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TYKE TAVERNER

the beer consumers' magazine for Bradford and beyond



WILL THIS NEVER END?

STILL PUBS ARE CLOSING

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CAMRA Bradford

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WILL THIS NEVER END?

In recent times many pubs have closed and in recent times many pubs have opened. Can't beat a good churn, eh?

However, far more have been closing than opening. There is a logical conclusion to all this, and it is something we do not wish to contemplate.

Just imagine a place without a pub to go to: to met your friends; to partake of a decent drink; to put the world to rights (well, where else does it get done?); to plot, to scheme, to reminisce; to canoodle (is that still a word?); to celebrate; to share thoughts and theories; to eat pub food; to not eat pub food; to score the beers (topical - see later).

OK, this is a preamble to what follows soon in this issue, and it is of no less concern if the tone is slightly flippant. Surely that's what you expect by now.

Read on...

***** FOR BRANCH EVENTS SEE PAGE 34*****

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 - extradition: do we really need more? And is excrement the opposite of increment? - by post or e-mail. Publication cannot be guaranteed, of course, as space will be at a premium in any free publication. Contributions may be edited, without altering the meaning, and certain grammatical errors, if spotted in time, might be corrected.

Well, it could happen...

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Thousands of Pubs are at Risk unless Tax is Cut

by Timothy Hampson

The British Institute of Innkeeping (BII) has revealed the results of its summer survey of its 13,000 licensee members, with a shocking one in three saying if the government doesn't reduce the tax burden on the sector at the Autumn Budget, they could be forced to close their businesses.

Despite a strong summer of trading for many, with 60 per cent seeing turnovers equal to or greater than the same period in 2024, thanks to huge tax rises from last year's budget hitting hard since April, pubs have been forced to take drastic measures to make ends meet.

With Covid-related debts still being repaid, the energy crisis creating bills up to three times as much as they were in 2021, and high food and drink inflation of more than 20 per cent in recent years, the sector was already under huge pressure.

From April, National Insurance contributions (NICs) have risen by 10 per cent from 13.8 per cent to 15 per cent, and the NIC secondary threshold dropped from £9,100 to £5,000, meaning virtually all part-time staff are in scope for businesses to contribute NI, and the final blow of minimum wage rising to £12.21 (an increase of 50 per cent over the last five years) has seen costs of employment soar.

A previous survey alongside fellow trade associations UK Hospitality, BBPA and Hospitality Ulster, showed hospitality businesses shrinking their workforces and capacity to 85 per cent, just to meet the increased tax demands. With 89,000 job losses in the sector since last Autumn, the budget now set for 26 November 2025 will be critical on deciding the future for pubs across the UK.

Conversely, the survey also revealed that with a significant reduction in the tax burden, more than 70 per cent said it would trigger investment in their pub business, with nearly 50 per cent of pubs saying that they would grow their teams.

BII CEO Steve Alton said: "Our members and the wider pub sector are being pushed to breaking point by unfair and unsustainable tax burdens.

"We have shown time and time again that we have the potential to be a powerhouse of economic growth, given the right support, but government has forced us into a corner with more than £1 in every £3 we take over the bar going straight to Treasury, alongside a raft of overheads that are completely out of our control.

"When the energy crisis hit, our pubs invested in energy-saving equipment and sustainable practices. When Covid hit, we were the community hubs, fundraising and caring for the vulnerable.

"When food and drink inflation became relentlessly high, we re-engineered our menus and protected our customers from the full effects of the prices we should have passed on.

"Now the full effect of the doubling of business rates, with the reduction of relief from 75 per cent to 40 per cent, alongside the immense rise in the cost of employment, have left pubs with little choice. They have had to cut jobs, opening hours, and many are working 70 hours a week, just to serve their communities and collect tax for the Treasury.

"If the chancellor doesn't recognise the devastating impact last Autumn's budget has already had on our sector, not even six months since it came into force, and remove some of the pressure on our pubs, the consequences will be dire.

"Last week, I joined a passionate and eloquent group of operators, sharing their experiences at a roundtable meeting with the business minister, which left him in no doubt of the impact they make on their communities, as well as the eye-watering amount of

tax they have to pay.

"Referencing the brilliant operators he met, his words in the hospitality debate in parliament last Wednesday that 'hospitality is truly the backbone of our high streets, and the lifeblood of our communities' are yet another reinforcement of the vital nature of our sector, economically, socially and culturally.

"But these words must be met with immediate action, to protect thousands of jobs, and every community in the UK. Our members have been clear on their priorities for support from government.

"A cut in VAT on all pub sales, in line with other European countries, a full reform of the business rates system that leads to permanently lower rates bills than they currently pay, and a reversal of the NICs increases.

"Without a reduction in the tax burden, we will lose a huge number of viable businesses and jobs, providing immeasurable support and connection in every community."

The Fighting Cock

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CHANGES IN SHIPLEY

There's been a lot going on...

It's expensively remodelled town centre will make it a pleasant place to be in, but...

As a drinking town Shipley has, over the years, been a bit of a yoyo act when it comes to real ale and its availability. Right now, it is in one of its deeper troughs.

The **Sun** and the **Cricketers** have not been troubling the scorers for some time when it comes to the real ale count.

The **Groove Pad** is closed again. Lack of trade and increasing utility bills have been cited as reasons.

A similar story regarding utility bills has resulted in the **Hullabaloo** being finally closed, after some time spent in trying to sort out a viable future for the place. Quite a shame. However, new developments were announced mid-October by the people who run the Junction, Baildon. They will be taking on the pub and renaming it Reconnections, which is a reference to its earlier name.

The Crafty Kernel is now the **Remedy**. It specialises in live music such as jazz and soul, but has no live beer to complement it.

So, with the **Fox** and one end and the **Ring O'Bells** at the other (both serving good beer), the district we might call Shipley has changed greatly, and is probably still changing. The Fox and Ringers are beacons of stability, but the rest?

The **Pride of Shipley** offers a couple of real ales - nowhere near the range as in its previous incarnation as Sir Norman Rae. And, indeed, there seems to be a propensity to close early if trade is low.

The **Beehive** seems to be doing well, with a good range of ales (and it offers a CAMRA discount).



The **Saltaire Bar** is open from about 1900 in the evenings (closed Thurs), and should have two ales on.

The **Salt Cellar** seems to have been in a perpetual state of chaos since Donna retired. We can hope that some stability happens soon, and it regains its position as a pub worth a visit.

Fanny's is a bit of a constant, thank heavens - changed in internal appearance but not in philosophy.

The **Hockney** has been maintaining a low profile but should now perhaps shout up a little. Up to three ales might well be available. Filling in a gap partially left by Sir Norman, perhaps. Go get 'em, Hockers.

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.

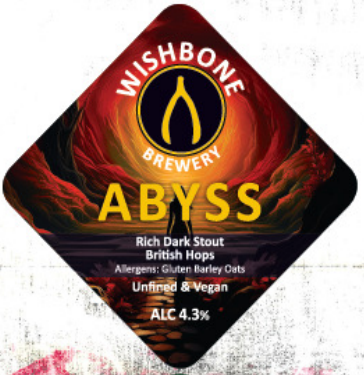
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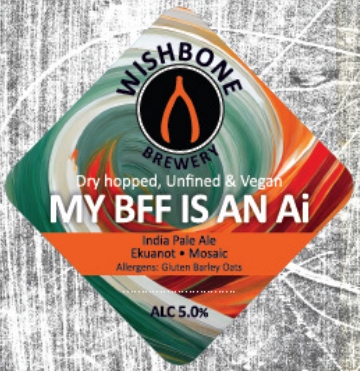
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WISHBONE BREWERY

CAMRA member?

Please score your beer in this pub



Scoring your beer helps to

- monitor beer quality in pubs
- identify pubs for the *Good Beer Guide*

0 No cask beer available.

1 Poor. Beer that is anything from barely drinkable to drinkable with considerable resentment.

2 Average. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.

3 Good. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.

4 Very Good. Excellent beer in excellent condition.

5 Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

Scoring your beer couldn't be simpler and can be done in any pub or club listed on our site. Just click to add a beer score after your visit. You'll input the date and rate the quality of the beer served. It's a great way to share your experiences and guide fellow beer lovers.

Score your beer today using the QRCode or go to **camra.org.uk/pubs**

CAMRA

NBSS – We Need Your Scores

Why Beer Scores are Important

CAMRA's National Beer Scoring System (NBSS) has been running for a long time. It is used to help curate the Good Beer Guide and ensures venues serving top-notch cask ale are promoted. Beer scores are also used to support CAMRA's 'Beer Quality Accreditation' system where pubs are awarded a 1-3pint rating based on member scores over time.

It is a fantastic way to connect with the community and share your passion for great beer. Whether you are a dedicated CAMRA member or a cask ale enthusiast, your journey to support and promote excellent beer starts here.

How Beers are Scored

The NBSS is based on a 0 to 5 point scale for judging beer quality in pubs. It is an easy-to-use system designed to assist CAMRA branches in selecting pubs for the Good Beer Guide and also to monitor beer quality. The scores are awarded as follows:

0: No cask ale available – This can be because the pub never stocks cask ale or it has run out.

1: Poor – Beer that is anything from barely drinkable to drinkable with considerable resentment.

2: Average – Competently kept, drinkable pint but doesn't inspire in anyway, not worth moving to another pub but you drink the beer without really noticing.

3: Good – Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.

4: Very Good –Excellent beer in excellent condition.

5: Perfect – Probably the best beer you are ever likely to find. A seasoned drinker will award this score very rarely.

CAMRA members from any part of the world are encouraged to report beer quality for any pub in the UK.As a CAMRA member, tell us about the quality of beer in the pubs you visit.

AFFORDABLE COUNSELLING IN BRADFORD

Is the **pressure** of everyday life getting you down?

Do you feel **stressed, anxious** or even **depressed**?

Have you suffered a **bereavement** or a **traumatic experience** that you can't seem to get over?

Do you sometimes feel **isolated**, that you don't fit in?

As a qualified counsellor I may be able to help.

I offer **confidential** in person (in Shipley) or on-line sessions at very reasonable and **negotiable rates**.

We start with a **free informal phone call** to explore how we can work together.

View my profile and find out more:





It is a great way to share your experiences and guide fellow beer lovers.

How to Judge Beer Quality

When assessing beer quality, the following factors should be taken into account:

Does the beer have a creamy / frothy head?

Is the beer the right temperature? It should be 13-15°C with no condensation on the glass.

When drinking, does the head of the beer stick to the glass, otherwise known as 'lacing'? The longer the lacing appears, the better the condition of the beer.

After drinking half of the beer and swirling the glass, do bubbles form in the beer? The more bubbles, the better the condition of the beer.

Does the beer smell and taste good? Even if the style and taste is not to your liking, you should be objective and consider the quality of the beer and how well the pub has kept and served it.

How to Submit Scores

Scoring beer couldn't be simpler. It can be done as detailed below:

CAMRA website–Use the 'Pubs & Clubs' page on the CAMRA website. Open the details of the pub of interest and, when logged on as a CAMRA member, click on the 'Beer Scores' icon to enter a score. The name of the brewery and beer can also be included as can a general comment and the price. It is possible to submit scores after your visit and correct the date of the score accordingly.

If you cannot decide and consider a beer falls between the whole scores detailed above, the NBSS allows the submission of half scores.

How is CAMRA Bradford Using NBSS?

From this year onwards, CAMRA Bradford will be using the NBSS as part of the process for selecting pubs for submission to the Good Beer Guide. However, we need your scores to aid this.

As well as the NBSS results, CAMRA Bradford will still be using the nomination process. This is to ensure that those not able to submit beer scores electronically can still nominate the pubs they consider worthy of being featured in the Good Beer Guide.

Taking Part

We request all CAMRA Bradford members to submit beer scores for the pubs they visit. The more scores we receive, the easier it is to assess the general condition of the real ales within our branch area.

In addition, you are not limited to submitting beer scores for pubs in the CAMRA Bradford area. If visiting pubs elsewhere in the country, as a CAMRA member, you can submit beer scores for these too. This will help other branches assess beer quality in the pubs in their respective areas.

Submitting scores using the NBSS is an easy way of becoming an active campaigner.

Go on, do it.

Peter D. Down
Pubs Officer, CAMRA – Bradford Branch

CORRECTION

A message from the Ring O Bells, Thornton.

I'm contacting you regarding the article in Sep/Oct issue, News, Gossip, Scandal. "Ring O Bells, Thornton will it ever reopen?"

We have been open for 7 months now, we've signed up to CAMRA and have carried the magazine in the pub for the last few months. We would really appreciate it if you could correct this in the next issue. With events that have happened with the pub in the past we are struggling to get the word out that we are open again. Myself and my daughter Ella have reopened the pub and run it as a family business. We hold weekly events plus live music 3 times a month.

Regards,
Helen and Ella

Apologies for the error; very glad to correct matters. - Ed.

THE 12 STOUTS OF CHRISTMAS

Remember the alleged panic about the shortage of Guinness? What nonsense. At least it should have directed misinformed drinkers to something sensible.

Anyway, CAMRA reflected upon our award-winning beers to help stout fans. This list showcases just some of our winners from a range of CAMRA awards: Champion Beer of Britain, Champion Bottled Beer of Britain, Champion Winter Beer of Britain, Champion Beer of Scotland, and Champion Beer of Wales. All of the 12 stouts for Christmas - or any season - are available in cask so your local can beat any shortage, and some can even be found as bottle-conditioned beers to pair with any special food. Here they are:

Hop Back Brewery: Entire Stout (4.5%)
Champion Beer of Britain Stout Category Bronze award 2013. Entire Stout is a smooth, rich, ruby-black stout with strong roast and malt aromas and flavours. This stout will leave a long bittersweet and malty aftertaste this.

London Brewing: 100 Oysters Stout (4.6%)
Champion Beer of Britain Stout Category Silver award 2017. This Session Stout welcomes a dark chocolate and raisin smell and taste, with roasted notes of liquorice, dark plums and a hint of sweetness.

Loch Lomond: Silkie Stout (5.0%)
Champion Beer of Scotland award 2017.
This award-winning cask Stout is filled with chocolate and orange spicy notes; perfect flavours to mix with anything.

Siren Craft Brew: Broken Dream Breakfast Stout (6.5%)
Champion Beer of Britain award 2018.
This breakfast cask stout has a gentle touch of smoke, coffee and chocolate. Judges had commented that Broken Dream stood out for its superb aroma, taste and finish.

Tudor: Black Mountain Stout (4.0%)
Champion Beer of Wales Silver award 2015.
Black Mountain is a traditional stout, with malts and roasted barley brewed into the mix, along with the finest quality hops.

Fixed Wheel Brewery: Blackheath Stout (5%)
Champion Winter Beer of Britain award 2020.
Fixed Wheel Brewery's full bodied fruity cask stout is dedicated to the home of their Blackheath Brewery, and is brewed with New Zealand Pacific Gem and English Bramling Cross hops to give an oaky bitterness and dark fruits finish. *Beer writer Roger Protz once described this cask stout as "a very fine example of a stout" and noted that judges were "very impressed by its rich malty flavour, its fruity hop aroma and the overall flavour of the beer."*

Thurstons Brewery: Milk Stout (4.5%)
Champion Beer of Britain award 2023 Silver winner for the Session Stouts and Porters category. A chocolate and sweet malt flavoured Milk Stout, this pint is incredibly smooth and leaves a pleasant sharpness as lactose comes through leaving a slightly dry finish.

Dancing Duck: Dark Drake (4.5%)
Gold winner of the Session Stout and Porters category for Champion Beer of Britain award 2023. This Session Stout has lovely malty caramel liquorice flavours that combine into a smooth drinking of velvety oatmeal stout, with a freshly roasted coffee and tea finish.

Cairngorm's Brewery: Black Gold (4.4%)
Champion Beer of Scotland award 2005, 2015, 2023 and 2024. Won Gold in the Stouts category for Winter Beer of Britain award 2012.
Cairngorm's Black Gold Session Stout is packed with a roasted malt flavour, with a slight smoky aroma leading to a liquorice and blackcurrant sweetness background taste. This stout leaves a long, dry and bitter finish.

Incredible Brewing Co: Milk Stout (4.6%)
Champion Bottled Beer of Britain Bronze award 2024. Incredible's Milk Stout is a bottled Session Stout with a chocolate sweetness and a slight vanilla finish. Incredible offers delivery of their cans and bottles, but cask is brewed on demand only so make sure to try a pint if you see it!

Lancaster Brewery: Lancaster Black Stout (4.5%)
Champion Beer of Britain award 2024 Gold winner of the Winter Round. Lancaster's Black Session Stout has hoppy roast bitterness, coffee and a hint of caramel.

Five Kingdom's Brewery: Dark Storm Stout (6.9%)
Champion Bottled Beer of Britain award 2024 winner. Champion Beer of Scotland Silver award 2024. Dark Storm is a smooth, rich and creamy bottled Strong Stout with a long and dry finish.

BROADACRE WANDERINGS with Paul Davis

And another very warm welcome to this edition of Broad Acres Wanderings. Since last time, I've visited pubs in Bingley, Mytholmroyd, Bristol, and South Wales, plus there's my customary jollies around the local club cricket scene too.

Saturday 6 September. Bingley Congs CC is my destination of choice today, where I witness the home team winning promotion following a victorious run chase against Thackley CC. Before my train home, there's enough time to visit the Peacock Bar, close to Bingley railway station, having been given a lift there by a friendly local cricket fan, who informs me that this is one of the best places for real ale and curry in Bingley, and is a new pub for me to tick off.

This independently owned pub is the sister pub to the Peacock Bar on North Parade in Bradford, a pub that I'm sure readers will be familiar with. Up to five real ales are on offer, usually from local and regional breweries.

The pub was also CAMRA Bradford Branch Pub of the Year Outer Bradford Runner-Up 2025 for good measure too. One pump is dedicated to dark beers and another is often used for those with a higher ABV, with some ales being served from wooden casks. In addition, there are a couple of keg craft beer offerings, several lagers, and a real cider, so, fair to say, the pub aims to cater for all drinkers' tastes. In keeping with the sister pub in Bradford, they also serve Indian street food, with eat-in and takeaway curries, and Chinese tapas is also served on Monday evenings. I skip the food on this occasion, and plump for the Tiller Pin from the Wishbone Brewery in Keighley, before my train home.

And whilst the cricket season may be drawing to a conclusion, this is the business end of the season in local club cricket, with many cup finals taking place. To that end, the next day, Mytholmroyd is my destination of choice for the Halifax Cricket League T20 Finals Day, handily sponsored by Vocation Brewery based in Hebden Bridge. The day's dry forecast provides no hint of things to come in terms of the weather.

After disembarking my train at Hebden Bridge, I am greeted by a torrential downpour. Having found my shelter less bus stop to take me up to the said cricket ground, the bus turns up, but takes a totally different route to the one I was expecting. Feeling rather confused and unsure of my next move, combined with the knowledge that the bus driver was unaware as to the location of the ground, I ask him if the bus stops near any pubs, from where I can plan my next move.



Paul having a quiet drink or playing the piano?

I'm in luck, as the next stop is just outside the Robin Hood in Cragg Vale, located between Hebden Bridge and My-

tholmroyd itself. Upon entering on a quiet Sunday afternoon, I am very pleased to discover that real ale is also on tap, with Citra from the Oakham Brewery in Leicestershire being purchased. The pub is very popular with cyclists and walkers, so I am informed by the friendly locals. It's situated in a wooded valley in a very picturesque location, and has a very cosy feel upon entering, with a real fire too for comfort during those long winter months.

After half an hour or so, the rain eases, and a quick call to the cricket club informs me that play is about to recommence. And at the ground, as one would hope, an ale from the Vocation Brewery who sponsor the tournament is on tap in the form of Heart & Soul. After the game, it's off to Barbary's micropub, also in Mytholmroyd, where Three Swords from Kirkstall Brewery goes down nicely, before wending my very merry way home.

Continuing along the cricket theme, in mid-August, I attended the Jack Hampshire Cup Final at Lightcliffe CC, situated between Bradford and Halifax. I was delighted to see, that after much hard work, their new clubhouse is now open, and has been so since 2023. Even better, there was Bread & Butter from Vocation in Hebden Bridge on tap too. Other cricket clubs visited since last time with ale on tap were the following: Ilkley CC, Mary Jane from Ilkley brewery; Ossett CC, Yorkshire Blonde from Ossett Brewery; and New Farnley CC, Leeds Pale, from Kirkstall Brewery, but formerly of Leeds Brewery.

A visit to Bristol also gave me chance to take a trip across the Severn Bridge to visit the Tiny Rebel Brewery Bar, located in Rogerstone, close to Newport, South Wales.

The brewery itself was formed in 2012 by two brothers-in-law and started as a home brewery in a garage. Since then, the brewery has gone from strength to strength, and sells a number of both cask and keg offerings. The brewery bar itself is part of the Tiny Rebel Brewery complex. The

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BRADFORD'S ORIGINAL BEERHOUSE



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Friday - Saturday
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Ad design by stewartappleyard.co.uk

bar is spacious inside, and was already busy with Saturday drinkers at just before midday, with the British & Irish Lions rugby union test match vs Australia being the popular draw for the locals. There can be up to 12 handpulls on at one time, plus the usual selection of craft and bottled offerings. I plump for the FUBAR Pale Ale (4.4% ABV). For the record, the British & Irish Lions won the rugby game with a last-minute try, and provided the local revellers with a buoyant start to their Saturday afternoon.

It was then off for a Saturday sporting double header. First, its South Wales Cricket League Division 4 action between nearby Pontymister CC, six miles north of Newport, who took on Whitchurch CC, from Cardiff. Interestingly, all club cricket in Wales is played in coloured clothing with an orange ball. And then, half a mile away, it was Welsh Cup football preliminary round action, with Pontymister taking on Clydach, who came out 2-1 victors, whilst it was a win for Pontymister CC by 131 runs.

Upon arrival back in Bristol, it's a catch up with some friends in the Wooden Walls Micropub, located in the Staple Hill area of the city. Opened in 2018, the bar has wood lined walls, which reflects its naval past, and can sometimes have up to ten changing beers on tap, with half of them usually being on cask. The bar is small and cosy, and in keeping with many micropubs, there is no music, with the emphasis being upon good old-fashioned conversation between revellers. There's an annual Christmas beer festival, regular tap takeovers, and there are good public transport links from outside the pub to the surrounding areas. I sit back and enjoy a pint of Otter Ale from the Otter Brewery in Honiton, Devon.

Well, that's all for this time folks, join me next time for more travelling, sporting, and real ale adventures.



Why we love the rain in Yorkshire

Taylor's brewery sits upon The Knowle Spring, the unique source of water we use to brew our beers. This particularly pure and consistent spring water is one of the reasons we're able to brew beer of such reliable quality and taste. Filtered over time through layers of sandstone and black rock, Knowle Spring water has special mineral qualities that marry perfectly with our Golden Promise barley malt. This unique combination is the foundation of the complex flavour and subtlety of Landlord. And it all begins with rain falling upon the Yorkshire hills. That's why we're always happiest when it pours.

All for that taste of Taylor's

TIMOTHY TAYLOR'S LANDLORD

CBOB 2025

Champion Beer of Britain

Finally decided by expert judging at the Great British Beer Festival at the NEC, these are the overall results:

Gold: Penzance, Mild

The aroma of this classic dark mild has all the enticing aromas one would expect. Chocolate and sweet cocoa on the nose. Chocolate, sultanas and dry roast on the palate where the gentle pleasant sweetness is balanced by a roasty, subtle, dry bitterness. Packs a lot of flavour for a 3.6% beer!



Silver: Sarah Hughes, Snowflake

Described by the judges as: "a gorgeous barley wine and a classic example of the style. The flavour is complex, with sweet bitter marmalade on a smooth palate.

Bronze: Church End, Fallen Angel

Described by the judges as having: “A sweet honey toast, butterscotch aroma with a little spice. It’s a rich pale ale with bitter spicy hops that are balanced by notes of honey.

****

The individual class winners are:

Mild Class:
Penzance, Mild

Session Bitter:
Butcombe, Butcombe Original

Premium Bitter Class:
Cairngorm, Wildcat

Session Pale, Blond & Golden Ales:
Track, Sonoma

Premium Pale, Blond & Golden Ales:
Church End, Fallen Angel

IPAs:
Elusive, Oregon Trail

Session Stouts and Porters
Cairngorm, Black Gold

Strong Stouts and Porters:
Grain, Slate

Barley Wine & Strong Old Ales Class:
Sarah Hughes, Snowflake

Brown Ales, Red Ales, Old Ales and Strong Milds:
Tintagel, Caliburn

Speciality, Differently Produced
Allendale, Adder Lager

Specialty, Differently Flavoured:
Siren, Broken Dream Breakfast Stout

A GOLDEN LION IS A HAPPY LION

The CAMRA Halifax and Calderdale CAMRA Pub of the Season for Autumn 2025 Is The Golden Lion, Todmorden.

On Tuesday 23rd of September 2025, Matthanee Nilavongse and Richard Walker from the Golden Lion Todmorden were presented with the Halifax and Calderdale Pub of the Season for Autumn 2025.

In a packed pub, Halifax and Calderdale Branch Chair Richard Lee, stated that the Golden Lion had for many years promoted the availability, quality and choice of real ale. This was reinforced by the loyal supporters who all applauded loudly and the delight by the recipients with this award. They appreciate the competition is exceptionally tough in Calderdale.

He went onto say there were many reasons members had voted for the pub to receive the award. The staff were knowledgeable and friendly. The pub welcomes all ages in the afternoon and provides a seating area where customers can enjoy a pint overlooking the picturesque Rochdale Canal. The pub supports various community groups such as yoga, play groups, mahjong and clothes swap.



Richard, Richard and Mattanee. And, above all - kindness.

Real ale is a unique product. It has not been pasteurised, the yeast is still alive and the carbonation is natural. The Golden Lion knows how to care for this delicate product and you are always assured of an excellent pint of real ale.

The Golden Lion Todmorden is located alongside the Rochdale Canal, this is the oldest pub in the town and boasts a handsome rendered frontage and a fine gold leaf sign. The spacious interior has undergone many alterations over recent decades, sometimes enforced by the effects of flooding, and now offers a variety of spaces on two levels. The stone-flagged central bar has two rooms off to the left, one of which has a pool table although this may be not be in use during evening events. There is a large raised area to the right which eventually leads out to a suntrap patio area, and also a room upstairs which may be available for functions when not being used for music, comedy and talks.

Excellent Thai food is provided by the on-site kitchen and is an added attraction for many customers. The six ales offered usually

feature a range of styles from breweries in Yorkshire and the North West. Note that cask ale prices are significantly reduced on Tuesdays, on which no further discount is available.

Evenings are rather livelier, and the pub has become well-known for its live music and celebrity DJ events – Jarvis Cocker, Don Letts and Kevin Rowland have played sets here, amongst many others. Entrance charges naturally apply for these, although music of one form or another will be playing at other times too.

Suzanne Oulton.



There's a lot going on in the Golden Lion.



REVIEWING STUFF with Russ Petcher

L.A Foo Fighters
The Loft (Cleckheaton)

I love seeing tribute bands and who better to go and see than Foo Fighters (that's after ABBA and The Beatles).

These guys wear their hearts on their sleeves and mean every note they play which I respect. These guys well and truly rock and are having fun whilst doing so.

The Foo Fighters have quite the collection when it comes to big hits so there was no shortage of tunes to belt out and it was great to feel the energy that these lads were giving out. I've played in tribute bands myself and it ain't easy but it's worth it when the crowd is on board and the magic starts to happen.



****

Chocolate Fireguard
The Station Tavern (Cleckheaton)

Chocolate Fireguard are absolute legends in Cleckheaton and possibly the best covers band I have ever seen. If I could pick a set of songs to hear then this band have just read my mind. They don't go for the total obvious and that's what I like about them.

They even do a few mash ups that will blow your mind. The Station Tavern was buzzing with excitement and it was hard to get a view of the band as the place was rammed but it didn't really matter as I could definitely hear them and was singing along as if my life depended on it.

DON'T MISS OUT

Keeping In Touch

Are you a CAMRA member? If so, please check your membership marketing (contact) preferences via the national website.

CAMRA wishes to keep in touch with more members both locally and nationally. You can find Bradford Branch activities listed in this magazine and also on the Bradford CAMRA website (Bradford.camra.oirg.uk).

Many members have not given their contact details to CAMRA or in some cases updated them with changes of address, email or telephone numbers. All three options are available for getting up to date news from CAMRA.

Members may be able to get help with updating their preferences at branch events, please ask if you need such assistance. Online you can take such action via account.camra.org.uk/marketing .

Bradford CAMRA hopes to get as many people into our contact sphere as possible. Our membership officer Adrian Mellow is ready to help if required. See his details on page 3.

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GETTING OUT AND ABOUT AND GIVING STUFF AWAY

POTS

Bradford branch's Pub of the Season for Summer 2025 was awarded to the Milner's Arms, Eccleshill in early October. This goes with the one this pair won in 2016 during their previous tenure there.

Branch chair Kerr presented the plague to David and Theresa, then went off to Hampden Park to see Scotland actually win a game.

The Milners offers four real ales, obviously well-kept if this award is anything to go by, and is a real local's pub which welcomes all visitors warmly.

This pub offers two rooms, as you would expect from a proper pub. One lounge and one tap room (the games room these days, of course).

The audience were rapt, it seems. Was that the sparking speech or the £1 off a pint for the weekend?



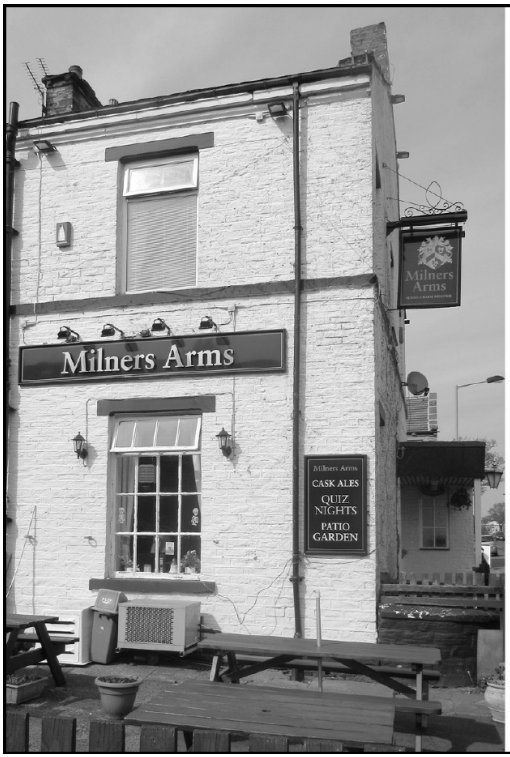


AND THERE'S MORE:

During a break at the recent Blue Jeans Conventian, Ricky Holden managed to present an award to Three Fiends Brewery. Here he is seen with Matthew Crabtree, Head Brewer middle and Chris Broadbent.

The award? Best Mild, Bradford Beer Festival 2025, for Tickler. Yes, we get around to them all eventually: Happy plague and smiles all round.





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
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CAMRA pub of the season Summer 2025
Choice of four real ales rotating weekly
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Public says 'Open the taps for independent brewers'

68% of the UK public believe large brewers are making it harder for independent breweries to survive.
CAMRA calls for fairer market access and transparency in pub supply chain.

New polling from YouGov reveals that the overwhelming majority of UK adults agree that large multinational brewers are making it harder for independent breweries to survive – highlighting public concern that market dominance is limiting consumer choice and threatening local beer production.

The findings highlight widespread concern that consumers are being denied choice, while local and independent brewers struggle to get their beers into pubs and onto bars. This particularly affects pubs that are 'tied' to large chains and brewing companies, which stop landlords sourcing their beers from outside a pre-approved range.

CAMRA Chairman, Ash Corbett-Collins, said: "These results are a wake-up call for politicians and regulators to tackle anti-competitive practices and give a level playing field to independent brewers."

"We've been banging on for ages about how global brewing conglomerates are locking out competition and stifling consumer choice. Now the public are backing that message loud and clear. People want to drink quality, independent beer in their local pubs, but many small brewers can't get their foot in the door."

"The market is increasingly tilted in favour of the largest companies. If we want a thriving brewing scene, we need proper reform to make access to the bar fair, transparent and competitive."



EST 2014

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Bradford CAMRA Pub of the Year 2020
Bradford CAMRA Central Bradford Pub of the Year 2022

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Government Fast Track Longer Pub Hours

By Timothy Hampson

The government is leading a fast-track bid to cut “red tape” thought to be making it hard for pubs to host live music and food pop-ups.

And pubs, clubs and restaurants will be able to open into the early hours as part of Labour’s drive for economic growth, a move which critics say will lead to more drunken disorder.

Ministers are pushing ahead with plans to allow premises that sell alcohol to extend their opening hours in order to boost “the British night out” and help the hospitality sector.

The prime minister said pubs are “the beating heart” of communities in the UK, after the government launched a four-week “blitz” survey of landlords, customers and neighbours.

It is understood the exercise could lead to scrapping old licensing rules, amid fears some historic venues have shut over noise complaints or advertising concerns.

“Pubs and bars are the beating heart of our communities,” Sir Keir said, and added the government was “backing them to thrive”.

“This review is about cutting red tape, boosting footfall, and making it easier for venues to put on the kind of events that bring people together. When our locals do well, our economy does too.”

Hospitality businesses are urged to support the measures and respond to the call for evidence, which closes on 6 November, to ensure the measures move to implementation.

UKHospitality chair Kate Nicholls said: “Moving to a new and improved licensing system that works for modern hospitality businesses is critical, and I’m pleased the government is acting swiftly on the recommendations of the Licensing Taskforce.

“The taskforce, steered by UKHospitality and other industry leaders, resolved to recapture the original intent of the Licensing Act to encourage growth and meet consumer needs.

“The measures we’ve put forward and now taken on by the government, including the National Licensing Policy Framework and licensing condition amnesty, help to achieve that goal.

“During this call for evidence, I urge all hospitality businesses to support these measures, to ensure that they are delivered in full.

“However, I am clear these changes are absolutely not a silver bullet to solve the existential cost challenges hospitality businesses are facing.

“While we have grasped this once-in-a-generation opportunity to modernise the licensing system, we continue to campaign vociferously for material change to reduce the sector’s cost burden at the Budget.

“Hospitality is being taxed out, and we need the government to lower business rates, fix NICs and cut VAT to reverse the damage done by last year’s Budget, which has so far seen 84,000 hospitality jobs lost.”

PUZZLER

Jeff Utley poises a question:
Shouldn't this pump clip have a picture of a bus?









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PEACOCK
BRADFORD BINGLEY

The Five District Crawl – Ultramarathon Edition

by Dean Ellison

Living in West Yorkshire is a blessing, as not only are we well placed for travelling across the North of England in search of the perfect pint, but we have our five districts. Just like New York has five boroughs, the five districts of West Yorkshire each have a distinct character, charm and drinking opportunities. You may wake up feeling in the mood for a cavernous craft beer bar in Leeds, something more modern and refined in Calderdale or maybe something more traditional in Wakefield and they'll all be within reach.



On your marks...

Embracing this philosophy, drinking buddies and I have previously arranged a Five District Pub Crawl, an overly complex exercise whereby we each pick our favourite five pubs in each district, the three with the most nominations then make a shortlist, and voters allocate them a first, second and third preference. There is then a day out to visit the winner in each district and the scores are recorded for posterity, as a written record of changed preferences over time as tastes change, pubs are lost and new places open.

While the first Five District Pub Crawl made it around all the pubs, the second attempt faltered at The Sportsman in Huddersfield when it was established that getting from there to the Calder Vale Hotel in Horbury Bridge was beyond our transportation means, and this year the third iteration was dead in the water at planning stage due to the never ending TransPennine rail upgrade. I'm not one to let anything come between me and my Real Ale, so this year I decided that I would undertake a Five District Pub Crawl on foot, which of course for me means a chance to build on my past adventures combining running and drinking.

This isn't as fool hardy as it sounds, as ale is an excellent source of carbs. In fact, as the body can store around 2,000 calories, and a marathon will burn through 3,500 calories, that 1,500 calorie shortfall would be neatly plugged by a few pints at 250 calories for a 5% stout.

I planned myself a circular route and set out on a nice August day for the longest pub crawl of my life. The starting point was The Navigation in Mirfield. Trains were running that day to get me to Mirfield from home, and the first stretch took me along the canal to Brighouse. So far so flat.

The craft beer revolution swept through The Calder Valley and while it's faded away in many places, it's left a lasting mark in Brighouse, with venues like Mamil, the Crafty Fox and the Real Ale focused Market Tavern

still going strong.

Being a cafe, Mamil was the only place open early enough for me, and being a middle-aged man in Lycra myself, it seemed an appropriate place to stop. Keeping in mind that this was literally a marathon and not a sprint, I started light with a half of Vocation's Lo-Fi, a 3.5% pale ale, which was quickly quaffed and I was on my way again, bracing myself for the 130metre climb up to Wyke, before dropping down to the Black Horse, the Sam Smith's pub at Low Moor.

There's not much one can say about Sam Smith's pubs, that's all been well covered by The Guardian, except that the Black Horse is a spacious Yorkshire stone brick pub set back from the main road with friendly service and a built-in library of local history and transport books. Alpine, now restored to its 3.4% abv without an associated price increase, was just what I needed to counter the rising temperatures outside and it's crisp, refreshing taste, deserves a rare five stars on Untapped.

As well as giving the getaway sticks a quick break, these pub stops also allowed me to get out of the sun, make use of the facilities and most importantly, top up my salts with bar snacks, which, as we learned in The Hitchhikers Guide to The Galaxy, is essential for regaining energy while travelling through hyperspace.

With two districts down, it was time to move on to Leeds, with the longest slow bit of the route,12km of flat cow infested fields to manoeuvre over and around and under motorways to take me to Morley Bottoms, to tick off Leeds district. During COVID, Queen Street was partially closed to traffic to allow more outdoor drinking outside the cluster of pubs at the bottom of the hill and in this socially distanced space, European cafe culture vibes flourished.

However, ultimately, cars won out and the road was reopened in 2022, bisecting the continental arrangement in favour of quicker car journeys. While it was a bad year for public spaces, it was a good year for the Station Hop, which became part of the Kirkstall Brewery empire. I was heartily looking forward to a pint of Black Band Porter. I feel proving that porter is not only a summer drink but a health drink as well, is a mission of mine in life, but instead, Midnight Bell was in the four hand-pull line up.



Time for a pint.

In the last days of Leeds Brewery, I often found myself having to send back pints of Midnight Bell, but I'm happy to report that after Kirkstall Brewery took over in 2022, it has bounced back to being the malty, chocolaty delight that I had the brewery specially provide at my wedding back in 2011.

Moving on again, my next stop was Morley, mostly via an uninspiring route along the A653, but happily a route that was mostly downhill and landed me at Brewers 1841 in Ossett, at the 42.1km mark, just short of a full marathon.

Now I know what you're thinking,

Ossett isn't Wakefield, it's Heavy Woollen District and has the CAMRA branch to prove it. Well, running gives you time to think philosophical thoughts, and it made me reflect on how Ireland used to have a fifth province, Mide. It was a place both in the centre of the country and one in the mythical Otherworld as well, making it both a physical place and a state of mind. Likewise I'm allowing for Brewers 1841 to be geographically in Wakefield for my purposes while also being in the Heavy Woollen District spiritually.

I had not been to Brewers 1841, formerly Brewers Pride, for some time, and it's been extensively remodelled. Often, this is the death knell for a pub, but the removal of the front two rooms allows the large bar area with natural light and draws my eye to a bar with more hand-pulls than I could count (actually, 12). My Mother Rat (Rat Brewery, 5.5%) was the sweet treat I needed, a super smooth milk stout that went down too easily and tempted me to stay for another. But no time for dilly-dallying, as I still had 8km between me and the finish line.



Sensible advice.

In a rare act of good planning, meant I'd saved the easiest part of the route for last, just 8km of canal, with the temptation to stop at Leggers in Dewsbury, the only thing standing between me and the finish line (Perhaps not perfect planning, I planned the whole route to come to 45km, and after a few wrong turns I'd clocked up a few extra kilometres). Suffice to say I was starting to flag as I passed the 45km mark, a personal record, but I can confirm that I had much more life in me than on previous long-distance runs. It seemed the strategy of stopping to fuel on pints and peanuts in pubs was paying off and keeping me moving back on my way back to The Navigation in Mirfield, 50km and six hours after I set off.

Now, I know we've all had pints of Old Peculier (Theakstons, 5.6%) that we've enjoyed. Perhaps it was a pint from from a wooden cask kept with care and attention while it aged in the cellar of a local, maybe a pint of it served from a chilled keg is your thing, but I think I can say no one has ever enjoyed one quite as much as me when I finally sat down in The Navigations canal side beer garden. The sweetness was just what I needed to revive myself and it's punchy ABV helped relax my cramping limbs (Especially the second (and third) pints). Some races have started to give out cans of alcohol free Erdinger as an isotonic drink at the finish line, but cask conditioned Old Peculier is where it's really at.

With that it was done, I'd drank in a decent pub in each West Yorkshire district and done so under my own steam. The pubs, scenery and terrain covered all the best that West Yorkshire had to offer, and while attempting this high concept pub crawl on foot will not appear to many I do hope its accepted as encouragement to embrace and celebrate the excellent Real Ale opportunities available to us in this beautiful part of the world.


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CAMRA Bradford Pub of the Year 2026
– 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) 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 product;
Promotion and knowledge of product;
Cleanliness & staff hygiene;
Community focus;
Service&welcome;
Style, décor &atmosphere;
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 cask 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 2025. 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, CAMRA – Bradford

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The Bradford CAMRA branch area.

Note that it is not exactly aligned with Bradford Metropolitan District geography. Keighley & Craven branch take bites out of the western approaches.

WORDS FROM OUR RESIDENT SAGE AND BREWERY HISTORIAN

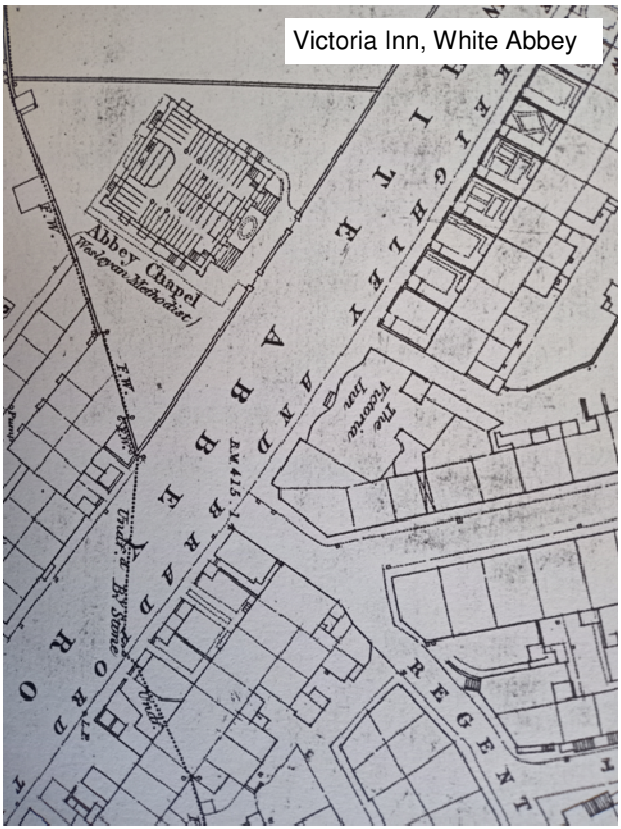
A message from Malcolm Toft and, if it's from Malcolm, it is bound to be correct and of no small historical importance.

1. In November the combined total of years service by Timothy Taylor's brewing staff reaches 100 years. They are Andrew Leman head brewer, Nick Berkovits second brewer, Ewan Sneddon and Tom Slack senior brewers.

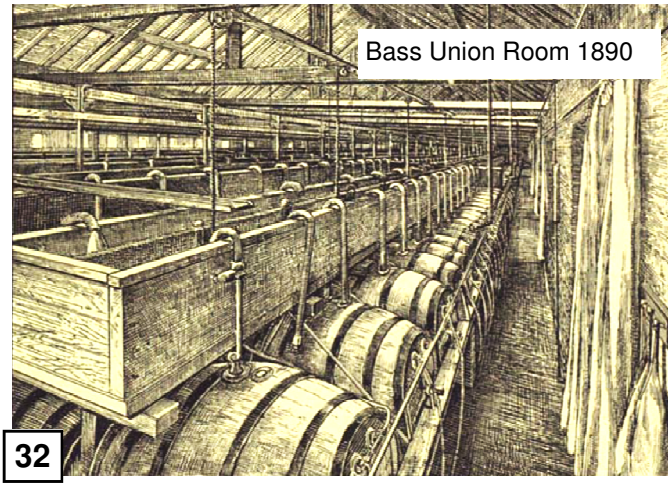
2. Tyke Taverner September/ October issue, Pubs No More feature:

The first pub (top left on page 33) was first called Melbourne Arms Hotel, and opened on the evening of Wednesday 3rd July 1935. It was named Melbourne after the brewing company's Leeds brewery and was named after a nearby street. The premises was actually on Plum Street and that name was probably thought to be unsuitable for a brewing company. For some reason the last owner of the premises changed the name of the house to Melborn.

The new Melbourne pub replaced the Victoria Inn which had been built by Job Wood and featured in a trade directory of 1845. Presumably the hostelry was built after Victoria became Queen in 1837. The Victoria was demolished after completion of the new pub and the site became the car park.



Victoria Inn, White Abbey


Bass Union Room 1890

3. The same edition featured entitled "Campaigners Save Iconic Beer" (Draught Bass) by Roger Protz. In my opinion Draught Bass changed completely in 1982 when Bass closed the Number 2 brewery in Burton containing the Burton Unions. In CAMRA's Good Beer Guide 1982 it states Draught Bass "a shadow of its former self."

ILKLEY BREWERY NEWS

from Malcolm Gardner

1 The brewery took delivery at the end of September of two 40 hectolitre brewing vessels which will give more flexibility on brewing styles.

2 The first year of the Ilkley Tap saw 61 different Ilkley beers sold. Other pubs in Ilkley that sell the brewery beers have reported an increase in sales of those.

3 The start of October saw two new stouts on sale - Stout Mary and Ginger Jane.

NEWS, GOSSIP, SCANDAL

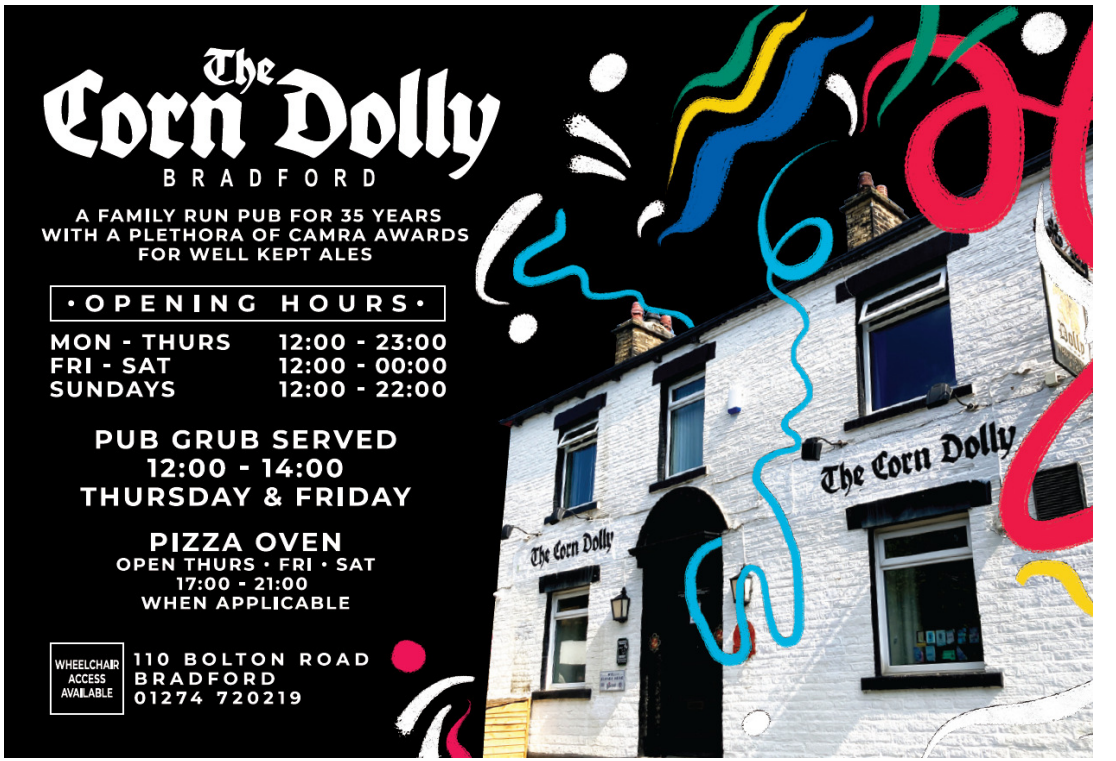
The building which housed the Sparrow on North Parade, Bradford, has been sold. Dare we await news of a pub reopening?

****

The Black Horse, Oakenshaw, now has no real ale on offer.

****





PHIL LITTLEWOOD 05/06/54 to 27/08/25

Phil was known to many as Twill and was highly respected in many fields.

He was born a Bradford lad and lived in the city until about 12 years ago, when he took to the water. No, he didn't go teetotal, he and his partner Michelle decided to forgo their traditional semi and buy a narrow boat.

Phil was a graphic designer by trade and did a lot of good work for this magazine and the Bantam's fanzine, City Gent, over many years. Indeed, his regular articles under the heading of Tales from a Narrow Boat gave us all a flavour of their wanderings over many parts of our canal and river network.

Phil's main interests were remarkably straight forward: Beer / Curry / Dogs. He and Michelle met through a mutual love of dogs and, for a while, lived in their semi with up to seven of them.

He worked behind the bar at Bradford's Corn Dolly pub for many years. He loved pubs.

His politics were left-leaning but he never pushed that too far. Live and let live should have been his motto.

Their "home" mooring was in Middlewich, Cheshire, partly because he could get a good wi-fi signal and, well, there are some good pubs thereabouts.

He suffered a stroke some months ago and obviously never recovered, his body giving up the struggle in hospital. He and Michelle had agreed on a Pure Cremation deal for both of them, so there was no traditional funeral as such. However, many, many people raised a glass to him.

I invite you to do the same.

David Boothroyd

Picture shows Phil and Michelle last year.



NEWS, GOSSIP, SCANDAL

The Station pub, Ilkley, no longer opens Mon to Wed. *(September report.)*

****

Phil Greaves reports from Otley *(late Sep):* Pubs closed in town now are Rose & Crown, White Swan, Bay Horse. And all work on the former Manor House has ceased.

The Otley Tavern is still open, but remains up for sale freehold.

****

The Hill Top, Thornton, was to reopen in November after a substantial refurbishment.

****

The Old Cock, Otley is the Leeds CAMRA POTS for autumn 2025.

****

PAUL WHITAKER



Paul Whitaker, known to most as Pablo, died in October at the age of 73.

One of four brothers, he was a CAMRA member right from the earlier years, and an active one in the Bradford branch for quite some time. Indeed, from 1984 to 1989, he and brother Dave edited Tyke Taverner.

He enjoyed a pint, and never more so than at beer festivals. The Bradford ones, in particular, when they were held at the Queen's Hall. He was near the decision-making team and must have been the one to lobby for making spoon-playing a festival sport.

Ah, the spoons. Whether they were theoretically in tune or not, Paul would wield them with skill and no small amount of energy. Many were those individuals who found their head being used as a sounding board. Some said they enjoyed it and went back for more.



Fellow member Omar Smith resists the approaches of Pablo and his spoons.

He was also something of an artist (no, the other sort), and it was he who provided many illustrations for TT and some of our beer guides.

Pablo's wake is / was at Jacob's Well on the first day of November.

NEWS, GOSSIP, SCANDAL

Number 24 in Saltaire has had a bit of a refurb and is very smart and clean. Three real ale are usually on offer.

****

Breweries from hereabouts closed in the last year, according to the 2026 Good Beer Guide:

Barker Bridge, Cullingworth
Briscoe, Otley
Legitimate Industries, Leeds
Magic Rock, Huddersfield
Milltown, Milnsbridge
Stubbee, Bradford.

****

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SCAN ME

MILL VALLEY BREWERY
BITTERS, PALES, DARKS AND SEASONAL SPECIALS
FOR TRADE SALES CONTACT US
Tel: 07565 229 560
Email: sales@millvalleybrewery.co.uk

MILL VALLEY
TAPROOM & VENUE
CLECKHEATON

Thursday 5pm - 10pm
Friday 3pm - Midnight
Saturday 2pm - midnight
Sunday 2pm - 10pm

WOODROYD MILLS
CLECKHEATON, BD19 3AF



EVERY WEEKEND









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



TOP:
Situated towards the bottom of a major route into Bradford.
Changed its name in later years and included the addition of a hemispherical greenhouse.

MIDDLE:
Set on a busy road junction, this was said to be oldest licenced premises in this town. Original Melbourn windows and mirrors were evident. Now it's just a space.

The three images last time showed :

Abbey / Melborn, White Abbey.

Boy & Barrel, Westgate.

Belle Vue, Manningham Lane





BOTTOM:
On Thornton Road. Now long gone with another business on the site.

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

Weds 5th Nov	Fighting Cock, Preston Street.	
Weds 12th Nov	Branch Meeting at the Beehive, Shipley.	
Weds 19th Nov	Chapel House, Low Moor.	(7.15pm 268 Dewsbury / Wakefield bus.)
Wed 26th Nov	Lord Clyde, Thornton Road.	
Wed 3rd Dec	Fox, Hockney, Pride of Shipley - Shipley.	
Wed 10th Dec	Wallers Bar, Turls Green, City Centre.	
Wed17th Dec	Market Sq Tavern & Myrtle Grove, Bingley.	
Wed 24th Dec	No social. Happy Christmas.	
Wed 31st Dec	Record Café & Boar & Fable, North Parade.	
Wed 7th Jan	Exchange, Market Street.	
Wed 14th Jan	Branch Meeting. Venue TBA.	

Note: Any bus and train details correct at time of compilation. Do check.

HALIFAX & CALDERDALE CAMRA

Thu 6 Nov 7.30	Big Six, Halifax.	Open branch meeting
Sat 8 Nov 1200	Victorian Craft Beer Cafe, Halifax.	Back in Black Beer Festival 30+ black beers available
Fri 14 Nov 1200	Barkisland Cricket Club.	Barkisland Beer & Pie Festival. Real ale / pies / free entry.
Thu 20 Nov 7.30	Royal Oak, Halifax.	Open Committee Meeting
Sat 29 Nov 1200	Wishbone Brewery, Keighley.	Brewery tour and tasting.
Thu 4 Dec 7.30	Richard Oastler, Brighouse.	Open branch meeting.
TBA	Three Pigeons, Halifax.	Christmas Social. Details being arranged. Contact branch.
Wed 10 Dec 7pm	Wainhouse Tavern, Halifax	Whisky tasting 18: From all the main regions in Scotland.
Sat 27 Dec 7.30	Kobenhavn, Halifax.	Christmas Recovery Social. Start here and move on around Halifax centre.

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

Be part of the CAMRA story

Real ale is just the start...

Our story is your story.
So join us in supporting everything from pubs and drinkers rights, to licensees and breweries, uniting us in the story we all love.

To thank you for being a hero in our story, you receive great membership benefits, such as **£30 of beer vouchers, quarterly BEER magazine,** access to the online news platform What's Brewing, **partner benefits and discounts...** just a few perks of joining us.

Join the CAMRA story
camra.org.uk/join

CAMRA



Real stories, real people, real ale

BRADFORD BEER AND CIDER FESTIVAL 2026

VICTORIA HALL, SALTAIRE
26 TO 28 FEBRUARY
TICKETS AVAILABLE EARLY IN THE YEAR
LOOK OUT FOR MORE DETAILS