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March/April 2024

TYKE TAVERNER

the beer consumers' magazine for Bradford and beyond



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Or try Malcolm Toft's: metrealbeernews.co.uk
We now also converse by facebook and X.

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

WERE YOU THERE?

This is a message for CAMRA members who are probably over 70 now:

Were you active in 1974, 1975, 1976 when the Bradford Branch was finding its feet properly and beginning to do good things?

Sunday April 21st sees our annual Beer Festival presentation event and workers thank-you social.

50

An invitation is also extended to all those members from the early days of the Bradford branch to come along and reminisce - at least. If you are among that number, do consider attending. It's free for you.

The event will be held at the Saltaire Bar (aka Shipley & District Social Club), 70 Saltaire Road, Shipley, BD1 3HN, commencing at 1pm.

Refreshment will be provided.

See you there! Or did we see you at the beer festival anyway?

***** 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 dodgy calculations end up with a disfigurement, or Doug Feature is indeed an Archaeologist, 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 have a theory...
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A QUESTION FROM THE SMOKE

Keith Emmerson writes from London:

I noticed a recent BEER (*) magazine front page proclaimed "Yorkshire Ales - Why cask is king again in God's own county".

I wasn't aware it went away. Have I been comatose all these years? I pass TT onto my brother when done and the thing he is always amazed at is the amount of pubs selling real ale and the variety they sell. Sadly there is little choice where I live and even less where he is.

Below is an article for my local TT. Based on my investigations it appears to show real ale on the decline. Whatpub updates are printed each London Drinker edition so it was no big deal to go through it.

Regards, Keith

****

Real Ale - Dying?

Looking, as I do, at the Whatpub updates I have been surprised at the number of pubs that have stopped selling real ale as well as the number of new pubs opening without real ale.

I decided to investigate. The data for my branch ELAC (East London & City) shows the database has 1676 premises. This data showed that there are 835 open premises. With 477 shown as keg. Which makes 358 real. In the 1991 ELAC Guide there were 1001 which included 55 closed pubs.

When I looked at Whatpub data published in London Drinker ELAC data from Sept 2022 - Sept 2023 is as follows: 34 became keg, 37 Opened keg, 19 Reopened keg (it is not known the real ale status when they closed). One became real then went keg again. None opened selling real ale.

Similar situation for other branches I imagine? Data seems to suggest pubs are turning their backs on real ale. Is it dying?

On another subject I had an occasion to travel down Coxie Green Road (Brentwood) and saw that the White Horse has been renamed the White Hose. Whether that is panty hose or garden hose is not clear. On the other hand maybe the R has fallen off and not been replaced. Many years ago I recall a similar name change. The Oliver Twist in E10 had lost its S. Any readers remember similar "renamings"?

PS. ELAC data dates from 1983. I should know as the experts asked for it to jigger into Whatpub format. All our guides can be found here http://www.pigsear.org.uk/pub%20history.htm

****

Keith Emmerson
2023 Leyton Orient Blog
Leyton Orient Diary
CAMRA East London & City

(*) = The quarterly magazine for CAMRA mebers.

****

Very interesting. Any comment from our readers as to how the many changes have affected them over the years?

As for temporary name changes: For a while there was a pub at the top of Church Bank, Bradford, called the Ock & Ottle.

Then there was the Of Kent on Sackville Street. There would surely have been more: what about them?

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.

MAKE IT 20%

Increasing Draught Relief to 20% in the Chancellor's Budget would provide the adrenaline shot the pubs and brewery sector needs to succeed, according to representatives of the sector.

In a joint campaign, independent breweries and beer consumers are calling for the Chancellor to *Make It 20%* and increase the lower rate of duty for draught beer from its current 9.2% while at the same time freezing the rest of the alcohol duty levels.

The Society of Independent Brewers (SIBA), the Independent Family Brewers of Britain (IFBB) and the Campaign for Real Ale (CAMRA) have jointly written to the Chancellor to make the case ahead of the Spring Budget on 6 March where he is due to make a decision on beer duty levels from the summer.

In the Autumn Statement last November, the Chancellor chose to freeze beer duty until August to allow the new Alcohol Duty System introduced in 2023 to embed. A key part of the new system is the Draught Relief, which allows the Treasury to charge a lower duty rate on beer and certain other alcoholic products sold in draught in pubs.

We all believe that a more substantial cut of 20% on draught beer would encourage people to support their local community pubs and drink in the supervised environment instead of at home and help secure jobs and businesses in the pub and beer sector.

This comes as the sector continues to face intense pressure from energy prices and cost increases with hundreds of pubs being lost in 2023.

SIBA Chief Executive Andy Slee said: "Pubs and breweries already pay way over their fair share of tax and this is the Chancellor's opportunity to give the sector a boost in his Budget in March. Increasing the Draught Relief would mark a major milestone coming one year after the new alcohol duty system went live, which gave the Chancellor the unprecedented power to charge a lower rate of duty on draught beer."

CAMRA Chairman Nik Antona said: "The support of pub-goers and beer consumers was key to getting Draught Relief introduced last year, which enables the Chancellor to favour our cherished pubs and independent breweries in the tax system. This is the opportunity for the Chancellor to demonstrate his support and Make it 20% by increasing the Draught Relief in his Budget speech."

The Chair of the IFBB Rick Bailey commented: "The whole sector has seen the benefits of the new Draught Relief, which positively supports our community pubs and independent breweries. At a time when the sector is still recovering from the pandemic and trading conditions continue to remain challenging, increasing Draught Relief to 20% would be a welcome development for pubs this summer."

Of course, by the time that this is being read, we should know what happened in the Budget. But, at the time of printing - we can only hope that sense prevails.

CONSUMER ADVICE

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TALES FROM A NARROWBOAT

From Leamington to Banbury



From Warwick we set off down the Grand Union Canal and the first town is Royal Leamington Spa. We called at Morrisons supermarket, then decided we would stop for the night. So, after a look round a few Charity Shops we called in Leamington's first micro brewery, The Fizzy Moon Brewhouse for a pint or two. Situated on Regent Street, just off The Parade, it is a very trendy place that is popular with customers wanting food during the lunchtime and evening and drinks from noon until midnight.





On the bar were two of their own brews, Sadhu Singh Session IPA (named after the owner's late father) and American Red Indian Amber Ale, these were alongside three from Purity – Gold, Mad Goose and Common Man Hazy IPA, Fuller's London Pride and Brewdog Hazy Jane (thankfully no Abbot, Landlord or Doom Bar).

There is a very popular Cocktail menu, over 150 Gins and plenty of other spirits.



Whilst we were there people were arriving all the time to eat and drink, and we imagine it will be even more popular during the evening and night, in fact it has been voted Warwickshire's best bar for the last five years. The staff were very helpful and friendly, the beers we had were lovely, especially the home brews, and, we are sure we will call again next time we visit Royal Leamington Spa.

From Leamington, we left the Grand Union and set off down the Oxford Canal, passing through Napton, Fenny Compton and Cropredy on our way to Banbury which is said to have played an important part in the English Civil War as a base of operations for the Parliamentarians.



Our first port of call was Ye Olde Reine Deer. This pub, which bears the inscription Anno Din 1570 was allegedly used by Oliver Cromwell whilst he was laying siege to the now destroyed Banbury Castle. It is said he planned the Battle of Edgehill in the pub's fine wood-panelled Globe Room, which was also used as a courtroom to try many Royalists. It is now owned by Hook Norton Brewery, just a few miles down the road, and, last time we visited they had most of their ales on the bar. Alas, not today, all that were on the bar were Hooky Bitter, Old Hooky and Off The Hook, the mild had just gone. So, although there was nothing wrong with what they had, it was disappointing to say the least. The pub is a lovely place, it is dog friendly, it was very busy, but, we needed to find somewhere different with more ales to sample.







The Coach and Horses is the other Hook Norton pub in Banbury, not historically famous, but, a lovely pub just the same. There was a better selection of Hook Norton beers than the Reine Deer, and they were both cheaper and tastier. On the bar were Hooky Bitter, Old Hooky, Off The Hook IPA, Faram Wide Pale Ale (left), Oat Sower Gluten Free Pale Ale and Cotswold Pale, a nicer selection, and, slightly cheaper. Michelle liked the Old Hooky and I liked the rest. This is a great pub, the beers are lovely, the staff are friendly and helpful (we were told that during the winter months the darker ales would be on), the locals are nice and it is dog friendly.

The next day was Market Day, so we had a look round and we checked out the Charity Shops, then we popped into The Apothecary Tap for a couple, and, what a wonderful place this is.



The staff (Rob and Karen) are very friendly and helpful, the pub dog (Malley) welcomes you as you walk in and the beers are superb, what more could you wish for.

The ales on were two from Gravity Well – Starlight Dimmer Switch and Surface Details, Yonder Brewing's Peach and Honeycomb Sour, Azvex Inland Empire Pale Ale, Play Brews Sneaky Pete, two from Track Brewery – From Above Pale Ale and Made In The Shade Porter (Michelle's favourite) and Sommar's Weekend Lover, a delightful DIPA and possibly my favourite, but the jury is still out on a couple of the others as well.



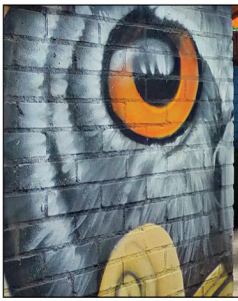


The Apothecary Tap is Banbury's only specialist craft beer bar and bottle shop. Opened in 2019 they specialise in small batch craft beers from independent brewers including a wide range of vegan, vegetarian and gluten free beers. It is by far the best place to drink in Banbury, there are plenty of different beers on tap and in the fridge, as well as other drink selections. You definitely get something more than your usual pub. So, a craft beer bar with delicious ales, lovely owners, friendly regulars and a very original interior design across 2 rooms and an outside area.

Quirky, yes, good fun, absolutely, the best pub in Banbury, definitely.

Where to next? We are heading back up the Oxford Canal towards the Coventry Canal.

Phil and Michelle





The Market Tavern, Todmorden – Halifax and Calderdale CAMRA's Winter Pub of the Season 2023/2024

On Saturday 6th January 2024 Halifax and Calderdale CAMRA members descended on the Market Tavern, Todmorden to present the Winter 2023/2024 Pub of the Season Award to the owner Mark Arrowsmith.

The Market Tavern was Calderdale's first market-based micro pub and opened in the 1879 Victorian indoor market hall in October 2019. It is well-known for friendly customer service and currently serves three beers on handpump which are usually provided by Reedley Hallows Brewery near Burnley and Red Rose Brewery, Ramsbottom. The Market Tavern also sells a range of other drinks including keg lager and cider, wine, soft drinks and a small selection of spirits and bottled beers are available from the local Eagles Crag Brewery.

In his speech Halifax and Calderdale CAMRA's Branch Chair, Richard Lee, praised the friendly and hospitable welcome that is always extended to customers at The Market Tavern, the minimalistic and well-planned bar area and the high quality real ales on offer.



The Market Tavern owner, Mark Arrowsmith (left), receives the Pub of the Season Certificate from Halifax & Calderdale CAMRA Branch Chair Richard Lee

Since it opened just over four years ago, The Market Tavern has developed a very positive feeling in the market hall, has a loyal band of regular customers and always serves excellent real ale. As well as the Market Tavern, Mark and his wife Sue also run Jack's House on Burnley Road, Todmorden and own Foras Bars Limited, a mobile bar hire and catering business.

The Market Tavern is easy to reach by public transport being less than a five minute walk from Todmorden Railway Station and next to Todmorden Bus Station.

For all your questions regarding Membership, Renewals or anything like that.
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Include membership number in subject line & a brief description of your question/query.







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PROTECT OUR PUBS

Strengthening planning laws and enforcement powers would save more historic pubs, says CAMRA

The Campaign for Real Ale is marking the six-month anniversary of the demolition of the Crooked House pub in Himley, Staffordshire by calling on government ministers to commit to extra protections for pubs to avoid them being illegally converted or demolished.

CAMRA recently met with Levelling Up minister Lee Rowley MP to discuss protecting the nation's pubs, wants more enforcement powers for local councils in England to stop pubs being illegally converted or demolished – including the ability for councils to force demolished locals to be rebuilt brick by brick.

In England, changing the use of a pub or demolishing one requires planning permission – but figures compiled by CAMRA showed that last year up to a third of closures and demolitions may be happening without the required planning permission.

The Campaign is also calling for similar protections for pubs in the planning system in Wales which don't currently exist, and for a tightening of loopholes in Scotland to prevent pubs being allowed to be demolished without planning permission.

CAMRA also produces a range of pub-saving guides offering advice for individuals and community groups looking to save their pub from conversion or demolition and is working with the West Midlands Combined Authority (WMCA) and Mayor Andy Street to list heritage pubs in that region to offer them better protections.

CAMRA's pub saving guides are available at *Save your local pub – CAMRA – Campaign for Real Ale*

Commenting on the six-month anniversary since the fire and subsequent demolition of the Crooked House pub, CAMRA's National Chairman Nik Antona said:



"Six months on, this national scandal rightly still angers people up and down the country. Our pubs are at the heart of community life across the UK and must be protected as a vital part of our social fabric.

"Local people deserve to have a chance, through the planning system, to save their local pub from demolition or conversion to another use. Where this is done illegally, it is vital that local authorities have the powers and resources to force buildings back into use as pubs – or for them to be rebuilt brick by brick if they have been knocked down.

"That's why on this anniversary we are renewing calls for governments in Westminster, Cardiff and Edinburgh to commit to improving planning protection laws and to make sure local authority planning departments are equipped to stop pubs being illegally converted or demolished without permission. Otherwise, we risk seeing more beloved locals across the UK being illegally taken away from the communities they serve."



UP THE JUNCTION

The Junction, Baildon, was closed for a while earlier this year. It is open again after significant work has been undertaken.

The work has been done outside as well as in, putting AstroTurf down, and improving the entrance steps.

There has been a lot of work done inside of the pub too, including work to the bar.

Nathan (who used to work at the Cap and Collar) has taken on the Junction, together with Beth. The range of beers should be interesting.

The Junction Brewery downstairs is a separate business, to be run by someone else, and is said to be reopening soon.

This revivication of an old favourite is most welcome. Will it bring it back its former popularity? Probably.

Much approbation has been heaped upon this pub by recent visitors.

THE REAL ALE HOLIDAY 2023

A report by Brian Rodgers

In July 2023 we had the annual Yorkshire Real Ale Holiday arranged, as ever, by Bradford CAMRA. There were a dozen 'visitors' from around the UK and Europe, mostly staying at the Premier Inn in Bradford. As usual we were joined by Yorkshire locals and 'guests' throughout the holiday. The following sums up the 2023 event:-

Thursday

I made my own way from Loughborough, using an open 'Off Peak' return train ticket and a senior rail card. I had avoided train strikes but I allowed plenty of time to avoid any problems later with an overtime ban.

Changing at Sheffield, I broke the journey with a visit to platform 1 and the ***Sheffield Tap***. I tried *Tapped Toha*, New Zealand Pale and continued the journey to Leeds and Bradford, Forster Square.

Nearby was the ***Shoulder of Mutton*** where I was able to drink *Sam Smiths OBB*. I found the ***Exchange*** without too much difficulty and, with plenty of time still on my hands, I drank a half of *Neptune Abyss* Oatmeal Stout followed by pints of *Nightjar Easy Does It* and *Torrside Candlewick Stout*.

After checking into the hotel it was soon time to head for ***Jacobs***. Here my beers were *Half Moon Dark Masquerade*; *Sunbeam Bright Day* and *Great Newsome Liquorice Lads Out*. By now most of the holidaymakers and locals had met up and we had managed to fill up half the pub. I then moved on to my first curry of the holiday which was a fish pakora starter and akeema dopiaza at the ***International***.

Friday

We met up at Bradford Interchange for a train to Hebden Bridge using an 'Off Peak' day return. Non-walkers could look around the town's park, market etc. with various options of places to sit; cafés or even a pub or two. The rest of us walked to the 19th century ***Gibson Mill*** and the ***Weaving Shed Café*** at Hardcastle Crags. A pleasant walk through woodland with an uphill start, views of the river and plenty of stone steps.

Our route took us past the former ***Midgehole Working Men's Club***, now called the ***Blue Pig***, which was not open at the time. We would have had to pay a small entrance fee and there was no guarantee of real ale but some of us have memories of a visit a few years back.



Enjoying the elevated garden at the Fox & Goose.

After a drink, snack or an ice cream at the café we continued the walk to the ***Fox and Goose***, on Heptonstall Road, Hebden Bridge to meet up with the rest of the party. This is a three roomed community pub with an upstairs beer garden. *Pictish Brewers Gold* was the first beer that I chose to drink here, followed by some *Serious First Gold*. Other beers on offer were *First Chop Jester*; *Pennine Schwarz Clipper*; *Brew Social Olicana Pale* and *Mallinsons Porter*.

We had time for another pub so some of us visited the ***Hebden*** micropub where I drank *Saltaire No5 Stout*. Another train took us on to Halifax where we headed for the Piece Hall to look around this 18th century cloth hall and to visit the ***Square Chapel*** Café and Bar. My choice of beer here was the *Salamander Python Porter*.

We then split into smaller groups to explore some of Halifax's other pubs. I started at the ***Meandering Bear*** with a half of *Red Willow Breakfast Stout*; at the ***Upper George***, I had *Jolly Sailor Dark Ruby Mild* from Selby; at the ***Plummet Line*** I had a half of *Magic Rock Hattrick*; at the ***Victorian Craft Bar Café*** it was a half of *Theakston Old Peculier*; at the ***Three Pigeons*** a half of *Ossett Silver King*; at the ***Royal Oak*** a half of *Barnsley Acorn* and at the ***København*** a half of *Wishbone Velvet Gloss*.

It was a shame that this one came in a plastic glass. Apparently, if I had known, I could have requested a glass one but it wasn't worth changing it at this stage. On returning to the ***Meandering Bear*** I had a half of *Goose Eye* bitter before catching the train back to Bradford. Here I believe I finished the night off with a fish curry at the ***Kashmir***.

Saturday

No parsley, sage and rosemary but we had thyme to hire a coach for the day. Our first destination, of course, was to ***Scarborough Fair***. The coach took us to the museum at the Flower of May Holiday Park where we were treated to the delights of the fairground; mechanical organs; showman's engines; vintage cars; motorbikes and tractors.

After a light snack we investigated which fair rides would be running. We all had one free ride and then the rest were available for a nominal charge. I started on the Golden Gallopers and also had great fun on the Dodgems. Other rides included a Ghost Train and there was even a Noah's Ark speedway. Unfortunately this was not working on the day but it was still nice to see one.

After a good look around the other displays some of us had to sample the bottled beer which was *Wold Top Scarborough Fair* at a mere 6% ABV. After posing for the obligatory group photo we headed off to explore the pubs of Filey. Most of us started at the



Scarborough Fair, close to Filey. Queuing for a ride.

Buccaneer which had a range of *Theakston* and *Black Sheep* beers. My choice was *Black Sheep Rigwelter*. Next door was the ***Cobblers Arms*** micropub where a group of us managed to get a place in the back room. Here I drank *3 Brothers Hazelnut Latte Milk Stout* and a half of *Milestone Cromwell Gold Xtra*.

Some of us found Filey's oldest pub ***Foords Hotel*** but unfortunately it was not open. At the ***Star Inn*** I had *Scarborough Ship of Fools* and a half of *Hambleton Nightmare Porter*. At the ***Station Hotel*** (Top House) I went for a half of *Rudgate Ruby Mild*.

Back in Bradford a couple of us finished off the night at ***My Lahore*** curry house. I had a fish pakora and a lamb (on the bone) curry with naan bread.

Sunday

Not too far to travel this time so it was a Day Saver bus ticket commencing from the Interchange and taking us to Saltaire. Here a lady in period costume gave us guided tour, telling us about the life and times of the workers, their living conditions and a few stories about Titus Salt. This was done in a witty and entertaining manner with everyone being given a bookmark with a character's name on it.

One of our party discovered that he had married her and was supporting a large family. My character was a young man living with his mother and family who lost his life when he dropped his hammer in the dye house and got crushed in a bevelled wheel. During the tour we heard a whistle as the Flying Scotsman raced by on its way up to Carlisle.

Afterwards we had time for a look around the 1853 mill and gallery before exploring further or having a drink. The weather was good enough to sit on a seat outside ***Fanny's Ale House*** for a *Goose Eye Over and Stout* but the sun was a little too direct for my liking so I went inside for my next beer which was *Craven SPA*.

Just before we met up near the canal and river bridges I managed to squeeze in a half of *Saltaire Blonde* at the ***Boathouse Inn***. We then walked to the ***Shipley Glen Tramway***.

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Saltaire: It's a very long wait for the beer festival, you know.

This time I had a pint of *Settle Jericho Blonde*. Other pubs visited in Saltaire were the ***Cap & Collar*** for *Wishbone Black Abyss* stout and *Kirkstall Dissolution*; ***Salt Bar & Kitchen*** for *Wilde Child Delaying the Inevitable* and *Ossett Butterfly* and the ***Salt Cellar*** for *Little Critters Shire Horse*.

Back in Bradford some of us visited the ***Jinnah*** curry house. Here I had poppadoms & pickle; brain curry and a naan bread.

This is a restored narrow-gauge tramway originally built in 1895 with two 'toastrack' cable hauled trams with canopy tops, running up and down a steep wooded hill. We took the tram to the top of the hill. Those not going to the ***Old Glen House*** pub or café had a pleasant 3 mile walk before meeting up back at ***Fanny's***.

Monday

We met up at the Interchange and, armed with another Day Saver ticket, we took the 662 shuttle bus to National Trust's 17th century ***East Riddleston Hall***. It was well worth a look around the manor house and its grounds. As usual we had options of gift shops and tea rooms. After this some headed for a café or pub

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Jacobs Well Pub
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Photo courtesy of Alex Mitchell



Shipley Glen Tramway. At full speed through the wilderness.

We all took a 66 Dalesway bus from Keighley to Cross Hills. I was with an advance party who were hoping for 2pm opening at ***Gallaghers*** micro-pub. Unfortunately this was not the case so we crossed the road to ***Peonies*** Café for orange juice and a toasted sandwich. We tried Gallaghers again just after 3pm but it was still not open.

The other problem with Cross Hills was that the Keighley bus day ticket was only valid to the West Yorks / North Yorks boundary so we had to pay a (small) charge for an extra ticket. Problems aside we had an excellent time at the ***Craven Brewery*** and Tap. Beers sampled were *Raven Ale*, *CPA* and *BYB*.

(Wetherspoons) in Keighley for lunch. Before this a few of us took a bus a few stops down the road to the ***Airedale Heifer*** for some *Bridgehouse* beers: I had *Porter* and *Aired Ale*.



We forced ourselves to escape and travelled back to Keighley. At the ***Brown Cow*** I drank *Bradfield Brown Cow* and halves of *Small World Thunderbridge Stout* and *Taylors Boltmaker*. We got back to Bradford at 915 - just too late for a drink at the ***Exchange*** (opening times problems again. They have never been the same since Co-Vid). Instead we went to ***Jacobs*** for some *Jolly Sailor Selby Stout*.

Time for a final curry. My choice was ***Omars***. I had a shami kebab and a fish balti with a huge nan bread. While I was there he was awarded one of Bradford's 2023 curry awards for lifetime service (25 years). Other winners included My Lahore - best caterer and the International -best restaurant, people's choice both of which I had already visited during my holiday.

Tuesday

I started the final day of the holiday with the usual visit to the to the ***Turls Green*** along with a few of the others with a couple of pints of *Grainstore Rutland Beast*. We then met up at the ***Corn Dolly*** for some *Stencil Black*; *Hop Kettle Liquid Highway*; *Saltaire Unity* and *Moorhouses White Witch*.

We said our farewells and made our own ways home, in my case via the ***Leeds Brewery Tap*** for *Ilkley Mild Mary* and ***Friends of Ham*** for a couple of pints of *Kirkstall Pale Ale.* The1811 Cross Country train was crammed and may well have emptied after Sheffield but I transferred to the EMR London St Pancras train for the rest of the journey. Back in Loughborough I finished off the day and the holiday with a pint of *Hollow Stone Skylight 33*.

****

The 2024 Real Ale Holiday takes place in July. The details will be sorted out in due course, and all our regulars will be invited to attend once more – and anyone else who fancies it. If you are of that number, contact Josie via the editorial e-mail address. A prospectus and pricing will be available towards the summer.

Following that will be another What I Drank On My Holiday feature by Brian.



Is your local pub under threat?

CAMRA has the tools to help you save it

camra.org.uk/saveyourlocal



CAMRA
Campaign for Real Ale

STUCK IN A TIME WARP?



Yes, it's them again. Anthony and Neil Dunkin in receipt of another plague at the Corn Dolly. This time it's for Bradford branch's Pub of the Season, and it was presented by branch chair Kerr Kennedy.

Nobody got the message about the sartorial requirements, and the need for shirt and tie, but it's the thought that counts.

The arguments for awarding this pub another POTS have been well rehearsed in these pages over the years, and they have not changed. A great choice of good, well-kept beer - the range always being interesting and varied.

By the way, this year sees the 35th anniversary of the Dunkin dynasty taking on this pub. Watch out for events.

We have many good pubs in Bradford (refer to Mr. Emmerson's piece elsewhere) and all are recognised over time. It's a shortage of that fourth dimension with which we struggle. But that journey is surely worthwhile.



ALWAYS DRIVE WITH CAKE

This image has no connection at all with anything else on this page. Just a bit of fun.
Image provided by Sal Hopkinson.

You can always trust Malcolm Toft to add some significant historical detail to any work. Here is his latest piece to enlighten us...

The New Bradford Town Hall

The first Tyke Taverner edition of 2024 mentioned that last year marked the 150th anniversary of the opening of Bradford City Hall. The civic structure was known as the Town Hall until 1965.

On the ninth of September 1873, Matthew William Thompson, the then mayor of Bradford and owner of the oldest brewery in Bradford, officiated at the opening ceremony.

William Whitaker & Co; The Old Brewery, had been established in 1757 and was just a short walk from the new building. The brewery site is now occupied by Bradford Live. Invitations to carry out the official opening had been declined firstly by royalty, W. E. Gladstone P.M. and Lord Derby, leader of the opposition.

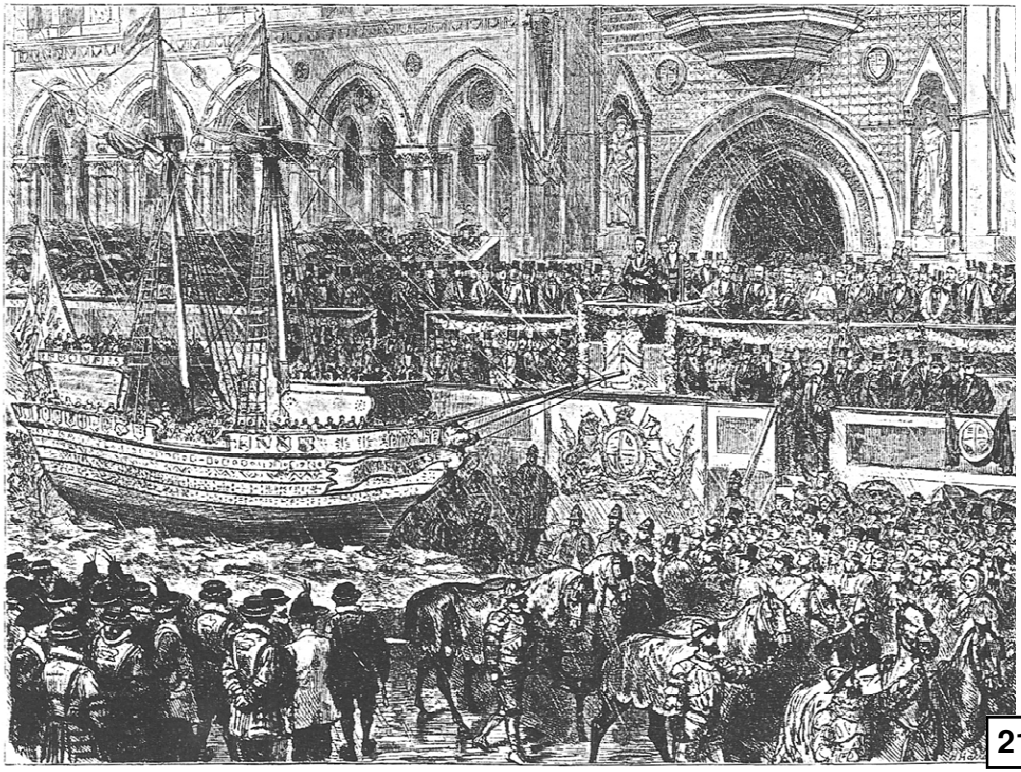
The main event in the celebrations took the form of a parade based on the Bishop Blaize, patron saint of woolcombers, procession. The festival had last taken place in February 1825. M.W.T. had taken part on that occasion when he was just five years old. All the trades of the town were represented in the parade; Mr Holmes of the Old Brewery, mounted on "a fine black charger" led the brewers.

The names of the brewers' on their vehicles that took part were all painted out so-as-not-to advertise on the great civic occasion. The professions, ministers of religion, doctors, teachers, mounted-police, rifle and artillery volunteers, with their bands took part. The day also saw M.W.T. present the council with a mace bearing his initials; it is still in use today.

The Town Hall clock hour bell has also acquired in the years following the title "Matthew William" in honour M.W.T.

The Graphic 20/9/1873 picture shows the ship Enterprise passing the New Town Hall.

By the way, the ceremony took part in heavy rain. It had been moved forward one day so as not to clash with the St. Ledger (horse race) at Doncaster.



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WE NEED THE UNIONS

Commenting on the announcement that Carlsberg Marston's Brewing Company (CMBC) plans to retire its historic Burton Unions* CAMRA Chairman Nik Antona said:

"It's obviously hugely disappointing that CMBC has taken the decision to retire its iconic Burton Unions. It is arguably the last brewery in the world, and certainly in the UK, using this method** to brew beer and this decision will see a unique and historic part of Britain's brewing heritage declared completely extinct.

"We'd urge CMBC to find some way to preserve these historic pieces of brewing equipment rather than simply scrap them, or make the Union Sets available to another brewery which might be interested in preserving this tradition.

"We do understand the need for breweries to remain efficient and ensure quality at a time when we are sadly seeing many closures. CAMRA is reassured that this news is tempered by the fact CMBC has invested a significant sum, worth several millions, in the site, which hopefully will secure continued brewing and support the cask ales which have long been brewed in Burton-on-Trent."

*Burton Unions, or Burton Union Sets, is an unusual method of brewing using a system of wooden barrels and pipes which recirculates beer and yeast during the fermentation period.

**The Firestone Walker Brewing Company in the USA uses a modified, but not identical, version of barrel brewing, inspired by Burton Unions



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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 -
socialsec@keighleyandcraven.camra.org.uk
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Nigel Halton - contact@leeds.camra.org.uk
Wakefield:
Mark Gibson - otok@wakefield.camra.org.uk
Woollen District :
Paul Dixey 01924-420029

ILKLEY BREWERY – BRADFORD CAMRA 50TH ANNIVERSARY BREW

...Being a beery morning adventure by Malcolm Gardner.

On Friday 9th February I arrived at Ilkley Brewery just in time for the 9.00 a.m. start of the brewing process for a special beer to celebrate the 50th anniversary of Bradford CAMRA. My hosts were head brewer Ricky Ball and his assistant brewer Stuart Hutchinson. After a quick introduction it was Stuart who got the brew started and explained the initial stages.



Stuart at the mash tun. Obviously knows what he's doing.

We started at the mash tun which sits on top of the hot liquor tank. This is a 20 barrel container that usually produces about 3600 litres. However, this brew was going to be a little smaller at about 3000 litres. Initially hot water was piped into the tank. A couple of minutes later Stuart invited me to press the green "on" button on the Auger machine. This started the flow of malted grain into the tank to mix with the water. The majority of this grain was from Maris Otter barley.

There were also small amounts of other varieties including wheat, dextrin malt, light crystal malt, English caramalt, amber malt and chocolate malt. The beer was going to be an ESB, based on a recipe of a previous beer produced at Ilkley, but definitely not the same.

50

The whole concoction was then stirred a few times with what can best be described as a giant paddle! This stirring could definitely be a muscle building exercise as I discovered when Stuart invited me to have a go. The grain seems to hang heavily in the liquor and I decided it was a bit late in life for me to be building up my muscles.

The liquor was then left for about 70 minutes at approximately 74C. So this was the point at which I left the process to Stuart. After the 70 minutes the liquor was due to be transferred to a kettle, but one that is



Malcolm valiantly maintaining his fitness regime stirring the liquor. Obviously knows what he is doing.



The grain container being gradually emptied of its contents as it flows into the mash tun. Obviously knows what it is doing.

somewhat larger than the one I have at home for my afternoon cuppa. Here it would be boiled for another 70 minutes. Hops would be added – Jester (a new British variety), Galena (also British) and Rakau from New Zealand.

Finally it would be pumped into a fermenter via a heat exchanger to reduce the temperature to 17C.

The one ingredient we did not cover was yeast. Perhaps that can be part of a discussion and/or demonstration at a later date at the brewery.

Anyway by the time you read this the 50th Anniversary Bradford CAMRA beer should have been ready to sample and be enjoyed at the 2024 Bradford Beer & Cider Festival.

Purely by coincidence a few days before my visit to the brewery I had started reading an excellent book by Pete Brown called Miracle Brew. This is essentially an explanation of brewing beer via its four ingredients – barley, water, hops and yeast. It certainly helped me understand the brewing process that I was shown at Ilkley brewery.

Many thanks to Ricky and Stuart and to Luke Raven for arranging the session.

Malcolm Gardner



Stuart inspecting the fermenter. Obviously knows what he is doing.

SNIPPLETS

The Rose & Crown, Sunbridge Wells, Bradford centre should be reopened by now. Its companion pub, Wallers Brewery, usually complements the range of ale on offer.

****

The Fighting Cock, Preston Street, Bradford, was the featured pub in the Yorkshire Post recently. The reviewer loved it, and gave it maximum marks in each department. Well done, but surely no surprise? For so many years it has sat there—dong such a great job.

****

Our much-roving Malcolm Toft has reported that:

The Narrow Boat, Skipton, has reopened after internal alterations. A large amount of the advertising signage from the Sparrow, North Parade, Bradford, has now been relocated to the Narrow Boat.

In the Crescent, Ilkley, the cask beer range now appears to be solely supplied by Saltaire Brewery.

The Daleway / Star, Ilkley, is again advertised as being for sale.

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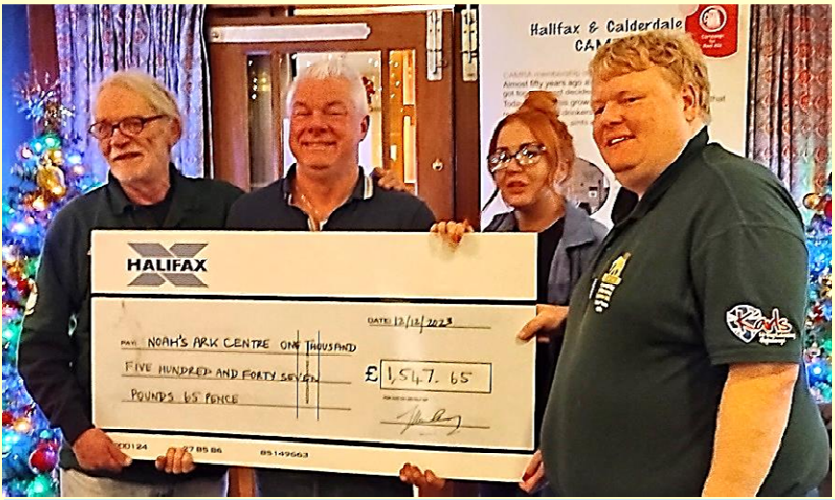
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Charity Support– Another Great Collaboration at the Calderdale Beer and Cider Festival.

At a well-attended Halifax and Calderdale CAMRA Christmas Social at the Dusty Miller, Mytholmroyd on Tuesday 12th December a cheque for £1,547.65 was presented to the Noah's Ark Centre who were the Festival Charity at the 2023 Calderdale Beer and Cider Festival held at the Viaduct Theatre, Dean Clough at the end of September. In addition to the money raised, an additional £475 was obtained via the charity's independently organised raffle.



Andrew Sykes and Kelly from the Noah's Ark Centre pictured with John Hartley, Festival Organiser (Left) and Edward Lee , Co-Festival Organiser (Right)

Breweries supplying the Festival generously donated a wide-range of items to the charity stall which was staffed by Noah's Ark Centre members (brewery items donated included bottled and canned beers, items of brewery clothing, pump clips, glasses and a range of other items).

Money was also donated by customers in the form of unused beer tokens, glass deposits and cash donations and Nightjar Brew Co-owner, Matt Bell, also suggested that a proportion of money from a donated cask of Freebird should be added to charity funds. The amount achieved exceeded the overall total raised at any other Calderdale Beer and Cider Festival and despite rail strikes the festival as a whole achieved the highest surplus in the history of the Halifax and Calderdale CAMRA branch.

The Noah's Ark Centre is a mental health charity which was established in Ovenden, Halifax in 2000 and supports people throughout Calderdale. It was created to improve the social conditions and emotional well-being in the local community and offers a range of support services that no one else offers. Services include counselling and psychotherapy, peer support, work and volunteering opportunities, money and debt advice, financial capability training, employment support and more recently a foodbank. Their early intervention strategies enable clients to harness their own strengths and abilities to reach their goals and improve mental health and well-being as well as lift people out of poverty. Their debt advice project is one of the most successful in the UK.

The Calderdale Beer and Cider Festival Steering Group Committee always choose a charity that receives little or no Government funding and relies on donations in order to survive. Over the last six festival years, in excess of £6,500 has been raised for charities in Hebden Bridge, Mytholmroyd, Halifax and Luddendenfoot.

Thanks to all the breweries that donated items to the charity stall and to customers for their generous donations to help this worthwhile cause.

REVIEW with Russ Petcher

Dayriders

Dayriders are a local trio who certainly knows how to belt out a tune with influences from The Doors and The Who. Lead vocalist and guitarist Dave seems too relaxed for his own good as he just casually noodles away lost in a world of his own.

I have a strong feeling that a lot of improvisation goes on within Dayriders which is something I like because you never know where it will go next.

Dayriders come across as a bunch of blokes just loving what they do which is always a bonus. They like a drink and a jam what more could you want?



The Fighting Cock

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HOT AND COLD LUNCHES SERVED MON - SAT

BRADFORD CAMRA CIDER PUB OF THE YEAR 2014 &2016

Treasure Was Found!

The now-annual Bradford CAMRA treasure hunt we held on Saturday afternoon at the end of Jan was a really pleasant way to visit five great pubs, enjoy top quality beer and take part in a bit of fun. Teams of up to four people had to find the answers to clues which could be found in the pubs as well as some that required some observation between pubs.

The four teams were JIRS with Steve, Joanne, Robert & Mel; Red Rose/White Rose with Richard & Dave; Early Birds with Kate, Graham & Geoff and Glam Rocks! With Gary, Mandy, Lance & Alison.

At the final pub, Jacobs Well, there was veggie stew and bread for those taking part. The result was very close but didn't need to go to the tiebreaker.

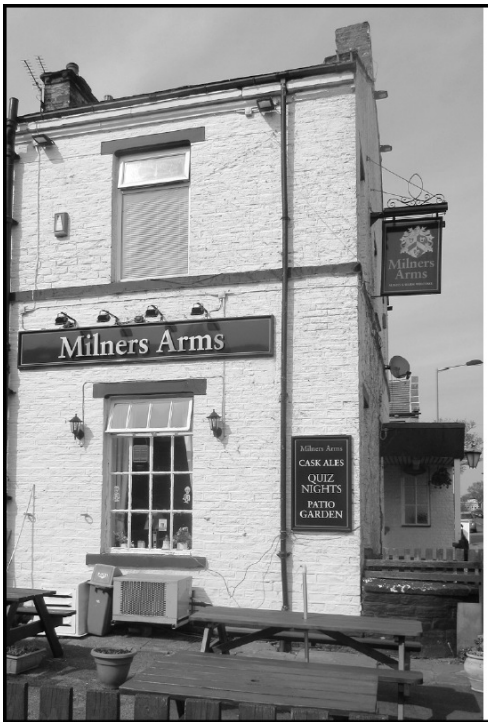
Tension was in the air while awaiting the results – the whole pub waited with baited breath (well, they carried on drinking their beers of course).

The winning team by one point was the Glam Rocks.

Josie presented them with the prize of one pack of blow bubbles and over £100's in toy money. As there were another three packs and more toy money, all teams received the prizes. (Just so you know that the branch didn't spend too much on the prizes the total of all the prizes came to £4.)

Many thanks to all who took part and those who joined in socially for one or two of the pubs. Also thanks to all the pubs which were the Corn Dolly, Record Café, Boar & Fable, Castle and Jacobs Well.

Josie Boothroyd



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SNIPPLETS

The Hare & Hounds, Heaton: Planning permission has been refused on biodiversity grounds.

Now that's a new one, and shows that knocking down trees will get you nowhere these days.

WE MUST NOT LOSE THESE PRECIOUS THINGS

CAMRA calls on Government for support following spate of bad news for breweries.

In response to the news that Elland Brewery is facing liquidation, and reports that Adnams is looking at options to bolster its funding, CAMRA Chairman Nik Antona commented:

"To hear that Elland Brewery is facing liquidation just six months after their 1872 Porter was crowned CAMRA's Champion Beer of Britain 2023 is a major cause for concern. This, coupled with the reports that Adnams has been working with a management consultancy to explore options to shore up its finances – including the possibility of an injection of private capital – is a one-two punch at the heart of the UK brewing industry.

"The news raises the issue of fair competition, access to market and consumer choice. CAMRA does not want any brewery or cider producer to close their doors for good, be it a contemporary small independent brewer or larger family-owned establishments with decades of history.

"The worrying news that two prestigious, award-winning breweries are both facing pressure to remain trading and survive is indicative of the wider problems the brewing and pub trade are experiencing. CAMRA, along with the Society of Independent Brewers (SIBA) and the Independent Family Brewers of Britain (IFBB), is calling on the Government to increase Draught Relief to 20% from its current figure of 9.2% in the Chancellor's upcoming Budget. Cutting tax specifically on draught beer and cider in pubs would encourage people to support their community local and help secure jobs and businesses in the pub and beer sector – particularly small and independent breweries that sell more of their products into pubs and taprooms.

"CAMRA is encouraging everyone to email their MPs asking them to support the 'Make it 20%' campaign and call on the Government to show their support for pubs, social clubs, breweries and cider producers."

ALWAYS CELEBRATE WITH A PIE - you know it makes sense.

The Jacobs Well pub in Bradford is rightly well-known for its excellent pies. Special ones have now been created using Bradford beer festival ales to celebrate the branch's 50th anniversary.

Chris will be using Sunbeam beer initially. The pies will be steak & ale, and a veggie Grumpy Pie with cider.

Launched on Feb 25th, there should still be plenty around - and only available in one place. No doubt if the demand is sufficient, something of this nature might well become a feature of the pub's standard pie menu.

SNOWFLAKE IS BEST ALE IN WINTER

The Campaign for Real Ale has awarded Sarah Hughes Brewery's Snowflake the title of Champion Winter Beer of Britain (CWBOB) 2024 at the Great British Beer Festival Winter in Burton.

After over a year of local blind-tasting panels and vigorous regional heats, Snowflake (8% ABV) an amber barley wine from Sedgley, West Midlands based brewers Sarah Hughes Brewery was named overall champion in the prestigious competition.

Accredited European Beer Consumers Union beer judge and chair of the CWBOB judging panel Christine Cryne described Sarah Hughes' beer as: "A beautiful amber barley wine. The fruity, slightly spiced nose invited the drinker to indulge. The rich, smooth, sweet palate had orange spicy notes balanced by a growing bitterness, leading to a spicy dry bitterness. Remarkably moreish."

Christine added: "The judges were impressed with the quality of the beers in the final and thought they all had something to say."



Simon Massey, Director of Sarah Hughes Brewery and the Beacon Hotel said: "This is fantastic news! Quality is what we strive for, and it is all down to the brilliant team who work in the brewery and the pub. This batch of Snowflake was brewed in September and sold out in two weeks over the Christmas period. We always put it out at the start of the Dudley Winter Ales Festival, where it sold out there too.

"I am very proud for my Head Brewer Ricky Follos. This is a massive achievement, and he should be very chuffed. The hard work really has paid off!

"The brewery closed in the mid 50s, but my uncle, John Hughes, reinstated the brewery in 1987. He had a vision of what it could be, and I hope this award makes Sarah Hughes Brewery and the Beacons Hotel pub a must-visit destination in the Black Country."

In response to the struggles facing the pub and brewing trade, Simon said: "It is going to be another tough year for the industry. My overhead costs have doubled."

The joint runners up in the competition were Elland Brewery's 1872 Porter 6.5% ABV and Muirhouse Brewery's Magnum Mild 4.5%.

CAMRA's Awards Director Laura Emson said: "Congratulations to Sarah Hughes Brewery on their well-deserved win, Snowflake is an incredible example of a barley wine. Each year, judging this competition gets harder and harder as the quality beer produced by UK brewers continues to astound us.

"This year's runner up and last year's CWBOB winner, Elland Brewery's 1872 Porter, went on to clinch the celebrated Champion Beer of Britain 2023 award as well. It was deeply upsetting to hear that this multi-award-winning brewery is now facing liquidation, just six months after claiming CAMRA's top prize. The pub, brewing and cider making industries are in turmoil and unless government offers meaningful support to the sector in the upcoming Spring Budget, the UK risks losing many more of its talented brewers.

"I want to thank the hard-working volunteers and judges who have made the festival and the Champion Winter Beer of Britain possible. Congratulations once again to Sarah Hughes brewery and all our fantastic category winners. I wish them all the best of luck in the overall Champion Beer of Britain 2024 competition."

The category winners from the Champion Winter Beer of Britain competition will be entered into the overall Champion Beer of Britain competition later this year.

Broad Acres Wanderings with Paul Davis

Another very warm welcome to the latest edition of Broad Acres Wanderings. Since last time I've visited hostelries in Reading, Barnsley, and The Wirral, and have also attended a football match with the smallest crowd at a sporting event that I've ever been part of.

Thursday 28 December: Whilst down in Bristol for the Christmas break with the family I take a trip to Reading to meet up with a pal. The town being only a convenient 50-minute train ride away from Bristol Temple Meads Railway Station. Handily placed close to Reading Railway Station is the Three Guineas.



This is a Grade II listed pub located in the old ticket hall of the railway station itself. Owned by Fuller's, it has their full range of ales on tap, and these are generally supplemented by two or three ales from breweries in Reading and the surrounding area. The pub is decorated with old railway memorabilia and a selection of classic clocks are on show. I indulge in a few pints of excellent Fuller's ESB. The pub's food is also of a high calibre.

Saturday 13 January: We are right in the middle of winter's grip as I leave for a trip to Barnsley to watch Bristol Rovers take on the Tykes from South Yorkshire. Having met up with the Northern contingent of Rovers fans on Barnsley Railway Station, coming from as far afield as Manchester, Sheffield, and Malton, we head for a favourite ale haunt in the town centre in the form of Old No 7.

After a brief period of closure, the pub reopened in October 2023 having been purchased by the Valiant Pub Company. Very little has changed inside and, if anything, the beer selection has increased with up to nine hand pumps on if need requires. It's a winner of multiple CAMRA awards, including local POTY four years on the trot from 2012–15, and then again in 2020. It has also won many CAMRA regional awards too.

There is a large selection of ales from the Acorn Brewery based in Barnsley itself. I quaff down a few pints of Acorn Blonde to steady the pre-match nerves and tension. It's then a ten-minute walk to the ground via a splendid local chippy, although alas my team goes down to a two-one defeat. There is however time for a stop off along the way home to drown the sorrows.

Noticing that my train back to Leeds passes through Wakefield Kirkgate I disembark and make the five-minute walk to the splendid Luis Bar (formerly Fernandes Brewery Tap). This is another pub which has undergone recent refurbishment having reopened in September 2021 but the beer quality is still as good as ever in the form of a pale ale from the Fernandes brewery itself.

It's then a train back to Leeds and, as often when taking in these sporting adventures, the ale drinking made up for the lack of entertainment on the sports field.

Saturday 3 February: A damp and drizzly day greets me as I leave home to embark upon my usual sporting weekend adventure. Today's destination is Caldy Rugby Football

Club situated on The Wirral, approximately 13 miles from Liverpool.

Upon arriving at Leeds Railway Station my first feeling is one of relief as I discover that the country's least punctual train company is running my train to time for once. It's a slightly earlier 1400 kick off today which gives me a couple of hours in nearby West Kirby, the nearest town with a train station to Caldy.

A three-minute walk from the train station and I find myself at the West Kirby Tap. The pub is owned by the Spitting Feathers Brewery based in Chester and boasts a decent selection of mostly locally sourced ales, along with one cider too. The pub has a rather modern feel to it and I am the only customer present with it being just after midday.



I start the day's indulgence with a pint of a pale ale from the Neptune Brewery in nearby Ellesmere Port before making the five-minute walk to my final pre-match destination the White Lion. Upon entering this has the feel of an old-fashioned pub in the very traditional sense with low beams and three or four separate rooms leading off from the bar area. Reassuringly I am not the only drinker in the pub on this occasion and it is nicely busy with a Saturday lunchtime crowd.

The pub has historical interest and is situated inside an old sandstone building close to the centre of West Kirby. There is a spacious beer garden too for the warmer months and the pub was local CAMRA branch summer POTS in 2023. I find a cosy corner and enjoy a pint of Reverend James from the Brains Brewery in Cardiff.

It's then a two-mile taxi ride to Caldy RFC. I pay my entrance fee and head straight for the clubhouse bar (what else would you expect). I am delighted to find real ale on tap in the form of Trapper's Hat golden ale from the Brimstage Brewery located in the Wirral countryside.

The match pits the home team, third from bottom of the second tier of rugby union, up against third from top Coventry The match is a cracker with the home side coming back from 19 points to 12 down at halftime to score two unanswered second half tries, one right at the death, to win by 26 points to 22.

It's then back towards home but an hour's wait in Liverpool gives me chance to visit the Crown Hotel, close to Lime Street Railway Station. Yet another very traditional



Inventory of Historic Pub Interiors. Owned by Mitchells & Butlers, there are six hand pulls to choose from. Being rather unadventurous on this occasion I go for a Timothy Taylor's Landlord.

I also enjoyed a hop across to Lanzarote for a bit of winter sunshine. Whilst the Spaniards are not known for

feeling pub, it is on CAMRA's National



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their array of fine real ales (at least I couldn't find any), football is of course high on their cultural agenda and I couldn't miss the opportunity to take in two games whilst there.

My second game is worthy of mention. Arriving at the ground 15 minutes before kick-off I strolled in. No people on the gate and apparently no one inside either. After some time, I heard the noise of football studs being scraped on the ground and sure enough kick off followed shortly after. But this game was unlike any other that I'd been to: I was the only spectator in attendance. Being surrounded by coaches and officials, barking loud vociferous instructions in Spanish, I briefly thought of starting up a chant to spur on the home team but thought better of it in case I was next to a Canary Island's version of Roy Keane or Sir Alex Ferguson, who may not have taken kindly to my gesture!

For the record, the game finished in a one-nil victory for the home side CD Orientación Marítima over opponents CD Maspalomas in the Canary islands regional league at level six of the Spanish footballing pyramid.

Ground capacity 7000: 6999 empty seats, and an attendance of one.

Well, that's all for now folks, join me in a couple of months when the local cricket season will be well under way, so let's hope for some fine weather and plenty of opportunities to explore ale and cricket together.



More charming illustrations from the vast collection of Malcolm Toft: Sam Smith's beer mats. They date from a time when the company was trying to project a modern image.

SNIPPLETS:

Nigel Halton reports that the management running the Royalty Inn up the road had taken over the Chevin Inn, Menston, during December.

It looks like the opening hours and meal times might be changed.

****

Ray Bredavs advises that the Cricketers at Baildon Green closed for good on February 11th and so now is no longer operating as a pub.

****

Liz Hearn advises that real ale has returned to the White Swan in Idle. For the first time in many years, proper beer is back. At the time of writing it was Sharp's Atlantic.

****

Attention CAMRA members in the Bradford area:

The Bradford branch is fully aware of the extent of the branch area, and that it is good to spread its activities evenly around it.

However, there is a diminishing stock of pubs / clubs with a good private room for meetings.

We are pretty well served in that regard in north Bradford, but poorly so elsewhere - even the centre. Can you help? Ideas and suggestions to the branch secretary, please. Contact details are on p3.

RELAX: IT'S ONLY FOOTBALL

CAMRA supports Parliament's proposed relaxation of licensing hours for pubs during Euro 2024

An open consultation in government, backed by the Campaign for Real Ale, is proposing the option of relaxing licensing hours for pubs in England and Wales, during the latter stages of the Men's UEFA European Championships this summer.

The proposal sets out that if England, Wales or Scotland were to reach the semi-final in the tournament, followed by the final, then pubs would be allowed to extend their opening hours.

If any of the British national teams were to make it to the semi-final, or subsequently the final, pubs in England and Wales would be able to open until 1am, rather than 11pm.

CAMRA fully supports this proposal, with Pub and Club Campaigns Director Gary Timmins stating: "Cheering on your team, in the atmosphere of the pub, surrounded by friends and local community is an experience that cannot be had anywhere else.

"CAMRA believes that your local pub, social club or taproom is the best place to drink real ale, cider and perry, not simply for the social experience but also due to the staff and licensees who run these venues."

Currently, proposals like this can take up to six months to be passed, which is why this consultation is being proposed now.

Alongside this proposal, there is the Licensing Hours Extension Bill in motion, sponsored by MP Emma Lewell-Buck, which aims to make this process simpler. Expected to be passed later this year, a new law would help the speed in which decisions like these are made.

CAMRA, again, fully backs this bill, with Timmins adding: "Creating a more responsive mechanism for licensing hours alterations would boost local economies with additional sales and help create a sense of community as pub-goers are able to celebrate the full range and diversity of British sporting

REAL ALE CONNER CORNER

Our Eccleshill Real Ale Conner has been sweeping the territory and reports, in respect of a grouping of pubs that could easily be called Eccleshill, thus:

Eccleshill WMC: Tetley, Doom Bar. Two snooker tables, pool table. Quiz Thu. Bingo Wed, Sat. Turn on Sat eve. Beer garden. Membership £15, then £10 p.a.

Fountain: Wainwright as a permanent beer. Looking for guest beers from SIBA list for 2nd handpump.

Greedy Pig: Spring / Summer three handpumps with changing beers. Autumn / Winter four pumps. Always a dark beer on.

Jok's Bar: One handpump; changing beer.

Lane Ends: Tetley, Saltaire Blonde, plus a guest Saltaire. Bingo Tue. Quiz Wed. Snooker, pool, darts. Games league Mon.

Malt Kiln: No real ale.

Manor House: Ossett Blonde, Landlord. Dining noon-1800/2000. Quiz Wed. Last Sat - Live music. Beer gardens. Room for hire.

Milners Arms: Four changing real ales. Quiz Weds. Loyalty scheme starting soon Mon-Thu. Pool & Darts tournaments.

New Inn: Saltaire Blonde permanent beer. In talks with Saltaire about a second beer.

Royal Oak: Tetley, Landlord, Boltmaker, White Rat. Quiz Mon & Fri. Regular live music. Large beer garden.

Smiling Mule: Doom Bar permanent; Would like to use second pump when trade picks up.

Swing Gate: No real ale. "No demand".

Victoria: No real ale.

Victoria Eccleshill Club: No real ale. Usual club facilities for members (£10 p.a.).

White Hart: No real ale.

Do note that this is a snapshot, and can change. Any more volunteers out there?

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





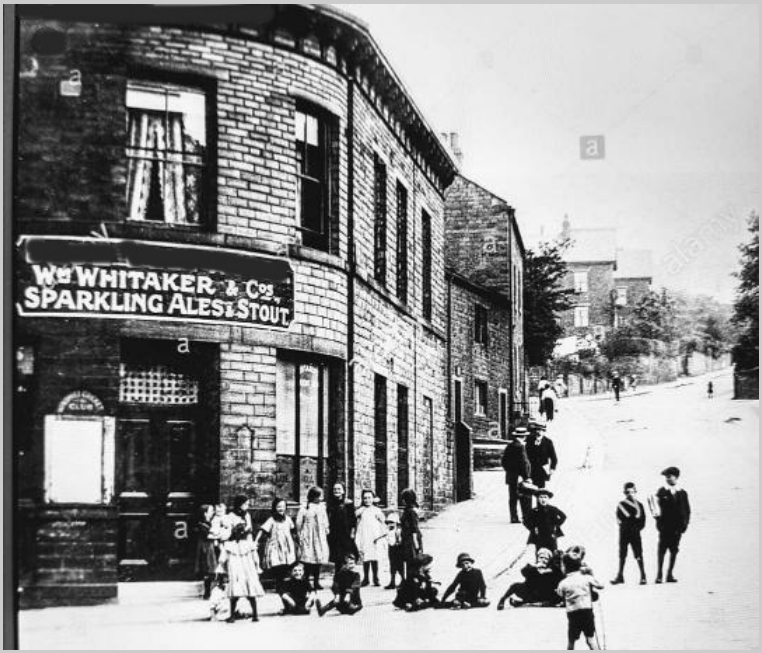
Above left: A two-roomed pub near the Big Mill., with a play area in the garden. It was a Webster's pub, but later served a range of beers.

Above right: Described as "Two roomed back street local very busy and noisy". Nominally a free house. Home to the eponymous *** Park Rangers F.C.

Right: There is absolutely no way that kids would be playing in the street on this very busy junction today.

Or are they queueing for some of the sparkling ale?

The building still stands, little changed, as do most of those properties above it, beyond the immediate ones.



The three pictures last time showed
Beacon, Reevy Road West; Kingswood (ex-Bay Horse), Sticker Lane; Junction / Idle Cock, Bolton Junction.

Bradford CAMRA socials / events Mar - May **All start at 7.30pm unless stated.**

13 March	Branch Meeting – Ginger Goose	Bradford Centre
20 March	Hoopers, Wibsey. (Usually closes at 9pm but will stay open)	1912 645Buttershaw bus from stand H11, Hall Ings
27 March	Junction, Baildon.	1920 A3 Otley bus from stand S4, Sunbridge Rd.
3 April	Winter POTS to be announced	
10 April	Branch Meeting – Flying Duck, Ilkely. Meeting to start at 7.40.	1846 train from Forster Sq. Ret 2151.
17 April	Fanny's & then Salt Cellar, Saltaire Rd.	662 Keighley bus from stand S5, Sunbridge Rd.
24 April	Shoulder of Mutton then City Vaults	Bradford Centre
1 May	Stansfield then George & Dragon, Apperley Bridge.	1850 A2 Harrogate bus from Market St.

Note: Bus times correct at time of compilation. Do check. Bradford Interchange might be open again - so check again!

HALIFAX & CALDERDALE CAMRA

7 Mar	The Big Six, Horsfall St, Halifax HX1 3HG	Open Branch Meeting
13 Mar	Wainhouse Tavern, Upper Washer Lane, Halifax	Whiskey tasting 8
Sat 16 Mar	Chester Historic Pub Walk	Details to follow.
21 Mar	The Hollins Mill, Sowerby Bridge	Open Committee Meeting
27 Mar	Fox and Goose, Hebden Bridge HX7 6AZ	Games night
4 Apr 1900 - 2030	The Cock of the North Bar,Southedge Works Hipperholme, Halifax HX3 8E	Open Branch Meeting
Sat 6 Apr	TBA	Skipton Social
Fri 12 Apr	The Queen Elizabeth Hall, West St, Oldham OL1 1QJ	34th Oldham Beer & Cider Festival
18 Apr	Dusty Miller Mytholmroyd	Open Committee Meeting
18 - 21 Apr	Old School Rooms, Church St, Haworth	Young Members Trip to Haworth Beer Festival

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

Campaigning *for* you

Real ale *is just the start...*

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

So why not join us?

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

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



CAMRA
Campaign for Real Ale

Real stories, real people, real ale



Fox & Goose Hebden Bridge

10th Anniversary Weekend

21st-25th March 2024

Celebrating 10 years of co-operative ownership

Mini Beer Festival, Live Music,
Pop-up Food, DJs & more

FOX & GOOSE
CO-OPERATIVE PUB
HEBDEN BRIDGE

The Fox & Goose
7 Heptonstall Road, Hebden Bridge, HX7 6AZ
01422 648052
www.foxandgoose.org
Open from: Mon 4pm, Tue-Wed 2pm, Thu-Sun noon