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Heavyweight Issue

Mar / Apr 2026

TYKE TAVERNER

the beer consumers' magazine for Bradford and beyond

HOW ARE OUR CLUBS DOING?

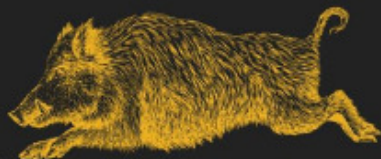


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WELL, HOW ARE OUR CLUBS DOING?

Be they social, political or working men's in origin, most clubs are relatively eager to accept non-members into their property to enjoy whatever there is within. And in so many cases these days the offering will include Real Ale.

Clubs are usually run by and for their members, of course, but very few regard themselves as closed-shops these days.

In the right circumstances, clubs are eligible for consideration of entry to the Good Beer Guide, as well as CAMRA's various awards over a year.

One award specific to clubs is obviously

CAMRA's national Club of the Year. And the winner for the 2025 period is the Billingham Catholic Club. Well done them.

However much we let joy be unbounded for a short while, the future of many clubs - and pubs - might be described as bleak.

Yes, it's taxation and the way it is levied. There is a piece on this topic within this issue, as well as a history of northern clubs and a plea to help save those clubs which might be teetering.

We need our clubs. We salute them. We support them.

***** 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 Aaron Calder was an early canal pioneer, or whether a Loiness is a woman born in Leeds - 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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RATES OF CHANGE: HOW OUR PUBS & CLUBS FARE

Peter Down, Bradford CAMRA Pubs Officer, comments on the changes to business rates in relation to licensed premises.

Whilst the Government's offer to pubs and music venues of a 15% discount on business rates in 2026/27 and freezing business rate in line with inflation for the following two years is welcomed, many within the Bradford area are still likely to face huge increases in their business rates bills. Pubs and music venues are already under financial strain due to many factors including notable rises in National Insurance, alcohol duties and utility bills. In addition, they are having to contend with reduced numbers of customers due to the ongoing cost of living situation. As a result, the rise in the business rates will be the final nail in the coffin for some pubs and music venues. There is concern they will close as a result.

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At the last budget, pubs were offered a reduced rate on their business rates from April 2026. However, what was not so clearly mentioned was that their businesses were also to be re-valued and the new value used as a basis for setting the business rates. As a result, many are facing significant increases in their business rates bills. It has been reported that the business rates for some pubs will double. Some have quoted increases as high as £10,000. In addition, the current 40% reduction in business rates that has been in place since the COVID pandemic will be removed. It has been reported that the 15% discount now being offered by the Government will be worth around £1,650 for the average pub. This limited relief falls far short of providing meaningful support for pubs and does not offset the huge increases in business



rates that will be applied in April.

In discussion with local publicans, we are aware that some of the revaluations have been based on outdated, incorrect information. As a result, they are having to contest the revaluations and the impact this is having on their future business rates.

The impact is likely to be more keenly felt by the smaller, independent pubs. These will have less resources and, therefore, be under the greatest financial strain. However, even pubs that are part of large pub companies may become less financially viable and close as a result.

The impact of pub closures will have a wide impact. The people working there will no longer have jobs. Businesses that help service the pubs will lose trade. The local breweries that supply many of the pubs in the Bradford area, especially the independent freehouses, will also lose trade and may become less financially viable and close as

a result. In addition, pubs form a hub for communities and their closure will have wider societal impacts.

It has been reported that the Government has promised to review how pubs are valued by the Valuation Office Agency (VOA), ahead of the next revaluation of premises in 2029. However, this will be too late for many pubs. Meaningful support needs to be provided now.

Whilst it is considered the proposed increase in business rates should be scrapped, it is recognised that the Government is unlikely to do this. Therefore, CAMRA – Bradford Branch would like to see meaningful support provided to pubs and music venues. As compared with other businesses, pubs have had to endure unfairly high business rates for many years now. The Government must fast-track a review of the business rates system and make it fairer.

AFFORDABLE COUNSELLING IN BRADFORD

Is the **pressure** of everyday life getting you down?

Do you feel **stressed, anxious** or even **depressed**?

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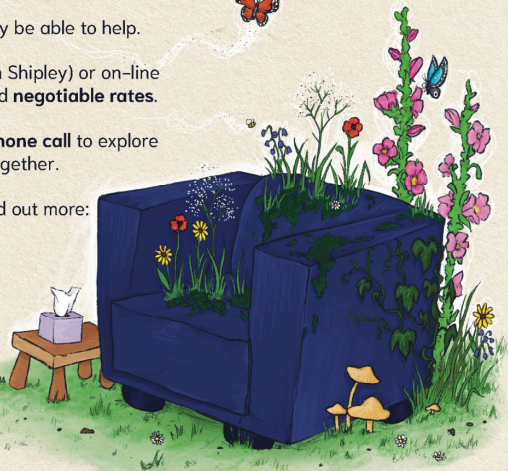
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The History of Social Clubs in Yorkshire and the North of England

Social clubs have been an integral part of community life in the North of England, particularly in Yorkshire, where industrialisation and working-class solidarity shaped the cultural landscape.

These clubs offered more than recreation - they were hubs of mutual aid, political organisation, and collective identity. This article explores the rich history of social clubs in Yorkshire, focusing on movements like the Club and Institute Union (CIU) and the political influence of Conservative, Liberal, and Labour clubs.

The Rise of the Club and Institute Union (CIU)



The CIU



THE CIU: SERVING THE NEEDS OF CLUBS

The CIU was founded in 1862 by social reformers such as Henry Solly, aiming to provide working men with venues for self-education and leisure away from the influence of alcohol and gambling (Cherrington, 2012). Yorkshire, with its vast industrial workforce, quickly became a stronghold of the CIU. Clubs affiliated with the union offered libraries, lectures, and entertainment, helping to foster a sense of community and collective purpose among working-class members.

One notable example is Hunslet Working Men's Club in Leeds, established in 1840, widely regarded as the oldest working men's club in the country. Hunslet WMC set a precedent for the club movement, serving as a template for future CIU clubs with its focus on social welfare, education, and affordable leisure for local workers. It

remains a symbol of resilience, adapting to modern challenges while preserving its historical significance.

By the late 19th century, CIU-affiliated clubs had become vital institutions in towns and cities like Sheffield, Leeds, and Bradford. These venues provided not only social outlets but also platforms for trade union meetings and political discussions, reinforcing the region's reputation as a centre of labour activism (Cherrington, 2012).

Political Clubs: Conservative, Liberal, and Labour Influence

Alongside the CIU, political clubs flourished throughout Yorkshire. The Association of Conservative Clubs (ACC) and various Liberal and Labour clubs served as social spaces tied to party politics,

where members could discuss policies, organise campaigns, and socialise with like-minded individuals.

Conservative Clubs:

Established to consolidate working-class support for the Conservative Party, these clubs often provided billiard rooms, libraries, and communal halls. They promoted values of patriotism and social order, appealing to segments of the working class aligned with traditionalist views.

Liberal Clubs:

With Yorkshire's rich tradition of nonconformist religious movements and radical reformism, Liberal clubs became bastions of progressive thought. They attracted members who supported free trade, social welfare reforms, and expanded civil rights.

Labour Clubs:

As the Labour Party gained traction in the early 20th century, Labour clubs became crucial in mobilising working-class voters. These clubs were often closely tied to trade unions and served as venues for fundraising, educational events, and discussions on socialist policies.

Social Clubs as Community Pillars

Despite political differences, all these clubs shared a common purpose: fostering a sense of belonging and mutual support. In Yorkshire, clubs often organised charity events, provided welfare funds for members in hardship, and hosted communal celebrations, reinforcing their role as cornerstones of community life. However, the latter half of the 20th century saw a decline in membership, driven by social changes and shifting leisure patterns. Yet many clubs have endured, evolving to meet contemporary needs while preserving their historical legacy.

The Modern State of Clubs and CAMRA's Support

In recent years, social clubs have seen a revival, thanks in part to organisations like the Campaign for Real Ale (CAMRA). Recognising the cultural and social importance of clubs, CAMRA introduced the Club of the Year competition, celebrating venues that

excel in offering quality real ale, community spirit, and a welcoming atmosphere. CAMRA has also partnered with the CIU and Club Mirror to support the club industry through events like the Club Trade Exhibition, the CIU Annual Conference, and the Club Mirror Awards.

These events provide clubs with resources, networking opportunities, and recognition, helping them navigate modern challenges and continue serving their communities.

Conclusion

The history of social clubs in Yorkshire is a testament to the power of collective identity and grassroots organisation. Whether through the CIU or political clubs, these institutions shaped the social and political fabric of the region, leaving an indelible mark on its cultural heritage. With the support of organisations like CAMRA, the CIU, and Club Mirror, social clubs are not just surviving - they are evolving and thriving.

References

Cherrington, R. (2012). Not Just Beer and Bingo: A Social History of Working Men's Clubs.

AuthorHouse UK.

Phil Gregg,
CAMRA National Club Co-ordinator



YOUR SOCIAL CLUB NEEDS YOU by Phil Gregg

Social clubs have been a cornerstone of British working-class and community life for more than a century. These are not just places for a pint – they are member-led, democratic organisations that foster connection, civic engagement, culture, and solidarity.

Yet, as the Centre for Democratic Business (CfDB) reports, nearly half of Britain's social clubs have disappeared, and many of those remaining are struggling with rising costs, ageing buildings and lack of support.

CAMRA values clubs, not only as drinking venues, but as vital community spaces. It also believes social clubs are more than just places to drink, they are cooperative, community-owned, and often deeply woven into local life.

The 21st Century Social Clubs programme, led by the CfDB, is a national movement to revitalise and

strengthen social clubs. With the current £25,000 crowdfunding campaign it plans to:

- produce practical guides and training for clubs to improve governance, diversify membership, and plan for the future
- host a national practitioner summit to bring club leaders together to learn, share, and build solidarity
- facilitate study visits and peer exchanges between clubs, so they can learn from one another's successes and challenges
- provide urgent advice for clubs at risk, working with local advisors to offer guidance and support
- advocate for a 21st-century social club charter to secure better policy, funding, and recognition for the sector.

It is also working with key partners, including the Co-operative Party and several MPs, to push for this.

CAMRA is backing the campaign as it has:

- shared values: as a movement committed to cask beer, community pubs, and the pres-

ervation of gathering places, CAMRA naturally aligns with this effort

- democratic ethos: many clubs operate on co-operative, democratic lines; supporting this campaign helps reinforce that model

- cultural and social Infrastructure: revitalised social clubs can become hubs for music, civic engagement, learning, and inclusion. Indeed, the CfDB plans a national training programme to boost live music capacity in clubs

- policy leverage: by backing this campaign, CAMRA can help amplify calls for a national

- social club charter
- a formal recognition that could unlock policy and financial support.

How you can help:

- donate: make a gift to the crowdfunding campaign.

- engage policy-makers: encourage your MP, councillors, or community leaders to support the idea of a social club charter

- get involved locally: if your club is interested, you could host or attend one of the CfDB's webinars or training sessions.

In an era when many of our social institutions feel under threat, this campaign offers a real opportunity to reclaim and reinvest in the cooperative, member-led spirit that built so many of our clubs in the first place.

By coming together – CAMRA, club members, community leaders and policymakers – we can help ensure that social clubs don't just survive, but thrive as vibrant, democratic, meaningful places for the 21st century.


Phil Gregg is CAMRA's national clubs co-ordinator.

Note: This project successfully funded in December, but you can still support them with a donation.

Note: Crowdfunder website is <https://www.crowdfunder.co.uk/p/21st-century-social-clubs>



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HALIFAX & CALDERDALE CAMRA

Winter Pub of the Season Award 2025/26 – Robin Hood Cragg Vale



The Robin Hood to be found on Cragg Road in Cragg Vale near Mytholmroyd has been voted as Pub of the Season by the members of the Halifax and Calderdale Branch of CAMRA.

This pub has been constantly in the Good Beer Guide since 2015 and has served the local community by providing a hub for a wide range of activities in the area including organising Craggfest in the summer as well as providing five excellent

quality cask ales and food, much from the local farmers.

Jo has taken over the running of the pub from her father and mother, Roger and Elva who firmly established this as a go to place in the locality and Roger still keeps an eye on the beer quality and his famous jam roly-poly.

So, all in all, a great place to stop off at, have a beer and chat with the friendly locals and maybe indulge in some excellent food.



JUNCTION 153

From Beth at the Junction, Baildon:

153 years as a licensed pub – and still pouring pints...

This incredible photo from 1897 shows our pub when it was proudly known as the Junction Hotel. It first became a licensed premises in 1872, which means in 2025 we celebrated 153 years of continuous trading.

That's 153 years of serving the community through the Victorian era, two World Wars, the rise and fall of the railways, the arrival of electricity and telephones – and now the modern day.

The most powerful thought of all?

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REVIEWING

with Russ Petcher

Anouska Wheeler

It takes dedication to be a musician and they don't come anymore dedicated than Anouska.

This girl has got determination and drive and when she's not busy performing on stage then you can find her outside busking in all kinds of weathers rain, shine, snow - it doesn't matter because she just loves doing what she does.

Anouska plays covers and sings and she just about hits on every genre going and if someone suggests a song she doesn't know then she'll take time out to learn it and you can bet your bottom dollar she'll have it in the bag the next time you see her.

Anouska loves getting her audience involved and you can plainly see that she has passion in every note she belts out.

The best thing about her is that she's having fun and if you don't have that then there's no point.

BEERS FROM THE PAST FOR NOW AND THE FUTURE

By Roger Protz

It's heartening to find that Britain's rich tapestry of historic beer styles is recognised, cherished and promoted. While the rest of the world consumes mainly lager beer – some of it authentic, some a parody of the real thing – we can enjoy styles that are centuries old and which transformed brewing on a world scale.

First came India Pale Ale (IPA) and its companion pale ale. They appeared early in the 19th century, made possible by the development of coke that meant barley malt could be gently roasted to produce pale grain and the first pale beers, decades before the first golden lagers appeared in Central Europe.

The interest in IPA has been phenomenal.

As a result of heavy taxation in World War One, the style disappeared until it was rediscovered late in the last century by brewers in both this country and the United States.

The result was a worldwide fascination with the style that saw it produced in large volumes and in many other countries. The breweries section of the *Good Beer Guide* shows many producers now have IPAs in their portfolios.

Then the clock was turned back to the early 18th century and the dawn of the Industrial Revolution. As London grew into a mighty metropolis, with docks, factories and market, there was an insatiable demand from the new working class for a beer to refresh them after their hard graft.

To meet that demand, new commercial brewers sprang up to turn the brown beers of the time – made with malt kilned over wood fires – into stronger ones that were aged for

several months. The beer became so popular among the thousands of porters working in the capital that the beer took on their name, along with its stronger version, stout porter, later reduced to simply stout.

In common with IPA, porter and stout have been rediscovered on both sides of the Atlantic. Brewing historian Martyn Cornell spent 10 years researching the style and, sadly,

died last year just days before his major work, *Porter and Stout, A Complete History*, was published.

I wrote recently about the new Guinness visitor centre, the Open Gate brewery, in London's Covent Garden. It brews a porter and tells the story of how the style was taken up in Ireland.

The beers brewed at Open Gate are filtered and carbonated keg.

Others brewers are pro-

ducing porters and stouts that are not only closer to the originals but are also cask or bottle-conditioned.

Hook Norton in Oxfordshire is a striking example of a Victorian tower brewery, with the stages of production flowing logically from floor to floor. It has a steam engine to provide power, a wooden mash tun and oak casks, with deliveries to local pubs made by horse-drawn drays.

It has tradition by the bucket-load and MD James Clarke – representing the fifth generation of his family to run the company – and his team have strengthened that tradition with a barrel-aged Double Stout (8 per cent). The beer is aged in oak for 18 months, giving it time to pick up additional flavours to those of the malts and hops. The end result has notes of oak and vanilla along with roasted grain, dark fruits, chocolate and espresso, with a good underpinning of spicy hops.



Double Stout is brewed with Maris Otter, the finest malting barley, with roasted grain and Challenger and East Kent Goldings hops. It's a seriously delicious, bottle-conditioned beer.

Burton on Trent is rightly considered the historic home of pale ale and IPA but the brewers there also made dark beers. Bass was the biggest brewer in the town and it made several stouts and porters, labelled P1 to P5 (P for porter). It was best known for P2, its export version that went on arduous sea journeys to Tsarist Russia and the Baltic States.

P2 was recreated by the Heritage brewery, based in the National Brewery Centre. In 2022 Molson Coors, the Canadian/American group best known for Carling lager, closed the centre. Undaunted, Heritage joined forces with the Burton Bridge brewery and continued to produce old Bass beers.

The joint breweries are run by Emma Cole and Al Wall. Al is Burton born and bred and

he has been delighted to recreate beers that have a close association with his home town. His 8 per cent, bottle-conditioned P2 is brewed with Golden Promise pale malt – a grain popular with Scots whisky distillers as a result of its fine aroma and flavour – with black and Vienna darker malts. The hops are English Fuggles and Goldings.

It's an immensely complex beer with aromas and flavours of chocolate, espresso coffee, molasses, peeled nuts, dark malts and fruit, with a good balance of spicy hops. It's not surprising that the Russian Tsar and his courtiers looked forward to fresh consignments of the beer arriving in St Petersburg.

We can make a shorter trip to Burton to sample P2 and the other beers, both modern and historic, produced by Burton Bridge and Heritage.

Along with James at Hook Norton, Emma and Al are keeping our proud brewing traditions alive for current and future generations to drink and admire.



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WETHERSPOONS, DUBLIN AND GUINNESS

By Geoff Reid

Most sensible politicians know that compromise is a vital element of politics in a democracy. Compromise is also part of most people's personal lives. I may not agree with Wetherspoon boss Tim Martin's politics but I can still appreciate many of his company's progressive practices on the ground. It has a staunch commitment to real ale, good training opportunities for staff along with bonus and employee share schemes - and it runs some impressive, good value for money hotels.

Having had good experiences of Wetherspoons Hotels in years past, Chris and I decided to have a few days in October at the largest of them, the 89 bedroom Keavan's Port Hotel in Dublin. It is just 1km from the City Centre, created by redeveloping eight historic Georgian town houses on Camden Street Upper and opening in 2021. The design focus on the history of the building

and the local area is amazing. It has more significant paintings than many an art gallery and the carpet design is all part of the overall story.

In the Wetherspoons pub next door they were still using up the casks from the Wetherspoons beer festival which made for some interesting choices including the superb Automatic Pale Ale brewed by American Adam Beauchamp. Unsurprisingly the festival choice shrank day by day. My only quibble was that the tradition of turning the pump clip round when a beer is finished does not seem to have crossed the Irish Sea! However the Jaipur from Thornbridge continued as a regular so there was no danger of running out of world class ale.

During our previous visit to Dublin we had declined to visit the Guinness Storehouse but we decided to give it a go this time. It has a well presented exhibition including the famous advertising over the years. The entry ticket offers a free drink on the seventh floor

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but the escalators give out in favour of two flights of stairs so we didn't go there.

The only version of Guinness I drink is Foreign Extra Stout in bottle. I wondered how much it would feature in the history and on site. It was in fact clearly visible on every floor and in every food outlet. I had a lunch-time bottle, alas at 6.50 Euros probably the most expensive I had consumed for a long time. This surprised me, given that it is brewed somewhere on the premises. I shall continue to rejoice in the availability of Nigerian FES in a £7.50 four pack at B and M Stores (also currently in Tesco).

The exhibition charted the development of keg Guinness from the 1950s onwards and needless to say puts its own spin on the gradual disappearance of the cask conditioned version. I can't recall it admitting that the last cask was filled in 1963. Meanwhile what

does seem to be completely edited out of the history is live Guinness in a bottle.

In 1979-80 I spent a year living in Low Cudworth Green prior to joining two other Methodist ministers in starting a Barnsley Town Centre team ministry. I have fond memories of two excellent sources of refreshment during that limited stay. Outside the back door of the manse was a live spring beneath a grating. If the mains water was temporarily cut off there was liable to be a queue of people with jugs or buckets wanting spring water. A few paces across the lane there was an off-license selling live bottled Guinness. From time to time I used to go across mid-evening for a bottle which I carefully carried back home and equally carefully poured into a glass.

At the time of CAMRA's founding in 1971, bottled Guinness was known for



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Ad design by stewartappleyard.co.uk

being one of the five remaining bottled-conditioned beers in the UK. If you wanted to avoid the filtered and pasteurised beer in the majority of pubs there was always a chance of getting a bottled Guinness (and to a lesser extent, a Worthington White Shield). According to Guinness historian David Hughes, Guinness Extra ceased being bottle conditioned in the UK in 1994 and in Ireland in 2000. These dates required a lot of careful research! Ironically the years running up to the turn of the century and beyond saw a proliferation of bottled-conditioned beers across the country. CAMRA complained loudly

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about “daft Guinness” ignoring the trend.



I end with one sad note. On our earlier trip to Dublin we made a pilgrimage to Porterhouse in Parliament Street. It opened in 1996 to challenge the total domination of the Dublin pub scene by Guinness, brewing its own cask beers with an emphasis on porter and stout. Its website still insists it is something special (iconic even) under a “craft beer” banner. We were deeply disappointed staring at a vast array of keg fonts (yes, including Guinness) and a sole hand pump with nothing to serve. I slowly drank a half of keg porter and looked forward to getting back to Wetherspoons for our evening meal.

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CANINE CONUNDRUM OR PET HATES

I have not always liked dogs and, if I'm truthful, I still don't like all dogs even though I part "own" a dog. I have always recognised that for many people dogs are an integral part of the family and even accept that friends allow their pets to do things that I find out of order whilst I'm visiting their houses. Unlike some of those friends I understand that not everybody likes dogs. Indeed, I'm aware that for many they are seen to be nothing other than unhygienic walking disease capsules that need to be kept well away from.

You don't need to be a dog lover to have noticed how many more dogs there are now post Covid. More dogs taking their owners for walks more frequently. More dogs yapping away all afternoon whilst their owners are away. More dogs taking their owners to the pub. More pubs welcoming more dogs because they want more customers and if those customers want to bring their dogs with them so be it.

But do dogs really belong in pubs? Historically, of course, country pubs welcomed dogs because they were working dogs and they were part of everyday life. Those country pubs had hard floored areas where the canines could lie down, rest their muddy paws and become part of the furniture. More recently urban pubs have come to accept dogs because more customers have them but have they adapted appropriately? There are at least two issues that dogs in pubs

rise. The first is hygiene. Is it acceptable for dogs to jump up onto the bar or be held at the bar and slobber? I don't see why when most people would object to customers put-

ting their dirty shoes on seating they are expected to tolerate dogs being allowed to sit on seats intended for customers to use. In my book dogs should be kept well away from food preparation areas such as kitchens or areas such as buffets or carveries where food is set out to be collected or received. I find it counter intuitive to be instructed to wash my hands after visiting the toilet but witness bar staff petting dogs and then serving customers without washing their hands. The second is disruption to other customers. When in a pub dogs should be well-behaved and on a short lead. They should not be free to wander around snuffing up scraps of food or sniffing other customers' attire. They should not bark or be aggressive to other

dogs or people. They should remain with their owner and be under control at all times. They should not be a trip hazard.

Matters

do appear to have got worse since lockdown. Many new owners didn't train their pets properly and can now not reverse their behaviour. With more pets visiting pubs there are more opportunities for confrontation and misunderstanding.

So, if you are dog owner please only bring your pet to the pub if you can keep it under control. If you are a licensee, please police your customers' pets. If you are a licensee please think about all your customers. If you are a dog please train your owner how to look after you properly.

A Hound

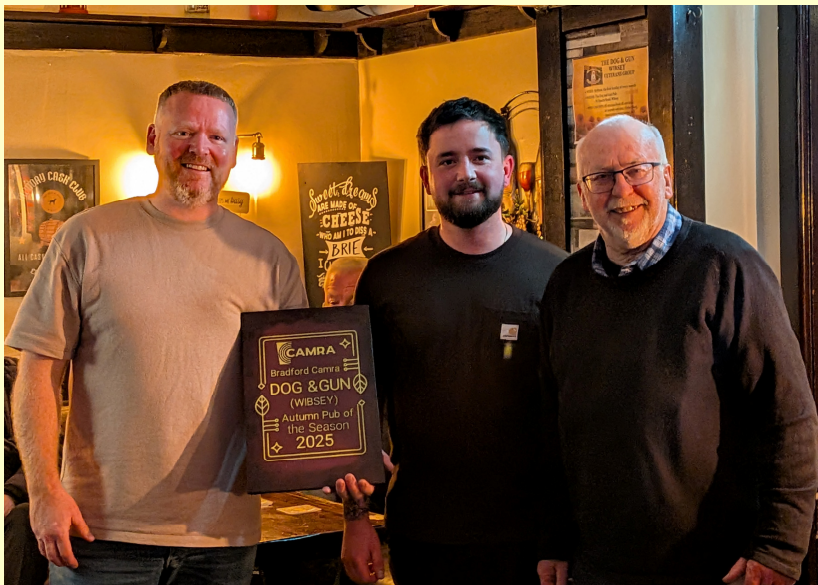
This article first appeared in New Ale Talk, magazine of the Heavy Woollen branch of CAMRA



PUB OF THE SEASON: DOG & GUN

Well, another season must mean another Pub of the Season for Bradford CAMRA to celebrate. And so it came to pass in January that the POTS Autumn plaque was presented by Branch Chair Kerr to Rory and Sam at the Dog & Gun, Wibsey.

Rory is the one with the brilliant earrings, by the way.



just don't bring your gun.

Pic: Pete Conkerton

The Dog & Gun does the good people of Wibsey proud. It is situated on St. Enoch's Road, convenient for a bus route or two, and offers plenty in return for their custom. The pub is clean, tidy and well-appointed. It offers a range of things to do and experience from live music to quizzes.

Big tellies show all the important footy, but there are area of escape from this if that is what is required.

The main matter, of course, is the beer. A good and changing range of well-kept quality real ales is the major policy here.

Unsurprisingly, this pub is dog friendly -

skiptonbeerfestival.camra.org.uk



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REAL ALE HOLIDAY IN YORKSHIRE 2025

A Report by Brian Rodgers

July 2025 was the time for the annual Yorkshire Real Ale Holiday organised by Bradford CAMRA branch. This year's attendance was the usual mixture of around fifteen 'visitors' from the UK and Europe, with most of the regulars there and other locals and 'guests' making appearances throughout the holiday. The following sums up the 2025 event:-

Thursday

Two of us travelled from Loughborough, using open 'Off Peak' return train tickets and senior rail cards, allowing time to break the journey at Sheffield station with a visit to platform 1 and the **Sheffield Tap**. I had a pint of *Tapped Toha* and a half of *Sorsby Stout*, both brewed on the premises, before we continued the journey to Leeds and Bradford.

After checking into our rooms at the Premier Inn we caught a taxi from outside the Interchange to the **Fighting Cock** where I drank *Taylor's Boltmaker*, *Hopback Dragonfly*, *Theakstons Old Peculier* and a half of *Pictish Azacca*.

Having met up with a small party of 'locals' we then shared another taxi to a new curry house to see what it was like. This was **Des N Pades**, opposite the **Kashmir**, which I still keep threatening to visit but haven't done so for some years.

After chicken rolls, keema and garlic naan, washed down with some lassi, we moved on to **Jacobs Well** to meet up with the rest of the holiday group and anyone else who came along. I managed to drink a couple of pints of *Ilkley Mild Mary* but was struggling to drink more as the curry had already filled me up. Probably why I tend to leave most of my eating till afterwards.

Friday

This morning we met up at Bradford Interchange for a bus to **Bolling Hall Museum**. There were several interesting rooms to look around with plenty of English Civil War material on display. We then caught buses back to Bradford and, if walking, on to Dock Lane, Shipley. The walk was a circular one, initially passing and later finishing at the **Saltaire**



Those nice people at Bolling Hall laid out the table to the writer's exact specification.

Tap Room. It wasn't a strenuous walk but it was a hot day so it was good to get inside, near to an open doorway to the beer garden.



A symphony in steel in Shipley.



Sitting comfortably in the tasting room at Saltaire brewery.

Initially I drank pints of *South Island Pale*, *Titus* and *Blonde* but we then had a 1/3 pint tasting session in the back room where the samples also included *Montezuma Triple Choc*, *Cascade* and their 6 percent English IPA *Unity*.

After this some visited the **Cap and Collar**. I joined another party and we walked along the canal to the **Salt Tap Room** at Saltaire. The walk along the canal was, of course, flat but the latter part included what seemed like a never-ending uphill stretch. Here I was able to drink *Riverhead Happy Valley* before we got our bus back to Bradford. By now I was ready for a curry, near to the hotel, at the **Jinnah**. I chose a liver starter and a fish karahi main course.

Saturday

We met up at the Interchange and caught trains to Barnsley. Here we started off with a visit to the Town Hall for the 'Experience Barnsley' Museum & Discovery Centre. Well



An arcade in Barnsley, well served by bins - and pubs, it seems.

worth looking at the various displays and stories of Barnsley's past. For those who wanted it there was also the Cooper Art Gallery across the road.

There was also a walk around the Dove Valley, river, canal, woods, park and reservoir but, after the previous night's 'extra' walk and expecting another hot day, it made sense to me to enjoy the local pubs, which I haven't visited for some years if at all. Some of us thought that the Wetherspoons

Joseph Bramah might be a good place to start with.

The problem with this is that it was packed out with people queuing for breakfast so we gave up trying to get a drink and somewhere to sit. We looked for somewhere else that might be open before 12 o'clock. Having looked in the White Bear to see 2 hand-pumps turned round and no real ale, we walked past an area setting up for the Barnsley Pride festival entertainment and found the **Bar Ruelle** where we decided it was worth having more than one drink. I had *Acorn Old Moor Porter* and *Barnsley Bitter* along with halves of *Sunbeam Tiger in the Sun* and *Dortmunder Union* lager. They also sold a beer from *Abbeylea*.

We found a micro pub, the **Old Tailors**, which was not on our list. It only sold keg/key keg beers but it was an opportunity to sample a half of Jeremy Clarkson's *Hawkstone Lager*. Worth a try but I wouldn't go out of my way for another.

We all met up at the **Old No7** where I had some *Ossett / Thornbridge Pale* and a half of *Chantry Kaldo Pale*. Another 'bonus' pub was the **George and Dragon**, a short walk after a right turn at the end of Peel Street, for *Chantry Bailey Bridge*.

Other pubs visited were the **Jolly Tap on the Arcade** for *Jolly Boys Collier Porter* and **Spiral City** for *Vocation Heart and Soul*.

Back at the station the Blackpool express train was packed out and going nowhere. We got back to Bradford Forster Square on the Skipton train, changing at Shipley then



Sitting around in Leyburn. Where's Brian? Oh, he's in the pub. But what's he drinking?

walked to the **Jinnah** for a fish pakora and a goat curry with nan bread.

Sunday

If it's Sunday it must be a trip out on a hired coach. It took us to Leeming Bar and the **Wensleydale Railway**. We were given an introductory talk here and shown around the station buildings before our train journey to Leyburn on DMU 143623 (consisting of units 55689 and 55664).

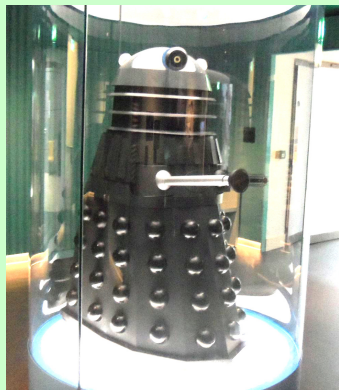
We had about 45 minutes there. Despite being warned of a long walk to the village and not much time to do it, a sizeable party did visit the **Wensleydale Brewery Taproom** down the road and still got back in time for our return train journey. I, and one or two others, just went round to the back of the station where the **Wensleydale Distillery** door was open. Inside I was shown the small still and given a sample to try. I also purchased a selection of 3 'double measure'

City here.

These were **Granola Fruit Bowl** (half pint) and the 14% **Maple Crema** (third pint).

A last minute decision in Bradford allowed a few of us to get off the coach at the **Corn Dolly**.

After a pint of **Goose Eye SMASH**, I made my way to the **Jinnah** for poppadoms and pickle (no starter) and a brain curry before returning to the hotel.



We get visitors from all over the place. Even Scaros. They are very demanding though.

Monday

We met up at the National Science and Media Museum. Been here a few times but it's always worth a look to see what has changed. Also, time for lunch or a late breakfast afterwards. I opted for a Bacon Sarnie and an orange juice at the **Turks Green** followed by **Black Sheep Rigwelter**.

After this, on the way to Forster Square station, was the **City Vaults** for some **Craven Yorkshireman's Ale** and a half of **Higsons PA**. We met up at the railway station and were armed with off-peak day return tickets to Skipton.

We all walked along the canal to Skipton's centre then, those who

wanted to, continued on a small, gentle walk around the back of the castle, taking in the woods and pond views along with a few wooden sculptures. There was one short section of steep steps but we did pass a lady archer; a horse and a deer along the route.

Obviously we could not visit Skipton without looking into a pub or two and also visiting **Bizzie Lizzies** chippy for a slab fishcake and small chips. At the **Beer Engine** I had



Sitting around in Ripon. We like sitting around. Especially outside the Portly Pig.

bottles to take home.

After the train journey back to Leeming Bar our coach took us on to Ripon where we were able to look around the town and pubs for the next few hours. At the **Black Bull** I drank **Theakston Peculier IPA**; At the **One Eyed Rat** it was **Ossett White Rat**; **Landlord Dark (Ram Tam)** at the **Royal Oak** and **Harrogate Bitter** at the **Portly Pig**. I also tried a couple of halves of key keg beers from **Vault**

Wensleydale Hurry on Sunshine and a half of *North Riding Banoffee Porter*.

At the **Narrowboat** it had to be the 6.5% *Kirkstall XXX Mild*.

I also managed to get a pint in at **Early Doors** before it closed. This was *Settle Old Smithy Porter*. After more delays and platform changes due to some issue along the railway lines we got back to Bradford where the **Golden Goose** was serving two milds, both at £3 a pint. These were *Taylor's Golden Best* (light mild) and *Taylor's Dark Mild*.



Toxophily in Skipton? Famous for it.

Tuesday

Tuesday was a wet day but that didn't stop me from paying a visit to the **Turls Green** for a bacon sarnie and orange

22

juice followed by *Ad-nams Broadside*. As usual we finished off the holiday with a few beers at the **Corn Dolly**. I had *Half Moon Wilma*; *Goose Eye Galaxy Smash*; *Moorhouses White Witch* and a half of *Abbeylea Coconut Macaroon Stout*.

On the way home to Loughborough we had time to stop off at Derby. At the **Victoria**

I drank *Leatherbritches Bounder* and a couple of pints of their *Biffins Bridge*. We walked down the road to the **Brunswick** for some *Woodfordes Bure Gold* before crossing the road for the 'Skylink' bus home. The final port of call in Loughborough was the **Amber Rooms** where I was able to drink *Purple Moose Dark Side of the Moose*.

The Corn Dolly

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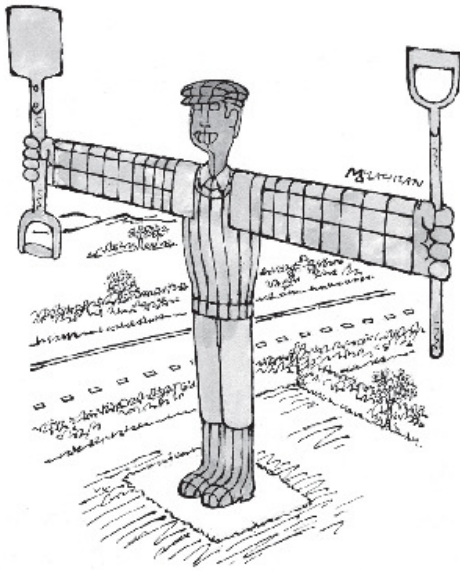
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Fuggles farmer foils attack of the killer wilt

In our eyes, farmer Tom Spilsbury is a hero worthy of immortalising as a statue. Over the past few decades, the killer wilt fungus has decimated acres of English Fuggles hops, an ingredient crucial to the *Taylor's taste*. Thankfully, Tom agreed to plant two new yards of Fuggles just for us, in soil elevated above local rivers. This protects our hops from any wilt attacks spreading from land upstream. So we can keep brewing with the Fuggles that give Taylor's its inimitable flavour. Here's to Tom Spilsbury, hops hero, beer legend.

All for that taste of Taylor's



SOME CONTACT ARRIVES

Hi David,

The other day I picked up a copy of the March/April 2025 Tyke Taverner and was saddened to read of the death of John Hartley.

A few years ago we organised a coach trip to Hebden Bridge and John met up with us in the Fox & Goose (where else?). Several months later he came over to Chorley with a small party and we met up again. Top bloke, great to talk to and I'm sure is sadly missed.

Regards,
Adrian Smith
Chairman
Central Lancs CAMRA

Thanks for the note, Adrian, and for picking up a venerable copy of TT on your travels.

Yes, John was a good worker for CAMRA and basically just a good bloke anyway. I've copied your note to one of my contacts in John's branch. I know the sentiments will be appreciated.

*Cheers,
David Boothroyd.*

And a snippet of news useful to the cross-Pennine traveller:

Dear David,

Prior to visiting Bloomfield Road, home of Blackpool AFC, in January I called at Cleveleys. Along Victoria Road West there are six bars:

Backstahe @ Cleveleys; Shipwreck Brewhouse; Decades Retro Cafe; Wobblinn; Jolly Tars (Wetherspoon); Greedy Banker.

Te Wobblinn is a rare northern outlet for the excellent Batham's Best Bitter and it is well worth seeking out.

Cheers,
Malcolm Toft

Broad Acres Wanderings with Paul Davis

Another very warm welcome to Broad Acres Wanderings. My last two months of gallivanting has taken in pub visits to: Leek, Staffordshire; Cwmbran, South Wales; Portishead, close to Bristol; Stanningley, West Leeds; plus, there's a visit to a famous old traditional pub in Leeds which has recently reopened its doors following several years of closure.

given a Grade 2 listing.

The pub underwent a major restoration project before its reopening, as a joint venture between Kirkstall Brewery and Whitelock's Ale House, another of Leeds most traditional and iconic real ale pubs. It's always a concern of mine, when pubs reopen after a period of closure, as I often feel that the newer reincarnated versions of the pubs quite often

lose their traditional feel to them, however, this is definitely not the case with the Victoria. Upon entering, it is virtually unchanged since my last visit almost six years ago, it's retained all of its old traditional fittings, fixtures and most of all authentic traditional pub atmosphere, and has tastefully been redecorated. There is also an extensive food menu, and this is yet another fine example of a revitalised pub which has been sensi-



As promised in my last column, I was very excited to hear of the reopening of the Victoria & Commercial (formerly named the Victoria Family & Commercial Hotel) in December last year. For readers in Bradford and the surrounding areas, the Victoria was one of Leeds's most famous and traditional pubs, before its very sad closure. It has a very rich history behind it too. Built in 1865 and strategically located behind the newly constructed town hall to provide accommodation, not to mention refreshment, for judges, barristers and others attending the town hall. It was also saved from demolition in 1973, following a public campaign, and was subsequently

tively restored to its former glory. There are eight hand pumps on show, from local and national breweries alike, so I plump for an old favourite, in the form of Three Swords from Kirkstall Brewery. It also has the advantage of being the only pub left that is located close to Leeds town hall, with the unfortunate closure of traditional pubs such as the Town Hall Tavern in recent times. I would highly recommend a visit for readers from Bradford and the Calderdale region, the next time you happen to be passing through Leeds.

And, continuing along the vein of new pub venues in Leeds to be visited, a lovely trip to the Against the Grain pub in Bramley, west

Leeds, was very enjoyable. Opened in March 2022, this is a small bar located in Swinnow Grange Mills. On offer are two hand pumps dispensing cask ale, along with six keg taps. Plus, a range of interesting canned and bottled beer. The pub also sells snacks as well as charcuterie boards. A pint of Stancill Barnsley Bitter goes down rather nicely.

This pub visit, of course, was tied in with attending a live sporting event. Rugby League Challenge Cup second round action from the Arthur Miller Stadium home to Stanningley, from National Conference Division 1, tier two of the amateur structure, who were at home to Hunslet, from the rugby league Championship, the level below Super League. The prize being a third round tie against Super

League Huddersfield Giants. The higher level Hunslet won by 44 points to nil, in front of an impressive, estimated crowd of between 600 and 700; with the Hunslet directors refusing to take up their offer of complimentary tickets, and paying their own way. A lovely gesture, as they recognise the value of community clubs such as Stanningley.

A visit down to Bristol for the Christmas period gave ample opportunity for sport and ale finding. To that end, Portishead, approximately 12 miles from Bristol, was visited just after New Year and a trip to the excellent The Siren's Calling pub was on the agenda. Located right on the quayside of the Portishead marina, this independently owned pub

was Bristol and District CAMRA branch pub of the year as recently as 2023. The pub is very community focused and has great views over the marina. And, as the name would suggest the pub has a very nautical theme. Whilst the pub does not serve food, it en-

courages revellers to bring their own food from the nearby takeaways if they wish. There are regular live Saturday night music events, as well as beer festivals and October Fest celebrations, not to mention the popular Bristol Beer Challenge, when local micro-breweries compete against each other.

The real ale selection is complimented by a large selection of craft and keg offerings, bottles and cans, with a strong emphasis upon Belgian beers. There's also an outdoor seating area for the warmer

months, with spectacular views over the marina. And it's a dog friendly environment, encouraging families as well as the discerning real ale drinker too. There are five hand pumps with the focus being on beers from Bristol and surrounding areas, but also regional ones, in particular from the North of England, to reflect the landlord's heritage. I plump for the Gorge Best Pale Ale, from the Cheddar Brewery in Somerset. It's then off to the live sport featuring second placed Portishead Town vs third bottom Bashley, who hail from the New Forest in Hampshire, with the match taking place at step 4 of the non-league pyramid. The home side run out 2-1 victors in front of an attendance of 344.



The previous evening, it was a visit to the lovely St Julian Inn, located approximately six miles from Cwmbran in Gwent, south Wales. Upon entering at around 1830 on a Friday evening, we are greeted by the sound of a live jazz band, who are in full flow. The pub is famous for its scenic views of the nearby river Usk and it possesses a historic interior, made up of wood panelling salvaged from a former ocean liner. This is a pub with a very traditional feel to it, as one might imagine, and it's been listed in the Good Beer Guide for over 20 years. It's also received multiple CAMRA awards for its excellent real ale selection. A pint of Jem from Bath ales goes down nicely, before we make the 15-minute drive to the evening's sporting entertainment with my four ground hopping pals in tow, and ground number 507 for me. Accompanied by Marcus and Jim, who have a combined approximate total of 2,700 grounds visited in 130 different countries between them, with Jim joining us as part of a combined football and pub ticking weekend in south Wales. The match featured the home side Cwmbran Celtic who go down to a 2-1 defeat to Treowen Stars, in the sec-



ond tier of Welsh football in front of a crowd of 262. Special thanks to online radio Cymru Sport, for allowing me to stand in their commentating area so I could hear a description of the match.

Finally, there was a visit to Leek, Staffordshire at the start of January, where we enjoyed a couple of pre-match pints at the Cock Inn. This is one of the flagship pubs for the Joule's Brewery, based in Market Drayton in Shropshire. It's also one of the town's oldest pubs, having traded for over 300 years. Again, it's very much a traditional pub, with log burners, vintage old pub memorabilia, and a spacious beer garden for the warmer months. A pint of Slumbering Monk from the Joule's Brewery is procured, before heading off to the match. Where, at

Harrison Park, FC United of Manchester earn a hard fought 1-0 victory over the home side Leek Town in front of a healthy attendance of 932 spectators.

Well, that's all for this time folks, join me next time, when the local cricket season will be well and truly upon us, and hopefully with some warmer weather into the bargain too.

GO ON: TELL THE WORLD

(well, a part of it anyway)

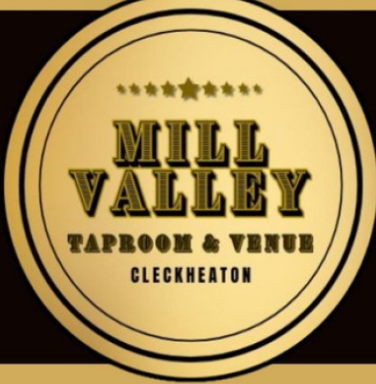
Get your business noticed among these pages.

Over 4100 copies of Tyke Taverner are printed, and distribution is really quite wide.

Clearly the majority of magazines will find a home in the Bradford branch area. How-

ever, significant numbers do cross the borders to the likes of the Leeds, Halifax & Calderdale, Wakefield, Keighley & Craven, Harrogate & Ripon, Huddersfield and Woolen branch areas.

Contact the Editor for rates etc. Don't put it off to tomorrow.



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ON GUINNESS...AND DRAUGHT BASS By Malcolm Toft

Guinness drinkers, already suffering short pint measure syndrome at most pubs, now have a price rise to look forward to. From the April 1st Diageo are increasing prices by 5.2% which could mean 40p extra on a pint of the black stuff. Large collars of foam are seen on the majority of pints of the stout that I have seen lately, giving at most pints with a liquid content of around 500ml at best. Bottles of Guinness Foreign Extra Stout guarantee a full pint, each contain 600ml.



unlike the last pint of Burton Union brewed Bass I enjoyed.

In the Bass Charrington film "A Round of Bass" made in 1972 the commentary stated "Burton Unions are unique. Fermentation through these casks gives our beer its characterful flavour."

I am glad to hear Roger is happy in his dotage drinking Bass in the fine city of St. Albans but I won't be joining him and consuming the Carlsberg brew.

Details about Guinness price rise from Sky News and Morning Advertiser.

With regard to Roger Protz article on Draught Bass, Tyke Taverner January/February:

The beer may still be called Draught Bass, it may be brewed with the same type of ingredients and it may be still be brewed in Burton upon Trent. But it isn't a beer members of the Bass family would recognise. It is brewed in entirely different equipment. The latest example I drank was at the Exchange Ale House in Bradford a few months ago. It was an enjoyable malty ale but nothing special



The Pictures:
A full pint of Guinness Plain Porter in an Irish pub from Roger Protz book "Classic Stout and Porter" published in 1997.

Still from "Henry Cleans Up", made in 1974, a Guinness training film on beer-line cleaning featuring Michael Palin, Terry Jones and Carol Cleveland.



Still from "A Round of Bass" showing some of the company's Burton Unions in ferment.



YOUR FRIENDLY LOCAL

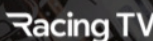
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NEWS, GOSSIP, SCANDAL

News from Ilkley Brewery (January):

On 12th January two new beers were launched in conjunction with post-punk duo The Sleaford Mods. Their new album and the 2 beers are called The Demise of Planet X. One beer is a pale ale at 4%, The second is 0.5% low alcohol lager. Both will be available in cans and kegs. Donations will be made to the charity War Child - 5p from each can and 10p from each pint.

Remedy in Shipley is now offering a real ale. Apparently, customers have been asking for it.. That's what we like to hear.

The Salt Cellar, Shipley, has ceased to sell brewery conditioned beer by handpump. Good.

Closure is confirmed of the Ryshworth Club, Crossflatts. Final night was 31st Jan.

Hooper micropub in Wibsey has closed. Alison found no one to take it over so the lease has presumably now expired.

It was a great effort, Alison, and you offered more choice to the drinkers of Wbsey.

LOCALE LIST:

Corrections to LocAle list / Pub changes.

Bingley – Chapter 2: This pub no longer exists. It has been replaced with Mulligans Irish Bar. No cask ale being served.

Bradford – Rewired: This pub no longer exists. It has become a nursery.

Hainworth – The Guide Inn: This pub is still closed and the seemingly never-ending refurbishment works still appeared to be ongoing.

The Owl in Rodley is open again, with three Timothy Taylors beers on the wickets.

A new brewery for Bradford: Whippet Brewery is based on Fourlands Road, Idle. BD10 9TB

Kim Hopkins is a local film-maker . You might have heard her - she made the locally, and not-so-locally famous film "A Bunch of Amateurs".

Well, the third part of her "Bradford Trilogy" is about the life of locals in a Bradford pub, and was filmed in Jacob's Well.

Seek it out.

Hepworth & Idle C.C. beer festival this year will be held at their Westfield Lane cricket ground from 26 to 28 June.

It looks likely that there will be no beer festival at the Moravian church in Baildon this year. That's a shame.

The Garden Bar, 7a Westgate, Baildon offers two real ales: Saltaire Blonde and Taylor's Landlord.

The Wren, 35a Westgate, Baldon, is a relatively new independent micropub in a former shop unit. Two handpulls are installed.

The Hilltop, Thornton, looks dangerously close to finally reopening. Dare we hope?

The Old Bank, Market Street, Bradford is confirmed as offering two ales on handpump. Usually Saltaire.

The Avondale Club, Shipley / Saltaire now offers two real ales. Usually Wainwright and another.

New Survey's Key Role in Fight for Fairness

The Society of Independent Brewers (SIBA) has launched its 2026 industry survey as part of its campaign to “fight for fairness” within the sector.

The survey plans to use data from breweries across the UK to provide the evidence to improve conditions for independent brewers.

The survey is a call to action for independent brewers, inviting them to share their experiences, challenges, and successes.

The information will help SIBA identify key factors facing the industry, from access to market and taxation, to the impact of supply chain disruptions and shifting consumer preferences. By highlighting the realities of independent brewing in 2026, SIBA intends to use the findings to inform its discussions with government, regulators, and the wider public.

The fight for fairness campaign is at the heart of SIBA's mission. Independent brewers continue to face significant challenges, including market access, rising operational costs, and regulatory pressures.

The campaign seeks to ensure that the voices of smaller breweries are heard and

that they receive equal treatment compared to larger, multinational producers. The 2026 survey will provide fresh data and concrete

examples to strengthen SIBA's advocacy and support for the sector.

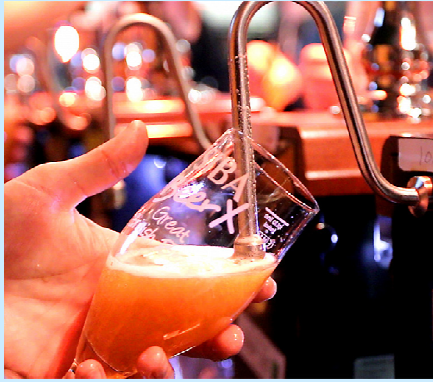
This year SIBA has also worked with Women on Tap (CIC) to improve the data gathered on female ownership and leadership in brewing.

Women On Tap founder Rachel Auty said: “We've been delighted to work with SIBA for the 2026 survey to make

what we feel is an important addition. In the question about the people working in the business, we've now added owner/director/CEO so we can track the gender splits at the most senior level of breweries and other beer organisations.

“We see this as a key indicator of change – it tells us who is leading and steering the industry, and how that might be changing – and it's data that hasn't existed before. It will be valuable for Women On Tap to have access to this data, but also for the wider industry to have this snapshot.”

For more information or to participate in the survey go to: siba.co.uk



DON'T MISS OUT

Keeping In Touch

Are you a CAMRA member? If so, please check your membership marketing (contact preferences via the national website).

CAMRA wishes to keep in touch with more members both locally and nationally. You can find Bradford Branch activities listed in this magazine and also on the Bradford CAMRA website (Bradford.camra.org.uk).

Many members have not given their contact details to CAMRA or in some cases updated them with changes of address, email or tele-

phone numbers. All three options are available for getting up to date news from CAMRA.

Members may be able to get help with updating their preferences at branch events, please ask if you need such assistance. Online you can take such action via account.camra.org.uk/marketing.

Bradford CAMRA hopes to get as many people into our contact sphere as possible. Our membership officer Adrian Mellow is ready to help if required. See his details on page 3.

Alan Canvess 25 January, 1957 – 30 December 2025

Alan was, in recent years, Secretary to the Yorkshire Region of CAMRA.

The following is taken from a work of appreciation of Alan by Allan Sykes, Wolds Branch CAMRA

Alan Canvess, a vigorous, passionate Campaigner for CAMRA passed away after a long illness. He was born in Hull and was brought up in the Newland Avenue area of Hull, where he lived all his life.

Like many teenagers, he developed a passion for socialising and drinking in local pubs and soon developed a very keen interest in real ales. This led him to joining the Hull & East Yorkshire Branch of CAMRA in his early 20's, later joining the Committee before moving up the ranks to become Branch Secretary and then Branch Chairman. For many years he was also the editor of the Branch magazine, Pub Mirror.

He was a strong and passionate campaigner, stoic and often outspoken but always sincere, polite and friendly with a strong sense of values, honesty and integrity. As part of the CAMRA National Planning Advisory Group, he was successful in getting a number of pubs statutory listed status, in-



cluding famously the entire Bridlington Railway Station in order to protect the unique surviving Station Buffet, as well as getting it included in CAMRA's National Inventory of unaltered interiors.

Despite well researched and reasonable and rationally presented historic information, sadly losses were encountered. The loss of The Eagle at Skerne was a particularly unsavoury and hard to take hammer blow. Also, despite providing a glossary of historical evidence, the ruthless demolition of the Golden Ball, Hull, was a severe indication that local Planning Committees and even Conservation Officers were not always sufficiently sympathetic to the preservation of historic and heritage public houses.

He was a member of local historic railway societies and part of the Hull Civic Society and the National Civilian WW2 Memorial Trust, the latter restoring the bombed Picture House, Beverley Road, Hull.

His campaigning expertise will be sorely missed by many, but his loss will be more severely acute and leave a huge irreplaceable hole in their hearts of those honoured enough to have known and loved him as a loyal, kind hearted, courteous, compassionate and trustworthy friend.

CAMRA LOCAL BRANCH CONTACTS :

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Bob Tomlinson 01484-654062

Keighley & Craven :

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Wakefield:

Mark Gibson - otok@wakefield.camra.org.uk

Woollen District :

Paul Dixey 01924-420029

PUBS NO MORE Can you put names to them?

Ricky Holden provides the pictures; you provide the answers.



Left:

Here we have a busy pub in the City, situated half way up a hill near a market.

Its usual ale offering was Webster's and latterly Tetley's too.

Oh, and it's next to Gregsons too.

Below:

Not a lot to go on here. Let's just say Lidget Green. Built in 1759, it had an impressive ivy covering. The last B.A.D. Beer Guide listed the offering as Boddington, Whitbread and Taylor's.



Left:

Situated on Barkerend Road, Bradford Moor, this pub was clearly once a BYB house. Yes, that sign's a give-away.

That means it became a Whitbread house, with very little to trouble our local guides - although in the 1988 edition Trophy was on the menu.

The three pubs featured last time were:

Ferrands, Bingley; Fire Brigade, Great Horton; Krafty Kernel, Shipley.

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

Wed 11 Mar	Junction, Baildon	
Wed 18 Mar	Branch Meeting – Reconnection, Shipley.	
Wed 25 Mar	Cracker Barrel, Greengates	
Wed 1 Apr	Old Dolphin, Clayton Heights then Crown, Horton Bank Top	756 Halifax bus at 1856 from Bfd Int.
Wed 8 Apr	Ainsbury, Thackley then the Commercial, Thackley	
Wed 15 Apr	Branch Meeting – Beehive, Shipley	
Wed 22 Apr	Corn Dolly, Bolton Rd. Bfd.	
Wed 29 Apr	Milners Arms, 1 Manor St. Eccleshill, BD2	
Wed 6 May	Menston – Fairfax Club, Menston Arms & Malt Shovel	1846 Ilkley train from Bfd F/Sq
Wed 13 May	Bradford CAMRA AGM. Venue to be arranged.	

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

HALIFAX & CALDERDALE CAMRA

Wed 4 Mar 3pm	Chester Station Tap	Awayday trip to Chester
Thu 5 Mar 7pm	Cross Keys, Siddall	Open Branch Meeting
Sat 14 Mar 1pm	Salts Beer factory in Saltaire	Social around Saltaire /Shipley
Thu 19 Mar 7.30	Hollins Mill, Sowerby Bridge	Open Committee Meeting
Thu 26 Mar 7.30	Cock of the North, Hipperholme	Thursday Social
Thu 9 Apr 7.30	The Fox, Todmorden	Open Branch Meeting
Fri 10 Apr 11am	Victoria Tap, Victoria Station, Manchester. TBC, Check website.	Trip to Stockport in to visit "Mild Magic back for 2026
Sat 18 Apr noon	Rastrick Cricket & Athletic Club, Rastrick, Brighouse HD6 3QL	Rastrick Cricket Club Beer Festival
Thu 26 Apr 7.30	TBA	Open Committee Meeting
Sat 25 Apr 1pm	Old Cock, 11-13 Crossgate, Otley, LS21 1AA	Saturday Social to Otley (bumped from Feb schedule).
Wed 29 Apr	TBA	Pub of the Year presentation

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

Pubs, Pints, People.



Death or Glory?

Just a pint please, actually.

CAMRA membership expands your choice of beer, pubs and festivals. Find the best pints, and the places you want to drink them.

Get £30 of beer vouchers, discounts on real ale, save on entry to 160+ beer festivals around the UK and more with membership.



Join and save on beer.
camra.org.uk/join



W E A R E



BEER FESTIVAL

13 PUMPS
FOOD • DJS
GOOD STUFF



18 • 19 • 20 • 21
MARCH
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