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Triumphant Issue

Sep / Oct 2025

TYKE TAVERNER

the beer consumers' magazine for Bradford and beyond

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Bradford branch website:
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Or try Malcolm Toft's: metrealbeernews.co.uk We
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GOOD TIMES NEVER SEEMED SO GOOD

It's a bit late, but this is the first opportunity to thank the Lionesses for helping us all keep our finger nails short.

As the girls showed, to win you must be good at your job, highly skilled, dedicated, attentive to strategy, well managed.

Now, this is a magazine about beer and pubs and clubs, but the footballing analogy still holds.

Bradford CAMRA loves its pubs and clubs. Its members visit many of them over the course of a year. We note how they keep

their beer, how they treat their customers, and how they innovate when innovation is appropriate.

The results of this dedication by our membership (yes, it really is hard work - honest) are seen at regular intervals throughout the year as Pubs of the Season are celebrated.

Then there are the annual X-of-the-year awards to crown all that. In recent times there have been plenty of these, so in this issue we catch up with them.

Altogether now: Sweet Caroline...

***** 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 one should expect largesse to come before high tea, or whether Aerobics are ball point pens for pilots, 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, it could happen...

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OKTOBERFEST MUNICH MOVES TO BRADFORD

October 10-11th 2025

Yes it's true - and entry is FREE. A special event is planned to compliment our City of Culture status.

Bradford CAMRA and The Lord Clyde on Thornton Road are bringing the legendary Oktoberfest beers to the City. The Good Beer Guide listed Lord Clyde is already recognised for the quality of the ales they supply to customers near and far.

Now they are developing a greater footprint in the beer trade after acquiring a huge area next to the pub and converting it into a mega beer garden. Now laid out with copious tables

chairs and umbrellas the garden is perfect for hosting the fantastic beers brewed especially for the world famous event in Munich.

One major difference is that the beers will be substantially cheaper than they actually are in Munich (between 14.50 euros and

15.80 euros a litre there).

There are six breweries allowed to partake in the actual Oktoberfest: Augustiner; Hacker Pschorr; Hofbrau; Lowenbrau; Paulaner and Spaten. It will all be in Bradford at



the event. Also a couple of extra Fest beers from Erdinger and Ayinger, Bavarian brewers of high regard.

Plans are well under way to transform the beer garden (should that be Bier Garten?) into a mini Germany for a couple of days in

Bradford. Of course besides this, our very own little Germany district reflects just how Bradford has always had ties with that



Ricky Holden of Bradford CAMRA and Kevin Dean from the Lord Clyde are working to get things together. Ricky has the beers on order, Kevin is sorting out the venue and hopefully German themed music and food. Think Oompah, sausages and sauerkraut and you won't go far wrong.

The pictures show:
Lord Clyde.
Munchen.

Now spot the real thing.

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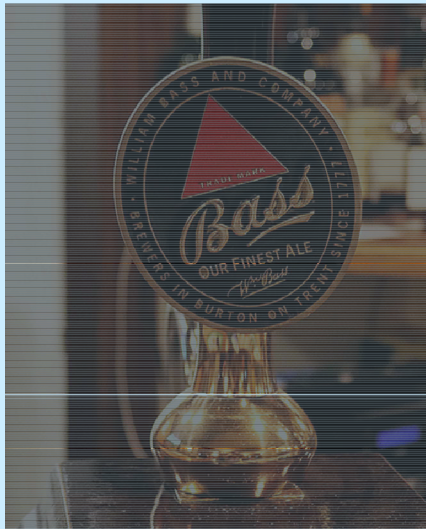
By Roger Protz

Draught Bass, a legendary Burton pale ale, has been saved from oblivion thanks to tireless campaigning by lovers of the beer. At its peak, Draught Bass, brewed in Burton-on-Trent, accounted for close to a million barrels a year and was the biggest-selling premium cask beer in the country. Bass left brewing in 2000 and the brand ended up owned by the world's biggest beer group, AB InBev, best known for American Budweiser and Stella Artois. It said it had little interest in such "low volume" beers as Draught Bass and sidelined it. Production was moved to Marston's in Burton. While the quality of the beer remained high, the beer became difficult to find outside its heartland of Burton and Derby and sales dwindled to around 30,000 barrels a year. In 2010 AB InBev – a merger of breweries in Belgium and Brazil with Anheuser-Busch in the US – said it was putting up for sale Draught Bass, Boddingtons Bitter, Flower's Original and Flower's IPA with an asking price of £15m. There were no takers as AB InBev refused to include the beers' trademarks, one of which, the Bass Red Triangle, was the first registered mark in Britain when new legislation was introduced in 1876 to protect companies from fake and misleading brand images by rivals. Draught Bass aficionados leapt to the beer's defence, determined to restore its availability. They were keenly aware of its keynote role in the pale ale revolution of the 19th century.

6 While Bass never called the beer India pale ale, just pale ale, it was an integral

part of the revolutionary beers produced in Burton.

The first beer brewed for the British Raj in India came from Hodgson's brewery in East London, based close to the docks where goods – including beer – left on epic three-to-five-month sea journeys to Mumbai (Bombay) and Kolkata (Calcutta). But Hodgson fell out with the East India Company that controlled trade to the subcontinent. As a result, the EIC encouraged brewers in Burton, notably Allsopp and Bass, to supply beer to India.



The mineral-rich waters of the Trent Valley, with such flavour enhancers as gypsum and magnesium, brought out the full flavours of the new pale ales and the Burton brewers swiftly outsold Hodgson.

Bass became a worldwide phenomenon. Exports went on from India to Australia and New Zealand, while the beer in bottle was sold in the dining cars of Union Pacific trains in the US.

A famous 1882 painting by Édouard Manet of the

bar at the Folies-Bergère night club in Paris showed two bottles of Bass with the familiar red triangle trademark on the labels. Worried that the beer in AB InBev's hands would continue to decline or even disappear, its supporters launched a spirited campaign to bring it to the attention of fellow beer lovers.

A National Bass Day was organised every year, with drinkers encouraged to visit pubs and consume generous quantities. Ian Thurman, based in Youlgreave in Derbyshire, produced a register of all known pubs that serve Draught Bass.

Ian Webster, in Burton, is a historian of the local brewing industry. He created a Face-

book page with the slogan Great Stuff This Bass – an advertising slogan once used by Bass to promote its leading beer. Finally AB InBev responded and announced this month that it would invest in and promote the beer, “which will remain in Burton”. There will be new pump clips, stamped glasses and merchandise. AB InBev will include the red triangle trademark in its promotion with the slogan “Trademark No 1: true quality that stands the test of time”.

As well as being prompted by the British campaign, the global brewer will have noted that many versions of IPA are now brewed around the world and a large number of American breweries produce their interpretations of the style.

AB InBev itself owns Goose Island brewery that started life in Chicago but now has plants in New York State, Colorado and Canada where its IPA and other beers are produced.

Its major international rival, Heineken, owns the Lagunitas brewery in California that

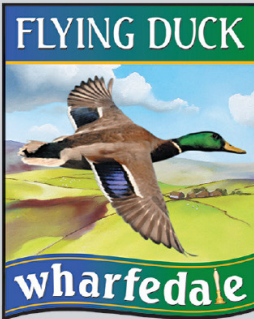
brews a popular IPA.

If the Draught Bass (4.4 per cent) brewed at Marston’s remains true to its old Bass recipe, it will be brewed with pale malt, maltose syrup and Challenger and Goldings hops. The beer will no longer be fermented with Burton Union yeast as the owner of Marston’s, Carlsberg Britvic, has closed and disposed of the Victorian vessels that were developed to make sparkling pale ale. But regular Bass drinkers agree that the Marston’s beer is well made and has a fine palate of biscuit malt, peppery and spicy hops and a pronounced note of sulphur on the aroma from the Trent water.

AB InBev’s decision to promote Draught Bass is proof that even global giants can be forced to listen to consumers. The task now is for supporters of the beer to encourage publicans to stock it and introduce customers to history in a glass.

Thanks to Colston Crawford of the Derby Telegraph for additional information.

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CAMRA defines real Cider or Perry as being fermented from the whole juice of fresh pressed apples or pears, without the use of concentrated or chaptalised juices. The word 'chaptalised' as used in the definition refers to a process where the alcohol level in a cider or perry is increased by the addition of sugar to an unnatural level for storage, before it is diluted with water to the desired alcohol content for sale.

So is it real?


In order to be real, cider and perry should never be concentrated then diluted – either in terms of the juice used, or the alcohol content.



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CONSUMER ADVICE

If you have a complaint about goods or services, please contact Citizens Advice for information and advice: Visit the Citizens Advice Website citizensadvice.org.uk/consumer/ Or you can call the Citizens Advice consumer helpline on 03454 04 05 06. Please note: National Trading Standards cannot help members of the public with specific complaints or advice about goods, services or specific businesses.



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CHAMPION BEER OF BRITAIN (CBOB): HAVE YOUR SAY

Nominations will be opening on Thursday September 12th for CAMRA members to vote in the Champion Beer of Britain 2026 award. CAMRA members are being invited to have their say on which beers are their champions or the 'cream of the crop.'

Once nominations close in November, regional heats will take place across the country before the final judging and announcement in 2026. All beer judging adheres to a vigilant blind tasting process. Last year, Elland Brewery's 1872 Porter was crowned overall winner, and previous winners include Surrey Hills' Shere Drop and Siren's Broken Dream Breakfast Stout.

CAMRA members will be able to vote using the voting portal across a range of different categories. If you are not a member, why not join the Campaign today to nominate your favourite beer and enjoy all the benefits of a CAMRA membership too?

Winning the prestigious title is the ultimate honour for UK breweries and has helped many brewers gain both national and international acclaim.

Beer lovers will have until midnight on November 4th to make their submission on CAMRA's Champion Beer of Britain platform and can choose up to five beers across each of the categories.

This initial vote is exclusive to CAMRA members. As well as getting to vote for their

favourite beers, a CAMRA membership also provides a host of benefits, from enjoying social events organised by a local CAMRA branch and volunteering at beer festivals, to taking part in grassroots campaigning efforts. CAMRA's tasting panels also provide nominations after rigorous assessments of beers. Interested in training for and joining a tasting panel? Have a word with your local CAMRA branch.

The beer style categories for Champion Beer of Britain are:

Milds: up to and including 4% ABV

Session Bitters: up to and including 4.3% ABV.

Premium Bitters: 4.4% – 6.4% ABV.

Session Pale, Blond and Golden Ales: up to and including 4.3% ABV.

Premium Pale, Blond and Golden Ales: 4.4% – 6.4% ABV.

British & New World IPAs: 5.5% and above.

Brown and Red Ales, Old Ales and Strong Milds: Up to 6.4%.

Session Stouts and Porters: up to and including 4.9% ABV.

Strong Stouts and Porters including Imperial Stouts and Baltic Porters: 5.0% ABV and above.

Barley Wines and Strong Ales: 6.5% and above.

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Paul Dixey 01924-420029

Dutch Favourite's Cask Debut

by Timothy Hampson

Greene King has launched its first international cask collaboration, recreating the popular Dutch Bird of Prey, with Uiltje Brewing Company.

The seasonal golden Bird of Prey is a fruity, hoppy IPA, full of citrus and tropical flavours and was made available throughout May and June.

The project began in 2024 with the two brewers discussing how they could turn Bird of Prey into a cask beer.

Following Greene King's visit to Haarlem and the Uiltje brewery, the recipe was crafted in Bury St Edmunds and the beer tailored to the brewery.

The original Bird of Prey continues to be produced by Uiltje as a keg product at 5.8 per cent. The cask edition available in the UK will be 5.2 per cent ABV to meet consumer preferences in the UK.



Greene King technical brewer Alan Fulcher said: "Bird of Prey is a fantastic opportunity to work with the brilliant brewers at Uiltje. It has been a great challenge to craft a beer that was not originally brewed as a cask ale, and this really showcases the flexibility of cask and the variety it can offer drinkers.

"We have conducted consumer research on Bird of Prey, and feedback is really positive so

will be a hit for the new ar." Uiltje master brewer said: "We are excited to make out with Greene King, and we ests to try the beer in pubs. e brewers at Greene King has

perience and it's been so interesting to take one of our favourite products and give it a British cask finish for people to enjoy on the bar this summer across the UK. It really is going to blow people's socks off."

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DRINK! EVERYONE

Drink in Hebden Bridge wins Calderdale CAMRA Pub of the Season for Spring 2025

On the evening of Wednesday 25th June, Halifax and Calderdale CAMRA members

and 'Mallard', a gluten free pale ale from Squawk Brewing Company.

The branch was also very impressed with how much the bar does for the community. It holds regular group meetings for all different groups, such as sewing groups, baking groups, writing groups, live music evenings, French lessons, a regular pub quiz and a



gathered with some of the bar's regulars, to celebrate Drink winning Pub of the Season, Spring 2025. Drink is a quirky small bar & bottle shop, nestled in the centre of the Market Street in Hebden Bridge, over two levels. It has a main bar at the rear, upstairs lounge, and a large bottle shop area that houses fridges filled with a wonderful array of cold beers, ciders, lagers, plus shelves of meads, amongst many other treasures.

Presenting the award to Drink's owner Liz Paton, was Vice Chair Edward Lee. Edward praised Liz for her outstanding passion and commitment to sourcing good quality beer. The branch has been impressed with the quality of the bar's regular rotating ales on cask, keg beers which almost always include a sour beer, as well as the impressive various cans and bottles in fridges and on shelves. In fact, the variety of cans and bottles around you as you walk in can be quite dazzling, and it's often hard to choose what to go for as Liz always sources many different interesting drinks from all around the world, as well as making an effort to source local offerings. On cask on the day of the presentation there was 'Five Points Best' from Five Points Brewing Company,

bereavement café, where people can come together and talk about their loved ones in a safe space and support one another. The bar also offers a regular Cheap Pint Tuesday.

Cider representative Lee-Anne Burgess also spoke up for the quality of the real cider that drink provides, giving special emphasis to bottled ciders. There is always brilliant quality cider on offer, from quality cider makers like Olivers, Piltons, and Kerisac Cidre Bretton. Some ciders are sourced from as far away as Australia that have not been seen anywhere else in Calderdale.

Liz herself also said some heartfelt words, explaining that the day of the presentation coincided with her late father's birthday, and that he would have been immensely proud to have known that she had won a prestigious CAMRA award for the bar. This was met with a huge round of applause from everyone present.

Drink always has a vibrant, friendly atmosphere, with music playing, and great artwork on the walls. There is a prominent black and white striped piano in the corner which is locked due to being out of tune, but it makes



a quirky table to drink at by the window and watch the world of Hebden Bridge go by. Liz can often be heard singing around the bar area, and talking about beer, of which her

knowledge is exceptional. Drink is a very worthy winner of CAMRA's Pub of the season – let's Drink to that. Cheers!

Lee Anne Burgess

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REVIEWING with Russ Petcher

Irene Martine
Paranoid (Black Sabbath Cover)

I've heard my fair share of cover versions of this song but none as haunting and mesmerising as this. I've always said that if you're going to cover a song then either do it note perfect or turn it on it's head and make it completely different and that's what Irene has done here. She's stripped it back and slowed it down and made it her own. This shouldn't work but it does and I found it to be a fitting tribute to the godfather of heavy metal. Irene has covered other songs too and she's got an amazing voice but she can also play a wide range of instruments and I'm pretty sure she has her own studio set up which enables her to create the magic that she does.



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NEWS, GOSSIP, SCANDAL

A new low: There is now no pub in Clayton village offering real ale. A couple of clubs do, but entry might be negotiable or restricted because of their licences..

Kirkstall are taking on Coopers in Guise-ley, and probably the Bay Horse in Otley. Did we also hear correctly that the Potting Shed in Guiseley is a target?

BREWERS IN SURVIVAL MODE

By John Porter

Independent brewers are locked out of 60 per cent of the UK's pubs, due not just to those outlets operating under a formal beer tie, but increasingly because of factors such as brewery loans which include onerous beer supply agreements, and bigger players restricting access to dispense equipment.

A survey of members of the Society of Independent Brewers and Associates (SIBA), carried out for its Independent Beer Report 2025, found 46 per cent

of brewers list simple survival as their number one priority this year.

That concern seems well founded, with SIBA's Brewery Tracker recording 1,715 active brewers in the UK market at the start of 2025, down 100 from a year earlier.

Restricted access to the pub market is key to SIBA brewers' concerns, with 82 per cent of members' beer production packaged in

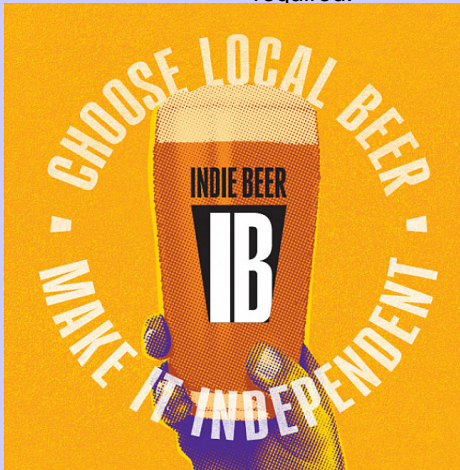
cask and keg format, targeting the on-trade. However, members reported they cannot sell to 60 per cent of their local pubs, on average, while 79 per cent said beer lines permanently allocated to large brewers are the main obstacle to growth.

With the government currently considering whether there are grounds for legislation to open up beer supply, SIBA chief executive Andy Slee said: "SIBA isn't arguing for abolition of the beer tie per se, it's about making sure that independent brewers and global brewers can live alongside each other, whatever the solution to that is.

"Some pub companies, such as Greene King, are very supportive, with our members' beers in 25 per cent of the estate. Others are much less so." A YouGov poll for the SIBA report showed that 56 per cent of beer drinkers are more likely to buy a beer if it's locally produced, and 81 per cent feel misled when

they discover beers they thought were independent, actually aren't.

Slee added: "These report findings mean we can make the commercial case for pubs to serve independent beers, as well as having conversations at government level." He suggested that if the government identifies a problem with the current beer supply arrangements to pubs, the industry should try to find a solution before legislation is required.



While cask beer volumes continue to decline, it still accounts for 58 per cent of SIBA members' total production. That represents a five per cent volume share decline in cask production year-on-year. In contrast, stouts, lagers and no and low alcohol beers are in growth, which has pushed keg volumes among SIBA members up to 24 per cent of the total, up from 18 per cent a year ear-

lier.

Darker beers are increasingly popular, and 80 per cent of brewers now produce a stout or a porter, with industry analyst CGA reporting a 121 per cent increase in "craft stout" by value in the on-trade last year. In addition, 60 per cent of SIBA brewers now produce a lager, suggesting independent breweries are making inroads into the market usually dominated by global lager brands. CGA figures show a decline in sales of most cask brands, with a few notable exceptions such as Timothy Taylor's Landlord, which continues to grow in both volume and value. Speaking at the launch of the report, CGA's Nick Riley said cask as a category "definitely has a throughput issue, which in turn leads to a quality issue. It seems to be harder for pubs to sell good cask than it is to sell good keg."

While CGA recorded a two per cent

decline in non-cask cask beer in 2024, and a larger 5.7 per cent fall in craft cask beer, Riley acknowledged that frequent changes of beer, typically seen in specialist cask beer pubs and tap rooms, are harder to track in terms of sales data.

The YouGov survey found that 36 per cent of 18 to 24-year-olds say they never drink alcohol, a trend which is a strong driver of the increased production of no and low alcohol beers.

However, report author Caroline Nodder also highlighted an increased take up of cask by younger beer drinkers, which she suggested may be partially driven by price among a demographic that has been hit harder than most by the economic downturn. "Cask generally tends to be a cheaper option on the bar."

Last year saw SIBA launch its Indie Beer campaign, in a drive to reduce confusion over the use of the term craft. While CGA's data includes beers from global brewers which are positioned as craft beers to consumers, the Indie Beer logo and description is restricted to brewers with less than a one per cent share of the UK beer market, and at least 75 per cent of production in the UK. More than 500 breweries now actively support the campaign.

Those supporters include Devon-based brewer Utopian Brewing, which has expanded into cask and opened its first venue, a bar and eatery called Arcadia, in Exeter at the start of this year. Utopian founder and MD Rich Archer said: "I was a big advocate of SIBA's Indie Beer rebranding, because I think craft is a very confused term. In many ways cask is the most craft of all beers.

"We've been brewing cask for two or three years, and I think there's a strong market for good cask beer. Our cask is growing as fast as anything else we brew in terms of volume. It's maybe harder to find the outlets. We're seeing bigger outlets and the pub chains dropping cask. That means cask becomes visible overall, but there's a really



strong opportunity in the indie outlets."

Andy Slee summed up: "Cask beer is unique to Britain. To a global drinks company, Europe as a whole is a region. If they're producing loads of beers, and only one country in the region is selling this fiddly cask thing, they're

not interested. No matter what bullshit they give out about their passion for cask beer, they're not interested. What makes the money is global lager brands.

"So, over the next few years, SIBA can play a role in the rejuvenation of cask beer. There's strong demand for well-brewed, regional cask beers, as well as consumers wanting to support local, independent businesses. My call to the global players is, just because cask's of no interest to you, don't take your bat and ball home. Where we can work alongside each other, it can work well for all of us."



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BRADFORD CAMRA HAS BEEN BUSY

So, here we go. The presentation ball is rolling, the glitter ball is shimmering, the plagues and banners are ready, breath is bated. And this meaningless preamble drivel is now over. Let's start with the Big One: Pub of the Year 2025. Oh, it was so tight again at the judging stage, but little things made the difference...

POTY is the Exchange Craft Beer House on Market Street. Yes, it's the overall winner. Once celebrations were over, the staff decided not to wear their overalls after all. But they had a nice big plague and a lovely banner to stick up in prominent positions. Here is chairman Kerr outside the pub, with the members of staff corralled into a semblance of order. They are Kera, Alice, Esther, Noah, Romy, Ben, Andy, Liam.



Ben is the proud one-in-charge holding the plague aloft. Just don't tell Alice we said Ben was in charge. A fine range of well-kept real ale always greets the visitor in the Exchange.

2. POTY for Outer Bradford is the Junction, Baildon.



Nathan and a very excited Beth accepted the physical manifestation of their success - in the form of a lovely hand-made plague. This couple have rejuvenated the Junction and it now sells an interesting - and changing - range of real ales.

It should be noted how Kerr has withdrawn to a safe distance to allow the celebrations to occur. We are also pleased to announce that no customers were harmed during the presenting or celebrating of this award.

POTY Runner-up for Inner Bradford is last year's winner, the Corn Dolly, Bolton Road.

Here we see Kerr and Anthony making lasting eye contact as the plague is handed over. Ah, nice. Well,. What more can be said of the Corn Dolly? It's been in the same family for three generations now, and is still trading on the basic principles of giving the customer what they want, and making it top quality too.

A Good Beer Guide entry for many, many years; Every wall covered in CAMRA and other awards. A bar with regular and guest beers to delight any fussy ale drinker. Nowadays, the garden area has plentiful coverings should the weather turn proper British. Oh, and a pizza oven: how continental.



The other POTY Runner-up for Inner Bradford is the Record Cafe Bar, North Parade.

For a change, the plague is presented by Peter Conkerton - his first one, it is believed, but he kept his act together. As did Keith - but he has had some practice at receiving awards. Yes, even amongst the ceiling-dwelling foliage.

It's not a big place, but the internal layout is efficient, and still with the record browsing

area upstairs. Nice beer-browsing downstairs too. The second picture is justified as, joining Look North star Keith are Pullmayra, Alan, and Emma. (Plus interloper Graham and possibly Ces Podd.) (One for the older City fans.)



POTY Runner-up for Outer Bradford is the Cracker Barrel, Greengates. Kerr is back on Chairman duty again, and has just delivered the appropriately-worded plaque to Kirsty and Paul. Now this is a little gem of a pub. Who would know that it (the site) used to be the local post office? While it must be regarded as a shame that the post office is gone, what has replaced that shop is a magnificent rendering of a small, local pub.

Majoring on reasonably-priced local beers, it ticks several boxes for sustainability. And the rest. As it is run by this fine couple, with regular help, of course, its hours are not extensive - but they are reliable. Probably 1300 to 2200 (2300 at weekends). The Cracker Barrel has its loyal regulars, and not all from the immediate locale. It is also a well-used meeting and drinking place for those with a fancy meal booked at Aldo's, over the road.



The other POTY Runner-up for Outer Bradford is the Peacock in Bingley. This is the sister pub to the one of the same name on North Parade, Bradford. It carries a similar



philosophy but tends to offer a larger range of beer. Having said that, the food offering is very similar. And potentially rather spicy.

Handy for both train and bus travel, this fine pub has two distinct areas. Inside we see Kerr with Ollie; outside with Ollie and Karl. And yet another infamous plague.



Now a change of emphasis. Cider Pub of the Year.

Elsewhere in this issue can be found some of the definition of real cider. It can get complicated. Nevertheless, we do have some real cider and perry outlets in Bradford. If you know



of any do let the branch know. This year's winner, and Cider POTY, is Jacobs Well, Kent Street, Bradford. Above: Committee member Peter Down presents another plague to Dan.
Left: Contemplation of said plague in the peace of the front yard -which is actually a nice place to sit on a fine day.

Club of the Year. Yes, we have one of those as well. Might as well have the full set.

This year the winner is the Fairfax Club, 15 Main Street, Menston.

What the club has to say about itself: "A local social club for members and non-members. We have 2 floors with live Sky Sports & TNT Sports on large TVs, a pool table, darts board and table tennis with a good selection of lagers, real ales, spirits and wine on offer (as well as a few old school bar snacks to choose from) The upstairs function room or downstairs lounge are available for hire for private parties/events.

We also hold monthly free live music gigs to support local artists. Children and well behaved dogs are also welcome. We are not an old school working men's club. Membership is a very reasonable £20 per year which gets you discounts off everything we sell. We try to be a local community asset and we are always open to feedback and ideas, so come along and visit us"

The picture shows steward Karen and the plague just handed over by Kerr.



Annual awards over, we revert to a seasonal one. The latest Pub of the Season (for Spring) is the Goose Eye Brewery Tap, Crossflatts.

Situated on a mezzanine floor in the brewery building itself, the bar usually has six Goose Eye beers on (well, what else did you expect?) during its opening hours on 1200 to 2200 on Fridays and Saturdays. Of course, other drinks



and snacks are available. The main picture shows the team of Joe, Elena, Jack Snr., Rachel, Lucie, Jamie. The smaller one has Joe with a seemingly tenuous hold on the plaque.

Picture credits o to several people including Pete Conkerton and Josie. Possibly others

AFFORDABLE COUNSELLING IN BRADFORD

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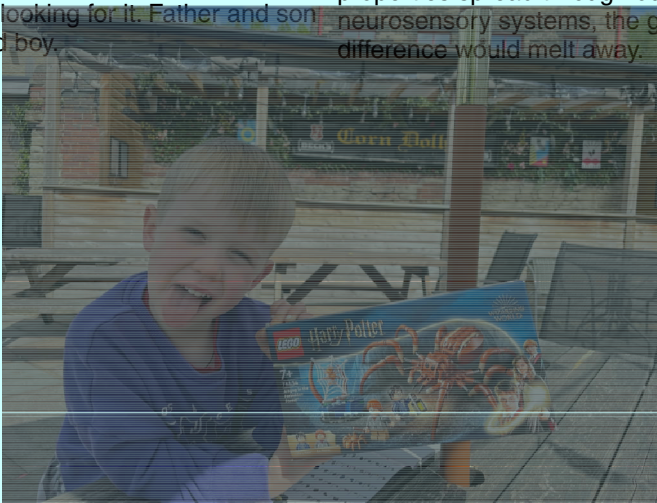
THE BEER DADDY DIARIES

PART 9:

Bi-monthly musings of how beer fits into being the father of a young boy called Vinnie

By Neil Adams

Working on the glasses counter (Team Bernice!) at the brilliant Bradford Beer Festival you get to see who arrives with who. This year I noticed a seemingly common occurrence, but perhaps it only seemed notable as I was looking for it. Father and son combos. Dad and boy.



The Corn Dolly is often called the “perfect pub” – so can only be improved with Lego.

The more mature part of the duo would inevitably lead the approach to the counter, comfortable in their uniform ensemble of thin rimmed glasses, a Cotton Trader rugby shirt tucked into shapeless denim jeans and a haircut you would trust to give you a competitive rate on a mortgage. Some of the more streetwise of the dad brigade might offset their outfit with a t-shirt of a young go-getting band like Dire Straits or perhaps the always humorous “Scared you might taste something, lager boy?” Hobgoblin tee – a beerfest classic. Sons would usually hang behind, the bravado they would normally display when drunkenly pontificating at University about post-colonialism or AI notably absent due to an awareness that Dad “probably knows best” in this environment. Dad would then

make a reference to “guess I’m putting my hand in my pocket then” before purchasing a paltry £5 of tokens. They would return minutes later realising they needed more tokens, but those first halves of nut-brown ale would be already thawing the parental-child awkwardness.

And let’s be honest, those first trips to pubs with your Dad or Grandad are awkward. I’ve only experienced being the junior partner in these excursions and remember fretting about whether I should order what they thought I should; a “proper drink”, or what I really wanted. But as soon as that first 50% of a pint had been sipped and its relaxing properties spread through our respective neurosensory systems, the generational difference would melt away.

Being with a family member in a pub is one of the greatest senses of belonging I can have. There is no need to plan the next activity: once you are in a pub or beer festival you are

a duo with the only things on your mind are chatting and hoping to snare a decent drop. I saw this comfortable level of interaction at the two evenings I worked at Bradford Beer Festival; the insecurities and sometimes distances between generations disappearing due to the shared certainty of the task at hand.

I am still a whopping 14 years away from when my lad Vinnie will be allowed into the hallowed turf of Victoria Hall to sup half pints and squander his inheritance on the tombola. However, I am already hoping this is something we can share and the crippling embar-

rassment of being a teenager doesn't lead to him turning down his old man's fretful request to come along as it "might be alright, but you don't have to come...only if you want to."

I have already dipped Vinnie into lots of my Bradford beer routines, which included a first trip to the Corn Dolly to collect my Tyke Taverner delivery with me. There he was entertained by his new Harry Potter Lego set and dad was entertained by the always excellent Moonshine by Abbeydale and a pleasing mild called Black Cat from Moor-houses. Vinnie has also been present for dropping off some Tykes but does not yet appreciate me pointing out the irony of how the New Dolphin in Queensbury actually looks older than the Old Dolphin...but then I'm not sure anyone would enjoy that clanger.



As I contemplate what beer excursions with my kiddo might look like in 2039, I am also coming to terms with not going to the pub with my Gran-dad again. I went with Dave (only ever David if my Nan was telling him

off or querying where the Fixodent was) to the pub on my eighteenth birthday – as the youngest in my year this wasn't a big occasion for my friends who had been frequenting publichouses for many months, sometimes with me if there was a lax bouncer on duty.

Your first (legal) pint should be a special one – and Grandad insisted on taking me to his Club; which was the Railway Club in Hereford. I was on the Kronenberg, and he was on the "half and half" which consisted of a half of sweet cider and half a dry cider; a

cocktail I've never heard of before or since. As the 5% French fizz reduced inhibitions we had our first conversation about how he was not my biological Grandad. Getting the opportunity to tell him that this did not matter one iota to me was, and is, so special to me,

and might have been a conversation which might not have even taken place without the comfort and familiarity of the Railway Club. This established the tradition that when I would go to visit we would duel on the pool table over pints at the Railway Club. This tradition only ended when Nanny became too ill, and the pain of Gran-dad's knees caused by a lifetime of hard work was too much for him. Stays in Hospital for him and Nanny became more frequent as the toll of old age sapped their energy.

Towards the end I wasn't sure if I would get a Grandad who didn't want to leave his chair (and the repeats of Lovejoy that he diligently recorded and watched at a deafening volume), or one who was keen to go out to the pub

with me. When it was the latter, it was almost like he wanted to make it special for me as he would order a pint of ale and comment on how good it was, knowing full well how my dedication to Cask Life had blossomed.

This meant an increase in solo trips into Hereford. There are decent venues in Hereford, like Little Beer House and the Stables, but the absolute pick is the Beer In Hand which always boasts a stunning range of cask and keg. It seemed to be an informal tap room for the Odyssey brewery

Grandad Dave – sorely missed but has left plenty of memories

(based in Whitbourne in Herefordshire) which produces some remarkable keggers like Ma-honey Saves The Brewery, Enjoy It While You Can and Don't Cross The Line.

However, their cask offerings are also first rate. Some of the very best I have supped at the Beer In Hand have been Exodus by Springhead, Nova by Bristol Beer Factory and 11 Session IPA (Jester & Amarillo) by Brew By Numbers. Yet the number one drop of cask I had was Oracle from the brilliant Salopian brewery. This brewery is based in nearby Shrewsbury and whenever I see it on cask I have it – and I strongly suggest that you do too.

Whilst I loved that he always had the garage stocked with Butty Bach, it didn't quite compare to sharing a pint with him sat in the sun or watching the Six Nations. So, even if Vinnie is a tee-total straight edger, I have had enough brilliant pub-based memories with Grandad to keep me going – but I don't half miss the chance to go for a pint of ale with the big guy, even if the last one he drank with me was Abbot...

NEWS, GOSSIP, SCANDAL

Ring O'Bells, Thornton. Will it ever reopen?

Hill Top, Thornton, has been closed for some time. However, work is going on and pub signage is back up. Must be reopening soon..

Furnace Inn, Buttershaw: Closed and boarded up. For sale.

Chevin Inn is closed again and seeking new tenant. Is the pub group being too mean? ***

Craven Heifer, 4-Lane Ends - demolished.

**

The Westgate (ex-Pack Horse, Bradford) is now offering Tetley.

Omnibus, Ambler Thorn, Queensbury, is closed and boarded up. Is this the end?

Monkey, Gt Horton Road. Closed for a while. To be converted into a dwelling.



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All for that taste of Taylor's



BROADACRES WANDERINGS with Paul Davis

Another very warm welcome to Broad Acres Wanderings. Since last time, there's been cricket and ale related adventures, I visit a favourite old pub on the outskirts of Leeds to check out their music and beer festival, and I undertake an open water swimming challenge too.

Regular readers of this column may not be aware of my new passion of open water swimming. To that end, I take a trip to Coniston Water in the Lake District, to see how far I can swim around the lake in three hours.

This, of course, gives an opportunity to visit some of the best hostelries both before and after the swim. On Friday night, it's a trip to the Coniston Inn. This independently owned pub has a *now is* century coal fire in the bar, and house to the onsite Coniston Brewery. Regular beers are supplied by the brewery on a rotation basis. The pub has a spacious bar and lounge with a large outdoor seating area too, where you can enjoy spectacular views of the Old Man of Coniston can be seen - a fell, and the highest point of the historic county of Lancashire. The pub is very busy and bustling with tourists and locals alike, in keeping with your average Friday night. Beers on tap were the following: Bluebird Bitter, No 9 Barley Wine, Coniston Old Man Ale, Coniston Special Oatmeal Stout, and Oliver's Pale Ale, which is my tipples of choice. All the above beers being brewed by the Coniston Brewery. I decide to exercise some rare drinking restraint on the Friday night, in view of the challenge awaiting me the following day.



I awake on the Saturday morning to find that, whilst the rest of the nation is basking in glorious sunshine and a heatwave; this is not so in the Lake District, where wet and extremely windy conditions greet me for my first

swimming challenge. In terms of a physical challenge, I am visually impaired, I need a guide to aid with the swim. I communicate via a waterproofed mobile phone, starting the swim, and then I have a conversation between myself and my guide. The geographical details of the swim are not to be shouted at to go rather tricky whilst my guide is in the water. About ten minutes after the start, a howling gale blows me about in all directions, making it a hard task even more so. I manage just under three hours, just under ten minutes, which, in total, is just under four miles, due to the wind blowing off in random directions. Under these conditions and the weather, I get changed, and I go to the Coniston Inn, for a shower, refreshment and real ale. After the swim, I am congratulated by a fellow swimmer. Who then tells me that he's just finished a 12-hour nonstop swim around the lake, as he's in training to conquer Loch Lomond, a 24-mile jaunt, which somewhat puts my achievements into perspective. I celebrate with several pints of Windermere Pale Ale from

the Hawkshead Brewery, based in the nearby village of the same name.

The next day, I awake to a gloriously calm and sunny day, and first on the agenda is a visit to The Sun, my favourite pub. This place is full of character and has seemingly been deliberately designed to offer local fare and seems to be a favourite of most Conis-ton locals do. Again, this is another pub with views which can be seen from the terrace and conservatory. Low-eswater Gold from Conis-ton goes down rather nicely. Conis-ton pubs visited



swimmer coming in at one hour 54 minutes, averaging approximately 21 minutes per mile.

A lot closer to home, in early July, I visit to the Abbey Inn, on the outskirts of Leeds, for their annual music and beer festival. Located about ten minutes' walk along the canal from Kirkstall Forge railway station, this is very much a community pub. It's a stone-built former farmhouse, dating from 1714, and is located between the River Aire and the Leeds Liverpool canal. There's always a wide ranging and varied selection of beers on tap, three or four ciders, a good selection of spirits and wines, plus keg offerings too, a folk night each Tuesday, and quiz nights on Thursdays and

were the following: Ship Inn (Cumbria Way from Robinson's Brewery in Stockport), Yew-dale Inn (Loweswater Gold from Cumbrian Ales), and the Crown Inn (Chinook Blond from Goose Eye).

On my return to Leeds the following day, 45 minutes wait in Windermere for my connecting train gives just enough time to visit the Elleray Hotel, roughly two minutes' walk from Windermere railway station, where there's just enough time for a pint of Wainwright Gold, from the Thwaites Brewery in Blackburn.

Sundays. Friday night's offering as part of the music festival included music from Geoffrey Oi! Cott, a punk band from Leeds, who perform tunes with a cricket and darts related theme, and the excellent Indignation Meeting. The latter are a family band, who in the main sing songs about train stations, train spotting, and all things railway related too. In terms of my beer choice, I sink a few Ilkley Blondes from Ilkley Brewery whilst listening to a few tunes.

There was also time to fit in a trip to Ches-terfield, for the cricket festival at the pond, where I saw the complete cricketer Jimmy

I return to Coniston three weeks later, to swim Coniston Water in its entirety, a distance of 5.25 miles completed in four hours 15 minutes, with the fastest



now at the tender age of 43 years young. I was very pleased to see the locally based Brampton Brewery beer tent still going strong at the cricket festival too. The Red Rose county completed a victory early on the final day, meaning a chance to tour around some of my favourite ale haunts.

First up, it's the Pig & Pump (formally the White Swan). Located in the heart of town, and opposite Chesterfield's famous crooked spire parish church. The pub boasts a selection of up to nine cask ales, with the emphasis being on those from local breweries, and serves locally sourced home cooked food too. There is also live music on Friday nights and regular quiz evenings for good measure. I relax with a pint of Derbyshire Pale Ale

from Peak Ales, located close to Bakewell in Derbyshire. It's then onto the Chesterfield Arms, my favourite pub in Chesterfield. This multi-award-winning real ale pub was Chesterfield CAMRA pub of the year for 2022 and 2023, and a finalist in 2024 for good measure. In 2022, the pub introduced its own brewery, named the Resting Devil, and there can be up to ten cask ales at any one time. There's regular music and quiz evenings, along with beer festivals too, homemade pizzas, and craft beers and ciders. It's easy to see why this establishment keeps collecting CAMRA awards year upon year. I plump for a pint of Twisted Pale Ale from the pub's own brewery, before wending my merry way home.

The Corn Dolly

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NEWS, GOSSIP, SCANDAL

Ilkley Brewery news from Malcolm Gardner:
Summer Pale has been launched and is selling well.
2) Will soon launch a 4% gluten free Pilsner.

Will be re-brewing popular beers from the past to tie in with 1st anniversary of Ilkley Tap opening.

The Remedy Bar , Shipley, is what was the Krafty Kernel. It's unclear what the beer offering will be.

OXENHOPE STRAW RACE by Dean Ellison

We've all had wild ideas after a few drinks in the pub, most of them forgotten by the time we've left the table and passed through the door into the night. Every now and again though, these ideas, however, are acted on, become established traditions, and that is why almost fifty years after two farmers had a drunken bet about carrying a bale of straw around every pub in the village, the Oxen-hope Straw Race is an annual event, that has raised over £450k for charity. The simple premise is that in a team of two, you carry a 20kg bale of straw around the village of Oxenhope, found at the end of the Keighley Worth Valley Line, having a pint of beer at pubs along the route as you go. Fancy dress is optional and encouraged, but declined by me. Thanks to sponsors Timothy Taylor's, Northern Monk, Goose Eye and Dark Horse Brewery, it's an event that lets me continue with my theme of combining running and Real Ale.

this would be the event to provide that epiphany. While this did not bode well for us these concerns were put aside, we agreed we were just taking part to be able to say we've done it and we committed to turning up on the day and see how it goes with no forward planning.

The race starts at The Waggon and Horses Inn outside the village, and starting as things intend to go on, the first pint is served, on the clock, at the starting line. The compare was focused on dispatching runners, so could only tell me that the beer was from Northern Monk, a dark and bitter ale, so perhaps the Great Northern Bitter? Whatever it was, it was a unique way to start a race, served at a nice temperature, and just what I needed to steady myself after having to run to the start line, due to steam train delays.

The first 2km of the route is an unencumbered trail run, with people dressed as aero-planes the only barriers, before picking up



the bale of straw, just before the second pub, The Bay Horse. I asked what the ale on offer was and was told "It's just beer", and you know what, maybe we should all remind ourselves of that every now and again?

Here, the energy starts to pick up, the streets of the village are lined with people cheering you on and the route filled with teams using various contraptions to help

Personally, I like to spend about 30 - 45 minutes on a pint with a nice pint of stout, not exactly conducive to running a race. Also my teammate, renowned historian and social media star Catherine Warr, finds ale too bitter and prefers cider. While the right Real Ale is out there for everyone I didn't think

carry the straw, ranging from repurposed suitcases pulled by a team of flight attendants, to a more symbolic than practical set of football goalposts and nets being carried by a team of goalkeepers, clearly in no rush.

A dash through the village brings us to our next stop, Race Central, a car park area

named in memory of the former Idiot Hut social club and previously a stop on the route. We arrived at just the right time for a freshly pulled Spring Wells from Goose Eye, a delicious citrusy, light and refreshing Pale Ale at 3.6%. Uplifting stuff, and just what was needed to put some pep back in our step, as from here on in, it was a climb to the finish line.

Making our way uphill and out of the village the final en route pub, The Lamb, served pints of Hetton Pale Ale, smooth, hoppy, and while fruity, still not to Catherine's taste. While the rules state you have the drink a pint per team, there are no rules about how you split it. Suffice to say, I had no qualms about stepping up and taking one for the team on this front, consuming the lion's share, to make sure we stayed relatively sober and on track.

The final pint is the pop-up Shoulder of Mutton, another pop-up in place of pub that used to be on the route, but it no longer with us. The loss of a rural pub leaves a gap in a community, but the volunteers staffing the bar, did the former pub's memory proud and served up the inevitable pint of M... Ciccone approved Timothy Taylor. Despite the finish line being in sight, it's appropriate to take it easy and sa... Champion Beer of Britain, and als... increasingly aching body a breath... the final push.

By the power invested in us by Landlord, we made a steady march on to the finish line, crossing it with a finishing time of 41min 56 seconds and much to our surprise, finishing 24th out of the 278 teams, and only 20 minutes behind Gold Medal winning Olympian Alistair Brownlee, who ran dressed as Donald Trump and came first.

While the race may have been over, these Real Ale adventures were just beginning. Taking the steam train back to Keighley, I ran into an old friend of mine on the bar, Wobbly Bob. Back in my youth, the classic Liverpool night out started with a triple gin and tonic at The Pilgrim, followed by a pint of Wobbly Bob

in The Swan Inn and then on to The Crazy House for nights of nu-metal and two for one bottles of Newcastle Brown Ale. While I did our shared history proud and turned up boozy and covered in straw, Wobbly Bob, Phoenix Brewery's punchy 6% strong ale, was the figure of refinement being hand pulled from the buffet car, while under locomotion. An additional treat was a half of Dark Horse's Night Jar, my first dark beer of the day, a smooth and sweet tippie for the ride back into Keighley.

The last stop of the day was Timothy Taylor's flagship pub, Taylor's on The Green. I get the feeling that this is where Taylor's bring business to clients to woo them since The Boltmakers Arms had a change of character. I've heard its open and modern interior being describe as like an airport lounge bar, but if that's the case then it would be the best one you could hope for with friendly and attentive staff, who knew how to make a pint of their Dark Mild sparkle. My wife and fellow Tyke Taverner journalist, Gila, enjoyed a sub



stantial Sunday lunch with all the trimmings, while I couldn't resist the offer of a chicken tikka, and while it was delicious, it was one of the less thought out choices of the

day, and I'd chosen to drag a bale of straw between five pubs in the rain.

My take away from the day was that Oxen-hope Straw Race is a great way to have an atypical pub crawl. It's a saunter rather than a sprint, and as you get five pints of Real Ale along the way, served with care, from hand pulls on garden tables, everyone taking part is a winner. Combined with the delights of drinking perfect pints on steam trains and the many excellent pubs of Keighley, of which I only saw the tip of the iceberg, who could ask for a better day out?

Early bird registration for next year's Oxen-hope Straw Race is open now and you can enter on their website.

MORE WINNERS

The **Beer Engine in Skipton**, has been named 'Yorkshire Pub of the Year 2025' and is now celebrating their second year of taking the prestigious title, after being Joint-Winners last year.

The **Countryman's Inn in Hunton** was the Runner-up in the competition.

The **Wortley Men's Club in Wortley** has been named 'Yorkshire Club of the Year 2025' and is now celebrating winning NINE times in the past eleven years, after also tak-

ing the prestigious title from 2014 to 2019, 2023 and 2024.

The **Knowl Club in Mirfield** was the Runner-up in the competition.

The various pubs and clubs nominated for this year's titles were visited by the judges over a three and a half month period. Each nomination was scored against strict criteria that included an emphasis on the Quality of Real Ale and the Temperature it was served at. Also considered were Atmosphere, Style/Decor, Service and Welcome, and Alignment with CAMRA's Principles.

Good News: The Cross Pipes in Otley has reopened. Reports have it that the refurbishment is fantastic and so the pub is great addition to the Otley pub season. Sounds like they will have 2 Taylors on cask and one guest which was Saltaire Blonde. In a few weeks the guest rooms will be ready and they are all named after now-closed pubs in Otley from days gone

Advance Notice: The 2025 Otley Beer Festival will be Fri 28 & Sat 29 November, again at Otley Rugby Club.

Point of interest:

People who have a lot of birthdays tend to live longer.

30

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Ad design by stewartappleyard.co.uk

Ray & Jackie Wilkes, resident in Shipley, have a little story for us:

Subject: In East Anglia I am not very active in CAMRA groups although I have been a member for decades. We were walking some of the Nene Way, we were based in Peterborough which has the Drapers Arms Wetherspoons and the Oakham Brewery Tap, both had good beers on offer I was aware of Elgoods Brewery but I hadn't remembered where it was so it was a nice surprise coming across it as we



went into Wisbech. It is only open to passers-by on the day we passed, Thursday, so we popped in and had a nice pint.

It was not what we expected, a very posh tea and cakes café full of middle-class well-dressed elderly people having afternoon tea. But we were in hiking gear and had nice beer.

The picture was from the brewery tap. *Evidence again that there is good beer all over the place, and you*

don't need to be an active member to appreciate it. Just support our pubs - Ed.

Ring o Bells (Bolton House), Bradford – It has been reported that the premises are to re-open as a Romany Cultural centre, cafe and bar. The structure of the former pub is largely intact although it appears the previous owners had knocked the two small rooms at the rear of the bar (tap room and snug?) into

almost one. The main bar front and back are still intact but with zero fittings. The etched and leaded glazing is still present with some of this reflecting its former use as the 'Ring o Bells'. The current owner has indicated they are keen to restore the pub with respect to its former use.

31

The Fighting Cock

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



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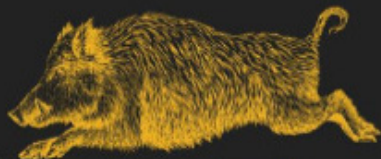
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PUBS NO MORE

Can you put names to them? Ricky Holden provides the pictures; you provide the answers.



LEFT:

Originally called the Abbey, because of its position, its name was later changed to approximate that of a brewery.

Latterly famous for being a music venue; a free house too. Had some letting rooms.

RIGHT:

Near the city centre. A cosy little traditional boozier of a place, offering Tetley ales right to the end. Frequently put on live music.



BELOW:

A large imposing building on a major route out of the city. For some time a popular haunt of Bradford City fans.



The three images last time showed

Brunswick, Thornton Rd.

Delius Lived Next Door

Delvers, Heaton

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

Wed 3 Sep	Branch meeting. Caroline St. Club, Saltaire	
Wed 10 Sep	Greedy Pig / Royal Oak, Eccleshill .	Other pubs poss
Wed 17 Sep	Ring O'Bells / Salt Bar & Kitchen, Saltaire	
Wed 24 Sep	Brown Cow / Chip'n'Ern, Bingley	
Sat 27 Sep 1215 pm	Meet up with Hgt & Ripon branch at Exchange, Bradford . Then to other GBG pubs.	
Wed 1 Oct	Highfield / Lane Ends, Idle . Suggested bus:	7.19pm. 612
Wed 8 Oct	Branch meeting. Ginger Goose, Bradford .	
Fri/Sat 10/11 Oct	Oktoberfest (joint CAMRA & Lord Clyde event). Lord Clyde, Thornton Road, Bradford	Details on p4.
Wed 15 Oct	George, Cullingworth . 6.56pm 67 Keighley bus from Interchange stand 2.	Last 67 bus back 2118 from W.M.
Wed 22 Oct	Malt Shovel / Angel / Bulls Head, Baildon	
Wed 29 Oct	Top House, Odsal . Then to Jacobs Well, Bfd .	
Wed 5 Nov	Fighting Cock, Preston Street, Bradford	
Wed 12 Nov	Branch meeting. Venue TBA	

Note: Any bus and train details correct at time of compilation. Do check.

HALIFAX & CALDERDALE CAMRA

Thu 4 Sep 7.30	Victorian Craft Beer Cafe, Halifax	Open branch meeting
Fri 5 Sep 7.00	Plummet Line, Halifax	Tour of non-GBG pubs in Halifax
Wed 17 Sep 3pm	St. Lawrence Parish Church, York	York CAMRA Beer Festival
Thu 18 Sep 7.30	Elland Craft & Tap, Elland	Open Committee Meeting
Wed 24 Sep	Wainhouse Tavern, Halifax	Whiskey Tasting 17
Thu 25 Sep 7.30	Golden Lion, Todmorden	Pub of the Season presentation
Sat 27 Sep	Minibus tour of outlying districts	Contact branch for details
Thu 2 Oct 7.00	Cross Keys, Siddal (TBC)	Open Branch Meeting
Sat 11 Oct	Awayday special TBC	Contact branch for details
Thu 16 Oct	Worth Valley Railway, Oxenhope	Beer & Music Festival all afternoon
Thu 23 Oct 7.30	Dusty Miller, Mytholmroyd	Annual General Meeting

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

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