Free

Opinionated Issue January/February 2023

TYKE TAVERNER

the beer consumers' magazine for Bradford and beyond



It's winter, it's cold,
It might even be snowing
Never mind: be bold,
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Much of the good artwork and design in this issue is by Phil Littlewood.
Layout is by the Editor.

IT'S WINTER, IT'S COLD, IT MIGHT EVEN BE SNOWING

If you are reading this in a pub - well done. Keep up the good work.

Some of our pubs and clubs are struggling, hit by much higher costs for just about everything. Mind you - aren't we all? But if we who probably can afford to go to the pub decline to do so, we are letting down a great institution.

Yes, it's good to be careful with your brass - a fine Yorkshire trait - but don't descend into miserliness. Ebenezer Scrooge was a curmudgeonly old sod who finally saw the great benefit in altruism. However, we cannot all rely on several ghosts to show us the right path.

Be careful, but also be generous. Buy someone a drink. Give our pubs the trade they deserve, and ensure they are still there to give us pleasure when all this current nonsense calms down. As it will.

Rishi the Chancellor might have said, "Eat out to help out". Who will say, "Drink out to save our pubs"? I shall.

It's not just by giving your own trade to our pubs and clubs: CAMRA is running many campaigns right now, and they cover many aspects relating to pubs and beer. They concern the unfair spread of duty, with particular reference to the out-of-kilter balance twixt supermarkets and on-licenses. Then there's energy costs, licensee and staff rights, and many more. Find out about these and join in where you can.

Yes, it's winter, it's cold, it might even be snowing. Never mind: be bold, get out there. Our pubs really do need you. They await.

Happy new year, and cheers,
David Boothroyd.

***** 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 including a German wine is an ad-hoc decision, or whether Vesta Tilley was indeed matchless, 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 can dream...
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READERS' NOTES AND FINDINGS

Good old Malcolm Toft; always there with helpful information and opinion. Now it's about measures.

Dear David,

With regard to the article on beer measures written by Stephen Carter in the latest Tyke Taverner.

One pint means twenty fluid ounces to me. I believe, but I can't prove that the 'sparkler' was invented to make flat beer (past it's best, lacking condition) look lively. As for beer needing to have a head to taste right is just plain daft.

Some licensees and bar staff appear to allow customers to take pints away from serving areas with overly large heads. Content with the idea they are serving the local preference, the northern mythology and mystic surrounding the appearance and texture of their idea of the perfect pint.

The size of head on the average pint in pubs has got larger since the 1970s in my view. Taylor's pubs used electric pumps and lined glasses until recent times and there was no problem getting a full pint.

Then there was Whitbread big head Trophy Bitter - the pint that thinks it's a quart.

The Goodies or Two Ronnies could have produced a good sketch about the Legend of the Northern Pint.

The guidance to bar staff on the dispense of draught beer (into brim measure glasses) by the Brewers and Licensed Retailers Association is:

1) A measure of a beer with a head must include a minimum of 95% liquid.

2) The beer should not be made available to the customer until bar staff are satisfied with the measure.

3) Requests from customers for top-ups should be received with good grace and never refused, subject to avoid spillage of liquid.

Cheers,
Malcolm



Malcolm is exactly right when he mentions the guidelines, and it is frustrating to witness so much short measure being offered - and accepted in so many places.

As for the legend of the Northern Pint: it's just like any other myth. Taken as fact from generation to generation until someone stands up and says, "Hang on, why is this so?" Refreshing agnosticism. Here's an opinion, or two, if you like...

A similar case: In the days when Tetley bitter ruled supreme in these parts, one would often hear young chaps expressing the view / opinion / fact that their dad told them it was the only beer they should drink because everything else was rubbish. "If it in't Tetley's, don't sup it, lad."

No evidence, no active comparison with anything else, take dad's word for it, continue the myth.

And that thick, creamy head, which left rings down the glass as the beer was consumed, was the idea of perfection. Myth. Just more froth that is unconsumed liquid.

Another one: Southern beer is flat. No, it isn't. Myth. Any well made, fully conditioned real ale will have a slight tingle of residual carbon dioxide - a natural product of fermentation, along with alcohol. Squeeze it through a tight sparkler and much flavour and textural subtlety is bashed out of it. Effectively flat.

Some beers are recommended to be served that way by their brewers - and they should know their product. Others are not, and should not really be subjected to such treatment.

Note it is not the hand-pump acting the culprit, it is the "traditional" sparkler attached to the end of the spout.

Remember John Smith's Smooth? Yes, it is still there for those who want it. Well, that was an attempt to replicate the "smooth" nature of a heavily agitated beer and its big head - only by using a dead beer and mixed gases. Other "smooth beers" are available.

There will be different opinions, no doubt; please air them here.

****

Now a word or two from those who actually read this thing closely. Firstly Tim Bailey.

Good evening. I love reading your issues but the story of the pub of the season in Thackley has got a mistake in its reading of it. The Ainsbury is not one of four pubs in Thorbury as printed. An easy mistake.

Tim Bailey.

Yes, the error was noticed as soon as I read the printed version. Yet, after I wrote it originally, I read it without noticing when in its artwork stage. Specsavers?

And yet... The alliterative twinning of areas of our metropolitan district might not be a bad idea. So, Thackley and Thornbury first, then Esholt and Eccleshill. Cultural exchanges and all that. *DB*

****

And now Pete Beckett.

Hi,

Please note the spelling mistake on page 23, paragraph 3, issue November/December 2022.

It should read their, not there!

Pete Beckett.

Clearly, Reviewer Russ concentrates on musical facts and not fiddly bits of English. How much of this is a spillchucker at work though?

****

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THE NEW BEEHIVE INN, BRADFORD

DR PAUL JENNINGS looks back at the story behind the New Beehive Inn on Westgate:

A recent report in the Telegraph & Argus on the refusal of a planning application to convert the ground floor of the former New Beehive Inn to offices prompted reflections on its history.



The famous picture of the charabanc and its passengers

It replaced an older pub of that name in 1901 when Westgate was widened, not, as is sometimes claimed, another much older Beehive, which was in fact lower down Westgate and was demolished in the 1860s.

Bradford Corporation had bought a number of properties in 1889 between Westgate and Cropper Lane from John Leach, a music dealer of Sunbridge Road. The plan in the Council's register shows the new line of road running through the middle of that old pub. They initially leased it to the existing tenants, brewers Allsop of Burton-upon-Trent. It was the Council itself which then rebuilt it, designed by its own architect JH Cox.

The original layout comprised bar and commercial room to the front, smoke room and kitchen at rear, with music and billiard rooms on the first floor. The plan was to run it as a municipal pub but this idea was abandoned and it was let instead. A full licence was granted in 1906 to the former beerhouse on payment of monopoly value of £1500, which was a new tax designed to reflect the increased value of a full licence to a pub.

It was local brewer William Whitaker and Co which remodelled it in 1936 to create the interior which survived to the present day. This retained the oak bar-counter, back-fitting and bench seating of the original public bar but refurbished the back smoke room and created a concert room.

For a time in the mid-1980s it was renamed the Bradfordian, before reverting to its original name. Such was its quality and special historic interest that it was included by CAMRA in 2011 among the 119 Yorkshire Real Heritage Pubs. More recently it was listed Grade II by Historic England.

In its day, it seemed a thriving pub under landlord William Wagstaff. Until I moved away from Bradford in the late 1990s, I would often drop in late afternoon or early evening. Its varied clientele included artistic and literary types and a variety of music was on offer in the concert room. It also did bed and breakfast. I encountered a couple of Dutch backpackers playing pool one evening, en route for Haworth. The jukebox featured Crosby, Stills and Nash's Wooden Ships, among other classics. Of course, it also reflected its location opposite the end of Lumb Lane. Early one freezing New Year's Eve, I shared the public bar with a couple of young women trying to get their flimsily dressed selves warm in front of the roaring fire there, before returning to work. Over that fire was a wonderful old photograph of the pub with a full charabanc just about to depart on some long ago pub trip.

More recently, if reports are correct, that heyday had passed but it will still be a sad day if, like the Cock and Bottle, the other Bradford pub in that Heritage inventory, it is lost.

* Dr Paul Jennings is author of The Local: A History of the English Pub (new revised third edition), Bradford Pubs and Working-Class Lives in Edwardian Harrogate. Available at Waterstones, WH Smith and online.

*****

This article originally appeared in the Telegraph & Argus in late November.

Paul Jennings is well known in pub and brewery history circles, and to those associated with this magazine.

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BIERE EN FRANCAIS by Rick Lamb

Well! I ended up in France for my 70th birthday, courtesy of my daughter, Victoria, and son-in-law Neil. A road trip that I hadn't expected, taking in the Champagne region and Eperney, St. Etienne, the caves of Padirac, the marshes of the Bay of Narbonne, medieval city of Lagrasse, castles and abbeys of the Cathar Country of Aude, Dijon and Burgundy and the northern city of Lille.

But for five days we stayed at the Chateau les Carrasses, a couple of miles from the 11th century village of Capestang. We explored the fascinating village with its huge Collegiale St. Etienne, Chateau Archeveque, Place de la Revolution and the Canal du Midi. It was during a wander around Capestang on their own that Victoria and Neil discovered a small brasserie with courtyard garden. It also contained a micro-brewery! They had a meal and promptly booked for the following night with me.

The brewery was founded in November 2021 in an old winery, has its own brasserie and cobbled dining courtyard, bottling plant and has a brewery length of 1300 litres, (approx. eight barrel plant.) We received a warm welcome from Alexander, (the brewer,) and finding my interest in beer, he gave us are tour the brewery with its Italian made stainless steel vessels. This is OPPIDUM

They brew a small range of beers on draught, so a tasting board was in order. I passed on the Blanche, a 4.5% hefeweizen and Sunbather a 6.5% mango I.P.A. and tried a foursome of Pale Ale, a 5.6% American Pale Ale; Blonde 4.5% lager; Ete 4.0% saison peche and Hombre, a brown ale.



And there we were thinking "What's French for Brew Pub?"

All were very palatable and served just slightly cooler than at home and certainly not gassy. The Pale Ale was light, refreshing and clean tasting; the Blonde, a pale gold crystal clear session beer; Ete, a golden, delicate ale with a gentle peach taste and Hombre, a light brown/amber with a rich but not overpowering flavour.

After dining and noting we had finished our drinks Alexander brought us tasters of his latest of his latest brew. He had only enough hops for a half brew, using a hop I had not previously come across, Barba Rouge. His batch had been grown in the Pyrennes, though the hop had been devoloped in Alsace. Described as a, 'bright and delicate hop offering ripe red fruit flavours of currant, strawberry and raspberry. Offers zesty citrus aromas of oranges and limes. Well suited to IPA's and pale ales.'



Chateau les Cadrasses. "Who'd a thought, forty years ago...?"

His offering using this hop was Harvest I.P.A, which was a cloudy pale orange, slightly fruity and very easy drinking. All of the above are also bottled along with Ambree, Scottish Export; Printemps, Berliner Weisse; Hiver, Spiced Stout and Point of Entry, oatmeal stout. A very interesting range of beers.

****

We only used the bar at the CHATEAU LES CARRASSES on one occasion. I thought it only polite to try the wine from the chateau's own vineyard and a very nice drop of white was partaken on the terrace overlooking the gardens, pool and extensive vineyards.

There was only one draught beer, an unnamed brew, but I tried it. It was a slightly hazy blonde beer with a gentle, subtle, honeyed flavour and lovely aftertaste. My limited French and the barman's limited English were unlikely to solve the mystery. Victoria did, using her tablet. It turned out that I was drinking Midinette Blonde a 6% golden ale from the La Gorge Fraiche Brewery, a micro brewery in Beziers.

The brewery was founded in 2014 and is situated in an ex sugar refinery on the banks of the Canal du Midi, has its own brewery bar, Canal du Demi, and is close to the railway station.

It brews a good number of beers, whether draught or bottled is unknown, including an Imperial Stout, Blonde, Ambree, I.P.A. Imperial Lager and Winter Ale. If they are all as good as the Midinette Blonde they wont go far wrong.

****

A drive down the coast, past Narbonne, brought us to to the small village of Payriac de Mer, sat on a large lagoon and salt marsh and the Parc Naturel Regional de la Narbonne, an offshoot of the Mediterranean. A good walk took us around the lakes and small marina and back into the village where the highlight are the flocks of pink flamingos.

Lunch was taken at the BAR COMPTOIR DES ETANGS, where, to accompany pizza, I tried the local beer, a very tasty, golden, I.P.A. which turned out to be a beer from a local nano brewery in the nearby seaside village of La Palme.



Oppidum brewery. Space for more stuff in there, lads.

The brewery was L'Envolee and the beer American Nevrosa. This beer, along with Surfer Rosa, a wheat beer, are served on draught. They also brew Red Medicine - red ale; Paranoid - golden ale; Over the Sun - wheat beer and Black Dots, a brown ale for bottles.

That was about the sum total of beer I drank that holiday. But all the beers were from micro/nano independents, and all were very drinkable. Although it is the land of wine I don't think you'd have too much trouble finding a decent beer.



Definitely not a flight of fancy. Pale Ale; American Pale Ale; Ete and Hombre.

****

Historically, beer drinking in France had declined until the 1990's. With the introduction of traditional Belgian beers, lagers and foreign beers, plus small local brewers creating original beers, this has led to a rise of interest. By 2020 micros represented 85% of the total number of French breweries, (a total of 2,000 out of 2,300 active breweries.) R.I.P.

FOR SERVICES TO OXENHOPE, BEER AND BEYOND

On the first day of the 2022 Keighley & Worth Valley Railway Beer & Music Festival, local CAMRA members gathered to sample the excellent range of beers and to present the railway with a special CAMRA Golden Award.

In celebration of 50 years of campaigning CAMRA's Golden Awards acknowledge people, pubs, clubs, breweries and cider producers who have changed the face of the industry over the last five decades.

For the KWVR the award is for their "significant contribution to the achievement of CAMRA's campaign aims." Cask beer and heritage railways go hand-in-hand and the KWVR has from its early days offered beer to visitors via its on-train bars, eventually organizing larger events such as the beer and music weekend.

A quote from Steve Dickens, a retired KWVR working member: "It [real ale] was certainly served in the DMU buffet car in around '76/77 as that is when I first helped out on the bar. Remember back then the Worth Rail on-train buffet was the only place in the UK where you could get a legally served pint of real ale on a Sunday afternoon due to the quirk of being a railway and the old licensing laws in place at the time! "



Phil Oliver, KWVR Beer & Music Festival Beer Organiser receiving the award from Colleen Holiday Keighley & Craven Branch Chair

The quirk dates from, we think, over 100 years ago when a railway company argued that a train in service was not a premises and therefore was not subject to premises licensing hours. Having spoken to local CAMRA members many of them remember (in pre-all day opening times) walking to Oxenhope or Haworth on a Sunday to visit pubs at lunchtime and then boarding the train and enjoying a pint or two when all other beery outlets were closed for the afternoon!

Bradford CAMRA member Brian Mitchell organised the award and the presentation and rightly so, it is a very well-deserved award. We, as members of a fellow volunteer-led organisation wish the KWVR all the best in their future endeavours in the preservation of not only their beloved railway but in their continuing promotion and support of traditional beers, ciders and perries, well done!

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The Wickham Ukes
The Wickham Arms (Cleckheaton)

The Wickham Arms is a lovely pub in Cleckheaton with possibly the best juke box ever as well as a pool table and a wide range of drinks and did they mention that they also do lovely food? The Wickham Arms also plays a big part in the Cleckheaton Folk Festival, which is held in the town every year, and so it comes as no surprise that The Wickham Ukes named themselves after this popular, friendly pub which is the heart and soul of the town (in my opinion anyways)

The Wickham Ukes meet up once a week for a good old fashioned strum along and have been doing for as far back as I can remember. They have a repertoire of over 100 songs in their book which they pick songs from every Wednesday from 7pm till 9pm.
The group is lead by Phil and Anne but everyone is welcome to pitch in and make suggestions and for those who are slightly more comfortable in their playing are welcome to do a solo number.

The Wickham Ukes also perform at other venues including care homes and libraries and are a spritely bunch of folk who always have a smile to share.



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HERE'S JONNY...

Jonny Garrett creates bespoke videos to support independents and cask ale for CAMRA



The award-winning beer writer and founder of Youtube's popular Craft Beer Channel, Jonny Garrett, has created two new and informative video guides explaining key issues impacting brewers and pubs and what we as drinkers can do to support them.

The guides have been developed for CAMRA's education platform Learn & Discover, which is home to a wealth of content from writers, educators and experts. New guides, articles, videos and audio content are added every week exploring everything there is to know about beer, cider, perry and pubs. For connoisseurs wishing to deep dive further into the world of beer and cider, CAMRA also offers in-depth articles exclusively for members*.

These freely available video guides include: **What do we mean by independent, and why does it matter?** – Jonny explores the benefits independents bring to consumer choice and to the brewing and hospitality industries, as well as what does it mean to support 'independent businesses' in the brew and pub trade.

What can I do to champion cask ale? – Jonny talks us through how we can all make a difference by supporting cask beer and discusses why is cask ale so important to the British beer industry.

CAMRA is committed to supporting cask ale and independent pubs and breweries as they emerge from nearly two years of lockdown and closures due to the COVID-19 pandemic. We finished running our Summer of Pub campaign which celebrated the first summer without restrictions, and were ready for autumn.

Alex Metcalfe, CAMRA's Learning & Discovery Manager, said: "The Learn & Discover platform continues to grow and in partnering with such a breadth of talented beer writers and creatives, the quality never ceases to astound me. I think supporting independents and the cask beer sector is something we can all really get behind. Jonny Garret's latest videos are just the start of what is yet to come over the next few months, and I am really excited to share them."

DONE SCRATCHING

Roger Banks died late last year. He was known to all as Mr Scratchings - because his company carried that name and he was so closely associated with it.

Many Bradford (and other) beer festival benefited from his stall from which was sold not only yer actual pork scratching, but crisps, other savoury treats, and also a fine selection of traditional Yorkshire spice.

Roger was always good for a chat and, if he liked you, a sample or two. Mind you, he liked everyone.

He leaves a massive scatching-sized hole in our world, and he will be missed.



Troubling ONS data

Responding to the Business Insights and Conditions Survey from the Office for National Statistics – which showed that pubs were among the businesses hit hardest by increased energy costs – CAMRA National Chair Nik Antona said: "It's deeply concerning, but unfortunately no surprise that the ONS report energy prices as the main concern for 3 out of 5 hospitality businesses in November, even with the Government's Energy Bills Support Scheme in place.

"The steps that these vital community hubs will be forced to take, such as cutting trading days or hours, offering a more limited selection of products, increasing prices, or even taking the difficult decision to let some staff go, are all sure signs that the Government needs to act now.

"Over 8,000 CAMRA members had called for the Chancellor to use the Autumn Statement to safeguard the future of pubs, clubs, brewers and cider makers.

How are pubs doing now? Well, if you are a regular pub-goer, you will surely be able to tell.

No comfort for pubs and brewers facing a long winter

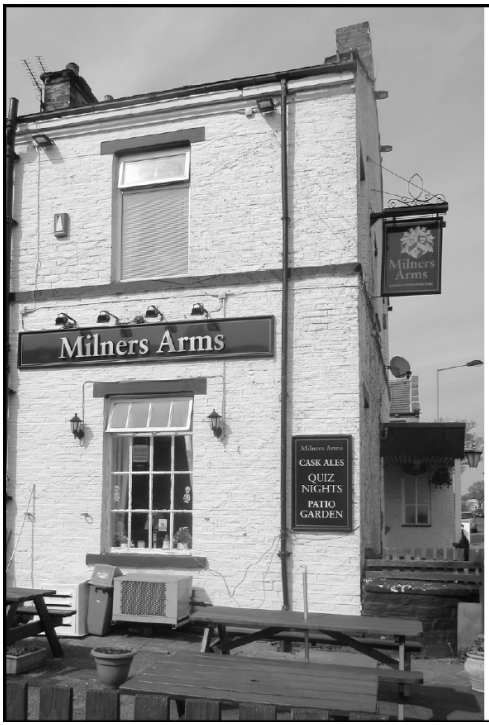
Responding to the Chancellor's Autumn Budget Statement, CAMRA Chief Executive Tom Stainer said:

"The UK's world-renowned pubs, social clubs, brewers and cider makers are a vital part of the social fabric of our communities that need and deserve help to make sure that they survive and thrive. But businesses and pubgoers will have found little comfort in the Budget statement.

"The lack of clarity on whether or not the hospitality sector will get help with energy costs beyond April 2023 makes it impossible for licensees to plan and risks more of our beloved locals calling last orders for good as they struggle to cope with rising costs and customers tightening their belts.

"With consumers feeling the squeeze, it has been disappointing that the Chancellor didn't announce any extra help to keep pub going affordable, such as re-introducing the freeze in alcohol duties to avoid additional increases in the price of a pint or bringing forward plans for a new, lower rate of duty for draught beers.

"CAMRA will continue to campaign for extra support and a fair deal for the nation's pubs, clubs, breweries and cider producers."



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TALES FROM A NARROWBOAT

Back onto the Llangollen Canal

From Middlewich we headed towards the Llangollen Branch of the Shropshire Union Canal (better known as the Llangollen Canal or The Gollie). This is the most popular canal in the country, Hire Boaters especially use it because of the Pontcysyllte Aqueduct (the 18-arched structure across the River Dee in the Vale of Llangollen right at the end of the canal). Although we are not going that far, there are still some interesting places along the canal, and, some lovely pubs to call in for a pint and something to eat.

From Hurleston Junction (the start of the canal, just up from Nantwich) the first place we arrived at was Wrenbury, a village mentioned in the Domesday Book it formed part of the extensive lands of William Malbank who owned much of the Nantwich hundred.

In 1539, after the Dissolution, the land was granted to George Cotton, and the Cotton family remained important local landowners for centuries. So, not surprisingly, the first pub you come across is The Cotton Arms, a lovely locals pub which has quite a reputation for its ales and food across Cheshire.

So, we decided, whilst there we would have a meal, Michelle had a Root Vegetable Cotton Puff Pie (roasted root vegetables in a cream and herb sauce and a puff pastry top) with skin-on chips and leeks, kale and peas and I had the Cajun Spiced Chicken, again with skin-on chips and fried onion rings along with roasted tomato and garlic mushrooms, and we both agreed the food was excellent.



Beers on were Taylor's Landlord, Taylor's Boltmaker, Greene King Abbot, Ossett White Rat, Brains Reverend James and St Austell Proper Job, and all were spot-on and not overpriced. We chatted and laughed with the staff and customers and we all had a great time.

Across the road from The Cotton Arms is The Dusty Miller, a Robinson's pub at the side of the canal next to Wrenbury Junction, so, the following day we called in. Beers on were Citra Pale Ale, Dizzy Blonde, Cumbria Way, Trooper Day Of The Dead and the Hopnik Citra IPA, and they were all very nice. The Dusty Miller is a nice pub, food is served all day, and, even though it was November, it was quite busy. On the table next to ours were a nice couple who were visiting relations in Leeds within the week, so, we recommended they call in at Whitelock's whilst there. All in all we had a very enjoyable afternoon drinking and chatting with the staff and customers, we will call in again when next passing through.



The next stop for us was Ellesmere, a great little town in Shropshire which is not far from the Welsh border. Thomas Telford lived here in the 1790s during the consruction of the canal, and Eglantyne Jebb, founder of the Save the Children organisation at the end of the First World War to relieve the effects of famine in Austria-Hungary and Germany, was born here in 1876.



We needed to pick up a prescription from the Chemist here, and were told it would be ready on the following Monday, this gave us the weekend to enjoy the shops and pubs.

So, on the Saturday we decided to call and have a pint or two in a pub we remember from the last time we were here The Vault Cellar Bar. Only two beers were on, but, both were superb, Titanic's First Class, a lovely bitter with tastes of fruit with hints of spice and caramel, only 3.8% but very tasty and Conwy 's Rampart, a dark, malty ale with tastes of toffee and caramel, and at 4.5% it was great.

The Vault is a very nice place, it sells cocktails, spirits and ales, but no food is available. Dogs are allowed in and the staff and customers are very friendly and helpful, well worth a visit if in the area, but, apart from the weekend it doesn't open until 4pm.

On the Sunday we ventured a little further to The White Hart, a lovely pub situated just out of the town centre. It is dog friendly, there is no food on sale but customers are very welcome to bring sandwiches or takeaways to eat on the premises, (conveniently there are various takeaways within 100 yards – Chinese, Indian, Pizza and Fish & Chips) and, most importantly the ales on sale are superb.

Beers on were Ludlow Black Knight, Plan B's White Hart (brewed for the pub in Newport, Shropshire), Wye Valley's Hunter's Moon, Hafod's London Pale Ale and Brewdog's Hazy Jane, all of these were spot-on, not over priced and served with a smile.

The staff and the customers were very friendly and helpful, in fact we made new friends whilst there, Spotify was playing over the speakers and everyone had requests played, what a superb way to spend a Sunday afternoon, the best pub in Ellesmere, well, we think so.

So, we will meander back down The Gollie, and whilst travelling we will decide where we are going for Christmas, watch this space...

Phil and Michelle





The Bradford Beer & Cider Festival is returning at long last, and we are all looking forward to it greatly. Ever wondered how it all got started in the first pace - all those years ago? Try this...

Belated Yuletime Tales, being a work of some nonsense by Old Phyllis

There are many spurious legends that have been mangled and twisted over the eons of time, although I have never been sure what to make of some. They talk of strange goings on and festivals to Ninkasi, though often Bacchus gets a mention and sometimes, depending on which committee member was in charge that month, Aegis or Dionysus were charged with offering sustaining nectar to the masses of Broad Ford. When I say masses, we were talking around 840 gods-fearing folk, 26 plough horses around 300 cows and 1300 sheep and chickens and 1 rooster (for time keeping purposes).

Nobody knew the year because at that time nobody really cared, they knew the seasons and therefore knew when and, conversely, when they shouldn't be doing things. Politicians were not invented and neither were the police. The pub was open when it had a least one customer and closed when it had none. Different merchants from far and wide supplied the pub and the local people were happy (well nearly all).

At a table or three in the corner a group of around 20 folk were gathered listening to the lilting voice of wee Kerr the local cobbler.

"There's only one way to get choice, and that will be to get our own beers and hold an event"

"Watcha going to call it" piped up tricky Ricky, whilst pointing out to the landlady that he wished to partake of a fresh tankard of foaming nectar. Many people were aware of tricky Ricky and his penchant for pointing, his job being the local talking signpost.

"You can't call it anything yet" intoned Kate, the real boss of the group (otherwise known as Supergran) - and with her own glamorous assistant to boot. "The committee would have to meet and agree a name, a date and form another committee to oversee the event, which would then report back to the us and then we would bring it back to the table for you all to vote on."



As there were no dates invented yet that is the legend of how Broad Ford's originally planned 'beer event' never took place.

*****

The following legend was told to me by a gambler on the last bus from Halifax one night, right after he had cadged a rollie and marked the deck of cards we were playing with. I cannot for the life of me recall his name, it sounded something like Freddie Gnomes but he was slurring his words a bit.

There was at one time a very, very tight and frugal business in the town owned by one Jester Fudge.

There was a saying that Jester had pockets so long that it took him an hour to find the coppers that resided at the bottom. Jester was at his desk scratching away at a foreclosure notice when his office assistant Dhyl Prennan nervously cleared his throat and asked for the following day off. "It is Yuletide tomorrow, Mr Fudge, and I really need to have some family time."

"Family time? Pah, you get one day a month off already and you want another?" said Fudge, turning a little puce. "Very well. I will dock you two days wages but you may take the day off."

When Fudge got home that night and had consumed his frugal supper washed down with a bottle of Waller's superstrength 20/- ale. He climbed into bed and blew out the candle. An indeterminate time later there was a really cold wind and black shadows dancing upon the walls highlighted by the gas streetlights outside. Fudge stirred and stared back into the face of his late partner Freddie Mercury. "Oh, Fudge, what have you been doing?" sang Freddie. "You just killed a man, put a gun against his head, now he's dead." By now Fudge was sitting up in bed and looking aghast. "Stop that at once". The room went silent. Freddie's finger pointed at Fudge, "You will be visited tonight by a ghost from CAMRA; it used to be three but, budgetary restrictions, we've had to cut it down."

"Bah, Bank's Mild" said Fudge

Some time around half past deepest early hours time the room lit up with a bright flash and the good ghost Kevin de Kenley sat in the air floating just above Fudge's form.

Fudge woke with a start. Kenley was singing softly, "I see a little silhouetto of a man. Scaramouch. Scaramouch. Will you do the fandango?"

"Ah you're awake, big man" said Kenley when he observed Fudge's nervous flick of the trouser leg to make sure the cash was still stashed.

"I have been asked to let you know that the committee have decided upon your day of crucifixtion"

"What?" said Fudge, checking his trouser leg again"

"Oops, sorry" said Kevin, "secretary has sent the wrong minutes again."

"Right - watch this" - and they settled down to a rather jumpy movie of Fudge's life past, present and empty grave. Later, they shook hands and Kenley, the slightly pickled ghost, was helped through the window by the good fairy Josiebell. "You know the way," she said, pointing her wand, "third star on the left and straight on till morning - and make sure you get that dammed alarm clock out of that crocodile."

"We're gonna rock around the clock tonight", sang Kenley as he floated off.

The following morning Fudge visited Prennan's place, gave him a free crate of Vocation's best known ales, and paid for the best Yuletide feast that could be obtained.

Well sometime during the trip, the gambler he broke even, and got dropped off to visit a monkey.

I am sure that given some suitable refreshments I may remember more of the past, but that may well be another story.

The characters in this story are not based upon anyone living or dead and are a pure fictional idea in the mind of the author.

Old Phyllis

CONSUMER ADVICE

If you have a complaint about goods or services, please contact Citizens Advice for information and advice:

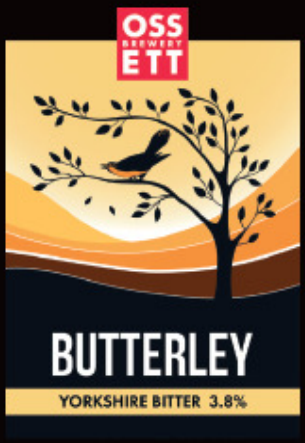
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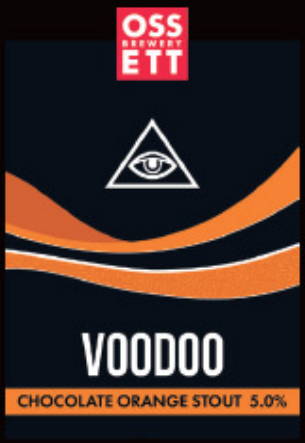
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IT'S JUST BEER, MATE

If there is one thing beer likes, it's labels. Not a week goes by when a new acronym isn't being wheeled out to confuse everyone, leaving them debating what on earth it stands for. IPA, DDH, TDH, HDHC, you name it we've had it. There's even been a TDHNDDIPA recently thanks to Verdant Brewery down in Cornwall. Yeah, figure that one out if you can! It doesn't stop there either, as we try to pigeon-hole beer even further into either 'craft beer' or 'real ale'.

Whilst I appreciate the effort to differentiate between what could be an old-school or traditional IPA and a thick & hazy juice bomb, at what point do we just accept that it's all beer at the end of the day? Much like the tribalism of old where people defended their favourite brand to the hilt, it seems you're in one camp or the other, whilst disparaging your opposite number at the same time. But why?

I was pretty snobby when I first got into beer, coming from a clean slate and jumping in to hazy beer with both feet from the off. I hadn't progressed from industrially-produced lager or moved on from cask beer to keg beer, I started afresh on the cloudy stuff. As far as I was concerned, if beer wasn't yellow, hazy and tasted of tropical juice I wasn't interested. This is what beer could be and what I'd been missing out on all these years.

Now whilst I still love a pint of the hoppy custard, I'm no longer averse to a good well-kept pint of cask if I see one. Heck, cask might even be becoming 'cool' as breweries more recognised for their juicy numbers brewing and producing beer to be pulled through a sparkler. And yes, cask beer can be hazy for those still stuck in the 1970's sat at the back. So, with that in mind, where is the line between 'real ale' and 'craft beer'? In fact, is there even a line at all?

Whilst we can try and define our beers by serving method, how they're stored, their colour or clarity there are of course grey areas in-between. Even CAMRA's initial definition of real ale was revised as of January 2022, showing that it isn't possible to give something an exclusive or permanent definition. Whilst the US has a legally-binding definition of craft beer the UK doesn't, nor is CAMRA's coined label of real ale. There's simply too many grey areas to enforce it.

Take recently retired local brewery Five Towns as an example. Malcolm brewed (as far as I'm aware) exclusively on cask. He had, what would be defined as, real ale within some of those casks (bitters and low ABV pales etc) however he also brewed some heavy-hitting DIPAs and stouts, some of which would elsewhere be classed as craft. So does that make it a real ale brewery that dabbles in craft beer? A cask brewery that also does keg? Or, more simply, a brewery that just produces good *beer*?

They aren't the only example either, take the likes of Vocation, Brew York, Revolutions and, looking further afield, Kernel as great examples. Breweries who excel in both cask and keg beer, so how do we define or label those?

Of course, there's no right or wrong answer here but at the end of the day it is *just* beer. Be it hazy, clear, hoppy, bitter, sweet, carbonated or otherwise, it's just beer and we can enjoy it in whatever measure and how we please. No sandals and socks needed for a pint of cask and no beard on man-bun needed to enjoy a pint from keg, man or woman can enjoy either, or both, equally.

Stephen Carter

CAMRA's comment on the forthcoming business rates revaluation in England:

Extending and increasing business rates relief for hospitality businesses in England in 2023/24 will certainly be welcomed by licensees. However, this is not a substitute for proper reform of the business rates system to end the unfair burden on pubs.

CAMRA will now be looking closely at the results of the latest revaluation and can only hope that the pub sector has a fairer share of the burden than before.

NEWSEUMS

Ilkley Beer Festival will be held at the Kings Hall on 7th and 8th February. Check online for all the necessary details.

****

The Queen's Head, Queensbury, has now reverted to its earlier name of The Raggles.

PUB OF THE YEAR

Well, so far as our branch memory goes, this has not happened before. It's our Pub of the Year winning a regional gong.

The Salt Cellar is the runner-up in the CAMRA Yorkshire Region Pub of the Year competition.

Plenty has been written about this pub, which is situated in the Saltaire district of the city.

Always with a good choice of several real ales, with usually a dark one or two, and which are always in good condition, this pub is a fine example of what hard work and dedication can do.

Pubs are judged on the national criteria, which covers much more than the beer - although that is of course the prime concern of this award.

Donna Hamilton is in charge of this gem of a pub, so she is to blame for causing her pub to be filled with CAMRA members - and plenty of others - one Saturday afternoon in December.

Regional Kevin Keaveney presented the certificate (he doesn't do plagues) to a beaming Donna.



Pictures by Phyl and Josie



The audience whiles away its time waiting for the presentation to take place. It does this by engaging in certain stimulating activities, such as sitting, standing, leaning, chatting, looking up the odds, ordering beer, drinking beer, appreciating beer, sleeping (?), staring, nodding, planning, respiring, hoping, just being.

In a good pub, many activities will be possible. Try them sometimes. More importantly, if you haven't visited the Salt Cellar, you should do. By the way, the Yorkshire POTY winner is Heaven & Ale, Barnsley.

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–
BRADFORD CAMRA
PUB OF THE YEAR 2022

STRANGE BUT TRUE

Now then, we all have noticed certain beers which have been aged in whiskey barrels and the like. The flavour is greatly enhanced, as usually is the price.

This picture, provided by Tony and Angela Constable and taken somewhere in North America, shows evidence of an Irish whiskey aged in “craft beer barrels”. Note the Stout Edition and the IPA Edition.

It’s a topsy-turvy world where nothing is impossible, and riotous imagination now exists, it seems. Nowt wrong with that, of course.



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BEYOND THE BROON

By Geoff Reid

For the first eight years of my life I couldn't avoid the effects of Newcastle Brown Ale. This was not because my parents were lacing my Ministry of Food orange juice and cod liver oil with the iconic brand. We lived downwind from the Gallowgate Brewery, which was next to St James's Park stadium. The warm, heavy fumes from the brewing process were strong enough to counteract the smells from the abattoir and the nearby urban cattle market.

I had a brief flirtation with Newcastle Brown as a student at Newcastle University in the 1960s, at a time when trendy students saw themselves as downing the working-man's beer in a land of residual heavy industry. Leaving Newcastle I moved on to three years in Cambridge where my Methodist theological college had a somewhat atypical relationship with the Cambridge Arms (Greene King) down the lane - they gave us their heavy round tables when they acquired replacements! Greene King were still just a sizeable East Anglian regional brewing company. Scottish and Newcastle Breweries had merged in 1960 and one effect of this was wider distribution of Newcastle Brown both nationwide and, increasingly, overseas.



Returning to Tyneside, my first appointment as a Methodist minister was in Wallsend, just over Newcastle's eastern boundary. By then I had decided that the alleged "roast" flavour of "the Broon" was too burnt sugarish for my taste. From that point on I kept an eye open for any North East brown ales that had more to offer than the brand that was touting for world domination in the bottled beer stakes.

In the beer desert of Wallsend choice was relatively limited and straightforward. The nearest pub, tied to Vaux of Sunderland, had a small range of uninviting keg fonts, so I called for a bottle of Double Maxim. The success of Newcastle Brown pre-World War 2 had prompted other brewers to produce their own versions of what came to be seen as a regional style, although the Vaux product pre-dated the Newcastle beer.

It is not a style that fits easily into the multi-coloured chart published in the 2020 Good Beer Guide but with its red-brown hue it presumably belongs to the "Brown and Red ales, Old Ales and Strong Milds" slot in the current Guide's style list. Newcastle Breweries declared their Brown to be "not too heavy, not too light." Fair enough, but my taste buds rejected the "not too sweet" claim.

The old Northern Clubs Federation Brewery in Gateshead had a version that deserved to die even before the closure of the brewery. Samuel Smith's was better but so far as I can see their current Nut Brown Ale does not pretend to be its successor. Several of the present crop of small breweries in Tyne and Wear pay their respects to the style, in bottle if not on draught. If you are visiting the far North of England look out for anything with a brown tag. It will be worth a try.

The constant in all this (more or less) is the excellent Double Maxim. When Vaux decided that hotels were more profitable than beer, it temporarily disappeared in 1999. Surprisingly it popped up again in Stockport. Then it finally settled back into Wearside at the Maxim Brewery in Houghton-le-Spring. Draught Double Maxim has had its forays into West and South Yorkshire and I suspect there is some out there at the moment. Meanwhile Morrisons will always sell you a bottle.

Newcastle Brown left its native city for Gateshead before moving down to Tadcaster. Incredibly some of it is now brewed at Heineken's Zoeterwoude beer factory in the Netherlands. I'm not sure whether to laugh or cry …All Hail Double Maxim!

3. PUB OPERATING MODELS

According to the British Beer & Pub Association, in 2019 there were 47,600 pubs in the UK. Of these, 22,750 were free houses, 15,650 were tenanted or leased and 9,200 were managed. In this article, we'll look at the latter two categories along with a newish 'hybrid' model which the BBPA probably counts as a form of tenancy.

Tenancies

As a tenant, you rent the pub premises from a pub company or brewery and acquire the right to occupy the pub for an agreed period –usually two to five years. You will generally be 'tied' for beer and other drinks i.e. you can only purchase the stock from the owning company –though some companies offer partial or free of tie deals (but invariably demanding a higher rent for the privilege). You are self-employed and responsible for all the staff. Responsibility for building repairs will usually be confined to internal, non-structural work.

A big attraction of the tenancy is the relatively low cost of entry, though you still need around £15k to properly operate a start up; a downside is that if you build the business up you may well get no reward from the pub company other than an increased rent. Indeed, the 'reward' might be a refusal to renew the tenancy because, for instance, the company wants to take the now-successful pub into direct management.

The Pubs Code of 2016 was designed to give tenants and lessees greater protection by requiring fair and lawful dealing by pub companies and ensuring that tied tenants were no worse off than if they were free of tie. We'll have a close look at how the Code is working out in a future article.

Leases

Having a lease means you're entitled to occupy the pub and run your business for a fixed term, often between 10 and 25 years. You'll still usually be tied for beer and other products and will be responsible for repairs, maintenance, insurance and other running costs. Unlike with a tenancy, you have the option to sell the business, including a sum for goodwill.

Managed Houses

In this model, the pub is owned and operated by the pub company, who employ all the staff on the premises. The manager is likely to be eligible for performance-related bonuses in addition to their salary. Many managed pubs are branded e.g. Hungry Horse, Ember Inns, Slug & Lettuce.

The obvious advantage to the company is their complete control over every aspect of the operation. On the other hand, they incur all the costs and accept all the risks, instead of sharing those with a tenant or lessee.

Companies whose pubs are all or nearly all managed include Wetherspoons, Mitchells and Butlers, Sam Smiths and Loungers. Many other companies have a mix of models though the overall growth trend is definitely in the managed direction, especially if you include the next arrangement.

Retail Agreements

This is the new kid on the block and goes by a variety of names –Manchises (Management Franchises) being an increasingly common term. The model was pioneered by Marstons but most of the bigger companies have now adopted it, each with their own brand name e.g Stonegate have Craft Union, Star Pubs & Bars have Just Add Talent and Greene King, Pub Ready. Unlike in conventional managed pubs, the licensee is supposedly self-employed. In most cases, their remuneration comes from a percentage (usually 18-20%) of the pub's net turnover. From this, as licensee, you pay yourself and all your staff plus incidentals like employer's liability insurance and Council Tax.

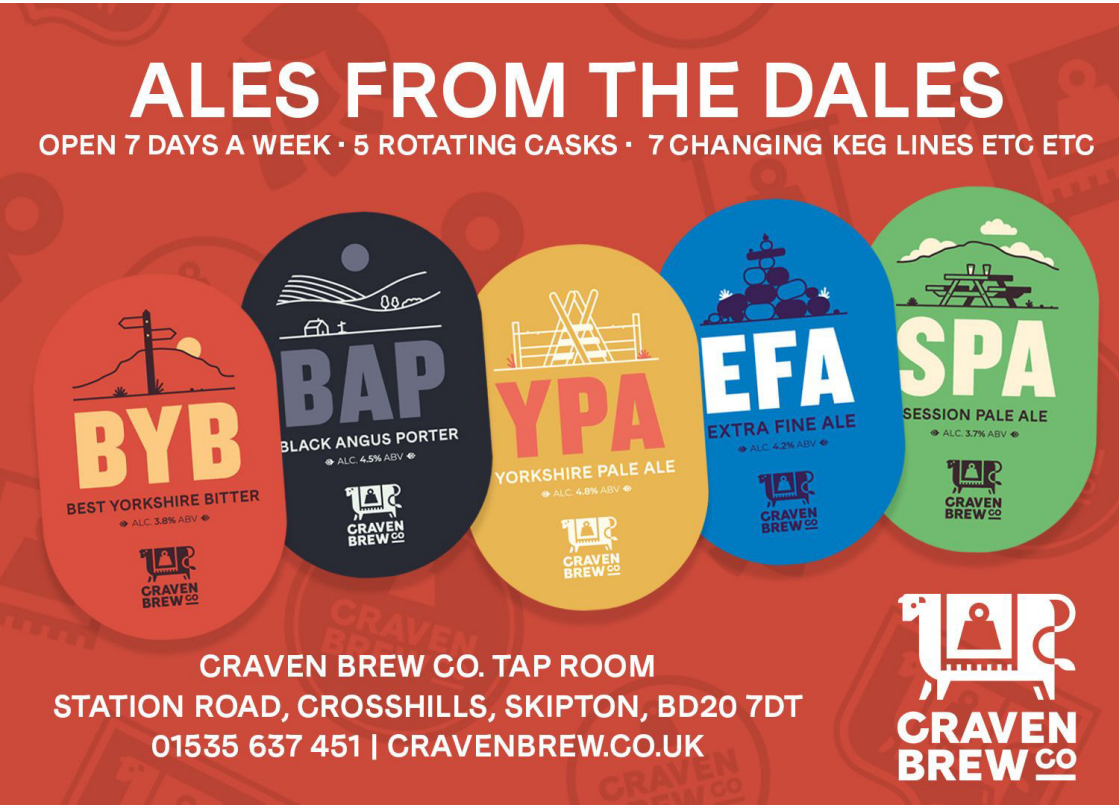
So, what freedom do you have to run your own business? In truth, not a lot. The pub company sets the opening hours and the prices, decides what products you sell, prescribes the menu for any food offer and provides all the equipment. You can also be chucked out at pretty short notice (immediately in the case of Just Add Talent). If there's a stock deficit then you're charged for it and these can be mysteriously large.

The advantages for the licensee are the low ingoing costs (Pub Ready require £5000), you get a roof over your head and have a prospect of making money. To do the last, though, you'd probably need to be taking over £10k a week. Urban, sports-oriented pubs seem to do best under this sort of regime. There are, though, many disgruntled ex-licensees who found the scheme a quick way to lose their dosh – try googling Sam Peeps Diary Marstons for a flavour.

The current number of these Agreements is unknown but they have certainly been growing rapidly. Many tenants have been effectively thrown out of their pubs so that the company can convert the pub to what, for them, are more lucrative arrangements.

You can see why the companies love this model. It frees them from the responsibility of employing staff whilst retaining full control over what the pub actually does. However, there's suddenly a cloud on their horizon. Early in 2021, the Supreme Court ruled that Uber drivers were definitely not self-employed. The parallels with Retail Agreement licensees are striking and Her Majesty's Revenues and Customs are known to be taking a keen interest. Given the amount of control that the companies exert, can they really argue that these licensees are self-employed?

Watch this space.



NEWSEUMS

Barker Bridge Brewery is a new creation in Culingworth. It might be a simplification to state, but it could be regarded as the revival of Old Spot.

Started by Matthew Barker, its ales should be seen around the place by now, particularly in the Bingley Brewhouse. There might even be examples at the upcoming Bradford Beer and Cider Festival.

The first brew was named Arch Blonde (4% abv).

Pub of the Year 2023

It's the time of the year when we commence the process to award the CAMRA Bradford Branch Pub of the Year. 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 Bradford Branch members are invited to nominate up to a maximum of three pubs -

IN ORDER OF PREFERENCE.

All pubs within the CAMRA Bradford branch boundaries are eligible providing that they were open and trading by the end of June 2022. Those that are nominated should be of a standard considered suitable for inclusion in the Good Beer Guide (although they do not have to have appeared in it).

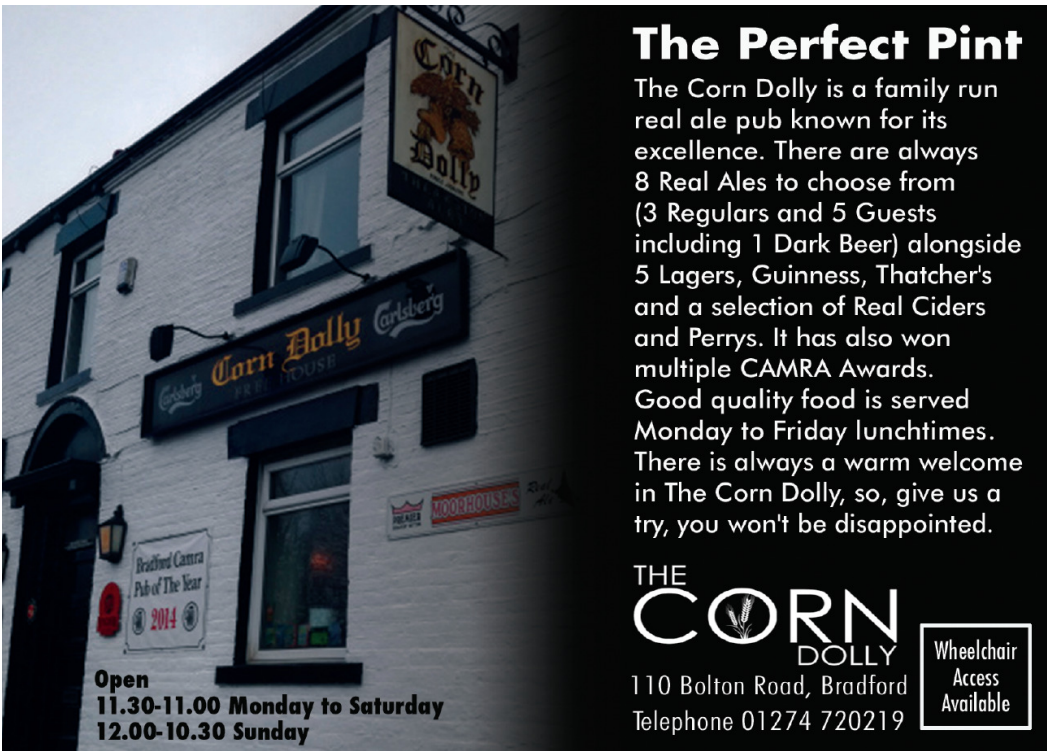
Once the nominations have been received, the three most popular pubs in each of the two areas will then be visited, unannounced, by a panel of branch members and judged, according to National CAMRA guidelines, based on the following:

Quality of beer/cider/perry;
Atmosphere/style/décor;
Service & welcome;
Community focus;
Sympathy with CAMRA aims;
Good 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. The most successful of these will be awarded the overall Bradford Branch Pub of the Year and submitted for the regional Pub of the Year competition.

If you want your favourite pub(s) to be considered for Pub of the Year, please complete and submit a nomination form, or just clearly list your three pubs. Nominations can be made by e-mail to POTY@bradfordcamra.org.uk, or by submission at a branch meeting or social.

The deadline for returning nominations is the social on Wednesday 18th January. Remember to include your name and membership number to ensure your nominations are counted.



PUB GAMES IN YORKSHIRE By Barrie Pepper

My good friend Arthur Taylor died in July at his home at Shaw near Oldham. He was a television producer and director with interests in brass band and traditional jazz music. I knew him through CAMRA and the British Guild of Beer Writers and shared his great love of pub games of which he was an expert writing several books and many articles on the subject and winning a number of awards. Here I have selected some of his writing with particular reference to pub games in Yorkshire.

Darts at the Adelphi Inn in Kirkstall

A tale from Leeds suggests that one of the means by which magistrates tried to suppress darts in pubs was to classify it as a game of chance. The story has been repeatedly embellished over the years but the essence as investigated by Patrick Chaplain is this:

In 1908 Jim Garside, landlord of the Adelphi Inn, Kirkstall Road, was summoned to appear at Leeds magistrates court for allowing darts to be played in his pub. In his defence, Garside called as a witness the Adelphi's best darts player William 'Bigfoot' Annakin, whose skills he showcased by requesting him to hit specific numbers on a dartboard. Which, of course, Annakin did, with consummate accuracy.

Some versions of the story have the Clerk of the Court attempting to do the same, and failing even to hit the board. But, whatever the details, the inevitable outcome was the same. Darts, it has been proven, is indeed a game of skill, and not one of chance. Chaplain heard this story from Annakin's grandson in 1986, and has no reason to disbelieve it.

Yet he could find no reports of the case in contemporary newspapers, and even more frustratingly discovered all records from Leeds Magistrates Court from January 1908 to December 1911 had been lost. Whether or not the Leeds case was a genuine turning point, with the exception of those places where bans remained in place until the second world war (usually on all pub games) – including Liverpool, Glasgow and Huddersfield – from the 1920s onwards there can be no doubt that darts did start to gain respectability.

From: Played at the Pub

Wallops in Wensleydale

One of the lesser known games of the skittle family is played outdoors on August feast days in the Yorkshire Dales villages of Redmire and West Witton. The wonderfully named 'Wallops' consists of nine conical skittles about six inches tall set out in a square pattern in three lines of three. To topple them each player has three throws of an 18 inch long wooden stick. Irish Skittles is a similar game but played on a concrete pitch. A smaller, indoor version of the game is known as Corks.

From: Played at the Pub

Dominoes at the Bay Horse in Otley

One of the most soothing and reassuring sounds that the pub has to offer is, to my mind, the muted rattle and clatter of dominoes being shuffled. Midday sun streaming through the leaded, stained glass windows, illuminating golden, cream-topped pints and a domino table in thoughtful, good-humoured play – put me somewhere within that sort of picture and all is right with the world.

From: The Guinness Book of Pub Games



Wollops at West Witton

Quoits – the real game

Mention the name quoits today, and most people, if they have

heard of it at all, think either of deck quoits played on board cruise ships, or an indoor or 'parlour game' (as the Victorians would have put it), in which rubber rings are thrown onto hooks. Such a game is still played in pubs.

But the mainstream version of quoits is an altogether different phenomenon. A visceral outdoor battle of wits and muscle involving iron and clay, quoiting is one of the quintessentially British games to hve passed from the medieval to the industrial eras and into the 21st century with scarcely a change in its character or equipment.



Quoits at Beck Hole

Putting it simply: quoits is a target game played with metal rings thrown at a peg centered on a bed of clay.

Great care is taken to prepare the bed at the Birch Hall Inn at Beck Hole in North Yorkshire for the annual Copper Kettle Open Championship. Each quoiting pitch has two beds facing each other across 11 yards. Getting the consistency of the clay right is an important factor. Too dry ot hard and the quoits will not sink far enough to stake their position. Too wet and soft and they will sink too far and sit too unsteadily to make their relative positions easily measurable.

From: Played at the pub

Knur and Spell, Nipsy, Peggy and Billets – lost games

Let the author explain: One freezing Sunday morning in November around 25 years ago, Arthur persuaded me to meet him at a football pitch behind a pub in a mining village near Barnsley. 'Why?' I asked. 'To see a game of Knur and Spell,' he said. So I met him there. Let him give a brief explanation:

It's often dubbed as 'poor man's golf'…but the aim was not to land the ball in a hole but to hit it further than the opposition. The name derives from 'northen spell' and the spell is a wooden ball. Using a long-handled club the player would tap one end of a stand thus propelling the spell into the air, so that he (or she) could then thwack it, while on the rise, as far as possible.

There are variations: ***Nipsy****, which is what, I think, we watched that morning near Barnsley;* ***Peggy,*** *there was once a league in Castleford, and was often played by children; and* ***Billets*** *where the projectile was shaped like a sausage and often preserved in old ale.All the games had similar intentions. The author would welcome any news of these games still being played, particularly in Yorkshire.*

BRUCE TRAVIS

Bruce was landlord of the Kings Head on Huddersfield Station, and he passed away at the start of December. He was always a friend of CAMRA and a great selection of real ales was always available in his pub.

Bruce was the one who took the Kings Head from nothing much to the wonderfully refurbished and renovated pub we have today.

Therefore he will always be remembered with affection, probably by more people than he thought he knew.

NEWSEUMS:

Stubbee Brewery is now opening its tap room on Friday's from 5pm until 11pm, and Saturday noon until 11pm .

****

Jo and Chris are picking up the reins at the George, Cullingworth again, and serving beers from a new local brewer, Barker Bridge. Food should be available by the time this goes to print.

So, in effect, that is actually a real ale pub opening again. Great stuff.

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LOCALE PUBS IN THE BRADFORD AREA

(They serve at least one beer from a brewery within a 25 mile radius)

Baildon
Angel
Bulls Head
Junction

Ben Rhydding
Wheatley Arms

Bingley
Brown Cow
Chapter 2
Chip & Ern
Martinez
Myrtle Grove
Peacock Bar
Potting Shed

Bradford
City Vaults
Corn Dolly
Exchange Craft Beer House
Fighting Cock
Jacobs Beer House
Lord Clyde
Rum Shack A Lack
Wallers Bar
Ye Old Crown
The Sparrow
Turls Green
Ginger Goose

Clayton
Clayton Golf Club
Royal Hotel

Clayton Heights
The Old Dolphin

Eccleshill
Milners Arms
Royal Oak

Eldwick
Acorn
Birches

Esholt
The Woolpack

Flappit Springs
The Flappit

Greengates
The Albion Inn
The New Line

Hainworth
The Guide Inn

Harecroft
The Station Hotel

Idle
The Alexander Hotel
White Bear Inn

Ilkley
Bar Tat
The Crescent Inn
The Flying Duck
Friends of Ham

Lidget Green
Fields Sport and Social Club

Low Moor
The Royal

Odsal **Top**
The Top House

Queensbury
New Dolphin
The Omnibus
Queens Head. Raggalds

Shipley / **Saltaire**
Cap and Collar
Crafty Kernal
Fanny's Ale House
The Fox
Ring o Bells
Saltaire Brewery Tap
Salt Bar and Kitchen
Sir Norman Rae
The Salt Cellar

Thackley
Black Rat
Commercial Inn
Ainsbury Micro Pub

Thornton
The Hill Top
Ring O Bells
The Rock and Heifer Inn
The New Inn
White Horse Inn
The Watchmaker

West Scholes
The Junction Inn

Wibsey
The Dog and Gun
The Hooper Micro Pub
Horse and Groom

Wilsden
Ling Bob

Any correction, deletions, additions? Please let us know.

At the Top of the Hill but now at the End of the Line

One of the Huddersfield area's best-known little breweries, Linfit Brewery, is closing.

In 1982 Ron Crabtree took on the Sair Inn in Linthwaite, right up that ridiculous slope called Hoyle Ing.

One of West Yorkshire's real ale pioneers, Ron Crabtree was part of the short-lived West Riding brewery before moving to Linfit. His new brewery won renown for its many excellent ales with the the likes of Enoch's Hammer, Old Eli and Janet Street Porter becoming famous. The brewery was in the pub's adjoining outhouse, and in 2012 Ron celebrated 30 years of brewing.

His son Jim Crabtree took on the brewery and pub following his father's death in 2016.

Jim has said, "It is with regret that I must announce the (hopefully temporary) closure of my late father's Linfit brewery. The brewery is so small that it can no longer pay its way. Should we keep it running I feel that further down the road it may put both The Sair and our home at risk which is a scary thought, to say the least."

End of the Line? It seems so, but let's hope not. Kelham Island has been saved, after all.

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BROADACRE WANDERINGS with Paul Davis

Since my last column, I have flown across the Irish Sea to experience the ale delights of Belfast and Dublin, visited Europe's smallest bar, and continued my seemingly endless battle with the trials and tribulations thrown up by the British public transport system during my quest for ale, adventure, and sport.

Having now completely re-established my sports ground hopping bug, I felt it was time to pop across the Irish Sea for three football matches in three days. I've missed the warmth and generosity of the Irish people as this was my first visit to the Emerald Isle since Covid times; my ports of call on this trip being Belfast and Dublin.

Having arrived at the former early one Friday morning, following a hearty Ulster Fry in a fine café close to the Europa bus centre, I head for the nearby fabulous Crown Liquor Saloon, one of Belfast's most famous old pubs and a real ale drinker's delight.

Dating from 1840 and transformed in the 1880's into a fine example of Victorian pub design, it was restored to its former glory some years ago, and has a fine-looking interior design. Whilst the pub is owned by Nicholson's, most of the ales are locally sourced and there are usually six ales on hand pump to choose from. I go for the Twilighter Pale Ale, thinking that it was local fare, only later to discover that it is actually brewed by Black Sheep!

My visit here is a brief one as I am booked on an official tour of the rebuilt Windsor Park, home to Linfield FC and the Northern Ireland national football team, before checking into my B&B and then heading to my first match at the coastal ferry port of Larne, via the supporters coach of the north Belfast based Crusaders FC. However, a road accident means my bus is stuck in traffic for an hour and I miss the departure of the coach. About to cut my losses and explore more real ale hostelries instead, a very kind lady on the bus says her husband will drop me at Larne if I get off at the next stop. I actually arrive at the ground before the supporters coach, and after the game enjoy a party atmosphere back to Belfast on their coach, with a few beers before visiting their social club which is open seven days a week although, alas, no real ale is on offer.

The next day, it's off to Cliftonville FC, obvi-

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ously with some ales before and after the match. My first stop being Brennan's Bar, very close to the Crown, visited the day before. Although no hand pumps are on offer, I content myself with a pint of keg Maggies Leap from the Whitewater Brewery situated in Castlewellan amidst the Mourne Mountains in Northern Ireland.

It's then onto the match and another splendid club house and although no real ale was forthcoming. The Guinness did, however, flow in abundance. Back into town next and a visit to the Sunflower pub, which claims to be one of Belfast's most iconic bars and it certainly lives up to its reputation. Opened in 2012, it is a simple corner bar, free from gimmicks, and despite only being ten years in existence it is a pub in the very traditional sense. One of its most unique features being a security cage on the entrance to the door, a relic from Belfast's history in the 1980s and a reminder of more troubled times in the city. Whilst this is no longer needed, it has been kept in place to recognise a part of Belfast's social history. It also hosts traditional Irish music seven nights a week. As seems to be tradition in Irish pubs the prime seats are situated at the bar, with other late arriving customers reaching over those already ensconced at the bar to order their pints with no angst at all. Different from England where people sat at bars often seem to be viewed as being somewhat of a nuisance. The Irish music is great, there is very friendly and knowledgeable bar staff, and chatty customers too. I content myself with a Twisted Hop Premium Pale Ale from the nearby Hilden Brewery and tuck into a delicious homemade pizza.

There are several more real ale establishments in Belfast too, but time was not on my side as I needed to head across the border to Dublin early the next day for my final match which is UCD AFC v Shamrock Rovers. I head for JW Sweetman upon arrival, an old favourite of mine. This 19th century building boasts three floors and is a home to a microbrewery, a pub, and a restaurant. I plump for the Sweetman Pale Ale, or should I say four or five of them, before heading off to my match via the Dublin bus, conveniently placed outside the pub, then return later for some more traditional Irish hospitality.

Whilst Ireland, by many, is still thought of a country where Guinness and lager rule, there are indeed many real ale establishments

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Wed - 4-11
Thu - 4-11
Fri - 12-11
Sat - 12-11
Sun - 2-10

For private bookings outside these hours, please call on 01274 395 628

Jacobs Well Pub
Kent Street
BD1 5RL

Photo courtesy of Alex Mitchell

throughout the length and breadth of the country, particularly in the bigger towns and cities, and Ireland is well worth a visit for those of a real ale persuasion.

Next, it was off for a double weekend of football with the usual plethora of pubs thrown in for good measure. On the Friday, we make two excellent pub stops in central Manchester on our way to watch Bristol Rovers in Bolton, and both pubs are a throwback to old times. Firstly, it's the Circus Tavern. This is a tiny, two-room Grade II Listed public house that echoes times-past in its layout. The décor adorning the walls is a mixture between football material, local history, and entertainers associated with Manchester. There appear to be two hand pumps on offer, and, whilst the choice of ales is not huge, the bitter from the Wainwright Brewery is in tip top condition. It's then next door to the Grey Horse. This is rumoured to have the smallest bar in Europe, according to one of the locals at least. Again, this is another small, intimate, and friendly establishment with a jolly Friday afternoon crowd in situ and in festive mood too; including a group of girls, actually singing some songs in tune with great singing voices, something not usually associated with pub goers who have had a few beverages on board. This is a Hydes brewery pub, a local beer, with all ales being from said brewery. I content myself with a pint of Hydes Lowry before heading off.

The next day, it's off to Gretna Green, for footballing reasons rather than marital ones I hasten to add. Our train journey involves a bus replacement from Appleby to Carlisle, which is supposed to connect up with the train seamlessly. However, upon arrival in Appleby, we are informed that the bus is not due for another 90 minutes, meaning the possibility of missing kick off time. Some swift transport calculations, however mean we have an alternative plan, and if said bus turns up as informed, all should be good. We now, however, have 90 minutes to kill. The station pub appears to be closed, but just as we plan the descent down into the town centre, it welcomely opens its doors just in time. We are immediately drawn to the sign above the entry proudly displaying that this is a former local CAMRA POTY. Upon entering the Midland Hotel, we find three hand pumps, a very welcoming and friendly lady who sympathises with our travel situation and offers us a pint. I am drawn to the Reiver Bitter from the First & Last Brewery in Northumberland, whilst my pal Karl is drawn to the superb jukebox in the corner, and proceeds to choose several of his favourite punk tunes from the late 1970s and early 1980s.

We make our match in time, but the journey back again doesn't go too smoothly. Our first bus replacement from Carlisle being cancelled, meaning a later bus, and therefore a good hour or so in the Griffin pub, a stone's throw from Carlisle Station, and a couple of pints of Greene King IPA before our bus arrives. However, just outside Appleby, where we are due to connect with the last train of the day, our driver suddenly stops the bus as he is alerted to an alarm which tells him he has a shredded tyre and he can no longer continue. He seems totally unaware of the passengers on board and their travel situation. Nevertheless, some gentle coercion from myself, Karl, and another passenger persuade him to drive us slowly the extra mile. Upon arrival back in Leeds after a very long day, I content myself with a few pints of delicious Silver King from the Ossett brewery in the characterful Three Hulats, the Wetherspoons in Chapel Allerton in North Leeds.

Well, that's it for now folks, happy ale quaffing to one and all, until next time.

NEWSEUMS:

The plight of the New Beehive had made the pages of Private Eye in December.

****

Word reaches us that a regular reader in Chorley (yes, we do an export business too) is "absolutely distraught" the there will be no more Tap Room Tales. Sorry, old chap, but all good things...

****

Bingley has recently lost a pub - the Station Master's House - but look likes soon to be getting another one not far away, opposite the station. What was the Secret Garden is becoming the Rum Down. Plans are being enacted so that it should have three real ales available.

****

Dates for your diary: Skipton Beer Festival will be Thursday 18th to Saturday 20th May 2023. Look out for more information in the next Tyke Taverner.

Good Beer Guide 2024 – Request for Nominations

After some time of upheaval, the CAMRA Bradford Branch is able to open nominations for the Good Beer Guide (GBG) again. The pressure of publishing timescales means that the nomination process needs to be undertaken well in advance of the actual publication.

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 branch members to submit nominations for up to 20 pubs within the branch area that they consider to be worthy of inclusion in the GBG.

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. Given the lingering impacts of the COVID restrictions, we will be flexible about the duration but serving beer of consistent quality over the best part of six months will be looked for. All other factors (for example, a change of landlord or cellar manager) are secondary considerations. These should only be an influencing factor if there is a related impact to beer quality or if further selection is required to meet the maximum permitted number of submissions for the GBG.

Selection of pubs for the GBG 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 then please take part in the nomination process and/or persuade other CAMRA Bradford branch members you may know to also participate.

A GBG nomination form will be available at branch events. Alternatively, make out a list of your 20 pubs, add your name and membership number and get it to the branch -

By hand: During a CAMRA Bradford branch meeting or at branch social events

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 on Wednesday 18th January (Rosse and Salt Bar & Kitchen).

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BRADFORD CAMRA CIDER PUB OF THE YEAR 2014 &2016

BRADFORD BEER & CIDER FESTIVAL

After three years of absence, the CAMRA Bradford Branch will be holding its next beer & cider festival at Victoria Hall, Victoria Road, Saltaire BD18 3JS. The dates, session times and entry prices are as below.

The entry charge includes a festival programme. For all sessions, a deposit is required for glasses (pint or half-pint and refundable) – please bring change if possible. Glasses can be obtained when purchasing beer tokens. For Health & Safety reasons, it is not permitted for customers to bring their own glasses. For CAMRA members, a half-pint token (redeemable for beers, ciders and perries up to 5% ABV) is also included in the entry charge for all sessions except Thursday.

Over 100 real ales, plus real ciders and perries, will be available at the festival. Global and KeyKeg beers, wines and soft drinks will also be offered. Details will be published approximately two weeks before the event.

Live entertainment in the Main Hall will be provided for all sessions except Friday afternoon. There will be hot & cold food and snacks at all sessions. Our "Famous" tombola also makes another appearance.

Advance tickets are available for all sessions, except Thursday which will be "pay on entry" only. On Saturday evening, in addition to the advance tickets, "pay on entry" will also be possible subject to availability.

Advance tickets can now be applied for online. To purchase tickets, or for more information, see the branch website (www.bradfordcamra.org.uk/) and festival website (www.bradfordbeerfestival.co.uk).

Also tickets for the Friday and Saturday sessions can be applied for by post. Please send a stamped-addressed envelope, sufficiently sized to hold your ticket(s) (ideally A5 sized), with your ticket application request and associated payment to: BBF Tickets, 12 Moorhead Terrace, SHIPLEY, BD18 4LA. Cheques are to be made payable to "Bradford CAMRA". Do not send cash through the post.

Tickets can also be bought from the following pubs: Corn Dolly & Fighting Cock (Bradford), Fox & Hullabaloo (Shipley), Cap and Collar & Salt Cellar (Saltaire) and Chip n Ern (Bingley).

As always, we cannot run the festival without the assistance of our willing volunteers. Those who have worked at the festival before will be contacted in due course. If you have not previously volunteered but wish to do so, please contact our Staffing Secretary (email: bbfstaffing@bradfordcamra.org.uk).There is an electronic form for volunteers to indicate their preferred dates, times and areas of work at the festival, including set-up and taking down (weblink: https://forms.office.com/r/cYkaju3Uh8). The charity supported by the festival will be Bradford Central Food bank (https://bradfordcentral.foodbank.org.uk/).

Peter D. Down, Festival Organiser

Day & session	Date	Times	Price	Note
Thursday	02-Mar	16:00 – 22:30	£4	Pay on entry (CAMRA memb. free)
Friday afternoon	03-Mar	11:30 – 16:00	£6	Advance ticket
Friday evening	03-Mar	18:00 – 22:30	£6	Advance ticket
Saturday afternoon	04-Mar	11:30 – 16:00	£6	Advance ticket
Saturday evening	04-Mar	18:00 – 22:30	£3	Advance ticket & pay on entry

NEWSEUMS

The Bulls Head, Great Horton Road, Bradford, is a traditional pub currently not selling real ale. Admiral Taverns is the owner, and there is a fear that it could be sold when the current licensee packs it in. The implication is that the sale would be to anyone, and that usually means its life as a pub will end.

Now, any pub can change from not selling real ale, to doing so, and so improve immeasurably in the eyes of many.

However, any pub, no matter what it offers, will be an asset to the local community. Far too many have been allowed to vanish.

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

A central pub on an uphill drag from the city centre (what isn't?), near an old bus station. Its name was changed in the 80s but it was always leaning towards the boisterous end of the market.

Below we have what it supposedly replaced (at least by name).





Not really too far from the one above, this pub also changed its name before closing in 1996.

A large hotel now takes up the site of this pub and much around it.

Webster's was the usual ale in here, and it was said to be "trendy and loud". So there. It was, for those historians out there, and ex-Fielding's house.



The three pictures last time showed
the Jack & Gill, Allerton; Mailcoach, Odsal; School Green, Thornton.

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

11 Jan	Branch Meeting. Ginger Goose, Bradford.	
18 Jan	Rosse, then Salt Bar & Kitchen, Saltaire.	
25 Jan	Dog & Gun & Cracker Barrel, Greengates.	A2 Harrogate bus at 1850 or 1940. Ret 2243
Sat 28 Jan	Treasure Hunt. Start Jacobs Well 12 noon. Onto Turls Green, Wallers, Exchange and finishing at the Corn Dolly.	Visit the pubs, collect the clues. Answers to be handed in at the final pub by 4.30pm. A prize for the winning team
01 Feb	New Inn & White Bear, High St. Idle.BD10 8NN & BD10 8QU	1931- 614 Shipley bus or 1906 – 641 Five Lane Ends Circ. Alight Alex/Brewery Tap & walk up.
08 Feb	Branch Meeting. Groove Pad, Shipley.	Downstairs room WC for disabled same level.
15 Feb	Bingley Brew House & Martinez.	Bingley Main St.
22 Feb	Fountain &Joks Bar. Victoria Rd. Eccleshill.	1906 641 5 Ln Ends or 1902 645Greengates ,alight at the co-op. Both buses from Hall Ings.
26 Feb to 01 Mar	Setting up for the beer festival.	To volunteer see the Bfd fest or Bfd CAMRA web site or email bbfstaffing@bradfordcamra.org.uk
01 Mar	Bfd CAMRA members preview social	Victoria Hall. CAMRA cards must be shown.
Thu 02 to 04 Mar	Bradford Beer & Cider Festival.	See website and elsewhere in this mag for details.
Sun 05 Mar	Beer festival take down.	Volunteers needed. See above on how to volunteer.
08 Mar	Acorn & Birches, Elwick.	616 Eldwick bus at 1845. Ret for Bfd 2100. (or alight in Bingley 2111)

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

HALIFAX & CALDERDALE CAMRA

11/01/23 at 3pm – 7pm. Social at Crow Nest Park Golf Club, Coach Rd, Brighouse HD6 2LN. Then onto the Old Pond, Dusty Miller, Cock o' the North.

14/01/23 12:30pm. Social at The Jolly Tap on the Arcade, 31 The Arcade, Barnsley S70 2QP The aim of this trip is to visit the Yorkshire Pub of the Year 2022, Heaven & Ale, and other establishments of interest.

17/01/23 7:00 PM Whisky Tasting The Wainhouse Tavern, Upper Washer lane, Halifax HX2 7DR, £10 charge, booking required.

19/01/23 7:30 pm – 9:30 pm Committee Meeting The Navigation, 47 Chapel Ln, Sowerby Bridge HX6 3LF.

02/02/23 7:30 pm – 9:30 pm Branch Meeting The Royal Oak, 3 Clare Rd, Halifax HX1 2HX.

16/02/23 7:00pm - 9:00pm Committee Meeting The Cross Keys,3 Whitegate, Siddal, Halifax HX3 9AE.

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



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7 Get great **VALUE FOR MONEY**	8 **DISCOVER** pub heritage and the great outdoors
9 Enjoy great **HEALTH BENEFITS** (really!)	10 **HAVE YOUR SAY**

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