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Riding the Numbers Issue

Sep / Oct 2026

TYKE TAVERNER

the beer consumers' magazine for Bradford and beyond



WHO AM I?



**STOP THE
LIES**





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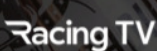
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YOU'RE BEING LIED TO ABOUT BRITISH BEER

Four foreign-owned corporations make 80% of it. The 'imported' lager in the hand of some was probably brewed in Burton-on-Trent or somewhere equally exotic. That craft IPA on the bar is owned by Heineken. See later how we lost our pint — and how to win it back.

CAMRA has produced a detailed report on the state of our beer supply, where it is made, and how its marketing sets out to fool the unwary. You can see the full report via the national CAMRA website, but a précis appears within these pages.

Never has the situation been as dire as is currently is, and yet the subterfuge is really only wafer thin, requiring the drinker to sit back, lap up the advertising fibs, and then drink it down. Kerching.

A small proportion of these lies relates to traditional beer; most of it involves the stuff that any self-respecting CAMRA would not touch anyway.

However, we have a duty to advise the general drinking public just how much they are being take for a ride. A ride with a high fare too.

***** 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 Terry Cotter is a great ceramist, or whether a loafer is a baker from Idle - 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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Beer in the UK

A consumer perspective on the real state of UK brewing and supply of beer to pubs in 2026. A CAMRA Report.

This is CAMRA's first ever report on the state of the UK beer market as experienced by the consumer. This report showcases everything that CAMRA is striving to be: the authoritative voice of beer drinkers and pub-goers, and a champion of independent brewers and consumer choice. While this report is by consumers and focused on their experience, it doesn't mean it's only for consumers. It's for brewers, publicans, stockists, and the people who guide or make laws, and monitor and regulate markets. It's also for the deci-

sion-makers who have the biggest impact on choice, availability and price of beer on the bar. In our opinion, the hard-won reputation of UK brewing has been trashed by big business

and is unsupported by Government. If nothing changes, the decline will continue and may become terminal.

This report demonstrates that decline and the impact it is having directly on consumers. CAMRA has and will continue to campaign against what we see as the destruction of quality and choice in British beer and what can be done to save it. As consumers, we are angry. And that's because we have a lot to be angry about. Evidence in the report shows in clear and compelling words what we've known to be true for a long time.

Global brewers dominate the UK beer market and frequently make decisions that destroy or dismantle our rich brewing heritage. Flooding the market with uniform, dull beers and removing consumer choice, while running multi-million-pound marketing cam-

panyes that trick consumers into thinking they're buying an independently produced beer and not just a brand. Independent brewers are making some of the most interesting and exciting beers, focusing on high-quality ingredients, reviving traditional styles or exploring new possibilities, but they can't get them onto bars or into shops. They can't compete with the stranglehold that global brewers have on access to market, or their mass marketing campaigns.

Consumers want beers from independent brewers but struggle to find them because

the big four brewers dominate and dictate the status quo. Ordinary people who like beer are expected to pay up and shut up, accept the illusion of choice, all

while successive governments treat beer and pubs as a cash cow. I hope everyone, from ordinary beer drinkers like me, to the people tasked with monitoring and regulating and pubs as a cash cow. I hope everyone, from ordinary beer drinkers like me, to the people tasked with monitoring and regulating markets, takes something from this report. It's a testament to the volunteers that have put it together, and we should all raise a pint of (independently brewed) beer to them. Finally, if this report makes you angry, and you want to do something about it, please join us. Whether that's joining CAMRA as a member or supporting our campaigning or as someone who is passionate about good beer. Together, we can get the changes we need to make this a market for the beer drinkers, instead of faceless corporations.

Ash Corbett-Collins CAMRA Chairman



For the full report see CAMRA's website.

Key points:

- Since 1979 annual beer production in the UK has fallen from 68,900 to 36,100 hectolitres, or 12 billion to 6 billion pints per year, with annual per capita beer consumption falling from 122 to 63 litres, or from 18 to 9.2 pints per month.

- Yet UK alcohol consumption remains the same today as it was in 1980, when beer made up 65-70% of the alcohol market. Since 2010, its share has hovered around 35-36%. Beer has lost out as those wanting reliably flavourful drinks migrated to wine.

- Until 1990, UK brewing was 96% British-owned. Today over 80% of UK beer is produced by foreign firms. Of this, most comes from four subsidiaries of international corporations, which have no affinity with Britain's brewing heritage and little reason to export beer brands that they already make in other countries.

- Meeting the consumer demand for more interesting beers is left to smaller independent breweries, but these are routinely excluded from outlets by the practices of the international brewers who distort the beer market by controlling distribution and sales, appearing to act as a "tight oligopoly" – a monopoly in all but name.

- Beer consumers are routinely misled about the origins of their beers. Most big brand 'foreign' lagers are made in the UK, often to diluted recipes; most of the largest 'craft' beer brands are made by corporate producers; and many 'local' beers come from industrial-scale national plants, far from the locality suggested by their names.

Proposed solutions:

- If the British brewing industry is to reach its potential for growth, the UK beer market must be freed up for smaller independent producers to have fair access to it, and incentives must be found to develop distinctive British beers for export. This requires a market investigation from the Competition and Markets Authority.

- The routine deception of consumers must stop. Beers sold in the UK should clearly name the company that owns the brand, and the place where it is brewed, through an industry code of conduct or, failing that, new labelling legislation.

- The UK's abnormally high level of beer taxation, compared to the rest of Europe, needs to be challenged to justify its purpose. The upcoming review of the 2022 changes to the alcohol duty system is an opportunity to make the UK industry competitive with other major brewing nations.

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The Beer Necessities, Halifax and Calderdale's Pub of the Season Summer 2026

On Wednesday 24th June, members of Halifax and Calderdale Branch attended the Summer 2026 Pub of the Season presentation evening at The Beer Necessities in Todmorden. Taking advantage of the wonderfully warm evening, the presentation of the Pub of the Season certificate and banner by Branch Chair Richard Lee took place outside on the cobbles to Andrew Greaves and Damien Ratcliffe in front of a large, appreciative and attentive band of locals and CAMRA members.

Richard started by saying, "What an amazing place Todmorden is for Real ale drinkers.

created an interior that is unique, minimalist and comfortable. They always treat everyone as a valued customer and make everyone feel at ease. They have a wide variety of craft beers even offering a non-alcoholic IPA on draught. From a well-stocked fridge, customers can choose interesting beers in cans and a wide range of international bottled conditioned beers. They support various charities, a local cricket club and an LGBT running Club and by promoting real ale in a positive way, they are very supportive of the campaign.

He went on to say that, "Branch members

were very impressed with the quality and variety of the cask ales on offer. Real ale is a unique product. It has not been pasteurised and artificially carbonated. There is a natural carbonation from live yeast in the barrel. However, the beer is



The people of Todmorden are so lucky to have so many excellent pubs selling real ale and cider - Nan Moors, The Golden Lion, The Ale House The Fox, The Market Tavern and now The Beer Necessities!"

There are many reasons why the Pub has gained this award. Firstly, the pub has

delicate and can easily deteriorate if not looked after properly. The owners of the bar always make sure the beer is perfect and you are guaranteed an excellent pint of real ale."

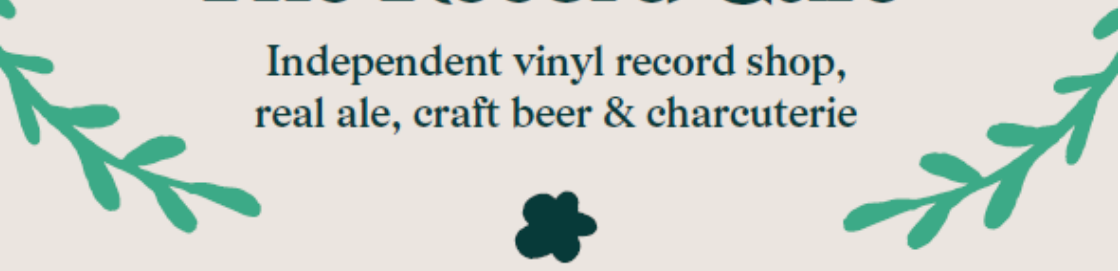
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ALE ABOARD THE NO. 22

Rick Lamb

Time for an annual pilgrimage and this time it was a return visit to Prague. Although many of the venues had been visited before we four, Tony, Paul, Mark and myself decided on a new direction. Tony, our resident expert on the city, had devised a route using the number 22 tram that visited a large number of breweries. It sounded like a good idea and we ended up doing a visit of breweries/brew pubs only.

From our hotel we made our way to the 22 tram stop at Narodni Trida and caught the tram in the direction of Vypich/Bila Hora. A pleasant ride took us over the Vltava river, through Malestranska, (Lesser Town,) past the castle complex to our first appointment with beer.

Alighting at Breznovsky Klaster tram stop we crossed the road to the enclosed grounds of the Breznov monastery, entering through the main gates. The building interesting us is stood back on the left. This being KLASTERNI SYPKA, which houses a bar and the Bernard Brewery, plus small museum in a former stable building. Adjacent is a compact hop field.

The building resembles a chapel and has a vaulted ceiling, cobbled floors and small windows at roof level. Walls are two tone coffee and cream painted and furniture consists of basic tables and chairs and wooden barrels and religious pictures surround the walls. The adjoining room which houses the bar and small sitting room is more modernly furnished with benches and long tables. Half a dozen beers: Svelty Lezak (light lager) 5.0%; Tmavy Lezak (dark lager) 4.5%; Klasterni IPA 6.5%; Imperial Lager 6.0%; Machneleny Benedict 4.5% and Plsenicne Pivo (wheat) 4.5%.

We headed for the same no. 22

tram, in the opposite direction, five stops to Pohorelec and the Strahov monastery, a religious institution founded in 1142.. A walk back up the cobbled street from the stop leads you the in though a stone arched gate into the complex. Here have you have a church, art gallery, library, treasury, historic hall and garden, plus great views of the city! Of greater interest is PIVOVAR STRAHOV.

This bar/restaurant is set amongst the other historic buildings and consists of two beer halls and an intervening courtyard for outdoor drinking

and is the home of the St. Norbert's Brewery. The lower hall we found ourselves in was solid stone walled, tiled floor, arched roof and wood panelled and was decorated with monastic pictures and drawings. There was an extensive beer range: Easter Pale Ale

5.0%; Amber 5.3%; Dark Lager 5.5%; Hazy IPA 4.0%; Sakura Amber 5.5%; IPA 6.3% and One Last Beer 10.00%, (with a distinctive skeleton logo.)

Back to the aforementioned tram stop for a 15 minute meandering ride down the hill to the river, bending around the tightest hairpin imaginable for a tram, alighting at Malostranska, close to the Manesluv bridge. Around the corner from the tram stop, on Luzickeho Seminare, is situated the VOJANUV DVUR.

This 13thc. building is a multi-room bar/restaurant/brewery, was originally a bishopric court and later Imperial stables, and has a walled summer beer garden. Internally, the domed rooms are tiled and walls are painted magnolia. There are a number of interesting comic murals of knights in armour on the walls. Five beers on draught: Lager 4.5%; Ruby 5.8%; Black Raven 6.0%;



English Brown 5.1%; New England IPA 5.6%.

Our next destination is one stop on the 22 to Malostranske Namesti; alternatively you can carry on along Luzického Semináře and up Mostecká, onto Karmelitská, until you reach PIVOVAR MIKULAS. (A ten minute walk.)

This, I think, is my favourite. Another cavern-like bar with arched ceiling, just a single room where wood is king! Ancient wood tables, chairs, bar stools, tiny buffets, bench seats, wood barrels and stout pillars. All dark oak, except an upright pine coloured piano. Illumination is provided by decorative wrought iron wall lamps and there is a mix of photos and maps throughout. Outside, to the front, is a cobbled courtyard. Beers on offer were: Slavovar, a Pilsen-type lager; Kracherl, a Bavarian-type lager; Du-Grian, a top fermented stout; Weallian, a top fermented pale ale.

Across the road you will find Kampa Island and park, the John Lennon Wall and a variety of quirky statues and sculptures. If you walk through the park you come to Legii bridge. Cross it and you come to the Narodni Divadlo opera house. By tram, it is right out of Mikulas to the Prazske Jezulatku stop, where it is three stops to Narodni, just past Narodni Davidlo and in front of PIVOVAR NARODNI.

This is the third of our monastery breweries, located in the 17thc. Ursuline monastery of St. Agnes. The bar, brewery and dining rooms are situated in the old cloisters and are of a high standard with solid wood furniture throughout. To the rear is a wonderful courtyard garden, complete with statues, (although we didn't visit as it was raining heavily.) A small range of three of their own beers: Czech Lion 11, a non-filtered Pilsner lager; Czech Lion 13, a semi-dark amber ale

and El Dorado, a pale ale with a light apricot/peach touch.

The rest of the brewery/brew pubs are situated in the heart of the Old Town and are reached on foot. Stare Mesto, the Old Town, is a most beautiful area, with its Old Town square, its astronomical clock, Jan Huus monument and gothic church of Our Lady of Tyn. Wandering the cobbled lanes and numerous squares amongst the old houses you find many more examples of alluring architecture, like the Old Town Hall, Bethlehem Chapel, Rudolfinium and Estates theatres, Powder Tower and Clementinum, (National Library.) After culture and sight-seeing, our next brewery.

A couple of minutes from Old Town square on Husova you come to TRI RUZI, (Three Roses.) This has connections with a 15th century Dominican monastery and has its 10 hl. brewery on the ground floor, (two copper fermentation vessels sit in the corner of the main lounge). The ground floor is plainly furnished, with the most interesting feature being the comic wall paintings of brewing in Czechia. Upstairs is another room for dining and eating. They brew half a dozen beers: Lager 12, light Pilsner 4.9%; Vienna Red, reddish tone using Vienna malt 5.1%; Stout, dark and intensely roasted, top fermented 6.0%; Weissbeir, German type wheat; Dubbel, Belgian Trappist style 6.4%; Smash APA, light top fermented 4.9%.

We had no luck with PIVOVAR STARE MESTO on U Dobrenských, whether closed because it was Sunday or more permanently, we were not to find out. So we ventured on. Leading from the Old Town square is Celetná, which is an iconic, pedestrianised, shopping street and the busiest in the city and is also known as 'Royal Road,' leading from the square to the



Powder Tower. A few minutes walk from the square you find the PIVOVAR U SUPA. This was originally established in 1431 and claims to be the oldest brewery with an inn, although it has been a malthouse and a jewellery factory. Although of historic pedigree it is ultra modern internally. The furniture contemporary and wooden, with wood parquet flooring. A couple of large copper brewing vessels greet you on entrance. U Supa only brew one of their own beers – King of Prague, a blonde beer with high bitterness using four malts and three types of Czech hops. They also have a partnership with a northern Bohemian brewery, Cvikov, which had three beers on the bar: Luz 10, a pale Pilsner lager; Svatecni 13, semi-dark amber and Premium.

Turning right from U Supa, we turned right again at the ‘House of the Black Madonna,’ (an historic cubist building,) along Ovocny, then Rytirska, until we reached a small triangular square. Adjacent to a police station we found DVOU KO-CEK, (Two Cats.)

The tavern dates from 1678 and the building itself from the 13th century. The micro-brewery opened in 2010. It certainly has an old world, gothic feel to it, with its

vaulted ceiling in the bar. At one end of the bar is a table with seating for about six, taken up on both our visits by a group of old locals. The other part of the drinkers area consisted of one large barrel in the centre and shelving around the sides with tall stools. Furni-



ture was moved as required. All very basic. The dining room was different again; solid wood furniture, wood panelled walls, tiled floors and wrought iron chandeliers. Two beers brewed: Kocka Svelte, a pale beer with gentle sweetness and Cerny, a dark lager with chocolate flavour. It also serves Pilsner Urquell. (To the right of the bar, tucked into the tiniest of spaces, is a

single seat, with a plaque which states that Mozart sat here to drink.)

Turning left we made our way along Martinska, passing a small chapel, at the end of which was U MEDVIDKU. (Little Bears.) This was a good place to finish our run for the day as it was our base for the holiday. Dating from 1466 U Medvidku is the only hotel in Prague with its own brewery. It is a well appointed hotel with a large bar in its own beer hall, with simple wood benches, chairs and



tables, plain painted walls and tiled floors and with a number of other drinking and dining rooms. Besides brewery and beer hall it also has a beer museum and a courtyard beer garden.

They brew a number beers on their micro-brewery, including Old Gott, a semi-dark lager 5.2%; Little Bear, a

special light beer 6.2%; 1466, a strong unfiltered lager 6.1%; Blond Gott light lager. Also, only in bottles, X-beer 33, fermented in open oak casks for 14 days, then oak barrels for 14 weeks. A meaty 11.8%. A decent sampling!

R.I.P.



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REVIEWING with Russ Petcher

Hawkwind
Bradford Live
Fri 7th Aug

This was my first time stepping inside Bradford Live and I must admit that I was more excited about seeing inside the venue than seeing the band and I wasn't disappointed as it was just as grand as everyone says it is. I hadn't actually heard any Hawkwind before tonight and I didn't listen to them on purpose even though my friend lent me a stack of CDs. I wanted to approach this as a newbie although I did give them a quick Google before hand which described them as 70's space rock and also I already knew that Motorhead front man Lemmy was once a member of the band. Hawkwind have a loyal following and if it's short and sweet you're after then I'd look elsewhere. Trippy jams and a laser show like know other is the picture I got. This was a wall of sound and a real freak out experience but in a good way and the sound carried itself

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well in this relatively new venue. I shall be returning again that's for sure but who will I be watching next? Time will tell.

Russ Petcher

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A REAL ALE PARADISE

HEBDEN BRIDGE REVIEW by Claire Horner

February 7th 2026. This is only my second ever visit to Hebden Bridge, I have been more drawn to the pub scene in Halifax, but choose this time to stay on the train two stops further. The plan was to have a good wander around, see as many real ale pubs as deemed necessary, visit Nightjar and finish in Vocation.

I travelled on an Azuma from Harrogate to Leeds leaving at 10:35. Then hit snags at Leeds. First train cancelled, second one platform change, end result? A very crowded train heading towards Hebden Bridge (Manchester). Arrived in Hebden Bridge just before 13:00.

Mamil, was the first place I called into. A very busy foody cafe bar. Two cask from Vocation: Bread & Butter and Chop & Change. Had to stand as it was that busy but hard not to look like I was forming a queue at the bar. The place recently reopened and has, as expected, covered its walls with cycling posters and memorabilia. It's got a lot of cafe vibe and too much carpet to be a proper pub. The beer choice also included bottle and keg. I had a very swift half of Chop & Change which was a Citra variant of this beer, then moved on.

Onto The Albert in Albert Street. Unusually shaped end of street pub with outside seating in the alley. L-shaped bar, open plan room with half walls to make for a cosy feel. Timothy Taylor's beers on offer, Landlord, Boltmaker, Knowle Spring. A Wainwright and Theakston Best Bitter, with Old Peculier finishing off the line up. Numerous familiar keg lines on offer. Unusual light fittings / decanter chandelier. I had the

Knowle Spring which was not my usual choice but rather good. This was one of the pubs used in a recent BBC drama, Riot Women, there are souvenirs available at the bar.

And on to the next pub. A riverside one, the White Lion. More of a foody pub, but with five cask on. Kirkstall Three Swords, Heart & Soul, Bread & Butter from Vocation, Wainwright and Taylor's Landlord.

Floor a mix of wood boards and stone flags with chunky furniture making the place seem modern and stripped back. Lots of reservations on the tables so not easy to grab a seat, nowhere to loiter at the bar as a bit of a bottle neck but eventually found a table. I had the Kirkstall Three Swords and it was served really well.

Next, the Shoulder of Mutton. A lively bar with football screens and full tables of groups of drinkers and some people having meals. four cask to choose from. Bowland Pheasant Plucker, Ilkley Blonde, Bradfield Farmers Belgian Blue and Titanic Cherry Porter. Usual keg offerings nothing exciting. I

choose the Bowland, a rather average Bitter. One central bar, open plan with three discrete spaces, farthest from door for dining. No seats available, so at the bar it was after being asked to move as I was blocking the view of the screen for a patron sat at the bar. I'm only 5 foot 5, but whatever.

Onto the White Swan near the Wavy Steps. Lively pub, food being served but a great atmosphere. three cask on: Butcombe Bitter, Black Sheep Bitter and Taylor's Golden Best. I had the Black Sheep and it was really good. Great old pub vibe



Unique chandelier in the Albert

going on, mix of clutter and collectibles. Old tankards and water jugs hanging from the rafters, copper top tables in the main bar and nostalgic photos framed on the walls, Tiffany style ceiling lights. Blow torches, miners lamps and other copper and brass objects, all well polished. An amazing sight.

I found Hidden Hebden, given the signs not difficult. Small, cold bar. Enough room for 20 close friends, less if you are strangers. four on out of five hand pulls but a good range. Beartown Ladders Outside, North Pier Midas, Thornbridge Jaipur, Coniston brewing XB and Bristol Beer Factory Milk Stout. With minimalist decor, a good selection of GBG guides going back to 1980's. stone flag floor. Six keg on back wall, spirits also available. Cold but cosy and the beer was fine, I had the Beartown.

Over the bridge to the Old Gate bar. A large single room with a long bar adjacent to the main entrance. A selection of eight beers on today. I almost had Boddingtons, but went for Kirkstall Dexter which was at the end of its life so I regretted it. This was yet again another busy pub. Only got a seat after a mem-



Riverside delight: White Swan. Mind the steps.

ber of staff found a spare table in a corner near the loos.

Into "Drink?", just a short walk across the road. Two cask on, Three Acre Best Bitter and Track Sonoma. However, feeling adventurous, I

choose a Yonder Biscoff Pastry Stout, at 7%. First impression is the place is tiny, but it's not, walk in through first room to the bar, and, there is seating upstairs and, reader, I actually got a seat in this pub. Decor is stripped back minimalist but there is so much atmosphere in here it fills the void. They also had many bottles and cans on sale to take home. A great place not to be missed.

After a long walk up the hill. I arrived at Fox and Goose. Beyond the small central bar there was a choice of either a room of sports fans (could have been rugby) or the rooms on split levels. I choose the quiet option. There were six cask to choose from. I chose Little Critters Mandarin Bavarian. Other beers available were from Brewsmith, Pictish, Wishbone and Northern Whisper. Despite being busy it felt accommodating and people willing to share the tables. I can see why



Hidden? Don't think so.

its a well-loved pub.

Nightjar was next on the way back to the station. This is a small bar in a single room bar with an outside drinking area. It is incorporated into the side of the cinema. Despite being small they had a good range of beer with three cask on offer. Two from Nightjar and one other, a stout from Brew York. I went for the Lost in IKEA, ironically as never having been in one. I could not see a seat so once again found myself standing by the bar.

Next and last of the day was Vocation. The bar is very close to the main entrance, the tables many of which are the large bench type. There were four beers on cask and I choose the Fierce collaboration, Golden Ale. Other beers on cask were all Vocation regulars, Heart & Soul, Bread & Butter and Shadow Play. As the bar was very busy I was standing for quite a while before a table became free. This gave me a chance to reflect on the day before heading back to the station. I think The Albert and White Swan were my favourite places to drink. The Black Sheep in White Swan being best beer of the day.

Claire Horner, Harrogate & Ripon branch.

NEWS GOSSIP SCANDAL

Good news. After something like a year, the Chevin Inn , Menston, has reopened. Some upgrading has occurred and all seems well. The offering on the real ale front will be four, and opening every day is promised.

New management at the Brewery Tap in Idle: Shakira and Simon are in charge and are offering one regular beer (Hobgoblin Gold) and two others. More detail on their Facebook page.

Always celebrate a new pub opening. One of the latest is the Love Apple, next to Binns in Saltaire.



Why our yeast needs to be locked up

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



Yorkshire Cider Pub of the Year

On Sunday 12th July, in the midst of a rare heatwave in Yorkshire and much of the UK, a group of cider enthusiasts, CAMRA members and regulars descended on Nan Moor's Bar in Todmorden to celebrate the bar being crowned CAMRA Yorkshire Cider Pub of the Year 2026.

Nan Moor's Bar are not strangers to this prestigious award, having won it in 2024 for the first time and being runner up in 2025. The bar has been judged on the range and quality of the real cider on offer, as well as the knowledge of staff, décor and vibe of the bar, and the community involvement and events on offer. Judges were impressed that the bar continues to offer a constantly revolving line-up of bag-in-box real ciders and perries, as well as real keg cider on tap and bottled ciders. The bag-in-box offerings on the presentation day were from Dunker-ton, Hecks, and a perry from Oliver's. The

the presentation day.

Judge Christine Jane from Yorkshire Regional CAMRA presented the award to bar owners Alice and Lauren, and she praised them for winning the award for the best cider in the county. Christine pointed out that July also happens to be CAMRA's Cider and Perry month, and that one of the things that CAMRA are currently doing is to lobby MPs to encourage them to change the rules about how much apple juice should be in the drink to enable it to be called cider. She explained that big companies producing 'cider' on a commercial scale tend to use around 65% - 80% water and add concentrate (which is also water and about 5% actual apple), then they add sugar. CAMRA believes that real cider should be made with a minimum of 85% apple juice. Christine encouraged the cider drinkers to go to the CAMRA web site and e-lobby their MP to require all the big national producers to have a minimum 50% apple juice in their ciders. Government raising the minimum



juice content to 50% is desperately needed to stop the flood of 'cidre industrial', watered-down products made by global giants, which confuse consumers into thinking they are enjoying a fruited product when in fact it's water and sugar-led.

CAMRA defines real Cider or Perry as being fermented from the whole juice of fresh pressed apples or pears, without the use of con-

bottled cider offerings on the day were Crap Apple cider from a local cider producer in Hebden Bridge who makes cider from discarded apples, Cidre Bretton from France and sharing bottles of premium cider from Oliver's, Little Pomona and Starvecrow. The bottles were served straight from the fridge,

concentrated or chaptalised juices

Congratulations to Nan Moor's Bar. Was-sail!

If any readers would like to get involved with the e-lobby, please visit the CAMRA web site: <https://camra.org.uk/campaigns/ask-your-mp-to-back-authentic-uk-grown-and-made-cider-and-perry-13>



Thursday 5pm - 10pm
Friday 3pm - Midnight
Saturday 2pm - midnight
Sunday 2pm - 10pm

WOODROYD MILLS
CLECKHEATON, BD19 3AF



EVERY WEEKEND



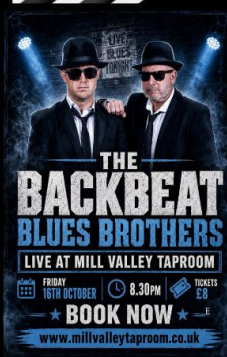
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MORE BRANCH EVENTS TO BE PICTURED FOR POSTERITY



Left: Jacobs Well is the CAMRA regional cider pub of the year runner-up. Here, the necessary document is handed over to Dan by Christine Jane, regional cider representative.
Above: the artefact itself.

Right: The Pub of the Year, Outer Bradford, is the Ainsbury in Thackley.

Peter is seen here, near to tears, presenting the plague to John, Nicky and the crew.

John & Nicky later announced that they were to be retiring in August. They were handing the reins over to regular staffer Marietje and her partner Steve, so it looks like continuity will be maintained.

The Ainsbury is very much a street corner local of limited proportions, but it does offer a surprisingly spacious first floor area.





Left:

Bradford CAMRA's Club of the Year is the Baildon Hall Club. This wonderful 16th century building plays host to many activities and societies. And the bar offers some well-kept real ale.

If a person is lucky they might arrange a trip around this fabulous historical survival, full of architectural wonders.

Josie presented the plaque, and she is seen here with Mike (ex-president), Neil (treasurer), and Steve (bar steward).

Right:

During the half time break in the football, the Connection, Shipley, was officially named as the latest Pub of the Season.

Here Nathan braces himself for a forceful handshake from Peter as the plaque is handed over.

Contrary to rumour, the award was not for the distinctive wallpaper.



CORRECTIONS

The odd correction from the pics section of the last issue:

Anthony wishes to be aitchless, so Antony it is.

At the Exchange, Alison should be Alice.

There is no guarantee that the same mistakes will not be made again.

Pictures this time kindly supplied by Peter Conkerton, Adrian Mellow and Josie Boothroyd.

Many more wonders next time, without doubt.

AMITY BREW CO. BRADFORD

Bradford member Liz Hearn visited Amity Brewery at Greengates in July 2026. She reports:

This part of the Amity empire opened here just about a year ago.

The current beer range is:

Cask Ales:
Albion Blonde
Red Lane Bitter
Amethyst Plum Porter
Sunny Bank Pale

Keg beers:
Weavers
Water Pistol hazy pale
Blush low percentage raspberry sour
Festoon GF lager

Capacity:

6 x 2000 litre fermentation vessels

2 x 4000 litre ditto

Used to brew once a week but now could theoretically could brew up to three times a day, but currently do not.

They do have seasonal collaborations with other breweries, for example Fyne Ales in the Highlands. For their 25th anniversary they asked four breweries to brew a beer, one of which was from Amity Brewery.

They have summer cask ales such as a 5.2% hazy pale and 6% Edwardian Stout

recipe from 1912.

In Bushmills barrels they have a plum porter 8.4% and a 12% Tiramisu imperial stout.

Sales – they deliver into Bradford every Wednesday usually two casks, two kegs, or one of each.

They also sell through SIBA Brew Flex to such pub chains as Enterprise, Greene King etc. Also sell through LWC wholesalers, which is massive.

The Brewery Tap in Leeds is doing really well. The kitchen and extra toilets were fitted in February this year with extra seating inside. They also have an outside area as well.

Open six days a week from 11am serving food. They have quizzes, live music, festivals, serving different kinds of beer at each, for eg dark beers, hoppy beers and there is one called “Hoppity” which should be ready about now.

They always have 16 keg beers on and three casks.

Their long term plan is to hopefully open more of these establishments.

They will be continuing with their tap room in Greengates the first Friday and Saturday of each month and will review it later over the winter months if its feasible to hold it then. They realised that the last one happened as the same time as the Hepworth and Idle Beer Festival, so are going to look

at dates more carefully so as not to clash.

They have a pop-up taproom which they take fairs / festival / events etc - anything which has a drinks license.

All casks and kegs are kept in an air-conditioned cool room during the summer period, but it will not be needed in the cooler months.

Thoughts on the current market:

Nationally hardest it has



ever been, especially in the cities, but is better in the suburbs of smaller places, ie Harrogate, Baildon, Shipley where there are more independent small breweries. There are struggles with the tied line or tied house system where a brewery owns or controls a pub and requires them to sell only their products ie Heineken, Molson Coors, Ossett etc.

Josh thought Bradford less of an issue partly due to lower overheads/costs etc. I gave copies of Tyke Taverner to Josh who was interested in our list of Locale pubs in Bradford branch area. He identified some of

the pubs Amity have approached. Suggested some to look into, especially in the Idle area.

It was an interesting and informative visit. I was made very welcome and showed round. The brewery is spotless and everything shines!

Brewery tours can be arranged.

Liz Hearn

Contact details:

Brewery - Unit 46a Albion Mills, Albion Road, Greengates, Bradford, BD10 9TQ
contact@amitybrew.co



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SUNDAYS	12:00 - 22:00

PUB GRUB SERVED
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ACCESS
AVAILABLE

CAMRA LOCAL BRANCH CONTACTS :

Halifax & Calderdale :

Harry Pogue
branchcontact@hxcalderdale.camra.org.uk

Harrogate & Ripon:

Steve Fairweather 07985-412486
harcamra@hotmail.co.uk

Huddersfield & District :

Bob Tomlinson 01484-654062

Keighley & Craven :

Jenny Baker -
socialsec@keighleyandcraven.camra.org.uk

Leeds :

Nigel Halton - contact@leeds.camra.org.uk

Wakefield:

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

Woollen District :

Paul Dixey 01924-420029

JUST ONE MORE...



Yes, another presentation; don't you just love 'em ?

During the Real Ale Holiday in July, Bradford branch members joined our visitors at the Goose Eye Brewery Tap for a jar or two.

While there, the opportunity was taken to present an outstanding plaque from the beer festival. Yes - outstanding as they all are, as works of art, but also outstanding as it was the last one to be awarded.

Here we see festival organiser Andrew overseeing the presentation by Bill to Dave of said brewery. What was the category? The best beer under 4% ABV.

Goosey Gander was the beer in question.

JACOBS WELL

BRADFORD'S ORIGINAL BEERHOUSE

REAL ALES | REAL CIDERS | REAL PIES



Opening Hours

Monday - Thursday
4pm - 11pm

Friday - Saturday
12 noon - 11pm

Sunday
2pm - 10pm

For private bookings
outside these hours,
please call on 01274 395628

Jacobs Well Pub, Kent Street,
Bradford BD1 5RL

Ad design by stewartappleyard.co.uk

THE COUNCIL TAKES PUBS SERIOUSLY

Bradford Council passed a resolution on March 17th. It makes interesting reading:

Bradford Metropolitan District Council recognises the value of pubs as community assets, community spaces and community hubs and regrets the loss of pubs in our district at an alarming rate. The Councillors agreed that the loss of a pub means the loss of community cohesion and voted for three actions to be undertaken to ensure that pubs threatened with closure are given every assistance to survive and that individual Councillors and the Council can play a role in that:

1. By continuing to develop its culture-led regeneration programme, aiming to increase footfall and economic activity by building houses and creating jobs. The legacy of City of Culture 2025 is to continue to attract thousands of visitors to the district and the hospitality sector will be a key beneficiary of this initiative.
2. By ensuring that the Local Plan, which sets out policy for the next ten years and which is currently being prepared, will consider whether safeguards can be included within the Planning system with regard to demolition or change of use of pubs to further protect community spaces.
3. By ensuring that the strategic Director of Growth will examine how skills straining and transport and employ-

ment policies can be enhanced. To this end a roundtable discussion will be held, including landlords, and the results will be fed into the Council's policies and strategies.

Well, that's nice. So, don't hesitate to speak to your local councillor if you know of a pub under threat. CAMRA will be watching progress closely too.

Good work by Keighley branch's Alesman in ferreting out this story.



In the Good Beer Guide 2026

1st Co-operative pub in West Yorkshire
Locally brewed house beer

5 rotating guest ales, real ciders and keg beers.
Large range of bottled Lager and Ciders and alcohol-free beers
Lined glasses to ensure a full pint
Regular music events
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Pub of the Year

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NEWS GOSSIP SCANDAL

An addition to Bradford branch's LocAle list is the Avondale Club, Shipley.

The Station at Harecroft has reopened.

The Salt Cellar, Saltaire, is back to being the Victoria.

A new Local pub on North Parade:
Grade 2.

33rd Carlisle Beer and Cider Festival

Station Hotel, Carlisle

29th to 31st October 2026



Non Members: £5 Entry

Free Entry to all card carrying CAMRA Members

Join at: camra.org.uk/membership

No Advanced Tickets

Festival Programme - £1

Thursday 12:00 - 10:00 pm

Friday 12:00 - 10:00 pm

Saturday 12:00 - 10:00 pm



FINALLY GOT MY SINK FIXED



UTLEY'S UNIVERSE THE RANDOM THOUGHTS OF A JEFF:

Left: Every home should
have one.

Below: Teatime - a funny
time of day to start brewing.



OKTOBERFEST

In Bradford? Yes!

Bradford CAMRA has agreed to organise an Oktoberfest Bar from September 18th to 20th at the Darley Street Market Plaza (Courtyard Area) in central Bradford. Northern Monk will run a bar too with 4 of their beers. Other drinks, both alcoholic and non alcoholic, will be available from them.

The CAMRA bar will have all six Munich Oktoberfest beers (Augustiner, Hacker-Pschorr, Hofbrau, Lowenbrau, Spaten and Paulaner) plus four specially selected guest German beers to add to the offering. All beers will be the same price - £6.00 a pint - or, in the case of Augustiner, a bottle. Entry to the event is free. Glasses will be available

for hire as usual at CAMRA events (please bring £3.00 in cash to aid the glass hire stand). Beer will be sold via card sales wherever possible but cash will taken via beer token sales if that is not possible for some customers.

CAMRA volunteers are now requested to contact Ricky Holden via email (check your emails) to offer any help they can provide.

As is usual with CAMRA events our staff are all unpaid volunteers.

Opening times are Friday and Saturday 11am to 9pm and Sunday 11am to 5pm.

Germanic style food will be provided by the famous Taplins Butchers and entertainment is laid on with sessions from the Yorks Oompah band on Friday and Saturday.

Ricky.



The **Milners Arms** *Ale House*

Manor Street Bradford BD2 3BU

We are open

Monday to Thursday – 4:00 till 11:00

Friday – 3:00 till 11:30

Saturday - 2:00 till 11:30

Sunday – 3:00 till 11:00

CAMRA pub of the season Summer 2025

Choice of four real ales rotating weekly

Quiz night Wednesday

Cask Marque accredited

NEWS GOSSIP SCANDAL

The Yard, Ilkley, is now called Thomas Hardy's Irish Bar. No further info at present.

The Fleece Inn, Cullingworth: The extensive refurbishment work is continuing with new flooring and electrical improvements having been progressed. A re-opening date is awaiting confirmation.

NEWS GOSSIP SCANDAL

BREWERY CLOSURE

The Mill Valley brewery in Cleckheaton is closed. Owner Steve Hemingway explains:

The Mill Valley Brewery Northern Ltd, was put up for sale in January with no interest at all. What with continuing increases in all round costs it has become increasingly difficult to run a profitable business so, as we speak, Walker & Singleton have been made responsible for auctioning all my equipment.

Eleven years I've been in brewing as a business, and am very sad to let the brewery close.

The taproom is also for sale but we intend to keep in running until we sell the business.

MORE NEWS

New Inn, Denholme: This pub has been closed for a while now, but refurbishment work seems to be taking place.

Mulligans, Bingley: Although not a cask ale destination, it has been announced that the pub has proven to be very popular and will be extending into the premises next door to increase its capacity. A good news story in these trying times.

Fanny's Ale & Cider House has been up for sale since April 26th. Still trading well.

A modest milestone: It is five years this August since the re-opening of the Hermit at Burley Woodhead.

The inaugural winner of Bradford BID's City Pub of the Year is the Exchange. Yet another gong for a lovely pub. Will there be this competition every year?

15th anniversary of Miguel taking over at the New Inn in Wilsden. That's fifteen years of good work in a good pub. Get there for a pint, and to watch him polishing the Pointless trophy.

Humphrey Smith died recently. He it was who seemed to randomly close his brewery's pubs. And can we now look forward to many Sam Smith's pubs reopening? Let's hope so.

The George at Cullingworth has been completely changed internally. It was re-opened a few months ago and seems to have settled down well, providing good ale and food. Currently it offers five real ales carrying such brands as Taylor's, Saltaire, Wainwright, and Love Lane.



OTLEY BEER FESTIVAL

25TH ANNIVERSARY

OTLEY BEER FESTIVAL 2026

Fri 20th & Sat 21st November

Midday till 11^{PM}

40+ REAL ALES - LIVE MUSIC

CRAFT KEG - CIDER - PERRY - GIN - PROSECCO

SOFT DRINKS - LOCALLY SOURCED FOOD

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OTLEY

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BROADACRE WANDERINGS with Paul Davis

And another very warm welcome to this issue's Broad Acres Wanderings. Since last time, my jaunts have included trips to pubs in Preston, Leicester and Worcester, plus the usual selection of club cricket venues too.

The long hot cricketing summer continues with a visit to one of my favourite cricket grounds, New Road, home to Worcestershire CCC, for the first day of the County

and is a must for real ale drinkers. It's also one of the city's most beloved and traditional real ale haunts, and is tucked away on a side street just off the main High Street. The pub is split into small lounge rooms, giving it a warm, cosy and comfortable feel.

The pub is very much at the heart of the local community, is a regular winner of multiple CAMRA awards, and has a great selection of real ales with offerings from Worces-

tershire and neighbouring counties. I order a pint of Ledbury Pale Ale brewed by Ledbury Real Ales, from the nearby town of the same name in Herefordshire, and head outside to the beer garden to join my cricketing pals, for an extended lunch break, which unintentionally lasts an hour into the afternoon session of play at the cricket.

At the end of play, there's enough time to pay a visit to Weavers of Worcester micropub, located on Foregate Street, part of a family of micropubs affiliated



Happy and footloose at Windhill & Daisy Hill CC

Championship match vs Gloucestershire. The ground has a friendly intimate feel about it, with a knowledgeable home crowd, friendly staff, plus lovely views of Worcester Cathedral, not to mention the excellent pavilion with its superb selection of cakes and sweet treats.

A trip to Worcester is not complete without a visit to some of its many fine hostelrys. To that end, we make our customary lunchtime visit to The Plough, a five-to-ten-minute walk away. The pub has a great location, being close to Worcester Cathedral, and not too far from Worcester Foregate railway station,

with Kidderminster Fownd Brewing Company. It is small, comfortable and cosy inside, with an outside seating area. Expanding on the concept established by the popular Weavers Real Ale House in Kidderminster, it has a wide selection of real ales from the Fownd Brewing Company itself as one might expect. They also serve ale from independent microbreweries wherever possible too, plus a decent selection of real ciders.

There's a fully stocked fridge with various can and bottled offerings, up to six cask lines on at any given time, plus eight keg taps

as well. The pub is also dog friendly, and is very handily placed for the railway station, making it a convenient stop for commuters too. The busy friendly crowd is in buoyant Friday night mood, and I purchase a pint of Elephant Riders session pale ale from the aforementioned Fownd brewery, before we catch our train home.

There was also a trip across the Pennines to visit Lancashire's new cricket ground, at Farington, close to Preston. With 700 seats, and being in a bowl shape, it is hoped it will hold up to 5000 spectators. And whilst no ale was on offer at the ground, passing back through Preston on the way back home gave me chance to visit a couple of old favourite ale haunts.

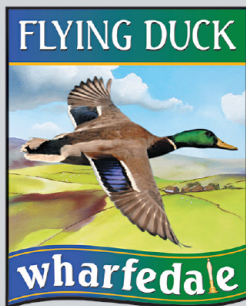
First, its Plug & Taps, around seven minutes' walk from Preston railway station. Opened in 2018, this converted shop is now an establish micropub in the city centre. Being independently owned, and in keeping with many micropubs, it boasts a large selection of cask and keg lines, bottles and cans, real ciders, plus a wide selection of craft gins, spirits, ciders, and wines

28

too. The pub also hosts regular DJ nights, live acoustic music, and tap takeovers. The pub is cosy and compact inside, with good old fashioned pub conversation in keeping with many similar venues of this size.

I precur a pint of Never Known Fog Like It from the Rivington Brewing Company situated close to Chorley, before heading closer to the station for one last pit stop, The Old Vic, conveniently situated opposite Preston railway station. Originally built around 1750, it is one of the oldest pub buildings in the city and serves as a convenient stop for commuters, train travellers, and sports fans alike.

There is a wide selection of drinks available, up to seven hand pumps dispensing real ales, with a strong focus on rotating regional microbreweries, alongside craft lagers and standard draught options too. Real ale tasting paddles and carry-outs are also available. There are multiple TV screens showing various sports simultaneously, as well as a pool table, jukebox, and dartboard too, plus an outdoor seated area with an outside large screen. So, a very



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BREWERY

BEST - BLONDE - CITRA - IPA - PORTER



traditional British pub it's fair to say. However, a quiet Tuesday night means I can settle back in tranquillity with a pint of Glacier pale ale from the Beartown brewery in Congleton, Cheshire.

Following a trip to Kibworth CC to once again watch Gloucestershire CCC, the trip back home to Leeds gave brief time for a quick stop off in nearby Leicester, where The Salmon is always well worth a visit. This is a multi-roomed Victorian corner pub



which is run by Black Country Ales. Again, the ale selection is plentiful, with up to ten hand pulls on at any given time.

There's just enough time for my cricketing

cohorts to quaff a quick pint before home time, and to that end, a pint of BFG golden ale from Black Country Ales, based in Lower Gornal, close to Dudley in the West Midlands, goes down rather nicely.

Continuing along the heavy cricketing theme, the club cricket season is fully up and running, and with endless seemingly glorious

Tapped, 51 Boar Lane, Leeds city centre recently. The establishment opened 13 years ago, and served fine ales plus great pizzas too. I have spent many a happy hour in there, and very much enjoyed my many visits. Let hope it reopens as a quality real ale venue in the near future.

Well folks, that's all for now, but join me again in a couple of months' time.

summer weather, the following venues were visited:

Rawdon CC (Timothy Taylor's Landlord);

Windhill & Daisy Hill CC (including the nice surprise of excellent Ossett Barghest stout);

Kibworth CC (Inclined Plane from the Langdon Brewery); and Kirkstall Educational CC (Kirkstall pale ale).

Finally, I was saddened to hear of the closure of



GO ON: TELL THE WORLD

(well, a part of it anyway)

Get your business noticed among these pages.

Over 4100 copies of Tyke Taverner are printed, and distribution is really quite wide. Clearly the majority of magazines will find a home in the Bradford branch area. However,

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

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

Stephen Fish

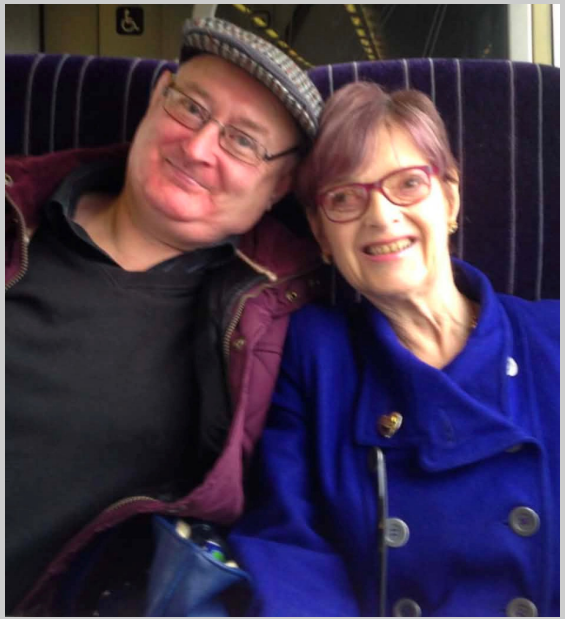
Sad news that Stephen passed away recently in LGI. He had been suffering with poor health for a couple of years, and had had a heart attack last year.

He was very active in the Bradford Branch, especially during beer festival setting up when we had to carry so much equipment upstairs from Mick's den at Victoria Hall. He worked on the glass counter at the festivals.

And he also played cricket for the branch. He loved to join in things, and he loved his real ale.

Stephen looked after his wife Bev for many years.

Fred Holmes



Stephen and Bev



Tony Littler RIP

In 1978 I was part of a team of Bradford CAMRA members who pioneered the concept of a Real Ale Holiday. The central theme was that people from outside West Yorkshire would be given the opportunity to sample the real ales available within our region over a period of several days whilst staying in a University Hall of Residence at modest cost. As well as visiting pubs in the Bradford area using local public transport, some excursions by minibus would be undertaken to hostelrys further afield, for example in the Dales.

One of the participants in the 1978 inaugural holiday was Tony Littler, a resident of East Finchley, north London. He soon became popular with the organisers and with the other participants via his witty humour and clear dedication to real ale. He often joked that, as HMRC employee specialising in duty on alcohol he could strike fear into the hearts of brewery executives by arriving on site and announcing his job title!

The Bradford Real Ale Holiday became an annual event and Tony continued to participate until his untimely death in 1984. After a night out in with friends in London during May of that year, he caught a late tube train back to East Finchley station, arriving about midnight, only to be savagely beaten to death along a footpath between the station and his flat.

When the news reached us we were dev-

astated that such a gentle, peaceful and pleasant person should be treated in this heinous manner. The subsequent extensive police investigation unfortunately failed to identify his killer(s). The case was reopened several times during the following four decades before the breakthrough finally came in 2024. Covert operations together with a chance remark from one of the suspects led to two brothers, aged 15 and 18 at the time of the murder, being charged, convicted and given prison sentences of 10 years and 15 respectively.

Fuller details of the case are to be found in

<https://www.bbc.co.uk/news/articles/cg74e270p13o>



The Bradford Real Ale Holiday continues annually to this day, drawing people from far afield. Its scope has widened into a more sophisticated experience now with visits to places of scenic and historical interest but it retains the central theme of showing visitors the wide range of real ales available in the district. Some participants attend year after year and I am sure that Tony Littler would have been one of those had his life not been so cru-

elly shortened.

The inability of the authorities to identify the miscreants over the subsequent four decades always bugged me. Their recent success in doing so has brought closure for Tony's family and those friends who remember him, including me. Tony Littler, RIP.



Calderdale Beer & Cider Festival



24th-26th SEPTEMBER 2026

Arden Road Social Club, Arden Rd, Halifax HX1 3AG

Open 12pm till 10pm

Admission £4 pay on the door

Free to CAMRA members



Come and treat yourselves to an epic
selection of some of the best beers
available across the UK, all in
one place!

Showcasing

*60 Beers of all variations including beer
from the wood, hand pulled and straight
from the barrel*

12 Traditionally made real ciders



PUBS NO MORE

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



Left:

This 19th century pub was demolished and replaced by a newer building. This, in turn, was also demolished and replaced by the Little Horton Lane medical centre.

Right:

Described as a friendly street-corner pub with a single room, the top part of which houses a pool table. A friendly local clientele was claimed.



Below:

Described as a small pub in industrial area. Popular with travelling people from nearby site.



The three pubs featured last time were:

Armstrong, Little Horton
Great Northern, Thornton
Shoulder of Mutton,
Girlington.

Bradford Branch Socials / Events Sep / Oct 2026

All events start at 7.30pm on Weds unless otherwise stated.

2/9/26	Eccleshill. Suggest start at the Greedy Pig (open until 8). Then any or all: Royal Oak, Jock's Ale House, New Inn.	
9/9/26	Fighting Cock, Preston St. <i>(Help the editor celebrate his Birthday!)</i>	
16/9/26	Branch Meeting at the Brown Cow, Bingley	Note start 7.15pm.
18-20/9/26	Octoberfest. Darley St. See advert on back page for full details.	Volunteer workers will be needed.
23/9/26	Castle, then on to North Parade.	
30/9/28	Upper George and Dog & Gun, Wibsey	
Sat 3/10/26	4 Brewery Taps, Ilkley Start at Ilkley Brewery Tap, on to the Flying Duck, from there to Fuggles & Golding Tap House (kept the name but is now Horsforth brewery tap) 30 Leeds Rd. and then to Bini Brew Co.at 25 Llittle Ln, All are within 1.1 miles from the station.	(postponed from Aug) Suggest 13.46 Ilkley train from Bfd F/Sq (Shipley 1353) Ilkley 1417.
7/10/26	Fox; Hockney then Pride, Shipley.	Also Bar Remedy if open.
14/10/26	Branch Meeting at Caroline St. Club, Saltaire.	
21/10/26	Chapel House, Low Moor	1915 268 Wakefield bus.
28/10/26	Apperley Bridge wander. Start Stansfield, then George & Dragon and Dog & Gun if time.	(A2 Airport bus at 1825 or 1935.)
3/11/26	Milners Arms, 1 Manor St. Eccleshill.	

HALIFAX & CALDERDALE CAMRA

Thu 3/9/26 7.30	Victorian Craft Beer Café, Halifax .	Open Branch Meeting.
Sat 12/9/23 1pm	Whitworth Brewery Visit and Rochdale Town Centre.	Assemble in the Flying Horse in Rochdale.
24-26/9/26	Calderdale Beer and Cider Festival: Arden Road Social Club, Halifax, HX1 3AG	See advert for details.
Wed 30/9/26 7.30	Cross Keys, Siddal.	Pub of the Season Award (Autumn)

For more Halifax & Calderdale CAMRA branch events see detail from Social Secretaries at social@hxcalderdalecamra.co.org

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