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

New advertising:

**To any of those listed here, please.
Layout is by the Editor.**

Financial Overseer **Colin Longden**
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Bradford Branch Chair: **Kerr Kennedy**
chair@bradford.camra.org.uk

Bradford branch website:

Bradford.camra.org.uk. Or national: camra.org.uk
We now also converse by facebook and X.

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GUARDED BY LIONS ?

Yes, another Bradford Beer & Cider Festival looms large before us. It's always a grand do in Saltaire's Victoria Hall. Promise to join the happy band there in late February? Good. See the back page for more details.

Meanwhile, there are those who might suggest that our pubs need some form of fierce guardians, not far removed from those of the African Savannah. What? Why?

Overdramatic - yes. Ridiculous analogy - of course. Completely untrue - not at all. As will be seen in the immediate following page, CAMRA is worried that the steady decline in

viability of many pubs will result in more closures. National chairman Ash Corbett-Collins makes some valid comments on the effect of the budget on our pub trade. With the price of a pint rising everywhere - and in some places to what seem to us here as ridiculous levels - the cost of a night out can be quite daunting.

CAMRA is making a noise but has no levers to pull. We all appreciate that taxes are needed to fund our civilised and caring society, but there are surely ways to mitigate unnecessary damage to an important part of our social fabric.

***** 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 - Hermione Baddeley: is she better than Lucy Worsley? - or Monacle of the Glen - a work of clarity by Sir Edwin Lenseer? - 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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Dark Days Ahead for Pubs

Again, the lack of tie-up between budget day and TT print schedule has meant that this comment piece is a bit late. But it is still valid. Let's hear it for our national chairman Ash Corbett-Collins...

This is a dark day for UK drinkers, pubs and breweries. Instead of offering a bold package to save and support the UK's pubs, the Chancellor has chosen not to help with VAT, energy bills or Employer National Insurance contributions. Pubs and breweries can contribute to economic growth but only with proper support from the Government on sky-high costs which are making it impossible for many pubs to survive and thrive."



"We are bitterly disappointed that alcohol duty has been hiked today. Instead of delivering a substantial cut in tax breweries pay on their beer going to be sold in pubs, the Chancellor has made the damaging choice to hike alcohol duties, including on draught beer and cider. As well as a cut in VAT and help with energy costs and Employer National Insurance contributions, Rachel Reeves should have taken action to recognise the benefits of

On business rates, Ash said:

"The government is going to introduce permanently lower business rates for hospitality next year. Whilst this sounds like a positive step, and the Treasury says all pubs will pay a 'lower tax rate' than they do at present, there is a sting in the tail. Because these changes come in at the same time as the government are ending the 40 per cent discount on business rates bills for pubs, licensees face having to pay more than they do at the moment! Although 'tax rates' will be lower, without the 40 per cent discount some bills could end up being higher.

"Obviously this is disgraceful at a time when other costs are rising for pubs. We will keep up our campaign for a truly fairer business rates system and lower bills for hospitality businesses."

On alcohol duty, Ash said:

drinking in community locals by slashing tax specifically on pints in pubs by up to 50% to help them compete with cheap supermarket alcohol. This extra hike in taxes on drinking in the pub can only risk more pubs and breweries being lost to the communities they serve."

On changes to the licensing system, Ash said:

"Pubgoers and pub licensees will be shocked that the only mention of supporting pubs in the Chancellor's statement was re-announcing some tinkering around the edges of the licensing system in England and Wales. This just doesn't cut it. Hundreds of pubs have closed this year and thousands more are at risk because of this Budget where no support has been given on VAT, energy bills, alcohol duty or Employer National Insurance contributions."

FEEDBACK

A message from Steve Hirst of Huddersfield.

Subject: Pub closures (TT Nov/Dec issue)

Whilst I appreciated the article regarding the frankly unacceptable number of pub closures happening at the moment, I have to take issue with you repeating the rhetoric that the National Minimum Wage is a factor in this situation.

Being, as I am on the NMW, I can assure that it is no life of luxury and any increase in the amount we're paid is never enough to keep up with the spiralling cost of living.

I too support my local independent pubs the best I can, but if any business, bemoan paying their staff properly then they deserve to fail!

Sincerely,
Steve Hirst
Huddersfield

Ed's response:

Thanks for your message, Steve.

The article to which you refer is one of several regularly supplied by HQ for use in local magazines, and it is written by an old hand at these things - Tim Hampson. It reports the feelings / opinions / policies of the B.I.I. and ally it to an earlier survey by BBPA.

Personally, I have great sympathy with your view regarding the NMW.

As I have read it, it is not endorsed by CAMRA as official policy.

At least we are not having to deal with zero-hours contracts and similar assaults on working people and their dignity and security.

Best wishes, David



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You might well wonder why we lock away our yeast. Until you learn how important it is to the flavour of our beer. We use our own unique strain called, appropriately, *Taylor's Taste*. The properties of this particular yeast are vital to giving Landlord its deep and complex yet crisp and clean flavour. It's so valuable to us that every year two samples of Taylor's Taste are carefully transported to separate secret locations and stored securely under lock and key, just in case the precious yeast here at the brewery is ever compromised or damaged. It might seem over cautious, but it's *all for that taste of Taylor's*.

All for that taste of Taylor's



CAMRA Wins Big at Guild Awards

Books published by CAMRA, *What's Brewing* columns and Learn and Discover content were recognised at the British Guild of Beer Writers' annual awards.

Tasting Notes: The Art and Science of Pairing Beer with Music by Pete Brown won gold in the Best Technical Communication about Beer category.

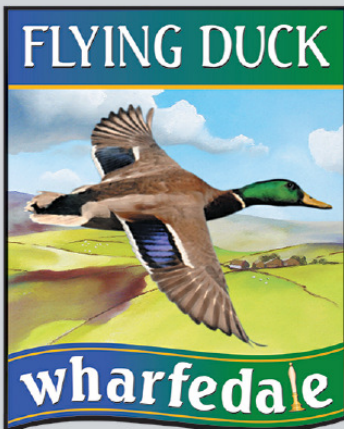
Tasting Notes blends music, beer and science to show how sound changes flavour, transforming the reader's appreciation of both beer and music. Pete Brown uses popular science to explain how our senses work, how we appreciate flavour, sound, and the world around us. The engaging book uncovers how our senses interact in ways we don't even realise and proves how you can change the way your beer tastes by simply listening to your favourite tunes.

The Modern Homebrewer by Andy Parker and Jamil Zainasheff took home silver in the **6** Best Book about Beer or Pubs category. The book is a hands-on, practical guide

to the most modern and up-to-date home brewing ingredients, equipment, and processes. Written by two award-winning home-brewing experts turned professional brewers, *The Modern Homebrewer* will equip both novices and the most experienced brewers with the skills they need to produce professional quality beer at home.

Laura Hadland claimed two awards for her *What's Brewing* columns. Her article, *Trigger warning: sexual violence and rape* won silver in the Best Short-Form Beer Writing category. Taking part in an International Women's Collaboration Brew Day event, Laura calls out sexual discrimination and abuse in a powerful, hard-hitting piece.

Laura's *Alcohol free: situation normal?* was highly commended in the Best Communication about No and Low Alcohol Beer category. Following the first low-and-no bar at the Great British Beer Festival, Laura explores the changing attitudes of drinkers and pubgoers.



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her Learn and Discover article, Cask: A social perception, in the Best Communication about Diversity in Beer category. The eye-opening piece, illustrated by David Bailey, investigates into how cask beer is perceived and whether its perception is holding the drink back, plus cask's history and

Gabe Cook, the Ciderologist, won silver in the Best Communication about Cider category with his Learn and Discover video World of Cider: Asturias. Exploring one of the world's oldest cider cultures, Gabe learns more about the history of cider in Asturias as he meets cider makers across the region and as he visits some of Asturias' many cider bars.

Rachel Hendry also took silver with

its place in pubs.

The British Guild of Beer Writers was formed in 1988 to help spread the word about beer, brewing and pubs. With close to 300 individual and more than 60 corporate members, its mission is "to improve the standards of beer writing and improve the public knowledge of beer and pubs".

Pictured: 2025 award winners (Photo: Cath Harries)

7

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A REAL ALE PARADISE

Long Road Back for Bass

By Roger Protz.

Draught Bass may be in a pub near you. If I had written that 20 years ago, I would have been carried off to the funny farm, as Bass was the leading premium cask beer in the country and you didn't need to go far to find a pub serving it.

But as a result of tumultuous changes in the industry, that saw Bass leave brewing in 2000, its main brand fell into the hands of AB InBev. It's the world's biggest brewing group, accounting for a third of global sales. It owns such massive brands as American Budweiser and Stella Artois and has little or no interest in cask beer.

Close to a million barrels of Draught Bass (4.4 per cent ABV) a year were brewed in its heyday. Under AB InBev's ownership, that figure fell to just 30,000 barrels and it became almost as hard to find as the infamous rocking horse droppings.

But grassroots campaigning does have an impact. For years, lovers of the beer staged an annual Drink Bass Day that encouraged consumers to find a pub serving the beer and to drink it dry.

The campaign succeeded. Last year, AB InBev announced it was to promote Draught Bass with new pump clips on bars, branded glasses and merchandise.

The promotion was backed with the slogan *Trademark No 1: true quality that stands the test of time*. This referred to the red triangle logo that was the first registered trademark in 1875.

The promotion has been a success. There are now more than 1,000 outlets serving the beer and the number has almost trebled over the past two years.

A beer of great historic importance has been saved. It's still brewed in its hometown of Burton on Trent as AB InBev contracted Marston's to brew the beer.

With the arrival of Carlsberg Britvic, Marston's has become a pub company, which means Carlsberg owns the Burton plant and brews Draught Bass for its global rival. It's an uncomfortable arrangement that may change but for the moment let's bask in the good news that the beer has survived and revived.

Draught Bass is the descendant of Bass Pale Ale, the foremost Burton beer of the 19th century. While Bass never called its leading product India Pale Ale, it was exported in vast quantities to India and further afield.

It travelled as far as Australia and New Zealand and was available in the United States where it was listed in the dining cars of the Union Pacific transcontinental railroad. It could also be found in such unlikely places as wine-drinking France. It appeared in Manet's celebrated painting of the bar at the Folies Bergère in Paris and it's also in several paintings by Picasso, who was a Spaniard but had moved to France.

Lord Curzon, who had been viceroy of India between 1899 and 1905, recalled in his memoirs in the 1920s an occasion when he had crossed into Afghanistan on horseback. When he returned and entered India he was delighted to see a military servant coming to meet him.

"At that moment," Curzon wrote, "I would have given a kingdom not for champagne or hock and soda, or hot coffee but for a glass of beer! He approached and salaamed. I uttered but one word 'beer'. Without a moment's hesitation, he put his hand in the fold



of his tunic and drew therefrom a bottle of Bass.

“Happy forethought! O prince of hosts! Most glorious moment! Even now, at this distance of time, it shines like a ruddy beacon in the retrospect of 30 years gone by.”

Bass beers were fermented in the Burton union system, large oak casks where liquid and yeast rose through pipes into troughs above. The yeast was retained in the troughs while the liquid returned to the casks.

The yeast culture and the sulphurous aroma of Burton water helped give Draught Bass its unique character. Bass disposed of its unions many years ago and Carlsberg axed them when it took over at Marston's, though it did give one union set to

the Thornbridge brewery in Bakewell.

Draught Bass today may vary from the beer of old. But brewed with pale malt, maltose syrup and Challenger and Goldings hops, it's still a fine-tasting beer.

Once or twice a year I used to make a pilgrimage from St Albans to the Express Tavern in Brentford, the only pub listed in the London section of the Good Beer Guide to serve the beer.

But now I can stay at home, as two pubs in St Albans have Draught Bass on offer while there's a growing number stocking the beer in London.

Seek it out. Sup it to the full and raise a glass to both brewing history and the success of grassroots campaigning.

The Corn Dolly

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PUBS ARE NICE: SO ARE PICTURES OF PUBS

More fine work by Abigail Aaron

Excellent work, without a doubt, but why has Abbey taken so long since her last efforts? She explains:


The reason I haven't been in touch is I have had a baby. Arthur is currently seven months (*Nov - Ed.*) and I have had a chance to take him for the odd pint and I have some time to carry on my drawings.

Please see *The Reconnection* and *The Exchange* and a picture of me and Arthur at *Reconnection*.



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.





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JUST A SPECK OF CLECK

A selection of Cleckheaton's pubs with Scott Spencer of Micropub Adventures

I Started my day in Cleckheaton, a town in the Heavy Wollen region of West Yorkshire that became well known for its production of heavy woollen cloth. Started here by visiting Steve at Mill Valley Brewery before heading into town to visit four more pubs.

Mill Valley Brewery

Woodroyd Mills, South Parade BD19 3AF

Started my day off with a bus from Wakefield Bus Station. The 268 runs between Wakefield and Bradford every 15 minutes during the day. Just over an hour journey to Cleckheaton. A short 15 minute walk out of town brings me to "Mill Valley Brewery".

(Editor's note: South Parade is a bit of a climb but there is a bus that will drop off very close by. Do ask locally.)

Had the pleasure of meeting owner and brewer Steve Hemingway here, starting with a look around the brewery setup. The brewery was started in his garage in 2015, quickly outgrowing that and moving to a new location (where the taproom is now). The name coming from where he lived "Valley Road", hence the name "Mill Valley Brewery".

The brewery was moved to Liversedge as they outgrew the current premises. When Covid hit the brewery was moved back to its current location at Woodroyd Mills in a building next to the Tap Room. A really nice setup with brewery, taproom and kitchen all next to each other.

Into the taproom next, this is where the brewery used to be located and a pallet bar was used for taproom openings. Now it hosts

a range of events including singers and comedy nights and more. A great covered seating area outside at the front and very quirky seating around the taproom with walls dedicated to different local football teams.

A fantastic line up on the bar of six of their own cask beers, alongside a number of keg and lager options, in-

cluding their own lager. Great to see local links with the beers, the panther range inspired by local motorcycle manufacturer

"Phelon & Moore" who were well known for producing the "Panther" motorcycles. Other beers being a nod to the local Speedway club. "Luddite" is related to the secret groups that were formed in the area who they tried to save their livelihoods by attacking mills to



Above: What's behind the green door?

Below: This.



destroy new machinery. I went with a pint of “Panther”, named as their flagship beer, a great crisp and refreshing beer, very sessionable.

A huge thank you to Steve for giving up his time to show me around and giving me an insight into his beers, where the names come from and the local links surrounding them.

**The Chain Bar
22 Cheapside
BD19 5AF**

A short walk back down into town brings me to my next calling point in Cleckheaton which is to “The Chain Bar”. This had a change of ownership in August 2023 and the new owners seem to be doing really well. The premises used to be a hairdressers before being converted into this pub.

The name has two local links, the first being the nearby motorway roundabout “Chain Bar”, and the second being linked to local motorcycle manufac-



*Above: Neither roller chain on sale, nor rollups.
Below: It's OK, the stonework is real.*

Spent Tap



A walk around the corner brings me to “Spent Tap”, run by Halifax Steam Brewing Company who I visited a couple of weeks previously in Hipperholme, Halifax.

This opened in May 2022. A nice small pub with downstairs and upstairs seating, along with a nice small beer garden to the rear of the pub. Great warm welcome again in here.

A choice of three cask ales on the bar, all being from Halifax Steam Brewing Company alongside a keg selection, some of their own alongside other beers. I went with “Dreamy”, a

turers “Phelon & Moore”, linking to the chains they produced for them.

A really warm welcome here from the

scrumptious Strawberry Pale Ale, lovely fruity flavour to this and very refreshing.

**Rose & Crown
6 Westgate
BD19 5ET**

Another couple of minutes walk brings me to the "Rose & Crown". A plaque at the front explains that this is one of the oldest pubs in Cleckheaton - built in the 17th Century. It used to have its own microbrewery in the rear using the pubs old stables.

A great historic pub, warm welcome and some delicious smelling food. A nice courtyard beer garden



*Above: About as "street corner local" as a place can get.
Below: Muriel was here.*



as an extension. It is run by Snaith-based Old Mill Brewery.

A popular pub and a great warm welcome from the bar staff in here. Very traditional looking inside, with the conservatory being used for diners and a beautiful outdoor seating area both covered and uncovered.

A line up of three cask beers on from Old Mill Brewery. The Bitter and Blonde Bombshell being permanent lines alongside a rotational special beer. I went for this one, today being "Yorkshire Pearl" a lovely zesty and light pale ale.

A bus stop over the road here gets me back to Wakefield on the 268 (or a minute's walk to the bus station for other connections).

Left: Rose & Crown's proper beer yard.

at the rear of the pub.

A really good range of cask ales on the bar here with five to choose from with a number of different styles and strengths. I went with one from York based Yorkshire Heart Brewery, "Scarbados", a tasty and crisp East Coast Pale Ale. Nice to have Scarborough's nickname as the beers name.

**The Marsh
28 Bradford Road
BD19 5BJ**

My last call in Cleckheaton is a short walk past Cleckheaton Bus Station to "The Marsh". An unusual triangular shaped pub which has had a conservatory added



The Marsh is a bit posh: It's got a car park and fancy windows.

This tour can continue with a bus to Wakefield, known for being the birthplace of world-renowned sculptors Henry Moore and Barbara Hepworth. Also being well known for coal mining, rhubarb and its cathedral. Lots



of great pubs were visited here working from one end to the other.

See many more pub tours at:
www.micropubadventures.co.uk

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CAMRA MEMBERS IN BRADFORD - YOU HAVE WORK TO DO

1. Pub of the Year 2026 – Request for Nominations

It's the time of the year when we commence the process to award the CAMRA Bradford Branch Pub of the Year. We will be applying the same approach as in recent years. Likewise, it is intended to award the following:

Central Bradford Pub of the Year (from pubs within postcodes BD1 to BD8).

Outer Bradford Pub of the Year (from pubs within postcodes BD9 onwards & LS29).

CAMRA branch members are invited to **nominate up to a maximum of 3 pubs** from within the whole of the Bradford branch area, in order of preference. All pubs within the CAMRA Bradford branch boundaries that were open and trading by 30 June 2025 are eligible. Those that are nominated should be of a standard that can be considered suitable for inclusion in the Good Beer Guide (although they do not have to have appeared in it).

Once the nominations have been received, the most popular pubs in each of the two areas will be visited, unannounced, by a panel of branch members and judged, according to National CAMRA guidelines, based on the following:

Quality and condition of the product;
Promotion and knowledge of product;
Cleanliness and staff hygiene;
Community focus;
Service and welcome;

Style, décor and atmosphere;
Sympathy with CAMRA's aims;
Overall impression and value.

The pubs with the highest overall scores will be confirmed in mid-March and declared the Pub of the Year for their respective areas. In addition, the most successful of these will be awarded the overall Bradford Branch Pub of the Year.

If you want your favourite pub(s) to be considered for Pub of the Year, please complete and submit a nomination form. Completed forms can be submitted by hand at a branch meeting / social event, by post to POTY 2026, 1 Hill Top, Cottingley, Bingley, BD16 1SB or by e-mail to:

POTY@bradfordcamra.org.uk.

Nomination forms are available in this Tyke Taverner, on the Bradford CAMRA website (www.bradford.camra.org.uk) and at branch meetings / social events. Nomination forms can also be emailed on request by contacting Secretary@bradford.camra.org.uk.

The deadline for returning nominations is the end of **Sunday 01st February 2026**. Remember to **include your name and membership number** to ensure your nominations are counted.

Peter D. Down
Pubs Officer
CAMRA – Bradford Branch

2. Good Beer Guide 2027 – Request for Nominations

Although 2027 may seem a long way off, the publishing schedule means that nominations are required for pubs to be considered for the next Good Beer Guide. As a result, the CAMRA Bradford Branch has opened its nomination process to branch members.

As always, there is a limited allocation for entries for each branch and we are not able to submit all the pubs we may like to. As a result, we request all CAMRA Bradford members to submit nominations for up to 20 pubs within the branch area they consider to be worthy of inclusion in the Good Beer Guide.

To be eligible, the primary criterion is that the pub should consistently serve cask ale of good quality and in excellent condition at all times. This usually means consistent beer quality over a full year. To ensure there is a sufficient period over which to confirm consistent quality of cask ale, pubs opened after 30th June 2025 will not be eligible for nomination. All other factors are secondary considerations. These should only be an influencing factor if there is a related impact to beer quality (for example, a change of landlord or cellar manager). Pubs that serve any beer by misleading dispense are not eligible.

Selection of pubs for the Good Beer Guide is dependent upon contributions from CAMRA Bradford members. This year, we will also be taking into account the beer scores received for

the pubs in our area, therefore, please keep submitting the beer scores for the pubs you visit via the 'Find Pubs and Clubs' section of the CAMRA website. Your input to this process is the key to its success. The more members that contribute, the fairer the process is. If you believe one of the pubs you frequent, or are interested in, is being over-looked please take part in the nomination and beer scoring processes and persuade other CAMRA Bradford branch members you know to also participate.

A copy of the Good Beer Guide nomination form is given in these pages. Completed forms are to be returned to a Branch Committee member by one of the following methods:

By hand: During a CAMRA Bradford branch meeting or social event

By post: GBG 2027, 1 Hill Top, Cottingley, Bingley, BD16 1SB

By email: gbg@bradford.camra.org.uk

Details of when and where branch meetings and social events are held are given in Tyke Taverner and on the branch website (www.bradford.camra.org.uk) and Facebook page.

The deadline for submitting nominations is the end of Sunday 01st February 2026. Remember to include your name and membership number to ensure your nominations are counted.

Peter D. Down

3. Cider Pub of the Year

Nominations for the Bradford Branch Cider Pub of the Year 2026 should be made either at a branch social or by email to josie@bradfordcamra.org.uk by 1st Feb 2026.

Real Cider and/or Perry is made from the whole fermented juice of fresh pressed apples or pears.

If you wish to nominate a pub and are not sure it fits with the CAMRA definition, nominate it anyway and it will be checked.

Other criteria for the Cider POTY is the same as for the Pub of the Year, quality of product, cleanliness, supporting CAMRA's aims etc. (See Pub of the Year info.)

4. Club of the Year

Nominations for the Bradford Branch Club of the Year 2026 should be made either at a branch social or by email to josie@bradfordcamra.org.uk by 1st Feb 2026.

To qualify the key points of CAMRA's definition of a club are:

Clubs are private members' clubs.

Clubs are operated and governed for the benefit of their members

Any surpluses are reinvested for the benefit of the membership

Members may or may not have to pay a membership fee to join.

Most Clubs allow guest members (an entry fee may be charged).

Clubs may operate under a full premises licence, or a clubs premises certificate or, in some cases, both types of licence.

Check with the club that should they go through to the Regional Club of the Year, they will admit CAMRA judges if they don't operate a full premises licence.



The Bradford CAMRA branch area.

Note that it is not exactly aligned with Bradford Metropolitan District geography. Keighley & Craven branch take bites out of the western approaches.

CAMRA – Bradford Branch

Pub of the Year 2026 – Nomination Form



It is intended to award the following:

- Central Bradford Pub of the Year (from pubs within postcodes BD1 to BD8).
- Outer Bradford Pub of the Year (from pubs within postcodes BD9 onwards & LS29).

All pubs within the CAMRA Bradford branch boundaries, that were open and trading by 30th June 2025, are eligible for nomination.

All CAMRA Bradford Branch members are invited to nominate up to a maximum of three pubs within the branch area, in order of preference.

The three most popular nominated pubs in each area will be visited, unannounced, by a panel of branch members and judged according to National CAMRA guidelines – based on the following criteria: **Quality and condition of the product; Promotion and knowledge of the product; Cleanliness and staff hygiene; Community focus; Service and welcome; Style, décor and atmosphere; Sympathy with CAMRA aims; Overall impression and value.**

The winner for each area and the overall Pub of the Year will be announced at the Branch Meeting around mid-March.



Please fill out the form with your nominations and submit it by one of the following means:

- Email: POTY@bradfordcamra.org.uk
- Post: POTY 2026, 1 Hill Top, Cottingley, Bingley, BD16 1SB
- Bradford CAMRA Branch Meetings / Social Events: Completed forms can be handed in person to a branch committee member.

Include your name and membership number to ensure your nominations are counted.

The deadline for returning nominations is the end of **Sunday 01st February 2026**

Name:		Membership No:
1 st Choice		
2 nd Choice		
3 rd Choice		

	<h3>CAMRA Bradford Branch</h3> <h3>Good Beer Guide 2027</h3> <h3>Pub Nominations</h3>	
---	---	---

Please write your nominations for the Good Beer Guide below.

1		11	
2		12	
3		13	
4		14	
5		15	
6		16	
7		17	
8		18	
9		19	
10		20	

Add the names of your selected pubs in the boxes above. Include the town/village name if it is a common name.

Name of Nominee: _____

CAMRA Membership No.: _____

Please **provide your name and membership number** to ensure your nominations count

Where Community Grows: CAMRA community pubs film series continues

CAMRA has released the second film in its community owned pub documentary series, this time focusing on the Travellers Rest in Skeeby, North Yorkshire.

The Travellers Rest was bought by volunteers and the Skeeby Community Pub Society in 2022, and after raising nearly £300,000, the pub opened its doors for the first time since 2008.

The latest film shows what it is like to campaign and save a pub, plus how to open and maintain a pub under community ownership with eye-opening interviews from the pub's key volunteers, staff and passionate locals. Documenting the local community's efforts to save the pub, the second episode highlights how the pub cultivated friendships, especially with its popular Leek Club vegetable competition.

Director Katie Greenhalf and Producer Rachel Auty, in collaboration with Plunkett UK, have made an emotional and humorous documentary on how important community owned pubs are in tackling loneliness and isolation in UK communities.

The first film in this series, starring Tottenham's Antwerp Arms, is available to watch

on CAMRA's Learn and Discover platform, while the third film in the series, featuring Yr Heliwr in Wales, will also now be released.

Gary Timmins, CAMRA's Pub and Club Campaigns Director said:

"This film series highlights how important pubs are to the well-being of our communities. If it wasn't for the amazing volunteers who campaigned so hard to save the Traveller's Rest, it may have been lost forever, robbing people of an important social hub.

"Community owned pubs show the difference we can all make when we come together. I hope audiences watching are inspired by the success of Travellers Rest and look into the option of community ownership to save their own local from demolition or conversion.

"The Government must re-introduce a dedicated funding pot, so community groups can get the help to save their beloved closed locals."

Rachel Auty, Cameron Rae Consultancy Ltd and Women On Tap CIC added:

"I loved meeting the committees, teams and locals at each of the three community pubs. It's been a real honour. Hearing

their stories and learning more about their communities has been brilliant.

"I've always believed that pubs are an essential part of society, and now more than ever we need these local places of togetherness and belonging. These films reflect that."

Find the film, and others, via the CAMRA website.



BROAD ACRES WANDERINGS by Paul Davis

And another very warm welcome to this edition of Broad Acres Wanderings. Since last time, I've visited hostelrys in Guisborough, Middlesbrough, Manchester, Cleethorpes and Morley, just to mention a few, plus I take a trip across Europe to catch a game in Magdeburg, Germany, and there's welcome news of the re-opening of one of Leeds's most traditional old pubs.

Saturday 12 October: it's off to the North East for my football ground tick number 507, and Northern Football League action between Guisborough Town and Horden Community Welfare. After taking the 45-minute bus ride from Middlesbrough, I arrive at said destination with a few hours to kill pre-match. First stop is Gigr. Upon entering on a busy Saturday lunch time, the bar has the feel of a micropub, being very cosy and relatively small inside, with friendly staff and locals alike. But it is primarily a bar/bistro/deli combined, serving local cask beers, together

22

with toasties, flat breads, and cheese platters. Having opened in December

2024, it seems to be going from strength to strength.

A couple of pints of Elevator pale ale from the nearby Guisborough Brewery go down a treat. It's then onto today's live action, which comes from step 5 of the non-league pyramid. It's a ten-minute walk to the Kevin Edward King George V Stadium where the home side Guisborough Town, positioned second in the league play the fifth placed Horden Community Welfare; or alternatively, the Priory Men verses the Marras, to give both teams their respective nicknames. The home side's nickname being given due to the old ruined priory in the town which dates back to 1190.

The Northern Football League is reputedly the oldest football league in the world, having been formed in 1889, so I am informed by the proud chairman of the competition, who I meet whilst walking to the ground.

Even better, Delight pale ale from the Guisborough Brewery is on tap in the club house bar. The home side run out comfort-



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- 3 CIDERS & 3 LAGERS •

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able 3-1 winners, in front of an excellent attendance of 703, more than twice their average crowd, and also going top of the table for good measure too, with the crowd being swelled due to it being international weekend in the football calendar, which usually means supporters from other teams come to support non-league football.

On the way back home, I have some time to kill in Middlesbrough, so head for the Infant Hercules micropub. The pub takes its name from Gladstone's description of the town in 1862, after he had witnessed the expansion of the local steel making and ship building industries, and the pub has recently celebrated ten years since opening. The pub is handily placed, being within a stone's throw of several other micropubs, which opened around the same time, with many being former disused empty shops.

The area of town is the former solicitor's quarter, and is also 15 minutes away from the Riverside stadium, home to Middlesbrough football club. This makes it a popular pre- and post-match haunt for home and away discerning real ale drinking football

supporters. It's also a recent local CAMRA branch pub of the year too. I choose a pint of Golden Child ale from the Three Brothers brewing company, based in nearby Stockton-on-Tees.

A trip over to Manchester gave me chance to visit the Gas Works Brew Bar, a new tick for me. Named after the old Gaythorn Gasworks site that the pub is built on, and located in the Deansgate area of the city. There's a large single roomed drinking area with tables and booths, and the pub boasts an on-site six-barrel microbrewery too. It's owned by the Dock Yard chain, and has a varied selection of both craft and cask offerings. A pint of Quafftide pale ale goes down nicely, before heading off for an evening of non-league football.

Broadhurst Park is my destination this evening, home to FC United of Manchester. The club is owned by its supporters and was set up by the fans in 2005, following the Glazer family's takeover of Manchester United, and due to disenchantment with modern football. The club has a very strong links to its local community, friendly supporters, a

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great atmosphere, and is somewhere I always thoroughly enjoy going to watch football. It's somewhat of a throwback to bygone days and is how I used to remember football before it became sanitised.

Tonight, they're taking on Rushall Olympic, from close to Walsall in the West Midlands in the Northern Premier League. But first, it's off to the excellent club bar, underneath the terrace. On a typical match day Saturday, there are usually three cask ales on tap, with one usually being from an independent brewery. Pre-match Saturdays usually feature a band, sometimes poetry and a quiz too. I get a pint of Two Hoots Golden Ale from the Joseph Holts Brewery in Manchester, before taking my place on the atmospheric terrace behind the goal to witness a 3-1 victory for the home side.

A few weeks later, it's off to the north east Lincolnshire coast to follow the same team, at their away fixture verses Cleethorpes Town. Our coach pulls up outside the Nottingham House real ale pub in the town, where we are welcomed with open arms by the friendly landlady. The pub was converted from two cottages built in 1856, and is a three-roomed pub consisting of a bar, lounge and snug. The warm open fire also adds to the cosy winter atmosphere. The pub offers CAMRA member discounts, and has a wide selection of real ales too. I have a pint of Ossett Blonde, from the Ossett Brewery, before heading off to the match.

Unfortunately, the victory witnessed a few weeks previously could not be repeated, and FC fell to a 2-1 defeat. Upon returning to Leeds, I make a stop at the Station Hop in Morley for one last pint. It's one of a number of micropubs located in Morley, and is owned by Kirkstall Brewery. Like many micropubs, it has a small cosy and intimate feel to it, and the staff are friendly and always knowledgeable regarding real ales. And the Three Swords from the aforementioned Kirkstall Brewery goes down nicely to top off a thoroughly enjoyable day of real ale and football.

I also made a trip across to my adopted German football team, FC Magdeburg, based in the former East Germany,



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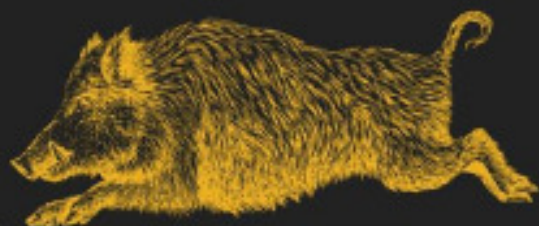
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where, it's fair to say, I am somewhat of a celebrity supporter, having been offered to present the German Third Division Championship trophy to the team in front of 10,000 fans back in 2018. I would also appear to be their lucky mascot, as the team pick up their first win of the season since August, following a 2-1 victory over Preussen Munster. I am then invited into the club's dressing room, where I am given the goal keeper's top and have a brief chat to some of the club's players and staff. Although, alas, no real ale was to be found upon my European adventure.

Finally, I was delighted to hear of the re-opening of the Victoria & Commercial pub in Leeds, located close to the Town Hall. One of Leeds's oldest and most loved traditional real ale haunts closed its doors several years ago, but re-opened a couple of days before the time of writing. I shall endeavour to visit and report back for next time's column. Take care and speak to you all soon.



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THE BEER DADDY DIARIES PART 10 - by Neil Adams

Bi-monthly musings on going to pub with my little lad Vinnie

Me and my wife do try to not conform to gender roles; I do the washing up, ironing and laundry, she lifts weights in strongperson competitions. However, there is one aspect where we definitely fall into stereotypical male and female roles: online shopping.

Whenever a package thuds onto our welcome mat, I shout "You've got a paaaackage!" But in mid-autumn, Riva said "This one is for you." I was taken aback and clueless as to what it could be – I never get deliveries...

It was hefty, seemingly brick shaped through the packaging. Having quickly decided that I most likely hadn't ordered a solitary brick, I decided opening it was the best option rather than having any more terrible oblong based guesses.

As the card tore back, I felt like a sinner – how could I have not remembered? It was my "bible". The good book. My companion, guide and motivator in life: The Good Beer Guide.

A new edition always follows the same process. Flicking excitedly to the West Yorkshire section, then North Yorkshire, then the patch I

year-old son Vinnie has not visited. Whilst I am pretty sure he has been into over 100 GBG pubs – it provides an excuse for me to go to some more.



Vinnie tucks into a gyros the size of his head in the Grayston Unity

I thumb through my previous dog-eared edition which is tattooed with ticks for all the pubs I have visited – this allows the easy identification of previously unvisited hostelries that I can prioritise for my father/son escapades. And having identified numerous highly rated places we had never been, the first place we go is...the Chip N Ern in Bingley which we have been to numerous times! But the always

friendly staff provided a Pacific pale brewed by Pennine Brewing which doesn't disappoint and Vinnie enjoyed the eclectic decoration albeit becoming slightly scared by a couple of them.

Next up is...another pub we have been to LOADS of times; the Grayston Unity in Halifax.

But what a truly great place this is; from paintings of Nick Cave, the fantastic Fuzzy by Cloudwater always on tap and the fact they let you bring your own food in (usually we bring in pizza from All Pizzetto, but this time huge halloumi wraps from Apollonis).

Think the Grayston Unity is best summed up with its impact on a pub crawl of Halifax I arranged with two chums during the summer. I put the

Grayston as the first stop, knowing the balcony beer garden would be popular...and it was so popular we stayed there the whole day. My campaign of new pubs was going poorly but we were still having the best time.



Autumn sun and terrible posing at the Bay Horse in Oxenhope

grew up in down South and my family still live. Who has made it in? Sometimes more spicily, who has dropped out. It also provides a clear course of action: there are far too many of these wonderous boozers that my four-

My mum, my sister and my brother-in-law came up for a weekend which included a trip to the Bay Horse in Oxenhope. The beer always seems to be fantastically kept here and one pint of Jorvik Blonde from Rudgate quickly turned into two which quickly turned into plans for a taxi home. Again, surely there is a better indicator of a great pub than one that gently leads to you staying there for the duration.

I will eventually get onto a pub I hadn't been to before, but when the best man from my wedding brought his family up North for a Halloween party at our gaff, I had to go for known pubs which would wow him. Me and Liam have been friends since we were 11 and went to our first Great British Beer Festival together at 18. Since then, we have run the executive of our University's Real Ale society and used the GBG as the basis for our school and Uni reunions. For our families we wanted a great walk, a substantial feed and quality cask, so Stanbury was the obvious choice. We conquered the peak of Ponden Kirk before descending on the Wuthering Heights pub for lasagne, scampi and pies. However, I needed to sneak Liam to The Friendly just down the road. Just as we settling down in this wet let with a pint of Ruby Mild from Rudgate I realised a huge problem – we hadn't given in our food order.

The taste of our pints started to curdle at the prospect of our two spouses with four hungry, tired children unable to order as the husbands had gone to a different pub on their own – the optics were not great. A quick look at our phones revealed a lack of signal, which would usually be blissful in such an old, delightful pub. Yet now it posed the danger of escalating an abandoned wife into an even worse prospect, an ignored pair of wives.

Frantic scrambling for the Wi-Fi code allowed a timid message of "Don't suppose you could send us a photo of the menu?" As I nervously looked at my phone for a few seconds, the screen flashed with an option so terrible I hadn't even

considered it – a what's app voice call. Now we would have to face our misjudgement directly not via the relative protection of text messages. After a conversation including terms like "sneaked off", "didn't check" and "the kids are starving" we felt suitably sheepish when we returned to the Heights.

A frosty welcome was endured, even my great jokes about being wild about my pint of Timmy Taylors mild didn't thaw relations immediately. Me and Liam were both worried that divorces may be heading our way when our observation that Golden Best is a mild despite the preconception this beer type is expected to be dark in colour was met with a startling indifference.

Thankfully by the time of our Halloween party came around a period of détente had been re-established so we could all enjoy Vinnie in his excellent Ewok outfit. One of my favourite things about my little lad is how he is a method actor so insisted on speaking in "eech-i-wahwahs" and other furball phrases for the entire evening.



That isn't an actual Ewok



The Wainhouse Tavern gets a big grin from our junior pub reviewer

So – to some new pubs at last! We went for a great walk around Ingleborough and stopped off at the Victoria Inn. We were starving but they had finished serving food – but the staff went above and beyond; whacking some chips into the fryer and then smothering them in cheese.

This fine nosh lined the stomach nicely to allow me to take on their range of cask beers; Dark Tranquillity and a very good

lity and a very good



The Adams family manage to have every type of glass available at the VCBC

BYB (Best Yorkshire Bitter) both from Craven Brew Co, and the formidable Bad Kitty by Brass Castle on draft. We left well sated for food and drink – cheers guys!

My wife went on a work trip to Nice (tough job) so I was on solo dad duties with Vinnie for the weekend. We went to his chum's birthday party in the YMCA in Halifax for a roller-skating party! A first experience for both of us and having avoided concussion or other injury a well deserved pint was in order.

A perusal of the GBG revealed the Wainhouse Tavern was nearby. I had been up the impressive tower (or is it folly?) 15 years before but not the pub. We were greeted by an excellent line up of beers and you can see in the

photo just how good that pint of Easy-Going Assassin by Roosters looks. And it tasted almost as good as Yankee did when I first had that revolutionary drop 22 years ago.

The following weekend saw the family members arrive on mass –



Vinnie and mother build up a hunger and a thirst respectively at Air Time Halifax

this time my Dad (or Grumpy to Vinnie) joined my Mum for the journey up from the South. We had a wander around the seasonal festivities in the Piece Hall and several people went on the boredom generator that is the carousel. Who in 2025 wants to go really slowly in a circle on a pretend horse?

After the excitement of sitting on a wooden mule going slowly up and down (and in a circle) a beer was needed to calm the nerves. We went to the Victorian Craft Beer Café and I

wasn't driving! This let me plough through Hum by Beak (exceptional), Scoop by New Invention Brewery and The Chicken I Don't Like by Pomona Island on cask. The only annoyance with this modern selection of breweries brewing great beer being served fantastically is that terrible name by Pomona Island. There are two problems with breweries brewing so many different beers a month; firstly, most seem to be rebrews or near enough of previous beers and, secondly, poor brewers having to come up with a new decent name and, by and large, failing.

As Vinnie continued his march towards 200 GBG venues (I really should have kept a tally) we went to Vocation in Halifax to toast his birthday! Beforehand Vinnie had invited his friends

to Air Time where you can see his mum built up a mean thirst by showing off her best kung fu moves on the trampolines.

Several families descended on Vocation with a box of Duplo to keep the kids occupied whilst the adults attacked the beers and pizza. I worked through Heart & Soul on cask and keg

(gotta gain a balanced perspective), the Party Animal IPA and about seven slices of pizza.

Hope this article has been evidence of something you are already well aware of, tagging a good pub onto every activity makes life better.



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NEWS, GOSSIP, SCANDAL

The Burley Tap in Burley-in-Wharfedale is now closed - and is becoming retail premises of sorts.

Bini Brew Co are back in Ilkley, after a time in Leeds.

It looks like the long-awaited Pineberry rebuild up Queensbury way, is stalled. We wait some more.

News in from Adrian Mellow:

The Salt Cellar in Shipley is now open again. The new manager is Tammy Payton, formerly of The West End House in Kirkstall. Tammy has close on 25 years pub experience, mostly with cask ales.

Starter Ales were: Saltaire Blonde, Goose Eye Bitter, Taylors Landlord -with ales from Kirby Lonsdale & Abbeydale in the cellar.

The pub can now order ales from breweries on the SIBA list, a marked improvement on previous arrangements. This comes from it not being managed by a PubCo (Trust Inns still own the freehold). It is now operated by a group that also operates:-

George	Idle
Brewery Tap	Idle
New Inn	Idle
White Swan	Idle
Dog & Gun	Apperley Bridge
Salt Cellar	Saltaire
Manor	Eccleshill
White Swan	Wibsey
Bold Privateer	Wrose



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LOCALE: The Current Situation, as prepared by Fred Holmes.

To qualify a pub's licensee promises to always have on the bar at least one real ale from a brewery no more than 25 miles away.

LOCALE = Local Ale = Fewer Beer Miles.

BAILDON

Angel
Bulls Head
Junction

BEN RHYDDING

Wheatley Arms

BINGLEY

Brown Cow
Chapter 2
Chip N Ern
Fisherman
Peacock
Martinez
Myrtle Grove
Potting Shed

BRADFORD

Boar & Fable
City Vaults
Corn Dolly
Exchange Craft Beer House
Fighting Cock
Ginger Goose
Jacob's Beer House
Peacock Bar
Lord Clyde
Record Cafe
Rewired Bar
Rum Shack A Lack
Waller's Brewery
Turls Green

CLAYTON

Golf Club

CULLINGWORTH

The Fleece Inn

ECCLESHILL

Milners Arms
Royal Oak

ELDWICK

Acorn
Birches

ESHOLT

The Woolpack

GREAT HORTON

Crown

GREENGATES

The New Line
Cracker Barrel

HAINWORTH

The Guide Inn

HARDEN

The Malt

HARECROFT

The Station Hotel

IDLE

Idle Draper
The Alexander Hotel
White Bear Inn

ILKLEY

Bar Tat
The Crescent Inn
The Flying Duck
Friends of Ham

LIDGET GREEN

Clayton Rugby Club
Fields Sports & Social Club

LOW MOOR

Chapel House
The Royal

MANNINGHAM

Campion AFC

ODSAL TOP

The Top House

QUEENSBURY

New Dolphin
Old Dolphin
Raggalds

SHIPLEY / SALTAIRE

Beehive
Cap & Collar
Fanny's Ale House
The Fox
Saltaire Brewery Tap
Salt Bar & Kitchen

THACKLEY

Black Rat
Commercial Inn
Ainsbury Micro Pub

THORNTON

Black Horse
Ring O Bells
The Rock & Heifer Inn
The New Inn
White Horse Inn
The Watchmaker

WEST SCHOLES

The Junction Inn

WIBSEY

The Dog & Gun
The Hooper Micro Pub

WILSDEN

Ling Bob
Villager

DAVID WHITAKER

Dave Whitaker died in November, not long after his younger brother Paul. Dave was 78 years old.

While Paul revelled in the name Pablo and was a menace with his spoons, Dave was given the nickname Pumpclip in recognition of his endless search to fill a frankly unfillable collection of pump clips. Several pub licensees in Bradford would save them for him, and this resulted in a huge collection which adorned most of the interior walls of his house - or so it seemed.

Dave was a CAMRA member from the early days, and played a huge part in many of the early Bradford beer festivals -

especially those at the Queens Hall. He and Paul took on the Tyke Taverner, and ran it for a few years.

His occupation was in and amongst the mysteries of book-keeping and accountancy. Outside of that, he was staunch supporter of our pubs - especially the Oakleigh on Oak Avenue (now also of blessed memory).

Indeed, Dave was central to the formation of a group of dedicated real ale drinkers called the Wozzaks. They were based at the

Oakleigh, but visited many areas hereabouts, and thereabouts, on their fact-finding and gospel-spreading mission. Good works indeed.

David Boothroyd



Dave Whitaker (left) with brother Paul and the then-current issue of TT.



PUBS NO MORE Can you put names to them?

Ricky Holden provides the pictures; you provide the answers.



LEFT:

This pub was originally about one third of its size shown here - that bit to the left.

Situated on the square in a busy local town, it was a magnet for lovers of Timothy Taylors.

BA sir, or perhaps BB, maybe LL or, in winter, the wonderful Ram Tam.

RIGHT:

Big clue: Southfield Lane. And another one of the many Tetley pubs abounding in the Bradford district.

Originally three cottages, which became a Melbourne pub. Two distinct rooms.

The ale offering at one point was Tetley and Worthington.



RIGHT:

Easy, eh? A recent closure but, when open, was a brave attempt to be that bit different. Situated in another busy local town.

The three pubs shown last issue were: Bod (Yarnspinner), City; Branch, Shipley; Brunswick Hotel, Thornton Road

The Brunswick Hotel was situated at the corner of Thornton Road and Crown Street. This pub has now been demolished. Sheffield Foods now occupy the site.



Bradford CAMRA socials / events Jan / Mar All start at 7.30pm unless stated.

Weds 14th Jan	Branch Meeting at Reconnections, Shipley.	
Weds 21st Jan	Autumn POTS pres. at Dog & Gun, Wibsey.	
Weds 28th Jan	Salt Cellar, Saltaire Road, Shipley /Saltaire.	
Wed 4th Feb	Bingley: Reuben's / Martinez / Peacock.	
Wed 11th Feb	Half Way House / New Inn, Charleston.	1855 A3 bus from Bfd.
Wed 18th Feb	Branch meeting at Ginger Goose, Bradford.	
Sun 22 to Wed 25 Feb	Setting up for the beer festival.at Victoria Hall, Saltaire. Volunteers needed.	
Wed 25th Feb	CAMRA members only pre-beerfest social at Victoria Hall, Saltaire	BRING YOUR MEMBERSHIP CARD.
Thu 26 to Sat 28 Feb	BRADFORD CAMRA BEER & CIDER FESTIVAL. See ad for times. Volunteers still needed.	
Sun 1st Mar	Take-down after the beer festival.	Volunteers please.
Wed 4th Mar	City Vaults, Bradford.	
Wed 11th Mar	Junction, Baildon.	
Wed 18th Mar	Branch meeting. Venue TBA.	

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

HALIFAX & CALDERDALE CAMRA

Wed 7 Jan 7.30	Robin Hood, Cragg Vale	Winter POTS presentation.
Thu 8 Jan 7.30	White Lion, Hebden Bridge	Open branch meeting.
Thu 15 Jan 7.30	Cock of the North, Hipperholme	Tour of Watchlist pubs.
Thu 22 Jan 7.00	Drop Inn, Elland	Open committee meeting
Sat 31 Jan 1.30	Quirky Ales Brewery, Garforth	Taproom visit.
Thu 5 Feb 7.30	Arden Road Social Club (TBC)	Open branch meeting.
Thu 12 Feb 7.30	Flying Horse, Rochdale	Tour of Rochdale GBG pubs.
Thu 19 Feb 7.30	TBA	Open committee meeting.
Sat 21 Feb 12.30	Old Cock, Otley	Social in Otley pubs.
Thu 26 Feb noon	Victoria Hall, Saltaire	Bradford Beer Festival.

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

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