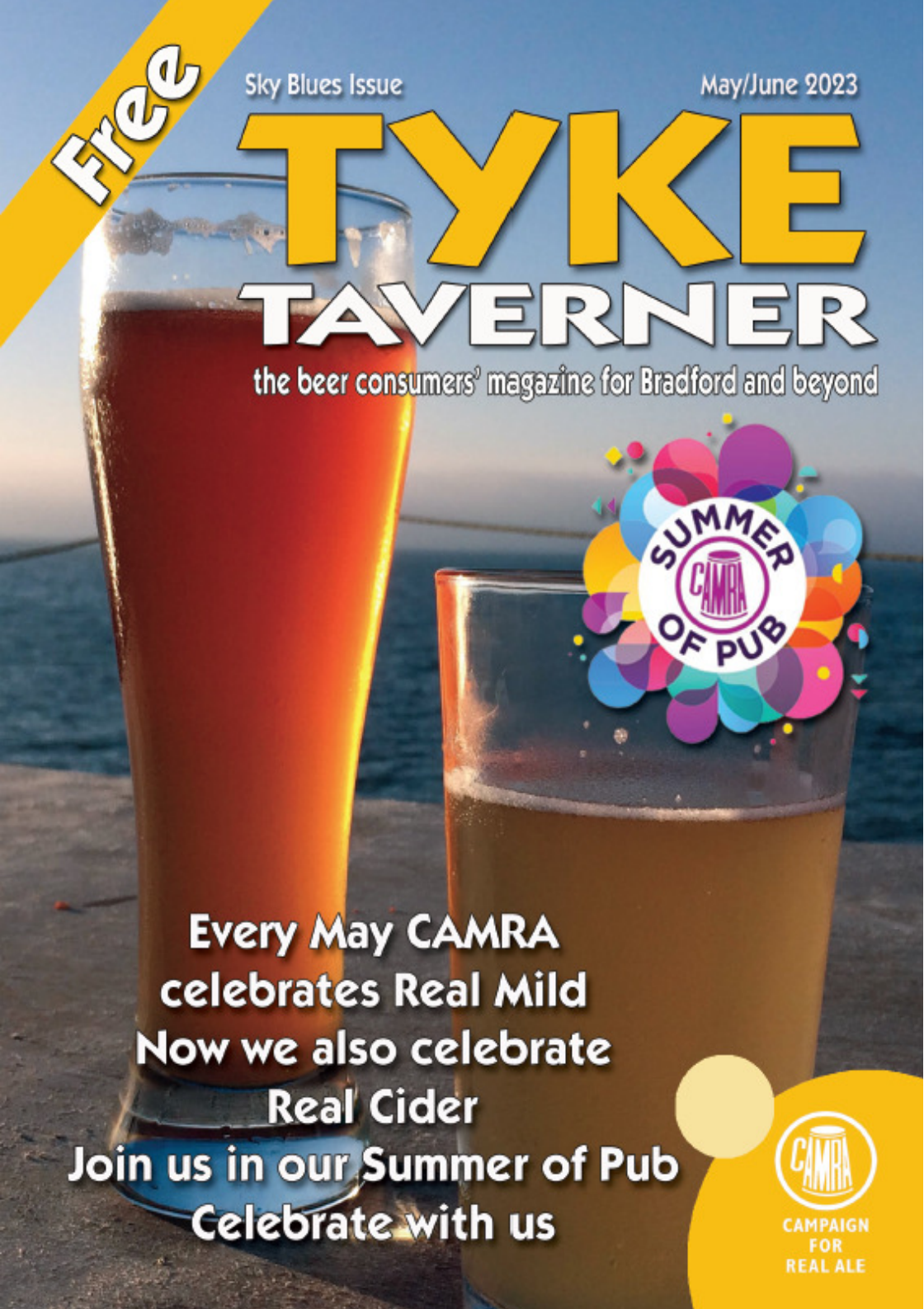
Free

Sky Blues Issue

May/June 2023

TYKE TAVERNER

the beer consumers' magazine for Bradford and beyond



Every May CAMRA celebrates Real Mild
Now we also celebrate Real Cider
Join us in our Summer of Pub
Celebrate with us

CAMRA
CAMPAIGN FOR REAL ALE

mill valley BREWERY

E-MAIL: SALES@MILLVALLEYBREWERY.CO.UK
WEB: WWW.MILLVALLEYBREWERY.CO.UK

MILL VALLEY TAPROOM

CLECKHEATON,BD19 3AF

6 WICKETS WEEKLY
LIVE ENTERTAINMENT
EVERY WEEKEND

OPEN THURS 5pm
FRI - SUN 1pm - LATE



MILL VALLEY BREWERY

MILL VALLEY BREWERY

BREWERS OF CRAFT ALES

OVER 20 DIFFERENT REAL ALES
CRAFT BEERS AND STOUTS



E-MAIL: SALES@MILLVALLEYBREWERY.CO.UK
WEB: WWW.MILLVALLEYBREWERY.CO.UK

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

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

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

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

Financial Overseer **Malcolm Gardner**
treasurer@bradfordcamra.org.uk

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

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

Bradford branch website:
bradfordcamra.org.uk. Or national: camra.org.uk
Or try Malcolm Toft's: metrealbeernews.co.uk
We now also converse by facebook and twitter.

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

SUMMER OF PUB: THAT'S A GOOD IDEA

National announcement:

Summer of Pub is CAMRA's summer-long campaign to promote pub and club-going, highlight the social and cultural importance of the UK's pubs and social clubs, and generate publicity and good-will for CAMRA and all the great work that branches do.

We will be running the campaign again this summer, launching for the early-May Bank Holiday, and closing in September to coincide with the launch of the Good Beer Guide.

From the Coronation of King Charles III to the Women's Football World Cup, there's something for everyone to celebrate with a trip to the pub this summer. It's been a tough winter for the licensed trade with energy and business costs skyrocketing, so it's important to get out and support pubs and social clubs where you can.

Local announcement:

Whatever occurs on a national basis, be assured that Bradford CAMRA will continue to support our pubs and clubs on, at least, a weekly basis. We do this by visiting as many as we can over the year, by holding meetings and social events. Special ones sometimes, for awards and the like.

Take a look at our events programme, including some additional events on the website.

Why not join us?

***** 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 a cardiologist is an expert on warm clothing, or that a pork butcher's shop is a bacon of hope for the hungry, 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...
Copyright 2023, The Campaign for Real Ale Ltd., Bradford Branch.

INCOMING: THE WORD IS OUT AND HEADING OUR WAY

Oh, good. Geoff Utley is back in town...

Hi David,

No doubt we should see some special 'Coronation' beers appearing this May. The first one locally may be Bridgehouse 'God Save The King' - see pump clip photo.

I still have an unopened Whitworth's 'Coronation Ale' from 1953 - I guess it may have passed its best by now.

Note that it has a Proper crown cap as it is marked with a crown and 'Coronation 1953'
It was brewed in Wath-upon-Dearne, where I was born, and where James Utley had his small brewery which was eventually sold to the maltster Spedding Whitworth who founded & expanded Whitworth's brewery.

Cheers, Jeff Utley MBE.







Interesting. Wonder whether our resident brewery history expert Malcolm knows about this Whitworth detail, never mind the James Utley stuff.

Now we hear from a semi-regular correspondent, Mr William Walker.

Dear Mr Boothroyd

Regarding a 'head' on one's beer, in your last issue.

When we order a meal in a restaurant, it is presented to us in an appetising manner; "Ooh!", we think, "this looks nice, I'm going to enjoy this". You see, we are enjoying the thing before we've even tasted it.

It is exactly the same with our beer. When presented with two pints (both from the same barrel) the first, with the sparkler left off, and with no head; the second, sparkler on with an 1/2" head, complete with a nice domed meniscus. Which one would you choose? Come along now, admit it, sir, the one with the head will always looks the more appetising. And why not.

Keep up the good work.

William Walker (a chap from Leeds)

Well, quite so: appearance means so much to many. However, when it comes to beer, there are plenty who would say, "Give me a large head on my ale, by all means, but make it on top of my pint, not instead of a lot of it."

Oversized glasses, then? That's the answer for a large number of Yorkshire drinkers.

But back to the analogy with food: What if the nice presentation was at the expense of volume of the meal? If you were expecting 24 sprouts (surely the regulation quantity to make it worthwhile) and only 22 could be located, well...!

By the way, a thin head on a pint is perfectly good, surely - three millimetres should do it.

And now a note from Andy Carey, who was a good friend of the late Brett Midgley. Still sorely missed.

Dave,

Regarding the Bradfordian article on page 9 of the March/April 2023 edition. To clarify (facts checked with Maureen), Brett was the son of Arthur and Ada; Bev was his step sister. Brett's cousins Yvonne and Maureen were also involved from the start. Yvonne doing the catering, and Maureen working behind the bar from the opening day. I wish I'd been there!

As an aside, Brett also told me that his father (Arthur) did the stained glass sign above the door for the New Beehive (as well as some for Trough Brewery). Maureen's brother Dave also makes stained glass.

Regards, Andy Carey

It's good to get facts absolutely correct. Malcolm Toft would expect nothing less.

It's also interesting to hear of the skills in glasswork exhibited by Arthur. Malcolm dabbles in that art form as well. What a nice coincidence.

****

Oh, we like getting messages like this. It make it all worthwhile. Take it away Jerry Diccox.

Hi there,

Just reading the March/April Tyke Taverner, and what an excellent read it is, as always.

Thank you for doing such a great job. I particularly enjoy the Real Ale Holidays feature and intend to keep it as a guide to use myself one day. My only comment would be that it would be great if this had been published in the centre of the magazine, so it could be neatly removed and kept as a self-contained little guide - but I realise the practical difficulties of doing that.

While I'm here can I also say how very much I enjoyed the recent beer festival in Saltaire. I've been to many beer festivals over the years but none have I enjoyed so much as this one. It was brilliant. Thank you again to all involved, I look forward to next year's.

Keep up the good work, you are all doing a splendid job.

(PS I am a member but not usually able to attend your events).

Jerry Diccox.

Well, isn't that nice? Thank you, Jerry. Let's see you at some of our weekly events sometime.

Regarding the beer festival: it is a fact that the organising committee worked very hard to ensure a top quality event. The actual organiser, and hence chair of the committee, is Peter Down, and he is to be applauded further for his dedication to the job. All the workers did a great job too - they have missed the event too - and that is also why it went so well. A pictorial report appears elsewhere in this issue. Next year is booked at the Victoria Hall for the corresponding weekend

And now the RAH: Well, Brian has his own style of writing about this annual event, just like he has his own style of going about the event itself. And we love him for it.

There is always a decision to make about what graces the middle pages, and it has historically been a picture montage - when there have been any events at which to have snaps taken, of course. However, should Jerry or anyone else wish to have the RAH reports made available to them in the form of PDFs, they only have to ask (by e-mail).









Boar & Fable

CONTINENTAL BIER CAFE & DRINKING DEN

CASK ALES, KEG BEERS FROM AROUND THE WORLD,
WINES & SPIRITS - SERVED SEVEN DAYS A WEEK

30 NORTH PARADE, BRADFORD. BD1 3HZ

INDIAN STREET FOOD SERVED TO YOUR TABLE

www.boarandfable.com

Follow us on our social media: @boarandfable

PEACOCK
BRADFORD BINGLEY

FROM SHEEPDOG TO BARKER

Brewing is taking place again in Cullingworth, at the former Old Spot Brewery site and using the same plant but with a new owner.

Old Spot, named after the then owner's sheepdog, was founded in 2005 at Manor Farm just off Station Road but closed in the Spring of 2022.

The new owner is Matthew Barker, whose family's farm is not far away near Hewenden Viaduct. This viaduct appears on the brewery's logo: hence the name, Barker Bridge Brewery.

Having decided to become a brewer rather than a farmer, Matthew launched his first beers on 1st November 2022 (his 21st birthday) after being helped along the way by Adrian Chapman of Wishbone Brewery. These were 3B's at 4.2% ABV and Arch Blonde at 4%, to be followed by Supped Up, a 3.8% session IPA using Mosaic hops, and then a stout at around 4%. Stronger beers may appear at some point, along with bottled or canned beers and brewery tours.

Hopefully Barker Bridge beers will be permanently available at The George, Cullingworth, which acted as the Old Spot brewery tap.

Other places known to have had Barker Bridge beers on sale include Bingley Brew House. And in Skipton: Sound Bar, Speakeasy, Boathouse and Early Doors. Then there's Mill Hey Brew House, Industry Barista and Parkside Social Club, all in Haworth. Finally (for now) the Malt Shovel in Menston.

Barker Bridge Brewery's address is Station Road, Cullingworth, Bradford BD13 5HN: telephone 07496 284433.

David Boyle.

CONSUMER ADVICE

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

NEWS 'N' STUFF

What was the Pineberry on Brighouse-Denholme Road, up Queensbury way, is reported to be being demolished. A new pub will be built in its place. Those behind this enterprise are from an Isle of Man company.

****

The Black Swan, Frizinghall, is up for sale. £500k anyone? Now this has been tried some years ago, with the intention of building houses on the relatively large site. Were this to happen, it would leave Frizinghall and nearby areas with **NO** pub.

****

Stubees / Salamander will not be opening on Saturdays for a while. Fridays - yes.

LET'S GET ENGAGED

The chances are, since you picked up this magazine, that you like beer. Indeed the very reason that you're sitting reading this article, likely with a pint on the go, is that you're interested in more than what sits in your glass. Hopefully you're reading this at your favourite local too, or at the very least you collected it from there before making your way home. But what really gets you interested in beer? What makes you care about it? And what would make you do anything you could to protect it?

Because that's why CAMRA was established in 1971; to protect the UK's brewing heritage in the face of extinction, caused by the brewing conglomerates at the time. Cask beer was on its knees, and still is to a certain extent despite seeing a recent uptick in popularity and perception. But CAMRA is nothing without its branches, and they in turn are nothing without their members and committee. All of which, sadly, is on the decline. But why?

It's an interesting question, especially when you consider the rise in popularity and wider exposure of beer thanks to social media. Craft beer has also seen a meteoric rise in popularity, so surely that in turn would make more people interested in beer and supporting an industry that they have come to love? Whilst people have come to love 'beer' as an overall concept, I still think that 'real ale' and 'craft beer' is still very tribal. God have mercy on those who dare serve a hazy beer at a CAMRA festival (don't even dream of putting it in a keg!) and woe betide anyone who puts a best bitter on at a craft beer festival.

Whilst these may seem like archaic stereotypes that in some instances aren't true, thank god, they are still experienced in the wider community. It's baffling really when you think about it. Sure beer is a safe space, protected from the nasty multinational companies out there, but why isn't it safe amongst ourselves? Regardless of if your pint is hazy, twiggy, fruity, bitter or maybe even sour, surely we should welcome any drinker of craft beer/real ale with open arms? Let's be honest, they're the same bloody thing anyway!

FLYING DUCK
wharfedale
FLYING DUCK BREW PUB
CRAFT BEERS - CASK ALES - ARTISAN SPIRITS - FINE WINES
- OPEN FROM NOON TUE - SUN + BANK HOL MON -
CHURCH STREET - ILKLEY - 01943 609587
www.theflyingduck.co.uk

wharfedale
BLONDE - BEST - CITRA - IPA - PORTER
wharfedalebrewery.com

I think it is a wedge which has been driven both consciously and subconsciously by branches, members and CAMRA itself, which has caused people to drift away from beer and be reluctant when it comes to engagement/ support. Ask most branches what their branch meeting attendance is like, and most will say 'poor' and, frighteningly, some will say 'unsustainable'. But do we need them? Maybe not in their current guise, maybe things need to change. How do they get people to engage with what they're doing?

Now, I don't know the answers or have a crystal ball that will help CAMRA and/or the beer industry when it's facing hardship, but surely some sort of plan or strategy could be drawn? Social media alone won't save the day, far from it, but a lot of branches don't have Facebook, Twitter or Instagram accounts, and those that do aren't overly active on there. Likewise, I haven't seen any content fronted by the committee, chair or a member, giving the branch a face, a feel or a voice. It all feels very cold.

Could branches offer more? Maybe, but it needs to be a collective movement made by all, not just the few. Could CAMRA itself offer more? Almost certainly, and do you know what? I don't think a rebrand would hurt it either. Encompass craft beer, see it as a friend, not the enemy, and combat big beer together, not individually. Good beer is exactly that; good beer, and it doesn't matter how it's served, kept or whether it looks like chicken soup or not. For the sake of the industry, its longevity and indeed its appeal, barriers need to be removed and preconceptions ridden of.

Every industry changes, and that of beer is no different. You either go with trends, or go against them, and oftentimes I feel that CAMRA seems to be a little inflexible. Its future lies with engaging people, not alienating them, and giving them a reason to leave the comfort of their homes, and into the pub. Maybe, just maybe, with the right influence they might even venture to a branch social or meeting, too. But there needs to be a reason and right now, I don't think there are many and as a beer lover, that concerns me.

Stephen Carter
Points of Brew

THE
SALT CELLAR
SALTAIRE
192 SALTAIRE ROAD, SALTAIRE, SHIPLEY BD18 3JF
TEL: 01274 955051

REAL ALES/CIDERS (ALWAYS CHANGING)
GREAT SELECTION OF LAGERS AND WINES

ROOM AVAILABLE FOR FUNERALS, WORKS MEETINGS, PARTIES, ETC, CAN BE CATERED FOR.

TUESDAY - OPEN MIC 8PM
THURSDAY - QUIZ NIGHT 8PM
WIN A GALLON OF ALE
FRIDAY - JUKE BOX FREE PLAY FRIDAY
SATURDAY - LIVE ENTERTAINMENT
EVERY WEEK AT 9PM

THE OPENING HOURS ARE:
MONDAY TO THURSDAY 2PM - 11PM
FRIDAY TO SATURDAY 2PM - 12AM
SUNDAY 2PM - 11PM



ALES FROM THE DALES

OPEN 7 DAYS A WEEK · 5 ROTATING CASKS · 7 CHANGING KEG LINES ETC ETC



CRAVEN BREW CO. TAP ROOM
STATION ROAD, CROSSHILLS, SKIPTON, BD20 7DT
01535 637 451 | CRAVENBREW.CO.UK

CRAVEN BREW CO



The Perfect Pint

The Corn Dolly is a family run real ale pub known for its excellence. There are always 8 Real Ales to choose from (3 Regulars and 5 Guests including 1 Dark Beer) alongside 5 Lagers, Guinness, Thatcher's and a selection of Real Ciders and Perrys. It has also won multiple CAMRA Awards. Good quality food is served Monday to Friday lunchtimes. There is always a warm welcome in The Corn Dolly, so, give us a try, you won't be disappointed.

THE CORN DOLLY
110 Bolton Road, Bradford
Telephone 01274 720219

Wheelchair Access Available

THE HERMIT, BURLEY WOODHEAD: A HISTORY BY NICK HOOPER

The Hermit: the story of a country inn, its owners and publicans - Part 1

At the start of November 2020, landlady Gillian Kelly announced that 'The Hermit is not Inn anymore' and placed the blame on the vote in Parliament to put the country under a second lockdown to combat the Covid-19 pandemic: 'Cheers to our MPs killed a 400 year old pub thanks for fighting our corner [sic]' (Yorkshire Post 7.11.20).Taken literally this would mean that the site has been a licensed premise since 1620. Newspaper reports further stated that the pub had formerly been known as 'The Woolpack' before it adopted its current name. As an historian with interests in beer, pubs and buildings, I decided to investigate both claims. It will be argued that there is no evidence of the pub's existence for even half that length of time, and that while it has not always been called the 'Hermit' it has never been the 'Woolpack'.

The Setting

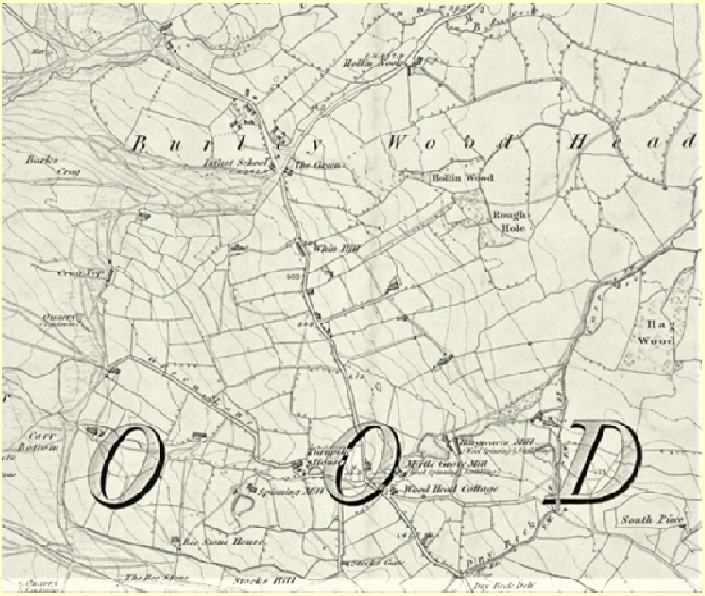
Burley Woodhead is an upland hamlet in the township of Burley in Wharfedale. In the nineteenth century it comprised scattered moorland farms with a central core along 'Wood Head Lane' (now Moor Road) running from The Green southwards towards Menston. The now demolished terrace Whin Hilllay on the west side and Prospect Row was constructed piecemeal in the second half of the nineteenth century on the east side between the Hermit Inn and Stoney Lane.

The local inhabitants' main occupations were farming and wool combing, although there was also work in quarrying and stone working. The Carr Beck running off the moor provided the motive power three spinning mills and a bleach mill and thus created further employment. The hamlet was traversed by packhorse routes linking Bingley, Otley and Pateley Bridge (via Greenholme Ford) and a cart route across Rombald's Moor to the Aire Gap.

It is believed locally that a tunnel that ran from the cellar of the Hermit towards Prospect Row was employed to purloin wool from pack-horse trains that paused at the inn. On reflection, such larceny might not have been good for the pub's trade and there is no record of charges that this ever occurred. It is a myth. In principle there were plenty of thirsty people in the hamlet who needed the services of an alehouse. The humbler inhabitants were joined by wealthy manufacturers seeking the clean air and water of the moors and the extensive prospects over Wharfedale; the first 'brass castle' built in the hamlet was Moorville House built 1848-9 for a Leeds textile dyer, even before the railway line to Ilkley was opened in 1865. It was followed by substantial houses which line Moor Lane and Moor Road.

Earliest evidence for the pub

The oldest evidence is the building itself, shown on the first Ordnance Survey map surveyed 1847 (below), but how long had it been there? The architect who drew up plans for the



Burley Woodhead from 1851 6" Ordnance Survey map. Although not identified the pub lies at the centre (beneath 'Whin Hill'). Senior's 'hut' is marked at top left (Reproduced with the permission of the National Library of Scotland.)

proposed 2021 residential conversion estimated that the earliest parts of the building dated from the mid-eighteenth century (Peter Harrison, 'The Hermit Inn Burley Woodhead: Design and Access Statement. Heritage Statement', January 2021).

The building is unlikely to be any older; its appearance bears little resemblance to structures in the hamlet known to date from the late seventeenth/early eighteenth century (Grade II Listed Spring Bank Farm, Turnpike Farm, Carr Bottom Farm, Plane Tree Farm).The clinching evidence would be 'West Riding Petty Sessions, Otley Division, Register of Licensed Alehouses' if only the relevant volumes survived - they should run from 1771 but unfortunately none survive for the Otley Division prior to 1870.

To establish the early history of the Hermit it is necessary to rely on newspaper reports and censuses. The 1841 census, the earliest to provide personal information, listed 'Timothy Hainsworth Inn Keeper' in Burley Woodhead. A few years later in 1848 the Brewster Sessions in Otley granted an application from John Metcalfe for a spirits licence for the 'Star Inn beer-house at Burley-Wood-Head'. In the 1851 census the Woodhead innkeeper had changed again to Leonard Metcalfe, and in 1855 he was fined 35 shillings (£1.75, with a purchasing power of about £150 in 2022 money) for opening during the prohibited hours of church attendance on a Sunday. It was perhaps in consequence of this that the licence of the 'Hermit Inn, Burley' was transferred to Mr. W. Walker at the monthly magistrates meeting at Otley in November 1856.

These references provide significant evidence for the Hermit's early history. Firstly the name: it was known as the 'Star Inn' before it was renamed the 'Hermit Inn' after 1848 and before 1856 – on which more below. Next, the 1848 application for a spirits licence and the identification of the inn as a 'beer-house' are crucial for dating its origin. The variety of specific labels applied to public houses – tavern, inn, alehouse – had by the early nineteenth century become rather blurred; in 1830 a Bill 'to permit the general Sale of Beer and Cyder by Retail' was passed to create a new type of licence to which the existing term 'beerhouse' was applied.

Opening hours were more restricted than those for existing public houses – from 4 a.m. to 10 p.m. on weekdays and from 10 a.m. on Sundays, Easter Day and Christmas Day with closing from 3 p.m. to 5 p.m. From this information a significant conclusion is reached: the Star (later Hermit) Inn was one of the tens of thousands of beerhouses that came into being as a consequence of the 1830 Act. This is confirmed firstly in the label 'beer-house' in the 1848 report of John Metcalfe's application for a spirits licence; second, had the inn existed prior to the 1830 Act then it would already have possessed a licence to sell spirits, and so Metcalfe's (successful) application is further evidence that the origins of the Star Inn lie between 1830 and 1841. The fine imposed in 1855 may have resulted from Leonard Metcalfe breaching the limited Sunday opening hours permitted to beerhouses. The conclusion is worth re-iterating: while the building (of which more below) may date to the eighteenth century, the Hermit Inn originated in the 1830s and thus has existed (at the time of writing) for less than 200 years.

Job Senior the 'hermit of Rombald's Moor'

Job Senior's story has been told many times and so does not need to be repeated at length here. He was born out of wedlock near Ilkley in 1780 and in his youth worked as a farm servant. One version of the story goes that having moved to Whitekirk near Leeds he was disappointed in love, returned to Wharfedale and resumed farm work.

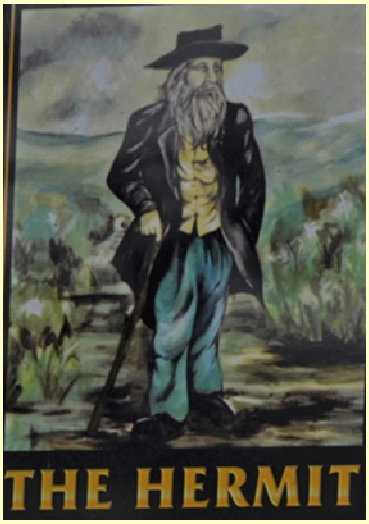


Gradually drink got the better of him, yet when he was about 60 he married a widow of some 80 years who possessed a cottage by Coldstone Beck on the edge of Rombald's Moor near Burley Woodhead. When she died her relatives destroyed the cottage seeking her savings and also to prevent Job from enjoying it.

He made from the ruins a 'huttel' and lived a squalid existence, living on potatoes he

grew and drawing water from the beck. It was said that he had the facility to sing in 'four voices' and would perform renditions of hymns in return for pennies from passers-by. He travelled widely on foot, sleeping rough, but at length fell ill and was taken to Carlton Workhouse where he died aged 77 in 1857. He was buried in Burley Churchyard.

Several pen and ink depictions of old Job Senior adorn the walls of the Hermit Inn and a number of them have been painted as the pub sign. It was claimed that one of his two ash sticks was kept in the inn – although in another version it was a holly stick – but there is no trace of them today. Already before his death the pub was named after him, suggesting he had become a curiosity for walkers and sportsmen visiting Wharfedale.



Representations of Job Senior - the Hermit Inn sign today and one of the old drawings on display in the pub (previous page).

The Hainsworth Connection

The Hainsworth family of Burley Woodhead were central to the history of the inn for much of the first century of its existence. It is known from the first surviving Register of Alehouse Licences that in 1872the Hermit was possessed by John Hainsworth junior (1788-1874). He was one of eleven children of John senior (died 1845) but unlike his siblings he had several business enterprises: he appeared in the censuses as woolcomber (1841), farmer and worsted manufacturer (1851), and grocer and draper (1861, 1871); he was one of the trustees of the Burley New Building Society, and in 1854 he sought tenders for the construction of two houses in Burley Woodhead (most likely part of Prospect Row). In his will he bequeathed two dwellings at Chevin End (Menston) and in Woodhead respectively; legacies of £359 (£31,000 in 2022) and 110 shares in the Burley in Wharfedale Gas Company with their dividends; and two public houses.

One of them, left to his brother James, was the 'messuage or dwelling house situate at Burley Wood Head aforesaid now used as an Inn or public house and known by the sign of the "Hermit Inn" with the outbuildings and appurtenances thereuntobelonging' (my thanks to West Yorkshire Archive Service, Wakefield, for access to the will). The identity of the 'Woolpack Inn' left to brother William will be discussed later.

The first known landlord of what would become the 'Hermit Inn' was Timothy Hainsworth, a younger brother of John Hainsworth junior. It is known John did not inherit the pub from his father John senior, who died in 1845, so it may be speculated that he saw the opportunity to profit from the 1830 Act by taking out a licence for a property he owned in the hamlet and installed a younger brother there as innkeeper.

The inn's name is not yet recorded. For the remainder of his long life John would generally entrust it to members of his wider family. The relationship of the 1848 tenant John Metcalfe – it will be remembered he applied for a spirit licence for the Star Inn in Woodhead - to John Hainsworth is not immediately clear. However, the 1851 tenant Leonard was son of William Metcalf (sic), and William and John Metcalfe(e) were both listed in Woodhead in 1841 as farmers aged 50 – as this census rounded ages up or down they are likely to have been brothers. If this was the case, then Leonard was the previous innkeeper John's nephew, and in August 1845 he became John Hainsworth's son-in-law when he married John's daughter Sarah. After Leonard was fined in 1855 his father-in-law may have installed the otherwise unknown W. Walker in order to protect his licence.

Leonard however remained 'in the trade' and in 1861 kept a beerhouse on Providence Road, Shipley; when he died in June 1863 he held the Royal Oak Inn, Shipley. His father-in-law John Hainsworth, Grocer, was an executor of his will. Meanwhile the Hermit's new tenant by 1861 was John Edward Brumfitt who was also a cabinet maker. He was John Hainsworth's illegitimate son by Post-mistress Sarah Brumfitt of Burley village. When John Edward married his cousin Rachel Brumfitt in Manchester in 1848, he gave his name as John Edward

Hainsworth Brumfitt, but later he dropped both John and Hainsworth from his name. In his 1874 will John Hainsworth junior only acknowledged Ellis Brumfitt, his younger illegitimate son by Sarah, leaving him Wind Mill hill cottages at Chevin End.

In the 1901 census this was the residence of Ellis's brother 'Edward', who formerly went by the name John Edward.

The Hermit and the Woolpack

Around 1863 another of John's brothers took over running the Hermit. William was the youngest of John Hainsworth senior's twelve children and his family would occupy the pub for more than thirty years. Prior to taking on the Hermit, William ran a livery stable in Ben Rhydding (he went bankrupt in 1860), then he was a coal merchant in Charlestown, Baildon. As inn-keeper in 1867 William was convicted of an unnamed misdemeanour and cautioned at the Otley Brewster Sessions; however, he retained the licence through to his death in 1880, despite the change in ownership of the Hermit when John junior died in 1874 and left it to his brother James.

While he had inherited 'the Woolpack Inn' by John's will, William preferred to remain as tenant at the Hermit. No pub called the Woolpack is recorded in Burley, so where was it located? The earliest surviving Register of Licenced Alehouses records that in 1873 John Hainsworth also owned a beerhouse in Burley in Wharfedale under the name 'Vaults' and Robert Robinson was its keeper. From the same Register we learn that the 'Vaults' passed to William Hainsworth and was renamed the 'White Horse' (Main Street, Burley in Wharfedale) in 1880. Thus from the evidence of the Register, and the place in the enumeration of the village in the 1871 and 1881 censuses, the conclusion has to be drawn that John Hainsworth's 'Woolpack Inn' was identical with the 'Vaults', known since 1880 as the White Horse (see picture).

In 1878 it was reported of Robert Robinson that he 'has conducted his beerhouse in a very respectable manner for upwards of seven years. 'This was in connection with an application to the magistrates to transfer the licence to a hotel that he was building, a 'new and commodious house adjoining his beerhouse'. This refers to the building which later served as Burley Conservative Club, although in 2019 it was closed and converted. The magistrates refused on the grounds that the owner – William Hainsworth – would lose from it, and also that it was unnecessary as a population of 2,500 was well served by four alehouses (presumably referring to the Malt Shovel, Red Lion, Queen's Head, and including the Hermit), one beerhouse (White Horse) and three grocers' shops with off licences. It is not surprising to find that William soon removed Robert Robinson as tenant.

He then ran one of the grocer shops selling beer, became a farmer (1891 census), and in 1893 he offered to sell or let a 'good house, occupied by Robert Robinson for 15 years … suitable for coffee tavern, restaurant or boarding house, partly fitted up as hotel, seven rooms.' This was the building to which he had



William Hainsworth's White Horse in Burley village, previously the 'Woolpack Inn' and 'Vaults' (white building to left) and Robert Robinson's new hotel (later Burley Conservative Club, now converted to commercial use).

failed to transfer William Hainsworth's licence.

Returning to the Hermit, William Hainsworth continued as tenant on a long lease until his death in 1880, following which he left the remaining term to his daughter Mary in her own right. She took over the licence with her husband William Thompson – significantly, his parents were innkeepers of the Halfway House on New Line, Charlestown. The remainder of William's estate was divided between Mary and his son William, an innkeeper at Thornton, and upon the latter's death in 1881 the White Horse seems to have passed to Mary who installed George Henry Butterworth as the licensee until she sold it.

Despite the death of her husband in 1882, Mary continued to run the Hermit until her own retirement in 1895 by which time she was in her mid-fifties. Among her duties seems to have been brewing the beer to be sold on the premises. The 1923 conveyance of the Hermit to John Smith's Brewery included a 'Brew House' among its appurtenances, while a 1933 account of the discovery of the tunnel issuing from the cellars to a garden included this information:

'The tunnel was open up to the time when my mother, the late Mrs. Thompson, who was landlady, left the house about 1895 … Access was gained by climbing over the cooler in the brew house [my emphasis] … It would be walled up when alterations were made to the house in 1895 … but nothing is known definitely about what the tunnel was used for' (Yorkshire Evening Post 1933).

It appears self-evident, to this author at least, that the tunnel served as a cooling vent for the brew house. Before the arrival of the railway in 1865 it would have been difficult to supply the Hermit with heavy and bulky wooden casks from Bradford, Bingley or Leeds so it is probable the nineteenth-century publicans were also brewers from the start. The process of tying pubs in Burley village to commercial brewers dates to the 1890s, and in 1895 Mary sold the White Horse to William Whitaker's Old Brewery, Bradford. The 1933 reference to walling up the tunnel suggests that the end of brewing at the Hermit dated to her retirement from the trade.

Nick Hooper



Bradford Beer & Cider Festival 2023 – Post-Festival Report

After three years of absence, the CAMRA Bradford Beer & Cider Festival 2023 was held at Victoria Hall, Saltaire. It was the 24th time our festival has taken place there.

As we all know, a lot has happened since Bradford Beer Festival 2020 (BBF 2020). We were very lucky to be able to hold that festival and complete the close out before the pandemic hit and the associated Government restrictions implemented. At the end of 2021, the plans to hold the subsequent Bradford Beer Festival 2022 had to be shelved after a flare up in the pandemic spooked the Government and scientists. The talk of further restrictions caused the festival ticket sales to nosedive…just at the time we were due to make various financial commitments. More recently, concerns about significantly increasing energy prices, the 'cost of living' crisis and staff shortages has hit the industry hard. Whilst we were able to pick up from where the planning for the 2022 festival stopped, there were still concerns about the possible ongoing impacts to Bradford Beer & Cider Festival 2023 (BBCF 2023).



Vicky Hall: we love the place.

Early in the planning process, the Committee decided to focus on Yorkshire products. We wished to provide local producers, suppliers and businesses with as much support as we could and showcase what was available within the region. At the time of ordering the real ales, there were just under 190 breweries to choose from so there was plenty of scope to order new and lesser-known beers from breweries not frequently encountered as well as established favourites. Similarly, Yorkshire suppliers were considered for our craft KeyKeg bar. We also decided to give real cider and perry products more prominence and aimed to source as many of these from within Yorkshire as possible.

The numbers of advance tickets sold was significantly increased compared to BBF 2020 and there was a notable shift towards online purchases. We still offered tickets through a selected number of local pubs, to help promote and provide support to them, and these sales went well. The sale of tickets through postal applications showed a continued decline. The success in selling the advance tickets gave confidence that BBCF 2023 was going to go well. As a result, we adjusted the real ale order to give a total volume similar to BBF 2020.

We had concerns regarding the availability of staff to work at the festival. The numbers of volunteers were initially quite low. Feedback from other beer festival organisers (including for the Great British Beer Festival) highlighted recent experience of people not volunteering until approximately 2 weeks before a festival. Sure enough, this is what happened at BBCF 2023. Fortunately, by the time of the festival, we had a sufficient number of volunteers. It was reported that the details supplied by several volunteers were incorrect making it difficult to contact them.

During the planning stage, we decided to move the "CAMRA Free" session from Friday afternoon to the Thursday. The thinking was that people who work were more likely to take a Friday afternoon off to attend and that CAMRA members were more likely to still be able to attend on the Thursday. However, the impact of the change was an unknown. We need not have feared as, at opening time for the Thursday session, there were people queuing around the block. A fantastic sight to see!

The Thursday session was 6.5hrs long with the other sessions each being 4.5hrs duration. Attendance to all sessions was good. Except

for Saturday afternoon, where the venue was still quite full when time was called, customers tended to leave about an hour and a half before the end of the sessions. On the Saturday evening, it was reported that some customers, generally among the younger generation, left after one drink. There were reports that the festival

Festival 2023 was a huge undertaking. This article can only give a small snapshot of the scale of the task and the items addressed. I would like to thank all the committee members and volunteers for their dedication and commitment to making the festival a success. Particular mention must go to those who assist with



Who said beer and cider festivals were just about beer and cider? Binns at their best.

and the types of drinks available were not quite what they had expected. Hopefully, we have planted a seed amongst some of them at least and instilled interest for the future.

Overall, the festival had been a success. We received many positive comments with some customers saying it was great to see the festival being held again and some also saying it was one of the highlights of their year. It appears that, after three years of turmoil, there was pent-up demand. Positive feedback was received about the set-up and running of the festival. It was great to hear that the hard work put in by the committee, volunteers and everyone else involved was reflected in the experience of those present.

Planning and running Bradford Beer & Cider

setting up and taking down the festival and, as a result, it went quite smoothly. I would also like to thank Marie and the team at Victoria Hall for allowing us to use their stunning venue again and for their assistance. Our gratitude also goes to the various publicans who supported the festival by allowing committee meetings in their venues, selling tickets, providing sponsorship and taking part in the running of the festival. Thanks are also extended to the other sponsors who supported the festival. Last, but not least, we thank everyone who attended and enjoyed the festival…it would not be a success without you!

Peter D. Down, Organiser, Bradford Beer & Cider Festival 2023.

NEWSY BITS:

The Glen in Gilstead has been saved. Hooray! It has been reported that a local family has taken it on and has brought it back into commission. It reopened on April 1st.

****

An Ilkley pub that can't make money!
The freehold of the Dalesway, Ilkley is for sale. Originally called the Star, the Hammonds clock on the outside wall disappeared a few years ago. It was replaced by a very ordinary specimen.

****

Still in Ilkley: the Ilkley Moor Vaults has its lease up for sale.

****

The Junction, Baildon, has an on-site brewery which has been mothballed for a while. Well, it's good news now, as it should be reopened, and starting with a 4,4% beer called Ray of Sunshine. The brewer is Richard.

****

Sally Brown's, North Parade, Bradford, is properly closed now.

SINCE OSS BREWERY ETT 1998

CELEBRATING 25 YEARS OF BREWING

A progressive and passionate independent brewery located in the heart of Yorkshire. Borne of family values; unity, team work and integrity. Crafted over two decades, we've perfected the science of producing ales of consistently high quality and honed the art of brewing beers that are loved by all.













www.ossett-brewery.co.uk @ossettbrewery

BRADFORD BEER & CIDER FESTIVAL 2023



Look at all those people; what could they possibly want?

Well, what we see here is what happened before opening on every one of the five sessions. A patient queue outside Victoria Hall, Saltaire.



At least they could amuse themselves by admiring the architecture of the hall, as well as Saltaire village itself, of course. Thank you Lockwood & Mawson, and Titus Salt for being so imaginative.

An empty main hall and one of the three bars, just waiting for people.

A fully stocked bar, also waiting for people Praise be! They were united. And so it began...









The main hall fills, and so do the customers. Drinks are ordered and consumed in a convivial atmosphere. The Hall Royd Brass Band entertains with proper Yorkshire music.

Luckily the sprung floor had been deactivated, so any jigging about did not affect the beer - or cider - or wines or soft drinks

The Tombola stall, with its staff just about to spring into action. Every one was a winner and quite some brass was earned for the cause.

The membership stall. Join CAMRA it said. Many did. Thanks to those who did, and thanks to the staff. Well done, all.





The Lord Mayor of Bradford, Cllr. Martin Love, officially opened the event. Then he had a chat with one his predecessors, Geoff Reid, working behind a bar. “Any free samples, Geoff?”



The Mighty Wurlitzer turned up once again, leaving its hiding place below the stage and performing very well.



Our mate Greg Mulholland made an appearance with his band Summer-cross.

Also appearing were Waiting for Wednesday, a female duo harmo-nising nicely.

A quiet area for relaxing in The Glen Room upstairs. Luckily, this is not to far fro the York Room, on the same level, with its own selection of great beers.







Summat different. CAMRA is about cask-conditioned ale and real cider, but there is also room for quality products which do not fit the tight definitions involved with real ale. They have their fans.

Pictures by Phyl Drennan and Adrian Mellow



Every Bradford Beer Festival has a competition, which invites customers to vote for their favourite beers of the event. This one is no different.

The presentation event, which also doubled as a “thank-you” to all our wonderful staff, was held at the Saltaire Bar, Shipley. It has a room big enough for such events, and cellar space for all the beers made available by our winners.

Here we see festival beer co-ordinator, Ricky Holden, presenting the plague to the winner. There is a little story attached to this:

Five Towns Brewery of Wakefield, which closed in July 2022, won the Best Beer award at this years, sell out, Bradford Beer & Cider Festival. Brewed by Malcolm Bastow (known in beer circles as The Guru) sometime before the closure of his brewery. It had been held back for a bottling run until Ricky Holden, the Beer Organiser at West Yorkshires biggest cask beer festival, asked Macolm if he was able to supply beer for this years event.

Ricky says Five Towns beers have always been very popular with festival customers and it was a privilege to get the last ever beer brewed at the now, sadly, defunct brewery. He added, we can only hope Malcolm might reconsider and once more open the Five Towns operation which was sited in the garage behind Malcolm’s home.

Malcolm is currently restricting his brewing genius to occasional brews in collaboration with Chin Chin Brewery in nearby South Kirby.

All the category winners at the event were as follows:

Sunbeam Brewery, Bramley Parachuting Hedgehog Best Mild
Roosters Brewery, Harrogate Distant Sun Best Brown Ale
Ossett Brewery Silver King Gluten Free Best Pale Ale
Darkland Indie Brewery, Halifax, Paradise Best Stout
Chin Chin Brewery, South Kirby Simpleton Best IPA
Five Towns Brewery Wakefield Absolute Carnage Best Strong Beer
Turning Point Knaresborough Coconut Enquiry Best Keg Beer.
Grumpy John’s Trouble at t’Mill was best cider.



All our category winners with their plagues. And balloons. Straight on the office wall, lads.



The festival charity this time was Bradford Central Food Bank. Customers were invited to deposit their unused beer tokens, as well as drop currency into collection buckets.

Our customers are happy and generous customers, and they gave a not inconsiderable amount to the cause.

Josie Barlow accepts the cheque from Treasurer Malcolm and Organiser Peter.

Opportunity was also taken to recognise those members who had been involved in Bradford beer festival right from the 1970s. Step forward Messrs. Dalziel, Robinson, Farrar, and Boothroyd.



EST 2014

The Record Café

Independent vinyl record shop,
real ale, craft beer & charcuterie

Bradford CAMRA Pub of the Season Autumn 2015
Bradford CAMRA Pub of the Year 2017
Bradford CAMRA Pub of the Year runner up 2018
Bradford CAMRA Pub of the Year 2019
Bradford CAMRA Pub of the Year 2020
Bradford CAMRA Central Bradford Pub of the Year 2022

01274723143
45-47 North Parade, Bradford, BD1 3JH

@therecordcafe /therecordcafe therecordcafe.co.uk

BROAD ACRES WANDERINGS April 2023 Paul Davis

A very warm welcome to the latest edition of Broad Acres Wanderings. Since my last column, I get sent to Coventry, witness the biggest upset in the history of the Scottish Cup, and indulge in a spot of ground hopping in Belgium and Germany.

My insatiable thirst for ticking off new sporting venues seemingly knows no boundaries. To that end, I took a trip to Coventry and Halesowen in the Black Country. My first port of call upon arrival in Coventry being the Golden Cross pub. Unscathed by the Second World War Blitz, this is one of Coventry's finest mediaeval buildings, and is situated amongst cobbled streets and located close to the old and new cathedrals. Built on the side of the old Coventry Mint, it was established as a pub during the mid -16th century, and underwent a refurbishment towards the end of 2016. I pull up a pew, order some fantastic and great value bangers and mash, and wash it down with a pint of splendid Fallen Angel Pale Ale from the Church End Brewery in nearby Nuneaton.



Two new best friends for Paul.

It is then a ten-minute walk to the Broomfield Tavern. This genuine free house is situated close to Coventry's rugby union ground, which is the venue for my evening's sporting entertainment. This is a Victorian pub and a former West Midlands Regional cider CAMRA POTY. The beer range is wide and varied, and interestingly, some beers are even served from oak casks. The pub had a busy and jolly Friday night crowd, with many drinkers off to the game, along with myself. I order a pint of the splendidly named Piffle Snonker, from the Froth Blowers Brewery in Erdington, which is a suburb of Birmingham.

The evening's sporting action is a second-tier rugby union encounter between the home side Coventry and Hartpury University, situated on the outskirts of Gloucester, a team made up primarily of students from Bristol, Bath, and Gloucester rugby union clubs respectively. The home side run out comfortable 42-19 victors in front of an impressive Friday night crowd of 2009, with Saturday games usually averaging anything between 2500 and 3000. After the game, it is onto The Old Dyers Arms. This pub has a very distinct bikers' theme to it and although the beer range is not great with Bombardier being the only one on tap, this is more than made up for by the extremely welcoming and friendly bar staff and clientele. I then wend my way home after a thoroughly first enjoyable night in Coventry.

The next day, I head off to Halesowen in the Black Country, for more sport and ale. With pub number one, being the fabulous Wagon and Horses. Although, I accidentally make a stop at the Olde Queens Head due to navigational issues. Whilst there is no cask ale available, the very friendly landlord Steve, and lifelong Halesowen Town fan, offers me a bottle of Landlord, informs me of the best local real ale hostelries, and very kindly agrees to drop me at my preferred destination. When I arrive it certainly does not disappoint either. This Black Country Ales Brewery establishment is another local CAMRA branch former POTY too. It has undergone a recent refurbishment but still retains many of its historical features from bygone days. They have an impressive range of 18 hand pulls, which serve a mixture of real cider and cask ales. I plump for the Pheasantry Best Bitter from Black Country Ales Brewery.

I then head in the general direction of the football ground and a three-minute walk sees me arrive at the King Edward VII, just five

minutes' walk from the ground. This pub also boasts an impressive range of eight real ales and I content myself with a pint of Golden Glow from Holden's Brewery in nearby Dudley. I pull up a pew, and strike up a conversation with a couple of disgruntled West Bromwich Albion fans, whose ground is situated close by. They have become rather disillusioned with modern football, the lack of atmosphere, expensive ticket prices, and overzealous stewarding, which they say ruins the modern match day experience. To that end, they now attend Halesowen Town instead on a regular basis. They also inform me that the social club at the ground has three hand pumps on tap. So, I hastily exit and proceed along my merry way. After paying my entrance fee of a bargain £7, I immediately head to the bar and plump for the Yeltz Pale Ale from the Fixed Wheel Brewery based in Halesowen itself, and named after the nick name of the home team. Today's fixture sees the home team, in second position at step three of the non-league pyramid, take on Coleshill Town from Warwickshire just 15 miles away. The ground is excellent, a big covered terrace, lots of unique songs sung by the locals, and a two-nil victory for the home team to keep their promotion push just about on track. I then adjourn to the bar again, where I am offered free chicken and chips by the club chaplain Ken. He and his wife Reata whilst being originally from Halesowen, travel up to home games each week from Clevedon, half an hour from Bristol, and a place which is dear to my heart, as I often visit there when I am visiting family and friends in Bristol. They moved there to look after their grandchildren but Ken and his wife travel every week so that Ken can provide his noble duties for his beloved home town club.



Indulging in two of his favourite hobbies.

He also kindly offers me a lift to the train station, where I board a train back to Coventry, to tick off some more pubs on my list. The first of which is the Old Windmill, around a 10-minute walk from the train station, and another former POTY. This is a 15th century building, and beer festivals are hosted every year. They also provide live music too and the pub has a very traditional feel upon entering. I settle down at the bar with a pint of Bards Best Bitter from the North Cotswold Brewery located in Stretton-on-Foss in Warwickshire. It is then a short walk to the Gatehouse Tavern. Despite being a sport orientated pub, the beer is decent, and I plump for the Fallen Angel from the Church End Brewery again. I finish off proceedings at the Town Wall Tavern, a much more traditional old pub, situated close to the Belgrave Theatre. Its most unique feature being the small snug at the front of the pub, called the donkey box, so called because it is just about large enough to house a small donkey, so I am informed by the landlord.

I quaff a pint of Wye Valley HPA, and strike up conversation with a young student Tim and his father. Tim moved to Turkey upon completion of his studies, and had returned home for a family visit. He informs me about the excellent public transport system in Istanbul, which ferries 20 million habitants around the city with consummate ease, the three football teams based in Istanbul, and their various political affiliations, the devastation felt by the recent earthquakes, along with some of the political tensions that exist. I wend my way home after another thoroughly enjoyable day. The thing that struck me most about the three venues visited in Coventry upon a busy Saturday night, was the lack of loud music, so commonly and unnecessarily prevalent in many city centre Saturday night venues, meaning ample opportunity for relaxing and good conversation alike.

On the Sunday, I have a few hours to kill before my coach home, and a couple of suburban ale establishments to check out in an area called Earlsdon, a mile or so outside the city

centre. The first being the Royal Oak (Piffle Snonker, again, from Froth Blowers Brewery), and then a three-minute walk to the Cottage. Re-opened in 2019, this has a rather trendier feel to it, but despite being rather food orientated, the beers are in excellent nick, and hail from the Charlie Wells brewery in Bedford. I procure two pints - DNA and Legacy Golden Ale, and indulge myself with a fabulous stone baked pizza, before my coach home.

My change over in Birmingham, does however give me a chance to visit the excellent Anchor pub, 30 seconds walk from Digbeth coach station. There is enough time for two swift halves from Burning Soul Brewery and Attic Brewery, both locally sourced.

A couple of brief footnotes on which to end this column. I witnessed the biggest cup upset in the history of Scottish Cup football, when sixth-tier Darvel in Ayrshire beat top flight Aberdeen. My four-and-a-half-hour train journey turns into a nine hour one, but I manage a couple of pints in the 301 Miles From London bar on platform four of Carlisle railway station.

I also went ground hopping in Leuven, Westerlo, Beveren, and Liege in Belgium, along with a brief trip to Koln in Germany, and whilst the cities may possess some form of real ale, alas, I was unable to seek it out on this occasion.

Well, that is all for now folks, let us hope for some glorious summer weather in the coming months, so ale drinkers can enjoy their favourite tipple in a relaxing beer garden of their choice.



NEWSY BITS:

A note from our regional cider rep, Christine:

I am pleased to advise that Appletreewick Cider has been granted 'Real' status by CAMRA. Any outlets in our area that stock it can now be regarded as vendors of the real product and given the big C in GBG and What's App.

That's good news, and it also means that the cider promoted as Wharferdale in the Flying Duck in Ilkley is also real. It is the same thing rebranded.

****

Bradford branch cider pub of the year is the Dog & Gun, Wibsey. Jacobs Well and the Fox in Shipley came close.

REVIEWS with Russ Petcher

Mundi Club

It took me a while to figure out that Mundi Club is actually a band and not an actual club.

The band is fronted by Cleckheaton's finest rock star (other than myself lol) Mr. John Hetherington who is basically an encyclopaedia when it comes to musical knowledge. He knows pretty much every song in the world and if he doesn't then it doesn't take him long to work it out.



The band are regulars at Mill Valley in Cleckheaton where they perform well rehearsed, ear splitting rock that will convert you into a life long Mundi Club fan in no time at all.

I like bands of a slightly heavier nature and I particularly like the fact that Mundi Club look like how a rock band should look. They have the energy, the attitude and the tunes to make them go the full distance.

****

Damien The Antichrist
Cash Wallwork

I thought Cash had lost his touch when this first started playing but then, boom, in came the vulgarities in their masses. This is certainly not one for the faint-hearted and is probably tailored more to those who like Roy Chubby Brown's sense of humour.

This song is the tale of the devil's son taking over hell and all the weird and wonderful characters who reside there, I'll leave the rest up to your filthy imagination. Cash has been off the scene for quite some time so this is a big come back for him but one that has been worth the wait.

JACOBS WELL
BRADFORD'S ORIGINAL BEERHOUSE
At the heart of Bradford since 1830. Real Ales. Real Ciders. Real Pies.



Opening Hours

Mon - 4-11
Tue - 4-11
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

BRADFORD CAMRA PUB OF THE SEASON

BOAR & FABLE

As those who know Bradford will attest, North Parade is quite a good place for real ale refreshment. The latest venue to be honoured is the Boar & Fable.

Like all of 'em, this is a relatively small place, although there is a drinking area downstairs. The bar is sufficiently well stocked for a pub of this size, and the beers are often from small breweries not too far away.

Anyone requiring food? Well, the association with the Peacock, over the road, enables food cooked over there to be brought across.

Once the developments to the road and pavements are completed, there should be plenty of outside space for customers of all the venues along this street. That's summer sorted. When!



*****

Keeping their heads warm under the heat lamps are David Birbock, James Brunskill, Kerr Kennedy (Bradford branch chair), Claire Smith, and Kris Ohlsor.

*****

Is the PoTS banner actually wider than the pub?

Pictures: Adrian Mellow.



ON THE BRONTË'S DOORSTEP

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

- THREE CASK ALES WITH CASK MARQUE APPROVAL
- FOOD SERVED EVERYDAY 12NOON - 8PM
- EXTENSIVE WINE LIST WITH 14 OPTIONS BY THE GLASS
- WIDE SELECTION OF SPIRITS
- WE WELCOME CYCLISTS AND WALKERS



CASK MARQUE
THE SIGN OF A GREAT PINT

THE FLAPPIT

FLAPPIT SPRINGS, KEIGHLEY, BD21 5PU • 01535 648273

theflappit.com

THE WRIGHT PUB GROUP LTD

Enjoy a Beautiful Stay

Traditional English Pub in the heart of Brontë Country







THEMED FOOD AND DRINKS NIGHTS
SERVING AMAZING FOOD 7 DAYS A WEEK
FUNCTION ROOM • 8 ROOMS AVAILABLE

THE WRIGHT PUB GROUP LTD

Old Silent Inn

Hobb Lane. Stanbury BD22 0HW

01535647437 **theoldsilent.co.uk**

PUB COMPANIES – THE PUBS CODE by Paul Ainsworth

In the last article, we examined how pub companies make money from their tenanted/leased pubs, notably through operation of the tie, which requires tenants both to pay rent and to buy, at inflated prices, most products from the company. This arrangement has been a source of tension ever since the tied house system was introduced in the late 18th century but those tensions were exacerbated by the 1989 Beer Orders and the consequent rise of the pub companies.

Various attempts at self-regulated controls were tried but the imbalance of power persisted. By 2013, the Business Secretary, Vince Cable, had concluded that statutory regulation was necessary. The result was the Pubs Code Regulations 2016, or Pubs Code for short. Sadly, it was decided that the Code would only apply to companies owning more than 500 tenanted/leased pubs.

The Code, which applies only in England and Wales, is based on two principles: - fair and lawful dealing by pub-owning businesses in their dealings with their tied tenants; - tied tenants should be no worse off than if they were free of tie. In pursuit of the second principle, the Code introduced the option for tied tenants to request a Market Rent Only (MRO) option. This provides for tenants to break free from the tie on beer and other products and simply pay a 'market rent' for the property. The Code specifies the rent assessment process to be followed.



A Pubs Code Adjudicator (PCA) was appointed to issue advice and guidance about the Code, arbitrate individual disputes and carry out regulatory functions, including a power to investigate suspected breaches of the Code. The current PCA is Fiona Dickie. The PCA office has mostly concentrated on the first two sets of responsibilities. However, in 2019 it launched an investigation into Star Pubs & Bars. The allegation was that the company was obliging tenants negotiating MRO to carry on stocking some of their products. The PCA found that Star had frustrated the principles of the Code and fined them £2m (an appeal is working its way through the courts). In its first five years, the PCA received 536 arbitration referrals; of these, 272 related to Stonegate or its predecessor Ei, 116 to Star and just one to Admiral Taverns. A Government review of the Code kicked off in 2019.

The main points in CAMRA's submission to the review were that: - the Code was not working as intended; - pub companies were 'gaming' the Code, exploiting gaps in the regulations and failing to discharge their MRO duties; - surveys of tenants revealed high levels of concern

FOX & GOOSE
CO-OPERATIVE PUB
HEBDEN BRIDGE

In the Good Beer Guide 2023

1st Co-operative pub in West Yorkshire
Locally brewed house beer
5 rotating guest ales, real ciders and keg beers.
Large range of bottled Lager and Ciders and alcohol-free beers
Lined glasses to ensure a full pint
Regular music events
Heated and covered beer garden

2022 Yorkshire CAMRA Pub of the Year

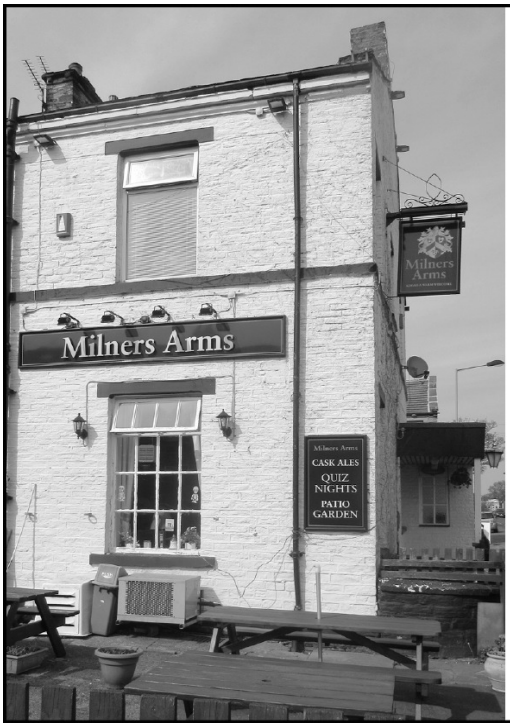
Open daily: Mon 4pm; Tue, Wed 2pm; Thur-Sun 12noon
www.foxandgoose.org
fb @foxgoosehebden
T: 01422 648052

around the ineffectiveness of the Code and exploitative behaviour by companies; - the PCA was under-resourced and lacked teeth; - the playing field was unequal, with companies enjoying access to a much higher level of legal resource; - changes were urgently needed to allow tenants to make a decent living and prevent them walking away from the trade.

The Government published its response to the consultation in November 2020. Although it accepted that the Code was not working as well as it should, it restricted its proposals for action to further consultations on a range of relatively minor matters where it felt there was room for improvement. Those consultations did not start until July 2021 so any resultant changes are some way off yet and may not amount to a great deal. Interviewed that month, Fiona Dickie, the PCA, claimed to have done a lot both to improve the processes she had inherited and to encourage tenants to find out more about their rights. 'The MRO process is better' she said 'but it's not good enough and there's more to do'.

In August 2021, two academics, Dr Jed Meers and Dr Liz Hind, published a detailed study on 'The Pubs Code, Statutory arbitration and the tied lease'. They concluded that 'there are a series of limitations with both the function of the Pubs Code Regulations and the "code adjudicator" model itself. In particular, our findings demonstrate the use of delaying tactics, the interaction of code adjudication with the parties' existing contractual relationships, and issues with the application of arbitration "burden of proof" standards to the exercise of duties under the statutory code'. They note that the Scottish Parliament had recently agreed a similar system for Scotland but which seeks to "avoid problems experienced in implementing (the Code) in England and Wales".

To sum up, the Code clearly isn't working as intended. Consultation on improvements is underway but the scope is limited and the radical changes needed are not on the horizon. Nonetheless, CAMRA will continue to fight for proper reform of the Code and the rights of tied tenants across the UK.



The
Milners Arms
Ale House

Manor Street Bradford BD2 3BU

We are open
Monday to Thursday – 3:00 till 11:00
Friday – 3:00 till 11:30
Saturday – 3:00 till 11:30
Sunday – 3:00 till 11:00

CAMRA pub of the season Spring 2016
Choice of five real ales rotating weekly
Quiz night Wednesday
Cask Marque accredited

NEWSY BITS: The Crown, Great Horton, is now offering at least four real ales.

***

The Firepit, Bingley, is closed.

The Fighting Cock

BRADFORD CAMRA PUB OF THE YEAR 2008, 2011, 2013 & 2018



21/23 Preston Street, Bradford

Tel: 01274 726907



Visit Britain's Premier Ale House

Regular beers include those from
TimothyTaylor, Theakston, and Ilkley Mary Jane
Plus six ever-changing Guest Beers,
Erdinger Dunkel weissbeir (a dark wheat beer),
four traditional Ciders and four Continental Lagers
HOT AND COLD LUNCHES SERVED MON - SAT

BRADFORD CAMRA CIDER PUB OF THE YEAR 2014 &2016

WE'RE NOT OUT OF THE WOODS YET; IN FACT, WE MIGHT HAVE TO BURN THEM

The recent cut in help for energy bills could spell end for nation's locals.

This reduction in the Government's help for businesses with their energy bills happened on 1st April.

Sadly for publicans, this wasn't a bad April Fool's joke from the Government. With our pubs and breweries continuing to face rocketing costs and customers tightening their belts, the last thing licensees need is vital support with sky-high energy bills to be pulled out from under them.

This change puts the future of many of the nation's beloved pubs, social clubs and breweries under threat of having to close their doors for good – with communities losing vital parts of their social fabric as a result.

CAMRA is urging the Government to think again, reinstate more help for the licensed trade with their energy bills – as well as making business rates fairer and cutting VAT so that pubs can survive and thrive in the months and years ahead.

CALDERDALE

BEER & CIDER FESTIVAL

28th-30th SEPTEMBER 2023



VIADUCT THEATRE
DEAN CLOUGH
HALIFAX



A UNIQUE, QUIRKY & UNUSUAL VENUE IN
AN HISTORIC INDUSTRIAL BUILDING WITH CHARACTER

7 MINUTES WALK FROM THE BUS STATION
12 MINUTES WALK FROM THE RAILWAY STATION

UP TO 60 BEERS AND 12 CIDERS/PERRIES
FROM AROUND THE UK
(INCLUDING APPROX 20 BEERS FROM THE WOOD)

PLUS A SELECTION OF HOT & COLD FOOD

TICKETS ON THE DOOR

www.hxcalderdalecamra.org.uk

This beer festival is organised and
run by CAMRA Halifax & Calderdale



Find us on: facebook

CAMRA

Elland 1872 Porter is Champion Winter Beer of Britain (CWBOB)

Chair of CAMRA's CWBOB judging panel, Christine Cryne, called it "a jet black strong porter, with alcohol, green apples, and chocolate on the nose. The porter is citrus, sweet milk chocolate on a smooth full flavoured palate, complex but easy drinking. The fruitiness fades to a roasted dryness where the sweet chocolate lingers and spiciness builds."

The overall silver award went to Robinsons' Old Tom (8.5% ABV), while Dancing Duck's Dark Drake (4.5% ABV) picked up bronze.

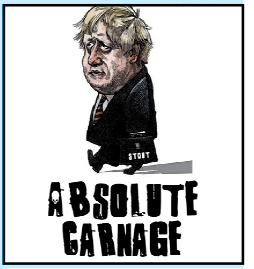
Scott Hutchinson, of Elland Brewery, said: "Thank you so much to the judges, tasters, organisers, and everyone involved with the Great British Beer Festival Winter for judging our flagship 1872 Porter the Champion Winter Beer of Britain for the fourth time in our 20-year history! We'll have to change the bottle labels again…

"As a tiny independent cask brewery, the support of CAMRA and its members is utterly invaluable to us. Steve, Joe, Rob, and Scott (for that is all of us) would like to express our heartfelt thanks to everyone who continues to trust our commitment to quality traditional ales.

"Like everyone else, Elland Brewery has had to weather some storms in the past couple of years. Lockdown tried to end us, the current economic climate is rocking the boat, the UK pub trade is taking a hammering, cask is always under threat, but we firmly believe that cask is king and quality will always shine."

The Champion Winter Beer of Britain competition marked the first day of the Great British Beer Festival Winter, which was held in February in Burton upon Trent. This annual event provides an opportunity to showcase the best traditional winter brews in the country, out of categories such as barley wines, strong old ales, and stouts.

Fine work, chaps. Continuing the work of that nice Mr. Sanders.



Another Winner.
See page 22

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 BID

THE EXCHANGE CRAFT BEER HOUSE

BENEATH THE SPLENDOUR OF THE GRADE 1 LISTED WOOL EXCHANGE LIES A MULTI-AWARD WINNING BAR





6 CASK ALES
10 KEG BEERS
80 BOTTLES & CANS
GREAT WINE & SPIRITS
CAMRA DISCOUNT



14 MARKET STREET,
BRADFORD,
BD1 1LH

01274 306078

OPEN 7 DAYS;
SUN & MON 4-9PM
TUES & WEDS 3-11PM
THURSDAY, FRIDAY & SATURDAY 12-11PM

Dukes Speed Away With POTS Award

On Wednesday 29th March 2023, Elly Pattison-Walker, co-owner of Dukes in the Market Arcade, Halifax, was presented with Halifax and Calderdale CAMRA's Spring Pub of Season Award by branch chair Richard Lee.

In his speech, Richard praised Elly for the cask, keg and cider served by Dukes, for sourcing products from long distances, for the friendliness of the staff and for the modern bar which has been an excellent addition to the Calderdale drinking scene.

Dukes is one of the most recent bars to be established in Halifax and opened in April 2021. Three cask ales are served on handpump , thirteen beers are available on keg and there are also two ciders, one on cask and one on keg.

The bar has a bright, colourful, cheerful interior with an extensive splash of pink and turquoise and bench seating is provided for customers in the Victorian Market Arcade. The downstairs colour scheme continues into the upstairs room which features tables with stool seating.

Dukes serves rotating street foods on Friday, Saturday and Sunday and also has its own sauce shop.



Co-owner of Dukes, Halifax, Elly Pattison-Walker, receives the Spring 2023 Pub of the Season Award from Chair Richard Lee

HALIFAX & CALDERDALE CAMRA EVENTS *see detail at hxcalderdalecamra*

4th May 7:30 – 9 pm: Hollins Mill, Sowerby Bridge HX6 2QG. Branch Meeting.

13th May 12:30 start : Ilkley - Branch social round pubs in Ilkley, starting at Friends of Ham.

18th May 7:30 – 9 pm: The Dusty Miller - Mytholmroyd HX7 5LH. Open Committee Meeting.

23rd May 7pm: Wainhouse Tavern, Halifax HX2 7DR. Whisky Tasting: Numbers are continuing to grow at these events. It's not necessary to have been before but you do need to book a place £10 a head free supper and Julian will further extend out knowledge of whisky.

27th May 1:30 pm: The Big Six Inn, Halifax HX1 3HG. CAMRAmble: Moderate walk of 6.2 miles from Kings Cross through Copley and up to Norden Moor, finishing in Sowerby Bridge.

1st June 7:30 – 9 pm: The White Lion, Hebden Bridge HX7 8EX. Branch Meeting.

3rd June 1pm: Victoria Station, Manchester. Historical Pubs of Manchester. A lead tour of some of the most historically interesting pubs in Central Manchester. Please book your place.

10th June 1pm: Elland Brewery. Places must be booked for this event £15/head. No walk-ins.

15th June 7:30 – 9 pm: The Old Post Office, Halifax HX1 1SJ. Open Committee Meeting.

24th June 1 pm: The Three Pigeons, Halifax HX1 2LX: CAMRAmble Canals & Mills Halifax to Brighouse. A moderate 4.5 mile walk from Halifax centre to Siddall, Southowram, Brookfoot and Brighouse.

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

Pubs No More - Campaigning Issue

The three pubs featured are currently closed and NO PLANNING PERMISSION for any changes has been approved as far as we know when going to press. Despite this at least two of them appear to be having extensive work done to the interiors and exteriors. Classic pub windows have been removed for instance with no regard to their historic significance. The same we fear can be said for the interiors at two of them at least.

The way developers ride roughshod over the legal processes in our city is disgraceful. The council sat back and did nothing when the magnificent interior of the Cock & Bottle was obliterated without any care for its historic value. Other councils in similar scenarios have insisted on complete restitution of premises when this sort of thing happens. Will Bradford now finally wake up to their seemingly scandalous allowance of such desecration?

I have been assured by no less than Council Leader Susan Hinchcliffe that she has personally become involved in these matters and that the planning officers and enforcement team are "aware of the concerns". This is terrific news and I can only hope that these pubs and any in the future are given the fullest protection the planning system offers.

Pubs No More ? In these three cases lets hope NOT.

Ricky Holden, Bradford CAMRA.

***

Ms Hinchcliffe was offered the opportunity to update us as to the progress of the council's planning/ enforcement officers in these cases. At the time of going to press she had provided no further comment.







The three pictures last time showed
Britannia, Valley Road; Coll Hotel, Huddersfield Road; Springcliffe, Heaton/Manningham.

Bradford CAMRA socials/events May-June All start at 7.30pm unless stated.

10 May	AGM – Hullabaloo, Shipley. After the AGM, Spring POTS voting and any important announcements	Presentation of outer Bfd POTY runner up presentation.
13 May Sat	Halifax & Calderdale visit Ilkley Meet up at Friends of Ham 12.30pm	Visit Ilkley town centre pubs
17 May	Exchange, Market St. - POTY Inner Bfd runner up presentation	
20 May Sat	Cleakheaton Social jointly with the Heavy Woollen branch. Meet at the Marsh pub.	12 noon 268 Wakefield bus.
24 May	Jacobs Well POTY Inner Bfd runner up presentation.	
31 May	Watchmaker and Black Bull, Thornton	1850 – 67 bus from int.
3 Jun	Regional meeting, Groove Pad, Shipley.12 noon. POTY presentation, Salt Cellar 4pm Social event: Meet at Sir Norman Rea from 11am. Fox 12 noon. Then various pubs before the Salt Cellar 4pm. For those who wish – other pubs to visit will be suggested.	NB. If anyone arrives on Fri staying over for the meeting, meet at Jacobs 7.30pm
4 Jun	Dog & Gun, Wibsey for Cider POTY presentation 4pm. Pre-presentation drink at Hoopers from 2pm.	
7 Jun	Branch Meeting – Ginger Goose, Bradford	
14 Jun	Saltaire Bar, Shipley. Club of the Year presentation	
17 Jun Sat	Yeadon – joint social with Harrogate & Ripon and Leeds branches.	Meet at the White Swan 2pm.
21 Jun	Cap & Collar, Saltaire. POTY outer Bfd runner up presentation.	
25 Jun Sun	Corn Dolly, Bradford 2.30pm. Presentation of the Inner Bradford Pub of the Year award.	
28 Jun	Chapel House, Low Moor, then on to the George & Black Horse, Oakenshaw.	268 at either 1830 or 1915. From Chapel House walk down to the other two.
6 Jul Thurs	Meet RAH folk at Jacobs Well and onwards	
7-11 Jul	RAH Details can be obtained from Josie.	

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

CAMRA LOCAL BRANCH CONTACTS :

Halifax & Calderdale :
Edward Lee 01274-672165 (h) 07946-871124 (m)

Harrogate & Ripon:
Steve Fairweather 07985-412486
harcamra@hotmail.co.uk

Huddersfield & District :
Bob Tomlinson 01484-654062

Keighley & Craven :
Tony Davies 01274-510674 (h) (w/voicemail), also info@keighleyandcraven.camra.org.uk

Leeds :
Nigel Halton - contact@leeds.camra.org.uk

Wakefield:
Mark Gibson otok@wakefield.camra.org.uk



10 great reasons to join CAMRA

1 **CAMPAIGN** for great beer, cider and perry	2 Become a **BEER EXPERT**
3 Enjoy CAMRA **BEER FESTIVALS** in front of or behind the bar	4 **GET INVOLVED** and make new friends
5 Save **YOUR LOCAL**	6 Find the **BEST PUBS IN BRITAIN**
7 Get great **VALUE FOR MONEY**	8 **DISCOVER** pub heritage and the great outdoors
9 Enjoy great **HEALTH BENEFITS** (really!)	10 **HAVE YOUR SAY**

What's yours?

Discover your reason
and join the campaign today:
www.camra.org.uk/10reasons

CAMRA
Campaign
for
Real Ale

SALTAIRE
BREWERY

Beer Festival 2023



Craft Beers, Ales & Ciders
Gin, Wine & Prosecco Bar
Street Food & Live Music

Get your tickets on Eventbrite!
www.saltairebrewery.com