Free

Save Our Pubs Issue

July/August 2023

TYKE TAVERNER

the beer consumers' magazine for Bradford and beyond

Pubs are not just for Christmas Save One Today Funding Now Available



CAMRA

CAMPAIGN FOR REAL ALE

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We now also converse by facebook and twitter.

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

PUBS ARE COMMUNITY ASSETS

Communities encouraged to bid for new cash to save their locals

CAMRA has welcomed the latest round of Government funding to save pubs as community assets.

Commenting on the launch of the third round of the Government's Community Ownership Fund which helps communities to save their local pub as a community asset, CAMRA Chairman Nik Antona said:

"Our locals are a vital part of both our social fabric and our local economies. They deserve to be protected as community assets which is why more and more local people up and down the country are taking over their local as a community-owned pub when it is faced with closure, demolition or conversion.

"It is really encouraging to see Levelling Up Ministers announce that another round of funding is being made available through the Government's Community Ownership Fund. This funding is a lifeline for local people who have come together to save their local pub and keep it at the heart of community life.

"I hope that as many communities as possible that are looking to save their local pub submit bids for funding. Anyone interested in saving their local pub can find in-depth guides with all the tools campaigners need on CAMRA's website – www.camra.org.uk/saveyourlocal/."

*****

But there are other concerns about potential changes in planning regulations which, contrary to what might be expected, could result in the loss of many more of our pubs. See later.

***** 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 Fibre Coptics are a Christian sect in Egypt who love electrical wiring, or whether Hertz van Rental is a Dutch delivery driver, 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... Copyright 2023, The Campaign for Real Ale Ltd., Bradford Branch.

NOTES AND COMMENTS

Ricky Holden is usually in front of events - if not actually creating them - so this response to a note in the March / April issue might be considered somewhat tardy. Anyway, he references the Wonky Walker's comment about beer at Batley Variety Club, and another matter...

Highly likely that the pints at Batley Variety Club were from measured electric pumps hence full pint contentment? As to the unnamed bad grace on offer in Central Bradford the establishment in question needs to be named and shamed then Peter Judge sent in to do some staff "training" perhaps?

Ricky Holden

A good point made about those oh-so-common electric pumps in those days. The shame is that they could serve real ale, and sometimes did, but not to the extent we wished.

Sending in The Judge? Who would be so cruel? (For those not in the know, PJ is a fount of information and documentation regarding legislation and trade recommendations for public house trading and so on. And on)

****

Also in that issue was a note from Tony Davies regarding acronyms and the like. Yes, there was a comment about an expensive education being had, and he has drawn umbrage at this.

However, it must be pointed out that nowhere did it state that he or his family had actually paid for this education. The benefits of scholarships and being a bright lad, of course.

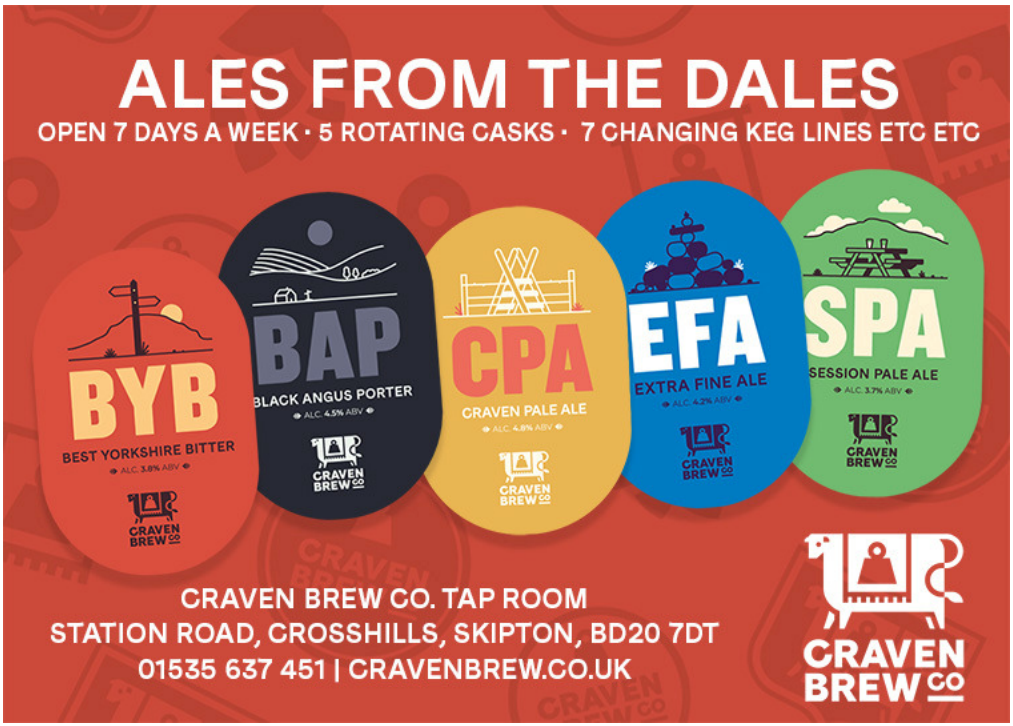
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Now a note from Otley's Royalist Ale Expert, Jeff Utley. This lad gets about.

Hi David

Following on from the last issue's letter re Coronation beers, I was unable to sample any of the three casks of Taylors Celebration at Otley's Old Cock as I was in London over the coronation weekend – it was all gone by the time got home.

In London on coronation day I did manage to find **Greene King's Coronation Ale (4.0%)** golden ale and **Signal's Kingmaker (4.0%)** pale ale (specially brewed for Nicholson's



pubs).

I thought all was lost; however at Skipton beer festival they had four 'Coronation' beers:-

Timothy Taylor's Celebration Ale (5.0%) a strong English amber ale (brewed originally in 2001 for HRH the Prince of Wales's (as he was then) visit to the brewery and again in 2008 to celebrate Timothy Taylor's 150th anniversary);

Theakston's Crowning Glory (4.2%) bitter;

Abbeydale Coronation (3.9%) pale ale and

Lamb Coronation Ale (6.5%) strong ale.

I believe that the Taylor's and Theakston's beers had been available in bottles (but not at Skipton beer festival).

The Lamb Coronation was truly excellent and was my beer of the festival at Skipton – well done to Lamb Brewery.

Also of note was that M&S were selling bottles of Coronation Ale 5.0% brewed for them by Elgoods (possibly a re-brew of the 2022 Platinum Jubilee Ale).

Cheers, Jeff Utley MBE

And who asks about the point of having a royal family? Where would so many breweries find an excuse to make some special, and interesting, beers?

****

Now a piece from The Smoke. Keith Emmerson is a long-standing member of the Campaign, and a good friend of Bradford CAMRA through his participation in many Real Ale Holidays of the past.

In reply to Stephen Carter's article in the last TT, "Let's Get Engaged", he suggests we should "Encompass craft beer; see it as a friend".

If the craft beer mirrors the OED description of real ale then there is no problem. However in the "craft beers" that I have encountered they were too cold, without taste and therefore without an aftertaste.

In a WirrAle article last July the question was asked "Has CAMRA Lost The Plot" where the main worry was that "The organisation [CAMRA] was heading towards becoming a drinkers' club embracing all pub goers - and campaigning was taking a back seat."

And "If CAMRA were to concentrate on its original aim of promoting cask conditioned beers, it doesn't mean it should campaign against keg beers, or mean that members can't drink keg beers for that matter. It would be better for CAMRA to concentrate on campaigning for real ale and not dilute its message by worrying about other types of beer and if we lose members in the process, at least the campaign will be focused."

Both opinions may lead to a loss in membership, which in December 2019 stood at the record level of 192,289 after a small increase of 0.7%. A 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.

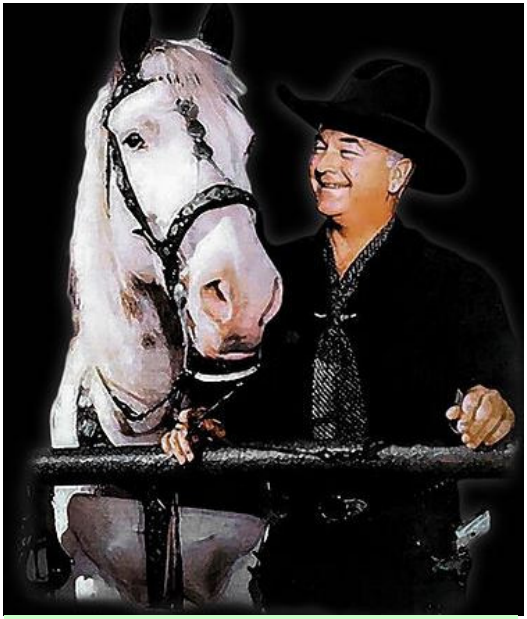
If you are looking to test the general knowledge of your team of four (from a squad of however many you like), and fancy giving it a go, contact Andrew Copping for more details at:

ajc19110@gmail.com

or by text on 07771 392448.

NEWS BITS:

The Beehive, Shipley was due to reopen on 16th June. It is now in the ownership of Inglenook Inns of Darwen.



It's no wonder...

later it dropped to 177,407. By December 2021 it had decreased by a further 8.9% and last year had declined to a six year low of 154,193.

Your London co-respondent (think that should be correspondent).

Keith Emmerson, East London & City Branch.

Well, it's good to know that Keith is all over 1950's kid's Western TV series. He means white hair, of course and is does seem that so many CAMRA members fall into that category - if they can be bothered to grow hair in the first place.

The reasons for the decline in membership are potentially many, but that's for another forum.



NEWS BITS:

The Albion at Greengates has had planning approval to change the pub to four dwelling places. By late May, every sign of it ever being a pub had been removed. By now the conversion work might be well under way.

****

The Red Lion at Four Lane Ends, Girlington, is a Sam Smith's pub of some age. It had been closed, like so many other Sam's pubs for some time before reopening last year. Trade has been difficult to re-establish, it seems, as the real Old Brewery Bitter has been taken out. No demand and all that. A big shame.

****

Malcolm Toft reports that Kirkstall Brewery are acquiring the lease of the Narrow Boat, Victoria Street, off Coach Road, Skipton. Also that the Red Lion, Kirkgate, Silsden, is to get a new tenant.

****

The Sparrow, North Parade, Bradford was suddenly closed by Kirkstall Brewery recently. At the time of going to print, an announcement was due from Kirkstall regarding the future of the Sparrow.

****

The Woodbottom Social Club, Baildon, is reported as having real ales on sale. Excellent.

****

Brew News from Ilkley from Malcolm Gardner:

Wharfedale Brewery. Like most breweries, they are just happy to be in business in the current economic climate. The main problem is that people are not going to pubs as often as before.

Bini - Have moved to the Nomadic Brewery site in Leeds. The Ilkley premises are used as a tap room and this weekend is open all day Saturday and Sunday.

Ilkley - It is believed that Ilkley Brewery lost a significant part of their business when they stopped exports to Russia.

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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 2

The building

The reference to the 1895 alterations is a reminder that the modern Hermit structure comprises several phases. The clues to the building sequence are the old photos and observation of the fabric. The oldest part is that closest to the road comprising the present-day kitchen and the tap room with its fitted bench seating, with the cellars beneath. One door opened directly onto the road (image 1; blocked door 1) - a Burley Woodhead resident recalls this opened directly into the landlord's sitting room. Internal renovations in 2021 uncovered a blocked doorway with a deeply worn sill between the kitchen and tap room (blocked doorway 2, and image 2). This was possibly once an external door as the north wall of the taproom has a slightly different alignment and the coursing of its masonry does not continue that of the kitchen/scullery. The early twentieth-century photo of the south side (image 4) however shows the coursing of the stones there to be continuous, and there is sign of another blocked doorway at the left hand end (blocked doorway 3). Before the building became an inn it is likely this oldest section was one or two agricultural cottages. Internally, the

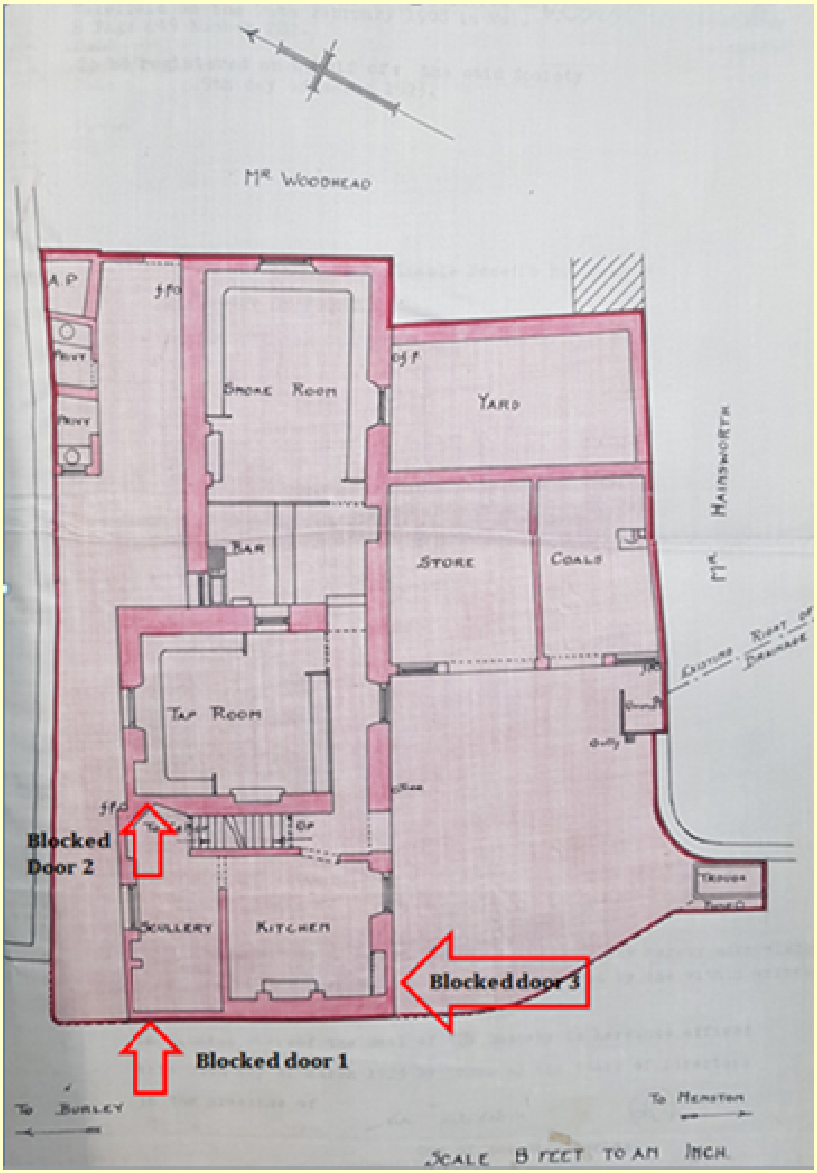


Image 1: 1923 plan which accompanied the sale to John Smith's Brewery (Picture credit: West Yorkshire Archive Service, WRRD/1923/28/954/376).

bench seating that runs along the north and south sides of the tap room certainly dates back to 1941 (image 3), and it is also shown on the 1923 plan and so is very likely to date to the nineteenth century.

At least as far back as the early 1900s the pub was entered from the south, the opposite side to the present entrance from the car park (image 5). The pub was later extended to the east where the floor level of the bar and smoke room is significantly lower than the taproom / kitchen. Outside a vertical break in the masonry is clearly seen (image 4 orange arrow). A corridor, divided from the tap room by a partition which once had glass screens at head height, leads from the entrance to steps which descend through what was evidently an external wall. Early 21st century building work confirmed that this was a secondary extension not bonded to the existing structure. A new bar was constructed in the corner of this extension and the tap room was served through a small hatch. The arrangement can be seen clearly from a 1983 episode of Yorkshire TV's 'Clegg's People' (see part 3 in the next issue). A vertical break in the stonework visible from the window of the Gents toilets, taken with the thickness of the wall leading to the bay window, suggests a further extension was made to the east with the bay window the final addition in that direction. An outbuilding at right angles to the main building (marked as 'store' and 'coals' on image 5) is already visible on the first Ordnance Survey map, and it was enlarged at the end of the twentieth century.



Image 2: Blocked doorway 2. Internal door from scullery/top of cellar steps to taproom – note the deeply worn threshold.

The 1895 'alterations', referred to in Part 1 in the previous issue of TT, likely involved removing the brewhouse and perhaps this was when the cellars were partly given over to a bottling store. In the decades that followed some cosmetic changes were made. Comparison of the earliest known views of the pub from the north side, two photos of the Airedale Beagles meeting at the Hermit (one is displayed in the pub), show that a first floor window was inserted in the north wall and there is also evidence of a blocked window at first floor level (image 9). A car park was added to the north in the 1930s or 1940s. The greatest change came in 2000 when Enterprise Inns built a large extension on the north side and in effect turned the pub 'back to front' as well as doubling the extent of the bar to its present dimensions. From this time the entrance has been from the car park. The store/ garage extension had already been extended to make a small dining room.



Image 3: The Tap Room in 1941–it is still recognizable today! (Picture credit: Illustrated London News, 7th June 1941)

Tales from 'a wayside



Image 4: South side of the Hermit 1900-1910. Blocked door 3 is lower left. Lettering in upper left window reads 'Whitaker's Old Brewery Fine Ales' and in upper middle window advertises 'Whitaker's Flowerdew Whisky'.

inn' c.1840-1895

Several episodes illustrate the Hermit's isolated location. The fine incurred by Leonard Metcalfe in 1855 for opening during church hours suggests he believed he could get away with it as Burley village was a stiff uphill walk away. In 1893 Mary Thompson was prosecuted for selling under proof gin and whisky. In her defence it was said 'the defendant's family had kept this house, which was a wayside inn, for a period of thirty years, and this was the first time a complaint had been made against them.' Mary added the same amount of water to the spirit as her father [William] had, and 'it must also be considered that as there was practically little sale at a house like this there would be a certain amount of evaporation.' The court clearly sympathized with her as a nominal fine of 1 shilling (5p) was imposed. The brewing and storage of beer was not the only use to which the cellars were put. On several occasions corpses were kept at the Hermit pending inquests. The first recorded occasion in 1868 concerned Abraham Croft who fell into the quarry where he was employed as a crane operator. He was described as a 'very sober and industrious man', a widower who left five children. In 1877 a boy from Farnley named Wigglesthorpe drowned whilst swimming in a dam on the moor, it being a hot day. The third occasion in 1892 related to a toddler who died from burns suffered when a paraffin lamp was knocked off a table. Somewhat incongruously, a few years later the occupiers were warned against keeping pigs 'under the house'. At the same time the owner was required to provide 'a cesspool and urinal for the premises' – presumably these are the privies and urinal shown on the 1923 plan. The pub stood next to a field and the prior arrangements are perhaps best left to the imagination. The Hermit was also popular as a stopping off point for walkers, for the Airedale Cycling Club, the local Volunteers when using the nearby rifle range (recorded 1903), and organised groups holidaying under canvas or (later) in huts in the area.

The end of independence

In 1874 the Hermit's ownership passed to James Hainsworth, to his son John in 1882 and then grandson James William in 1905. The latter left the village when he became a bank man-

ager in Doncaster, and later retired to Ilkley. We saw that home brewing probably ended with Mary Thompson, who seems to have been the last Hainsworth relative to run the pub. Her successor as tenant (1895-1900) was George John Butler, who apparently had no background in the trade – he was a baker in 1891 and in 1901 a market gardener. John William Peel (tenant 1900-1910) was described by the Chairman of the Licensing Bench as 'a very good landlord.' He was a native of Yeadon where he had been involved with the cricket club and the Mechanics Institute. The earliest known photo of the Hermit (image 8) shows him with his wife Jane, daughter and their dog. Jane's maiden name was Metcalfe but no connection with the earlier tenants of that name has been established. The lettering in the window above the front door advertises William Whitaker's Old Brewery ales from Bradford - the brewer to which Mary Thompson had earlier sold the White Horse. During the 1914-18 War eighteen men and women from Woodhead's fifty or so households are known to have served in the Forces, of whom six died during the war (and another of 'flu soon after demobilization in 1919). For customers of the Hermit one of the most noticeable impacts of war will have been the savage reduction in licensing hours (which remained in force until the start of the next century) and the decline in the strength of beer towards the war's end (although much worse was to follow in the next war). In 1919 Whitaker's had taken a five-year lease of the Hermit – presumably an extension of previous agreements - yet before it expired James William Hainsworth of Ilkley and Mary Ellen Metcalfe of Nessfield sold the pub in 1923 to John Smith's Brewery of Tadcaster.



Image 5: The north side of the Hermit, probably 1930s. The car park has not yet been made.

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The Cross Keys, Siddal Gains Halifax & Calderdale CAMRA's Top Award

On Wednesday 26th April, Hugh Kirby of the Cross Keys, Siddal was presented with Halifax and Calderdale CAMRA's Pub of Year award for 2023. The pub has now received the award on three occasions in the last ten years, previously being the Pub of the Year in 2014 and 2017, and was Highly Commended in Halifax and Calderdale CAMRA's Pub of Year Competition in 2018, 2019, 2020 and 2022.

In a packed pub, Halifax and Calderdale CAMRA's Branch Chair, Richard Lee, stated that The Cross Keys was 'the perfect pub' and that it was 'awesome'. He commented on the quality and range of the beers on sale, the dedication and knowledge of the staff, the warm and friendly atmosphere and the true community feel.

The Cross Keys is a 17th-century tavern that has a real traditional feel and serves eight real ales on handpump, two keg beers, a range of other drinks, and is well-known for its locally-made, quality, pork pies. It is a popular local's local, is the home of conversation and banter, is visited by customers from much further afield and is frequented by walkers and cyclists as well as many other groups. It has an extensive, undercover, outdoor area where live music is often featured on Sunday afternoons.

The Cross Keys holds a popular beer and music festival in August (the 2023 event will take place from the 11th – 13th August) which is highly recommended by CAMRA members, SPBW members and local people. This festival is not to be missed.



Hugh Kirby (owner of The Cross Keys, Siddal) is presented with Halifax and Calderdale CAMRA's 2023 Pub of the Year award by Branch Chair, Richard Lee.



Happy Hugh Kirby pictured with his dedicated, hardworking, staff immediately after the PotY 2023 presentation.

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TALES FROM A NARROWBOAT

Revisiting Old Haunts

In April the boat came out of the water just outside Middlewich, the bottom needed blacking and a new rudder fitting, so, it was a little later than usual that we set off on our travels for 2023. Our first stop was Nantwich, a place we like very much. Whilst there we heard that one of our favourite watering holes, The Crewe Dog, was Under New Management. This is a phrase that causes different reactions in different people, some say the old management were irreplaceable, others think that it should have happened sooner, but, the one thing that should matter to all is, What is the ale like? We decided to find that out for ourselves, and, whilst the bus fares are capped at £2 it seemed daft not to.



So, a bus ride to Crewe, a bit of shopping, then into the Market Hall to find out. The management may have changed but the ales on offer are still as good, if not better than before. Beers on the pumps were Merlin Castle Black Stout, Castle Rock Myld Stallyns (a 3.8% Dark Mild) and two from Tatton Brewery – Gold and the amazing Marmalade On Rye (a Rye beer flavoured with Orange and Caraway seeds), and they have thirteen taps dispensing lovely ales from all over the country, the ones we tried were Sommar Brewery Sprinkles With That Bar, Ridgeside Brewery Objects In Space, Overtone Brewery Monopale, Salopian Kashmir and the absolutely delightful Siren Craft's Curiosity (a 10% Tongan Vanilla Imperial Stout). All the ales were spot-on and as the place was very busy, they were being enjoyed by lots of others as well as us.





A couple of days later we carried on our journey south, and the next stop was Audlem, another favourite of ours. Last time we were here only one of the three pubs in the village, The Bridge, was open and that was going to change ownership shortly after our visit, so, we were interested to see what, if anything, had changed.





The Lord Combermere is still closed, for sale or to let, but the other two pubs, The Bridge and The Shroppie Fly are now thriving.

The Bridge is a Marston's House, so not surprisingly the handpumps were dispensing Marston's Pedigree, and Marston's 61 Deep but they hadRingwood's Razor Back on the spare pump and Beavertown Neck Oil on tap. We must say they were all well kept.

The Shroppie Fly hasn't been open for a few years, so, it was nice to be able to revisit. They have six handpumps dispensing Otter Brewery Bitter, Black Sheep Bitter, Taylor's Landlord, Butcombe Original, Salopian Shropshire Gold and Adnams Broadside, nothing exciting, but they were very tasty and well kept. They do food as well, but, we had already had our lunch, so, didn't eat.

We sat outside by the lock and watched the world go by, we talked to boaters, dog walkers and dogs, we put the world to rights and had a very enjoyable afternoon.

The pub was very busy, a lot to do with the weather and the fine ales we think, and everyone was happy, just enjoying the day.



The next stop on our journey was Market Drayton, just over the border into Shropshire.

The town is recorded in The Domesday Book and is widely considered to be the Home Of Gingerbread and it is a very popular place with lots of boaters because of the close proximity of the town centre and two supermarkets, Morrisons and Asda, to the canal.

Whilst there we met up with two friends, Steve and Sheena, who live not far away, and as the sun was shining, we all walked down to The Red Lion, the Joule's Brewery Tap, a great favourite of ours.



The beers, as always, were spot-on. On the pumps were Slumbering Monk, Pure Blonde, Pale Ale, Batch 1014 Grapefruit Golden Ale and Batch 1013 American Pale Ale, whilst on the taps were Hedgerow Lemon and Elderflower Pils and Stone Ale, what a choice. Good beer, good weather and good company, what more can you wish for.

Where next? Well we plan to head towards Wolverhampton, Birmingham and Stratford, watch this space.

Phil and Michelle

The Fighting Cock

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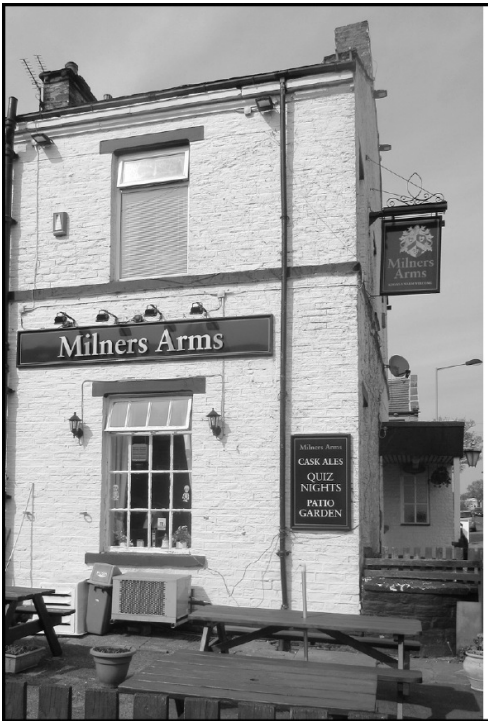
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MICHAEL RALPH FARRAR 02/03/46 TO 01/05/23

Mick Farrar was a stalwart of Bradford CAMRA. Nay - he was a stalwart of CAMRA. He worked at many a Great British Beer Festival, for example. Here is a little detail about MIck in the Bradford branch:

Mick was a Shipley lad, educated at Bingley Grammar, and teaching maths for many years in the various parts of the Southern Hemisphere as well as in the UK.

He was branch chairman from 1998 to 2001, and from 2006 to 2008.That's seven full years. He was beer festival organiser for something like 14 straight years, but Glasses Supremo for so many more. And, as we all now know, was ever-present at all our beer festivals from the start.

He played a part in most of the Real Ale Holidays, too, by researching and leading walks.

Others have much more to say, so here I give way...

David Boothroyd.

Goodbye Mick Farrar.

I think I was 14 when I first saw Mick. I'd been going to Rhodesway Upper School for about a year and Mick became my Maths teacher. Or he tried to be. Maths was my worst subject at school and although he tried, he couldn't teach me much as we would talk about my progress many times after I'd left school.

He'd of course then tell me how bad I was. So I'd have to remind him that I was bad and he was my Maths teacher!

Over the years I got to know Mick through being in the Bradford CAMRA Branch. Mick was the first teacher of mine who I saw on a night out in Bradford, after I'd left school. It was at the Shoulder of Mutton in Bradford and you can imagine my surprise. It was a very strange thing to be face to face suddenly with the man who tried to teach me and we were in the same pub drinking beer.

He came across as a very nice man, which of course he was. I used to tell everyone that he taught me and one time, when we were at the Great British Beer Festival, it was late and we were all drinking, when the Festival was closed, waiting for our lift to our digs by coach. I was sitting with a few of my beer serving colleagues when Mick came over to me. He spoke to the group after saying hello to me. "Hello. Do you know that I used to teach Andrew Maths at school?"



Mick during one of many of Bradford branch's Real Ale Holidays. Just after a walk, probably.

It was a reversal because it was usually me with the news and it was very funny and a fantastic moment. He obviously knew that I shared our association with everyone in the world. Well, I have now! Again.

Mick was a mine of information to me telling me about my old teachers and he'd confirm to me how each was doing in life. I appreciate what he did and I always enjoyed having a drink with him.

He was a Bradford CAMRA Chairman and I remember that he was very good at what he did.

So for one, I want to thank him for the time (and actually I said thank you to him) when in a meeting, the meeting to decide which pubs would go in our section of the renowned Good Beer Guide, that he insisted that all our allocation was filled.

"We are trying to help our pubs and every single space in that book from us, will be filled." Well done Mick. You were so right. Thank you very much for the chats and our short but plenty times we had on numerous occasions.

I won't forget you.

Rest in Peace, Sir.

Andrew Heyes

****

Mick Farrar
Friend, Camrade and all round top bloke.

Mick and I hit it off from our first meeting. Though I was much more akin to his much-missed best mate Tony Worrall, I guess the two us struck Mick as being equally irritating and yet still much-appreciated pals.

Mick came in to first help me when I was organising the move of the Bradford Beer Festival to his beloved Saltaire and the Victoria Hall. He was a revelation: getting stuck in to everything he was asked to do and so much more. He rapidly became indispensable and, as the politics of CAMRA procedure were not to my liking, he took over as organiser - leaving me to concentrate on the beer ordering in the main.

Tony and I made Mick's role very interesting. Winding him up whenever possible. His notes famously went missing - including all the health and safety inspection sheets one year. Mick spent a whole afternoon replicating the records only for the original file to "reappear" a few minutes after he'd done the job. The number of times he lost his KNOB was immense (to similar results), with whole building searches for the missing tool yielding nothing until at the last moment when the said article was located. Doug Smith was also a regular participant in the Farrar-baiting as was the irrepressible Waggy.

I went on many holidays with "Father Mick" as he was nicknamed: always excellent company but probably the worlds loudest snorer? And his trumpet (in)voluntary recitals each morning had to be experienced to believe.

Bradford CAMRA will miss Mick greatly and I'm just so immensely thankful we marked his (and a few other stalwarts') efforts at the Beer Festival this year.

RIP old pal, and up there please keep your knob in a safe place at all times :-)

Ricky Holden

And finally...

We must not forget the undeniable fact that Mick played a huge part in the Airedale Quiz League (AQL) too. As well as being a player, he held numerous roles, particularly that of Secretary to the League. Another organisation that owes much to him.

Indeed, at the recent AQL AGM, over £200 was raised in his memory, and a book of condolence created. All that, and over £650 was raised for Marie Curie Cancer Trust at the funeral in remembrance of Mick. More will surely have been donated by now. That lad just can't help dong good things.

DB.

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Wakefield:
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Harrogate & Ripon CAMRA Cider Award

Harrogate craft beer bar Major Tom's Social in The Ginnel has been awarded Cider Pub of the Year by the Harrogate & Ripon branch. In presenting the award to general managers Lauren and Sam, local chairman Allan Gauld explained that although called the Campaign for Real Ale, part of what CAMRA campaigns for is a high quality of materials and production methods whether that's in beer or cider and perry.



Major Tom's is one of Harrogate's longest established craft beer bars serving four real ales as well as a range of craft kegs, bottles and cans, and will now go forward to the Yorkshire Cider Pub of the Year judging.

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EVERY PICTURE TELLS A STORY BUT SOME TELL FIBS

Well, an apology.

The last issue saw the inclusion of a picture that purported to be of festival beer co-ordinator, Ricky Holden, presenting the plague to Malcolm Bastow, the boss of Five Towns Brewery, as the winner of the beer of the festival - Absolute Carnage.

The wrong picture was inserted. Here is the correct one. Apologies again.





And now to the Exchange Craft Beer House on Market Street. There were no flags out in front of the ornate edifice that is / was the Wool Exchange, but the fairy lights were on for the presentation of the Bradford Inner Pub of the Year Runner-Up plague to Ben and the crew. Kerr the Chair presented it; the others just smiled.





More smiles in evidence here at Jacobs Well, as Dan accepts an equivalent plague from Josie. So that's two runners-up; who has got the Inner Bradford Pub of the Year title this year? All should be clear in the next issue. (It takes a while to get round al these places, you know, at a time and date convenient for all parties.



Same day, same place, and a chance to do some more catching up. Beer & Cider Festival organiser, Peter Down, presents a plague to Grumpy John in recognition of some of his produce being voted best cider of the festival. "Trouble at t'Mill" was the product in question.



The overall Bradford Pub of the Year is the Salt Cellar, Saltaire. Peter is seen here presenting manager Donna Hamilton with the plague as evidence of the achievement.

This award will join the others on the wall before Donna moves into semi-retirement. Bradford CAMRA will miss her and all that she has done in the cause of selling proper beer in proper pubs. Many “traditional” pubs have been lost, but the Salt Cellar is evidence that they can still work, and work well too. *(Pictures: Adrian Mellow; is one: Josie.)*





Bradford CAMRA’s Cider Pub of the Year is the Dog & Gun, Wibsey. Regional Cider Co-ordinator, Christie Jane, presents the appropriate document to Sam Rayner. A new pub on the list of winners. Great stuff.

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PUB COMPANIES – DAY-TO-DAY MANAGEMENT by Paul Ainsworth

Like all businesses, pub companies need a management structure and, for the larger companies, that structure can be quite complex.

Whatever the company's size, though, the management practices and priorities will have a major impact on the people actually running the pubs and therefore on us, the customers.

With managed pubs, the issues are simple. The folk working in the pubs are employees and though pub managers will have varying degrees of leeway, the operation will be pretty strictly controlled from the top. Tenanted / leased pubs and, to a lesser extent, retail agreements, are a different matter. Tenants are their own boss and how they run the pub is primarily down to them.

You'd think it would always be in the company's interests for them to do well, and keep doing well, as that means more money all round – though, as we'll see, it's not always like that. In any event, a carefully and positively managed relationship between the tenant and the company from whom they rent the building and buy many products ought to be in the interests of both parties – but again the reality can be different.

In a typical large pub company, the most visible senior person is the Regional Manager. Reporting to them will be Business Development Managers (sometimes called Operations Managers) who each cover a 'patch' and are the key links between the company and its tenants. Other high-profile staff include Property Managers, Licensed Trade Valuers and Lettings Managers.

The main areas of responsibility for a Business Development Manager (BDM) are dealing with:

-rent assessments and proposals;
-repairs to pub premises;
-tenant recruitment;
-providing information about the Pubs Code;
-matters relating to a tenant's current / future business plans.

The last of these ought to be especially important, with BDMs using their experience and knowledge to support tenants, especially new ones, in developing a successful business. The Pubs Code requires BDMs to take appropriate notes of discussions with tenants and provide them with these records within 14 days.

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At the end of the day, the main loyalty of BDMs lies with their employer, the company. Issues are therefore bound to arise where the company adopts policies and strategies that, in some cases, run counter to the interests of tenants. As an example, a sad but unarguable fact is that many pubs, particularly in rural areas, are worth much more as houses than as working pubs. Companies are often keen to cash in on these assets and therefore might task BDMs with effecting the removal of sitting tenants.

Fortunately, the tightening up of the planning laws in recent years has made it more difficult to obtain change of use but the practice does still happen. A more worrying trend, though, is something we mentioned in an earlier article – the movement by many companies away from the tenanted / leased model towards pubs that are either directly managed or put on retail agreements. The BDM will invariably be a key player in attempts, one way or another, to dislodge tenants.

There are, of course, good BDMs who genuinely see mentoring and advising as key elements of their job and who build up great relationships with tenants whilst still keeping the company happy. They will provide the necessary links with other parts of the company, like accountants, surveyors, property staff, lawyers and so on. Perhaps above all, they will have excellent problem solving skills, drawing on their training, networks and experience to help tenants overcome the obstacles they inevitably encounter.

Unfortunately, many tenants have less than positive things to say about their BDMs. A common complaint is that they hardly ever see them and when they do it's only to hear bad news. Others find the quality of business advice questionable and see the BDM as a company lackey who interferes rather than helps.

The Forum of British Pubs recently conducted a series of interviews with a former BDM of a major pub company and they make for fascinating viewing – www.forumofbritishpubs/confessions-of-a-bdm-recruitment .The topics covered include tenant recruitment, the Pubs Code, retail agreements, rent assessments and dilapidations.

We'll cover some of these topics in the next article when we look at areas which commonly cause to tenants and which give rise to disputes with their pub company.

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The Beer Daddy Diaries Part VI - Neil Adams

Our family relocated from the bright lights of Shipley to the more sedate surroundings of Wilsden in October 2022, meaning that young Vinnie has a whole new batch of pubs on his doorstep to visit and cause chaos in.

He has really been ploughing through the CAMRA approved hostelries and inspecting a few which may need consideration for the 2024 edition of the Good Beer Guide (or "Bible" as it is referred to in our agnostic household).

Moving house is always high on the list of "Most stressful" events in your lives, and this move provided some testing moments. On our packing day I was struck down with an illness that confined me to bed – and it honestly wasn't a hangover.

I rose like Lazarus to participate in moving day and we arrived with two moving trucks worth of clutter at 10am to find…that the people moving out had packed up two rooms out of seven. We then achieved a moment of zen-like calm, unpacked what we could and went to The Malt, just down the hill in Harden for an early lunch.

The fare was a feast of fried beige goodness: onion rings, breaded camembert, chips and breaded mushrooms; exactly the sort of stodge we needed for the forthcoming afternoon of unpacking. Whether having a pint of Theakston's Old Peculiar was quite such a wise mood could be debated but it is one of my favourite ever beers; in part due to it always appearing on cask at memorable points of my life, just as it did here.

However, Vinnie was mercifully in nursery on moving day, so he was not in attendance for this visit. And as this series of ramblings should only be about pubs which he has visited, it meant we had to venture back down the hill a few days later in order that I could include it in this article (oh, the harsh sacrifices made by the amateur journalist).

This time I again supped Theakston's with the thoroughly passable Best Bitter and Vinnie took inspiration from my parents dog, who accompanied us. Said dog is called Mabel, and she placidly lay on the floor throughout our visit. Vinnie decided he wanted to follow her canine lead and started bellowing "I sleep on floor, like dog" to everyone in the pub, which hastened our departure as locals wondered if a call to social services was required.

The Malt is a brilliant old pub, unpretentious both in terms of its menu and approach. Exactly what you need on a wet, cold day after a taxing walk in the countryside. The beer selection is always solid and decently kept. Plus the floor seemed to be very comfortable prompting a Vinnie rating of 3.75 out of 5.



Vinnie in the Malt in Harden – style somewhere between "the cool kid" in every 80s American film and a retiree who is really keen on fell walking.

****** Of the pubs in our immediate locality, I think the Station Hotel and The Flappit are my current favourites. Vinnie has yet to be to the Station, partly due to its later opening time but has had a great time at the Flappit.

We have eaten there with solid pub grub, but the beer has been a much better than solid. They regularly have a Goose Eye beer on: recently Geese A Minute and Goose Eye Bitter have been downed enthusiastically. More intriguing was the Arch Blonde by Barker Bridge Brewery – who I understand are brewing on Old Spot's equipment in Cullingworth, but perhaps with a new brewer? It was a ripper of a drop, only rivalled by the White Snake by Recoil on another visit. I had White Snake last



Vinnie at play in the Flappit

summer and it was just as great this spring, from a micro brewery in Keighley I am unfamiliar with but shall be investigating!

As you can see from the above, we have really increased our arsenal of Vinnie distractions in the pub. With a huge bowl of macaroni cheese in his belly and more felt tips than even he could possibly suck dry; the V Man scores the Flappit a huge 4 out of 5!



Vinnie in The Pub in Hebden Bridge

****** The next place had been on my list since moving up here in 2018 when it was known as Calan's Micropub. It has been in and out of the Good Beer Guide but seems to certainly merit its inclusion based on our recent visit.

Vinnie had raided the many charity shops of Hebden and snared a large version of Mac (the truck from the Pixar series Cars) with the only issue being the lack of room inside to rampage around in. Dad was very happy with the Pale Ale by Lakes Brew Co. Overall Mr V rating of 3.5 out of 5.

****** Even though we are living out towards Bingley way, there were still a couple of trips back into the Shipley area, starting with Saltaire Brewery. Dad had a new beer called Harlequin on cask and then Project A, a very "now" Nitro Stout on keg. Vinnie demonstrated the ability to down a fruit shoot which should serve him well in future boat races!



Vinnie getting some practice in for the future in Saltaire Brewery's Taproom

****** Then it was a trip to one of his favourites; the Crafty Kernel, with his mate Henry. The two sat on "big boy" chairs like the local regulars they are. Dad let down the side by having a keg beer, but it was by Abbeydale. Much more in keeping with the type of beer heralded in these pages was the pint of Dark Mild by Fell Brewery imbibed on a trip to Friends at Ham in Ilkley - which we visited before taking Vinnie and Henry to Pizza Express to eat their own body weights in pizza and dough balls.

****** Vinnie has really been getting the miles in his quest to visit as many Good Beer Guide venues or contenders as possible – this time heading to the Brudenell Social Club in Leeds. It may look like he is drinking a hazy craft beer but it is orange juice (honest!) as I will insist on his first pint being cask. I supped a Nectaron by Anthology. I assume that Nectaron is some new hop as seen a couple of beers called it (one by Saltaire I think) but the fact it was brewed by Anthology was all the information I need. And it predictably was an absolute ripper. Combined with Vinnie being able to run along the recently refurbished seats (without staff complaining) sees the mighty Brudenell this time scoring a humungous 4.5 out of 5 on the Vinnie scale. This score is largely because I really hope it is a venue that I can go to many a concert with him in future years as it is one of my favourite ever gig venues.



On the Big Boy chairs at the K.C.

****** Our little Road Warrior continued to put in the yards to visit CAMRA approved pubs and ventured to Crosshills to Gallagher's Ale House. Owned by one of the nicest landlords you could hope to meet (think they own the Beer Engine in Skipton too?) the beer was great, with a pint of Pendulum by Oakham Ales to start and then a snappy Cool Citra by Ainsty (on keg). Oakham always takes me back to my days living near Essex and Citra was a perennial at our real ale festival at university, glad to see this solid brewery still doing well.



Down in one, son. At the Brudenell.

This pub is nice and spacious inside, with a huge array of games to keep the youngest member of our family entertained. Dominoes were shouted at, board game boxes were rattled but nothing compared to the excitement of his first encounter with a chess board! The "horsey" was a particular hit. This could have been heading for a perfect score but then one of Vinnie's pet peeves was spotted – wall paper pretending to be bookshelves! An increasing common affliction to otherwise great pubs, it reduces the V Man score down to a 4.25.



Junior chess master in Gallaghers Ale House.



"Did someone say this was Timmy Taylor's Pub? Waahoo!!!" in the Fleece in Haworth

****** Christmas time saw a spate of visits to drinking holes with the wider family, beginning in Fleece in Haworth. I had Ruby Ruby by Timothy Taylor's which, per the Untappd app, I was the first person to have! There aren't many bigger Timmy Taylor's fans than me – most of my clothes have been bought from their website or Taylor's on the Green in Keighley. But, as with most of their seasonal beers, this won't be busting into my top three favourite tipples by them. We tried to book in for food with them later in the day but they were fully booked – great to see, although a shame for our clan.

****** Trigger warning – The next venue features zero cask beer. However, had to mention how great Cultures in Saltaire is. Run by Gav from Triangle Bottleshop and, I think, artist Drew Millard and perhaps someone from Northern Monk (did google to try and find out, but no joy) it offers a selection of cheeses and other snacks, plus fantastic craft beers and wine. I had the Patrons Project by Sarah Harris, Harewood Estate and Northern Monk Plum Porter which was also at Bradford Beer Festival so it must be live beer at least!

****** I mistakenly went to the Robin Hood Inn near Hebden Bridge thinking it was the one in the Good Beer Guide on an emergency day off work due to the roof of school blowing off! Taking advantage of an unexpected afternoon off we enjoyed watching the afternoon drift by whilst drinking Daily Bread by Abbeydale which was the perfect beer for a mellow afternoon; nothing adven-

turous, challenging or too strong, just really moreish. On this visit we spotted that the food seemed to be served on plates the size of bin lids. As a family, the only thing as oversized as our skull sizes (see any photos accompanying this article as evidence) is our appetites, so we immediately booked in for food on a future date. The portions were suitably hefty, and I wisely paired with Bright Lights by Distant Hills as my first drop. But as the huge portion of scampi and chips began to expand in my belly, I made the catastrophic error of going for a pint of Lowline by Thornbridge. Not a disaster in terms of the beer selected as it was good, but it was also a milk stout. Having trudged my way through a pint of that I was never going to manage pudding, an absolute rookie mistake. As everyone else tucked into sticky toffee pudding and custard, I knew I only had myself to blame. Even Vinnie seemed to be looking at me with withering distain for my inexperienced food and beer pairing.



In Cultures in Saltaire



Goose Eye Brewery Tap

****** My wife went away for her annual weekend with her chums, leaving me on solo dad duty! Of course, this is the ideal excuse to push up Vinnie's Pub Per Day ratio so we whizzed out to Bradley to The Slaters Arms – one of my favourite pubs of the year so far. Simple, friendly and the pint of Timmy Taylor's Golden Best was heavenly. Best I've ever had this beer and the Slaters Arms pushed this drop into my top three TT beers (for the moment). Vinnie loved the metal animals decorating the garden and was fascinated by the fire. This might be full marks for this one, I think.

******

Finally, as the sun is at last creeping the Goose Eye Brewery Tap provides a massive area out back for the little guy to rampage around. I have noticed that when a pub gets Goose Eye beers on, they tend to keep getting them, a telling compliment to the quality booze being pumped out in Crossflats. This time Chinook and Pommie's Revenge were both decent, but the Golden Goose was absolutely great. As always, a big thank you to Yorkshire for making our families travelling pub odyssey so much fun!

NEWS BITS:

The Crown, Great Horton Road has four handpulls, forthree regular cask ales and one changing. It is Greene King owned but doesn't focus on own beers it has a manager, not a tenant.

****

The community project to take on Hullabaloo in Shipley has folded. THise involved have been advised to hire an admin. manager and a short-term lease extension has been negotiated. There are hopes that he project can be resurrected.

****

Al's Juke Bar in Bradford is closed as a pub. Special events only now.

****

The George at Low Moor / Oakenshaw now offers no real ale.

****

The Bridge Tavern, Bowling Old Lane, Bradford, has real ale on at weekends. Often Saltaire Blonde.

PLASTIC PINTS ARE RUBBISH

With awareness of the devastating impact of plastic pollution increasing, CAMRA has launched a campaign to see Licensing Authorities stop mandating the use of plastic or polycarbonate as a licensing condition for pubs, social clubs, and other on-trade venues.

CAMRA has previously supported calls made by NGO *A Plastic Planet* for plastic pints to be included in government bans on single-use plastic. Their research showed that 75% of consumers say that plastic ruins the taste of beer, with 89% going further and saying that they'd like to see plastic pints banned for good.



Despite overwhelming consumer agreement, the on-trade doesn't currently have much of a say in its use of plastic, with Licensing Authorities across the UK sometimes mandating the use of plastic or polycarbonate as a condition of a venue's premises license – something CAMRA would like to see changed.

In venues where pints might be dropped or broken, CAMRA is calling for licensees to be allowed to adopt some of the alternative to plastic pints, made using everything from paper to aluminium to compostable corn starch.

Through over 200 branches across the UK, CAMRA members have written to their local Licensing Authorities asking for a simple change in wording to the licensing conditions applied to venues where using glass wouldn't be in the interests of public safety. Rather than specifying plastic, licensing could include a wider range of materials or simply give the criteria a material should meet – for example, requiring that beer is served using shatterproof pints.

As it stands, almost 70% of plastic pint cups will end up in landfill or as litter. Plastic cups are the 6th most littered item in UK rivers and 8th most commonly found item on our beaches, so with innovative alternatives being developed all the time, CAMRA is asking why pubs and social clubs – the undisputed homes of the proper pint – are still being shackled to single-use plastic.

CAMRA Campaigns Director, Nick Boley said: "CAMRA's members voted to add environmental campaigning to the areas we lobby on at our 2021 Conference and we want to support the innovators who are creating solutions for a plastic free pint but can't currently market their products to the on-trade.

"Longer-term, CAMRA will be calling for plastic pints to be included in the bans on single use plastic being rolled out by governments across the UK, to ensure that our nation isn't clogged with littered plastic pints and that we can always enjoy real ale, cider and perry without the taste of plastic.

"For one area of government to be mandating the use of plastic, while other areas of government look at banning it is ridiculous, and we want to see a more joined-up approach to this issue."

Sian Sutherland, co-founder of A Plastic Planet says:

"It is an outdated and irrational position of Licensing Authorities to mandate the use of damaging single-use plastic when the sustainable alternatives are readily available.

"The British public is eager to see change. Venues are being shackled by the narrow specifications handed down from above. The pubs and bars of the UK should be able to drive forward their shared agenda of making sustainable alternatives to plastic the norm."

NEWS BITS: Bar 66 in Bingley (the ex-Platform 1-3/4) is closed.

Also in Bingley, the Firepit has now morphed into The Engine Room. Another play on its previous use as a fire station. Taylor's Landlord is on offer here.

****

The Birches, Eldwick, has new owners.

MORE PUBS IN DANGER

High street pubs could be lost for good unless Government thinks again, warns CAMRA

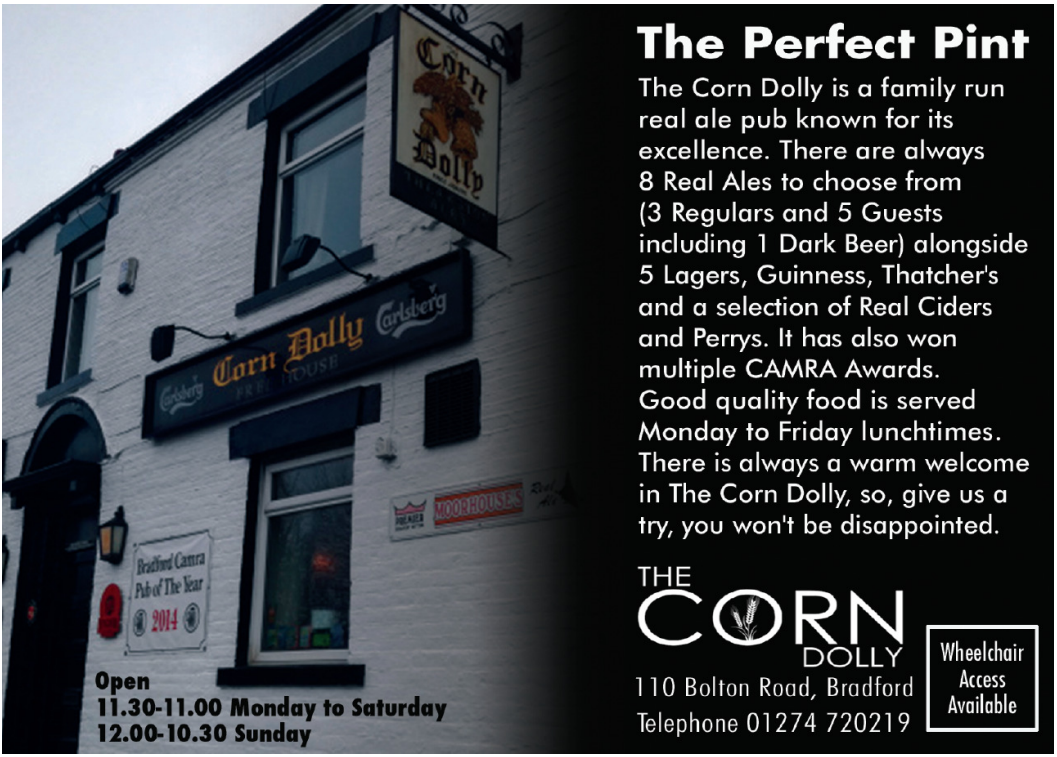


The Campaign for Real Ale has been leveraging its 150,000-strong membership to ensure that the planning protection won for pubs in 2017 won't be undone by the Government's latest levelling up proposals.

Members have written to their MPs, letting them know that Government proposals for 'High Street Rental Auctions' cannot go ahead in their current format, and asking MPs to take action.

CAMRA won landmark protection for pubs just five years ago, with the removal of permitted development rights that had let developers convert or demolish pubs without giving communities their say through the planning process.

High Street Rental Auction proposals are currently under consultation with the aim of rejuvenating high streets by letting Councils auction leases for a range of vacant property types, but these proposals miss the mark by reintroducing permitted develop-



ment rights that would see pubs converted, divided up into multiple units, or gutted of fittings without the need for planning permission.

The e-lobby campaign follows a letter sent to Levelling Up Minister Dehenna Davison MP by CAMRA National Chairman, Nik Antona, asking the Government to think again about removing pub protections with High Street Rental Auctions.

Recently the Government opened the latest round for bids to the Community Ownership Fund, while at the same time, consulting on taking planning protection away from the kinds of venues that so many communities are working to save.

It's vital that the Department for Levelling Up, Housing and Communities, which is responsible for both the Community Ownership Fund and High Street Rental Auctions, takes a more joined-up approach to legislation surrounding the trade, and offers meaningful change that empowers communities to support, or even run, their locals.

Everyone should contact their MP and ask them to stand up for high street pubs.

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A PUB REVIEW

By Andrew Heyes

I've passed this pub so many times that I felt I should go and see what it's all about. I'm talking about the Bradford Hotel which is very near Shipley.

I think that the old Mercedes must have been outside there for the last 10 years or so. No doubt, when it was new, it was a lovely car. In contrast, pubs get better with age and this is a very old pub. There is no doubt, history here. It's an experience!

The inside is opened up so it's one big room. Such a shame because I'm thinking there was more to here many years ago, for example, a few rooms, and with rooms comes true character.

The bar is small and the atmosphere was lively but not awful. Yes people looked at me when I walked in, and I said hello to them. It's a pub and I'm a stranger.

The hand pumps were in tact but the Tetley's wasn't and anywhere else, the pump clip would either not be there, or turned around. So I had a Coke.

Sitting on my own so I could see anything that was going on, the laughter was pleasant and my time there (20 minutes!) was spent engrossed mainly in the pub interior.

Across the way from me, was a bandit machine and above you could see the wonkiness of the wall, where the bandit top was higher up on one side. It's an old pub. Nothing really happened. I wanted to enjoy being there and as an experience, I liked the Pub's local customers and being there was enjoyable. I certainly didn't overstay any welcome I received and at the same time, didn't ever felt like I shouldn't be there.

I like to do this on occasions. Of course, I like to go to pubs in our area where real ale is guaranteed. But sometimes it's nice to be random. The thrill of going in a pub that I don't know, for the first time, is something I've enjoyed doing for many years. I'm sure that I'm not the only one! So I'd like to encourage you all who are reading this, to try and do the same. After all, there may be a time when you can't.

Pubs really need us right now.
Cheers.

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BROAD ACRE WANDERINGS with Paul Davis

And another warm welcome to the latest edition of Broad Acres Wanderings. Since my last column, I have enjoyed several Kirkstall Brewery beers, taken another jaunt across to Germany, enjoyed the fine countryside and beers of the Yorkshire Dales, and, after a long period of unseasonably rainy and chilly weather, finally embraced the start of the local cricket season.

A muggy and cloudy day greets me prior to embarking upon my latest local pub adventure. Myself, along with your former scribe of this column, Rob Wilson, and with three other pals, seek to investigate the delights of some Kirkstall Brewery establishments in Leeds. Our first port of call is the Cardigan Arms, located in Burley, a suburb of Leeds itself. The pub was built in 1893, and is named after the Earl of Cardigan who was a major landowner around the Burley and Headingley area. After a brief period of closure, this jewel in the Leeds crown of real ale establishments was lovingly refurbished and re-opened by Kirkstall Brewery several years ago, and still has a very traditional feel about it. The pub boasts four rooms, a drinking lobby by the bar and an upstairs quiz/function room too. Food is served daily, and a quiz is held each Tuesday evening. The pub serves the full range of Kirkstall brewery fare (Bitter, Black Band Porter, Dissolution IPA, Pale Ale, and Three Swords). I arrive early, pull up a chair, and order a pint of Three Swords. I am then joined by the collective rabble, each of whom order their respective choice of ales. We are also accompanied by our pal Steve's impeccably behaved dog Mo, who spends most of her time sleeping, possibly a reflection of our range of conversational topics, which include the following: Dewsbury Rams tremendous victory the week previously; French rugby league; the state of Yorkshire County Cricket Club; the trials and tribulations of Leeds United; and possible future cricket and ale trips.



It's Summer: What beer gardens are for.

After finishing up our beers, we head a couple of doors down the road and I make my first visit to Dave's Pie & Ales. Opened in November 2021, this was a lockdown pipe dream that became reality for the owner, who discovered a pie-making machine in a West Leeds reclamation yard.

After planning to sell it on, friends persuaded him to keep hold of it, and he started making use of it with impressive results. He then discovered an empty premises, and the rest is history, as they say. Upon entering, it has a very small and cosy feel to it – a real micro pub. There are three hand pumps on show, plus a small selection of local bottled beers too. And, of course, a variety of pork pies and peas too. A couple of my comrades tuck in and wash it down with the obligatory pint of ale, and Mo attracts much attention from the friendly barmaid. I plump for the Mary Jane from the Ilkley Brewery before we move onto the next Kirkstall Brewery venue. A 20-minute walk towards Leeds City centre finds us at the Kirkstall Brewery Taproom & Kitchen. This is a spacious one room set inside the Kirkstall brewery



Mo - on a different trip. Or lost.

itself, and boasts the full range of Kirkstall brewery beers, as mentioned above, as one might expect. The room is tastefully decorated with all manner of pub memorabilia, and serves a range of pizzas and salads, and there is an outside drinking area too. We then take a taxi into town, I drop off my pals close to the train station and head home to my local pub, the Regent in Chapel Allerton, a suburb of north Leeds. This is a two-room stone-built Victorian pub in the heart of Chapel Allerton. It is one of the oldest pubs in Leeds and, to that end, has a very traditional feel to it. The beer is always in good nick, and there are usually ales from Ossett and Kirkstall Brewery on tap. I end my day with a Silver King from Ossett Brewery before wending my way home.



An open pub: just what the world needs.

A few weeks later I head North for a couple of days of peace, quiet, and fresh air up in the Yorkshire Dales, and locate myself close to the idyllic market town of Settle. Our first port of call is the recently opened Black Horse in the neighbouring village of Giggleswick. After a four-year closure, the Black Horse re-opened its doors in July 2022 and is a family run business. As well as the cosy drinking areas inside, there is a large outside patio for sun worshippers such as myself. Whilst their beers are primarily sourced from Timothy Taylor, they also incorporate beers from other breweries too. To that end, I procure a pint of the Lamb Pale Ale from the Lamb Brewery in nearby Littondale, and it tastes delicious too. Other local pubs visited were the following: Talbot Arms (Settle Brewery Mainline Bitter); The Golden Lion (Thwaites IPA); and the Royal Oak (Timothy Taylor Landlord). The next day, we took the two mile walk or so up to the nearby village of Stainforth, just North of Settle, where I indulged in a spot of open water swimming of sorts in the nearby Stainforth falls. Obviously, I needed some refreshment after my exertions, so we called in at the nearby Knights Table. Despite being food orientated, the beer was in good nick (Ilkley Pale Ale), and there are splendid views to be had whilst tucking into the beverage or food of your choice. I then finish off my trip with a visit to Bar 13, my favourite watering hole in Settle. Unlike the above pubs, whose focus is upon food, Bar 13 prides itself on being more of a local's pub. Inside it is small and cosy and we were remembered like long-lost friends by bar staff and punters alike, who we had encountered upon our last visit two years ago. A few pints of Chinook Blonde from the Goose Eye Brewery slip down effortlessly.

And finally onto cricketing matters. After the monsoon-like conditions of April and early May, a prolonged dry spell has meant I have been able to make my usual random collection of visits to club cricket grounds in and around West Yorkshire. Special mentions go to Harrogate CC (Highway Fifty-One from Rooster's Brewery), and Pudsey St Lawrence CC (Yorkshire Blond from Ossett Brewery). We also ventured out to Lightcliffe CC, a picturesque venue located between Halifax and Brighouse. Upon my last visit, there were no bar facilities whatsoever. This time, however, the venue sports a quaint old-fashioned tea hut and portable cabin serving cans of Vocation Pale Ale. However, this is only the start of far more grand plans for the club, who are in the process of building a new pavilion, which, at the time of writing, is hoping to be completed by mid-July. They plan to have five hand pulls, with a couple being from the Vocation Brewery in Hebden Bridge. The bar is aiming to serve as a local watering hole for the village, and plans to be opened on non-match days too. I shall be visit-

ing again to sample its quality.

There was also time for my now annual jolly across to Germany for a spot of ground-hopping with games attended at Mannheim, Schalke, Erfurt in the former eastern Germany, and the centrally located university town of Gottingen. Although, once again, alas, no real ale was to be found on this occasion. I shall make it my mission to seek some out upon my next visit to the land of beer, sausage, and affordable football.

Well, that's all for now folks, here's wishing all readers a long and enjoyable summer in a beer garden of your choice, hopefully accompanied by some good weather too.

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IDLE WAKES UP

Good news for real ale lovers in and around Idle:

The Terrace, which had rid the place of real ale and real atmosphere for a while, is now under local stewardship.

Symposium Bar & Kitchen is its new / old name. This is what the two ladies in charge have to say:

We consider ourselves incredibly lucky to own this gem of a local landmark and we're excited to bring back a name that the people of Idle hold dear.

We've been regulars here for well over a decade and have often joked that it's been a second home to us. It was actually here where we met many years ago and became best friends, so it's a bit of a dream come true to have bought it and we want to make sure it's here to stay for years to come.

As an accountant and a graphic designer, it's been a steep learning curve for us to say the least, but our enthusiasm and love for the Symposium has always been at the forefront of our minds and kept us focused on the job in hand.

We hope our customers enjoy it as much as we do and help us to make it a great success!

Jess and Stacey.

Sorry, no space for the Dead Pubs feature this time. Next issue for certain.

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

6 – 11th July	Real Ale Holiday. Details from Josie	
Tue 11 July	Noon. Corn Dolly. Farewell to the Holidaymakers.	
Wed 12 July	Branch Meeting. Caroline St. Club. Saltaire	
Wed 19 July	Clayton. Royal & Liberal Club, John St. BD14 6AJ	1854 Clayton bus 637 from the Int. (1857 Broadway.)
Thu 27 July	Joint Social with Keighley Branch. Meet between 4.05 & 4.45pm at the Great Northern, Thackley. Route from there to be decided on the day.	Others: Commercial, Ainsbury & Black Rat. Keighley depart on either the 2019 or 2119 60 bus.)
Wed 2 Aug	Symposium Bar & Ktchen, Idle.	640 or 641 bus from Hall Ings. 1852 or 1906
Wed 9 Aug	Burley-in-Wharfedale: Meet at Burley In Wharfedale Social Club. Other Pubs include Queens, Red Lion, Burley Tap, White Horse. *If a train strike, social at the Corn Dolly.	1816 or 1846 Ilkley train from F/S Ret: 2158 train.
Wed 16 Aug	Fishermans, Dowley Gap, Bingley	
Wed 23 Aug	Beehive, Shipley followed by the Crafty Kernal & Sir Norman Rae	
Wed 30 Aug	Castle, 20 Grattan Rd. BD1 then the Shoulder Of Mutton, Kirkgate.	
Wed 6 Sept	Queensbury. Omnibus & Old Dolphin. Then 2046 576 to New Dolphin	576 Halifax bus @ 1846 Ret: 2145 or 2217.

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

HALIFAX & CALDERDALE CAMRA

4 Jul 7pm	Wainhouse Tavern Upper Washer lane, Halifax	Whisky Tasting 4
6 Jul 7.30	Elland Craft and Tap micropub,Elland	Open Branch Meeting
12 Jul 7.30	Fox and Goose, Hebden Bridge	Cider P o t Y Award (TBC)
13 Jul 1.30	Old White Keighley Rd, Cross Hills, Keighley	Social to Craven Brew Co
20 Jul 7.30	The Big Six, 0 Horsfall Street, Halifax	Open Committee Meeting
22 Jul 1pm	York Tap, Station Rd, York YO24 1AB	Social to York
29 Jul 2.30	Todmorden Market Tavern. CAMRAmble	Cornholme to Todmorden
3 Aug 7.30	Wainhouse Tavern Upper Washer lane, Halifax	Open Branch Meeting
5 Aug 1pm	Blue Pig, Midgehole Road, Midgehole	Social to Beer Festival
11 Aug	The Cross Keys, 3 Whitegate, Siddal, Halifax	Cross Keys Beer Festival
12 Aug noon	The Baum, 33-37 Toad Ln, Rochdale OL12 0NU	Tri CAMRA Branch Social
17 Aug 7.30	The Navigation, Chapel Lane, Sowerby Bridge	Open Committee Meeting
19 Aug	Visits to Outlying Pubs	Check with branch.
24 Aug 7.30	The Grayston Unity, 1-3 Wesley Ct, Halifax	Social to Grayston Unity

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



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9 Enjoy great **HEALTH BENEFITS** (really!)	10 **HAVE YOUR SAY**

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