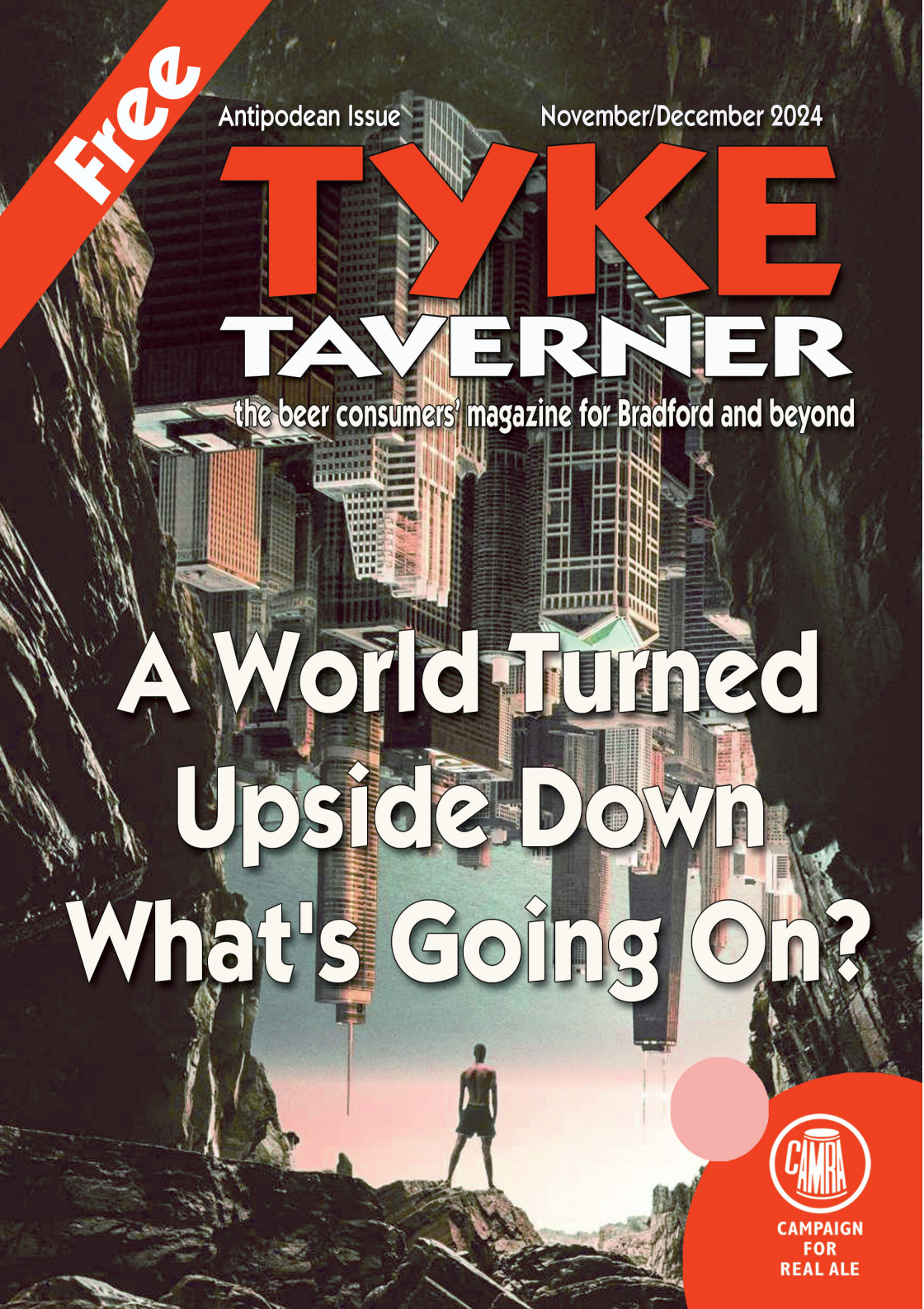

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November/December 2024
TYKE
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A World Turned Upside Down
What's Going On?
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CAMPAIGN FOR REAL ALE

W E A R E



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

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

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HIGH IDEALS OR SHOT IN THE FOOT?

Another Sam Smith's pub closes suddenly. The Shoulder of Mutton, Kirkgate, Bradford is the latest to be summarily shut down by the top brass of the brewery. No clear reason has been made obvious at the time of writing.

When, or whether, it reopens is unknown. It's fate is entirely dependant on the hierarchy of a business that is known for its, shall we say, quirkiness. The fact is it should be reopened, and as soon as possible, as it has been serving a set of regulars, and others, for a long, long time. It would be a disgrace to let it go, and its rear garden is like no other in the city - it really has no logical right to be there. But it does exist and it should be preserved and used.

Sam's, as a business, seem to have plenty of resources, and so can afford to just let the building lie empty. Witness the Dyneley Arms on Pool Bank: a massive place doing nothing for years. Also the Red Lion, Girlington was closed for quite some time before reopening, having lost its regular customers, and now offers no real ale. (Continued...)

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

Tyke Taverner is produced by the Bradford Branch of the Campaign for Real Ale Limited.

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

Readers are also reminded that their thoughts on relevant matters are as valuable as any other contributor and the Editor will be pleased to receive contributions on appropriate topics such as whether mortal coil is the same as living anthracite, or a futon torpedo is useful for a light sleep, 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 this intention...

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(...Continued from p.3)

Reports have it that Sam's pub estate in London do not have to obey the same strict rules that are imposed on the pubs hereabouts. Interesting: are they doing well?

The idea of keeping a pub free of those modern-day "essentials", such as phones and laptops, and juke boxes and the like, is not necessarily a bad idea to some of us as it does indeed encourage conversation. Ah, but that conversation should not be peppered with swearwords. All very puritan and, to repeat, not necessarily a bad thing. But when the ultimate penalty is immediate pub closure, and potential eviction of its management team, that does seem draconian.

Come on, Samuel Smith, forgive them their apparent trespasses and reopen the Shoulder. And the others in the same state. Bradford city centre needs a pub like that. We don't want to be losing more proper pubs in the new City of Culture.

Of course, if the reader is in the Shoulder right now then Sense Has Prevailed.

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REFORM REQUIRED NOW

Ahead of the budget in October, the Government was being urged to take action to support for pubs, social clubs, brewers, cider makers, and to stand up for consumers rights.

Joining forces with industry leaders, the Society of Independent Brewers, the Campaign has sent groundbreaking new economic modelling directly to the Treasury showing the transformation a UK wide cut in duty charged on beer and cider served in pubs could bring.

The proposed 20% discount for tax on pints in pubs would create thousands of new jobs and put millions back into the economy, as consumers are encouraged to move from supermarket alcohol back to being able to support their local pubs and social clubs.

The Chancellor was also being urged to stick by the Labour manifesto promise on reforming Business Rates in England. The current system unfairly penalises pubs and makes it harder for all bricks-and-mortar businesses to compete with online shopping. CAMRA's own figures show the shocking extent of churn in the pub trade, with over a thousand businesses closing their doors so far this year.

Commenting, CAMRA Chair Ash Corbett-Collins said:

"Pubs are the beating heart of communities, but they're being crushed by an unfair system that favours online giants and multinational brewing conglomerates. We want the Chancellor to understand that the range of measures we're calling for aren't just about supporting the long-term future of the industry – this is also about local jobs, encouraging investment, and ensuring that communities have a space to come together.

"Cutting the rate of tax on pints across the UK, and meaningful reform of the Business Rates system in England will make all the difference to both consumers and the trade."

A Hat Trick of 2024 CAMRA Awards for Nan Moor's Bar, Todmorden.

On Saturday 17th August 2024Nan Moor's Bar in Todmorden received its third CAMRA award in five months. The first award presented to Nan Moor's was the Halifax and Calderdale CAMRA Pub of the Season, Spring 2024; then the Halifax and Calderdale CAMRA Cider Pub of the Year 2024,presented in May,and now Nan Moor's has received the highest county cider award, Yorkshire Cider Pub of the Year 2024.

The award was presented by Yorkshire CAMRA Regional Director, Kevin Keaveny. In his speech he congratulated Lauren and Alice, the owners of Nan Moor's, for winning every round of CAMRA 's Cider Pub of the Year Competition 2024 so far and stated that by winning the Yorkshire CAMRA Cider Pub of the Year, it placed Nan Moor's in the top 17 regional winners. As the Yorkshire Regional winner Nan Moor's Bar will now go through to the 2024 National CAMRA Cider Pub of the Year Competition and he wished Nan Moor's all the best in its attempts to achieve the top cider award.

Also in attendance at the presentation was Christine Jane, Yorkshire CAMRA Regional Cider Coordinator, who said "The panel of judges were very impressed by the range and quality of ciders available at Nan Moor's Bar. It is good to see that quality bag in box ciders are always on offer at Nan Moor's and we were also impressed with the other cider options including keg cider and the quality English and European real ciders sold in bottles. The judges feel that this award is well-deserved"

The ciders on offer on the presentation day were two real ciders in bag in box from Celtic Marches in Herefordshire and Udders' Orchard in Lindley, Huddersfield and a farmhouseperryfrom Gywnt Y Ddraigin Pontypridd, South Wales. A keg cider was also served from South West Orchards and bottle and sharing bottle real ciders were on sale from English, Austrian,Italian and Frenchcider producers.

Halifax and Calderdale CAMRA, and other Yorkshire CAMRA branches, wish Nan Moor's Bar success in the National CAMRA Cider Pub of the Year Competition as, no doubt, do all cider drinkers in Calderdale and throughout Yorkshire.



Alice (left) and Lauren (right), owners of Nan Moor's Bar, Todmorden, pictured with Kevin Keaveny, Yorkshire CAMRA Regional Director, (centre) and Richard Lee, Chair of Halifax and Calderdale CAMRA

TALES FROM A NARROWBOAT

The bad and the good of Leamington



Royal Leamington Spa is on the Grand Union Canal and is a lovely place to visit. We had been told about a pub in the town called The Royal Pug who advertise a vast selection of real and craft ales which sounded interesting, so when we were passing through on our way to Warwick, we thought we'd moor up and give it a try.

We had a quick look round Leamington first, the Pump-Room, the gardens, and of course the Charity Shops, then just off the Parade we found Regent Street, and there it was, The Royal Pug. Inside there were six handpumps dispensing real ales, Purity Gold, Purity Mad Goose, Church Farm Pale Ale, Bath Ales Gem, Prescott Amber and Cotswold Summer Solstice, with just Beavertown Neck Oil on tap, but there was a fridge that was full of cans and bottles. Now Michelle likes a dark ale, either Stout, Porter or even Mild, we couldn't see one but thought we would ask. 'Sorry, but there is no point in stocking dark beers, no-one ever asks for them' was the answer by the young lad behind the bar, who honestly didn't want to be there, it was spoiling his afternoon. Well, we were there, so we had better try something. Michelle had the Bath Ales Gem whilst I went for the Church Farm Pale Ale, both of which were almost £6 a pint and both of which tasted of water (as if they had just cleaned the lines but not pulled all the water through). The pub was quite busy, but, a quick look round showed us no-one else was drinking beer, they were drinking either cocktails or soft drinks. We could have complained, but, there didn't seem to be much point, the staff were more bothered about themselves than the customers. Needless to say we didn't stop for another drink as luckily there was another place, The Drawing Board which was just a couple of minutes walk away and according to Google they had 'a stunning selection of Draught and Craft ales'.



Inside, The Drawing Board was not as large as The Royal Pug and there were three handpumps and two taps on the bar. The pumps were dispensing Taylor's Landlord, Sharp's Doom Bar and Purity Gold whilst the taps had Beavertown Neck Oil and Camden Pale. Again, there were bottles and cans in the fridge, so, again I asked the question, and again I got the answer. 'Sorry, but there is no point in stocking dark beers, no-one ever asks for them'. How frustrating. We made our excuses and left.

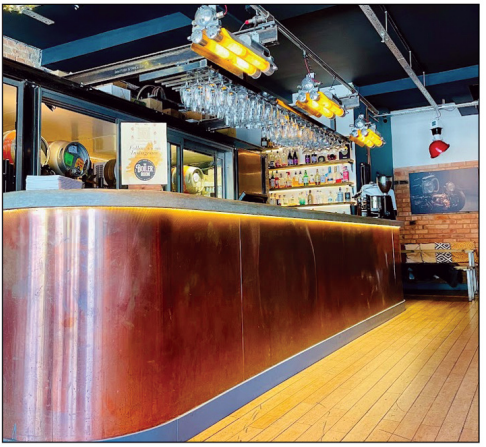
We had found another pub on Google, The Boiler Room, and this was only a five minute walk just across the River Leam, and it was on our way back to the boat if it didn't work out. So, what the hell!

What a surprise we had. On entering The Boiler Room, it was just as if we had stepped into a different world, there was just the right atmosphere, the staff were friendly and helpful, the other customers were having a good time, it was dog friendly and they had a couple of those pesky dark ales on tap that no-one in Leamington Spa ever asks for – Missing Link Vervet Mocha Porter and Play Brew Company's Yellow Star Banana Split Stout which was not as sweet as it sounds, along with Northern Monk Serpent Gaze IPA, Neon Raptor Naughty Luggage IPA, Vault City Cloudy Lemonade Sour and Verdant Rustling Substance NEIPA, all of which were wonderful and these were alongside two ales straight from the barrel, Pomona Island Papyrus Pale Ale and Buxton Stacked West Coast IPA. They also had a vast selection of Craft Cans and Bottles including a few dark ales, what more do you need? We did enjoy ourselves.

So, The Boiler Room turned a disappointing afternoon into a brilliant afternoon. Well worth a visit if you are in the area.

Phil and Michelle









ACC IN THE LEAD

The Campaign for Real Ale is pleased to announce Ash Corbett-Collins has been appointed as its new Chairman. An election took place at a meeting of the Campaign's National Executive in Cumbria recently.

Vice Chairman since last November, Ash is a long-standing National Executive member who was first elected to the Board of the Campaign in 2018.

Following the election, Ash said:

"This is an exciting time to be taking on the role as the Chairman of the Campaign for Real Ale. Holding the Vice Chairman position for the last ten months – along with other roles over the last six years – has given me the experience and knowledge to lead the organisation.

"Effective leadership and collaboration for change is vital to safeguard our future. CAMRA is still as vital and relevant for consumers across the UK today as it was half a century ago. Our valued and loyal membership means we can work across all nations, whether this is campaigning for change, supporting our events and festivals, or protecting our



cherished pubs and access to cask beer. I want to work together to continue to bring about change at a time where pubs, clubs, taprooms and breweries are facing uncertain times."

Ash thanked previous Chairman, Nik Antona, for his hard work and dedication. Nik Antona stood down due to ill health after a five-and-a-half-year tenure. Nik has been a CAMRA volunteer for more than 20 years, including holding roles within branches, as a Regional Director and a longstanding National Executive member holding key positions including Finance Director before his time as Chairman.



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BAN PINTS? RIDICULOUS: THERE ARE MORE IMPORTANT THINGS TO DO

The Campaign for Real Ale has urged the Government to set aside research scapegoating pint measures and pubs, and instead focus on offering proper support for pubs and brewers.

New research, which many publicans refused to participate in, has suggested that banning pint measures and replacing them with two-thirds measures would reduce beer consumption.

Instead, CAMRA is calling for Government to introduce a 20% difference between the tax paid on pints in pubs compared to supermarket alcohol to help encourage pubgoing. We have also asked the Government to stick by their manifesto commitment to reform the unfair Business Rates system in England, and to put money back in consumers' pockets with a VAT cut for pubs and social clubs.

CAMRA supports a range of measures being available to the customer in pubs, social clubs and taprooms. This reflects the varied offering at the bar, from a third pint of strong and hefty imperial stout to a whole pint of refreshing and sessionable golden ale, consumer choice is an important part of the overall pub experience. Commenting on the research published in PLOS Medicine journal, CAMRA then Vice-Chair, Ash Corbett-Collins said:

"Many beer drinkers and pub goers will find it ironic that this study has been released in the same year as the 200th anniversary of the Weights & Measures Act 1824, which defined a pint in law for the first time.

"The difficulty this study faced in even finding pubs to take part shows that the pint is still an in-demand measure for consumers at the bar. With less than 1% of venues approached for the study agreeing to trial the smaller measure, and none of the 12 pubs who did take part choosing to keep the change, the verdict from publicans is clear.

"While it's important to highlight the health benefits of moderate drinking, pubs should not be the target of punitive measures that scapegoat them as the issue, when the regulated, community setting of a pub is the home of responsible drinking.

"We hope that the Chancellor will be focussed on positive reforms for the beer and pub sector, including reducing draught beer duty and overhauling the business rates system."

LOCALIS IS GOOD FOR YOU

Responding to the publication of a report from think tank Localis at the Labour Party conference concluding that pubs deliver invaluable socio-economic value to the UK and to local communities, CAMRA Chairman Ash Corbett-Collins said:

"This Localis report confirms that the nation's pubs deserve government support in recognition of their community value and the role they play as a vital part of our social fabric. The Government needs to act to promote and protect the UK's world-renowned pubs.

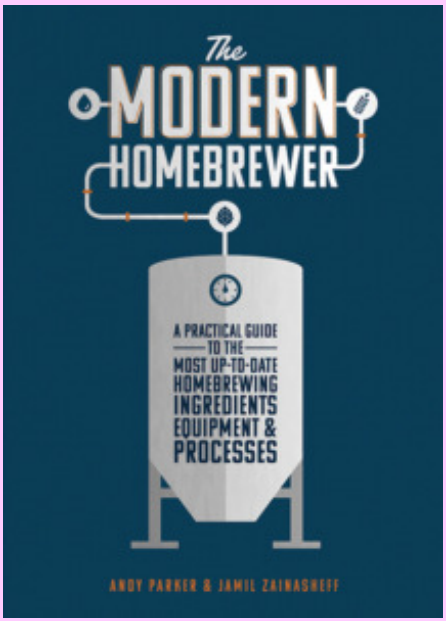
"Reports that the Chancellor is looking to raise beer and cider duty in the are extremely worrying. This is the last thing our pubs need and could lead to further closures. That's why CAMRA was calling on Rachel Reeves to use the Budget to cut duty specifically on draught beer and cider served in pubs, social clubs and taprooms to encourage pubgoing and help promote and protect our locals.

"CAMRA is also calling on the Chancellor to deliver on the Labour manifesto promise of introducing a fairer business rates system in England. This is desperately needed to stop our locals being crippled by huge rates bills under an unfair system that penalises bricks-and-mortar businesses like pubs over online giants who need to pay their fair share."

CREATE ANOTHER MICRO BREWERY

The Campaign for Real Ale's latest title, The Modern Homebrewer by award-winning brewers Andy Parker and Jamil Zainasheff, is now available.

CAMRA's new title, The Modern Homebrewer, is a hands-on, practical guide to the most up-to-date techniques, ingredients, equipment and processes for producing professional quality beer at home and is now available for purchase.



Ideal for both curious beginners and the most seasoned homebrewers wanting to experience a new challenge, this ultimate guide to homebrewing features many world-class recipes from around the globe. Each chapter features a QR code link to videos, calculators, and other links to valuable brewing resources. These videos will all soon be available, with the first batch ready for book owners to view.

Many of today's most popular independent brewers first started their career path into the industry as homebrewing hobbyists, and it is hoped that CAMRA's new guide will inspire the next generation of brewing talents.

The two authors of The Modern Homebrewer are prime examples of award-winning homebrewers who turned their passion into a profession.

Andy Parker is the owner and head brewer of Berkshire-based Elusive Brewing and champions the vibrant British homebrewing scene from where his love of beer and brewing developed. Elusive Brewing's flagship beer Oregon Trail West Coast IPA was awarded UK's Best IPA at the 2021 World Beer Awards, and Andy himself was named the British Guild of Beer Writers Brewer of the Year in 2022.

Jamil Zainasheff is a renowned homebrewer, author, beer judge, and host of 'The Jamil Show' and 'Brew Strong' shows on The Brewing Network. Jamil and his wife, Liz, were, until recently, founders and owners of Heretic Brewing Company, a 30-barrel brewery in the East Bay region of California's San Francisco Bay area.

The authors state: "Our goal is to document and promote the best brewing practices of today so that more brewers have success in producing the highest quality beer possible… In this book we strive to provide the tools and knowledge you need in order to master what it means to be a modern homebrewer."

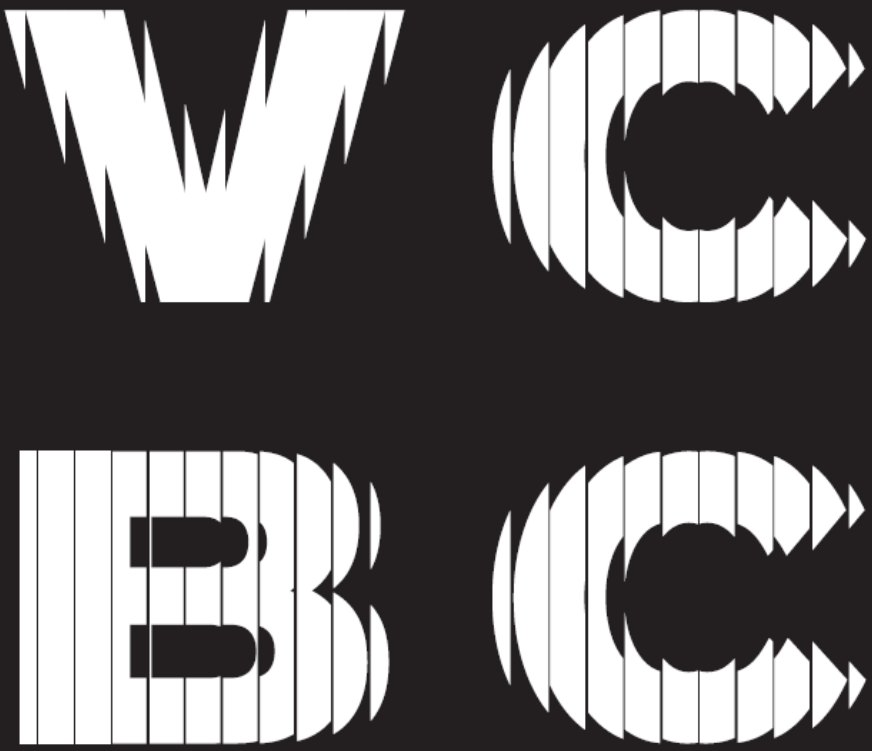
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DON'T BOTTLE IT - OR SHOULD WE?

Commenting on government's recently published fee estimates as part of the Extended Producer Responsibility (EPR), CAMRA has this response:

CAMRA supports the principles of the Extended Producer Responsibility and its potential benefits to the environment, however, a tax on bottles used for beer and cider needs careful implementation to ensure that independent producers and consumers aren't the ones paying the price.

The industry has awaited clarity on the requirements of EPR for a long time, and while having these latest estimates will help brewers and cider makers plan for the future, the costs in current proposals are simply too high.

It's positive that the scheme already makes some distinction between large and small producers, but Government needs to urgently rethink the burden it is placing on the industry – particularly on independent brewers who are so crucial for consumer choice.

Glass bottles are some of the most commonly recycled items in circulation, so the estimated £212m price tag for this packaging feels hugely disproportionate, especially given the sectors already high overall tax bill and recent shocks from fluctuating energy costs, the growing cost of goods and the ever-lingering shadow of the pandemic.

We urge DEFRA to meet with industry, hear the concerns of brewers, cider makers and consumers, and rethink their proposals.

Note:

CAMRA, along with the British Beer and Pub Association (BBPA), Independent Family Brewers of Britain (IFBB), and Society of Independent Brewers and Associates (SIBA) have signed a letter to the Secretary of State for the Environment, Rt Hon Steve Reed MP, to warn of impacts this tax could have on the pub and brewing industries and customers, urging a review of these regulations.

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Business Closures? No Surprises There.

Commenting on the business closure figures from PwC in September, reporting the decline in high street businesses, CAMRA Pub and Club Campaigns Director, Gary Timmins said:

"Sadly, these figures come as no surprise. CAMRA's own data shows that while the numbers of pubs lost to redevelopment has slowed slightly in recent years, pub businesses are cycling through owners at a higher rate than ever before. More and more communities are facing shuttered pubs as licensees struggle to stay profitable.

"The upcoming Budget gives the Chancellor opportunity to make a real difference to UK high streets. Sticking to the Labour manifesto promise to reform Business Rates in England and cutting the draught duty rate on pints in pubs would give pub businesses a much-needed boost, giving communities confidence in the long-term future of their local."

****

Between 2021 and 2023, pubs shut at a rate of 500 a year, according to the British Beer and Pub Association (BBPA).

Having reported that, a recent CAMRA conference concluded that more pubs were now being opened than closed for the first time in years.

However, as a rule, could it not be said that the closures are of "proper" pubs that have been around for decades, whereas the openings were of new-style micropubs or bars run by keen individuals and small groups?

Nothing wrong with that, of course, but it is possible to argue that the "total drinking floor area" will have diminished. How's that for an example of half-full versus half-empty?

****



THE INN SIGN SOCIETY: WHO ARE THEY?

Founded in 1990, the Inn Sign Society raises awareness of the nation's pub signs and compiles a record for the benefit of future generations. Many pub names have links with events from the past or personalities of national and local importance, and the Society provides a forum for members to research the history of inns and pub names.

It has an active web site and a quarterly full-colour journal to which members are encouraged to submit articles, pictures of pub signs and news from their areas. As inns and pubs close at an alarming rate, much local heritage is in danger of being lost forever. Pubs are not just a place to enjoy a drink, they are often at the heart of the community and can reflect its history.



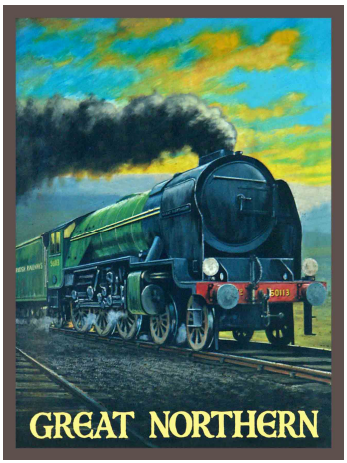
The Inn Sign Society Sign

Many members take a general interest in all signs, with some specialising in particular breweries, counties, aircraft or railways, to name but a few.

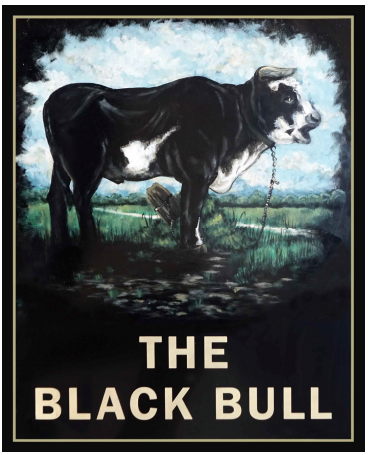
The Inn Sign Society is seeking to recruit more members and bring in new blood to help continue the good work done over the last 34 years. For more information, including on how to join, see the website at www.innsignsociety.com

If the Inn Sign Society doesn't research, capture and save our pub sign heritage, perhaps no-one else will.

Iain Perks, Membership Secretary Inn Sign Society iainperks@btinternet.com







CAMRA LOCAL BRANCH CONTACTS :

Halifax & Calderdale :
Edward Lee 01274-672165 (h)
07946- 8 71124 (m)
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Steve Fairweather 07985-412486
harcamra@hotmail.co.uk
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GET YERSEN A GUIDE

CAMRA's Good Beer Guide (GBG) is celebrating its 52nd edition with two covers featuring Coronation Street's Rovers Return Inn, and Emmerdale's Woolpack. The Guide, which lists 4,500 of the best pubs across the UK, is the definitive beer drinker's guide for those seeking the best pints in the nations' pubs and is on sale now.

The foreword has been written by multi award-winning Iain Macleod, ITV's Executive Producer for Continuing Drama. In his foreword, MacLeod says: "…the story which threatened one of our pubs the most was also the one which most resonated with our times. In 2023, the Rovers Return closed its doors. A combination of the lingering legacy of the Covid lockdowns and the cost-of-living crisis meant that landlady Jenny Bradley couldn't afford to keep it open. If it were needed, it was a timely reminder of the central place the nation's pubs have in our lives and in our affections."

Despite a slight slowdown in the numbers of pubs lost forever to conversion or demolition in recent years, CAMRA's data shows worrying trends developing. More and more venues are reportedly redeveloped without the proper permissions – including the high profile case of the Crooked House, Himley in 2023.

The GBG is an essential resource for ensuring the future of pubs across the UK, and a tool to show off the incredible culture of pubs and social clubs that is at risk. Through dedication and staunch work from licensees and pub lovers in the face of a difficult economic year, the Guide boasts over 900 pubs that are new to this edition. This information is collated by thousands of CAMRA volunteers who give up their time every year to promote the best of the best across the UK.

The Rovers Return Inn and the Woolpack represent the UK's love of their local.. CAMRA's mission is to ensure support from the Government as well as tangible legislation to protect pubs across each nation of the UK. By next year's edition of the Guide, we want to be talking about the beer and pub trade growing with the support of communities and parliament alike.

GBG 2025 is now published and is available to order from shop1.camra.org.uk/product/the-good-beer-guide-2025/

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The Land of Short Measures by Peter Down

Continuing a series of, what seems to be turning into, reports from 'expensive places to drink beer in the world', I have recently been to Adelaide, South Australia (SA). Due to being sent for an extended period for work, there was plenty of opportunity to check out the beer scene. Whilst the state may be better known for its wine (primarily, from the Barossa, Clare Valley and McLaren Vale), there are also numerous micro-breweries, as well as larger corporate concerns.

Whilst many things in South Australia are similar to the UK there are notable differences. The largest (or, more accurately, smallest) difference, is the serving sizes for beer. For some reason which appears to have been lost in the mists of time, but reputed to be due to austerity measures in World War I or the 1930's Great Depression, South Australian servings were reduced in size.

They have since stayed like this and creating a difference to the rest of Australia and the world. This has led to the peculiar situation where a 'pint' in South Australia is 450ml (approximately ¾ of a UK pint). If you want a proper pint, it is necessary to ask for an 'Imperial', but only a small number of pubs and bars seem to serve this. Also, don't expect to receive $^{2}/_{3}$ of a UK pint when asking for a 'schooner' – this is actually 285ml, or a UK half-pint (although it is approx. $^{2}/_{3}$ of a SA pint)!

To make matters even more confusing, in some pubs, you can order a 'Fancy' (a peculiarly Adelaide measure that seems to vary between 300ml and 350ml), a Butcher' (200ml) or a 'Pony' (140ml). I have never seen the last two for sale myself.

Not knowing the situation when first arriving in Adelaide, you can imagine my confusion when first visiting a craft beer bar to order a 'pint'. When it was presented, something didn't look right and it was only when ordering a 'schooner', out of curiosity, that the penny dropped. Having no idea what a 'Fancy' was, I ordered one of these at a later visit. It took a short while to become used to the



State	1140ml	570ml	450ml	285ml
VIC	Jug	Pint	Schooner	Pot
NSW	Jug	Pint	Schooner	Middy
QLD	Jug	Pint	Schooner	Pot
WA	Jug	Pint	Schooner	Middy
SA	Jug	Imperial Pint	Pint	Schooner
NT	Jug	Pint	Schooner	Handle
TAS	Jug	Pint	Schooner	Ten
ACT	Jug	Pint	Schooner	Middy

Australian Beer Measures



Examples of Beer Glass Sizes in South Australia



A 'Schooner', a 'Fancy' and a 'Pint' (South Australia style)

different sizes and a little while longer to realise that the pricing was not always proportional to the quantity of beer ordered. In some pubs, the beer list had to be examined quite carefully.

Australia has been reported to have the fourth highest beer tax in the world, behind Norway, Japan and Finland. As a result, the price of beer could easily bring forth the Yorkshire cry of "'ow much?!". A SA 'pint' of local craft beer is usually around $12.00 (equivalent to £8.20 for a UK pint). A 'pint' of craft beer from further away is often $15.00 (equivalent to £10.20 for a UK pint). Something stronger (such as, imperial stout) or imported is usually more costly. Mass produced commercial beers can be around $10.00 for a SA 'pint' (equivalent to £6.80 for a UK pint) but it really isn't worth saving the money.

Sometime after drinking a pint of their 'Dark Ale', and whilst at work, I had a discussion with my boss, a UK ex-pat, regarding my thoughts on beers from the local, and large, Coopers Brewery. Their products are omnipresent in many of the pubs in Adelaide.

"They're rubbish" was the brief summary. "You can't say that in front of our Australian colleagues. They love it!" he responded.

"Ok, it reminded me of John Smiths keg bitter" I clarified. "I am guessing that is not very complimentary" he said. "No. It really isn't", was the reply and we left it at that. To be fair, I later had a bottle of Coopers 'Sparkling Ale' which turned out to be a live beer and drinkable.

For something good to drink, it has been best to go to the independent craft beer bars. Within the Central Business District (CBD), the stand-outs have been:

Franklin Hotel, Franklin Street
Gilbert Street Hotel, Gilbert Street
Lady Burra Brewhouse, Topham Mall
Nola, Vardon Avenue (arguably, the most like a good UK craft beer bar)

Many others in and around the CBD are typical city pubs. The give-away for a lot of the average pubs seems to be that they include gaming rooms with 'pokies' (slot machines).

In addition to the pubs, there are also several brewery tap rooms and brewpubs in and around the CBD. Of these, the best examples encountered were:

Brightstar Brewing, Stirling Street, Thebarton
Crafty Robot Brewing, Grote Street



Beer board at 'Nola' during its dark beer festival



The Grandeur of Pirate Life Brewery

Little Bang Brewing Co., Henry Street, Stepney
Mismatch Brewing Co., Morphett Street
Wheatsheaf Hotel (aka the "Wheaty"), George Street, Thebarton

Further out in the Port Adelaide area are:

Big Shed Brewing Co., Old Port Road, Royal Park
Pirate Life, Baker Street, Port Adelaide

Pirate Life is, arguably, the best known of the craft breweries. It is quite large with a brewery and tap room of a style, and with an extensive range of offerings, similar to many of the well-known UK craft breweries in, for example, Leeds and Manchester. Little Bang Brewery was of a comparable style and, also, had an extensive range of beers on offer but tended to be less busy (I could usually find somewhere to sit!) so was my favourite.

In general, beers in the pubs and bars are sold from kegs through taps. Sometimes nitro-kegs are used and is normally labelled at the point of sale. I have only encountered a handpull twice whilst in Adelaide. One was at the Wheatsheaf Hotel for dispensing one of their on-site brewed dark beers. The other was at the Franklin Hotel and it was only after several visits that I realised there was a handpull partly hidden behind the counter-top! whilst in Adelaide and this was at the Wheatsheaf Hotel for dispensing one of their on-site brewed dark beers.

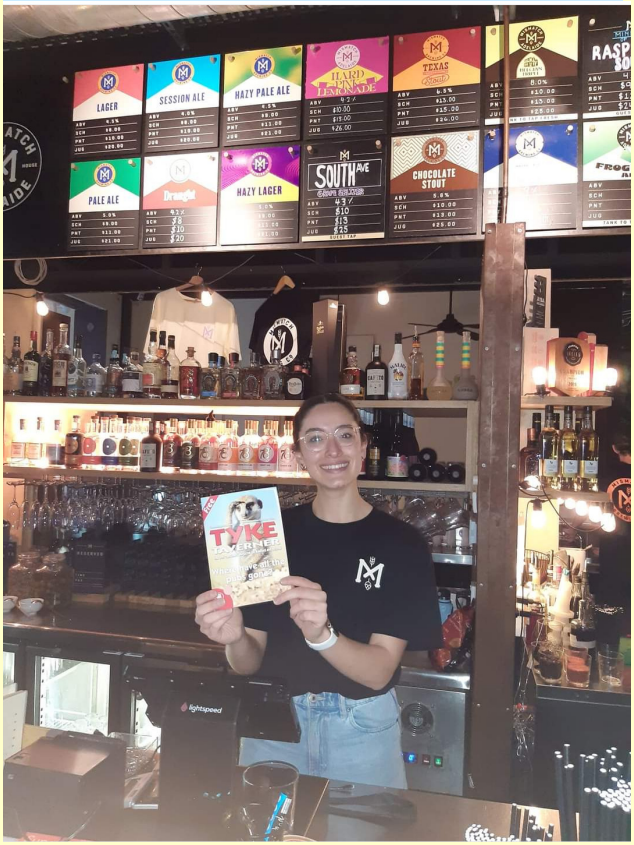
Sadly, there are many issues in the brewery and pub scene in Australia that are similar to the UK. The industry is being hit with a perfect storm of high taxes, high material costs and high energy costs that are resulting in high prices at the bar. The 'cost of living' crisis is also being experienced which is resulting in reducing numbers of people going to the pub or bar. Due to this, there are continuous reports of breweries and pubs that are struggling and closing down. Walking around the Adelaide CBD and surrounding area, many examples of closed down pubs and bars can be seen.



A sole handpull at the Wheatsheaf Hotel

Overall, whilst it has been interesting to check out the beer scene in South Australia, I am looking forward to having a proper real ale from a handpull in a UK pub again!

TT in OZ



Further to Peter Down's article about the beer scene in Adelaide. The image here was posted on Facebook. He notes:

The picture shows the bar at the Mismatch brewpub in Adelaide. A fantastic pub if you are in that part of the world.

I suggested that this was the farthest that Tyke Taverner has been delivered.

The young lady behind the bar is Victoria, a Mexican who moved to Adelaide to go to university and is now applying for a permanent residency visa. Adelaide is very cosmopolitan and full of people from around the world.

I now can't lay claim to the furthest delivery of a Tyke Taverner though. Ben Hoole (Exchange Craft Beer House) responded to my Facebook post and said he has taken some to a bar he worked at in Wellington, New Zealand before now.

We just need to get one delivered to the Chatham Islands now as they appear to be the closest to the opposite side of the world from Bradford – not sure if there are any bars there though!

NEWS, GOSSIP, SCANDAL...

The George Hotel at Cullingworth is now under new management, and offers five real ales. Opening hours are: M-Th 1200 to 2200; FSS 1200 to 2300. The new operators are Tiffin Leisure (who currently run the City Vaults, Ginger Goose and Lord Clyde in Bradford).

On a possibly related note: There does seem to be activity in what was the Old Bank (next to the Ginger Goose). Could this be reopening too?

****

The Groove Pad, Shipley has been taken on by the Wright Pub Company.

****

The Volunteer, Keighley has been saved. Its fate was uncertain, but now it will be spruced up and returned to its original purpose.

****

November 2024 sees the tenth anniversary of the opening of the Record Cafe, North Parade, Bradford. Congratulations to Keith Wildman and the team.

The Record Café, is a much-loved fixture at the top-of-town and anyone from Bradford and its surrounding areas knows all about it and its popular owner. But the bar-come-vinyl-collector's dream has received recognition from further afield recently.

Graeme Sharp, a journalist by trade in his seventies, has dubbed The Record Café as one of his 10 favourite record shops in the UK in an article for The Guardian.

BRADFORD BEER FESTIVAL 2025

The basics. Please note, remember, and act.

Venue: Victoria Hall, Saltaire.

Dates: Thursday 27 February to Saturday 1 March.

Sessions: Two sessions each day, 11.30 to 16.00 and 18.00 to 22.30.

Prices: £4 on Thursday for each session (both free to CAMRA members); £6 on Friday for each session; £6 Saturday lunchtime and £3 Saturday evening.

BRADFORD BEER & CIDER FESTIVAL 2025

Tickets: Will be available online and by post in December as last year and in selected local pubs after Christmas.

Other stuff: The usual stalls, food offering, and range of entertainment. All the usual rules will apply.

Look out for more detail in this publication and elsewhere.

It will be the usual great do.

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

Jacobs Well Pub
Kent Street
BD1 5RL

Photo courtesy of Alex Mitchell

ELSPETH BRADY

01/04/50 to 01/09/24



Elspeth was a Bradford girl who was educated in the city and found her vocation in the local hospital's pathology labs.

It was during the furtherance of her education in this matter that she met Michael, who was doing a similar job in Otley. Eventually, they clicked and married in 1976 – in the same church, St. Wilfred's, Lidget Green, where so many gathered for her recent funeral.

Elspeth and Mike moved to Luton some years ago as their work took them there. They returned in recent years, effectively retired, and enjoyed being back in their home city. Elspeth devoted a lot of her time to looking after her aunt Betty - as well as Mike, of course.

But the CAMRA connection? Well, Elspeth and Mike worked at the very early Bradford beer festivals, and played their part in whatever was happening in the local CAMRA circles. Being part of the regular stewarding team at so many Great British Beer Festivals made them even more friends.

They were both members of the British Red Cross, and did their bit as volunteers at events that required first aiders. Again, service to others.

I knew Elspeth and Mike from the 70s on; I was at their wedding; I have a grasp of their loving relationship. So I can say that I knew Elspeth reasonably well. Many happy, smiley people are called "bubbly". This was not Elspeth. No: she was more - she was effervescent. That sparkle will remain with me - almost as much, I suspect, as it will with Mike. As they say in these parts: She were a grand lass.

David Boothroyd

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

REVIEWS with Russ Petcher

Irene Martins

Irene just gets better and better in everything she does which is why I always like to see what she's going to do next. She is an outstanding all round multi instrumentalist with the voice of an angel and a real knack for putting everything together in a nice, tidy package. Irene will pick a song and then totally turn that song on its head and make it into something completely different and her song choices are second to none. I can't even begin to name some of the more obscure songs she's covered so my advice to you all would be to just check her out for yourself by simply just typing in Irene Martins and let the magic begin.

****

Taylor Fever
A Taylor Swift Eras Tribute Spectacular
Halifax Playhouse

This was my first visit to the Halifax Playhouse and what a spectacular building it is even if it did take a bit of finding on my half. I wasn't at all surprised to quickly discover that I was probably one of the only few dads in attendance of this sold out show which was mainly populated by screaming girls dressed like their idol Miss Swift. If you are a fan of her music then you are known as a swiftie and I am sad to say that I too am now a swiftie after hour upon hour of hearing her songs being blasted out at home but do you know what? She's actually really good with songs that will pull at your heartstrings one minute and then have you dancing like a banshee the next. She is indeed a phenomenon who isn't going away anytime soon.



NEWS, GOSSIP, SCANDAL

News from Ilkley, courtesy of Malcolm Gardner:

The Station Pub had been closed for a while but re-opened on Sept 12th under new management. The landlady introduced herself as Sheryl (Shez to her friends). She was previously at a pub in Rothwell. Beers are supplied by Heineken. The two cask ales on today were Timothy Taylor Boltmaker and Ossett White Rat.

Ilkley Brewery - The Ilkley Tap opened on Sept 5th. Luke Raven (of Ilkley Brewery) told me that there were members of Bradford CAMRA at the opening. Luke also told me that beer sales have been exceptional during the first week - far higher than anticipated.

****

The Rosse at Saltaire is being gutted. Ownership has now changed; Concept have relinquished it, and it is to become a Bierkeller. Let's see how it ends up.

****

The New Line, Greengates, has been taken off the market. The current owners have been impressed by the support from their regulars - and others.

That's one off the endangered list, at least.

BROADACRE WANDERINGS with Paul Davis

And a very warm welcome to this edition of Broad Acres Wanderings. As usual, I have been intrepidly travelling the country in search of live sport and real ale, and since my last column I have visited hostelries in Walsden, Usk (South East Wales), Newport, Gloucester, and Worcester.

Saturday 10 August: I am told to arrive at Leeds train station at 1100 for a late birthday surprise. Having absolutely no idea what the surprise may be, I am accosted by a close cricketing friend from over the Pennines in Preston, who informs me that my late birthday present is a day out to a cricket match of my choice. Even better, he has already combed the local club fixture calendar, and has found venues that are on nearby train routes.

We retire to Tapped on Boar Lane in Leeds to excitedly decide upon our plan and Walsden Cricket Club is chosen, located between Todmorden and Littleborough. Arriving at Walsden CC we head straight for the bar and there is real ale on from the Eagles Crag Brewery in nearby Todmorden. The locals in the bar are very friendly. Despite Walsden CC playing in the Lancashire League the people we chat to are of course all proudly Yorkshire. For the record book Walsden thrash Accrington by ten wickets.

Sunday 1 September: Despite the end of the cricket season drawing near, we find some local cricket action and head over to South Wales, for the Welsh Cup Final between St Fagans CC, close to Cardiff, who are taking on Newport CC, with the match being played in Usk, Monmouthshire. I immediately start to feel slightly nostalgic as 40 over cricket on a Sunday brings back fond memories of the John Player Sunday League, which had its heyday in the 1970s, 80s and 90s. A train and connecting bus gets us to the ground on time, but alas, bad weather has been forecast, and despite being advised by a local that Usk is statistically the sunniest place in Wales due to its location at



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the foot of the Brecon Beacons, after an hour's play the players retire to the pavilion as the rain comes down, meaning we can go on the hunt for thirst quenching ales.

We head for the nearby and independently owned Kings Head. This is a former local CAMRA Pub of the Year winner and a high standard of quality ale appears to have been maintained ever since. There is a busy but friendly crowd of Sunday lunchtime drinkers, several of whom have joined us from the cricket match and have sought refuge from the inclement weather. The bar is on two levels and the walls are adorned with rural, fishing, and music memorabilia, making this pub feel very characterful indeed, and there is a warming log fire for good measure too. The food menu is also wide and varied, and the Sunday lunches are flying out of the hatch.

The building was built circa 1588, and has historic interest, being a listed building. There are four hand pulls on show with an emphasis upon local beers. However, I plump for an old favourite in the form of Butty Bach from the Wye Valley Brewery, based in Herefordshire. The rain finally dissipates, only to return once again later, meaning the dying embers of the game are played out in front of barely any spectators, with already crowned South Wales Cricket League champions St Fagans taking home the trophy to complete a memorable treble of titles this season.

It's then back to Bristol, via a stop-off in Newport, South Wales, with the Cellar Door being our favoured choice of venue. This is Newport's first micropub, opening its doors in November 2017, and is a converted former computer shop, and is also a convenient short walk from Newport railway station. Upon entering, there are a group of friendly locals positioned at the bar, celebrating one of their pal's 18th birthday. Like most micropubs, the atmosphere is cosy, welcoming, and friendly, and there are no distractions from television or fruit machines. There are three hand pumps on offer, as well as some draft local cider. The pub also hosts live music on Sunday evenings, and the local jazz band is just setting up for the evening's entertainment upon our arrival. I plump

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for a Pure Optimism hazy pale ale from Good Chemistry Brewing in Bristol, before we head our way back to Bristol to bring our evening to a close.

Monday 16 September: Still basking in the glory of my beloved Gloucestershire CCC's T20 Finals Day victory at Edgbaston two days previously, a friend from Bristol and I decide to embark upon a jolly at Worcester Races. We find the obligatory pre-race meeting pub to pore over the form guides and to get us in the mood for the day's festivities.

Handily placed near Worcester Foregate Street railway station where we disembarked our train is the Saracen's Head. This recently refurbished pub is now in the hands of Black Country Ales and is a welcome addition to Worcester's excellent collection of real ale establishments. The pub has a cosy and friendly feel to it upon entering. My pal Martin, who seemingly can find someone he knows where ever he sets foot in the country, doesn't disappoint, and introduces me to two of his fellow racing comrades, who we spend the rest of the day with.

I plump for a pint of Keeper of Secrets pale ale from the Fownd Brewery in nearby Kidderminster, at a bargain £3 a pint. The pub has an excellent range of beers. Ten hand pulls so it seems, with four being from their own Black Country Ales, plus a wide and varied range of guest beers too, not to mention draft cider also. Excellent pork pies, rolls, and scotch eggs are also served, with the cheese and onion roll being wonderful.

It's then off to the Races and, despite a winner in my first race, I soon come crashing back down to reality and that's all the success I have for the day, but the weather is glorious, the crowd in buoyant mood, and there is still work to be done in the hunt for real ale. After a brief stop off in the aforementioned Saracen's Head, it's a train back to Gloucester, for some more merriment with Martin and my two new horse racing aficionados, one of whom comes up with the splendid idea of an impromptu stop at the refurbished Midland Hotel, two minutes from Cheltenham Spa railway station.

This pub is a familiar establishment, especially when I visit the Cheltenham Cricket Festival, but whilst it is conveniently located, real ale has never been at the top of its agenda. Our comrade informs us that this is now definitely not the case, so we excitedly disembark, only to be struck by the curse of the infamous Monday opening hours and find it closed. We hastily re-think, and it's a ten-minute stroll to the Landsdown (Timothy Taylor's Landlord consumed), before boarding a bus to Gloucester from outside the pub.

It's then onto the Turks Head Inn. This is Gloucester's first micropub, which relocated from its original home to its current home in 2022. And whilst the pub has lost a small amount of its cosy feel, the staff and locals are friendly and knowledgeable in relation to their ales. Also, refreshingly, during the modern age of technology and social media, mobile phones are not encouraged to be used, with the owners preferring the art of good old-fashioned conversation. I sit back and content myself with a pint of Gravity pale ale from the Brakspear brewery. It's then a train home, following yet another day of live sport, good company, and fine ales too.

Well, that's all for now folks, I hope you'll join me again next time for more sporting and real ale adventures.

NEWS, GOSSIP, SCANDAL

The Flying Duck in Ilkley is holding its annual charity beer and music festival across he weekend of 8th and 9th November.

There will be over 30 cask ales as well as craft beers, lagers, and ciders across 15 pumps. There will be live music throughout with street food available. Free entry.

****

The Ainsbury, Thackley, has been granted permission to use its small outdoor space for drinking. This will increase the floor area of the pub somewhat, albeit probably only in good weather.

****

What was the Unicorn on Ivegate, Bradford many years ago is a pub again. The Duke of York is its new name.



Champions Both

Five Kingdom's Dark Storm Stout has won the **Champion Bottled Beer of Britain** award. The award goes to the very best beer dispensed from a bottle rather than a traditional cask hand pull. Judges described the beer as having an enticing chocolate aroma, notes of coffee, liquorice and chocolate on the palate and dry finish. The panel was also impressed by its drinkability despite its strength.

CAMRA's **National Cider and Perry Pub of the Year** is That Beer Place in Chester. Judges were impressed with the select and interesting variety of draught ciders and perries, supplemented by a diverse and wide choice of bottles. The pub boasts of up to 140 real ciders and perries, promoting producers from the UK, Europe, America and beyond.

NEWS, GOSSIP, SCANDAL

The Hare & Hounds, Toller Lane, Bradford, has finally been given permission to convert itself into something other than a useful neighbourhood pub.

Bang goes another one.

****

Northcliffe Golf Club, High Bank Lane, Moorhead, Shipley, now offers real ale.

****

The Groove Pad in Shipley re-opened on 5th October, with six changing beers. It's in the hands of the Wright Pub Co.

****

News from Ricky Holden:

Royal Oak Sticker Lane is about to reopen as the Continental Bar & Kitchen.

Bradford Council are basically ignoring CAMRA's approaches about the New Beehive. My councillor has written to the chief executive asking why. Last reply to CAMRA's Paul Ainsworth promised a response shortly (5 months ago).

Northern (ex Moonrakers) Halifax Rd: New owner had application for change of use to a private clinic refused. Since then three mysterious fires have broken out. Police now recommending demolition.

New Furnace, Halifax Rd, closed around three months ago. No current planning applications, not for sale. Needs watching.

A BANKS'S ROBBERY

Reacting to the news that the iconic mainstay in British brewing – Banks's Brewery – will close in late 2025, CAMRA Chairman Ash Corbett-Collins said:

"This is devastating but predictable news from CMBC. Following the buyout of CMBC by Carlsberg – essentially turning Marston's brewing business into a globally owned brand – we expected news like this sooner rather than later.

"After presiding over the closure of Jennings, the sale of the Eagle brewery and removing cask beers from bars in Scotland in the last few years, Carlsberg Marston's are now closing another iconic brewery – putting jobs and the cask beers brewed there in jeopardy. This is more often than not the case when a global brewer buys a traditional British cask brewer.

"However, we do welcome the news that Carlsberg are open to offers for purchase of the site for continued brewing operations. The brands brewed by CMBC at Banks's must continue to be brewed at the Marston's brewery – their loss would be tragic for consumer choice and British beer.

"This also demonstrates the huge pressures that even global brewers are facing from the high taxation of beer, energy and raw material costs. These pressures are even more extreme for independent brewers, who have the added barrier of restricted access to the pub market, which is why it's essential that the Government uses the upcoming Budget to support the pub and brewing industries."

LIFE NEXT DOOR

Important happenings in the centre of our neighbouring city.

The Grove, Back Row, is open again after refurbishment following a fire. It's hard to tell the difference; a splendid traditional pub again.

The Tetley is the old Tetley Brewery office block which was, until recently, an art gallery. Now its use is more akin to its Art Deco history: It is a pub run by Kirkstall Brewery and it features beers from Kirkstall and Leeds Brewery (the name of which is now owned, and its beers brewed, by Kirkstall.

At the time of writing, there were shades of central Bradford in that area of Leeds, as the construction of the new Aire Park is takes place. But once the front is located, and entered, the experience is excellent.





Above: The Grove. Below: The Tetley.

PUBS ARE NICE: SO ARE PICTURES OF PUBS

More fine work by Abigail Aaron
(this lady loves her pubs, by the way).



The Junction -

The Junction has recently been taken over by new owners Nathan and Beth who are doing a fantastic job bringing this fabulous pub back to life! They are super and have such a great knowledge (and selection) of the beers they sell. There is nothing better than sitting in the lovely beer garden with a pint!

The Ainsbury -

The perfect dog friendly pub! The Ainsbury has a special place in my heart as it was the last pub my dog, Sid, visited before he passed away. Go for a walk in Buck Woods and then head over to the Ainsbury with your beloved pooch and be greeted with dog treats and a great selection of beers and ciders. They change them quite regularly too so keep an eye out on their Facebook to see what's coming!



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

Bradford CAMRA Area Breweries And Their Coming Beers

Introduced by Ricky Holden...

This is a new feature for Tyke Taverner and, as far as we know, for CAMRA. The editor Dave Boothroyd and I have agreed that at this time our brewers need all the help they can possibly get. Many brewers have given up due to the alarming rises in prices for energy and some ingredients. We have decided to give them some help in plying their wares.

The feature is open to all breweries in our branch area. Just let us know what you will be stocking for the two months of our magazine's coverage and we will list them and your sales/ contact details. Next copy to ricky1bcfc@gmail.com by mid-December.

First off the block was **Salamander/ Stubbee / McKenna** who will have the following during November and December subject to sales and demand: **Salamander Hoppy Ending** 3.8 (pale, hoppy and sweet); **Morning Glory** 4.0 (pale fruity tropical); **Snog** 4.0 (Pale Passion fruit); **Juicy Lucy** 4.0 (pale banana); **Golden Salamander** 4.5 (pale dry golden); **Glomp** 4.1 (pale raspberry); **Python Porter** 4.8 (dark creamy chocolate); **Mudpuppy** 4.2 (copper bitter). **Stubbee X** 4.6 Pale (pale pineapple); **Gold** 3.8 (pale hoppy ale; **Hard Yakka** 4.5 (dark stout spicy); **Bonza** (pale ale blood orange). Their contact is Ian Cooper: 07852 997658 Email: icooper@mckennaglobal.com T 01274 933444 Web https://mckennabrewery.com

News from Mr Bee's **Beespoke Brewery** at the Fox Brewpub in Shipley: **Plan Bee** 3.4%, an ever changing grist of the finest quality hops and malt ensures it's always novel, yet always plan bee; **Beebopperlula** 3.4% Light chocolate & cara malts combine to create a chestnut brown traditional bitter. Ridiculous amounts of Savinjski Goldings (Fuggles to the traditionalists) in the boil, and as a late hop give a punchy resinous hop flavour; **Shipley Stout** 4.5% Local beer for local people, the best stout in Shipley. Devoid of nitrogen and served natural through handpull. Overgenerous quantities of flaked barley in the grist produces a delightful tight creamy head; **Fix Wit** 4.3% Belgian /German fusion wheat beer. The malt grist of the Germans perfectly combined with the bitter orange peel and coriander of the Belgian style. Beers occasionally found elsewhere but almost exclusive to the pub itself.

Goose Eye Brewery: The usual range of **Spring Wells, Goose Eye Bitter, Chinook Blonde, Golden Goose, Pommie's Revenge, Over And Stout** and a new beer, **The Golden Horatio** ABV 3.8%, brewed with El Dorado and Nelson Sauvin Hops. Smooth on the palate with a lingering fruity taste of hops, leading to citrus aromas. Packed with flavour. Contact info@goose-eye-brewery.co.uk for orders.

Wharfedale Brewery will have: **Best** 4.0%; **Blonde** 3.9%; **Citra** 4.2%; **Pale Ale** 4.0%; **Porter** 5.0% and **IPA** 5.5%. All available in the Flying Duck brewpub and for sales contact: wharfedalebrewery@outlook.com.

Saltaire Brewery will have their usual core beers of **Blonde** 4%, **South Island** 3.4%, **Titus** 3.9% and **Cascade** 4.8% plus from these available from 4/11/24: **Fusion** 4.1% pale ale (vegan, no finings), slight haze; **Far Bank** 5/6%; **East Coast IPA,** slight haze; **White Christmas**, pale 4.8%. From 11/11/24: **YSB,** 5.5%. From 25/11/24: **Move In Herds**, pale ale, 4.7%. From 2/12/24: **Wolf Dragon,** 4.1%, Pale, and **Plums in Tums**, 4.2%, plum porter. From 11/11/2024, **Drums In the Deep**, 4.0%, NZ hazy pale. For sales contact; T: 01274 594959 or email info@saltairebrewery.com

Bingley Brewery are brewing a collaboration with the Fox and Goose at Halifax, a 4.2% American Pale called **Frank,** featuring predominantly Zappa hops.
Contact Darren@bingleybrewery.co.uk

Mill Valley (North) Brewery. Steve will have the following beers available over the festive period. **Yorkshire Bitter**: traditional bitter. It has a sweet caramel & toffee taste and is triple-hopped with English grown hops **Mill Blonde:** Pale blonde beer is brewed using English Maris Otter, Wheat and a touch of

Caramalt, then Dry-hopped with English and American Calypso hops.
Panther Pale, Brewed with pale malts. Double hopped with a blend of American Citra & Cascade. **Black Panther:** Brewed using Maris Otter, Oats, Chocolate Malt & Roast Barley, gives this stout a light vanilla & liquorice flavour from the malts. Then hopped using English Challenger & Target. **White Panther**: A full bodied pale, that is easy drinking and very session-able. There is a blend of Cascade & Chinook. **Dukes IPA** is designed to be an easy-drinking beer, brewed with a blend of American Amarillo, Cascade, Citra & Comet. Chocolate Orange: A full bodied stout, which has an abundance of orange, mandarin & zesty flavours and aromas. A beer that doesn't drink like a 5.6% beer. Our take on a chocolate orange. For orders contact Steve at info@millvalleybrewery.co.uk.

Ilkley Brewery have these specials listed:
Black Light 3,4 Session Stout;
Cashmere 4,0 Pale;
El Sim Co 4,3 El Dorado & Simco Pale;
Ilkley Rocks 3,4 Dry Hoped Session Pale;
Merry Mary 4,1 Spicy Fruity Blonde;
Mild Mary 3,8 Dark Mild;
Necteron 4,3 Pale;
Shining Light 4,8 Hopsteiner Collab Solero Pale.
Contact sales@ilkleybrewery.co.uk and 01943 604 604

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Note: Full descriptions cannot be included for them all. Perhaps later. Meanwhile, websites offer much more detail.



NEWS, GOSSIP, SCANDAL

The Monkey (or ONK as it says on the side wall at the time of writing), Horton Bank, has been sold. Not a lot of detail is to hand regarding the likely real ale offering.

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The Crafty Kernel closed, just when the last edition of TT was at print. Is this final? Surely someone will take on this well-positioned little pub in Shipley. And it's in the GBG.

The Upper George Hotel, Halifax – Halifax and Calderdale CAMRA's Autumn Pub of the Season 2024

On Wednesday 26th September 2024 Halifax and Calderdale CAMRA members presented the Autumn 2024 Pub of the Season Award to Jordan, Logan and Stuart at The Upper George Hotel, Halifax. In his speech Halifax and Calderdale CAMRA Branch Chair, Richard Lee, praised the bar staff for their friendliness and welcoming attitude, the range of cask ale and the ambience of the pub. He commented that the pub was not only praised by locals, but was also appreciated and held in high regard by visitors and CAMRA members from other branches who visited Calderdale.



Richard Lee, Halifax and Calderdale CAMRA Branch Chair (right), presents the Autumn 2024 Pub of the Season Award to the victorious Upper George team.

The Upper George is regarded as an institution. Some customers have visited the pub for many years and have fond memories of times in the 1970s and 1980s, but the Upper George has continued to evolve with the times and now has a wide-ranging and appreciative clientele from all age groups. It is a cosy, traditional, pub with a vibrant and friendly atmosphere and knowledgeable and attentive staff. It serves eight beers on handpump which include Greene King IPA, Moorland Old Speckled Hen and Moorland Old Golden Hen as well as five rotating guest ales mainly from Yorkshire breweries; on the presentation evening two of these were from Little Critters in Sheffield, two from Bridgehouse in Keighley andone from Salamander in Bradford. Cask beers in a range of styles and ABVs are sold and at least one dark beer is always available. In addition to cask ale The Upper George also serves craft ales, wines, spirits, champagne and a range of bottles and cans.

There is a spacious courtyard for outdoor drinking at the front of the pub which is hugely popular in the summer months and the pub is dog-friendly. The pub also has a large screen television, a pool room and there is an eclectic selection of tracks on the jukebox, some dating back to when older drinkers were much younger. Occasional music events are held.

PUBS NO MORE Can you put names to them?

Ricky Holden provides the pictures; you provide the answers.







Three more from the archives, and all have colourful names.

Top:

For many years a free house before closure. A border runs through it. Big clue: it used to be Dutton's Ravenscliffe Hotel. Not far from where the railway line ran - the bridge for which had to be negotiated to get here.

Centre:

On a junction on one of the major routes out of the city. Sam Smith's - so it's shut.

Described as a two-roomed traditional pub, with a split-level lounge and popular taproom.

Bottom:

Somewhat elevated from the nearby road, this "village" pub had a U-shaped drinking area, with lots of beams, brass and copper about.
At one time offered Tetley and Marston beers.

The three pictures last time showed: 1. Bowling Park Hotel, Wakefield Road; 2. Junction, Thornbury; 3. Junction, Thornbury (the older one).

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

Sat 9 Nov 4pm	Pub of the Season Presentation at the Crown, Gt. Horton	
Wed 13 Nov	New Inn & Halfway House, Charlestown	A2 bus at 7pm Bridge St. (Return 2105 & 2205)
Wed 20 Nov	Branch Meeting at the Ginger Goose, Bradford	
Wed 27 Nov	Ring O'Bells, Bfd Rd. Shipley and Cap & Collar	
Wed 4 Dec	City Vaults & Exchange Craft Beer Bar, Bradford centre	
Sat 7 Dec 1200	Treasure Hunt. Teams of up to 4 meet at the Myrtle Grove, Bingley Find the clues, visit the pubs.	Prize for the winning team
Wed 11 Dec	Fox, Hockney & Pride of Shipley. Shipley	
Wed 18 Dec	Record Café & Boar & Fable, North Parade. Bradford.	
Wed 25 Dec	No social but have a happy Christmas	
Wed 1 Jan	Corn Dolly, Bolton Rd. Bradford	
Wed 8 Jan	Branch Meeting at the Jacobs Well. Bfd. centre	

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

Bradford centre is changing so much, and bus stops are different.

HALIFAX & CALDERDALE CAMRA

Sat 2 Nov 1800	Goo-Cheese, Hebden Bridge	Cider and cheese. Ticket only.
Thu 7 Nov 1930	Grayston Unity, Halifax	Branch AGM
Fri 8 Nov 1200	Barkisland Cricket Club	Beer & Pie Festival.
Thu 14 Nov 1930	Puzzle Hall, Sowerby Bridge	Social to Sowerby Bridge
Thu 21 Nov 1200	Fox, Todmorden	Open Committee Meeting
Sat 23 Nov 1200	Meeting Point Leeds Station	Historic Tour of Leeds Pubs
Wed 27 Nov 1900	Wainhouse Tavern, Halifax	Whiskey Tasting
Thu 5 Dec 1930	Elland Craft & Tap.Elland	Open Branch Meting
Tue 10 Dec 1930	Dusty Miller, Mytholmroyd	Christmas Party. Booking required.
Sat 14 Dec 1200	Ossett Brewing Co., Ossett	Osset Brewery event in the tap room.

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

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membership

Real ale *is just the start...*

The *CAMRA story* is one we are all part of. Give the **gift of membership** and you can support everything **from pubs, clubs and drinkers' rights**, to **licensees and breweries.** Uniting us in the story we all love, ***a great tradition***.

You're also giving someone special membership benefits, such as ***£30 of beer vouchers***, a quarterly ***BEER*** magazine, access to the online news platform ***What's Brewing***, partner benefits, discounts, and more.

Give the gift that means more.
camra.org.uk/gift-membership



Campaign for Real Ale

Real stories, real people, real ale

EST 2014

The Record Café

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

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

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

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