Free

Unaffordabale Issue September/October 2023

TYKE TAVERNER

the beer consumers' magazine for Bradford and beyond



A new footy season has started, and a new alcohol tax regime has begun. Strong drinks are up in price, but beer in pubs might come down.

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-o0o-
Much of the good artwork and design in this issue is by Phil Littlewood.
Layout is by the Editor.

Beer and Cider Tax and So On...

Beer and Cider Tax:

The big Spring Budget announcement for brewers and cider makers was an increase in the draught duty discount for beer and cider, which came into force with the new alcohol tax system in August. This means that draught duty will be 9.2% lower than the general duty rate.

CAMRA campaigned for years for the draught duty rate to be introduced, to incentivise drinking in pubs and social clubs, and recognise the social and community value that you don't from buying alcohol in supermarkets.

The Chancellor also announced that general duty rates would be frozen until August, when they were then due to rise with inflation. They did.

So On:

Unfortunately, there was no additional support announced for energy costs, business rates or help in other areas such as a reduction in VAT. Business rate relief schemes currently in place in England are due to end in 2024, so the Government needs to act soon.

Pubs pay a grossly unfair portion of the total business rates bill, and proper reform is the only permanent fix to the issue.

This will be a main focus for us when we launch our campaigning ahead of an expected Autumn fiscal event. We are also calling on the devolved administrations to do the same in Northern Ireland, Scotland and Wales.

***** FOR BRANCH EVENTS SEE PAGE 38 *****

Tyke Taverner is produced by the Bradford Branch of the Campaign for Real Ale Limited.
It is an open forum for views and opinions as well as facts and, as such, readers are reminded that the Editor, the Branch or the Campaign as a whole may not necessarily share the views expressed by the contributors.

Readers are also reminded that their thoughts on relevant matters are as valuable as any other contributor and the Editor will be pleased to receive contributions on appropriate topics such as whether Astonish is similar to a part of Birmingham, or whether Equilibrium is a newly-discovered steady element, by post or e-mail. Publication cannot be guaranteed, of course, as space will be at a premium in any free publication. Contributions may be edited, without altering the meaning, and certain grammatical errors, if spotted in time, might be corrected. Well, we can dream...

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AN ITEM OF CORRESPONDENCE

Just the one - Malcolm Toft has been in touch. He likes to make sure everything is correct, and quite right too! He's our data sergeant major. Tenshun!

Dear David,
The piece on the Hermit on page 10 in the July/August edition of Tyke Taverner shows a picture of the pub when leased by William Whitaker & Co. Ltd; The Old Brewery, Bradford. The caption below the picture of the pub mistakenly states that one of the windows had an advert for Whitaker's Flowerdew Whisky. Whitakers had a whisky brand called Silent Dew Whisky. See the attendant advert.

There is gardener called Bob Flowerdew who is occasionally heard on Gardener's Question Time, BBC Radio 4.

York Castle Museum has a glass whisky dispenser for Whitaker's Silent Dew which used to be in the representation of a Victorian pub there.

Cheers, Malcolm



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The Fox and Goose, Hebden Bridge - Halifax and Calderdale CAMRA's Cider Pub of the Year 2023

On Wednesday 12th July,t he staff at the Fox and Goose Co-operative Pub in Hebden Bridge were presented with Halifax and Calderdale CAMRA's Cider Pub of the Year 2023 award by Branch Cider Representative Lee-Anne Burgess. In her speech Lee-Anne stated that she had started to visit the Fox and Goose about 10 years previously because it was the pub that was most likely to sell more than one real cider on a regular basis. She praised the pub for recently installing two new taps which connect directly to two bag in a box still ciders dispensing different cider styles and for selling a real cider in bottle and on keg. She also praised the pub for supporting local cider producers such as Udders Orchard in Huddersfield and Pure North Cider Press in Holmfirth, for rotating ciders and for acquiring real ciders from producers in other parts of the UK. Lee-Anne said that the Fox and Goose was a well-deserved winner of Halifax and Calderdale CAMRA's Cider Pub of the Year and every time cider drinkers visit they can expect to find something different. She concluded by congratulating the pub for continuously offering a wide-range of quality real ales and congratulated all the staff at the Fox and Goose for making it such a great pub.

The Fox and Goose became West Yorkshire's first community-owned co-operative pub on the 22nd March 2014. Since that time extensive renovations have gradually taken place, largely carried out by volunteer shareholders in their own time. It has been an entry in the Good Beer Guide every year since 2014 and has won numerous awards.

The Fox and Goose won the Cider Pub of the Year award on a previous occasion (2019), periodically offers tutored cider tasting sessions and apple pressing is a feature of the pub's annual Harvest Festival in October / November.



Lee-Anne Burgess, Halifax and Calderdale CAMRA Cider Representative (far right), with the victorious Fox and Goose Staff Team.

There are an increasing number of real cider / real perry drinkers in Calderdale and throughout the UK. Halifax and Calderdale CAMRA are keen to encourage more pubs to sell real cider and perry in bag in a box, bottle and on keg. A list of real cider and perry producers can be found on the National CAMRA website or can be emailed to interested parties by contacting Halifax and Calderdale CAMRA direct via the Branch Contact facility on the branch website. It should be noted that not all ciders and perries are real.







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THE HERMIT, BURLEY WOODHEAD: A HISTORY BY NICK HOOPER

The Hermit: the story of a country inn, its owners and publicans - Part 3

The sale of the Hermit to John Smith's Brewery in 1923 did not affect the licensee John Arundale, who had been innkeeper since 1910 and would remain so until 1927. He hailed from Yeadon, like his predecessor John Peel, and about him little is known. During his tenure a new complaint was made about the 'sanitary convenience' (1911).

n 1923 he had the foresight – only a few months after the BBC was incorporated - to install a 'wireless set' and apply for a licence for music, singing and dancing. His grounds were that his pub was 'on the edge of the Wharfedale Moors' and was 'true to its name, as it was far from any habitation' and he 'thought it would be advantageous to get into closer touch with the outside world and modern life.'

Twice a year in the 1920s and 1930s, and again in the 1950s, the Airedale Beagles regularly commenced their 'sport' of chasing hares over the moors from the Hermit (pictured in previous issue). When Arundale's health broke down at the end of 1927, the licence went to James Crowe, a local man born in Menston. His Irish father worked at the Bleach Mill and the family lived in 'the Glen' not far from the Hermit, and on the boundary between Burley and Menston civil parishes. James trained as a mechanic and, after service with the 'Wharfedale howitzers' in the 1914-1918 war, he ran a garage in Menston before taking on the Hermit with his wife Harriet. All that is known of his short tenancy is that he also bred and sold pullets.

His successor Robert Foulgerhad also served in the war until his discharge in 1917 following a second chest wound. He would be the longest serving tenant of the Hermit, from June 1932 until August 1962. Unlike his predecessor he did have a background in the trade. Robert's father – also Robert - was a native of Suffolk whose parents moved to Shipley. Prior to 1914 Robert senior worked as a carter and then a fruit salesman; by 1918 he was a publican on Manchester Road, Bradford; in 1923 he was tenant of the Shoulder of Mutton on Thornton Road (a 'House of Heys'); and in 1927 he took on the Hare and Hounds at Menston (a Whitaker's Brewery house) which he held until 1939.

Robert junior was a cloth warehouseman in Bradford in 1920 when he married Jessie Turner, whose father was another publican. His whereabouts, until he became landlord of the Hermit in 1932, are unknown. It was during his tenancy in 1933 that the alterations were made that uncovered the tunnel leading from the cellar (see part 1). Again, there is very little evidence for the events of Robert and



Image 1: The bar in 1983 - the serving hatch to the original tap room is beyond Clegg's head. Hanging above the bar are the locals' pewter tankards (Yorkshire TV 1983 'Clegg's People' (=https://www.yfanefa.com/record/11980).



Image 2: The 'smoke room' viewed from the bar in 1983. The 1923 plan (see part 2) shows there was formerly a screen between bar and smoke room).

Jessie's tenure, although a unique photo taken inside the taproom in 1941 was published in the Illustrated London News as part of a feature about the Ilkley area's fund raising efforts for 'weapons week' (printed in part 2). For Christmas of the same year the local magistrates permitted four 'country hotels', including the Hermit, to open during the whole of Christmas Day afternoon 'for the benefit of people walking in the country.'

Robert Foulger's tenancy coincided with the period when Yorkshire writer Alfred John Brown lived in Burley in Wharfedale and frequented the Hermit. Brown (1894-1969) has been described as a 'prodigious walker, prolific writer and passionate Yorkshireman … best known for his books about walking in "God's Own Country" of Yorkshire.

During the 1930s and 1940s he was one of the most popular and widely read authors about the Dales and indeed the whole of Yorkshire. He influenced whole generations of Dales' lovers and walkers to explore the county of foot and became something of a Yorkshire icon in his day' (John White). It is said that the Hermit was his favourite pub where he enjoyed the 'friendly conviviality' and where he met author J. B. Priestley in 1932 to seek his opinion on the advisability of becoming a full-time writer. A plaque commemorating Brown's fondness for the Hermit was installed at its entrance in 2018.

The long-serving Robert Foulger was followed by Robert Sinclair Hewitt. While official records are not available online for the modern era, the memory of people who frequented the Hermit can fill the gap to some extent. A description of the pub from a John Smith's Brewery guide dating to around 1970 waxed lyrically: 'The interior is a harmony of warm colours, with nothing strident to mar the impression of dignified age. A century of conviviality and good fellowship has imposed an aura of mellowness and the whole place exudes the warmth of old friendships. Hanging in the Hermit bar are some 80 pewter tankards belonging to residents of Burley Woodhead. Besides giving added character to the premises, they are the finest possible tribute to the landlord, Bob Hewitt, and to the unvarying condition of the John Smith's Tadcaster ales he takes a pride in serving … No meals are made at the Hermit Inn, save for sandwiches at weekday lunchtimes. "People come here for the beer", says Mr. Hewitt, and he's not joking.'

A unique snapshot of what the Hermit was like before it took its modern extent is provided by television. The Hermit's exterior doubled as the 'Three Ferrets' in an advert for John Smith's beer, but much more informative is a 1983 episode from Yorkshire TV's 'Clegg's People'. In an episode entitled 'Pub Crawl' the eponymous presenter toured Yorkshire 'pubs with stories'. At the Hermit he entered through the original south door, walked along the corridor past the tap room and into the small bar which can be seen clearly, as can the pewter tankards hanging above the bar, the serving hatch to the taproom and the smoke room's bay window. It is remarkable how little this part of the pub has changed (images 1and 2).

The tankards are still used in the pub – only now they hold knives and forks. Sadly for readers of this journal the two hand pulls on the bar were not in use and Clegg was served with a pint of keg beer. Although, as he learned, the pub did not then provide food, the automobile had increased its attraction to passing trade. A 1956 newspaper report related how two men who had driven from Baildon and Saltaire were observed at about 10 p.m. trying to open the doors of parked cars, an offence they repeated at the Cow and Calf. The author knew a trio from around Bradford who met regularly at the Hermit from their youth until 2021 when they were in their 80s. However, the mainstay of the evening clientele appears to have been local farmers and working men who played dominoes in the taproom – often long beyond the permitted hours. The publican reportedly told them as he went to bed to 'drop the latch' on their way out.

By the late 1980s the Hermit was no longer considered profitable and John Smith's were eager to sell the site. To this end they terminated the Hewitts' tenancy, but they had not counted on the locals' reaction. The Hermit was very popular with local residents including the Yorkshire TV journalist and Channel 4 Countdown presenter Richard Whiteley, who lived a few hundred yards away. As part of the first campaign to save the Hermit a complete episode of Yorkshire TV's Calendar was presented from the pub. Faced with such publicity the brewery relented. In 1990 experienced landlords David and Jane Dixon arrived from the Owl at Rodley and they built up a good clientele and offered meals.

In the aftermath of the 1989 Beer Orders John Smith's and Webster's amalgamated to form the Unique Pub Company to manage their pub estates. They converted the tenancies into lease agreements, a novel idea at the time. When David decided he was too old to take on a lease, Brian and Christine Frost arrived in March 1992 from the Half Moon, Pool in Wharfedale. They converted the former storeroom/garage to a small restaurant extension, and this in turn led in 2000 to the construction of a much larger extension on the north side of the pub (image 3). The increasing amount of traffic using Moor Road made it necessary to provide a safer entrance to the pub from the car park rather than from the road. The Frosts took on a twenty-five year lease and ran the pub very successfully at the heart of the local community – it was here, for example, that the Burley Woodhead Diamond Jubilee party was held, carols were sung on Christmas Eves and many birthdays were also celebrated.

But the Frosts desired to retire to Spain and looked to sell the balance of their lease. After a false start when the pub was run by Keith and Lyn Hutton, in 2013 Woodhead residents Richard and Gillian Kelly took over. They decided to focus more on food and looked to broaden the clientele. The domino players fell victim and no longer felt welcome. Other local residents too sensed they were not welcome. In 2019 the Kellys said they wanted to spend more time on their other business interests and put the lease up for sale.



Image 3: The north side of the Hermit (in 2021) showing the extension of 2000 and the 'new' entrance.

Blacks Business Brokers advertised a

'spectacular business', claiming the Hermit was 'a stunning, 400-year-old building, steeped in local history, making it an integral part of the community. The pub has a strong base of local customers which frequently visit the business…



Image 4: 'A century of conviviality and good fellowship has imposed an aura of mellowness and the whole place exudes the warmth of old friendship.' The taproom (snug) today is cosy and traditional.

the pub benefits greatly from a huge amount of passing trade due to an excellent, tourist rich trading position.' However, when at the end of 2020 Mr. and Mrs. Kelly submitted a 'Planning viability statement' to Bradford Planning Authorities to convert the Hermit to housing they stated that the business had been making significant losses since 2017-18. Furthermore they stated that Covid-19 'track and trace' data collected in 2020 'provided us with real insights to the regions that our customers travelled from.

The LS29 area usually only provided up to 30% of the day's customers, with only 15% coming from Burley in Wharfedale itself; with Baildon, Otley, Shipley, Keighley and Leeds provided [sic] us more custom.' In consequence they said they had decided to acquire the freehold of the Hermit from the then owners, Tavern Pub Prop Co. and to 'return the pub to a residential home.' These records can be found through a Google search and it is left to readers to make what they will of two conflicting versions of the pub's viability.

I outlined the campaign to save the Hermit as a pub in Tyke Taverner September/October 2021 – my thanks to the Editor for publishing this. If you missed it, a group of local people combined to oppose the planning application and then campaigned to secure Asset of Community Value status for the Hermit. They succeeded in both with the help of many people including Bradford branch of CAMRA and former Keighley MP John Grogan. When the Kellys' attempt to sell by auction was prevented, two local residents formed the Burley Woodhead Pub Co. to make an offer for the pub which was accepted. It is a fallacy reported in the regional press that the pub was purchased by a community group. The Hermit reopened in August 2021. It immediately gained a reputation for the range and quality of its cask-conditioned ales – in excess of 100 different Yorkshire brews were served in its first full year of trading – under the bar stewardship of Ed Kellett (formerly of the Junction, Baildon). Similar care has been taken in sourcing lagers, wines and spirits. In 2022 the kitchens were overhauled thoroughly and the menu has been expanding. Although Ed Kellett has now moved on (to the Black Rat, Thackley), all four hand pulls now dispense a constantly changing range of cask conditioned ales and the 'Yorkshire rule' remains in force at the time of writing.

The story of the Hermit mirrors that of many British public houses: from a local hostelry which served beer brewed on the premises, to ownership by a regional brewery which then became part of a national giant which saw the pub as a financial asset rather than the heart of a community. It has been saved, more than once, by the goodwill of local people. Once more it benefits from three essentials a country pub needs to prosper: friendly and welcoming owners and staff; good beer kept well; and decent food. The current owners' deserve praise and support for their vision and commitment. They have revived a space in which old and young, locals and visitors feel comfortable. Long may they prosper. 'Waes hael'!

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TALES FROM A NARROWBOAT

Continuing our journey South



From the Shropshire Union we turned onto the Staffs and Worcester Canal at Autherley Junction and the first stop is Compton, a suburb of Wolverhampton. We like mooring here, it has a launderette, two pubs, a couple of supermarkets and is only a short bus ride from the centre of Wolverhampton.

Wolverhampton is recorded in the Domesday Book in 1086 as being in the Hundred of Seisdon and the county of Staffordshire. From the 16th century onwards, it was home to a number of metal industries including lock and key making and iron and brass working, but suffered two Great Fires, the first in 1590, and the second in 1696. These led to the purchase of the first fire engine within the city. The city centre is now thriving and there are a number of good pubs worth visiting, we just had time for two.

The Posada boasts that it is '*Probably the best Pub in Wolverhampton*'. It may have been once, and, don't get us wrong, it still sells good ales and architecturally it is magnificent. The big problem we had during our visit was the fact that on the bar were seven handpumps, but only three of these were dispensing ales. The only draught beers on offer were Wye Valley HPA, Robinson's Unicorn and Bath Ales Gem (a lovely amber ale), and all these were very tasty, but, more choice would have been nice. As we have said, architecturally the pub is wonderful, there are small rooms dotted here and there, the bar is magnificent, there is a secret courtyard, the staff and customers are friendly and the beautiful outside frontage is typically Art Nouveau. Well worth a visit, yes, but try to find a day when all the pumps are working.



Just down the road is The Lych Gate, a Black Country Ales pub. To us this was the better of the two pubs visited. Immediately we walked into a very friendly atmosphere and there were nine different beers on the pumps, these were three from Black Country Brewery – Pig On The Wall Mild, BFG (Bradley's Finest Golden) and Fireside Bitter. The others on the bar were Sharp's Sea Fury Special Ale, Salopian Lost Leviathan Pale Ale, Wiley Fox's Blonde Vixen, Bespoke's Half Cocked IPA, Titanic Plum Porter and Lenton Lane's Twist & Stout (a lovely smooth, sweet but not sickly Stout with a lovely aftertaste of caramel, 5% of pure decadence).

There were more customers in here, and, typical of Wolverhampton, everyone was friendly and helpful, and the ales were spot-on. The Lych Gate is situated not far from Wolverhampton Art Gallery just opposite the end of Dudley Street and we are told it is very popular at all times, especially Saturday afternoons when Wolves are playing at home.

From here we continued our journey, through the magnific ent Bratch Locks and on to Kidderminster, famous for the early development of the cloth industry in the 16th century and then in the early 18th century carpet weaving was introduced to the town.

After mooring we had a walk into town to do a bit of shopping, check out the Charity Shops and call and have a few pints at The Bear and Wolf. This is a lovely Micropub in the centre of Kidderminster which

has six handpumps and four taps on, all dispensing great ales. On the pumps yesterday were two from Beowulf – Mango Sypian and Wulf, two from Salopian – Lemon Dream and The Murmurings of a Lost Leviathan, Dark Revolution's Flashback (with a lovely aftertaste of pear) and Kinver Half Centurion, on the taps were two from Attic Brew Co – Dusk Dry Stout (tastes of bitter black coffee) and Brum-Dobust IPA, Vault City's Rhubarb and Custard Sour and 1985 Lager.



Larni was behind the bar (the pub is named after her two dogs, a Husky and a Staffie), and she was very friendly and helpful, the ales were spot-on, the other customers were good company and the pub, which has only been open four years, has a lovely atmosphere and is full of character, well worth the visit.

Then onto Stourport, a lovely little town which is full of history. It is situated at the junction of the Staffs and Worcester Canal with the River Severn and there is a huge canal basin at the bottom of the town. There are many architectural styles in the centre and it houses three Supermarkets, two Launderettes, lots of Charity Shops, a plethora of Chinese Takeaways and as many, if not more, pubs. Until 1947 Stourport was the home of Prime Minister Stanley Baldwin and in 1944 it was the birthplace of singer/songwriter Clifford T Ward.

Shortly after mooring up we went shopping and during our walk down to Tesco we passed The Holly Bush, so, we made sure we didn't pass it on our way back and we popped in for a pint or two.

It is another Black Country Ales pub, so has three of their ales on – BFG, Fireside Bitter and Pig On The Wall Mild, plus Weal Ales Centwealial Milk Stout, Hogs Back Surrey Nirvana Session IPA, Tollgate Ashby Pale, Bewdley Jubilee Pale, Lister's Pride of Sussex APA and (sorry to say) Sharps Doom Bar and Atlantic. In the main a good choice, and, the ones we tried were spot-on and not overpriced. This is a lovely little locals pub which is not far from the canal so it is well used by boaters as well. There are bar snacks on offer (pies, pasties, sandwiches, etc), the staff are very friendly and helpful, the locals that were in were friendly, and, dogs are allowed in. Next time we are here we will definitely call again.



On the Sunday we walked to the shop for a paper, then we called in The Black Star for a few pints. This is a very popular locals pub which is situated at the side of the Staffs and Worcester Canal just up from the canal basin, making it also popular with boaters and fishermen.

Since we last visited the emphasis has tipped a little towards food, but, it still has a great range of Real Ales on offer, and at sensible prices. On the pumps were five from Wye Valley – HPA, Butty Bach, Wholesome Stout, Nightjar Stout and Hopfather, three from Castle Rock – Black Gold, Preservation and On Time, Silhill Gold Star and Hobson's Old Prickly. A very good choice, all the ales were well kept and very tasty.



Being Sunday lunchtime when we visited there were quite a few people ordering food, and, we must admit, the food looked and smelled delicious, in fact the menu does have a lot of Vegetarian and Vegan options, so, no wonder it is a popular place to eat and drink.

The staff and the customers were very friendly and helpful, the ales were on top form, the place is dog friendly, what more could you wish for. We enjoyed this pub five years ago and still enjoy it now.

So, where next? The plan is to head back to Birmingham, watch this space...

Phil and Michelle

PUB COMPANIES – RENT REVIEWS by Paul Ainsworth

As noted in a previous article, tenants and lessees will periodically have their rents reviewed – typically every five years. In some circumstances, tenants/lessees who come under the Pubs Code can request a review at another time e.g. if there has been a significant increase in the price they have to pay for tied products. The basis for the review will be set out in the tenancy or lease and will assume that the tenant has complied with their obligations and that the property is in good order.

To start the process, the pub company will send the tenant a rent assessment proposal which must be carried out in accordance with the Royal Institute of Chartered Surveyors guidance (known as the 'Red Book') and take into account any authorised improvements made by tenants at their own expense. The proposed rent should be based on Fair Maintainable Trade (FMT) – basically an estimate of the levels of turnover and operating profit that a Reasonably Efficient Operator (REO) (i.e. a good-to-average retailer) would be expected to achieve. If the Business Development Manager has been doing their job, the proposed amount should not come as a surprise.

For instance, if the FMT is higher than the tenant has been achieving, this should have been tackled at the regular meetings the tenant is supposed to have with the BDM. Unless the proposed rent is acceptable to the tenant, negotiations will then begin. For tenants who come under the Pubs Code, the review is an opportunity to request a Market Rent Only (MRO) option and that procedure would then kick in – see the earlier Pubs Code article.

Not surprisingly, many tenants will regard



the asked-for rent as too high. Large increases are often seen as a penalty for improving the business and boosting trade. They might also point to the fact that rent assessments are carried out by valuers, assisted by BDMs. However, pretty much all valuers and many BDMs will never have run a pub or personally have the experience to qualify as an REO. Many valuer assessments are based on comparisons with physically 'similar' pubs but arguably fail to take into account how different pubs are from one another in terms of trading area, staff availability, competition etc. Tenants often engage the services of licensed trade surveyors or valuers to assist with negotiations. Such expert help is invariably very useful though it obviously comes at a cost.

Should agreement not be reached, then the Pubs Independent Rent Review Scheme (PIRRS) offers a 'low cost' dispute resolution service. An independent expert valuer will be appointed and both parties will agree to be bound by the valuation delivered. Rent reviews often coincide with tenancy/lease renewals and, recently, there has been an increase in pub companies declining to renew agreements.

The Landlord & Tenant Act 1954 establishes the grounds on which companies can oppose grant of a new lease, one of which is that they intend to occupy the premises as 'a business to be carried out by them' i.e. take it into management. This seems to happen most often when a tenant has indicated that they plan to use the rent review 'trigger' to pursue an MRO option. In other instances, the tenant has built up a successful business and the suspicion is that the company wishes to capitalise on this success by taking direct control.

We've seen in an earlier article how some companies have been increasing their managed operations, either through traditional managed pubs or the new-style Retail Agreements. In these circumstances, the tenant is entitled to compensation though this usually does not amount to a great deal. Another ground for rejecting renewal under the Act is that the company intends to either redevelop or substantially alter the premises and cannot do so with the tenant in occupation. A recent court case made clear that the intention must be 'settled, firm and unconditional' i.e. it would have been carried out anyway if the tenant had left of their own free will. Other grounds for rejection include persistent delays in paying rent, failure to undertake repairs for which the tenant is responsible and other substantial breaches by the tenant. The second of these is an issue that regularly arises and we'll cover 'dilapidations' in the next article.

Finally, it's interesting to note that one regional brewery, Hall & Woodhouse, scrapped rent reviews altogether in 2010. Instead, they have three-year renewable Partnership Agreements in which rent rises are linked purely to inflation.

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HARROGATE & RIPON BRANCH AWARDS

Country Pub of the Year

Harrogate & Ripon branch's Country Pub of the Year is the Crown Hotel, Middlesmoor at the western end of Nidderdale. The branch visited en masse on Saturday 29th July to make the presentation to Landlady Angie Snow ably assisted by her young son Samuel.

As well as serving excellent ales from local brewers Black Sheep, Theakstons and Dark Horse plus a rotating guest, the pub offers ten letting rooms and spectacular views of Nidderdale.

Harrogate & Ripon branch covers a large area of North Yorkshire including parts of a National Park and an Area of Outstanding Natural Beauty, however it's a large area and enevitably the pubs in towns will be visited more often than those in some of the more out of the way places. This disadvantages some of the best pubs in the area when awards are made and so the branch has two awards for the Pub of the Year, one for town pubs and one for country pubs.



Crown crowned. Nice setts.



Play it, Sam. Top 'em up, lad.

****

Club of the Year

North Yorkshire is not an area renowned for clubs, either social or Working Men's unlike places in the rest of Yorkshire and beyond. Being a large but mainly rural area without an industrial background it is a place where clubs didn't flourish in the same way.

The Oatlands in Coronation Grove just off Leeds Road is a popular social club and has been voted the best club in the Harrogate & Ripon branch area. In a packed club on the 1st July, local Chair Allan Gauld presented bar manager Kate Shutt (pictured) with the award as Club of the Year 2023. Club and branch members enjoyed fine beers from Tetleys, Roosters and Leeds. The club is open to non-members but regular visitors are encouraged to join the club.

Report by Allan Gauld, Branch Chair.



Open and Shutt case? Winner Kate with Allan.

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CAMRA is calling for the controversial Late Night Levy scheme to be axed to help support pubs, despite changes announced by the Home Office in July.

CAMRA, which represents more than 152,000 pub goers and beer drinkers, is calling on government ministers to axe the controversial Late Night Levy scheme which sees extra costs charged by some councils in England and Wales on pubs and hospitality businesses.

The Home Office had announced that from 13 July 2023 the law around Late Night Levies – which are designed to raise money towards policing the late-night economy – would be changed slightly so that they can apply only to specific geographic areas rather than a whole council area hitherto.

Local authorities will also be able to apply the levy to businesses offering late night refreshment like cafés and takeaway, as well as to those serving alcohol.

Commenting, CAMRA Chairman Nik Antona said: "These changes to the controversial Late Night Levy scheme are a step in the right direction, allowing councils to make sure they can apply to a smaller area like a city centre rather than penalising business across the whole council area.

"However, CAMRA is still calling on the Government to abolish the unfair Late Night Levy scheme completely due to its detrimental impact on well run and responsible pubs, social clubs and taprooms which are at the heart of communities and bring people together to tackle loneliness and social isolation.

"It is for these very reasons that the Government changed the alcohol duty system in August to support and encourage people to consume beer and cider in the regulated setting of the pub. It makes no sense to support pubs through the tax system but penalise them through the unfair Late Night Levy.

"The best way to tackle the problems of safety in the night-time economy is for councillors, the police and hospitality business to work closely together to tackle local issues – not through a punitive and blunt measure like the Late Night Levy that applies to businesses even if they don't open late into the night or aren't a source of anti-social behaviour."

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Jacobs Well Pub
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Photo courtesy of Alex Mitchell

JUST PICTURE THIS...AND THAT...AND...





Outer Bradford Pub of the Year runner-up, the Cap & Collar, seen here being visited by Bradford branch chair, Kerr Kennedy. (The rest of us kept it of the way in case someone got too excited.) Chris accepts the plague by the bar, before they rush out to the beer-yard to be joined by fellow staffer Sam. Owner Phil was out of town, unfortunately. The Cap is one of a number of good pubs in the Saltaire area. It's probably the newest build, but the basics are straight forward and simple: Good ale at sensible prices.
Pics: Peter Conkerton.



Leeds branch Pub of the Year is the Old Cock, Otley. Lee and Linda look suitable pleased with the award presented by Keith Sunderland. Well, if you think Saltaire has some good pubs, Otley has many more, but to be the best in the Leeds area...great work, chaps.



Bradford CAMRA Club of the Year is the Saltaire Bar, Shipley.

***

Josie is seen here with Nicole and Dean, who run this club / pub hybrid. Is that the correct term these days? Well, it'll do for now.

***

The bar is open to the public, but the facilities (no, not the toilets!) are for members only. Such facilities include a pool table and two snooker tables. It should therefore be no surprise that local pool and snooker leagues include the Saltaire Bar among their membership.

An Airedale quiz league team has the club as its home venue too.

And isn't that carpet just great? A proper pub carpet and no mistake.

***



And another Outer Bradford POTY runner-up. Yes, it's the Hullabaloo in Shipley. This is further example of a "non-traditional" pub doing well - and with plenty of competition around about too. Kerr again switches on his beaming smile as Jimmy is handed the plague. This picture shows some of the typical beers on offer here, but do take a look at the snack menu - it's more than a bit interesting. *(pic: Josie)*



And there's more:
It's another Pub of the Season presentation time. The Exchange Craft Beer House, Market Street, Bradford is flavour-of-the-season this time. Committee member Geoff Reid presents the plague to Ben, then the whole crew join in to hold the banner Yes, it probably is a wee bit heavy. My word, we've got some good pubs in these parts.
(pics: Clive Weaver)



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Elland's 1872 Porter Crowned the Champion Beer of Britain

Elland Brewery's 1872 Porter (6.5% ABV) has struck gold and has been crowned the best in Britain after winning the Campaign for Real Ale's prestigious Champion Beer of Britain competition.

The 1872 Porter was crowned the official winner at this year's Great British Beer Festival (GBBF), following a rigorous and hard-fought competition. The beer has been awarded Champion Winter Beer of Britain four times previously, the most recent being this year.

Champion Beer of Britain coordinator Christine Cryne said it was a deserving champion, despite incredibly strong competition. She described the beer as a ruby black porter, with chocolate and caramelised fruit flavours with a hint of black toffee on the nose. The judges enjoyed its smooth mouthfeel with a finish that is roasty and dry. A satisfying and remarkably easy drinking porter.

The award – one of the most coveted real ale competitions in the world – puts the winner firmly in both the national and international spotlight. It was exclusively revealed at the GBBF on August 1st (fittingly - Yorkshire Day).

Runners up were Silver prize winner Abbot (5%) from Greene King Brewery, described as a classic premium bitter with typical fruit hops and malty throughout; and Bronze winner Darwin's Origin (4.3%) from Salopian Brewery, which impressed judges with citrus, earthy hops and a flavour that starts fruity and fades into a pleasant bittersweet finish.

Brewer Rob Thomas said: "It is absolutely unbelievable to win this accolade, we really didn't expect it. For a team of three people to win the supreme award is fantastic. There is a real passion for more traditional styles – and for a very good reason, they taste fantastic!

"The beer is steeped in history with the recipe dating back more than 150 years. We thrive on these sorts of styles and this is testament to what people enjoy drinking: steeped in history, tradition while embracing innovation.

He added: "Since lockdown, we have faced many challenges and difficult times and this is testament to our small team and our unwavering loyalty to succeed. We passionately believe in our products and people do get excited to try everything we make, we are incredibly proud to take home the crown."

Laura Emson, CAMRA's National Director responsible for the competition, says: "Congratulations to Elland Brewery for winning this year's Champion Beer of Britain Award. As ever, it was a highly competitive final, with the judges having a difficult decision to make. Congratulations to all the finalists – it really shows the wide range and amazing cask beers which are available for all to enjoy.



The Elland team, carrying on the excellent work of that nice Mr Sanders.

"Huge thanks to all the competitors for taking part and to the judges who had a tough decision to make! It is a real honour to be part of this competition and to see how much hard work, professionalism and dedication goes into producing the best of the best."

Judging takes place over almost a year from individual nominations at the outset, to local and regional competitions taking place, ahead of a day of rigorous and intensive judging at GBBF.

****

In a sign of the times, the sliver place in the Session Bitter category was awarded to Timothy Taylor's Landlord. So Landlord, at 4,3% ABV, is now a session ale; who'da thowt it? We used to finish up on that. (DB)

Barbary's – Halifax and Calderdale CAMRA's Summer Pub of the Season 2023

In June Ben Adey, owner of Barbary's in Mytholmroyd, and his staff (Adam and Amber) were presented with Halifax and Calderdale CAMRA's Summer Pub of Season Award by branch chair Richard Lee. In his speech, Richard praised the cask, keg and cider served by Barbary's, the friendliness of the staff and the design features of the micropub. Four handpulled ales were served at the event (Squawk Pavo, Kirkstall Pale, North Brewing Sputnik and Arbour Blue Sky Drinking) and these were enjoyed by the travelling CAMRA members and were in excellent condition.

Barbary's was named after an inn in Mytholmroyd, called Barbary's, which was frequented by the notorious Cragg Vale Coiners, an 18th Century gang of counterfeiters, and which was situated in a similar location in the village. The modern Barbary's is located in the centre of Mytholmroyd and is easily accessible by bus and train. It is a two roomed micropub and has an undercover outdoor area with views over the River Calder. In addition to the four handpulled ales, it has six beers on keg, serves cider and lagers and has a range of spirits available. If you haven't been there before, it is well-worth a visit.



Ben (centre), Adam and Amber with their Summer 2023 POTS Award

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Please note: National Trading Standards cannot help members of the public with specific complaints or advice about goods, services or specific businesses.

LOST CHAPELS, SMUGGLERS AND OLD WARSHIPS with Rick Lamb

I promised myself a walk along the South West Coast Path whilst in Cornwall. It was just a matter of the most interesting stretch with the greatest number of pubs on it. Also there was the matter of figuring out the local buses. Eventually I decided on the Newquay to Perranporth U1A for a 30 minute, eight-mile journey, to this popular surfing and seaside resort. As the last bus from my finishing point back to Newquay was just after 6pm and the walk was about 10 miles, timing was going to be crucial.

I had a quick perusal of the picturesque little town, mainly to find where the six pubs were situated, and about 10.50am, made my way into the GREEN PARROT, (which seemed to be situated in the middle of a car park), a well furnished, open planned, comfortable Wetherspoons, (unusual as the toilets were on the ground floor!) Beer range was the typical, uninteresting, standard range, except for Tintagel Sir Lancelot, a very passable pale ale. The original owner of the pub was going to call it the 'White Cockatoo' and went to London to buy one. He couldn't find one and came back with a green parrot.



A couple of other pubs were supposed to open at 11am, but weren't. No point hanging around and so I made my way over the expanse of Perranporth beach, past the surfing club, to a large wooden shack, sat upon the top of a dune on the beach, bearing the legend WATERING HOLE. This spacious beach bar had wooden flooring and a very modern wood bar, but outdoors was the place to sit with wonderful



Watering Hole. Impressive bar.

views of the beach and Atlantic. Beers on offer – St Austell Bob Job and Tribute, Sharps Doom Bar and Firebrand Patchwork Rocket, from a micro brewery near Launceston.

[In Perranporth try also: The Deck; Tywarnhayle Inn; Seiners Arms and Perranporth Inn. Plus Black Flag brewery on New Road. Open Friday – Sunday, varying times. There are bench tables inside and outside in the yard.]

The Watering Hole is at the beginning of this stretch of the coast path and it was a good pull over the soft, shifting sandy dunes, passing Perranzabuloe beach and the long expanse of Perran Sands. From here I struck inland over the Penhale dunes, the most extensive system of sand dunes in Cornwall and a protected area for its wildlife, in search of St Pirins oratory and chapel. The oratory dates from the 6th century and is one of the oldest Christian sites in Britain. (St Pirin being the patron saint of Cornwall.) A bit of aimless wandering before I eventually



Town and beach. And evidence of some staggering?

found them. The ruins of the oratory were flooded, but seemingly well preserved; the chapel ruins less impressive. Nice Celtic Cross though.

I won't bore you with the next part of the walk, safe to say it involved a large fence erected by the Ministry of Defence and some extremely prickly thorn bushes, which forced me onto a particularly uninteresting country lane and a detour of a couple of miles. Eventually I reached the SMUGGLERS DEN, just outside the village of Cubert.



Cuberts Smugglers Den. How very Cornish.

This is a wonderful, Grade II listed, stone built, thatched pub. The exterior is cream painted, inside it is multi roomed with low beamed ceilings, with exceedingly subtle lighting. The furniture is suitably rustic. There are paved courtyards front and back. Its name derives from being a centre of smuggling and the pub also comes with a resident ghost. Three beers on offer – St Austell Tribute and a couple from Firebrand; Patchwork Rocket and West Coast I.P.A.

From here, it through fields and over stiles, through Cubert and down to the village of Holywell Bay. Sat besides the bus shelter is a charming inn, gleemingly whitewashed, black framed windows and recently re-thatched roof. Glorious! And open from 12.00pm – 2.00pm on weekday afternoon. It was 2.15pm! So I didn't find out the delights of the Treguth Inn.



Holywell Bay and the Treguth Inn; not open.

Down to the bottom of the village and the GULLS ROCK BAR, a large, detached, light green painted building, more eatery than bar. I sat outside in the large lawned garden, taking in the view of sand dunes and supping their only beer – St Austell Tribute.



Gulls Rock Bar. Period fencing too.

Northwards on the coast path, over the undulating golden sands, backed by the towering tufted dunes. On the left and out into the bay are the twin lumps of Carters Rock, then it's onwards up the rising track, passing the Holy Well and St Cuthbert's cave. Then around the open grassland of Kelsey Head and Chick island to Polly Joke cove, a lovely, secluded, sheltered beach and a further stiff climb to West Pentire head and into the hamlet



Polly Joke Cove. No, honestly.

of West Pentire itself. Before reaching my next port-of-call I pass what must one of the most unique shops in the country: John Sleep The Gramophone Workshop - "Repairer and Restorer of Gramophones and Phonographs. Needles and spares stocked and all types of 78's for sale."



Bowgie Inn. Sure it's not a new church?

Even more of interest is the BOWGIE INN, an ultra modern, open plan pub with very contemporary furniture in wood and metal. Bar of grey wood latts with a parquet wood floor and walls and ceiling light grey. Very airy and spacious! There is also a games room with darts and pool. Outside, the extensive grounds include a verandah and lawned beer garden with spectacular views of the Gannel estuary, Pentire headland and Atlantic. Five beers – Sharps Atlantic and Doom Bar; St Austell Tribute and two brews, Hella, a very satisfying dry hopped golden pale, and Meor from St Ives micro brewery.

The coast path hugs the cliff closely as it winds its way through the may blossom covered thorn hedges to Crantock beach, before cutting off along a narrow footpath and into the charming village of Crantock. There are two pubs in Crantock, not much more than 50 yards from the village centre and the Memorial Hall and they are sited directly opposite each other on Langurroc Road, and poles apart.

On the right is the OLD ALBION, a 400 year old partly thatched pub. Its interior looks as if it has been lifted from the late Victorian era: leather sofas and armchairs, low iron studded tables, Singer sewing machine stand, glass fronted display cabinet, chests of drawers,



Repeat after me: Red leather, yellow leather.

Welsh dresser, shelves of books and tables and chairs taken from a school classroom. In winter, heating will be provided by an old iron stove, surrounded by a solid iron fireguard. The dining room consisted of wood setts and furniture straight from a farmhouse kitchen. Underneath the fireplace are blocked off tunnels, which run under the village and are associated with the pub's long history of smuggling. Outside is a courtyard drinking area. The pub, it is believed to be named after the last man 'o' war built on the river Gannel, which flows nearby, when Crantock was a prosperous seaport. Three beers to choose from: St Austell Tribute and Proper Job and Sharps Sea Fury.

The CORNISHMAN is a far more modern pub, with three rooms on two levels. The interior is grey and white painted with wood



Crantock's Fallen Ell Inn.

floors. The furniture is a modern mixture of wood and metal. Outside is a very large, paved drinking garden. The pub is owned by the Newquay Steam Brewery who, unfortunately, weren't brewing until later in the summer and were relying on Sharps Doom Bar, Fullers London Pride and Taylors Landlord.

After a long day and pretty exhausted, there was just about five minutes to make it back to the village centre for the 85 bus to Newquay and dinner in the hotel. A satisfying walk with a decent range of Cornish beers, mainly dominated by Sharps and St Austells, (pity Skinners are no longer brewing,) with a smattering micros thrown in.

R.I.P.



The Cornishman. He's on holiday today.

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Mark Gibson - otok@wakefield.camra.org.uk
Woollen District :
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AN ABSOLUTE DISGRACE

What doers CAMRA have to say about the arson at, and demolition of, the famous Crooked House, Staffordshire?



The case of the Crooked House is a national tragedy, and we have now learnt that the full demolition of the building was not required following the safety inspection. The police and Council must both act swiftly to investigate the fire and subsequent demolition of the building.

The destruction of this iconic pub has brought a nationwide scandal to the forefront of people's minds.

Despite the Government granting full planning protection to pubs in 2017 – meaning that change of use or demolition requires planning permission – we continue to see developers flouting the rules with pubs routinely converted or demolished without that permission in place.

Figures released by CAMRA recently showed that up to a third of closures and demolitions may be happening without the required planning permission, denying the local community the opportunity to save their local pub.

This damaging practice must stop, and those found to have converted or demolished pubs against planning rules must be required to restore the original building brick by brick. If local authorities won't provide adequate planning enforcement, then central government needs to step in to make sure that unscrupulous developers know that they will face action if they do the same.

TITBITS

Yorkshire Region Pub of the Year 2023
Winner: Beer Engine in Skipton (North Yorkshire)
Runner-up: New Inn in Yarm (North Yorkshire)

Yorkshire Region Club of the Year 2023
Winner: Wortley Men's Club in Wortley (South Yorkshire)
Runner-up: Hanging Heaton Cricket Club in Hanging Heaton (West Yorkshire)

****

The Salt Cellar in Shipley / Saltaire is now owned by the T&R Pub Group. It joins their16 other pubs throughout Yorkshire.

****

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RUSSELL PETCHER REVIEWS

The Ukes Of Hazard

The Ukes Of Hazard perform at a lot of care homes, festivals and charity events and they play a little something for everyone which is always a bonus. I particularly like the medleys that they include in their set list as well as the subtle changes to lyrics which they like to throw in- an example being Yorkshire Girls instead of Chas and Dave's London Girls. The band features Ellie who has rainbow coloured hair and is also the youngest member of the band at only 22 years old.



Plastic Jeezus

I was recently informed that Plastic Jeezus is the title of a song by The Levellers but that is irrelevant to this review. Plastic Jeezus are a comedy duo who have awards coming out of their butt that they've won so many. How they manage to keep a straight face is beyond me but you can tell they've worked hard to get where they are with gags that hot the spot no matter how many times you may have heard them before. Go on give them a Google it will be the best decision you make all day.

CAMRA calls for action on business rates and energy bills to alleviate pressure on pubs

Research commissioned by CAMRA shows that only a small minority of Brits (10%) feel that a pint is affordable.

Despite some variation, the figures paint a grim picture across the whole of Britain. Drinkers in Scotland felt the most out of pocket at the bar, with just 6% saying a pint was affordable. Despite having some of the steepest prices in the UK, a high of 15% of Londoners said they found a pint affordable. CAMRA has long called on government to level the playing field between regulated, community venues like pubs and social clubs, and off-license venues like supermarkets, which face far lower levels of regulation and tax. Additionally, the beer tie and other exclusive purchasing agreements mean many publicans are locked into contracts that mean they must buy beer and cider at higher than market prices, further increasing prices at the bar.

The Campaign celebrated lobbying success with the introduction of a new draught duty rate on 1 August. Under this new system, beer and cider sold on draught pays a lower rate of tax, which recognises the social and community value of the on-trade in the alcohol duty system for the first time.

Despite this, the price of a pint has continued to rise as the cost-of-business crisis has hit pubs and brewers, forcing them to increase prices. At the same time, the cost-of-living crisis has meant that many consumers can't afford to spend as much supporting local pubs, clubs, brewers and cider makers.

Commenting, CAMRA National Chairman Nik Antona said: "This data shows how vital it is that government takes action this autumn and use their planned fiscal event to reassess the huge financial burden they place on the trade.

"A pint down the pub with friends is one of life's simple pleasures, as well as being a unique part of our cultural heritage. It's devastating that so few of us feel that this is affordable.

"Our campaigning priorities over the next few months will be calling for a shakeup of the punishing Business Rates systems, action to address energy costs, seeing the draught duty rate refined to work better for pubs, and working to secure increased access to market for small UK brewers."

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OTLEY PUB NEWS from the Otley Pub Club

Cross Pipes

Well, it was a tortuous few days but eventually the deed has been done (subject to signing contracts) and the lovely historical Cross Pipes has been saved as a pub by a consortium of local businessmen. Representatives of Otley Pub Club were happy to meet the new owners, Philip Lister and Kevin Daphne, and hear their plans. No definite date has been set for opening, owing to the extensive restoration and refurbishment required, so watch this space. The guys plan for a traditional pub which fits sympathetically into the current portfolio of Otley pubs as well as providing much needed B&B accommodation.



We can't wait!

Manor House

It's still all very quiet from sellers Thwaites as to the state of play. We understand that their selling price is deterring potential buyers (of which there were a few) owing to the cost of repairs needed.

After the recent meeting of the Community Bid group, the Bid is back under way as they waited for potential buyers who have since gone. Expect more news soon with setting up of the Community Bid website and the start of a fundraising programme.

As we said, the Community Bid Team is still in place and the project has two key objectives:

1. To save The Manor House as a truly historic pub.
2. To create a unique Community Pub in our famous pub town.

The group has a Facebook page, or you can follow the Community Pub Group on Twitter: @otleycommpub

More public meetings are planned as the fund raising gets underway. Keep an eye on the Community Pub social media sites and if you want news, get in touch or provide support, all are welcome. Contacts above.

Summercross

It appears that the last planning application has been withdrawn. We are not at all surprised by this. The poor quality application was full of holes and discrepancies. Watch this space for more news!

Otley Tavern

It will have been noticed that a sign has gone up at the Tav. Either Freehold or Leasehold is on offer – free of any brewery tie. Now closed unfortunately.

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.

Greetland Social Club - Winners

In June, members of Halifax and Calderdale CAMRA attended Greetland Social Club to present the branch's top club award - Club of the Year 2023.Around 70 people attended the event and enjoyed an excellent complimentary chilli supper to accompany the good quality real ale on offer.

In his speech, Geoff Eagle, Halifax and Calderdale CAMRA's Club's Officer, stated that the Club of the Year award was the highest award presented to clubs by the branch. He explained that of the 47 clubs in the branch area, Greetland Social Club had received consistently high scores throughout the year and that this, in addition to many of other factors, had led to the club receiving this highly prestigious award.

Greetland Social Club has two rotating beers which are always served well and it offers excellent value for money to members and non-members alike. The club has a strong community feel and sense of camaraderie and there are a range of community activities on offer including bingo, darts, table tennis, snooker, pool and traditional games such as dominoes, cribbage and other card games. There is an excellent function and events space which hosts a wide range of entertainment performances and trips and excursions are organised to places and events outside the Calderdale area.



Geoff Eagle, Halifax and Calderdale CAMRA's Club's Officer (front right), pictured with the victorious Greetland Social Club Committee

TITBITS

Otley Beer Festival is back: 17-18 Nov at Otley Rugby Club. Look out for details.

****

The Yard Sports Bar, Ilkley, is now the Courtyard. A Salamander beer on handpump has been spotted there in the recent past.

****

The Drum Winder on Ivegate, Bradford is in process of removing wickets from the bar.

****

The owners of the British Queen, Low Moor, has been granted permission to convert the place into dwelling. Another local pub gone.

****

Rumours circulate about the Station Master's House in Bingley. Something has been happening there; will it reopen as a pub?



The Milners Arms
Ale House

Manor Street Bradford BD2 3BU

We are open

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

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

The Fighting Cock

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

21/23 Preston Street, Bradford

Tel: 01274 726907

Visit Britain's Premier Ale House

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

BRADFORD CAMRA CIDER PUB OF THE YEAR 2014 &2016

LACK OF FAITH IN LEADERS FOR PUB PROTECTION

Just two days after Prime Minister Rishi Sunak attended CAMRA's Great British Beer Festival, new research commissioned by the consumer campaigning group showed 2 in 5 Brits (43%) don't trust any of the Conservative, Labour or Liberal Democrat political party leaders to look out for the interests of British pubs.

Labour's Keir Starmer fared best, with 17% of Britons saying they would trust him to look out for the interests of pubs, whilst current Conservative PM, Rishi Sunak, only had the trust of 9%. Liberal Democrat leader Ed Davey came in at the bottom of the pack with just 3% of Brits saying they would trust him to look out for the interests of pubs.



CAMRA has always maintained party-political neutrality in its campaigning, having worked closely with all major political parties in its 50-year history. The network of grassroots campaigners that make up the 150,000 strong organisation work with elected representatives at every level, as well as fighting for pubs, social clubs, brewers and cider makers with more direct campaigning. Despite recent lobbying successes for the Campaign, including the introduction of a lower rate of tax for beer and cider sold on draught, the organisation voiced its concerns for the future of British pubs.

CAMRA's National Chairman, Nik Antona commented, "Sadly, this data suggests that the public's perception is that our beloved locals have often been an afterthought in politics. We often hear politicians playing lip service to the community and social value of our locals – which is brilliant – but we need that to be backed up with meaningful action.

"With a general election approaching, these results should be a wake up call for politicians, who need to have substantive policies in place to address the catalogue of issues facing the pub trade.

"CAMRA believes our pubs and social clubs deserve a fighting chance with urgent action needed on energy prices, Business Rates, a fix for the takeaway pints issue caused by the new Alcohol Duty system, and the right for licensees to choose what products they keep on the bar without stock lists being dictated by pub companies."

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Notes:

All figures are from YouGov Plc. Total sample size was 2,177 adults. Fieldwork was undertaken between 20th – 21st July 2023. The survey was carried out online. The figures have been weighted and are representative of all GB adults (aged 18+).

Which of the following would you trust the most to look out for the interests of British pubs?

Rishi Sunak **9%**
Keir Starmer **17%**
Ed Davey **3%**
None of these **43%**
Don't know **28%**

TITBITS

Mick and Diane have taken over the Royal at Crossflatts. The previous incumbent, Joyce, has been in hospital. We wish her well.

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Black Sheep Brewery has been taken over by (sold to) London investment firm Breal Capital after being placed in administration. However, it seems that this financial transaction has left a lot of unpaid debts, said to total some £3 million. It is unlikely this will be paid, so the likes of the suppliers of malt and packaging will suffer.

ALES FROM THE DALES

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The Perfect Pint

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

THE CORN DOLLY
110 Bolton Road, Bradford
Telephone 01274 720219

Wheelchair Access Available

PUBS NO MORE Can you put names to them?

Ricky Holden provides the pictures; you provide the answers.



Just two this time:

Above: This obviously modern building was certainly a Bradford city centre feature. It says “Bass Yorkshire” over the door, which will date it for those expert in such things.

Bradford CAMRA’s Real Ale Guides (BRAG) described it thus:

Plush Victorian Lounge is a nice attempt to create an Edwardian bar (of carved mahogany) in a modern building. The adjoining Albert Bar is occupied by two pool tables. Outdoor drinking area on roof - at street level !

Beers: Bass Light; Draught Bass and Stones; later only Stones.

Below: City centre again. Clue: See old Odeon just in background. Good luck.



The three pictures last time showed

New Beehive, Bradford; British Queen, Low Moor; Black Swan, Frizinghall.

Bradford CAMRA socials/events Sep-Oct All start at 7.30pm unless stated.

Wed 6 Sep	Omnibus; New Dolphin; Old Dolphin, Queensbury.	1846 576 Halifax bus; 1046 576 Bfd bus from New to Old Dolphin. Ret: 576 bus at 2145 or 2217
Wed 13 Sep	Branch Meeting, Brown Cow, Bingley	
Wed 20 Sep	Ring O'Bells; (Bfd Rd, Shipley) Cap & Collar and Salt Bar & Kitchen - Saltaire.	
Wed 27 Sep	Menston Arms & Malt Shovel, Menston.	1846 Ilkley train from Bfd F/S. Ret 2202 to arr Bfd at 2223.
Wed 4 Oct	Highfield, 47 Highfield Rd. Idle & Lane Ends at 5 Lane Ends.	1830 614 Shipley bus from Bfd Hall Ings or 1931 from Int.. 1910 614 Bfd bus from Shipley. Ret to Bfd 612 2219. Ret to Shipley 2241.
Wed 11 Oct	Branch Meeting, Ginger Goose	Bradford centre.
Wed 18 Oct	Malt Shovel, Angel & Bulls Head Baildon	1818 626 bus to Baildon. Ret: 2151 626 to Shipley (arr 2203) then the 2205 612 or 2220 A3 to Bfd. (arr 2232 or 2236)
Sat 21 Oct	**NOTE: 2pm.** Social - Goose Eye Brewery	Castlefields Trad. Est. Crossflats
Wed 25 Oct	Chip N'Ern & Peacock, Bingley	
Wed 1 Nov	Greedy Pig & Royal Oak, Eccleshill.	1906 641 Five Ln Ends circ from Hall Ings. Ret 2206 640 to Bfd.
Wed 8 Nov	New Inn & Halfway House, Charlestown then Junction, Baildon.	1910 A3 from Bfd Int. (1926 at Shipley.) 2114 A3 from H/Way Hs to Junction. Ret 2217 A3.
Wed 15 Nov	Branch Meeting.	Venue to be confirmed.

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

HALIFAX & CALDERDALE CAMRA

7 Sep 7.30	The Pub, Water Street, Todmorden OL14 5AB	Open branch meeting
9 Sep 1 pm	Spring Head, Heath Hill Rd. HX2 0UT	CAMRAmble down Luddenden Valley
14 Sep 7 pm	Wainhouse Tavern, Halifax. HX2 7DR	Whisky Tasting 5
21 Sep 7 pm	Cross Keys, Siddal. HX3 9AE	Open committee meeting
28-30 Sep	Viaduct Theatre, Dean Clough, Halifax HX3 5AX	H & C Beer & Cider Festival
5 Oct 7.30	Stod Fold, Dean Clough Mills, Halifax HX3 5AX	Open branch meeting
7 Oct 1 pm	Victoria Station, Manchester.	Tour: Historical Pubs of Manchester
19 Oct 7 pm	Drop Inn, Elland Lane, Elland.	Open committee meeting
21 Oct 1 pm	Red Rooster, Elland Road, Brighouse. HD6 2QR	Social to Brighouse and Hipperholme
26 Oct 7.30	Old Post Office, Winding Rd., Halifax HX1 1SJ	Annual General Meeting

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

Campaigning *for* you

Real ale *is just the start...*

We support everything from pubs, clubs and *drinkers' rights*, to licensees and *breweries*, the list is endless. United in *the story* we all love, our great tradition.

So why not join us?

Save on beer when you visit the pub with our voucher and discount schemes. Plus save on entry to 100s of beer festivals too, just a few perks of our CAMRA membership.

Make our story **part of yours.**
Join at camra.org.uk/join



CAMRA
Campaign for Real Ale

Real stories, real people, real ale

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