trade associations. Membership is open to all Scottish licensed trade outlets.

Pubs Advisory Service

PAS was set up to help tenants obtain high-quality independent advice and support to grow their business. Areas on which it can advise include rent reviews, business rates, unworkable business plans mis-selling of agreements and the Market Rent Only option. It also provides pre-entry advice for people looking to enter the trade. It has represented many tenants in Pubs Code and other arbitrations.

Campaigning Organisations

As well as CAMRA, several other groups have emerged to campaign on pubs issues generally.

The Campaign for Pubs was launched in June 2020 to campaign for a 'better, freer and fairer, more sustainable' pub sector. It aims to unite publicans, campaigners, suppliers and customers 'in a single mass membership organisation fighting to protect pubs.'

Protect Pubs (founded 2014) is a 'community led campaign organisation and advice forum for all those who love pubs and want to see them at the heart of British culture'. Its Facebook page has over 2500 members.

Fair Deal for Your Local and its predecessor Fair Pint has been campaigning for reform of the beer tie since 2007 and claims to have been the first campaign to get the beer tie and the behaviours of the large pub companies on the political agenda. It was set up and is run by tenants and former tenants.

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Photo courtesy of Alex Mitchell

CIDER IN YORKSHIRE? By Old Jethro

Cider in Yorkshire? Surely not? Well Yorkshire is not a county that springs immediately to mind when it comes to cider production, however some of us will be aware of the small band of producers working within the historic county borders. In late November, at the end of this year's apple harvest, Harrogate and Ripon branch was fortunate enough to be invited to visit Thornborough Cider in the small North Yorkshire village of the same name.



The basic ingredients: Trees and Rain. Probably some Sun too.

Cider maker Kingsley Ash greeted the small party of members and led us into his rear garden where the cidery is located. A short distance up the road is Kingsley's orchard, 600 trees stand in regular rows over the five acres of what was once a ploughed field. Kingsley planted the trees and has nurtured them over the last few years with careful pruning to the optimum shape to produce the best apples, each tree has a metal guard to prevent rabbits eating the bark and killing the young trees. An odd fact about apple trees is that a pip from one variety of apples may not grow into a tree of the same variety, the only sure way is to graft a branch of one variety onto root stock. As you may guess maintaining the orchard is highly labour intensive. Kingsley's orchard contains eighteen different varieties, although there are over 2,500 named varieties in the UK and many more un-named. Some of the varieties growing in this orchard are Dabinett, Ellison's Orange, Ribston Pippin, Keswick Codlin and Kingston Black – thought to be the "king of cider apples", there are of course more familiar dessert and cooking apple varieties people will know but the varieties here are older traditional northern English apples.



A harvest: colour coded too.

As we are at the end of the harvest the area outside the cider mill was filled with boxes and bags of the latest crop, not the whole crop just those awaiting a wash and brush up before meeting the "scratter", other local orchards also contribute apples for the press. Several varieties were represented and each has its own combination of the three taste components of the fruit, sweet, acid and tannin. A variety may have no tannin or a lot, cider apples tend to be high in tannin. Tasting samples of apples displaying the various characteristics gave us a practical demonstration of the flavours, the cider apple was not as inedible as predicted but still not a great eat.

The cider mill or cidery is housed in a stone building that was once a piggery, Kingsley rescued it just before it collapsed, it could have been replaced by a modern agricultural type building but that's not Kingsley's way. A university lecturer, Kingsley now devotes most of his time to making cider while still working one day a week as a lecturer. Everything is entirely natural and artisanal, there is some necessary mechanical equipment but the

production is largely done by hand, fortunately Kingsley is aided at busy times by family and willing helpers. Even the production of 7000 hectolitres is time consuming and hard work.



A little technology; a lot of time.

Once washed the apples are chopped up to the correct size and consistency by the scratter, a powerful device full of sharp blades, the resulting mix is then placed in layers under the cider press to release the juice. Kingsley uses a press with a force of 400 Bar, so all the juice is going to be released by that beast. Some makers use other forms of press, for example a belt type that allows a more continuous process or a vessel utilising water pressure; Kingsley prefers the more traditional method, as with everything here the aim is to produce a natural, high quality cider. As Kingsley says on the cider mill's website; *"We believe in letting nature do most of the work, in the orchard and in the fermentation tanks. What started out as intuition (let the weeds grow, leave the cider alone) has become a philosophy... minimal intervention, light touch, call it what you will".*

The resulting juice is then kept in large tanks outside for the first stage of fermentation, no yeast is added; the natural yeast in the cider mill and on the apples does the job. No concentrate is used and no water is added unlike in industrial scale cider production. The process here is very similar in some ways to the spontaneous fermentation used by Belgian Lambic brewers. Later the fermenting cider is transferred to stainless steel tanks inside the mill, leaving behind spent yeast which would taint the cider. Kingsley gave us samples of raw cider made from dessert apples and from cider apples, both very different to the taste of the apples outside after undergoing the almost magical process of wild fermentation. The two types are blended to produce the sweetness or dryness of the cider required and of course the varieties of apples used will determine the flavour profile of the drink.

Kingsley bottles his cider, the main product being a sparkling dry cider, there are two methods used to produce the sparkle, either by racking the cider from a sealed vessel that allows the natural effervescence to develop or by the more labour intensive "Méthode Champenoise" as used in the best, and expensive, sparkling wines. Part of the cider mill is equipped with racks to hold the bottles which must be rotated a quarter turn on a regular basis before the cap is removed and the accumulated yeast disgorged, the bottle then very rapidly returned to the upright position and a champagne type cork inserted.



The end result. Now relax and enjoy.

Kingsley also produces a single variety cider using the Kingston Black apple and a rather special "Ice Cider". This, as the name suggests freezes the juice after pressing then allowing the different freezing points to remove some water and so concentrating the flavours and alcohol, this gives a cider that is fuller bodied and with a stronger flavour, it is a superb drink.

If you would like to try Thornborough Cider, and I recommend that you do, it is available locally in farm shops and restaurants as well as being on-line at:

LOCAL PLANNING UPDATE (but things might have moved on)

NO PROSPECT

(From a report in the T&A)

A derelict pub could be demolished and replaced with a development of 48 apartments if new plans for a prominent Bradford site are approved. Once one of the city's many popular pubs, the Prospect of Bradford on Bolton Road has been empty for years.

Numerous plans to convert or demolish and replace the building - on a hillside and overlooking the city - have come and gone over the years, but the building remains boarded up. Now the latest proposal for the site has been submitted by Horsforth-based developer The Funding Globe Ltd, which plans to flatten the Victorian pub and build a large apartment building with 48 one, two, and three-bed flats.

The application describes the development as "a modern response to a traditional context". Some of the flats would include terraces with "views out over the wider city". There will also be a communal garden, new planters, and seating areas on the Bolton Road side of the building. Undercroft parking will provide 37 parking spaces.

In its heyday, the Prospect was run by Richard and Albina Lofthouse, and the live music weekends were a treat. Sadly, Richard died far too young, and Albina retired a few years ago. She tried so hard to give the pub a positive future, but it was not to be.

****

THE DUCK STILL LIVES

(From a report in the T&A)

Plans to turn a listed Victorian pub into a restaurant and bedsits have been refused – with Conservation Officers saying there was "no compelling case" for the loss of one of Bradford's traditional pubs.

The Black Swan in Frizinghall shut in Spring, and in October a planning application to convert the building was submitted to Bradford Council. But now these plans – for a café/restaurant on the ground floor and



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four bedsits on the first floor - have been refused.

The building, known to generations of drinkers as the 'Mucky Duck', dates back to the mid 1800s, and has operated as a pub since the 1890s. Before it shut, with “rising prices” cited as the reason, it was a popular haunt of Bradford City fans on match days.

The planning application, by Tihra Parveen, said the bedsits would prove popular with students who might be put off from living in the city centre due to higher rents. They argued the changes would help retain a listed building. But planning officers have now refused the application for a number of reasons, ranging from the “poor living conditions” for future residents to concerns that the café/restaurant will “adversely impact the amenity” of the same residents. And Conservation Officers said the loss of a pub so significant to the area’s history should not be allowed without more detail.

The plans for the building included a rear extension and new windows. There had been four objections to the plans, with objectors arguing the new use would “inconvenience” neighbouring residents, and that a community facility would be lost.

Conservation Officer at Bradford Council Jon Ackroyd also questioned the loss of a pub. He said: “The public house use is a part of the social history of the building and its presence in the locality. This contributes to the significance of the heritage asset. The change of use to an alternative use from public house must be accompanied by a compelling case, which is not evident in the submitted documentation. The current change of use lacks justification and the proposed alterations also require further detail before the impact on the listed building can be fully understood.”

Refusing the application this week, planning officers said: “Planning decisions should plan positively for the provision and use of shared spaces, community facilities and other local services to enhance the sustainability of communities and residential environments.

“In terms of offering a community facility and meeting place this would not be completely lost but consideration and justifi-

The Fighting Cock

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BRADFORD CAMRA CIDER PUB OF THE YEAR 2014 &2016

cation of the historical use is required in order to accept the loss of the Public House."

The bedsits would each have enough space for two people, and planners pointed out that this would mean eight people could live in the accommodation at any one time. These future residents would share one bathroom and one toilet.

Planners said: "Given that there is potential for eight occupants, these facilities are inadequate. There is no shared common/lounge area and no outdoor amenity space allocated for this use. In light of these concerns, it is considered that the proposal fails to provide an acceptable standard of amenity for future residents."

Other reasons for refusal was a lack of information about parking on the site, of any planned extraction flues and proposals to replace part of the roof.

A listed building application for the work was also refused.

***

The Black Swan application is one of a number of proposals to re-purpose long standing Bradford pubs to have been submitted this year.

HIVE OF NON-ACTIVITY?

In May an application to convert the listed New Beehive Inn on Westgate into Bradford city centre into offices was submitted by Sakhawat Hussain.

A decision on that application has yet to be made, but Mr Ackroyd has also raised concerns about the Beehive plans, saying the work could lead to the loss of the pub's famous interior. He said: "The application does not properly identify the significance of the heritage asset and consider how the proposals impact upon the aspects of that significance.

"The pub heritage of Bradford is much reduced, with other listed pubs already having succumbed to alternative uses. Compelling justification would be expected to make a case as to why the original use could not be continued and a change of use is sought. It would be expected that evidence would be presented of what measures had been taken to achieve the continued original use before alternatives were considered."



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CAMPAIGNERS SLAM THWAITES OVER MANOR

Otley Pub Club and Otley Community Pub Group have each slammed Thwaites following the news that the historic Manor House has been sold to an undisclosed bidder for alternative use.

The news was confirmed, in November, to Otley Pub Club by Thwaites (Daniel Thwaites of Blackburn), who had previously ignored several emails from the club and community and have recently ignored another expression of interest from an interested local brewery.

Earlier this year, Thwaites refused a revised offer from an award-winning Yorkshire brewery, who wanted to buy the pub, properly invest in it and give it an exciting future at the heart of the community. Surveys have shown the appalling state that Thwaites had left the building in, with a cost of repairs of over £130,000 and with damage to the inside of the building as a result of the roof, which Thwaites have known needed repairing several years ago. Despite knowing this, Thwaites refused a fair offer from the brewery and instead have accepted another bid and are claiming not to be able to comment due to a 'confidentiality agreement', which appears to confirm that the historic Manor House will be destroyed forever unless the Council stands firm and refuses planning permission.

The same brewery whose offer was turned down in February recently made contact with Thwaites, making clear they were still interested at a sensible and fair price, but they didn't hear back at all. On 27th October another small Yorkshire brewery had arranged an appointment to view the pub, but that same afternoon Thwaites estate agents claimed that they "couldn't find the keys" meaning the appointment never went ahead. Another local licensee offered to take a lease on the pub, but Thwaites said they weren't interested and would only sell it.

Thwaites have previously been strongly criticised for selling off a pub with a restrictive covenant, preventing it ever being a pub again, something that national pub campaigners and MPs have said should be illegal.



Greg Mulholland, President of Otley Pub Club and Lisa Herries, Coordinator of the Otley Community Pub Group.

The Manor, which dates back to the 19th Century, is named after Thomas Constable's impressive grade II listed home and a tribute to how Thomas Constable and his sister helped Irish refugees feeling An Gorta Mór in the 19th century and moved to Otley to start new lives, with several of the Irish families later becoming publicans. In recent years, the pub has featured a bust and a portrait of Thomas Constable to celebrate this important Otley history.

The fact that Thwaites turned down a reasonable bid as for the Manor as a pub shows that it is clearly a viable pub. Otley Pub Club will be objecting to any applications to convert or redevelop the pub, which is a Grade II listed building and will be urging others to do the same.

The national campaign group, Campaign for Pubs has called for a change in the law that would prevent any historic pub being lost where there is a viable bid as a pub, something that would have saved the Manor and seen it re-open under better and local ownership. The Give Pubs Protection policy would mean that any historic pub up for sale would

have to be marketed and sold at the independently valued price as a pub and that owners could not sell them to developers for a higher value.

Greg Mulholland, President of Otley Pub Club said:

"Otley Pub Club is appalled that the historic Manor House pub has been sold for alternative use, when it could and should have a bright future as a pub. It is heartbreaking that when an excellent local brewery is prepared to invest very significant amounts of money to repair and refurbish the Manor, that Thwaites refused their offer. Thwaites have known for several years that the roof was in need of repair and the damage this has done has been significant. Thwaites should be ashamed both of their neglect of this historic building and their decision to refuse the brewery bid".

"We will be making clear to the new owners and to Leeds City Council that planning permission must not be given, when there has been this interest, showing it is viable if sold at a fair price".

Lisa Herries, Coordinator of the Otley Community Pub group said:

"We are devastated that the famous Manor House could be lost, when it is a clearly a viable pub. For years, right up until Covid, it was a popular and successful pub, a real community local with live music and a wonderful fire. It just isn't right that Thwaites have sold it when they have had offers as a pub and the support of the community in seeing it re-open.

"We urge the new owners to meet with the community and work with us to keep the Manor as a pub rather than unnecessarily destroying this much loved local asset and important part of Otley's history".

James Watson, Pub Protection Officer of the national Campaign for Pubs said:

"It is national scandal that we are losing historic and viable pubs like the Manor House in Otley, despite there being operators wanting to buy them, properly invest in them and keep them as pubs serving their communities.

"Far too many pubs nationally have suffered years of neglect and underinvestment, with pub companies taking their rent and wet rent, but without properly maintaining these heritage buildings. The Government must listen and act and introduce our Give Pubs Protection policy to stop this and to give every historic pub the chance of positive new ownership".

RUSS PETCHER REVIEWS...

Mundi Club
Live Review
The Comrades Club
(Heckmondwike)



The locals call Heckmondwike Hecky for short and by heck tonight the Club is jam packed with Mundi Clubs loyal following of fans.

There's something very real about Mundi Club and it's not just because they wear their hearts on their sleeve, it's hard to pinpoint but they come across as very cheeky, loveable rogues.

Vocalist Mr.Hetherington is in the driving seat on this bumpy ride that screams out rock or dare I even say, slightly prog rock perhaps? The band have talent and experience and seem to be having a lot of fun along the way.

The band name is an interesting one too but I guess we'll have to save that one for another time.







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PEACOCK
BRADFORD BINGLEY

Skipton's Beer Engine is CAMRA's Yorkshire Region Pub of the Year.

So, what is it? It is a well-established micro-pub in a tiny street between the town centre and the canal, with a friendly and welcoming ambience. Six handpumps dispense varying beers, always including one blonde or pale ale and one dark brew, plus a character beer. Extended in 2022, the bar now includes craft keg fonts. A still cider and a fruit cider are also on tap alongside a selection of bottled beers, cans and wines.

Adam Davies and Steven Gregory, Directors at The Beer Engine, said: "When we were voted Branch Pub of the Year for our area, we were so happy to get that accolade, and it had never even crossed our minds that we might get further in the competition. We just do what we do: serve a range of beer from breweries that we'd love to see if we walked into a pub. That combined with a lovely crowd, our fabulous staff, great conversation and a fantastic atmosphere makes The Beer Engine what it is."

Colleen Holiday, Keighley & Craven CAMRA Branch Chair commented: "Since Steve and Adam took over the Beer Engine, they have really made it their own, through expanding the beer and cider range and making it the most welcome and inclusive place possible. An absolutely wonderful pub."

All the pubs in the competition are selected by CAMRA volunteers and judged on their atmosphere, decor, welcome, service, value for money, customer mix and most importantly – quality of beer. The overall winner was due to be announced in January.

National Pub of the Year Coordinator Andrea Briers said: "I am delighted to announce the finalists in our National Pub of the Year competition. Each pub holds a special place in their communities and all offer something unique to their customers. Pubs across the UK have faced many challenges, so it is wonderful to be able to recognise and celebrate the amazing pubs we have and to see them thrive.



Regional Director Kevin hands over the PotY certificate.

"It was a very difficult job this year to whittle entries down to our fabulous four. Each finalist was scored against a range of criteria with all strongly demonstrating what a good pub should be; warm, welcoming, amazing service – and all serving a fantastic range of beers. I look forward to the next phase as they enter the final stage of their journey and compete to be crowned the best pub in the UK."

NEWS FROM THE 'BURBS:

The Milners Arms, Manor Street, Eccleshill (BD2) has been serving the local community with good beer and good company for years. Its recent management team of Mike and Chris have retired, and have been replaced by David and Theresa Hollins. Sounds familiar? They were in charge from 2008 to 2012 (winning POTS in 2009 along the way).

What some people choose to in their "retirement" is quite astounding.

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KILOWORDS

Now this one's a little late, but nevertheless welcome.

Bradford CAMRA's Pub of the Year for Inner Bradford is the Corn Dolly. It's on Bolton Road, as you all know, and has served great beer for decades, as you all know.

The Dolly is in its third generation of management, with Anthony Dunkin running the show. His dad, Neil, is often on hand (when not golfing) to give assistance and even to offer advice – who knows? There would certainly be a wealth of acquired acumen on tap for Anthony.

On tap? Well, yes: eight well-kept ales, including a dark one. Five of these ales are guests: some popular ones might come back from time to time but, basically, the three regular beers face competition for the customer's favour from so many other good ones.

With the walls decorated with so much proof of the awards gained, and the beams lathered in pump-clips, it will be clear to anyone entering that this place has some real history. Successful history. And there is no sign of any change in the philosophy that made it so. Good.





Bradford CAMRA's latest Pub of the Season is the Watchmaker in Thornton.

Here we see branch chairman Kerr looking bereft after he has presented he plague to Gareth, Amy and Leoni.

The Watchmaker is a small pub, only open and doing business for a few years, but it has caught the eye of many and gained approval for the quality of its ales

Three real ales are usually on the bar - quite enough for a pub of this size, thank you - and serve the needs of customers in the two rooms.

Gareth is involved with the company Independent Dispense as his day job, while the girls do a great job running the pub. The company in question looks after drink dispense systems throughout the licensed trade, so that's why the lines here are always clean and why the quality of the beer is so high.





The day after the presentation, the Watchmaker crew managed to hang the POTS banner across the beer yard to the side of the pub.

We don't know what the neighbours thought, but let's hope they were suitably impressed.

It has been suggested that this new banner is a tad too big for many of its recipients to hang in front of their pub without obliterating the entrance or views through windows.

Perhaps we need a smaller version.

Or pubs with a very wide frontage.

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Craft Beer Scene in East Sicily

(aka "What I did on my holiday") by Peter Down

In September 2023, I went to Siracusa and Catania, East Sicily. Knowing nothing about what there was there, but aware there was a developing craft beer scene in Italy, I thought it would be a poor show to not check this out. The initial findings from advance internet research, before departing the UK, were not encouraging. I found details of only two craft beer bars in Siracusa. At first, the findings for Catania were similar but more research highlighted other bars that appeared worthy of further investigation. The bars in Sicily do not appear to be as high profile on the internet and social media, as compared with situation in the UK, and the information provided was often limited and in Italian only. I sensed a challenge that had to be taken up!

On arrival in Siracusa, the first bar to be visited was **Civico Maltato** on via Giovambattista Perasso. What a pleasant surprise! This was very much the modern craft beer bar. There were 11 tall keg taps providing a wide range of beers, including a West Coast Lager, various types of IPA, Belgian and German style beers and a porter, all produced by several different Italian craft breweries. The taps were decorated with highly colourful pictures of animals in human clothing indicating the bar did not take itself too seriously. The beers were dispensed in 30cl and 50cl sizes – roughly equivalent to 2/3 pint and full pint measures. For the largest size, the prices ranged from €7 to €9. Given the exchange rate at the time, this was equivalent to £7 to £9 per pint! Suddenly, a night out in Leeds seemed a bargain. Over the course of my stay, I sampled a variety of the beers and all were of good quality. A small range of bar food was also offered and what I ordered was plentiful and very tasty.

A short walk away on Corso Umberto Primo was **Il Birraio** ("The Brewer"). This was a much smaller place and more simply furnished. It was established in 2019, just before the pandemic hit, and its selling point were the beers brewed in-house. There were three hand-pulls on the bar, two of which dispensed "Il Birraio" beers and the third used for guest beers from other breweries. The in-house beers comprised a Blanche and a DDH IPA. On trying the Blanche, this had quite an obvious Belgian style to it. However, the owner said it was not truly authentic as Sicilian lemons had been added to the brew. This seemed to suit the beer style. However, the same had also been done to the DDH IPA and this was less successful with the lemon taste being over-powering. Beers from this bar were only offered in 30cl size and around €6 each.



Look - it's called The Boozer. Now that's a big clue.

I then moved on to Catania. My first port of call was **The Boozer**, a British-themed pub on Via Caff / Via Squillica, near the touristic centre of the city. To be honest, I didn't have high hopes for this but thought it was

worth investigating the Italian interpretation of a British pub. From the outside, it looked quite authentic (ignoring the Italianate balconies of the floor above) and even advertised real ales. On the inside, it was styled similar to many traditional London pubs. Nothing surprising then but, at the same time, familiar and relaxing. On talking with the owner, it turned out he had spent a good length of time in the UK, even developing a bit of a London accent, so decided to open a British-style pub on his return to Sicily. There were two hand-pulls on the bar, one serving Bombardier, now by Eagle Brewery, and Young's London Stout. I was not totally convinced these were truly real ales but the stout I drank was pleasant enough (€7.50 for 50cl).



Glamour Hoppe. Round the back is the Pungent Yeastte.

Nearby on Via Giacinto Carcaci, and just off the main tourist street of Via Etnea, was **Glamour Hoppe**. This was a modern craft beer bar with a large single room inside and numerous tables and chairs on the street outside. It was immediately apparent that this was a popular establishment. Having seen the list of 11 craft beers, of differing styles and from various Italian breweries, and the food menu, it was obvious why. In addition, the staff were extremely friendly and welcoming. One of the staff had an obvious southern English accent and, thinking he was an ex-pat working abroad, I asked him where he was from. It turned out he was Sicilian born but had English parents. This became one of my two favourite bars in Catania and was frequently visited with a good selection of the beer range being sampled and all of good quality. The beers were dispensed in 30cl and 50cl sizes with the largest size priced between €6 to €8. The food was also very good.

After the first visit to Glamour Hoppe, I decided to assess the craft beer bars to the north side of the city centre. These were **Street of the Beers**, on Via Matteo Renato Imbriani, and the nearby **Black Sheep** on Via Guglielmo Oberdan. Street of the Beers was a bit of a mis-nomer as it was quite a small place with five keg taps dispensing a range of craft beers. As far as I could see, the only reason for its name was the large number of tables set up along an extensive length of the footpath outside, presumably, because there was not enough room for everyone inside. Black Sheep had the appearance of a higher-class wine bar…but selling beer instead. It was beautifully and luxuriously decorated and furnished with various highly polished shelves displaying a variety of beer bottles. A variety of craft



Black Sheep. Obviously.

beers were available from the five keg taps. However, the venue felt a bit sterile and soulless. Having seen all I needed to, I only had one beer from each of these bars.

The final craft beer bar I tried in Catania was **Mosaik** on Via Musumeci. This was established in 2014 and states it was the first independent craft beer bar in Catania. Being located a short walk from my accommodation, this had to be tried. It was very impressive having the appearance and feel of a very good, traditional European bar. It immediately felt welcoming and comfortable, an impression aided by the friendly bar staff. In addition, the fact they also had good taste in rock music was a plus point for my ears. There were nine different craft beers and a cider available via the keg taps. This became the second of my favourite bars in Catania and usually formed the last stop for a night-cap before returning to the accommodation. The beers were dispensed in 33cl and 40cl servings. The larger size generally cost €5. The smaller size was used for beers above 7%abv and priced between €5 and €8.



No need to ask directions here.

In summary, although the craft beer scene in Sicily is quite small and still developing, there are some excellent bars to be visited. In addition to the beer prices being a bit more than the UK, it should also be borne in mind that Sicilian bars tend not to open until 6pm to 7pm. Some may also have non-opening days. However, this was not an issue as there were touristy things to do during the day.



Handpumps. Yes, handpumps - in Italy! Progress indeed. The Boozer.

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Broad Acres Wanderings with Paul Davis

A very warm welcome to this issue's episode of Broad Acres Wanderings. It's been some time since my last column, so plenty of drinking, travelling, adventure, and sporting entertainment to keep you all abreast of. In this column, I visit hostelries in Shrewsbury, Derby, and south London, and meet up with plenty of random interesting characters along the way too.

A bright and breezy autumnal day greets me for my first adventure of the new football season. It's off to Shrewsbury to watch my beloved Bristol Rovers. Shrewsbury is one of my favourite away days, due to the fact that the town is adorned with quaint old fashioned back street hostelries. We first head to an old favourite The Three Fishes, which more than ticks all of the boxes. The pub is located down one of Shrewsbury's many cobbled streets, just behind the main town square. The street where the pub is situated also featured in the 1984 film 'A Christmas Carol'. The pub has low ceilings, and instantly has a very traditional feel to it, and strikes me as a place where conversation without loud music is a must. In 1994, the pub was one of the first to bring in a no smoking ban, long before this became law in 2007, and, despite a brief downturn in customers, the pub was thriving again a few months later. This was also a local POTY in 2010, and the Salopian Pale from Shrewsbury's Salopian Brewery tastes divine.

It's then The Admiral Benbow, another old favourite, where my pal and I bump into some more Bristolian folk, and the discussion turns to all things Bristol Rovers related. The Benbo is another traditional old pub and was accredited for its beer quality in 2022. They have a wide selection of ales and ciders, most of which are from Shropshire and Herefordshire. I plump for the XXX (a pale ale) from the Three Tuns Brewery in nearby Bishop's Castle.

Next onto the football ground via bus, including a brief pint in the friendly fan zone area, where home and away fans mix in together in a jovial manner. The club gives the distinct impression of being a family one, and stewards and home fans welcome us with open arms. We leave the ground delighted, as Bristol Rovers come out 2-nil victors, and head back into Shrewsbury, for a couple more celebratory pints in The Nag's Head. Again, this is a traditional pub, and also received accreditation for its cask ale in 2022. Its design is a Grade II Listed timber framed building, which dates from the 14th century. Local folklore would have you believe that the pub is haunted, and it features as part of Shrewsbury's ghost trail. I content myself with a pint of HPA from the Wye Valley Brewery in Stoke Lacy, Herefordshire, before my pal and I board our train home, via a quick pit stop off along the way in the Grey Horse Inn, close to Manchester coach station, for a pint of pale ale from Hydes Brewery.

Saturday 25 November: winter has well and truly arrived as I leave my humble abode in Leeds to embark upon my latest real ale and sporting adventure. And it's off to Derby, or rather Mickleover, a suburb in Derby's outskirts, for non-league football Step Four action between the home side Mickleover and Nuneaton Borough, with the home side going into today's game top of the table. Alighting the train at Derby, I am met by a couple of my Bristol Rovers comrades, as Rovers are today playing at Derby County. They appear rather bemused when I tell them I won't be joining them, as my desire to tick off football ground number 469 has got the better of me.

A short bus ride to Mickleover, and my first port of call is The Hole In The Wall. Opened on 12 March 2020, The Hole In The Wall is the first micro-pub from Derby Brewing. The pub has a cosy feel to it, and a decent array of six hand pulls on offer. I pull up a pew and indulge myself with a pint of Hop

Till You Drop from the aforementioned Derby Brewing. It's then a 25-minute walk to the ground, where I enter the welcoming club bar, and am delighted to find real ale on show in the form of Aurora Strong Pale Ale from the Burning Sky Brewery located on the South Downs in East Sussex. The on-pitch action sees a 2-nil win for the home side with a goal in either half. It's then a taxi ride back into Derby, where my first port of call is The Exeter Arms, one of the many jewels in the crown of the city's excellent real ale scene. The pub is owned by Marston's, but run by the Dancing Duck Brewery from Derby, and a pint of their Ay Up goes down a treat.



The beautiful Brunswick in Derby

It's then onto the famous Brunswick Inn, close to Derby train Station, and one of my all-time favourite ale establishments, and somewhere I've not visited since before covid times. It's a local POTY winner too both in 2016 and 2017, and brews its own beer in the form of White Feather, which I partake in. The building is part of the original Midland Railway Village, threatened with clearance in the 1970s and saved as part of the 'Railway Conservation Area' in the 1980s, and opened as a real ale establishment in 1987. With 16 hand pumps on show, there's always something to tickle anyone's taste buds, and the pub also serves excellent home cooked food at very reasonable prices. Upon entering, I bump into some more Bristol Rovers folk, whom I know well, who are in the midst of drowning their sorrows, following their 2-1 defeat at the hands of Derby County a couple of hours previously. After talking all things football, it's time to catch my train and wend my incredibly merry way home after a thoroughly enjoyable day of real ale and sport.

Monday 4 December: the wintry weather has well and truly taken a hold as I leave for my next ale and sporting escapade. It's FA Cup Second Round action. AFC Wimbledon of league division 4 vs non-league Ramsgate, 97 league placings below them. The Wombles have now returned to their spiritual home of Plough Lane after re-forming, following the owners' controversial decision to move the club to Milton Keynes back in 2002, and have steadily worked their way back up the football pyramid. I stop off at The Antelope on Mitcham Road in Tooting, about 25 minutes' walk from the ground upon the recommendation of a Dons' fan who has purchased my match ticket for me, and it certainly doesn't disappoint. This is a bustling community pub, where folk music is available on Sundays along with their famous Sunday roasts. I order a pint of Pale from the Volden Brewery in Croydon, pull up a pew and strike up a conversation with Tim from the Netherlands, who is seemingly combining work and pleasure as he quaffs his pint whilst working on his lap top. He is intrigued by my solo sporting traveling adventures, and tells me that he owns on online apron selling business, which is going from strength to strength. He resides close by, and moved here eight years ago, and very kindly escorts me to my bus stop where I take the short five-minute journey to the ground. Once inside, I head for the impressive By The Horns Brewing Company owned real ale pub, located close to where I'm standing in the ground, the brewery itself being located in Wimbledon. I sit back and prepare for a match with a pint of their Hopadelic Session IPA.

The match is very one sided, as you might expect, and the home team run out comfortable 5-nil victors.

Finally, I would like to end by expressing

my sadness at the arson attack on the Grove Inn in Leeds, which happened on 22 November. The Grove is one of the very few traditional pubs left in the city, and despite several threats to its closure, is still going strong. It's very much at the heart of its community, and has a strong focus upon live music and real ale. At the time of writing, the pub is still closed. I would like to wish all staff members all the best, and hope to see you all again soon - I can't wait to see you all getting back to what you do best.

Well folks, that's all for now. See you again next time.

WATCH - READ - LEARN

The Campaign for Real Ale's educational Learn & Discover platform and books published by consumer organisation have won British Guild of Beer Writers awards.

Two books published recently by CAMRA won the gold and silver prize in the Best Book about Beer or Pubs award category, and the Campaign's Learn & Discover platform also won gold for Best Corporate Beer Communication.

Collaborating with esteemed writers, influencers and film makers, CAMRA's Learn & Discover website hosts an abundance of educational articles, videos and audio material. The successful educational platform won gold for Best Corporate Beer Communication, adding to its growing haul of awards having already won gold for the same category in 2021.

One of the many videos on the Learn & Discover platform was also awarded silver in the Best Video Beer Communication category. Introduction to Belgian Beer by Tim Webb, author of eight editions of CAMRA's Good Beer Guide Belgium, filmed by Bill Bradshaw in association with Visit Flanders, explores Belgium's complex beer culture by sampling eight classic beer styles.

The CAMRA published book Desi Pubs, written by David Jesudason, was the big winner of the evening, with the author claiming gold for Best Book about Beer or Pubs. David also went on to claim the prestigious Michael Jackson Award for Beer Writer of the Year, alongside gold for Best Communication about Pubs, silver for Best Self-Published Beer Writing and was highly commended for the Guild's awards for Best Communication about Diversity in Beer and Best Commissioned Beer Writing.

The Desi Pubs book is a fascinating guide to British-Indian pubs, food and culture, taking the reader on a journey to parts of Britain that are seldom visited. The ground-breaking publication is a celebration of 21st-century Britain and the forgotten people who created our modern, multicultural country.

Another CAMRA published title CASK, written by Des de Moor, won silver in the Best Book about Beer or Pubs category. The book provides an in-depth look into the origins and history of cask ale and how the drink has developed and changed over time. CASK takes you behind the scenes to learn about the brewing process, from malting to conditioning, helping the reader gain a deeper understanding of the craftsmanship behind every pint.

The gold award for Best Communication about Cider was won by Adam Wells, who has penned the upcoming CAMRA book Perry: A Drinker's Guide. The title is due for publication in 2024 and will be the world's first consumer guide for this traditional beverage. This publication was part of a Kickstarter campaign throughout CAMRA's inaugural Perry Month, and was successfully fully funded within 24 hours. Adam's recent award preludes to the high quality of this upcoming release.

Alex Metcalfe, CAMRA's Learning & Discovery Manager, said: "I am utterly stunned at CAMRA's ongoing success at the British Guild of Beer Writers awards. I am so happy to see the Learn & Discover platform bestowed awards of such magnitude. I would like to thank all the amazing collaborators who have produced such high-quality articles and immersive videos for the educational platform."

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NEWS FROM THE 'BURBS

The Fountain, Eccleshill, is now into the SIBA scheme. That should mean more and different real ales being made available. That should wake up that part of the village a little.

****

The Smiling Mule, Moorside Road BD2, is an old pub building that has been closed for a while, allegedly because it is structurally unsound. That is clearly not so as it has reopened as a pub with a new person in charge. A big overhaul of the place has occurred, at least on the ground floor.

****

Reported locally, the company that owns The Sun in Shipley has gone into administration and their pubs are up for sale by the administrator. So that's another one going in that town.

Time for a change of heart on Sir Norman Rae, Mr. Wetherspoon?

****



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Club of the Year and Cider Pub of the Year 2024

CAMRA members: We would like your votes for your club of the year and cider pub of the year...

For the vote for CIDER PUB of the year there must be at least one real cider on. If in doubt whether the cider is classed as real, submit your vote anyway with the cider that is on sale and we will check. Even so, there are details on the CAMRA website
See Pub of the Year information for other things to also consider.

Deadline for votes to reach Josie Boothroyd is 31st Jan 2024 either by email at clubs@bradfordcamra.org.uk or handed in person or at a CAMRA social or meeting.

Cider Pub of the Year voting form	
Name &Address of pub.	
Ciders usually available:	
Your name:	Membership No.

For the vote for CLUB of the year it must welcome CAMRA members and or members of the public – this means they have the appropriate license and committee agreement. If in doubt, submit your vote anyway and we will check with the club.

See Pub of the Year information for other things to also consider.

Deadline for votes to reach Josie Boothroyd is 31st Jan 2024 either by email at clubs@bradfordcamra.org.uk Or handed in person or at CAMRA a social or meeting.

Club of the Year voting form	
Name &Address of club.	
Your name:	Membership No.

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Please note: National Trading Standards cannot help members of the public with specific complaints or advice about goods, services or specific businesses.

BREWERY NEWS Dan Gent has left his job as head brewer at Stubbies / Salamander. Thus the last link to the company's origin is lost.

Salamander was set up by Dan Gent and Chris Bee - for some time the owner of the Fox and the Beespoke brewery in Shipley. No news yet as to what Dan might be planning - apart from a nice, long rest, perhaps.

Following on from "Who Really Brews Your Beer?" in the previous issue, a quick trawl through the 2024 Good Beer Guide reveals a few nuggets of information. Most of these beers will be found in these parts at times. They might burst a few bubbles somewhere...

BEER BREWED IN PLACES YOU MIGHT NOT HAVE THOUGHT BECAUSE OF THEIR HISTORY OR MARKETING:

Banks's brewery in Wolverhampton brews
Wainwright Amber
Wainwright Golden
Wychwood Hobgoblin
Bombardier Gold
Mansfield Cask

Brains of Cardiff brews
Worthington Bitter

Camerons of Hartlepool brews
Tetley Bitter / Cask
Tetley Gold

Greene King of Bury St. Edmunds brews
Morland Old Speckled Hen
Ruddles Best Bitter

Marstons of Burton-on-Trent brews
Draught Bass
Courage Best Bitter
Courage Directors
Jennings Cumberland

Ringwood in Hampshire brews
Bombardier

ESTD
The Watchmaker
Tasting Rooms at the Square
MMIXIX
South Square, Thornton. BD13 3LD
We have four Real Ales with Ossett Yorkshire Blonde and Timothy Taylor's Landlord on permanently plus two rotating ales, one Hoppy Pale and one Stout/Porter
On tap we have Veltins, Bavo and South West Cider plus two rotating Craft Ales along with Good Wines and Gins
Opening times –
Mon/Tues Closed, Wed-Thurs 4-9, Fri 4-10, Sat 3-10, Sun 3-8
A proud member of Timothy Taylor's CHAMPION CLUB
CASK MARQUE
THE SIGN OF A GREAT PINT
Telegraph & Argus
THE RETAIL, LEISURE & HOSPITALITY AWARDS 2021
IN PARTNERSHIP WITH THE BROADWAY BRADFORD BD
THE WATCHMAKER IS BRADFORD CAMRA'S CURRENT PUB OF THE SEASON

Good Beer Guide 2025 – Request for Nominations

Although 2025 may seem a long way off, the publishing schedule means that nominations are required for pubs to be considered for the next Good Beer Guide. As a result, the CAMRA Bradford Branch has opened its nomination process to branch members.

As always, there is a limited allocation for entries for each branch. Therefore, we are not able to submit all the pubs we may like to. As a result, we request all CAMRA Bradford members to submit nominations for up to 20 pubs within the branch area they consider to be worthy of inclusion in the Good Beer Guide. The area boundary is available on the CAMRA Bradford website (bradfordcamra.org.uk).

To be eligible, the primary criterion is that the pub should consistently serve real ale of good quality and in excellent condition at all times. This usually means consistent beer quality over a full year. To ensure there is a sufficient period over which to confirm consistent quality of real ale, pubs opened after 30th June 2023 will not be eligible for nomination. All other factors are secondary considerations. These should only be an influencing factor if there is a related impact to beer quality (for example, a change of landlord or cellar manager) or if further selection is required to meet the maximum permitted number of submissions for the Good Beer Guide.

Selection of pubs for the Good Beer Guide is dependent upon contributions from CAMRA Bradford members. Your input to this process is the key to its success. The more members that contribute, the more nominations are received and the fairer the process is. If you believe one of the pubs you frequent, or are interested in, is being overlooked please take part in the nomination process and/or persuade other CAMRA Bradford branch members you may know to also participate.

A copy of the Good Beer Guide nomination form is given below. Completed forms are to be returned to a Branch Committee member by one of the following methods:

By hand: During a CAMRA Bradford branch meeting or social event

By post: GBG 2025, 1 Hill Top, Cottingley, Bingley, BD16 1SB

By email: gbg@bradfordcamra.org.uk

Details of when and where branch meetings and social events are held are given in Tyke Taverner and on the branch website (bradfordcamra.org.uk) and Facebook page.

The deadline for submitting nominations is the Branch social event on Wednesday 31st January 2024. Remember to include your name and membership number to ensure your nominations are counted.

Peter D. Down, Pubs Officer

Please write your nominations for the Good Beer Guide below. Add area if a common name.

NAME: **MEMBERSHIP NUMBER:**

1			11	
2			12	
3			13	
4			14	
5			15	
6			16	
7			17	
8			18	
9			19	
10			20	

ON THE BRONTË'S DOORSTEP

A FAMILY-RUN PUB SITUATED AT THE GATE WAY TO BRONTË COUNTRY WITH REAL FIRES AND STUNNING VIEWS

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Pub of the Year 2024 – Request for Nominations

It's the time of the year when we commence the process to award the CAMRA Bradford Branch Pub of the Year. We will be applying the same approach as in recent years. To reflect the extended geography of the branch, it is intended to award the following:

Central Bradford Pub of the Year (from pubs within postcodes BD1 to BD8).
Outer Bradford Pub of the Year (from pubs within postcodes BD9 onwards & LS29).

CAMRA branch members are invited to **nominate up to a maximum of 3 pubs** from within the whole of the Bradford branch area, in order of preference. All pubs within the CAMRA Bradford branch boundaries are eligible but those that are nominated should be of a standard that can be considered suitable for inclusion in the Good Beer Guide (although they do not have to have appeared in it). The area boundary is available on the CAMRA Bradford website (bradfordcamra.org.uk).

Once the nominations have been received, the most popular pubs in each of the two areas will be visited, unannounced, by a panel of branch members and judged, according to National CAMRA guidelines, based on the following:

Quality and condition of the product;
Promotion and knowledge of the product;
Cleanliness and staff hygiene;
Community focus;
Service and welcome;
Style, décor and atmosphere;
Sympathy with CAMRA aims;
Overall impression and value.

The pubs with the highest overall scores will be confirmed in mid-March and declared the Pub of the Year for their respective areas. In addition, the most successful of these will be awarded the overall Bradford Branch Pub of the Year.

If you want your favourite pub(s) to be considered for Pub of the Year, please complete and submit a nomination form. Completed forms can be submitted by hand at a branch meeting / social event, by post to POTY 2024, 1 Hill Top, Cottingley, Bingley, BD16 1SB or by e-mail to POTY@bradfordcamra.org.uk.

Nomination forms are available in this Tyke Taverner (below), on the Bradford CAMRA website (bradfordcamra.org.uk) and at branch meetings / social events. Nomination forms can also be emailed on request by contacting Secretary@bradfordcamra.org.uk.

The deadline for returning nominations is the branch social event on **Wednesday 31st January 2024**. Remember to **include your name and membership number** to ensure your nominations are counted.

Peter D. Down, Pubs Officer
CAMRA – Bradford Branch

Name:	**Membership No:**
1st Choice	
2nd Choice	
3rd Choice	

PUBS NO MORE Can you put names to them?

Ricky Holden provides the pictures; you provide the answers.



Top: A typical modern estate local, opened in 1969.

As was usual in those days, it served Tetley bitter and mild. Obviously handy for the bus stop.



Centre: Another modern pub built in 1969 on a very busy road junction to the south side of the city. It replaced a pub of the same name which was demolished to make way for the then-new Wakefield Road. Tetley again.

In its final years the name was changed to something completely different.



Bottom: Set on a crossroads in the north of the city, this pub was, for most of its life, logically named because of its situation.

Then along came Big Jim. Most of our enthusiastic Bradford readers should remember this place in its heyday.

This used to be a Whitbread Trophy place - yes, it's true - but ended up offering lots of real ale.

The three pictures last time showed

The Albion, Greengates; the Artillery Arms, Bowling Back Lane; the Barkerend.

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

Weds 17th Jan	Branch Meeting.	Groove Pad, Shipley.
Weds 24th Jan	Corn Dolly, Bolton Road.	Pub of the Season presentation.
Sat 27th Jan	Treasure Hunt – Start 12 noon at the Corn Dolly. Then Record Café, Boar &Fable, Castle and Jacobs Well… Teams of up to 4 people; answer clues.	Visit the pubs in turn. Answers to be handed in at the final pub by 4.30pm. At the end is a prize for the winning team and veggie stew & bread for all.
Weds 31st Feb	Old Dolphin, Scarlet Heights to Crown, Horton Bank Top.	576 from Int at 1831 to the Old Dolphin. 2015 to the Crown. 2120 return.
Weds 7th Feb	Bingley: Engine Room on Aire, Market Street.	Reuben's Beer & Gin House, Main St.
Weds 14th Feb	New Inn & White Bear, Idle	1931 614 Int or 1906 Hall Ings & walk. 1910 614 from Shipley. Ret Bfd 2215
Weds 21st Feb	Branch Meeting.	Caroline Street Club, Saltaire.
Sun 25th Feb	Setting up for the beer festival. To volunteer see the Bfd CAMRA web site...	...or e-mail bbfstaffing@bradfordcamra.org.uk
Weds 28th Feb	Beer & Cider Festival: Bfd CAMRA members preview social. Victoria Hall.	CAMRA cards must be shown.
Thurs 29th to Sat 2nd March	Bradford Beer &Cider Festival. (Volunteer to work – see above).	See Bfd beer festival website or back page here for ticket details etc.
Sun 3rd March	Beer fest take down.	Volunteers needed. See above.
Weds 6th Mar	Wallers Bar then Turls Green.	Central Bradford..

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

HALIFAX & CALDERDALE CAMRA

Sat 13 Jan 12.30	Hull Ale trail. Meet at the Admiral of the Humber.	Train to Hull. Other pubs: Furley & Co., George, Vintage, Scale & Feather, White Hart, Hope & Vine.
Wed 17 Jan 7pm	Wainhouse Tavern, Upper Washer Lane, Halifax HX2 7DR	Whisky Tasting 7. Need to book a place. £10.
Thu 18 Jan 7.30	Dukes16-18 Market St, Russell St, Halifax,HX1 1NX	Open Committee Meeting.
Sat 27 Jan 1.30	Wishbone Brewery, Chesham St, Keighley. BD21 4LG	Wishbone Brewery Tap Social afternoon.
Thu 1 Feb 7.30	The Old Post Office, 55 Winding Rd, Halifax HX1 1SJ	Open Branch Meeting.
Thu 15 Feb 7.30	The Elland Craft and Tap Micropub, 102 Southgate, Elland, Halifax HX5 0EP	Open Committee Meeting
Thu 29 Feb 2pm	Victoria Hall, Victoria Rd, Saltaire, Shipley BD18 3JS.	Branch outing to Bradford Beer & Cider Festival.

For more details, contact our Social Secretaries by email at social@hxcalderdalecamra.org.uk or see *https://hxcalderdalecamra.org.uk/branch-diary/*

Campaigning *for* you

Real ale *is just the start...*

We support everything from pubs, clubs and *drinkers' rights*, to licensees 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 voucher 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.**
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Real stories, real people, real ale

– Bradford CAMRA presents –



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and from local pubs from Dec 26th
Limited tickets on the door at every session
See the website for more details

bfdcamra #bbcf2024

bradfordbeerfestival.co.uk

TICKETS AVAILABLE FROM: Cap and Collar, Chip'n'Ern, Corn Dolly, Fighting Cock, Fox at Shipley, Boar and Fable and Crafty Kernel