
Free
Copper and Tin Issue
July/August 2024
TYKE
TAVERNER
the beer consumers' magazine for Bradford and beyond
Summer is Here
Spend Some of it in a Pub Garden with a Real Ale or Cider
Sunshine is Still Free
Feel the Benefit
CAMRA
CAMPAIGN FOR REAL ALE







Boar & Fable

CONTINENTAL BIER CAFE & DRINKING DEN

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

30 NORTH PARADE, BRADFORD. BD1 3HZ

INDIAN STREET FOOD SERVED TO YOUR TABLE

www.boarandfable.com

Follow us on our social media: @boarandfable

PEACOCK
BRADFORD BINGLEY

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

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

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

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

Financial Overseer **Colin Longden**
treasurer@bradfordcamra.org.uk

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

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

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

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

Membership (local & regional): Adrian Mellow **regionalmembership@bradfordcamra.org.uk**

A Garden Is Not Everything

No. Some real ale and cider pubs have lovely gardens, and they should be patronised and appreciated for what they are: places to show off towering fabulous foxgloves or dangling wistful wisteria.

Many pubs have more of a beer-yard, but are no less fun because of that. It's the benches, the planters, the murals (yes, it happens).

Still others are provided with minimal exterior space, but so many are so inventive. It is incredible what can be achieved with a few square metres of land outside the front (usually). Even if that land is officially public - and not part of the pub's remit - so long as it is done safely and without damage, why not? Pavement cafes are a continental tradition, certainly, but even a firm Brexiteer should welcome this tradition being anglicised.

Whatever the pub, whatever its level of outside sophistication or amenity, if it sells good real ale and cider - you have a duty to support it. Now - go and do just that.

***** 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 whether modern TV is totally feckless without Father Ted, or even if the Bolton Palindrome is a pythonesque theatre, by post or e-mail. Publication cannot be guaranteed, of course, as space will be at a premium inany free publication. Contributions may be edited, without altering the meaning, and certain grammatical errors, if spotted in time, might be corrected.

Well, we have this theory...

Copyright 2024, The Campaign for Real Ale Ltd., Bradford Branch.

Printed by Thistle Print Ltd. T:0113-2040600 E:sales@thistleprint.co.uk

JUST A NOTE:

Ben Hoole wants a word about a previous article

Hi David,

I read with interest the annual Real Ale Holiday article. It looks like it was a cracking trip. One minor point: it mentions the Exchange opening hours and that they haven't been the same since Covid.

Just to clear this up to avoid any doubt, our opening hours have been unchanged for several years and are available to view on Google, social media, in the window and on our website. We close at 9pm on a Monday and this is advertised as to avoid disappointment.

All the best, Ben, The Exchange.

(This should have appeared in the immediate past issue, but it slipped through the fencing on Market Street in April...)

Brian, the report's author, was referring to opening times in general, not just re the Exchange, but it's good that Ben has clarified the situation.

FOX & GOOSE
CO-OPERATIVE PUB
HEBDEN BRIDGE

In the Good Beer Guide 2024

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

2022 Yorkshire CAMRA Pub of the Year

Open daily: Mon 4pm; Tue, Wed 2pm; Thur-Sun 12noon
www.foxandgoose.org
fb @foxgoosehebden
T: 01422 648052
7 Heptonstall Rd Hebden Bridge HX7 6AZ

YES, IT'S ANOTHER PRESENTATION.

The recent Moravian church beer festival in Baildon gave its customers chance to vote for their Beer of the Festival. The winner was Craven Brew's Victorian Imperial Porter .This new beer is already developing legendary status. That Dave Sanders magic again.

The presentation was made to Dave by "Brighton" Bill Arnold, event organiser and part-time lumberjack.

Many more presentations are featured deeper into this issue. And still more are to follow.



NEWSY BITS:

Daleside Brewery, Harrogate has been bought by Rooster's Brewery, Harrogate and has moved into the Rooster's site at Hornbeam Park. Both breweries will continue to operate as separate entities.

Nan Moor's Bar, Todmorden, Wins Second CAMRA Award in Two Months – Halifax & Calderdale CAMRA Cider Pub of the Year 2024

On Tuesday 28th May, the day after the Spring Bank Holiday, the party had not stopped at Nan Moor's Bar. Amongst an ambience of apple-themed vinyl records, surrounded by apple cake, numerous ciders and a barrel of apples for an apple-bobbing challenge, the cider enthusiasts gathered. They were joined by locals, regulars of the bar and CAMRA members as the bar was presented with Halifax and Calderdale CAMRA's Cider Pub of the Year 2024 award.

As the dulcet tones of 'I am a Cider Drinker' by The Wurzels drifted off the decks, a very enthusiastic and exuberant Lee-Anne Burgess, Cider Representative for Halifax and Calderdale CAMRA, presented the award. Lee-Anne stated that she had been a customer at Nan Moor's for a number of years and during that time their offering of real cider had expanded and customers could now be guaranteed to find several real ciders available at all times. She praised Nan Moor's for offering a mix of local ciders as well as ciders from further afield and ciders in a variety of forms.

On the day of the presentation three boxes of real cider were provided, including two from Celtic Marches in Herefordshire ('Slack Alice' and 'Abrahall's Dry') and one of the very last available boxes of Pure North's 'Deanhouse Dry' from Holmfirth, who have now sadly stopped real cider production. On keg, 'Southwest Orchards' from Sheppy's in Devon was provided and there were an array of bottled ciders in the fridge including Hogan's from Warwickshire and Pilton's from Somerset and a rotating selection of rarities from France and Italy that customers would have difficulty finding anywhere else.

Lee-Anne said that one of the things she particularly admired about Nan Moor's Bar was their commitment to serving quality real ciders and not compromising their standards by serving poorer non-real alternatives. In addition, she praised Nan Moor's Bar for its real ales, craft beers and sour beers and for the regular community events it holds including regular open decks sessions, music evenings and many different themed events. She also praised the owners and bar staff for providing a friendly, sociable space that caters for everyone and for the warm and friendly welcome. Lee-Anne concluded by stating that Nan Moor's Bar was a well-deserved winner of Halifax and Calderdale's CAMRA Cider Pub of the Year.



The owners of Nan Moor's Bar, Todmorden, Alice (left) and Lauren (right),celebrate their Cider Pub of the Year Award with Halifax and Calderdale CAMRA's Cider Representative, Lee -Anne Burgess (centre)

There are an increasing number of real cider/ real perry drinkers in Calderdale and throughout the UK and 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, unfortunately, not all ciders and perries are real.

TALES FROM A NARROWBOAT

Coventry and Tamworth

From Napton we continued up the Oxford Canal as far as Sutton Stop, where it joins the Coventry Canal and at the junction we turned left and meandered into Coventry itself where there is a lovely canal basin not far from the centre of the City.



During the 18th and 19th centuries Coventry became famous for Watch and Clock making, helped by the opening of the Canal in 1769, but these collapsed because of cheap imports in the late 19th century. However bicycle making soon appeared from 1870 onwards, then in 1897 the first car was made in the city.

Coventry was also the home of Lady Godiva who is mainly remembered for a legend dating back to at least the 13th century, in which she rode naked – covered only in her long hair – through the streets of Coventry to gain a remission of the oppressive taxation that her husband, Leofric, imposed on his tenants. The name 'Peeping Tom' originates from this legend, in which a man named Thomas watched her ride and was struck blind or dead.



On the Sunday we walked from the boat into the centre of Coventry, did a bit of shopping, a newspaper and some food, then we wandered along to The Old Windmill, the oldest pub in the City which is a Grade II Listed, 15th-century building with a history going back to around 1451 when it was constructed around the trunk of a tree. One original feature is the hearth of the fireplace which conceals a priest's hole, plus the pub had its own brewery at the rear which was used until 1930.

The beers on were Wolfpack Second Row Session IPA, two from Timothy Taylor's – Landlord and Landlord Dark, two from Theakston's – Old Peculier and Old Peculier Chocolate (brewed in conjunction with Tiny Rebel), Morland Old Speckled Hen, Byatt's Vixen and Dark Star Outer Haze, and the ones we tried were spot-on. This place oozes history, it is full of little cubby holes, tiny rooms and beamed ceilings, the menu is great, full of ploughman's lunches, cheeses and pies, and, it is, not surprisingly, very popular with students and locals alike. This was our second visit, the first was six years ago, and it hasn't changed, if you are ever in Coventry, it is definitely worth a visit. So, we had a couple, then we had another pub to visit.



Nicely situated just outside the shopping precinct, and on our way back to the boat is The Hops d'Amour, a new one for us, but it came highly recommended, so it would have been rude not to.



What a wonderful place it is as well, on handpump were Castle Rock's A Kind Of Magic, Marble Brewing's Manchester Bitter, North Riding's Strawberry Cheesecake Stout, VOG Brewery's Jedi Order Imperial Stout and MoR Green Lady West Coast IPA, whilst on the taps were Pomona Island's Superman's Little Sister Mole Stout and three from Tiny Rebel – Zombie Roller Disco Blood Orange NEIPA, Sweet Chin Music Strawberry Meringue Sour and Funky Town Grapefruit Pale Ale. Something for everyone and all wonderful!

Michelle liked the North Riding Stout and I liked the rest, and, we both finished up with the Imperial Stout. Next time we are in Coventry we will certainly go back, and if any of our readers are in the area, please check it out. Then back to the boat for a nice quiet night, or so we thought, then the thunderstorms arrived, and they stayed all night.

A couple of days later we continued along the canal to Tamworth, another favourite mooring of ours. Next to the canal there is a Co-op Food Hall, a launderette and a lovely Chinese Takeaway and the centre of Tamworth is only a 15 minute walk. So, after mooring up we set off for the centre, had a look round the Charity Shops and then called for a pint or two in The Tamworth Tap. This was our fifth visit, and the place just goes from strength to strength. The brewery has moved next door making the inside drinking area bigger, there are seats upstairs and outside, it is always busy, the staff and customers are friendly and helpful and there are 17 different ales on and as many ciders and perrys.

On the pumps were Tiny Rebel Tommy Two Peaks, Burning Soul Lost In Paradise, two from Pentrich – Arch Enemy Hazy Pale Ale and Milk Of The Pearl Milk Stout, Brew York Tonkoko Milk Stout, Wilde Child Dutiful Supremacy Yorkshire Bitter, Holden's Golden Glow and Brew 61 Hop On, whilst on the taps were Beavertown Neck Oil, Galway Hooker Irish Stout, Gwei-lo Custard Tart Stout, Glasshouse Linen, Vault City Apricot and Raspberry Birthday Cake, Tartarus The Rivington Werewolf, Ampersand Dulce Caramel Milk Stout, Yonder Brewery Strawberry, Lime and Pineapple Twister and Deya Steady Rolling Man. Something for everyone.



The Tamworth Tap has won various awards, all very well deserved. This really is one of the nicest pubs in the country, and the most prestigious being voted CAMRA National Pub of the Year 2022 and 2023 (only the second pub to win this award two years running, the first being The Kelham Island Tavern in Sheffield in 2008 and 2009).

Then we went back to the boat and had a very nice Chinese Takeaway for our tea, a very good day.

Where to next? Watch this space...

Phil and Michelle



The Beer Daddy Diaries Pt 7

After a brief hiatus; more waffling about how good it is to take your offspring to a pub

A pub can provide you with a constant. A ballast which can anchor your own progress or provide a lifeline to grip to for some safety when everything seems to be careering out of control at an uncontrollable speed. For me, The White Horse in Thornton has provided a place to repeatedly return to for comfort; enough food to burst a belly and good Timothy Taylor's beer!

It began shortly after our arrival up North back in 2018. We were undertaking one of the key tasks which must be undertaken upon relocating – finding a great Sunday roast. If you haven't dined at The White Horse before; it is indulgent. Not in a fancy, pretentious style of tiny dishes rammed full of truffles and foie gras, where the richness somehow makes you feel full despite the minuscule size of the portions. At the Horse the menu relies on giving you exactly the options you want from pub grub and then providing a serving that is just the right size to be a surmountable challenge.

This is all accompanied by pints from Keighley's oldest brewery. Timmy Taylor's has the experience to brew rich, flavoursome beer which does not bloat or weigh too heavily in the belly – thus allowing for you to confidently choose the "Large" option on the fish pie.

Having first gone to The White Horse as a newly married and recently migrated couple in 2018 and 2019, we then returned, post lockdown, to the pub with a new baby in tow. It seemed the obvious choice to celebrate our first three generational meal, so Father's Day 2021 saw me, my Dad (aka Grumpy) and young Master Vinnie. Whilst the little lad was still only supping milk, the elder gents enjoyed Knowle Spring then the omnipotent Landlord.

Next to attend an outing to the White Horse was Vinnie's other Grandad, my wife Riva's dad. Known to most as John, but to Vinnie he was Grandad Grrrr. John was in a wheelchair due to a stroke and the White Horse was one of the most easily accessible pubs for him to access. Along with taking away his ability to walk, the stroke had, as it often does, removed any filter which might have stopped John speaking his mind. As quick to lavish praise as to openly criticise, he provided the ultimate honest opinion. So when he described the beer as excellent you know they are pouring quality ale.



Unusual choice of sharing platter

The family engagement expanded with over a dozen of us descending again to celebrate Maria, my wife's mum's 60th birthday. An original booking for two hours drifted into an indulgent four hours with frequent comment from the Southern contingent of the group about how easy this beer is to drink. They worked through the full range offered; from Boltmaker to Landlord Dark and back again.

The MVP of this outing was Uncle Shaun who followed the pork belly with a cheese board; you could see his arteries narrowing.

Outings have included further Father's Day

visits and a trip with Vinnie's best bud Henry. It is the go to place both when you are not sure where to go and on those days when you are very sure you want a guaranteed warm welcome, good beer and great food.

So it is no surprise that on the day Grandad Grrrr passed, it was the place we went with Vinnie and Riva joined by Maria and Max, John and Maria's son and Riva's brother. There was nothing that could make that evening easier, but being able to go somewhere with so many happy memories of John made it better than it might have been.

Whilst you can see there have been some pretty seismic events in my life in the six years since I first roasted there, it does what all great pubs do – feels exactly like last time I was there but also a little bit better. I hope the hardworking pub staff know that, although they may only look after us a handful of times a year, they provide excitement and connection which is invaluable. Pubs ground us; with who we are and who we were, who we are with and who we have been lucky enough to have been with.



Insert roast potatoes here!



The
Milners Arms
Ale House

Manor Street Bradford BD2 3BU

We are open
Monday to Thursday – 4:00 till 11:00
Friday – 3:00 till 11:30
Saturday – 1:00 till 11:30
Sunday – 1:00 till 11:00

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

BEERS OF THE PAST

An analysis of Hammond's 1903 brewing records.

Keith Thomas shares some more fascinating brewing history with us.

Why bother with historic beers? We have plenty of beers today to not look backwards and anyway wasn't beer awful years ago with spectres of Watney's and Double Diamond good cause for the instigation of CAMRA?

True enough, but tread further back and we enter the realm of more evolved beers rather than those developed by mass production and mass marketing. In particular beers before WW2 were typically real ale and beers before WW1 most likely brewed with a mix of yeasts to produce potentially different characters to those anyone can remember today.

An interesting window to historic beers arises from the Hammond's 1903 brewing book, a rare survivor of recipes lodged in the Bass Brewing Museum - now the National Brewing Centre and, sadly, now permanently closed. This faded journal records details of 235 brews between 2nd of February and 30th of November 1903 and provides an insight into the beers of an industrial town. Not just the recipes and the ingredients but an indication of their processing and quality assessment.

The Hammonds brewery produced batches of between 70 and 190 barrels per brew (11,340 and 31,160 litres). With a brew every weekday this provides enough for a good sized industrial town but, perhaps, not for extensive distribution beyond and as such would be producing beers suitable for local tastes not for marketing imaginations.

So, what beers are recorded? Well seven beers are detailed with the characteristics shown in table 1. Or at least with assumptions of ingredient yields and efficiencies of extraction. Alcohol levels are probably accurate as original gravities are recorded and can be converted directly to abv. Bitterness may be less accurate as the hops named, Smith and Marmington for example, are not standard varieties but the names of the farms providing the hops.

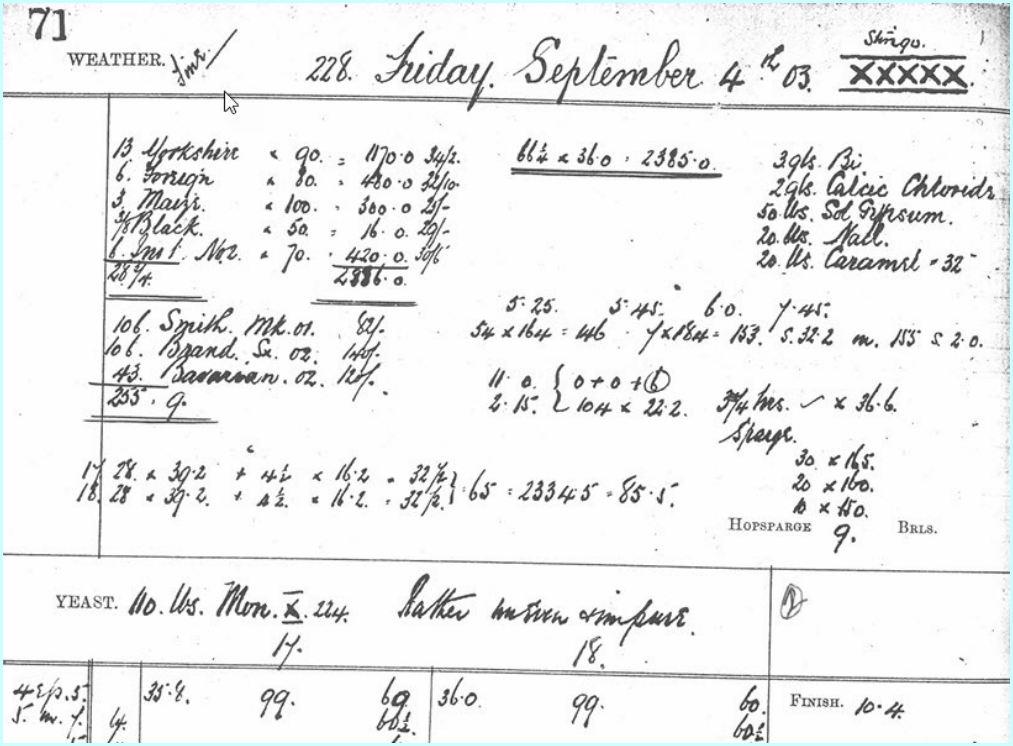
Considering the ingredients it is interesting that the malt grist is a mix of locally produced Yorkshire barley but also including foreign malt, possibly from South America, as well as maize and sugar – the latter possibly to assist with clarify in bottling.

Liquor treatment is recorded indicating the application of chemistry for pH control and flavour balance. Particularly interesting is that each brew includes a note of yeast quality from microscopic analysis. "Cells even and well vacuolated, slightly granular, clean and pure" is a typical comment. In some cases, though a fresh sample of yeast is noted from Ramsden brewery indicating collaboration between breweries.

Gravities and temperatures are recorded for fermentation with many brews being fermented in more than one vessel. This perhaps reflects the evolution of the brewery purchasing fermenters progressively to accommodate increasing production.

Aside from identifying the ingredients a major feature of recipe interpretation is the units used. Weight of grist is given in bushels or quarters – a measure of volume of a standard container while gravity is measured in brewers' pounds – the excess weight of a barrel of

	X	XX Mild	XXX	XXXX Old Tom	XXXXX	Best Bitter	Porter
Original gravity	1042	1044	1055	1071	1100	1051	1055
Final gravity	1010	1011	1012	1014	1027	1013	1019
ABV	4.1	4.3	5.6	7.5	9.5	5	4.7
Bitterness (IBU)	34	40	55	72	119	48	56



wort compared to a barrel of water. Interpretation of these can be further complicated by different sizes in different parts of the country.

Looking at the beer portfolio it is interesting that the weakest beer is a 1.042og, 4.1% abv ale and the strongest a 1.100og, 9.5% abv barley wine showing a wide range of character and including a porter and a strong ale - 7.5% Old Tom. Old Tom seems to have been a common inclusion in West Yorkshire and Lancashire brewery portfolios and still commercially available today from Robinson's.

Previously reported analysis indicated the strong correlation between Hammond's alcohol level and beer bitterness, also seen in other breweries of the time. Another correlation, between original and final gravity, provides further detail on the beer characters. While four of the beers show a strong correlation the 5.6% XXX and the 7.5% Old Tom have a lower finishing gravity than expected and the Porter a considerably higher finishing gravity giving a solid finish and mouthfeel.

Recreations of these beers are possible using the recipe data but a critical input to beer flavour is the yeast strain used. Information on the Hammonds yeast suggests that it was triple strain when the brewery closed in 1955. However, in 1903 it is likely that a wider range of other microorganisms may have contributed to the beer character as well as input from wooden casks. Information on this is more difficult to elucidate but not impossible if an authentic sample of Hammond's beer could be found and analysed for microbiology and DNA fingerprints. To this end it would be of interest to keep an eye out for old bottles in antique shops, as pub mementoes or occasional findings in house clearances or renovations. Even an empty bottle may contain residues to analyse but a full one would give a unique view into a local heritage.

****

In case anyone has or finds a bottle and would agree to analysis, please contact Keith at **keith.thomas@brewlab.co.uk**

A BRIEF SOJOURN IN LINCOLN

Lincolnshire is really quite flat, isn't it? Yes. Ideal for a great many airfields at a time when a great many airfields were needed. So what about Lincoln the city?

They say that Rome was built on seven hills - and so, it seems, was Lincoln. Except that, in the case of Lincoln, all seven hills were stacked on top of each other. It surprises visitors with its hilliness if they were not aware. Even some of those who are from West Yorkshire.

The ancient street acting as the most direct route from bottom to top is called Steep Hill, so it should come as no surprise that a good workout of the lower limbs and the entire cardiovascular system is never in doubt should the visitor take lodgings in the "new" city centre at the bottom the hill and desire to see the beauty of the cathedral and castle close-to.

So, while pausing for yet another catching of breath, the visitor will see the magnificence of the work of those medieval masons getting gradually closer and closer.



Top of the hill: A good range of building styles and ages, the Castle behind us, the Minster looming over the gate in front. There are worse places to be (to catch your breath).

It's worth the effort, but probably just the once (other forms of transport are available).

Much of the old city centre is way beyond charming, with a variety of architectural styles right there for examination. Indeed, so many of the city's abundance of pubs are sited in lovely old buildings - and probably always were. In many cases, two, three, or more floors are taken up to accommodate thirsty visitors and locals alike.

The Carsberg Marston Brewing Company seems to have the most influence in the city,



Not exactly an oil-painting. Still smiling.

but Lincolnshire brewer Bateman is represented. Many pubs claim to be free houses, but there is no need to go into those murky depths right now. Suffice it to say that there are lots of good pubs and some really quite remarkable ones.

As a visit of just three nights would never be enough to have the time to “do” the city's pubs properly, we settle here for a summary of those which we did choose visit - and, of course, CAMRA’s WhatPub database is a useful starting point for making the choices.

In no particular order of visit or preference, here are a few recommended pubs:

Cardinal’s Hat, High Street. A 15th century Grade II listed building with so many rooms all over the place.

Strugglers Inn, Westgate. A multiple CAMRA award winner with a huge range of beers. Situated in the shadow the castle.

Duke William Hotel, Bailgate. Two distinct areas served from a central bar. Several changing beers, apparently, but card payment only - which will upset one or

www. millvalleybrewery.co.uk

MILL VALLEY BREWERY

(NORTHERN)

Tel: 07565 229 560

Email: sales@millvalleybrewery.co.uk

BREWED IN THE HEART OF YORKSHIRE

USING ONLY THE BEST INGREDIENTS

Bitters, Pales, Darks And Seasonal Specials

FOR TRADE SALES CONTACT US

Tel: 07565 229 560

Email: sales@millvalleybrewery.co.uk

Web: www.millvalleybrewery.co.uk

MILL VALLEY BREWERY , WOODROYD MILLS

CLECKHEATON, BD19 3AF



two.

Magna Carta, Exchequer Gate. So named as a copy of said document resides in the castle. Three or so beers and lots of little drinking areas.

Wig & Mitre, Steep Hill. This street was named the UK's best street in 2012. But this pub belies its 13th century frontage size as it opens out like the Tardis inside. Two floors, many rooms, three changing beers.

The Still, Saltergate. A perfectly sensible two-roomed pub. Nothing fancy, but so friendly. Three beers are available from the Marston family, including Bank's The Still, which is actually Sunbeam. Get there on a karaoke evening and the licensee, John, will show himself up by wearing a suit seemingly made from a Roy Litchenstein painting. Oh, and a daft wig. And a silly smile.

As noted earlier, there are many more pubs to explore in a fascinating city, but It doesn't take much to realise that Taylor's Landlord and Osset White Rat and now national beers.



Cathedral or Minster: It's certainly not just a parish church.



PUBS ARE NICE: SO ARE PICTURES OF PUBS

Some lovely artwork is emerging from a local artist Let her introduce herself.



My name is Abbey, I am 28 and a full-time art teacher in Bradford.

I started my pub project just after I moved into the Shipley area with my boyfriend. We are very lucky to be able to live in an area with such a fantastic variety of local, independent pubs! I started this project thinking I would just draw pubs in Shipley and Saltaire, but I am having so much fun that I have started drawing Bradford pubs too! Here are some of my drawings and why I love these pubs:

The Fox, Shipley - A fabulous pub with the quirkiest and cosiest interior! This was the first pub we visited when we moved and the first pub to encourage me to sell my pub prints! If you go, definitely get a 'Fox Wit' which is brewed downstairs!

The Corn Dolly, Bradford - An institution of a pub where I have spent a few summer evenings in the beer garden! The Corn Dolly has such a welcoming atmosphere and I recently tried their new beer in collaboration with Northern Monk and it was brilliant!

******



Anyone interested in learning more about Abbey's work, and who might even be interested in purchasing an example or two, will find the necessary information via social media @abigailaaronart on facebook or instagram or through email Abigailaaronart@gmail.com.

UNDER NEW MANAGEMENT

THE OTLEY TAVERN

NEW MARKET, OTLEY LS21 3AE



WIDE SELECTION OF CASK ALES NOW ON OFFER

The Wright Pub Group

THE FLAPPIT, Cullingworth
OLD SILENT INN, Stanbury
OTLEY TAVERN, Otley

Follow us:

@WrightPubGroup

REVIEWS with Russ Petcher

Shawtime Duo

I haven't actually seen this father and son combo live (yet) as they're based overseas but these guys are certainly rocking it out on the internet with more tunes being added to their repertoire each time I visit their page.

Andy and Jarvis Shaw are huge fans of the U.K. punk and indie scene and Andy also plays bass in the female fronted band Bikini Carwash who are also a firm favourite of mine.

Shawtime Duo do a lot of songs that I'm not too familiar with but I like that as it makes me want to explore new music and see what else is out there. It's the bond that these guys have that I love the most: well that and their amazing fashion sense.



Daisy sings Taylor Swift

A lot of people aren't too keen on Taylor but I don't mind her. She's been on the scene a lot of years and so she must be doing something right. Daisy recorded this 3 track CD at Moorcroft Studios in Cleckheaton and It sounds banging with even a slight nod to Yorkshire on some of her phrasing. This was Daisy's first session in the studio and I'm guessing it won't be her last. Love Story/ Blank Space and Lover are all included on here which must have been a tough decision to make seen as though Taylor has so many great songs to choose from. Daisy will also be performing these tracks live at HMV in Wakefield which is an odd choice of venue but I suppose anywhere is considered a venue these days from libraries to airports to museums.

CAMRA LOCAL BRANCH CONTACTS :

Halifax & Calderdale :
Edward Lee 01274-672165 (h)
07946- 8 71124 (m)

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

Huddersfield & District :
Bob Tomlinson 01484-654062

Keighley & Craven :
Jenny Baker -
social-
sec@keighleyandcraven.camra.org.uk

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

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

Woollen District :
Paul Dixey 01924-420029

ON THE BRONTË'S DOORSTEP

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

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



CASK MARQUE
THE SIGN OF A GREAT PINT

THE FLAPPIT

FLAPPIT SPRINGS, KEIGHLEY, BD21 5PU • 01535 648273

theflappit.com

THE WRIGHT PUB GROUP LTD

Enjoy a Beautiful Stay

Traditional English Pub in the heart of Brontë Country







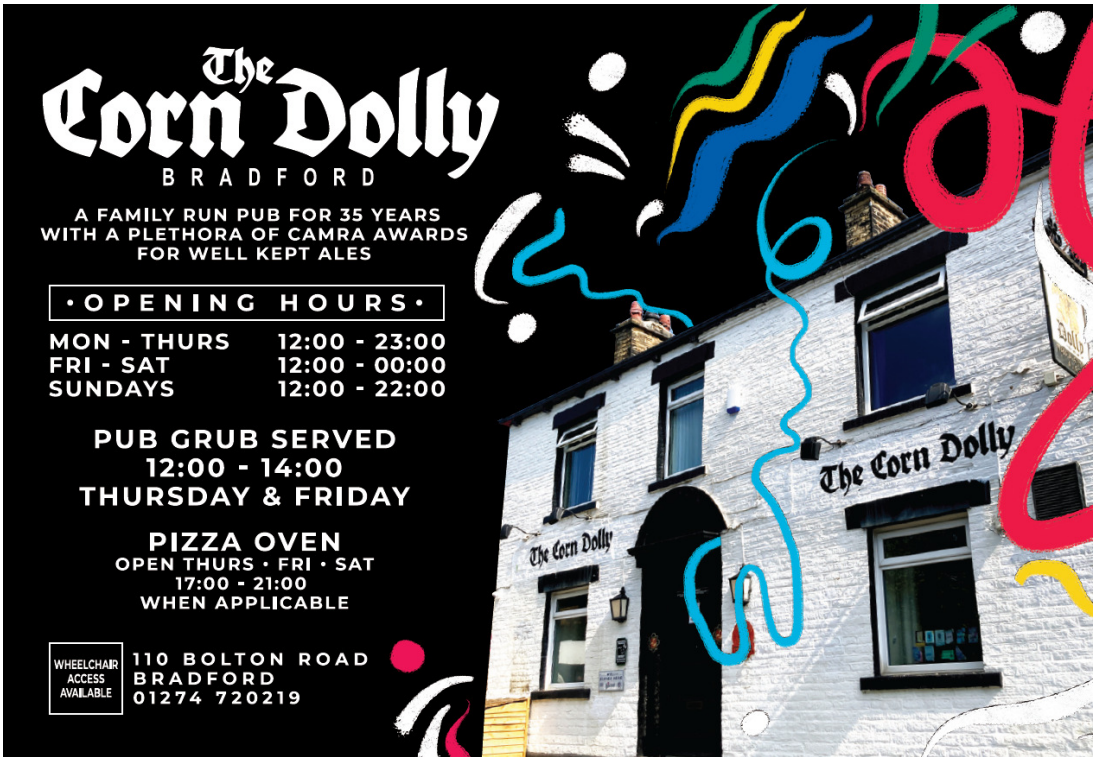
THEMED FOOD AND DRINKS NIGHTS
SERVING AMAZING FOOD 7 DAYS A WEEK
FUNCTION ROOM • 8 ROOMS AVAILABLE

THE WRIGHT PUB GROUP LTD

Old Silent Inn

Hobb Lane. Stanbury BD22 0HW

01535647437 **theoldsilent.co.uk**



NEWSY & OTHER BITS:

The Three Locks, Bingley was formerly the Harvester. A refurbishment has taken place, and there should be four handpumps in by now.

****

For those curious types, the pub shown on the cover is the Shroppie Fly at Audlem in Cheshire, and the waterway is the Shropshire Union Canal. The pic was taken last summer by Phil Littlewood.

Well, it was nice that year.

****

The Airedale Quiz League

has been operating in the pubs and clubs of Bradford and surrounding areas for over 50 years now.

It works on a league basis, with cup and other competitions too, and matches take place on Tuesday evenings. The season runs approximately from September to May.

If you are looking to test the general knowledge of your team of four (from a squad of however many you like), and fancy giving it a go, contact Andrew Copping for more details at:

ajc19110@gmail.com

or by text on 07771 392448.

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.

BRADFORD BEER & CIDER FESTIVAL PRESENTATION & CELEBRATION EVENT: EVIDENCE OF ITS HAPPENING

Bradford Beer & Cider Festival 2024 winning beers, according to public vote:

Chin Chin Cow Whisperer Beer Of The Festival and Best Stout or Porter

Five Towns Medusa Best Beer 6%+

Brass Castle Hazelnut Mild Best Mild (Joint Winner) **Harrogate Nidd Mild** Best Mild (Joint Winner)

Bingley Dr Rudi Best Pale Beer 4-5%

Chin Chin Between the Lines Best Pale Beer 5-6%

Darkland Wildfire Best Pale Beer under 4%

A**tom Neutron** Best Keg or Key Keg Beer

Grumpy John's L-Raiser Best Cider or Perry

****



Picture upper: Ricky presents BOTF (& best stout / porter) plague to Mr. Serious of Chin Chin.



Picture lower: Peter tries really hard to raise a smile with the plague for Chin Chin's award for Between The Lines.

Clear evidence that brewing is a Bloody Serious Business and, so long as the product is as good as these - long may it be so.





The venue for the presentation / celebration event was great for having a good do, but it's lighting was not ideal for capturing good images. We've tried our best, so do please try yours.

****

Picture upper: Anthony presents the plague for Best Mild to two smiling representatives from Harrogate Brewery (see: it can be done). Nidd Mild was the beer.

Picture lower: Anthony gets inventive with another serious brewer: Malcolm from Five Towns .He presents an imaginary plague for Medusa - best strong ale.

Or is he auditioning for some dancing competition on telly?

We'll catch up with Malcolm later.

****

Meanwhile a reprise of some 2024Bradford Beer & Cider festival facts:

Held from 29 Feb to 2 March.

Well over 100 beers - and the rest.

The magical Tombola raising over a grand.

The festival charity, Bradford Nightstop raising over £1200.

2589 visitors.

An infinite number of good times had.

And we actually made some brass for the Campaign.

PIcture upper: We tracked him down to the Red Shed in Wakefield (a wonderful place, by the way) and so we now have evidence of Ricky presenting a plague successfully to Malcolm "the beer guru" Bastow.

Medusa gets her gong (in the form of a Bradford CAMRA plague, naturally). And Malcolm almost smiles. Surely that counts as success?

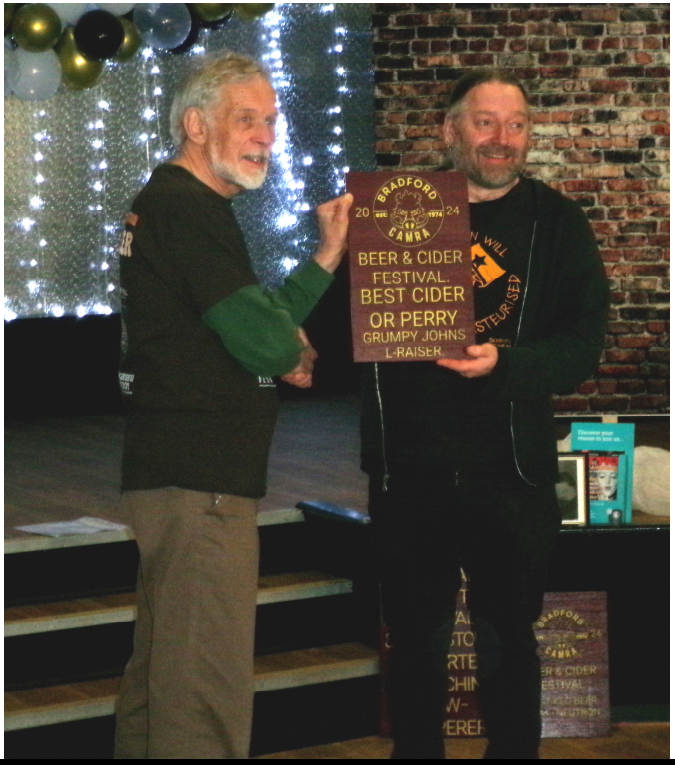
Note the special smooth finish of the plague so that it does not get entangled in that lady's hissing coiffure.

****

Picture lower: Back to the afternoon of the event with Tim Moon belting out the old Yorkshire Miracle songs. Gus and Gerry "join in".







Picture here: It's not just about beer, is it?

No - we have to be alert to the wonderful things that can be done with apples and pears.

Well, you can climb up and down 'em; you can eat 'em; you can cook 'em and have 'em with custard. Mmm - almost as good as rhubarb.

You can also make lovely alcoholic drinks out of 'em. Do it right, don't mess about with unnecessary processes and adjuncts. It really is a relatively simple process.

Here we witness festival organiser Andrew presenting Grumpy John with a plague for best of show. He even smiled.

Well, he does do it right too, you see.

CHIVERS
SOLICITORS
INCORPORATING LYNCROFT SOLICITORS
We offer nothing but honest and professional advice. We deal with your case speedily and efficiently
PRISON LAW
CRIMINAL DEFENCE
FAMILY LAW

Another catch-up: this time at the Boar & Fable.

Picture upper: Darren of Bingley Brewery, flanked by Gary of the same parish, and festival bar manager Peter, accepts the plague for Dr Rudi as best pale beer of the festival.



OTHER STUFF HAS HAPPENED

Bradford CAMRA, as you will all know by now, does things throughout the year - although beerfest time is when it becomes most frantic.

We arrange many celebrations for our wonderful pubs, as well as for pubs in general.
That means pubs of the seasons and pubs of the year.

We are gradually working through the latest batch of worthies in our branch area.

Picture lower: On the occasion marked here Dan Horsman of Jacobs Well in Bradford centre is seemingly happy to receive this plague from Josie.
Why? It's been voted Bradford's cider pub of the year, that's why.

Always available are several proper ciders from local producer Grumpy John, and often from others, too, such as Udders Orchards over Huddersfield way.

More presentations are on their way, and we should be able to record them in these pages. Should be.



MORE OTHER STUFF HAS HAPPENED

At the recent national CAMRA AGM in Dundee, the result of the branch magazine of the year was announced. Somehow, Tyke Taverner found itself in bronze medal position. Here is the citation:

Judges praised Tyke Taverner's good local coverage and appealing informal tone.

An enjoyable read which maintains the standards expected of a CAMRA branch magazine, it manages to be both entertaining, informative and treats readers as if they are part of a conversation in a pub with pals.

Tyke Taverner combines humour with serious debate on both local and national issues in a way that draws readers in.



Picture right: Ricky Holden in Dundee accepting the award on behalf of TT and Bradford branch.

Mention needs to be made of all those who have contributed to this minor success:

The writers and reporters, regular and occasional:

Phil Littlewood for his inspired artwork in many areas;

The fastidious team at Thistle Print (Steve, Jill and Tom).



NEWSY BITS:

Malcolm Toft advises us that the former Hey's Exchange Inn, RAFA Club and latterly Mill Lane pub, Bradford, is for sale. Offers are invited in the region of £349,950.

****

And that the freehold of the Volunteers, Keighley, is for sale priced at £125,000 or offers.

****

And - All the hand-pulled beers in the Crescent, Ilkley, are now £5.

****

James from the LIster Arms in Ilkley informs us that they are starting to sell real ale at £1.79 on Wednesdays.

This Wetherspoon pub can be found at 14 South Hawkworth Street, Ilkley LS29 9LB

****

In Shipley, Sir Norman Rae has gone. The place is now The Pride of Shipley. Four real ales are reported to be on sale, by handpulls, alongside about a million keg fonts.

****

Billy Smith reports that the Park pub on Reevy Road was supposedly open again, but unfortunately it was actually still shut down and in a bad state of neglect. The pub belongs to Admiral Taverns and they are looking for a new person to manage the pub.

However, nearby the Upper George now has real ale is available again.



Harrogate, Ripon and Knaresborough
ALE TRAIL
Bigger & Better
1ST – 31ST AUGUST 2024
100s OF ALES ACROSS 28 BARS
COLLECT STICKERS | WIN PRIZES
Help support local pubs and breweries.
Pick up an Ale Trail leaflet from any of the participating venues from August 1st, or download a copy from our website.
Scan QR code for full details.
CAMRA
harrogateandriponcamra.org.uk/ale-trail
Supported by DALESIDE BEERS OF DISTINCTION

NEWSY BITS:

Planning matters:

The Half Way House, Wyke finally received permission for its demolition. Didn't take long for the building to be deleted from the landscape. See picture below (taken by Ricky Holden).



****

The Fleece in Clayton is the subject of a bid to convert to several dwelling houses.

****

Did You Know?

Bradford nearly had a major event arranged at the new Bradford Live venue for early next year. Just in time for the City of Culture celebrations too. And that event was...The CAMRA National Winter Ales Festival. The venue had been inspected and assessed as being right for such an event but, sadly, the delays in the conversion completion work have meant that the organisers have had to pull out. That's another big one missed, Bradford. How many more events will slide by before the Odeon is finally converted into something useful again?

The big week-long festival will now happen at Magna, Rotherham for a few years.

Still, there's always the wonderful Bradford CAMRA Beer & Cider Festival to indulge in next year (end Feb). Victoria Hall in Saltaire is booked, so keep an eye out for information at about the turn of the year.

****

GO ON: TELL THE WORLD

(well, a part of it anyway)

Get your business noticed among these pages.

Over 4100 copies of Tyke Taverner are printed, and distribution is really quite wide. Clearly the majority of magazines will find a home in the Bradford branch area. However, significant numbers do cross the borders to the likes of the Leeds, Halifax & Calderdale, Wakefield, Keighley & Craven, Harrogate & Ripon, Huddersfield and Woollen branch areas.

Contact the Editor for rates etc.
Don't put it off to tomorrow.

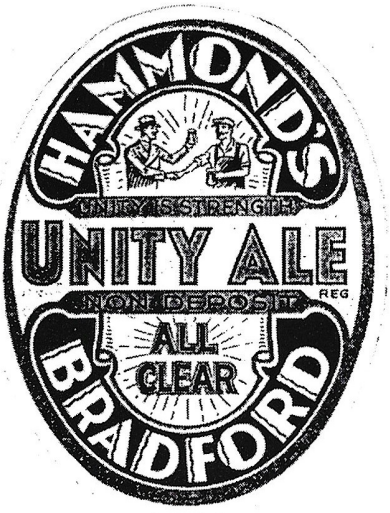
The Hammonds Unity Name Returns - by Malcolm Toft:

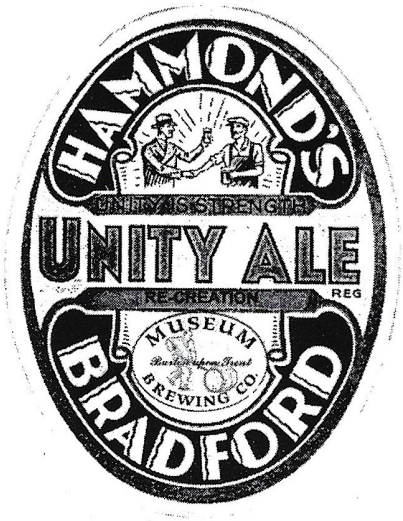
Twenty-four years ago Steve Wellington of the Bass Museum Brewing Co; produced a cask beer named Hammonds Unity for the Three Pigeons, Halifax. Now Kirkstall Brewery, under the Leeds Brewery name, has brewed a beer named Hammonds Unity. It was on sale at the Narrow Boat, Skipton, on Sunday 26th May 2024.

Hammonds Bradford Brewery Co. Ltd; Fountain Brewery, Manchester Road, Bradford, registered the Unity name for a bottled ale in April 1931.

The new brew is slightly darker than most of the Leeds Brewery bitters. It has quite a pleasant flavour with good head retention. In my opinion it is superior better than the ordinary mid-brown beer Bass created. Unfortunately Steve Wellington didn't take the opportunity to contact the former Hammonds brewing staff for tips on producing a Hammonds style brew.







Spot the difference:

On the left is a copy of a label for the original and genuine Unity Ale.

Introduced primarily to compete against local rivals Hey's, who had been making non-deposit (filtered) beers for about 15 years. The other design, a pump clip for a new beer produced by the Bass Museum Brewing Company in Burton.

GOING ONCE...

CAMRA is disappointed with Government response to the consultation on High Street Rental Auctions

Commenting on the publication of the Government response to the consultation on High Street Rental Auctions, CAMRA's Pub and Club Campaigns Director, Gary Timmins said:

"Much of this is a disappointing step backwards for high street pubs.

"Campaigning to see vacant pubs brought back into use is one of CAMRA's core objectives and the proposals for High Street Rental Auctions had the potential to be a really positive move, particularly the proposal's focus on community uses. We know that pubs can increase and expand footfall on the high street, and we hoped Government understood this too.

"However, it was vital that pubs kept their planning protection under the scheme. CAMRA called on Government to ensure that pubs that became part of the High Street Rental Auction scheme weren't gutted of their fittings ahead of bids for the premises, and this recommendation hasn't been taken forward – leaving developers a clear path to permanently converting these venues.

"The recent Crooked House scandal has exposed just how far some are willing to go for a shot at redeveloping pubs, and that current planning protections for pubs simply aren't fit for purpose. High Street Rental Auctions could have been a chance for Government to take a fresh approach and affirm their support for pubs. Instead, their response to this consultation is looking like yet another missed opportunity.

"I am pleased to see provision for Local Authorities to set the uses for which bids will be permitted, and that pubs are specifically given as a case where this would be appropriate. I urge the Trailblazer Authorities that will trial High Street Rental Auctions to make use of this provision, to protect high street pubs from unscrupulous redevel-

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



Opening Hours

Mon - 4-11
Tue - 4-11
Wed - 4-11
Thu - 4-11
Fri - 12-11
Sat - 12-11
Sun - 2-10

For private bookings outside these hours, please call on 01274 395 628

Jacobs Well Pub
Kent Street
BD1 5RL

Photo courtesy of Alex Mitchell

The Victorian Craft Beer Café, Halifax:
Halifax & Calderdale CAMRA's Pub of the Year 2024

On Wednesday 24th April, Tom Hughes and the staff members of the Victorian Craft Beer Café were presented with Halifax and Calderdale CAMRA's Pub of Year award for 2024.

This is the second occasion that the pub has received the award, having previously been branch Pub of the Year in 2018. In addition VCBC has been Highly Commended in the Halifax and Calderdale CAMRA Pub of the Year competition on three occasions in 2019, 2022 and 2023, wasrunner up in the Yorkshire CAMRA Pub of the Year in 2018 and has received a number of awards from the West Riding Branch of The Society for the Preservation of Beers from the Wood.



Richard Lee pictured with the victorious Victorian Craft Beer Café staff team.

In a packed pub, Halifax and Calderdale CAMRA's Branch Chair, Richard Lee, praised the range and quality of the cask ale, keg ale and other alcoholic delights on offer and the friendly, knowledgeable and dedicated staff team and commented on the manner in which the pub has evolved over the years to create what is now not only one of the best and most loved pubs in the branch area, but also within Yorkshire and much further afield. It is rather fitting, although not engineered, that the VCBC has gained the award in its 10th Birthday Year. After the pub opened, it has been expanded on a number of occasions, the toilets have been re-located and there are now multiple rooms with plenty of seating in a variety of comfortable settings.

The Victorian Craft Beer Café regularly serves nine beers and one cider on handpump and is the only pub in Calderdale to consistently serve three dark beers on cask. It has 18 kegs lines, 100s of bottled Belgian and World beers and a wide-range of other alcoholic drinks. Coffee, tea, pies, snacks and non-alcoholic drinks are also available and it is open for at least 11 hours every day.

In his speech Richard also praised the bravery of the pub for offering the Back in Black Festival in which only dark beers are served. Back in Black is a celebrated event which has become famous throughout Northern England. This year's Back in Black Festival will take place from the 5th – 8th December 2024 and there will be 40 different dark beers on handpump (16 served at any one time), 25



dark beers on keg (18 served at any one time) and a range of dark bottled beers. The festival is not to be missed so it is suggested that you should write the dates in your diary now.

Tom Hughes, Manager of the VCBC, (left) is presented with Halifax and Calderdale CAMRA's 2024 Pub of the Year award by Richard Lee, Branch Chair.

ESTD
The Watchmaker
Tasting Rooms at the Square
MMIXIX
South Square, Thornton. BD13 3LD
We have four Real Ales with Ossett Yorkshire Blonde and Timothy Taylor's Landlord on permanently plus two rotating ales, one Hoppy Pale and one Stout/Porter
On tap we have Veltins, Bavo and South West Cider plus two rotating Craft Ales along with Good Wines and Gins
Opening times –
Mon/Tues Closed, Wed-Thurs 4-9, Fri 4-10, Sat 3-10, Sun 3-8
A proud member of Timothy Taylor's CHAMPION CLUB
CASK MARQUE
Telegraph & Argus
THE RETAIL, LEISURE & HOSPITALITY AWARDS 2021
IN PARTNERSHIP WITH BROADWAY BRADFORD

MORE ON HIJACKERY

Further to the Handpump Hijack piece in the last issue:

CBMC's aim is to apply this misleading dispense method "Fresh Ale" to its Wainwright Gold, Wainwright Amber and Hobgoblin brands. Others might follow.

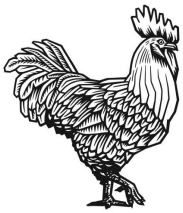
So, when presented with any of these beers being served though handpump, it should make it clear on the clip that it is "brewery conditioned beer". If it does not, it is essential to ask whether it is real ale. Should the server claim ignorance, and the management will not categorically state that it is real ale, then it almost certainly will not be.

Misleading dispense strikes again. Why? This nonsense is purely for the convenience of the publican, and is an affront to the customer. Leave the place immediately and go somewhere trustworthy.



The Fighting Cock

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



21/23 Preston Street, Bradford

Telephone 01274 736701

Visit Britain's Premier Ale House



Regular beers Taylors & Old Peculier.
5 guests always a stout or porter.
Erdinger Wiesse & Dunkel.
3 ciders & 3 lagers
HOT AND COLD LUNCHES SERVED MON-SAT

Bradford CAMRA Cider Pub of the Year 2014 and 2016
Joint runner up pub of the year 2024

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





Top left: This fine triangular building, making the most of its footprint for Hey's, was situated on Market Street. It was demolished to make way for road widening.

Top right: Latterly (in 1995) described as "A sturdy Victorian stone-built pub. The inside consists of a large room split by a three-sided bar, and two small games rooms. A popular locals pub with good beer at cheap prices."



Left: In a south Bradford suburb, this imposing edifice has long since gone.

There were many pubs with this name across the nation, indicating their probable use as society meeting places.

The three pictures last time showed: Beldon Hotel, Otley Road; Bell Dean, Allerton; Blue Lion, Bridge Street / Manchester Road.

Bradford CAMRA socials / events Jul - Aug **All start at 7.30pm unless stated.**

Wed 10 Jul	Groove Pad, Shipley	Branch Meeting
Wed 17 Jul	Black Horse, Thornton, then Watchmaker and New Inn if time.	1833 607 Thornton bus. N2 Nelson Street.
Sat 20 Jul	Ilkley Social / crawl.	Meet at Riverside 2pm.
Wed 24 Jul	Peacock, Bingley	Spring POTS presentation.
Sat 27 Jul	Treasure Hunt! Meet at Boat House, Saltaire at noon.	Then Fanny's, Salt Cellar, Beehive, Hulla-baloo.
Wed 31 Jul	Fisherman's, Dowley Gap.	Social.
Thu 8 Aug	Upper George, then Dog & Gun.	Wibsey Social.
Wed 14 Aug	Lord Clyde, Thornton Rd., Bfd.	Then Turls Green. Outdoor social?
Sat 17 Aug	67 bus crawl. Flappit, then back to White Horse and Ring O'Bells.	1230 67 Keighley bus from N2 Nelson St.
Wed 21 Aug	Joint Social with Keighley branch. Meet at Boltmakers.	1841 Skipton train from Forster Square.
Wed 28 Aug	Fairfax Club / Menston Arms / Malt Shovel, Menston.	1846 train from Forster Square.
Wed 4 Sep	Greedy Pig & Royal Oak.	Eccleshill Social.

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

HALIFAX & CALDERDALE CAMRA

4 Jul 1900	The Cross Keys, Siddal, Halifax	Open Branch Meeting
Sat 6 Jul 1300	The Crafty Fox, Brighouse.	Joint Social with Real Ale Holiday Makers in Brighouse
10 Jul 1230	The Albert, Hebden Bridge	Wednesday Daytime Social
17 Jul 1900	Wainhouse Tavern, Halifax	Whiskey Tasting 10
8 Jul 1930	Wainhouse Tavern, Halifax	Open Committee Meeting
Sat 20 Jul 1300	Nightjar pub, New Rd, Hebden Bridge HX7 8AD	CAMRAmble Round the tops of Hepton-stall
25 Jul 1930	Upper George, Halifax	Thursday Social round Halifax town ctr
Sat 27 Jul Time TBA	Robertown Beer FestivalChurch Road, Roberttown, Liversedge,	Bobtown Beer Bash
1 Aug 1900	The Drop Inn, Elland	Open Branch Meeting
Sat 3 Aug	Half Moon Brewery in Ellerton near York	Halifax CAMRA away day
15 Aug 1930	The Royal Oak, Halifax	Open Committee Meeting
Sat 24 Aug (TBC)	Todmorden Market Tavern, Public Market, Todmorden	CAMRAmble: - Cornholme to Todmorden

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

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

EST 2014

The Record Café

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

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

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

@therecordcafe /therecordcafe therecordcafe.co.uk