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The Ellison Issue
November/December 2023
TYKE
TAVERNER
the beer consumers' magazine for Bradford and beyond
THE
CROOKED HO
DON'T LET THEM DO IT
Just because one owner can't or won't
make it work, doesn't mean it will not work
Give every pub a chance to live again
DON'T LET THEM GET
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Much of the good artwork and design in this issue is by Phil Littlewood.
Layout is by the Editor.

DON'T LET THEM GET AWAY WITH IT

Pub lovers are being encouraged to help protect their local as part of a new initiative to stop historic pubs being lost for good.

The West Midlands Combined Authority (WMCA) and CAMRA have joined forces in the wake of the Crooked House fire and demolition to review historical pubs in the West Midlands, and to ensure those of value that are at risk are properly protected.

As part of the 'List Your Local' campaign, residents are being encouraged to submit the pubs they believe are of historical significance to the region. The WMCA and CAMRA have already drawn up a 'target list' of suitable heritage pubs which, alongside the public's recommendations, will be examined on a case-by-case basis to see if and how they can be protected.

Andy Street, Mayor of the West Midlands and WMCA Chair, said: "Protecting our local pubs isn't just about preserving bricks and mortar; it's about safeguarding the heart and soul of our communities. That's why we've teamed up with CAMRA to take action in the wake of the Crooked House case to ensure we do not see a repeat of a beloved pub being put at risk of being consigned to history. We believe we have already identified some of the most at-risk historical pubs in the region, but we need people to make their recommendations to us to ensure we are helping to protect the right venues."

West Yorkshire needs such an arrangement as much as the West Midlands.

How about it, Tracy?

***** FOR BRANCH EVENTS SEE PAGE 42 *****

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.

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WMCA & CAMRA launch pub protection initiative to save region's historic locals

More on the initiative in the West Midlands...

Gary Timmins, director of CAMRA pub & club campaigns, added: "The complete destruction of the iconic Crooked House pub has brought a nationwide scandal to the forefront of people's minds. Developers continue to flout the rules with pubs routinely converted or demolished without permissions in place, denying people the chance to save their local. Community assets need support if they are to survive and thrive against a backdrop of rising costs. CAMRA believes it is vital that local venues are marketed as going concerns and everything possible is done to secure their future as community pubs. We are also campaigning to give councils more powers to save and reinstate pubs after the Crooked House incident and call on the government to use the Autumn Budget Statement to extend vital help with business rates."

As well as reviewing historical sites, the WMCA and CAMRA's review also explores how local plans can be better utilised to protect pubs, as well as recommending an extension to the hospitality discount rate. Pubs currently benefit from a 75% discount on their business rate bills, capped at £110,000, but this is due to end in March 2024.



The travesty occurred here. No more!

Alex Claridge, the WMCA's night-time economy advisor, said: "The entirely justified reaction of both local people and those across the country and the world to the loss of the Crooked House is testament to the deep cultural and emotional relevance of pubs and hospitality more to so very many of us. Whilst we will continue to apply pressure where we can to ensure a happy ending for the Crooked House, I'm committed to using that passion, energy and attention to extend the legacy of The Crooked House far and wide - starting with protecting unique pubs all over the region. Whether it's demolition, unscrupulous development, predatory energy companies or continued neglect at a policy level, these are perilous times indeed for heritage pubs."

There are two forms of listings which are designed to provide pub protection status – one is under Historic England, the agency that looks after the country's historic environment, and the other is the 'assets of community value' listing.

Listings managed by Historic England are protected in legislation. Demolition or alteration of listed buildings without planning permission is subject to a two-year prison sentence or unlimited fine.

An asset of community value, defined as locations which have a 'main use or purpose of furthering the social wellbeing or social interests of the local community, and could do so into the future' allows community organisations to have the first option to purchase the asset if put up for sale.

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TALES FROM A NARROWBOAT

From Birmingham to Stratford



The last time we were in Birmingham was last year at the time of the Commonwealth Games, and, we only had an overnight stay, so, we couldn't really explore. This time we had a four day stay, and we were determined to make the most of that. One pub we had been recommended to try was The Colmore, and we were not disappointed. This is a lovely Thornbridge Brewery pub located in the centre of the Financial Quarter with a 30 foot long bar, marbled tables, spectacular chandeliers and cosy corners which means it is full of character and fabulous ales. The staff are very accommodating, friendly and helpful and so are the other customers. Beers on during our visit were ten from Thornbridge - Hacksaw Hazy IPA, Melba, a fruity IPA, Jaipur IPA, Green Mountain IPA, Hadern and Lukas, both lagers, Charlie Brown, a peanut butter brown ale, Heliolater Summer Ale, Market Porter and Tropical Swan, a grapefruit pale ale. Alongside these were Titanic Raspberry Pale, Bowland Hoppy Hedgehog, two from Trinity Brewery - Lichfield Amber Ale and Lichfield Chocolate Stout and Farmyard Brew Co's Black Forest Gatooh 10.5% Cherry and Cream Imperial Stout. What a choice, and every one we tried were spot-on. What a great place, it was full of great people including both the Birmingham and the Tamworth CAMRA members having a get together and everyone was enjoying a lovely Saturday afternoon. It is definitely worth a visit.



Sunday it rained all day long, so, it was on the Monday that we next went into the centre for a bit of shopping and a visit to The Good Intent, Britain's first not-for-profit pub – with ten per cent of every order going to good causes and local charities, hence the name. It is a Craddock's Brewery pub and is situated in the





lovely Victorian splendour of the Great Western Arcade, just down from the Cathedral. We first encountered Craddock's ales in The King Charles II in Worcester last year, so, it was nice to become reacquainted with them. The Good Intent is certainly a busy place, it has proved a huge success with city centre workers and it is easy to see why, on the pumps were three Craddock's ales - Crazy Sheep, Monarch's Way and Saxon Gold, Hobson's Mad As Hops and Purity Jimbo and on the taps were two from Hobson's - Dirty Gertie and Dhustone Stout, Purity Bunny Hop and Attic Brewery's Intuition, a fabulous choice, plus sandwiches and bars snacks were available. The place is on two floors with additional tables and chairs in the Arcade, and as you walk through the door, if you look upwards, you can see the barrels of ale which serve the ground floor bar and the decorations are very much in keeping with the Victorian era. There was a party of inquisitive Americans in during our visit and the bar staff were extremely helpful, answering any questions and giving advice when needed, and this just added to the lovely atmosphere that was ever present. We will call again, probably next year though.

From Birmingham we meandered down the canal as far as Stratford-upon-Avon, a favourite mooring of ours and always worth a visit. You cannot walk around the centre of Stratford and forget where you are, everywhere there are reminders of the Bard, statues of the man himself, his characters and his actual birthplace.

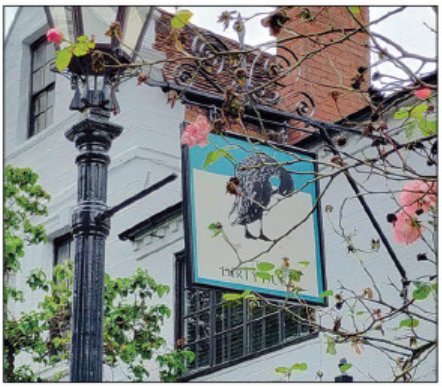
This is thirsty work, so, we called in to The Coach House for a deserved pint. It is owned by Davenport's Brewery and there were two of their ales on – Drum Bitter and Mild, these were alongside Greene King Abbot and Salt Jute and the ones we tried were very nice. Food was available, and although we didn't eat, many were, in fact The Coach House has won awards for its food, judging by the smells from the kitchen this is probably not very surprising.



Across the river from our mooring there is The Bear, a free house that brags on the internet about the extensive choice of real ales from around the country they always have on the bar, so, imagine our disappointment when we walked in to find ten handpumps, but only two of them dispensing anything at all, Sharp's Doom Bar and Fuller's London Pride, so, we turned round, walked back out and decided to look for a different venue.

Stratford has a couple of lovely micropubs (Stratford Ale House and Ya Bard) in which we have had some lovely times, and, of course superb ales in and we heartily recommend, but, this time we wanted to try somewhere different.

Most of the pubs in the town are owned by or tied to Greene King Brewery, so, after deliberation we plumped for The Dirty Duck, situated on the waterside just opposite the RSC. There were three handpumps on the bar, Greene King IPA, Abbott and Drunken Duck Best Bitter, whilst on tap there was also the Level Head IPA, not much choice but all very nice. It was very busy, food is served all day, there is a lovely beer garden, the staff are very helpful and friendly, plus, they have a small Actors Bar which is supposedly a favourite of Judi Dench and Charles Dance. Not bad, but we expected more of a choice of ales in Stratford.



So, Stratford-upon-Avon is crying out for a proper Free House, if anyone is interested...

Phil and Michelle

PUB COMPANIES – DILAPIDATIONS by Paul Ainsworth

Pub tenancy and lease agreements will include requirements to keep the property in good condition and the agreement will (or should) make clear who is responsible for what. At the end of the tenancy or lease, the pub company may claim for 'dilapidations' i.e. for the cost of carrying out repairs that should have been done by the licensee. As might be imagined, this is an area where disputes are rife.

Dilapidations are covered by the Landlord and Tenant Act 1927. This states that a landlord can only claim for any diminution in the capital value of the property that stems from repair obligations not having been undertaken. The Act also disallows the landlord from charging for work where they intend making alterations that would render the work valueless e.g. repairing an internal wall which will then be removed as part of a renovation scheme.

Most tenancies these days are what's called 'put and keep agreements'. This means that if something is in disrepair, you take on the responsibility to put it right. Some pub companies have used this to claim the cost of rectifying very long-standing structural faults so tenants need to take great care before signing the agreement, including getting their own structural survey. They should then negotiate some kind of discount to compensate for the work that both parties agree needs to be carried out. An agreed schedule of condition at the start of the tenancy will limit both liability and the scope for later argument.

Pub companies are required to provide a schedule of dilapidations either six months before the tenancy ends or within two months of notice being served on or by the tenant. (However, a wise tenant will start negotiations well before this. They could, for instance, insist on an annual 'want and repair' schedule documenting any potential issues, thus making unexpected final demands easier to challenge.) The company will employ a

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surveyor to inspect the property though the tenant will have to meet the cost (around £800). The outcome will be a schedule setting out all the alleged breaches of repair liability along with a bill payable to the company to carry out those repairs – although the tenant can choose to arrange the repairs themselves which might turn out cheaper.

Should the tenant not accept the report then they can appoint their own surveyor (albeit at a cost). The parties then need to negotiate agreement on a fair bill – easier said than done in many cases. If no progress can be made then the Royal Institute of Chartered Surveyors offers a Dilapidations Dispute Resolution Scheme which levels the playing field by having an independent surveyor produce a report. Outcomes can be revealing e.g. in one case the company's surveyor costed repairs at £168k while the independent's figure was £25k.

Tenants and tenant campaigners regularly accuse pub companies of 'trying it on' with dilapidations, using them both as an income stream and a deterrent to pursuing the Market Rent Only option. They also have evidence that where the costs of dilapidation are charged to outgoing tenants, the work is rarely if ever done and therefore inherited by the new people.

The Pubs Code Adjudicator acknowledged the difficulties that often arise and arranged establishment of a working group, led by the British Beer and Pub Association, to investigate what could be done to address the issues. The final guidance was due to be published 'by the end of 2019' – nothing has yet materialised but the BBPA are 'hopeful' that it would have been by the end of 2021. A tenant who does their homework, looks after the pub and knows their legal rights ought to have little to fear but messy disputes still arise far too often.

We'll finish off with one such story. In 2005, a couple took on a pub company pub in the Peak District on a one year Tenancy at Will basis. Before doing so they sensibly had surveyors carry out a full structural survey. During the first year they spent around £50k of their own money on refurbishing the interior (which was in a terrible state). They then began negotiations on a 21 year lease. The survey had revealed some substantial structural defects, notably an eroded and bowed external wall (a very long-standing issue) and rampant woodworm. The company agreed to treat the latter but refused to repair the former, threatening to withdraw the lease offer if the couple didn't sign it. Faced with losing the money they had invested and with nowhere else to live, they felt obliged to sign.

Over the next 14 years, they worked hard and built a strong business, investing a further £120K of their own money. The wall problem was raised many times with the company who continued to do nothing. At the most recent rent review, the couple decided to pursue a Market Rent Only option under the Pubs Code. The company, which up to then had never produced a dilapidations schedule, suddenly presented one demanding that the wall be fixed at a cost of £78k. The couple are clear in their own mind that the two events were closely linked and that this was bullying behaviour by the company – for whom they have made a great deal of money over the years. However, given the longer-term advantages of going MRO, they decided they had no option but to pay up.

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Some Beers in Atlantic Canada by Dean Ellison

Halifax (no, not that one) is located roughly half way between Bradford and Vancouver, in distant Nova Scotia in Canada's maritime provinces.

Getting there requires a flight from Heathrow, meaning a chance for some quick pints in London en route. I opted for an Extra Stout in Ye Olde Cheshire Cheese, where a pint set me back £6.50, leaving me wishing the Great Fire of London would come back and finish what it started 356 years ago! Then a pleasing trip to Ye Olde Mitre, where Iron Pier Speyside Barrel Aged Imperial Stout at 9% was heaven in a glass.



Beers in flight mode.

Arriving in Canada we are lucky enough to have friends to drive us around, starting with a trip along the east coast to Annapolis Royal with the first stop teaching me an important lesson about Canadian beer – it is often strong. A Tanner & Company Brewing Porter with lunch came in at 5.7% but despite this weightiness it tasted light enough to be more like a black lager.



Really? Yes, really!

This part of the Nova Scotia is famed for its apple production and fine examples were available at Annapolis Cider Company. While there was the standard sweet and dry offer, plus perry and a heritage apple variety, there was no cloudy or proper scrumpy offer. Variety here means an abundance of flavours, with blueberry (a local speciality) and Earl Grey being the best of the ones we tried.

In Wolfville was Church Brewing Company and an introduction to another staple of the trip - taster flights. The Married to the Sea, a 5.5% German Porter with coffee and hazelnut was the stand out of the sample for me and paired nicely with the hot pretzels on offer.

Halifax is the home of Alexander Keith's, a well-known Canadian lager, and offers brewery tours of its historic downtown waterfront building. They were closed as we passed so opted for a different experience instead - a Caesar; a cocktail based on clam juice and garnished with salami and a pickled green bean! Suffice to say I did not have another on the holiday, but it does have me wondering when clam juice might start appear in pubs in Bradford!

The architecture and topology of Halifax matches that of Glasgow, putting the Scotia into Nova Scotia, and it was a long uphill trek to 2 Crows Brewing Company for another taster flight. This featured Maritime Dry Stout at 4.1%; Pollyanna, a Northeast IPA with a juicy taste you would associate with a New England IPA; and Terra, a Maritime Pale Ale which is the unique local offer. 2 Crows focus on local ingredients with malts from Prince Edward Island, hops from New Brunswick, and soft Nova Scotia water giving everything a local flavour.

Making the most of our mobility we moved on to Cape Breton, an Island just north of Nova Scotia, and ,keeping my eyes peeled,

we stumbled upon Route 19 Brewery just south of the Cape Breton Highlands national park to enjoy another flight of ales and a view of the Gulf of Saint Lawrence. This included their Celtic Shores Trail Ale showcasing Sasquatch hops (the only patented hop in Canada) and a fine floral IPA.

Red Rows Scotch Ale 5% was the darkest offer, and in a nod to the seaside golf course across the road, there was a Nineteenth Hole Pale Ale.

After failing to spot any moose in the National Park and a drive around the incredible Cabot Trail it was on the next province, Prince Edward Island (PEI), where after crossing the 12.9km bridge to the island you find yourself instantly at the doors of Lone Oak Brewing Company. Their 5% Boat Traffic Oatmeal Stout aged in oak barrels was best pint of the holiday.



Beer so good it knocked me rigid.

On PEI we were based in Charlottetown, a university town with no shortage of pubs in a city smaller than Bradford. Craft Beer Corner provided the first 'we only do dark beer in the winter' comment, which is to be expected.

From there on to Upstreet Brewing and Hopyard which continued to offer flights of all the ale varieties you want, as long as it is an IPA!

Back in Halifax before flying home the final beer of the holiday was with a meal at a bar on a retail park and after an Alexander Keith's IPA, a 5% local favourite that was crisp, light, and barely touched the sides, I opted from something from the premium imports section of the menu - Lunenburg Coffee and Cacao Stout, a 6.5% can, so delicious it made me giddy. There was some confusion about the fact that it was made by local heavyweights Alexander Keith's as well, but it seems they only make it for the export market and the price I paid reflected that.

A joyous note to finish on: if you ever find yourself in Halifax International Airport you will be happy to find there is a craft beer shop with many of the beers mentioned above available for you to buy the bring home to help spread the good word about Maritime ale. I picked up some cans of Big Spruce Brewing Cereal Killer, a 5.4% oatmeal stout tasting of dark chocolate and fresh coffee, which is a winning combination in my book. Big Spruce Brewing are also on Cape Bretton and offer fully organic, unfiltered, unpasteurised beer that stands out, and sharing a few cans of this from your holiday will be sure to make you a few new friends.

In all Nova Scotia had a better ale scene than I dared expect and an amazing setting in which to enjoy it. They have taken pride in making an offering with a local character and the beers sparkle as a result. Our own Halifax has gone from strength to strength recently with an incredible selection of bars springing up in recent years and while Halifax Nova Scotia may not have the same pub culture yet they sure have the drinks that could make it happen.



Here's to the next trip.

The Good Beer Guide 2024

...it tells the story of an industry under pressure

The Campaign for Real Ale's *Good Beer Guide* – the UK's best-selling beer and pub guide – is celebrating its 51st edition with a striking cover and a foreword supplied by Iron Maiden's Bruce Dickinson. The *Guide*, which surveys 4,500 of the best pubs across the UK, is the definitive beer drinker's guide for those seeking the best pints in the nation's pubs.

Dickinson's foreword shines a spotlight on the cultural tradition of pubs within the United Kingdom, the importance of protecting the heritage, charm and welcoming nature of pubs and clubs, and not taking them for granted.

The Good Beer Guide helps beer lovers take a barometer of the local beer scene, and this year's Guide tells the story of an industry under threat, as although the Guide records 82 new breweries, 142 have closed. This net loss of 60 breweries is a worrying reminder that a lack of support from the Government means dire consequences for local businesses, in the wake of a cost-of-business crisis and the constant pressure of energy bills.

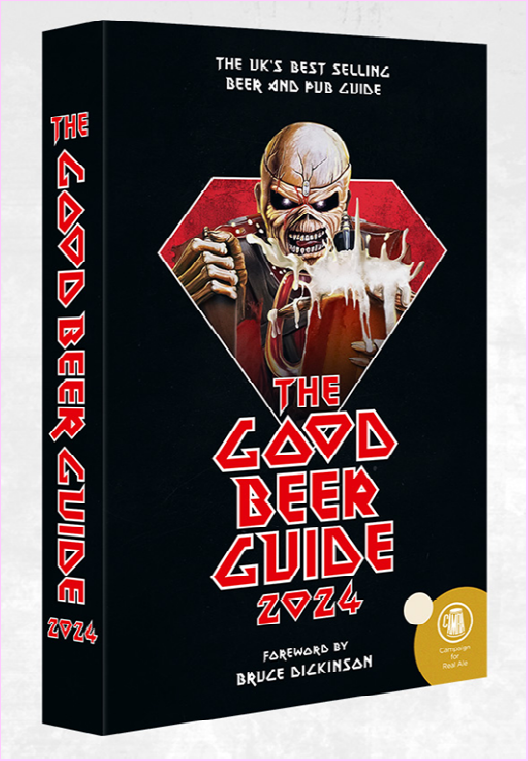
This year's *Guide* contains 910 newly featured pubs, which is a fantastic prospect for the pub trade which has been struggling to stay afloat in recent years following the pandemic and rising costs. The trade also faces an impending threat from unlawful demolitions, which CAMRA has declared a 'national scandal' in the wake of the demolition of the Crooked House in Himley.

Speaking at the launch of *The Good Beer Guide 2024* at Signature Brewery, Blackhorse Road, CAMRA National Executive Ben Wilkinson said: "The recent, disgraceful events surrounding the Crooked House pub in the West Midlands captured the nation's attention, but while that particular scandal made the national news, so many similar cases fly under the radar.

"CAMRA is responding on two fronts. Our Pub Heritage group is leading the way in safeguarding historic pubs, and fighting for them to be given the protection they deserve as part of our cultural heritage. But elsewhere, we're working to expose the weaknesses in the planning system that affect all pubs. We want to see councils in England get the enforcement powers they need to tackle any illegal conversions or demolitions of pubs – including the power to order them to be rebuilt brick by brick if necessary."

CAMRA Chairman Nik Antona said: "We're honoured to have Bruce Dickinson pen the foreword for *The Good Beer Guide 2024*. As we enter our second half century of producing the Guide, there is no one better to introduce this year's edition, and highlight what makes these institutions so worth visiting.

"The last few years have been an incredibly difficult time for the industry, and we need more support than ever before to keep our nation's pubs and breweries open and thriving. I'd encourage everyone to use this year's Guide to visit the very best pubs and breweries across the UK and support them for generations to come."



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THREE BUSES TO OSSETT WITH TWO SHOPPING BAGS

Some of Bradford's finest pubs devote a shelf or two to bottled beers - often foreign, very often Belgian. These will usually be significantly stronger than the draught beers. They offer an opportunity to sample serious world beers - serious as opposed to the versions of lagers with foreign names brewed by global brewers in beer factories somewhere close to motorways in the English Midlands. For anyone who worries about the risk of falling asleep in the bar or on the bus, or even worse falling off the pavement, the thing to do with these wonderful beers, sometimes between 7% and 12% alcohol by volume, is to take them home. This is where the specialist beer shops come into their own.

Last year I sketched out in Tyke Taverner a brief guide to competitively priced beer classics that can be found in supermarkets and unexpectedly in the likes of Home Bargains* and B&M. In the interests of balance I want to pay a small tribute to the specialist beer shops.

Unfortunately Beer Ritz in Far Headingley closed in July 2020, at the time one of West Yorkshire's two most revered specialist suppliers. However Beer Huis at 17 Towngate in Ossett is still alive and well. In former years I occasionally made a slight diversion when driving on the M1. They offer home delivery and some of us were very grateful for this service during lockdown. However there is no substitute for browsing on the shelves, not least amongst the large range of Yorkshire beers available.



Bier Huis has grown considerably since it opened in 2011 and it now boasts nearly 500 beers and ciders. It has featured in six out of the last seven editions of the CAMRA Good Beer Guide. There are "Meet the Brewer" evenings as well as other events such as an opportunity to eat German sausage with German beer.

I stopped driving in November 2022 but it didn't take me long to work out that, making a virtue out of necessity, it could be perfectly possible to visit Bier Huis by bus with a couple of shopping bags. This involves a bit of an effort but there are two rewards - refreshment from the bar in the corner offering up to three draught beers and the 10% CAMRA discount on bottles taken off the premises. For real bread fans there is a Cooplands shop across the road!

Beer Huis is very close to Ossett Bus Station but it is important to remember that the frequent 268 from Bradford Interchange goes to Ossett but not to the Bus Station. The Dewsbury Road stop requires a 15-20 minute walk. The best bet is to change to the frequent 126 at Dewsbury Bus Station.

Closer to home, there are other smaller outlets around, offering a range of beers way beyond those stocked by supermarkets. Some combine selling bottles and cans with supplying other wares. Perhaps the most surprising is Saltaire Wines at 32 Bingley Road which offers an impressive range while doubling as a Post Office with a small array of interesting gifts. Also in Shipley, which is well provided for on the broader beer front, is The Triangle at 47 Bradford Road. It has an art gallery on the first floor, space for community groups and "curiosities". Ilkley has the Fuggle and Golding Tap House at 30 Leeds Road with 200+ beers - interesting name but "tap" refers to the keg fonts.

I normally leave bottle conditioned beers for 24 hours to settle before drinking, but if they've been on three buses make that 48 hours!

Update: At the time of writing, Home Bargains have reverted to supplying the 330ml Dublin version of Guinness Foreign Extra Stout.

Geoff Reid

Who Really Owns / Brews Your Beer?

by Don Rudd
From Beer Around @Ere, Peterborough CAMRA's magazine.

Have you ever wondered who brews most of the well known beers around ? Well you might be surprised.
Pete Brown (British Beer writer and author of nine books) has put together the list below which shows the Beers / Brands and who is producing them:

BEER/ BEER BRAND	*BREWER/ OWNER*
Amstel	Heineken
Asahi (Brewed in Italy/UK – seems to be moving around a bit.)	Asahi
Backyard	Carlsberg Marstons
Banks's	Carlsberg Marstons
Bass (Brewed by Carlsberg Marstons)	AB-InBev
Beavertown	Heineken
Becks	AB-InBev
Blue Moon	Molson Coors
Boddingtons	AB-InBev
Brahma	AB-InBev
Brixton	Heineken
Brooklyn (not owned outright but Carlsberg Martsons has brand rights in Europe – they brew and sell the beers here)	Carlsberg Marstons
Budweiser	AB-InBev
Caffrey's	Molson Coors
Caledonian	Heineken
Camden Town	AB-InBev
Carling	Molson Coors
Carlsberg	Carlsberg Marstons
Cobra	Molson Coors
Coors	Molson Coors
Corona	AB-InBev
Courage	Carlsberg Marstons
Dark Star	Asahi
Desperados	Heineken
Deuchars IPA	Heineken
Eagle (**Waggledance, Eagle IPA** etc.)	Carlsberg Marstons

Who are the Brewing Giants?

Anheuser-Busch InBev SA/NV, commonly known as AB InBev, is a Belgian multinational drink and brewing company based in Leuven, Belgium.
AB InBev has a global functional management office in New York City, and regional headquarters in São Paulo, London, St. Louis, Mexico City, Bremen, Johannesburg and others.
It has approximately 630 beer brands in 150 countries

Asahi is a Japanese global beer, spirits, soft drinks and food business group headquartered in Sumida, Tokyo.
Asahi, with a 37% market share, is the largest of the four major beer brewers in Japan
They have a large market share in many European countries.
In 2019, the company bought Fuller's beer business from Fuller, Smith & Turner plc for an enterprise value of £250 million.

Erdinger (Independently owned and brewed in Germany UK marketing and distribution by CM.)	Carlsberg Marstons
Estrella Damm (Independently owned and brewed in Spain, packaged in UK. UK marketing and distribution by CM.)	Carlsberg Marstons
Fosters	Heineken
Franciscan Well	Molson Coors
Fuller's	Asahi
Goose Island (Brewed in UK)	AB-InBev
Grimbergen (brewed in Belgium, France, Poland and Italy)	Carlsberg Marstons
Grolsch (Brewed in Netherlands)	Asahi
Heineken (Brewed in Netherlands)	Heineken
Hobgoblin	Carlsberg Marstons
Hoegaarden (brewed in Belgium)	AB-InBev
Holsten	Carlsberg Marstons
Jennings	Carlsberg Marstons
John Smith's	Heineken
Kirin Ichiban (Owned by Kirin, brewed and marketed in UK by CM)	Carlsberg Marstons
Kronenbourg	Heineken
Lagunitas (brewed in Netherlands)	Heineken
Lech	Asahi
Leffe (Brewed in Belgium)	AB-InBev
Lowebrau (Brewed in Germany?)	AB-InBev
Madri	Molson Coors
Marstons (Pedigree and all others)	Carlsberg Marstons
Meantime	Asahi
Michelob	AB-InBev
Miller Genuine Draft	Molson Coors
Moretti	Heineken
Murphy's Irish Stout	Heineken
Newcastle Brown	Heineken
Peroni (Really brewed in Italy!)	Asahi
Pilsner Urquell (Really brewed in Pilsen!)	Asahi
Poretti	Carlsberg Marstons

CARLSBERG MARSTON'S BREWING COMPANY

Marston's disposed of its brewing operations in 2020, selling the assets to a newly formed joint venture with the Carlsberg Group to create the Carlsberg Marston's Brewing Company (CMBC), in which Marston's plc holds a 40% share. Estimated value of the company is £554.6m based on a turnover of £325.9m

TRADE MARK Heineken®

Heineken owns over 165 breweries in more than 70 countries. It produces 348 international, regional, local and speciality beers and ciders and employs approximately 85,000 people. With an annual beer production of 24.14 billion litres in 2019, and global revenues of 23.894 billion euro in 2019, Heineken N.V. is the number one brewer in Europe and one of the largest brewers by volume in the world.

MOLSON COORS beverage company

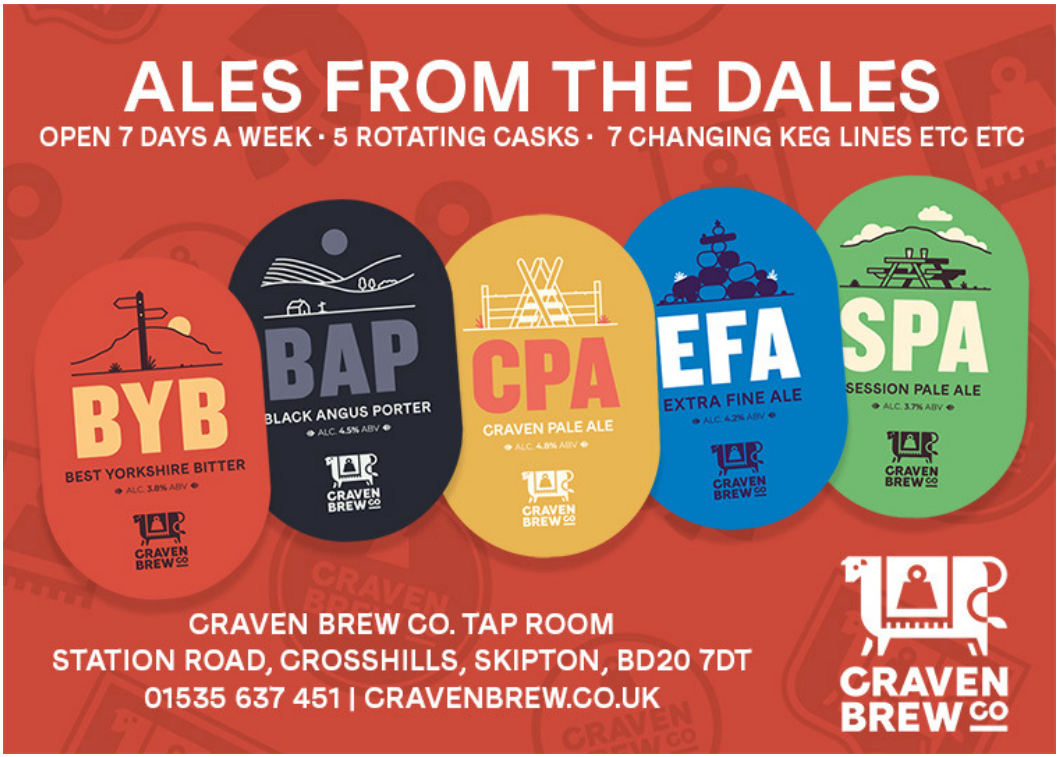
Molson Coors Beverage Company is an American- Canadian multinational drink and brewing company.
In 2016, Molson Coors acquired the full global brand portfolio of Miller Brewing Company for approximately US$12 billion. The agreement made Molson Coors the world's third largest brewer at the time.
The company brews, markets and sells the Molson Coors portfolio of brands. Molson Coors operates breweries across the world.

Pravha	Molson Coors
Red Stripe	Heineken
Ringwood	Carlsberg Marstons
Sagres (brewed in Portugal)	Heineken
San Miguel	Carslberg Marstons
Sharp's (Doom Bar and all others)	Molson Coors
Shedhead	Carlsberg Marstons
Shipyard	Carlsberg Marstons
Skol	Carlsberg Marstons
Sol	Heineken

Staropramen	Molson Coors
Stella Artois	AB-InBev
Tetley's	Carlsberg Marstons
Tiger	Heineken
Tuborg	Carlsberg Marstons
Tyskie	Asahi
Wainright	Carlsberg Marstons
Warsteiner (Brewed in Germany)	Carlsberg Marstons
Worthington's	Molson Coors
Wychwood	Carlsberg Marstons

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

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



Leeds Beer Festival 2023 - a report by Gila Ellison

_This is my second year of visiting Leeds Beer Festival at Kirkstall Abbey, a venue that always brings wonderful memories of my wedding there all those years ago. My husband and I were, in fact, featured in Tyke Taverner at the time with our ale choices – Midnight Bell and Leeds Best.

Nostalgia aside, the first beer I sampled was by Queer Brewing, a brewery who formed in 2019 as a passion project to increase awareness and visibility of LGBTQ+ community and rights. Being passionate about inclusivity and equal rights myself, this was the perfect place for me to begin. I was not disappointed. I started with ***Endless Gloom barley wine*** at 9% ABV – strong, heavy, malty and bitter, too bold a choice for me. The second beer from the same brewery, ***Dying Sun***, a pale ale at 4.5% ABV was more to my liking and a complete contrast,as is to be expected – crisp, light, with subtle hints of citrus fruit, and very easy-going; a great beer for this hot climate we have been experiencing.

When visiting the festival again on the third day, one of the hottest days that week, Queer Brewing's ***Flowers*** witbier at 4% ABV has proved an excellent choice: light, crisp and very easy-going.

My next and usually very unlikely choice of sample was Sheep in Wolf's Clothing's ***Seasonal Stout #1*** at 2.8% ABV.I prefer cask to keg, something I had tried to overlook when sampling other beers at the festival, but found difficult to overlook this time, as the keg taste was much more apparent. I did like the idea of a low alcohol option though, and aside from the distinct keg taste, I found the combination of apricot, followed by a hint of chilli at the back of my throat, worked well and was surprisingly refreshing.



The author - concentrating on her job.

Speaking of cask, I love a good porter in any weather (controversial for some, I know), so headed to the Whitelock's cask bar to try the ***Railway Porter*** (London porter4.5% ABV) by the Five Points Brewing Company. Although I normally stay away from porters that taste of coffee, the smell of it was irresistible: a delicious dark chocolate and coffee aromas, so I gave it a go. Sadly, the strong coffee taste, again, put me off. Truth be told, there is only one way I like coffee – as actual coffee. If, however, you love a strong coffee taste in your porter, this one is for you!



The Abbey, before they got the decorators in.

When approaching Neptune Brewery I had decided to try and compare the two pale ales they had on offer – ***Mosaic,*** a single hop at 4.5% ABV and ***Fugu***, a single hop at 4% ABV. Mosaic's strong taste of tropical fruit did not appeal to me, as I could distinctly taste mango, a fruit I



The Abbey, after they got the decorators in.



It makes you smile. Here's to next year.

personally dislike. Their Fugu on the other hand was the winner for me – the Sorachi Ace hops added throughout the brew clearly worked for me, and the underlying citrus and herbal notes made this drink refreshing and aromatic. Lovely.

To round off the day, I had to try Kirkstall Brewery's very apt ***Ripley's Reserve Tudor Ale*** at 5.9% ABV – named after John Ripley, the last Abbot at Kirkstall Abbey; a delightful recreation of the beer brewed by Cistercian monks – malty with a hint of honey undertone. A gorgeous brew.

Lastly, as the evening was setting, I found the ***Lemongrass and Kaffir Lime*** Ginger beer by DMC brewery (4.5% ABV) cooling, delicious and very refreshing.

What an enjoyable festival. I will be back next year, with the hope of seeing more cask options.

INFORMATION:

Mark reports about the future of the Otley Tavern:

We can confirm we have taken the lease over for The Otley Tavern and it will join our current portfolio of pubs under The Wright Pub Group banner.

We have had a few issues in trying to get it open but are hopeful to open the doors in early October.

We have a completely new pump system being installed which will include 10 Draught and hopefully four hand pulls if we can fit them on the bar.

It will no longer support sky or BT Sports as we want a more relaxing feel to the premises and the pool table and dart board have been removed. For the time being as well we will want to run this solely as a craft beer establishment and won't be opening the kitchen.

We haven't decided on the full range of hand pulls but we will be heavily featuring Timothy Taylors, Black Sheep, Vocation and Greene King as they are supporting the refit. Three hand pumps will be for the national / regional but we will keep two hand pulls to support local breweries around the area.

I think that just about covers it and I suppose the last comment is we hope we can bring the pub back and help keep Otley as a main attraction for real ale drinkers.

A BIT OF A DO

Ossett Brewery celebrated their 25th anniversary recently, with a grand event in the brewery yard. It seemed to go very well. Here is some pictorial evidence.
Is it true you could order more ale by phone?



"Yes, four pints of Silver King, please. Sixth bench along the east side. Ta."



"Is that Cluck 'n' Dough cask or keg?"

IT'S ON TAP: Harrogate & Ripon branch's last gong this year

Local rail travellers are very familiar with the Harrogate Tap which has been a feature the Harrogate pub scene for almost ten years, it celebrates its tenth birthday in December. The beautifully restored railway building has been recognised for the excellence of its ales by the Harrogate & Ripon branch. The pub won an award for its restoration when it opened in 2013 and has been a fixture of the Good Beer Guide since the 2015 edition. It is operated by Pivovar who also run the well known station pubs the York Tap and the Sheffield Tap.

In a well-attended presentation, current manager Tidgh Collins and previous manager Adam Whiteley received the certificate from local CAMRA chairman Allan Gauld. The "Tap" came top of the poll for Pub of the Year (town) ahead of over 150 eligible local pubs and bars and joined 17 other top pubs in the quest to find Yorkshire's best pub and a place in CAMRA's national Pub of the Year competition.



Alan leads the community singing, while the lads contemplate an escape via a window.



Urge resisted: the certificate is displayed.



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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

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PINTS ON FILM by Malcolm Toft

Malcolm has flushed out some examples of proper pints of ale being prominent in films. Ah, simpler times; different ways.



A: (1945) Moor Park Hotel (now Moor Park), 15 Garstang Road, Preston. From the film Down at the Local from Roll Out The Barrel, the British Pub on Film, DVD BFI.

B: (1964) John Smith's Tadcaster Brewery, canteen wet bar. From the film Magnet, by C. H. Wood of Bradford YFA (Yorkshire Film Archive).



C: (1965) The Dial House WMC (now closed), Ben Lane, Sheffield 6. A Working Men's Club in Sheffield, a German made documentary, from Roll Out The Barrel, the British Pub on Film, DVD BFI.

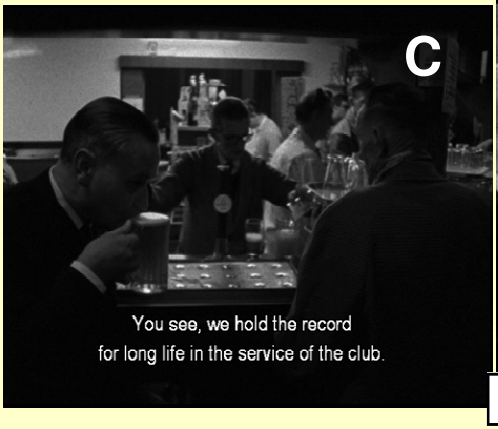
D: (1967) Ship Inn (now Schooner), South Shore Road, Gateshead, NE8 3AF. From Roll Out The Barrel, the British Pub on Film, DVD BFI.

****

It may be of interest that the Moor Park Hotel, Preston, was the last home brew house in the town (pubsinpreston.blogspot.com/).

Matthew Brown (Lion Ales) & Co. Ltd; acquired the property in 1968.

According to the What Pub website the Moor Park sells two Yorkshire beers now, Theakston Best Bitter and Taylor's Landlord. It is not know if the licensee could still obtain brewing materials during the war. The 1945 film of the pub shows the Catterall and Swarbrick's bottled XL Ale on sale there.





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WHAT OTHERS THINK OF OUR PUBS

*Take a look at **www.micropubadventures.co.uk**. There are several "pub crawls" of many localities across the nation. Earlier this year, the focus was on Bingley and Saltaire. The report is still pretty much up to date.*

A day out over Easter weekend up to the Aire Valley in West Yorkshire. Visited a selection of breweries, micropubs and independent pubs in Bingley, Saltaire and Shipley. All easily accessible by train (with a bus out to Wilsden for Bingley Brewery).

The Brown Cow

First call in Bingley is to "The Brown Cow", a Timothy Taylor's pub. It is located in the old part of Bingley, next to "Ireland Bridge" which dates back to 1686. Named as such because Irish Mill workers used to gather at the pub.

A full range of Timothy Taylor's cask ales here to choose from here. I went with a pint of "Landlord". An award winning beer. A great food selection is also available here.



Outside is a huge area for outside seating by the riverside and is beautifully done out. Lots of seating both undercover and in the sun. Also the pub was victim to a flood in Boxing Day 2015. The plaque shows the flood level that the water rose to.

Ling Bob

A bus from outside The Brown Cow up to nearby Wilsden (about a 10 minute bus journey). Called into the "Ling Bob". A pub at the end of the village with great outdoor seating at the front and side of the pub.

A great selection of four local cask ales to choose from here (Ilkley Brewery, Ossett Brewery and Timothy Taylor's). Alongside a wall behind with lots of keg beers. I went with "Mary Jane" from Ilkley Brewery.

Bingley Brewery Tap

A steady 15 minute walk from the last pub (or 10 minutes from the bus stop in the village) to a small industrial estate, where "Bingley Brewery" is located. A small taproom located within the brewery unit. It opens the first Friday and Saturday of every month. Seating is available both inside and outside.



On the bar today was a choice of five cask ales, alongside cans of cider, Prosecco and Wine. I started with "Petham Cross", before moving onto "Arden Pale" and "Centennial". They also have a food van here, this weekend being Mexican selling Burritos.

Chip N Ern

A bus back from Wilsden into the centre of Bingley to visit the "Chip N Ern", a micropub a short walk from the train station. A lovely small pub done out with wood panelling and a wood floor. Packed full of decorative items all around (including on the ceiling).

A great choice of beers on here with



Cap and Collar

Just over the road from SALT Brewery is a modern style micropub "Cap and Collar", with a large room inside and outside seating both at the front and back of the pub.

A great selection of beers here with a choice of 3 cask beers, 4 keg beers and a handpull cider from local cidermaker "Grumpy John". I went with "Pale Ale" from Lakes Brew Co based in Cumbria. A great citrus pale ale with lots of flavour.

seven cask beers and four keg beers to choose from. I went with "Arch Blonde" from Barker Bridge Brewery, a new brewery for me which is located in Cullingworth.

SALT Beer Factory / SALT Taproom

Back on the train, this time getting off at Saltaire a few minutes down the line, and a short walk up to "SALT Beer Factory". This houses 2 separate bars. The first being the "SALT Beer Factory", which has a large bar and served Wood Fired Pizzas. Behind this in the other half of the building is the SALT Brewery with the Brewery Tap. The pub itself is housed in the former Tramshed which was built in 1904.

Started here with "Loom" from SALT Brewery, a great West Coast Pale Ale, really refreshing. Alongside one of their wood fired pizzas and a great outside area in the sun.

Headed through the bar to SALT Brewery Tap (there's also an entrance around the side of the building). In here you are sat around the brewery with some elevated seating on a second level as well.

Another great selection of SALT Brewery keg beers, alongside a couple of cask beers from Ossett Brewery. I went with "Azazza & Talus Vermont Session IPA". A refreshing and hoppy session IPA.

Fanny's Ale & Cider House



A short stroll down the hill brings me to "Fanny's Ale & Cider House". Visited here some time ago and has been refurbished since and has new owners. It is housed in a former Police station (the police sign is still on the front of the building).

8 cask beers available here (the 9th was being changed), so lots of choice of styles including 3 from the Timothy Taylor's Range. Alongside this a great keg beer selection including my choice of "Virtuous" from Kirkstall Brewery. A really refreshing and tasty beer.

The Salt Cellar

Over the road to “The Salt Cellar”, Bradford CAMRA’s Pub of the Year 2023. This pub was was built on the edge of the World Heritage Site of Saltaire Village due to the fact that Sir Titus Salt didnt allow any licenced premises in the area.

A fantastic selection of cask ales again here, this time being 5 (with the 6th being changed). Nice to see a couple of beers from Three Brothers Brewing in the North East. I went with “Au” from Three Brothers Brewing Co. A delicious Golden Ale.



Saltaire Brewery Tap

Last call of the day to the taproom of “Saltaire Brewery”. A steady 15 minute walk down the canal from Shipley Train Station. A small building at the front of the brewery building houses the taproom. The brewery itself first started brewing in March 2006.

6 Cask beers and 4 Keg beers to choose from on the bar here, all brewed by Saltaire Brewery. I went with one of their new beers “Aquila”, a great fruity pale ale to finish the day with, metres from where it was brewed.



LOCALE OUTLETS IN THE BRADFORD BRANCH AREA

To qualify for Locale accreditation, a pub must always have at least one cask beer on sale which has been brewed no more than 30 miles away - by road.
This list is curated by Fred Holmes and Peter Conkerton.
If you think there are changes to be made, please contact us.

BAILDON
Angel
Bulls Head
Junction

BEN RHYDDING
Wheatley Arms

BINGLEY
Brown Cow
Chapter 2
Chip & Ern
Fisherman
Peacock
Martinez
Myrtle Grove
Potting Shed

BRADFORD
City Vaults
Corn Dolly
Exchange Craft Beer House
Fighting Cock
Ginger Goose
Jacobs Beer House
Lord Clyde
Rewired Bar
Rum Shack-a-Lack
Wallers Brewery
Turls Green

CLAYTON
Clayton Golf Club
Royal Hotel

CLAYTON HEIGHTS
Old Dolphin

ECCLESHILL
Milners Arms
Royal Oak

ELDWICK
Acorn
Birches

ESHOLT
Woolpack

FLAPPIT SPRINGS
Flappit

GREAT HORTON
Crown

GREENGATES
New Line

HAINWORTH
Guide Inn

HARDEN
Malt

HARECROFT
Station Hotel

IDLE
Idle Draper
Alexander Hotel
White Bear Inn

ILKLEY
Bar Tat
Crescent Inn
Flying Duck
Friends of Ham

LIDGET GREEN
Fields Sports & Social Club

LOW MOOR
Royal
Chapel House

ODSAL TOP
Top House

QUEENSBURY
New Dolphin
Omnibus
Raggalds

SHIPLEY /

SALTAIRE
Cap & Collar
Crafty Kernal
Fox
Saltaire Brewery Tap
Salt Bar & Kitchen
Sir Norman Rae
Salt Cellar

THACKLEY
Black Rat
Commercial Inn
Ainsbury Micro Pub

THORNTON
Hill Top
Ring O Bells
Rock & Heifer Inn
New Inn
White Horse Inn
Watchmaker

WEST SCHOLES
Junction Inn

WIBSEY
Dog & Gun
Hooper Micro Pub

WILSDEN
Ling Bob
Villager

INFORMATION:

The Wyke Lion, Wyke, had been closed for refurbishment. It re-opened on Thu 17 Aug 2023 as “Ego at Wyke Lion”. It is now more restaurant focused although there is a very small area by the entrance where it is possible just to have a drink. Real ale is still offered.

Six Acres, Westgate Hill, Tong – Formerly the Kings Arms. This pub closed early Aug 2023 for a substantial refurbishment. It was intended to re-open in Oct 2023.

Bingley Brewhouse, Bingley – Currently closed. On Sat 9 Sep, it was reported in the T&A that it has been bought by Concept Taverns and will re-open in October as “Reuben’s Beer & Gin House”..







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Good Beer Guide 2025 – Nomination Process

Although the Good Beer Guide 2024 has only recently been published, it is the time of the year when we start preparations to select branch pubs for entry into the next Good Beer Guide (yes, already!). The publishing timescales means this needs to be undertaken well in advance of the actual publication. Although 2025 seems a long way off, submissions will be required in early March 2024. Therefore, the nomination of pubs has to be progressed over this Winter.

To develop a list of pubs for consideration, nominations from the CAMRA Bradford Branch members are vital. Therefore, it is time for us all to contemplate which pubs are worthy of consideration. As in previous years, branch members will each be invited to nominate up to 20 pubs from within the branch area (see map).

As previously, the primary criterion is that the pub should consistently serve real ale of good quality and in excellent condition at all times. Pubs that opened after the end of June 2023 cannot be considered eligible as there has been insufficient time to assess the consistent quality of the real ale. All other factors are secondary. These should only be an influencing factor if there is a related impact on beer quality (for example, due to a change of management) or if further selection is required to meet the maximum permitted submissions for the Good Beer Guide.

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

Details of the nomination process will be issued in December 2023. Further details on how to submit nominations will be provided in the January-February edition of Tyke Taverner as well as on the branch website (www.bradfordcamra.org.uk) and Facebook page. In the meantime, to all our branch members, please start considering which pubs you would like to nominate. Enjoy your research!

Peter D. Down, Pubs Officer



BRADFORD BEER & CIDER FESTIVAL 2024

29 Feb to 2 Mar.
Victoria Hall, Saltaire.
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Live Music; Tombola.

Celebrating our past 50 years.

More details on ticketing later, but...
Festival opening times are:

Thursday 29 February 1400 to 2200, one session, members free, non-members - £4, pay on the door, no tickets required.

Friday 1 March 1130 to 1600 and 1800 to 2230 - £6 each session.

Saturday 2 March 1130 to 1600 - £6.
and 1800 to 2230 - £3.
Note: a minimum of 75 tickets will be available on the door for each session Fri and Sat on a first come first served basis.

Bini Bini Bini A Can After Midnight...

Nigel Halton reports on a relatively new local brewery:

BINI Brew Co have relocated their Tap House to a unit in the Drill Hall Business Centre off East Parade in Ilkley. It opened early October following the expiry of the lease on their previous tap room. Open Fri 4pm - 10pm, Sat, Sun 1pm - 8pm.

There are 8 keg lines dispensing a choice of BINI beers, wines and a street food vendor. There is also a Taproom at the brewery, now based in Leeds.





MORE HELP NEEDED

Commenting on figures published by Altus Group showing that pub numbers in England and Wales have fallen to their lowest on record, Chairman of the Campaign for Real Ale Nik Antona said:

"These new figures are shocking if not surprising as our locals continue to face rising costs, sky high energy bills, unfair business rates and customers tightening their belts.

"If we are to save more of our beloved pubs and social clubs from being lost as community hubs then we desperately need the Chancellor to use the Autumn Statement in November to extend help for licensees with business rates which is due to end in April next year. Governments across the UK also need to reform and replace the deeply unfair business rates systems to give pubs a fighting chance of surviving and thriving.

"The Government's plans for High Street Rental Auctions to get high street premises in England back into use also needs to exclude converting high street pubs to other uses.

"The Welsh Government urgently needs to introduce protections for pubs in the planning system where there are currently none so that local people can have a fighting chance of saving their pub from being demolished or converted into the likes of a shop, housing or a take-away."

CAMRA Bradford Pub of the Year 2024 –
Advance Notice for Nominations

It is the time of the year when we start preparations for selecting the CAMRA Bradford Branch Pub of the Year. To clarify, this is run separately to the Good Beer Guide nominations. The branch Pub of the Year contest decides which pub in our area we think is the best example of what a pub should be. As in previous years, to reflect the extended geography of the branch, it is intended to award the following:

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

All pubs within the CAMRA Bradford branch boundaries (see map in GBG selection article) are eligible for nomination.

CAMRA Bradford branch members will be invited to nominate up to three pubs for consideration, in order of preference, from within the whole of the branch area. Nominated pubs should be of a standard considered suitable for inclusion in the Good Beer Guide (although they do not have to have appeared in it).

Following receipt of the nominations, the most popular pubs in each of the two areas will be short-listed. These will then be visited, unannounced, by a panel of selected branch members and judged, according to National CAMRA guidelines:

Quality and condition of real ale /cider/perry;
Promotion and knowledge of real ale;
Cleanliness & staff hygiene;
Community focus& atmosphere;
Service, welcome & offering;
Style, décor & furnishing;
Sympathy with CAMRA's aims;
Overall impression &value.

The judges will separately visit each of the pubs at different times of the day and week. The pubs will be scored for each of the criteria with the primary focus being on the quality of the real ale served (and also real cider and perry, if available).

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

Details of the nomination process will be issued in December 2023. Further details on how to submit nominations will be provided in the January-February edition of Tyke Taverner as well as on the branch website (www.bradfordcamra.org.uk) and Facebook page. In the meantime, to all our branch members, please start considering which three pubs you would like to nominate. Enjoy your research!

Peter D. Down
Pubs Officer

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/
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The Robin Hood Inn – Halifax and Calderdale CAMRA's Autumn Pub of the Season 2023

On Wednesday 4th October 2023 Matthew and Sally Browne, owners of Robin Hood Inn at Pecket Well, and their staff, were presented with Halifax and Calderdale CAMRA's Autumn Pub of Season Award by branch chair Richard Lee. In his speech, Richard praised the traditional local pub for its cask and keg ales, the friendliness of the staff, the warm welcome and the bottle conditioned and non-alcoholic beers on offer. He also commented on the range of beers, lagers, ciders and other alcoholic drinks available and the excellent food. Four hand-pulled ales were served at the event, including Elland Brewery's multi-award winning 1872 Porter, and these were in excellent condition and well-received by the travelling band of Halifax and Calderdale CAMRA members.



Branch Chair Richard Lee (right) with Matthew and Sally Browne (centre) with their staff at the Pub of the Season presentation.

The Robin Hood Inn is a 17th century coaching inn which was renovated in the mid-19th century and is located in the small hill top village of Pecket Well near Hebden Bridge. It serves freshly cooked, traditional, home-made, pub food daily and popular local ales and specialist lagers. It has four hand-pulled rotating ales and six beers on keg including continental and UK craft beers. In the warmer months there are stunning views from the raised beer garden and it also has three cosy en-suite rooms if customers want to extend their stay. It is within easy reach of Hebden Bridge and Howarth and is connected by a local bus service.

INFORMATION:

George, Cullingworth – Andrew Heyes reported this has now closed down.
He reports: that Chris has sold the pub. This time, properly. Barker Bridge Brewery is going well I believe. Hopefully the new owner will keep the ale local.
Can't get much more local

****

The Stonegate Pub Co. Is set to apply higher prices for drinks at peak times.

They join airlines and hotel chains in doing this, of course, but can it ever be morally justifiable in a public house environment?
Discuss.

****

The Black Swan, Frizinghall is no longer a pub. Planning permission is being sought for ground floor cafe / restaurant. The first floor is intended to be an HMO. Bedsits to you and me.



AND ANOTHER ONE GOES...

Responding to Carlsberg Marston's plans to close the Wychwood brewery, CAMRA National Chairman Nik Antona said:

"CAMRA never wants to see the closure of any brewery, be it large or small, traditional or contemporary, and too many across the UK are shutting their doors forever at an alarming rate. Carlsberg Marston's Brewing Company's (CMBC) proposal to close Wychwood brewery in Witney this November is the latest in a growing list of casualties at the hands of global brewers.

" Whilst it is heartening to know that the Wychwood brand will continue in some fashion at CMBC and the iconic Brakspear Double Drop beer will live on at Banks's, it is a great shame for Oxfordshire to lose such a classic, recognisable brewery.

"Fresh off the heels of closing Jennings brewery in Cumbria and selling off Ringwood brewery of Hampshire, it is worrying to see the UK's brewing heritage slowly erode. The diminishing consumer choice at the hands of the commercial giants is of great concern."

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Developers flout vital pub protection regulations in a third of pub closures

Shock pub closure figures released the Campaign for Real Ale show a third of pub losses happen without the required planning permission.

The data – published as part of CAMRA's biennial pub closure figures – shows a total of 96 pubs lost to conversion or demolition across the UK in the first six months of the year, with 31 of those lacking planning permission.

Pubs in England cannot be converted or demolished without planning permission – a vital protection campaigned for by CAMRA – which empowers communities to have their say on the future of their local. However, concerning figures released today by the Campaign show that a third of pub losses happen without this process taking place.

A further 772 were classed as 'long-term closed', equivalent to 30 pubs a week, and by far the highest figures seen since CAMRA improved and revised its data collection methods in 2021. While the outlook is undoubtedly serious for the pub trade there are reasons to be optimistic within these numbers, as 'long-term closed' describes pubs that may still reopen to their communities and where more detail was available, most venues were seeking a new tenant or being actively marketed as pubs.

Commenting on the figures, CAMRA Pub and Club Campaigns Director Gary Timmins said, "The pub trade is resilient, but it's simply unacceptable that developers are able to flout planning regulations in this manner.

"CAMRA has been calling for more consistent enforcement of planning requirements by councils for some time. We believe that if Local Planning Authorities are not able to apply pub protections as set out in legislation, then Government in Westminster must step in to provide clearer guidance. These are

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Jacobs Well Pub
Kent Street
BD1 5RL

Photo courtesy of Alex Mitchell

national policies in England and yet the variation that our campaigners see between councils with the strongest pub protection policies, and those that view pubs as an inconvenience, is shocking.

"These figures must be a wakeup call for government at all levels to take a more proactive approach in ensuring compliance with the National Planning Policy Framework.

"We are also calling on the Welsh Government to urgently introduce and enforce planning protections for pubs in Wales – and for the Scottish Government to end the current loophole where pubs can be demolished without planning permission."

On a related matter... A message from Tim Payne:

Hi David,

I was disappointed not to read in the latest TT any update on the situation regarding the destruction of the Beehive, Westgate.

In a previous issue you reported on CAMRA's anger about what has happened, and also issued an email urging members to object to their applications for retroactive planning permission (which I did). You also reported that the leader of Bradford council had promised to intervene and take action because of its listed status.

So I had hoped there would be further news on this. Perhaps, if you are able, you would like to provide members and/or your readers with further information as to what the council are doing about it, or indeed if CAMRA are doing anything about forcing the council into action, should they be dragging their feet.

Best regards, Tim Payne.

*****

This is still a live matter. The planning decision is pending, but delayed. The complications might be caused by the number of objections, the new Grade II listing, the involvement of councillors. There is a school of thought that would like the building to be back in public ownership. It was originally built by the local authority.



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.
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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
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Wheelchair Access Available

Ilkley pub and brewery to mark 10 year anniversary with charity beer festival

Ilkley's Flying Duck Pub and sister company Wharfedale Brewery are celebrating 10 years in business with a weekend of festivities, including a charity beer festival at their historic Church Street location in November.

This brew pub will be showcasing over 30 craft beers, real ales and ciders from more than 20 breweries based in Yorkshire, whilst helping to raise money and awareness of the Sue Ryder Manorlands Hospice which is based on Oxenhope near Keighley. There will also be live music and food served across the weekend.

Families are also in for a treat, as the event offers a host of activities suitable for all ages. In addition to the music in the evenings, attendees can look forward to free brewery tours on the Saturday, providing a unique opportunity to gain insight into the brewing process and see first hand the dedication that goes into creating "proper Yorkshire beers".

We hope all our regulars and visitors from far and wide can come along to help us all enjoy the occasion and raise a few quid whilst sampling a few pints".

The Flying Duck will be making a substantial donation to Manorlands based upon the number of pints sold during the festival and collection buckets will be made available throughout the pub should people wish to contribute further.

The Flying Duck is based in a historic former farmhouse, with the current Grade II listed building dating back to 1709 and retains many of its original features including stone floors, beamed ceilings and an inglenook fireplace. The pub with its five star beer and food rating, prides itself on serving a wide variety of craft beers, real ales and ciders, artisan spirits and fine wines, along with a hearty Yorkshire Fayre food offering.

Wharfedale Brewery, which is housed in a converted barn within the pub's grounds, currently produces five core beers; Blonde, Best Bitter, Citra, IPA and Porter, as well as a number of seasonal specials and three small batch gins; Ilkley Moor Heather, Burnsall Rhubarb and Kettlewell Spring (London Dry).



INFORMATION:

The Menston Arms, Menston, is another Sam Smith's pub to have had its real ale availability severely restricted - if not removed altogether.

Meanwhile, the Malt Shovel nearby usually serves up three real ales from Yorkshire breweries.

****

So the Shipley Wetherspoon is to be sold. Sir Norman Rae has been, and currently is, in the Good Beer Guide, is almost always well-patronised, and is such a handy place in the market place. Reasons have not been made public yet, but it makes you wonder about corporate decision-making.

****

Crafted, North Parade, joins the neighbouring Sparrow in being closed. The narrowing of the roadway, making more space for pedestrians, seems to have scared off more than attracted. Or there could be other reasons.

How often is the City Gent open, for example?

Still, we do have the Record Cafe, Boar & Fable, Peacock and others to pop into along there.

****

Leeds Road, Windhill, Shipley: At long last there are signs of life at the Alma pub. This has been closed for ages, so it is gratifying to hear that it is being refurbished and is finally reopening.

****

However, the Old House at Home in Shipley seems to be closed or closing.

Shipley Publand in Turmoil.

****

The Exchange, Market Street Bradford will be holding a beer festival from 2nd to 5th November. A second bar will be erected for the serving of another six or so beers, as well as from the usual bank of handpumps.

****

Otley Beer Festival: 17-18 November at Otley Rugby Club.

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****

The Half Way House, Wyke, has been closed for a while. Now it is to be demolished.

****

The Rose & Crown, Westgate, Bradford, is offering Boltmaker at present. Its usual offering of Tetley bitter is suspended. It would seem that many outlets for Tetley have been sending it back recently. One theory is that the brew is being changed to take its ABV below the new tax threshold - and it has yet to be got right. If so, that is a very poor do indeed.

****

The Park in Wibsey has reopened, but no real ale is offered currently.

****

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BBB 4 C&P

Three B's Micropub based in Bridlington has been judged as a CAMRA Finalist for Cider Pub of the Year 2023, meaning it has been judged one of the top four of pubs serving Real Cider in the country. The prestigious national award recognises the best pubs or clubs that promotes and encourages the sale of quality real cider and perry across the UK

The pub opened in 2020 during the first Covid-19 lockdown and so has seen some incredible hard trading. However the owners, Mark and Cheryl Bates - who live in Bridlington - continue to trade and have won a number of awards this year. First off they won Yorkshire Wolds Cider Pub of the Year, this was followed by winning Yorkshire Cider Pub of the Year, and to now they are a finalist in the national competition. Mark Bates said "We are very proud to have learnt we are in the top four for the National Competition.. We get some great feedback from our customers both through personal interaction and from online reviews, we are so pleased we have been recognised by CAMRA with this award"

Yorkshire Regional Cider Co-ordinator Christine Jane said "The Three Bs in Bridlington is an outstanding achievement for Mark and Cheryl, having been converted by Mark from a sweet shop in the past. It serves a diverse range of beers and ciders but amazingly focuses on, and showcases the best of what is on offer from Yorkshire artisanal makers.

The Three B's shows what can be achieved with cider, a drink that many in Yorkshire are unaware has been part of the Country's history for many, many years, with some evidence to suggest that the Normans kick-started the industry in Yorkshire. Many agricultural workers in the past received part of their wages in cider or perry.

There is still a Yorkshire Abbey that produces award winning ciders as well. To achieve the accolade of being one of the top four venues in the UK for cider clearly demonstrates Mark's passion, belief in his business and his products without overthinking what makes a great venue.

I urge as many people as possible to visit (though there may be a queue) and see for themselves this gem in the East of the county that deserves to sparkle with the best pubs in the country."

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



Left: On a busy main road, approaching a major cross-roads, this pub was one of so many Tetley pubs in the 20th century. Officially free of tie in recent years, and undergoing some interesting internal changes in an eclectic style, it is said to have run out of customers. Anyway, it is no longer a pub, neither shall it be again.



Right: Look closely - a Richard Whitaker sign. This old pub was said to be the last beer-house in the city (i.e. Licenced to sell beer only - no wine or spirits). It was also Trough Brewery's first pub.

*****

Bottom: Named after the road and probably the area too, this was listed as a "two roomed locals' pub with a comfortable lounge.

Imaginatively described in local guides as "ordinary", it was a Tetley pub.



The two pictures last time showed

The Empress, Sunbridge Rd., and the original Empress, Tyrrel Street. The clue used relating to the old Odeon was incorrect (sorry - don't know what happened there). The famous Collinson's Cafe is next door. Thanks to Ricky for pointing this out.

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

Weds 8th Nov	New Inn & Halfway House, Charlestown then Junction, Baildon.	1910 A3 from Bfd Int. (1926 at Shipley). 2114 A3 from Halfway House to Junction. Ret 2217 A3 to Bfd.
Weds 15th Nov	Peacock, Bingley: Branch Meeting	
Weds 22nd Nov	Summer Pub of the Season presentation at the Watch-maker, Thornton (Pub normally closes 9pm)	607 from Int at either 1834 or 1934. Ret 2107 or 2200 or 67 bus at 2134.
Weds 30th Nov	Fox then the Hockney, Shipley	
Weds 6th Dec	Lord Clyde, Thornton Rd., then Fighting Cock.	
Weds 13th Dec	Hullabaloo, Shipley. Branch Meeting	
Weds 20th Dec	Christmas three-pub social. Start at Jacobs Well.	Christmas accoutre-ments optional.
Weds 27th Dec	Corn Dolly, Bolton Road.	
Weds 3rd Jan	Milners Arms, Undercliffe Rd. BD2 3BU, then the Manor House, Leeds Rd.	641/640/A2 to Bolton Jct/Eccleshill library.
Weds 10th Jan	Record Cafe, North Parade.	
Wed 17th Jan	Branch Meeting – Venue TBC	

BRADFORD BEER & CIDER FESTIVAL AT VICTORIAL HALL, SALTAIRE IS CELEBRATING THE BRANCH AT 50. DATES ARE 29th Feb to 2nd Mar 2024.

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

HALIFAX & CALDERDALE CAMRA

2 Nov 7.30	Millers Bar, Brighouse HD6 1EB	Open branch meeting
Sat 11 Nov 1pm	York Tap, Station Road, York YO24 1AB	York pubs (cancelled in August)
16 Nov 7.30	Three Pigeons, Halifax HX1 2LX	Open Committee Meeting
23 Nov 6.30	Robin Hood, Cragg Vale, He4bden Bridge. HX7 5SQ	Social to Cragg Vale & My-tholmroyd. Early to fit in with local buses.
7 Dec 8.00	Hogs Head Brew House, Sowerby Bridge HX6 2AH	Open branch meeting
Sat 9 Dec 1pm	Grove Huddersfield. HD1 4BP	Real ale and cider cawl.
Tue 12 Dec 7.30	Dusty Miller, Mytholmroyd HX7 5LH	Christmas Social
28 Dec 7.30	Kobenhavn, Halifax	Christmas Recovery Social.

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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