Free

Boiling Issue

May/June 2024

TYKE TAVERNER

the beer consumers' magazine for Bradford and beyond



The skies might be bright but the future is gloomy. This gem of a pub needs saving.

CAMRA

CAMPAIGN FOR REAL ALE



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BLOOD BOILING OR SENSE PREVAILING?

Indeed. The New Beehive saga has been rumbling on for quite a while - most of it under the radar. But, as Peter Down explains later in this issue, some things are becoming clearer while others continue to confuse, alarm or just downright annoy.

Not many of us are versed in the arcane mysteries of the planning system. Its ways do seem strange at times.

There are national guidelines; there are bodies that look after our heritage (or try to); there are local experts and systems in place to see fair play; there are vested interests; there are frequently changing situations; there are apparent requirements and local preferences; there is history.

And there is possibly obfuscation. It's difficult to be able to tell, but that's what obfuscation is about.

What we want, surely, is a planning system that works fairly for all, and that its rules and recommendations are applied correctly. Every time, everywhere.

***** 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 Christopher Marlowe had a Faust for Knowledge, or why a pair of scandals is potentially socially uncomfortable on a cold day, by post or e-mail. Publication cannot be guaranteed, of course, as space will be at a premium inany free publication. Contributions may be edited, without altering the meaning, and certain grammatical errors, if spotted in time, might be corrected. Well, we have this theory...

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WE HAVE CONTACT WITH THE OUTSIDE WORLD

A question from Jeff Utley:

The Jan/Feb Tyke Taverner front cover urges us to
'VISIT BRADFORD AND MARVEL'.
I've been to Bradford, but where is Marvel?

Cheers, Jeff Utley

*****

Ah, another misunderstanding. Marvel is not a place; it is a state or condition. It is brought on by spending too much time in the city centre water feature. Or the wonderful pubs.

t might make a good name for an intriguing new pub though. "See you in the Marvel."

Next!

****

Where could any sensible person find reference to February 31st? Page 38 of a recent issue of Tyke Taverner, that's where.

Otherworldly indeed.

****

KEEP COUNTING THOSE SHEEP

Black Sheep brewery, in Masham, has a new owner. It's been saved from apparent oblivion by the Breal Group.

This is a London-based outfit which is now getting well into brewery ownership. They also own / have saved London's Brick Brewery and Brew by Numbers. And you can add Warwickshire brewery Purity to that list too.

In all cases the businesses were either in administration or close to it.

This new group of pubs will be known as the Keystone Brewing Group. Expansion is expected throughout the group and the future of each of its parts looks brighter than before.

It looks like good news. Now, what can they do about Elland?

And didn't Black Sheep take on some brewing for York not long ago?

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New Beehive Inn – It Makes The Blood Boil!

Regular readers of Tyke Taverner and of the Bradford Branch Facebook site will know that there has been an ongoing battle to try to save the New Beehive Inn on Westgate, Bradford.

As reported by Malcolm Toft in the March/ April 2023 edition of Tyke Taverner, the pub was sold in the first half of 2022, following 32 years in the custodianship of William Wagstaff. On 13 July 2022, after the change of ownership, Historic England (formerly English Heritage) awarded Grade II listed status to the building (list entry no. 1480282). It was noted the New Beehive Inn was built in 1901 by Bradford Corporation as part of the municipal improvement scheme for Westgate and originally intended to be run as a municipal enterprise.



The details of the listing recognised its value as a Public House and, in particular, highlighted:

A rare example of a 19th Century public house built by a Local Authority.

The layout, comprising four rooms centred around a drinking lobby, indicated to be typical of Victorian period public houses but now, nationally, very rare.

The rare survival of the original 1901 decoration bar back and wall seating in the Tap Room.

The surviving elements of the 1936 redecoration in the Commercial and Pink Rooms

The New Beehive Inn had also gained a place on CAMRA's prestigious National Inventory of Historic Pub Interiors, featuring the 280 very best such interiors in the country.

However, during the consultation period for the listing assessment, works to the building had already commenced. It was reported (23 June 2022) that the Tap Room servery had been removed and this was subsequently confirmed by City of Bradford Metropolitan District Council (CBMDC). In addition, over the entire frontage, the existing windows had already been replaced with new uPVC units, thus, affecting the historic appearance of the building.

In September 2022, applications for Planning Permission (ref. 22/04079/ FUL) and Listed Building Consent (ref. 22/04080/ LBC) were submitted and validated by the Planning Authority. These were of a poor standard and did not adequately describe the works proposed and how impacts to the existing fabric and features of the building were to be minimised and mitigated. Objections were submitted relating to the loss of the public house, which could be considered a community facility, the detrimental impact on a Grade II listed building and the deficiencies in the applications. In addition, reports by the CBMDC Conservation Officer were critical of the lack of information and lack of justification for the proposed changes and failures / conflicts with regards to planning policies. The applications were subsequently withdrawn in November 2022.

Whilst this could be considered a victory and providing a reprieve to the planned changes, there were concerns as to what the future would bring. Sure

enough, in June 2023, new applications for Planning Permission (ref. 23/01582/FUL) and Listed Building Consent (ref. 23/01583/LBC) were submitted and validated. It was noted these were revisions of the previous applications but that very little had been updated and amended. As a result, objections were submitted on a similar basis to those previously. In addition, it was noted work appeared to have been continuing to the building despite no permissions having been granted and this was raised within the objections. The CBMDC Conservation Officer re-stated the concerns regarding the lack of information and lack of justification for proposed changes and failures / conflicts with regards to planning policies.



Following this, there appeared to be little progress with the processing of the applications. Then, in January 2024, notification was received from the Planning Authority highlighting that additional information to support the applications had been submitted. From a review, the aim appeared to be an attempt by the applicant to downplay the Listed status of the building and try to prove the pub was unviable. Some of the submitted additional information was found to have been superseded. Other elements of information were considered tenuous attempts by the applicant to support their claims. There was no update of the previously submitted application information, therefore, the earlier objections and concerns were reiterated to the Planning Authority.

Despite the objections and concerns, in March 2024, notification was sent by the Planning Authority confirming that Planning Permission (ref. 22/04079/FUL) and Listed Building Consent had been granted. Investigations by CAMRA have found that the decisions were based on a Planning Officer's recommendations and the applications did not seem to have been considered in front of the relevant Planning Committee. The decisions did not appear to take account of the loss of a community facility. As a result, CBMDC was contacted to provide information to explaining the decision-making process. Historic England was also contacted and requested to investigate. At the time of writing this article, CAMRA was also in the process of requesting CBMDC revoke the decision or risk the matter being taken to Judicial Review.

The situation with the New Beehive Inn highlights the lack of regard the CBMDC Planning Department seems to have to the city's heritage, especially with respect to Listed buildings. This was experienced about a decade ago with the loss of the Grade II listed Cock & Bottle, again, resulting from the Council's bad decision-making. It appears nothing has been learned since. The situation is particularly depressing considering Bradford is celebrating being "City of Culture" in 2025.

This is not the end of the story. The battle continues.

Peter D. Down

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GET YOUR POMONA AWARD HERE

What? Yes - the Pomona Award 2024 nomination system is open.

Submissions for the Campaign for Real Ale's Pomona Award have reopened for 2024. Named after the Goddess of fruit trees, gardens, and orchards, the Pomona Award is presented by CAMRA to a person, group, organisation, idea or concept (where a recipient can be identified) that has made an outstanding achievement, commitment, or contribution to the promotion of real cider or perry.

The primary consideration is given to activities over the previous 12 months; however, consideration is also given to on-going work in this field. Nominations are sought annually, but the award will only be given in years when it is felt there is a suitable candidate.



Last year's winner was Elizabeth Pimblett, Director of the Museum of Cider in Hereford and co-founder of the Cider Women group, who was described as a 'key player' in Britain's cider community, representing the UK internationally and shining a light on its historical and cultural importance.

Other previous winners include James Finch, otherwise known as the Cider Critic on social media, Susanna Forbes, co-founder of Little Pomona Cider in Herefordshire, and Elizabeth Pegler from the Orchard Project.

Andrea Briers, the Pomona Award Co-ordinator says: "The UK has some incredible cider and perry makers, along with beautiful apple and pear orchards. Anyone who has gone above and beyond to educate others, promote or protect these traditional drinks and their production, the industry or history deserves to be celebrated.

"The Pomona award is purposefully designed to be incredibly flexible in terms of the type of work that the committee will consider, and I cannot wait to see the upcoming nominations from across the UK."

The award is free to enter and all forms of cider and perry related activity will be considered. If you feel that you know of a person, group, organisation, idea or concept eligible for consideration for a Pomona Award, please fill out the online nomination form on the CAMRA website camra.org.uk/what-we-do/pomona-awards.

Full details on eligibility can be found with the nomination form. The closing date for nominations for this year's award is 1 August 2024.

Worthy nominations received after this date may be considered for an award in May 2025

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TALES FROM A NARROWBOAT

Back up the Oxford Canal

From Banbury, as you cruise up the southern section of The Oxford Canal you find some very pleasant and picturesque villages. The first of these is Cropredy, the home of the annual Fairport Convention Music Festival.



Cropredy was the site of a major battle in 1644 during the English Civil War. The village is dominated by the Church of St Mary the Virgin, and before the battle some of the Church valuables were hidden in the River Cherwell. Reportedly these were not recovered for over 50 years.

The canal runs right through the village and the amenities here are two Pubs, a Village Shop and a lovely Café.

After mooring up, The Mulberry Café was our first stop for a decent breakfast each. The Full English includes Bacon, Sausage and Black Pudding and the Vegetarian Breakfast that Michelle had included Meat-free Sausage and Bacon. Both had the usual Eggs, Mushrooms, Hash Browns, Beans, Tomatoes and Toast – and very lovely it was, in fact along with a pot of tea for two it was one of the nicest meals we have had for a while. The Mulberry Café is dog friendly, the staff are brilliant and the customers we have met will always go back, some daily, what more could you ask for?

Then, on to the pub...

Across the road from The Mulberry Café is The Brasenose Arms, a pub we had visited six years before. So, there we headed only to find just two handpumps and these were dispensing Wadworth 6X and Fuller's London Pride. Sadly, The Brasenose has changed so much since our last visit when seven or eight pumps were on serving various local ales including at least one from Hook Norton. Also the nice atmosphere has gone, it is not the happy place it was, so, we decided this wasn't for us and we would walk through the village and try The Red Lion instead.

The Red Lion is a 15th century thatched inn opposite the church which is full of history, and it has featured in the BBC series Father Brown on more than one occasion. In there London Pride was also on the pumps, but it was alongside Purity UBU, Salopian Shropshire Gold and Butcombe Original, so, a much better selection, and all the ales were in good condition. Whilst there we met a lovely couple, Neil and Jane, from NB Katie Jane, who we had quite a chat with, and landlady Dee, from Leeds, and, we stayed a little longer than planned putting the world to rights whilst we tried to drink the bar dry.



In the corner was a record player along with many LPs including a few

from The Eagles and Carole King, so, after a few pints and some nice music, the world was a much happier place.

Next stop up the canal is Fenny Compton, 6 miles and 8 locks, which took us just short of 3 hours in total. Fenny Compton has achieved fame in the last few months as the location of the Village Hall where in 2009 Alan Bates founded the Justice For Sub-postmasters Alliance in the wake of the Post Office Scandal and set up the first meeting of the JFSA, as seen in the ITV drama Mr Bates vs The Post Office.



The canal runs on the outskirts of the village, and at the side of the towpath is The Wharf Inn. so, we called in for a pint or two and a bite to eat. Beers on were Kirkstall Brewery Three Swords Extra Pale Ale, Bath Ales Gem, Wye Valley HPA and Adnams Mosaic Pale Ale (happily no Doom Bar, Landlord or Abbott) and these were all fabulous. Plus the food was excellent as well, we both had Fish and Chips with Mushy Peas and Tartare Sauce, and the pair of us cleaned our plates.



Again, it is six years since our last visit and this pub doesn't seem to have changed at all, the staff are still very helpful and friendly, the locals were happy to join in with us and they still have the little shop with essentials for boaters along with the launderette plus it is very much dog friendly.

The following day we continued up the canal and soon found ourselves in the village of Napton-on-the-Hill, where we planed to stay for a few days. The village itself is about a 15 minute walk from the canal and it contains a Butcher and a Village Shop selling everything you may need.



Back to the canal, alongside the moorings is The Folly, one of our favourite pubs on the system. This place is full of character, full of characters, always sells decent beers and always serves great food.

The beers on the bar were three from Hook Norton – Hooky Bitter, Old Hooky and Cotswold Pale plus North Cotswold Brewery Shagweaver, all good ales and all in fine condition. They also sell on draught various Ciders from the nearby Napton Cidery.



And, as an added bonus, friends Jane and Neil from NB Katie Jane were sat in the bar enjoying a drink, so, we sat and chatted with them for a few hours and a very enjoyable afternoon was had by all. Then after booking for Sunday lunch the following day, we headeed back to the boat.

From Napton we plan to continue up the Oxford Canal and then join the Coventry Canal where there are qiute a few nice pubs to sample, watch this space...

Phil and Michelle

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Handpump "hijack" will confuse consumers.

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

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

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

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

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

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

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

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

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

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

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

through keg taps.

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

****

In a later reaction to the launch of the 'Fresh Ale' concept by CMBC, CAMRA has asked for investigations into whether the Consumer Protection from Unfair Trading Regulations have been breached.

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



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

In the letters, Gillian Hough said: "CAMRA believes that these practices come under the scope of the Consumer Protection from Unfair Trading Regulations 2008, as the average consumer may choose to buy the product on the basis that they believe it to be cask conditioned beer, which in this case it is not.

"We believe that this falls foul of the Order's provisions in Section 2 to protect consumers from presentation which is likely to deceive the average consumer or cause the average consumers to take a transactional decision he would not have taken otherwise."

Nik Antona, CAMRA National Chairman said: "Misleading dispense is particularly detrimental to beer drinkers, as hijacking a handpump to serve a keg beer removes a genuine cask product from the bar, reducing choice of different formats for consumers.

"Unfortunately, Carlsberg Marston's Brewing Company have a track record on potentially misleading marketing, having already badged Wainwright as 'A Lake District Original', despite it being brewed over 100 miles away in Wolverhampton.

"We hope that Trading Standards bodies across Great Britain will take swiftly coordinated national action to address misleading beer dispense and safeguard the handpump as an indicator of cask beer."

More on CAMRA's policies on misleading dispense:

CAMRA's policy on consumer rights and misleading dispense is clear:

CAMRA campaigns for the rights of beer and cider drinkers and pub and club goers and believes that the industry should not seek to mislead consumers whether on price, provenance, ingredients or dispense.

Beer, cider and perry drinkers should be fully informed at the point of dispense. We condemn dispense practices that seek to mislead the consumer, including:
selling brewery-conditioned beer and non-traditional cider through handpumps.

Dispensing beer kept using a cask breather or through a return tray / 'Autovac' system without point-of-sale material to inform the consumer. (Local note: in these parts, the use of Autovacs is generally assumed.)

Returning waste beer to the cask to be served again.

Displaying a pumpclip facing forward on the bar when the beer is not available for purchase, unless clearly labelled as not ready for sale yet.

Nan Moor's Bar, Todmorden – Halifax and Calderdale CAMRA's Spring Pub of the Season 2024

On Wednesday 26th March 2024 Halifax and Calderdale CAMRA members attended Nan Moor's Bar in Todmorden to present the Spring 2024 Pub of the Season Award to the owners Lauren and Alice. In his speech Halifax and Calderdale CAMRA's Branch Chair, Richard Lee, praised the bar for its welcoming and friendly staff, the picturesque setting, the vibrant atmosphere, the range of beers and ciders on offer, the gravity dispensed real ales and bag in a box and other real ciders.



The owners of Nan Moor's Bar, Lauren (back) and Alice (front), celebrate their Spring 2024 Pub of the Season success with Tyler Hanley (The Mayor of Todmorden) and Richard Lee (Halifax and Calderdale CAMRA Branch Chair).

The event was well-attended by locals and CAMRA members and the Mayor of Todmorden, Tyler Hanley, was also present to show his support.

The cask ales on offer at the presentation were Torrside Yellow Peak APA (4.2%) and Wishbone Velvet Stout (5%) and the real ciders in bag in a box were Udders Orchard Brigantia (5%) and Deanhouse Dry (6%), all of which were in excellent condition. In addition another real cider, an English Pilsner, Budvar and two craft ales were available on keg as well as a range of ales and ciders in bottles and cans, including French ciders, and a full range of spirits, cocktails and other drinks.

Nan Moor's Bar is located in Todmorden town centre, is adjacent to Rochdale Canal Bridge and is easily accessible from Todmorden Railway Station and bus stops within the town. It is frequented by drinkers of all ages and is dog and family friendly. The single room is split level and there is a garden which is accessible from the back of the bar area and from the canal towpath. A range of events and community activities are organised including Open Decks, a folk club (twice a month), other music events, a book club, a scrabble club and a pinch pot workshop. Nan Moor's is the only bar/pub in Calderdale to permanently serve real ale by gravity dispense.

THE BITTER BENEFITS OF BEER. By Keith Thomas of Brewlabs.

Making claims for beer's benefits is an impossible task. The negative effects of alcohol are clearly and extensively documented. The more you drink the more chance of getting ill. Even the moderate drinking hypothesis has limited potential to anyone enjoying a regular pint or two with perhaps a half pint being a limit.

We do, of course, know that as with any food there is a balance between positive and negative impacts. Cake, like beer, is enjoyable providing energy and nutrition but, in excess, diabetes. Beer has its own beneficial nutrients, particularly vitamins and fibre and, in the case of real and bottle conditioned ale, a potential contribution to intestinal microbiome.

The balance depends on amount of intake as well as character and quality. Today choices of drink depends strongly on marketing - potentially having a major impact on beyond what is often felt to be a beer's inherent quality. A particular example is promotion of high alcohol, super strong 8-10% ABV beers which are easily drunk to excess.

As such, can historic beers provide any guidance? After all these relied on word of mouth not expensive marketing campaigns and may possibly represent a natural evolution more related to health effects.

We don't have many of such beers to test chemically or microbiologically but a few surviving samples do indicate a greater preponderance of bacteria and novel yeast species which could have probiotic impact. These would reflect a more traditional mixed fermentation and lack of filtration and pasteurization. Historic barley varieties and brewing techniques may also have resulted in higher levels of fibre and minerals also contributing to a greater nutrient content.

An additional window on historic beers is to look at their recipes. As with surviving samples these are relatively rare and can be difficult to interpret but a number are available in archives. A good example is the 1903 brewing book from the Hammond's brewery in Bradford, currently in the Brewery History Museum.

This recorded brewing details of 235 brews of seven beers produced between February and November 1903. The beers used a mix of UK and overseas malts as well as hops from the 1902 harvest but also a high pro-

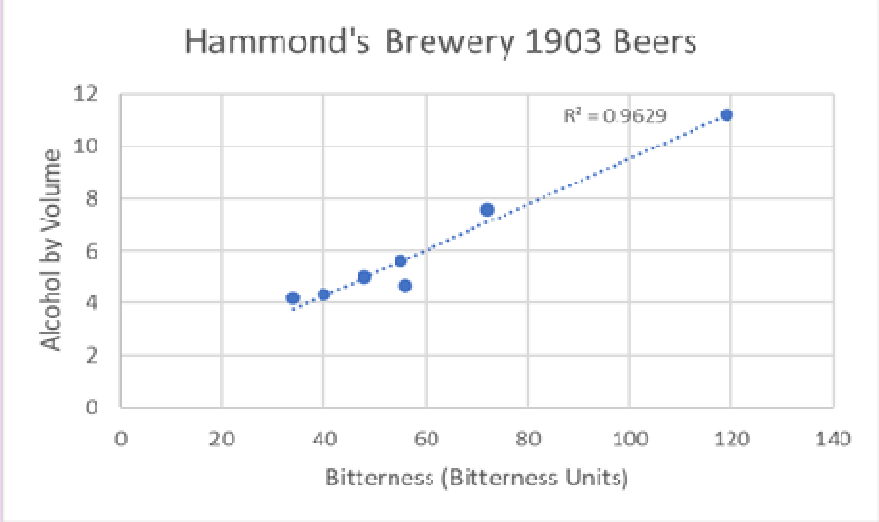


Figure 1. ABV bitterness correlation of Hammonds Beers 1903. This isn't just a peculiarity of Hammonds beers. Analysis of records by brewery historian Edd Mather from translations of Victorian Yorkshire and Lancashire recipes indicates a similar correlation (Fig 2).

portion from 1901. Today brewers use fresh hops but aging can alter the composition of acids providing different characteristics.

Hammond's alcohol levels ranged from an 4.2% ABV bitter to an 11.2% ABV barley wine (Stingo) including a best bitter at 5% ABV and a porter at 4.7% ABV as in the table.

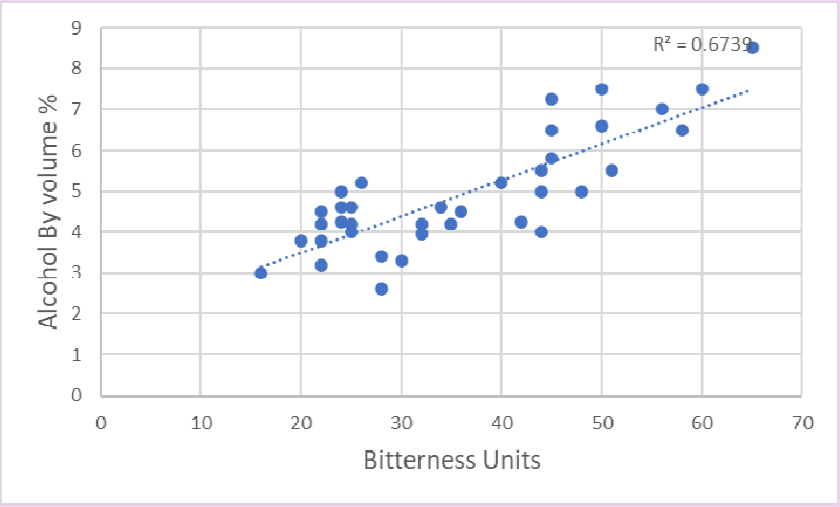


Figure 2. ABV Bitterness correlation of Victorian beers 1879 – 1896. Bitterness has strong and often unnoticed impacts on intake reducing speed and volume level due to its strong flavour impact and associated astringency. Extrapolating this on the basis of bitterness being negatively correlated to alcohol suggests that high alcohol beers would traditionally be consumed more slowly than standard draught beers.

Bitterness levels are interesting and range from 34 to 119 bitterness units (BU) as calculated from hop input and with some assumptions on hop varieties and efficiencies. These are proportionately higher than contemporary levels and it is likely that the 119 was not actually achieved. Nevertheless, particularly interesting is that there was an almost 100% (R^2 = 0.963) correlation between the ABV and bitterness levels as shown in figure 1.

In comparison analysis of today's strong beers (super strength varieties in particular) indicates their bitterness to be in the range of 18 – 26 BU suggesting that a reduction of bitterness as an inherent component may lead to over consumption of alcohol (as such strong beers seem to be associated with). This doesn't absolve beer of its ethanol impact but does suggest that there may be in inherent intake control through the bitterness levels which isn't present today. That said any effect is likely to be minor compared to encouraging lower alcohol levels in beers and health awareness. Nevertheless, it would be interesting to investigate in taste tests, - if participants could be found for experimentation.

For more details of the Hammond's beers and analysis see the following on the Brewlab archive:

Beers of Yesterday. Brewery History, Vol 105, 2001. https://brewlabhosting.co.uk/wp-content/uploads/Beers-Of-Yesterday.pdf

Yeasts of Yesterday. The Brewer International. January 2001. https://www.brewlab.co.uk/wp-content/uploads/Yeasts-Of-Yesterday.pdf

	X	XX (Mild)	XXX	XXXX (Old)	XXXXX	Best Bitter	Porter
ABV %	4.2	4.3	5.6	7.6	11.1	5	4.7
Bitterness	34	40	55	72	119	48	56

This article was published in the Leicestershire Drinker , Winter 2023/24, and is reproduced with permission of the editor and the original author.

STILL CROOKED?

Reacting to the news that South Staffordshire Council have issued an enforcement notice, requiring the owners of the Crooked House, Himley to rebuild the pub brick-by-brick, Gary Timmins, CAMRA's Pub and Club Campaigns Director said:

"The destruction of the Crooked House was a national tragedy, so it's fantastic news that the owners have been ordered to rebuild the pub brick-by-brick. This is exactly what we were hoping to hear from South Staffordshire Council, and it's a testament to the hard work of all the dedicated campaigners who stepped up and fought for the Crooked House.

"It has also been great to see Marco Longhi MP and West Midlands Mayor Andy Street champion this cause. It's now vital that systematic change happens, to ensure that the Crooked House is the last time we see such a shocking loss. Unfortunately, CAMRA is still investigating eight from 2023 where pubs appear to have been demolished or converted without apparent planning permission. We're calling for Government to bolster planning policy so that unscrupulous developers know they will face action if they breach the law."

BUT WAIT...

Following the news that the owners of the Crooked House have appealed against the order to rebuild the pub, Gary Timmins has said:

"To hear that the owners of the Crooked House in Himley have appealed against South Staffordshire Council's enforcement notice to rebuild the demolished pub is concerning albeit fully expected news.

"The complete destruction of the Crooked House shocked the nation and struck a chord with the public, exposing a wider scandal of potentially unlawful pub conversions and demolitions. The appeal is a mockery of all the hard work put in by dedicated campaigners who championed for the pub's future.

"CAMRA is following the case of the Crooked House closely and believes accountability needs to be taken for the obliteration of the iconic pub. Systematic change to bolster planning policy is needed to avoid situations like this arising again in the future."



Is your local pub under threat?

CAMRA has the tools to help you save it

camra.org.uk/saveyourlocal



BRADFORD BEER & CIDER FESTIVAL 2024



Saltaire's Victoria Hall at night. Glorious.
What was going on inside was pretty spectacular too.



The stage in the main hall just before set-up.
The staff are entertained by a chorus line of handpulls.

Some festival facts:

Held from 29 Feb to 2 March.

Well over 100 beers - and the rest.

The magical Tom-bola raising over a grand.

The festival charity, Bradford Nightstop raising over £1200.

2589 visitors.

An infinite number of good times had.



Samples of the three bars - ready and waiting for the suppers to turn up.





Waiting patiently. Send that Wurlitzer back down: it's forgotten the driver.







Some of the special beers made to mark Bradford CAMRA's 50th birthday. There was a cider too, from Grumpy John .



Our regulars, the Hall Royd Brass Band, getting ready to blow our socks off.
And to fill those wonderful instruments with wind in the process.



A whole room as seating area. Luxury.
Study the form in comfort as beer is gently savoured and the brewers' art appreciated.



Entertainment provided at other times by Strange Brew and Hot Foot Powder.



Service with a smile at all times.





Left:
Some call it a throng.
It isn't: it's a room full of people quietly having a great time.

***

Below:
Festival Organiser Andrew George limiting himself to a modest tipple.



Just what a beer festival customer needs.
Binns of Saltaire doing what they do best.

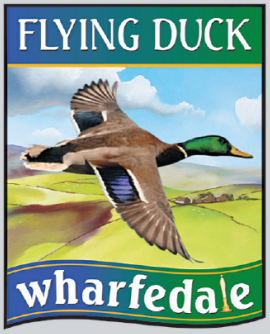




Well, it has to happen.

***

Pictures by Phyl Drennan.



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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 BROADWAY BRADFORD BID

THE FIGHTING COCK REWARDED

PUB OF THE SEASON

Sue is happy, Paul seems to be content, branch chair Kerr is clearly alarmed. (Someone told him it was his round next.)

Yes - another POS to another deserving pub. Over so many years, the Fighting Cock has been winning awards. The earliest one from Bradford CAMRA is that giant cask-end over the front door. Look for it on your way out. 1985 it is dated.

The current management has been in place for many years, and changes have been few. But why change it if it ain't broken? Just keep doing the same simple things very well and customers will be happy. A happy customer is a regular customer.

So, what are the FC's qualities? A warm welcome, great staff, lots of great beers - of which many are changing. Keep an eye on the beer menu board or lose track of the current offering of real ale.





And, dare we say, there is a beer garden across the road for whenever the weather finally decides to behave itself.

Never been? How silly are you then? Go! Get to Preston Street and see for yourself.

Get there soon enough and you might be fortunate to see the banner proclaiming "Pul of the Seson - Bradfo Branch".

We really do need a straight banner - or better qualified banner -holders.



Move over Kerr, and let our Pubs Officer Peter have a go.

This time it's the first of several awards to those pubs that have done well in Bradford CAMRA's Pub of the Year competition.

This is done by voting then judging - all very proper.

The Fighting Cock is runner-up in the Inner Bradford section of the POTY.

How? See previous page for possibilities.

And no massive banner to crease this time either.

MEANWHILE IT'S FULL TIME AT MEANTIME

CAMRA condemns Meantime brewery closure

Commenting on the news that Asahi will close its Greenwich brewery and move all production to Fuller's Griffin Brewery, CAMRA's Real Ale, Cider and Perry Campaigns Director, Gillian Hough said:

"Having first moved production of Dark Star from Sussex to the Meantime brewery in Greenwich, it's a further blow for British brewing to hear that Asahi will now move production of both Dark Star and Meantime to a single site in Chiswick.

"Multinationals constantly seek out the authenticity of smaller brands, whose integrity is tied to their founding, their place of production, and the love and care that comes from a team of skilled brewers. Buying up and consolidating these brands in the name of profit not only strips communities of their brewing heritage, and creates redundancies for the brewers themselves, it often fundamentally destroys what made that beer special in the first place and reduces consumer choice to a meaningless selection between products owned by a single brand.

"CAMRA believes that consumers deserve real choice at the bar, and that small independent breweries should be able to retain their unique character.

"We condemn Asahi's choice to further consolidate its brands in the strongest possible terms, as well as their decision to announce this while all eyes are on the Spring Budget announcement. With so much at stake for brewers across the UK, Westminster will rightly be where much of the trade's focus lies today."







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PEACOCK
BRADFORD BINGLEY

NO SPRING SURPRISE

We are out of synch with Parliamentary happenings here atop TT Towers, but an official CAMRA response to the recent Budget does need to be heard - and this is it:

In response to the Chancellor's Spring Budget announcement, CAMRA Chairman Nik Antona said:

"The Budget was a missed opportunity to show 'backing for the Great British pub' by significantly cutting tax on draught beer and cider served in pubs. However, freezing alcohol duty until February 2025 will be welcomed by consumers and breweries, helping mitigate an additional hike in costs to be passed on to pubs and pub-goers.

"Making duty on draught beer and cider significantly lower would promote drinking in the regulated setting of a community local and help small and independent producers who sell mainly into pubs and taprooms to compete against the global brewing giants and the likes of supermarket alcohol. CAMRA will continue to campaign for the Treasury and all political parties to back our sensible ask of making tax on pints in pubs 20% lower than the general duty rate.

"The Chancellor's announcement that the VAT registration threshold for small businesses will be increased will not benefit the majority of pubs, breweries or cider producers. Cutting VAT on all sales in the hospitality sector would have been a simple way to support consumers and beer and pub businesses in all parts of the UK – helping to keep the nation's pubs, social clubs and breweries alive and thriving at the heart of communities and local economies. The Chancellor should still consider cutting VAT for these businesses to ease the significant financial burdens on the sector and help to reduce the rate of pub and brewery closures which deprive consumers of community pubs and choice of local beers."

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REVIEWING
with Russ Petcher

Kieran and Dom
Live at The Hartshead Club

I got to this a little bit later than expected as I went to the wrong venue by mistake which is something I haven't done in a while.

Kieron and Dom are an excellent all round duo who do a bit of something for everyone. Dom plays guitar and Kieron bashes away on his electric drum kit and both take turns at singing. I do favour the 60's songs the most but that's because I'm a die hard rock 'n' roll fan but, as I said earlier, this pair cover a lot of stuff right up to modern day music which please the younger members of the audience.

Kieron left early after they had finished so the photo is of myself (Dave Grohl lookalike) and Dom who also teaches music.





The
Milners Arms
Ale House

Manor Street Bradford BD2 3BU

We are open
Monday to Thursday – 4:00 till 11:00
Friday – 3:00 till 11:30
Saturday – 3:00 till 11:30
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CAMRA pub of the season Spring 2016
Choice of four real ales rotating weekly
Quiz night Wednesday
Cask Marque accredited

Andy And The Odd Socks
Saint George's Hall
(Bradford)



St.Georges Hall in Bradford is a magnificent venue especially since it's renovations which took place a few years ago.

Andy And The Odd Socks are a band who are a bit like The Monkees in the sense that they also have there own TV show on Cbeebies which is mainly for the kids but they are also liked by adults too.

The place was rocking from the start once the band took to the stage and the show had it's pantomine-esque appeal too which is something that I really enjoyed. This was an afternoon show too and in the middle of the school holidays which was ideal for the kids. We even got to attend the meet and greet afterwards too thanks to Cousin Mac the Scottish keyboard playing super inventor.

The Fighting Cock

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



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5 guests always a stout or porter.
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Bradford CAMRA Cider Pub of the Year 2014 and 2016
Joint runner up pub of the year 2024

EST 2014

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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

Harrogate & Ripon branch of CAMRA are on their travels again. This time:

JOHN OF GAUNT

Yorkshire breweries come in all shapes and sizes from the megalithic John Smiths in Tadcaster to the smallest set-up in an industrial unit. Harrogate & Ripon CAMRA branch were invited to what is probably the smallest brewery currently operating in Yorkshire. Located in a Georgian barn on a former farm on the outskirts of Harrogate is the John of Gaunt brewery run by Andy Scott.



Yes, there's a brewery there.

Due to constraints of space and finance, Andy has been inventive and innovative in constructing his brewing plant, being a marine engineer certainly helped in this case. Rather than five or six big shiny tanks, Andy has combined everything into just three.



Welded trickery.

The basic vessels were bought from builders who were clearing a failed small brewery in Oxfordshire just before lockdown. These were a collection of 90 gallon Grundy tanks, older readers may remember these being used in pub cellars to store beer and were filled by a tanker visiting the pub. They are still commonly used by craft brewers for a variety of purposes today. Many small and indeed larger breweries will use a number of separate vessels, typically hot and cold liquor (water) tanks, a mash tun/under-back or mash mixer/Lauter tun to convert the malt and a copper to boil the hops in, some will also use a whirlpool. Andy has combined all this into one handy vessel constructed of two tanks welded together, all in one home brewing systems are available but this is on a small commercial scale. Another insulated tank forms the fermentation vat and a third is used as a settling tank. Lockdown provided the opportunity to install the brewery after re-roofing the barn.

So how does that work you may ask, firstly the tank is filled with cold water, Andy does not need to de-chlorinate or Burtonise the water as the supply is quite pure, of a suitable PH and unchlorinated. Andy also tries to be as green as is practical and to steer clear of additives.



Electrickery.

The water is brought up to "mashing" temperature and the malts loaded into a basket which is lowered into the vessel by a small electric crane. Once mashing is complete the basket is raised and "sparging" takes place to wash as much malty goodness

as possible from the grain. The resulting sweet liquid (wort) has the hops added and is boiled for about an hour. All the heating is controlled from a clever commercial unit mounted on an adjacent wall.

After the boil a mesh is put in place and the hops removed and washed through with wort while being cooled. The hopped wort is then pumped to the fermentation vat and oxygenated with medical grade oxygen. Once fermented the beer is pumped via a rough filter into the settling tank awaiting filling into steel pins (4.5 gallons) and firkins (9 gallons). The beers are dry hopped with different hop varieties to those used in the boil.



Keeping warm in a nice ex-Elton John jacket.

Two beers are currently produced to a similar recipe but with different hops added at different stages. The original brew was The Winter of 21 pale ale, while the second was a happy accident after scaling up the ingredients and changing the hops a little resulting in an amber but slightly citrusy beer. Both beers are light bodied although at a strength of 5.4%. Andy is unlikely to brew any sours or New England IPAs but has considered trying a Belgian Triple, the latest project is to install pipework in the field outside to provide cooled water for cooling a proposed proper lager in a sustainable way. The current cost of electricity may also influence

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At the heart of Bradford since 1830. Real Ales. Real Ciders. Real Pies.



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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



Standing on bricks? Someone's nicked your wheels, mate.

this.

As production is at a low level it is hard to track down Andy's beers, Blind Jack's in Knaresborough is a frequent stockist.

And the name? There is a local beauty spot called John of Gaunt's Castle although it was probably just a hunting lodge and Andy took the name from that as he likes walking in that area, although he was disappointed when he researched the man. John of Gaunt although the Duke of Lancaster was the son of King Edward III, the father of Henry IV and the uncle of Richard II, he was extremely rich with estates across England and claimed to be the King of Castile and Leon by marriage. Not a popular man he also appears in the Shakespeare play, Richard II giving the famous "Sceptred Isle" speech.



Allan Gauld.

The Corn Dolly
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CAMRA LOCAL BRANCH CONTACTS :

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

GOINGS ON

Clubs news 1

Real ale in Little Horton Unity: has had Bosuns Maiden Voyage, for example, as well as other local ales. It's good to see handpumps in proper use in a club.

****

Club news 2

Rod Naylor advises us that the Campion Football Club, Scotchman Road, BD9, has real ale on the bar - usually on match days. Bear in mind that it also supports a local cricket team there.

The beer in question is usually one or two from Saltaire. Apparently the use of pins (4,5 gallons) allows for short runs with limited wastage.

****

For many years, CAMRA has celebrated mild ales in May. There is no reason not to do it this year.

So get out there and sup some low gravity beer - while you still can.

Has anyone noticed that the average ABV of the beers on offer on most bars has been creeping up? Well, do your bit to stem that change. Thank you.

****

A new micropub is opening on Westgate, Baildon at the end of May. It's the Westgate.



FOX & GOOSE
CO-OPERATIVE PUB
HEBDEN BRIDGE

In the Good Beer Guide 2024

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
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fb @foxgoosehebden
T: 01422 6480527
Heptonstall Rd Hebden Bridge HX7 6AZ

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HEPWORTH & IDLE CC, WESTFIELD LANE, BD10 8RU

ENTRY FEE £3 INCLUDING A GLASS

GOINGS ON

Sir Norman Rae, Shipley – This former Wetherspoons pub has been bought by Mountain Pub Company. For those unaware, Mountain Pub Company is represented locally with the Engine Room on Aire at Bingley.

****

The Dog & Gun, Wibsey, no longer offers real cider. It was tried there, and the pub won a going for it, but interest has waned, sadly.

****

The New Line, Greengates is reported to be for sale.

****

The Chapel House, Low Moor, BD12 is holding a beer festival from 24 to 27 May.

****

Burley Cricket Club are also holding a B.F. - on May 24 (eve) and 26th (pm).

****

Anyone remember the Pineberry Inn on Brighouse and Denholme Road BD13? Well, it has been closed for some time, but there is now planning permission being sought to replace it - with another pub and the necessary accommodation, together with some holiday lets. Here's hoping...

****

The Cricketers, Baildon Green is closed as a pub, but permission is being sought to re-open it as what would seem to be a licensed restaurant.

****

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.

Real ale, fresh food and a warm welcome await...



SYMPOSIUM

BAR + KITCHEN

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





Above left: On Otley Road BD2. Closed in 1971 and now demolished. Nice Hammonds dray there to admire.

Above right: A typical 1960s estate pub Allerton way. Lounge and public bar. Tetley bitter only towards the end.

Below: Situated at 101 Manchester Road. Or is it on Bridge Street?

As an aid to guesswork - all names begin with ”B”. (Just like last time.)



The three pictures last time showed
Beamsley, Manningham; Bowling Hotel, Bowling; Blue Bell, Windhill / Shipley;

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

1 May	Stansfield then George & Dragon, Apperley Bridge.	1850 A2 from BI (on Bridge St.).
8 May	Exchange Craft Beer House, Bfd.	POTY (Inner Bfd) runner up pres.
15 May	Hullabaloo, Shipley	**Bradford CAMRA AGM**
Sun 19 May	Jacobs Well. 5.30 pm.	Cider POTY presentation
22 May	Boat House (bottom of Victoria Rd.) then Salt Bar & Kitchen, Saltaire.	662 Keighley shuttle from stand B1 or stand L on Cheapside. Walk down from Bradford/Keighley Rd.
29 May	Corn Dolly.	POTY (overall) winner presentation.
Sun 2 Jun	Cracker Barrel. Greengates. 2pm on.	POTY (outer Bfd) Winner pres. at 3pm. 1325 A2 from stand B1.
5 Jun	Crafty Kernel, Shipley.	POTY (outer Bfd) runner up pres.
12 Jun	Caroline St. Club, Saltaire.	Branch Meeting and Club of Year pres.
19 Jun	Peacock, Bingley.	POTY (outer Bfd) runner up pres.
26 Jun	New Inn, Jok's Bar & Fountain, Victoria Rd. Eccleshill.	
Thu 4 Jul	Jacobs Well.	Meet up with the Real Ale Holiday Makers.

Note: Bus times correct at time of compilation. Do check. Bradford centre is changing so much, and bus stops are different.

HALIFAX & CALDERDALE CAMRA

2 May	Victorian Beer Cafe, Halifax	Open Branch Meeting
8 May	Wainhouse Tavern, Halifax	Whiskey tasting 9
9 May	Sowerby Bridge social	Meet at Shepherds Rest
Sat 11 May	Minibus tour of clubs	To book a place contact: social@hxcalderdalecamra.org.uk
16 May	Millers Bar, Brighouse	Open committee meeting
w/c 19 May	Nan Moor's, 18 Rochdale Rd., Todmorden. OL14 7LD	Cider tasting. Details later.
23 May 1100	Skipton Town Hall	Skipton Beer Festival
6 Jun	The Pub, Water Street, Tod.	Open branch meeting
Sat 8 Jun	Mallinson's Brewery, Lockwood Rd., Hudds. HD1 3QU	MallySummerFest
13 Jun	Market Tavern, Brighouse	Tour the pubs of Brighouse
20 Jun	Navigation, Sowerby Bridge	Open Committee Meeting
Sat 22 Jun	Nightjar Pub, Hebden Br.	Camramble around Heptonstall.
29 Jun	Torrside Brewing, the Marina, New Mills SK22 3JJ	Brewery visit.

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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Real stories, real people, real ale

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Thurs 13th to Sat 15th June 2024

Craft Beers & Lagers
Cider: Gin: Prosecco
Food and Live Music

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Admission by ticket only
Early bird £10 (£12 on the day)

includes 2 beer tokens
and programme

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guiseleytheatre/egt-oxelqq

www.aireboroughbeerfestival.com

