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HISTORIC BREWERY FACES UNCERTAINTY

It's like being transported back to the seventies and eighties: Big brewing outfits closing down plant.

Carlsberg are closing the iconic Marston's brewery in Burton upon Trent. Now, that really will not do.

In those bad old days, breweries would buy up other, usually smaller, breweries and close them down, having stripped them of their tied estate. Their beers were usually consigned to history, too, and many areas were reduced to a choice of not very much. (Ladies and Gentlemen, I give you East Anglia.)

To some extent, the Beer Orders stopped that and people put away their "Whitbread Tour of Destruction" tee-shirts and the like, thinking such lunacy was behind us.

Now we have warm words about relocating various brews to other companies - because cask ale sales are not doing well. Compared to what? Perhaps compared to the keg products that are extensively and expensively promoted - and done so with little regard for the truth (see last issue). It's been anything but a level playing field for cask beer for so long.

Carlsberg, we do care. Just stop it.

***** 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 the lowerarchy is at the bottom of the pile, or whether Malcolm Practice is a little dodgy - 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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MULTINATIONALS AT IT AGAIN

CAMRA has reacted with anger to the news that Carlsberg plans to close its Marston's brewery in 2027.

The Campaign has renewed its demands for the Competition and Markets Authority to investigate how global interests have consolidated the UK beer market and supports of Carlsberg's assertion that it is seeking "suitable long-term custodians" for some of the cask beers in its portfolio.

The global manufacturer, which bought Marston's brewing business outright just two years ago, initially entered a joint venture with the brewer in 2020 and then acquired soft-drinks giant Britvic in 2025.

This is not the first time it has closed a historic brewing site. Ringwood and Wychwood breweries have closed. Jennings in Cockermouth was also closed but has found success in independent ownership.

Closure of the historic brewing site in Burton puts around 300 jobs at risk, with dramatic consequences for the town which has been a centre of brewing knowledge for centuries.

Carlsberg wrote to CAMRA as the announcement was made (*see below*), setting out its reasons for the decision and highlighting that it will be seeking custodians for some of the cask beers within their portfolio.

CAMRA recently launched its *Beer in the UK* report and a wider campaign urging the Competition and Markets Authority to launch a formal investigation of the UK beer market. The Campaign maintains independent brewers are locked out of the market by global conglomerates, despite providing genuine innovation and choice to drinkers.

CAMRA chairman Ash Corbett-Collins said: "I was born and raised in Burton and I'm proud of our place at the centre of British brewing. Unfortunately, statements from Carlsberg about understanding the importance of the brewery to the town come far too little too late for most people, CAMRA included.



"This announcement is an absolute disgrace and the latest in a string of actions that show how little they care about our brewing heritage or the nation's drinkers.

"However, we do agree with Carlsberg on one thing. The time is right to think about alternative, independent, brewers who are willing to become custodians of Carlsberg's cask brands and will finally do the beers the justice they deserve.

"Like the rescue of Jennings in Cumbria by passionate and experienced brewers, I hope the Burton brewery can be saved. I've got fond memories visiting the brewery in better days, and maybe I'll be able to go again if it's handed over to independent owners."

****

Letter from Carlsberg Britvic CEO, Paul Davies, to CAMRA:

Dear Ash and Tom,

I am writing to let you know personally that Carlsberg Britvic has today announced a proposal to close Marston's Brewery and the primary logistics operation in Burton upon Trent in summer 2027, subject to consultation.

I recognise the significance of this proposal for our colleagues first and foremost, and for those who care deeply about cask ale and Britain's brewing heritage. I know that CAMRA will have serious concerns and questions about what this could mean for the brewery, the traditional ale brands associated with Burton upon Trent, and the future of the category.

This is not a proposal that we have reached lightly. People have always been at the heart of our business, and our immediate priority is supporting the approximately 310 colleagues whose roles are directly affected throughout the consultation process. We will approach every stage of this process with care, honesty and respect. Our brewery and logistics colleagues have shown exceptional commitment, skill and professionalism and have made an enormous contribution to Burton upon Trent's proud brewing tradition. This proposal is not a reflection on them or the quality of their work.

We are also engaging directly with the local Member of Parliament and other



relevant stakeholders in Burton upon Trent to explain the proposal, hear their concerns and discuss its potential implications for the local area.

The UK ale market has changed significantly over many years. UK cask ale volumes have more than halved in less than a decade, and the wider ale category continues to decline despite significant efforts across the industry, including our own, to reinvigorate it. These trends have had a particularly significant effect on our brewery in Burton upon Trent, where all our cask ale is brewed.

The proposal reflects the long-term structural challenges facing the cask and wider ale market, and the impact those trends have had on the economics of operating the brewery. Against this backdrop, we are proposing to focus our investment where consumer demand is stronger and where we believe it can best support the long-term strength of our business.

As part of the proposal, we are also considering the long-term future of a number of traditional ale brands currently produced at our Burton upon Trent brewery. We recognise the importance of the traditional ale brands associated with Burton upon Trent and the loyalty they inspire among consumers, publicans and communities.

While no final decisions have been made, we are in active engagement with potential partners with the aim of finding suitable long-term custodians who can give these brands the specialist focus and dedicated stewardship they deserve. This proposal does not mean that Carlsberg Britvic is withdrawing from ale. We will continue to sell and support ale brands including Hobgoblin, McEwan's and Brooklyn, and remain committed to the UK beer and pub sector.

We will treat every impacted colleague with the respect they deserve, recognising the skill, pride and dedication they have given to the brewery, the logistics operation and the business. Support for those affected will be available throughout the consultation process – including practical, emotional and professional support – and we will explore suitable redeployment opportunities for affected colleagues wherever possible.

I do not underestimate the brewery's significance to the town and those who care deeply about Burton upon Trent's brewing heritage. While it is too early to confirm specific plans for the future of the site, we understand its importance to Burton upon Trent and will give careful consideration to its heritage assets and place within the local community.

I recognise that CAMRA will reach its own view of the proposal. We may not agree on every aspect of the commercial assessment, but I believe it is important that we are open about the evidence behind the proposal and that you have the opportunity to raise any questions or concerns you have.

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CONSUMER ADVICE

Visit the Citizens Advice Website citizensadvice.org.uk/consumer/
Or you can call the Citizens Advice consumer helpline on 03454 04

Beer and Pub Sector Delivers £37.8bn to UK Economy

By Timothy Hampson

Britain's beer and pub industry generated £37.8 billion for the UK economy in 2025, supported almost a million jobs and contributed £16.8 billion in tax, new British Beer and Pub Association (BBPA) and Oxford Economics analysis has found.

The trade body said the findings demonstrate the sector's economic footprint can be found in every constituency, with all regions generating, on average, £3.2 billion in gross value added (GVA) and supporting, on average, 81,800 jobs.



The sector also generated an estimated £2.2 billion in net capital investment in 2025, with the North West recording the highest regional investment at £325 million.

The BBPA said the sector has proved itself to be fundamentally important for younger workers or those seeking flexible work. Approximately half (48 per cent) of direct jobs are made up of workers between the ages of 16-24 – the equivalent of 341,900 roles – while 60 per cent of workers were employed part-time.

The BBPA says the sector's tax burden must be reduced if it is to continue driving growth and jobs. It is calling for permanent business rates reform, a freeze in beer duty, an increased draught duty discount and a review of employment costs to help protect jobs and ensure businesses can continue investing.

BBPA chief executive Emma McClarkin (*pictured*) said: "This analysis shows why we're the lynchpin for jobs, growth, and communities in every constituency.

"Every single region's job market and local economy is enriched from pints and pubs with them being vital for putting money in people's pockets, being precious community spaces, and boosting investment whilst generating significant tax revenues.

"It would be a perilous mistake to take this for granted, because when they close, we all lose out. We are fortunate that the prime minister and chancellor recognise this and are strong supporters of the sector, as demonstrated by the vital 20 per cent cut in business rates recently announced as a first step to support the sector.

"We now need to see permanent business rates reform, a freeze in beer duty and an increased draught discount, along with a review of employment costs to ensure we can continue to keep people in work, boost the economy, and remain as the heart and soul of communities."

The report found that pubs alone generated £29.8 bilion in GVA, supporting 849,600 jobs and £17.4 billion in wages.

The UK's breweries generated £6.7 billion in GVA and supported 74,100 jobs, while beer sales in the off-trade contributed £2.3 billion in GVA and supported 48,100 jobs.

Latest research from WPI Strategy, authored by former Treasury economist Martin Beck, found the pub plays a central role in creating huge wellbeing benefits for the nation.

The report found pub-based social interaction is estimated to generate a wellbeing value of around £1,000-£2,000 per regular pubgoer each year.

With nearly 30 per cent of UK adults visiting pubs regularly (around 16 million people), the total wellbeing-equivalent value is estimated at up to £30 billion annually, which the BBPA argues is further proof of the intrinsic, unique and important role the sector plays.

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Siddal's Cross Keys wins Halifax and Calderdale CAMRA Autumn Pub of the Season Award

Halifax and Calderdale CAMRA branch members presented the award certificate and banner to the pub's licensees Mike and Lisa surrounded by staff on Wednesday 30th September. The award recognises the Cross Keys' customer service, high-quality drinks and strong community focus.



Branch chair Richard Lee praised the new owners for maintaining the high standard established by the previous licensee and for organising what he described as "an amazing beer festival" this year, featuring beers all the way from Cornwall.

The Cross Keys also serves as a meeting place for multiple community groups with a private room if required, and has regular live music nights, underlining its role at the heart of Siddal. In part due to this success, the team has expanded. It is a pub for the locals and for visitors, traditional and welcoming with a stone fireplace and an array of musical instruments on display, including a sousaphone. Games, books and magazines (including our local Pub Paper and Tyke Taverner) are also available.

The presentation coincided with another milestone for the Cross Keys: the serving of its 441st barrel and the launch of Escapade's "Lemon Drop Hop IPA" which after a walk from the train station, was very refreshing and served perfectly. The pub has served 134 different beers from 25 breweries, most of them based in Yorkshire, since the new landlords took up the reins in December 2025. In total, 10 brand-new beers have been pulled for the first time and they have also hosted the launch of two new breweries.

For further information about the pub please check out their social media pages.



A TERRIBLE DECADE

1969: Malcolm Toft reminds us of the last major compulsory purchase of that decade.

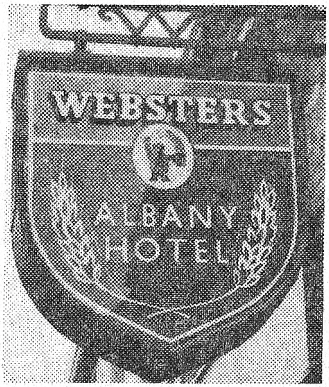
Manchester Road was to lose nine pubs. It once boasted more pubs than any other road in the city, too.

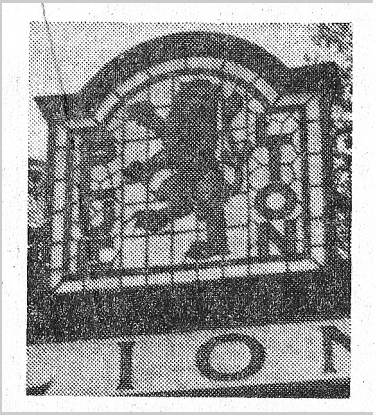
The pubs involved were: Blue Lion; Queens Arms; Albany; Fleece; Wagon & Horses; Horse & Trumpet; Yorkshire Divan; Foresters; Junction.

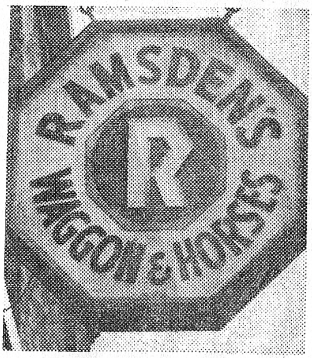
For those who were around then, here are some reminders. *(These pics originally appeared in the T&A in May 1969.)*





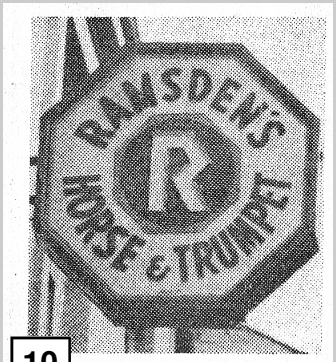




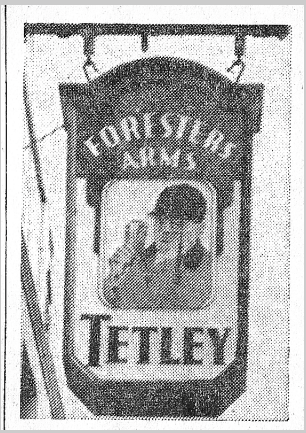


And the breweries...
Tetley
Webster
Ramsden
Charrington

...whatever happened to all them?
(As if we don't know.)







REVIEWING with Russ Petcher

Psycho Slinkys
Marsh fest
The Marsh (Cleckheaton)

It was good to catch up with the Slinkys and we managed to recreate a photo from 40 years ago - as I used to be in a band with Mick and Andy many years ago.

This trio are great to watch and they never fail to surprise me with their song choices. Has anyone else ever seen a band go from the theme tune to War Of The Worlds to Abba? The lad's on-stage banter is just as good as the music too, and it's never a dull moment with lots of improvisation in between songs which had me in stitches.

The lads are always doing gigs so keep your eye out for when they're next playing and get yourselves along.



The real Likely Lads: then and now.

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Cask and Queues – Europe under the EES

...with Peter Conkerton.



The intrepid travellers

The EES is the new Entry/ Exit System designed to beef up security at the European Borders. Since (I'm refraining from politics here) we Brits are now classed as non-EU nationals, this has added a layer of complication to our European travels. I've encountered it five times since its introduction - here's my experiences along with, since this is a CAMRA mag, some notes on beer.

Trip 1: Prague

The Golden City is practically a second home for me & my band of beery travellers. On our customary Sunday arrival we were filed, stamped, photographed and fingerprinted and sipping our first Urquell Tankovna within an hour of landing. Promising start, we thought…

Prague these days has something like 60 microbreweries and brewpubs scattered across the city. We haven't been to all of them, but we're working on it. This time we took the local train to Benesov (about £1 for a return ticket) and worked our way back via Mirosovice, Ricany and Uhrineves, with a brewpub at or near the station at each stop. Marvellous!



Pohjala Brewery Tap, Tallinn

Trip 2: Tallinn

Tallinn's airport is considerably smaller than Prague's, just a shed and a runway really. Only two passport control booths for us non-Europeans, both manned but they looked a bit bewildered by the new system. Fingerprinted and photographed again, about half an hour in the queue, but got a nice stamp in my passport.

Beer-wise my main ambition was to visit the superb Pohjala Brewery taproom and it certainly didn't disappoint. We spent an idle afternoon and evening wandering through their extensive imperial stout menu. (Fun fact – according to the locals it's pronounced something like Puckula – rhymes with Count Duckula.) We also visited Pudel, which claims to be the only bar in the Baltic States that sells cask beer. I can confirm that they do indeed, however it's all imported and at the time of our visit it was Shepherd Neame Master Brew. Curiosity didn't get the better of me – we drank something Estonian and moved on.



67 Kapitali, best in Valletta

Trip 3: Valletta

Perhaps because Malta is more of a tourist destination, the airport was ready. Another plane came in at the same time as us, so roughly 400 people entered the arrivals hall at the same time. I feared the worst as it turned out that more than half of us were in

the non-EU queue. However half a dozen manned booths had us, you guessed, finger-printed and photographed again, at the bus stop in less than 10 minutes.

Beer wasn't the main reason for our visit to the island, but… Malta has three good-sized indigenous breweries, Cisk – mostly



Stout on handpull at 67 Kapitali



Wise words - Chapels Brewpub, Valletta

Eurofizz, and Huskie and Lord Chambray who produce a decent range of crafty kegs. Mostly sours and session IPAs, as is the style of the times, but the odd stout too.

By a happy fluke our hotel was 200 yards down the street from the island's highest - rated pub, 67 Kapitali, and – what's this? A cask stout? Yes indeed, Fungus Rock from Lord Chambray, and very respectable too. We liked the pub so much we went back regularly, and also found lots of quirky bars (including the one where Oliver Reed supped his last sup), a craft beer festival and an international firework display over the harbour. And the weather was perfect. Well played, Malta!

Trip 4: Lille

Eurostar! A welcome relief from airports. We left British soil at St Pancras , crossed the 10 yards of limbo, and were photographed (again) and fingerprinted (again) by M'sieu le Douane in no time flat. 2 hours later we were sur le continent. Let the train take the strain, as we used to say.

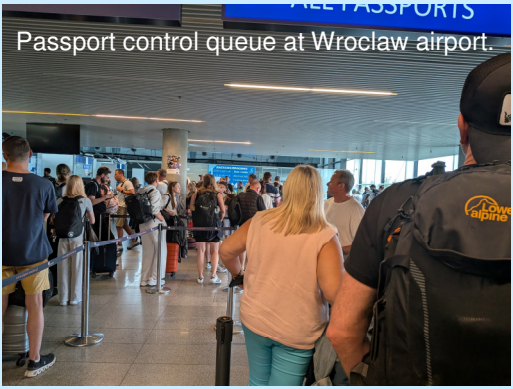


Hopi Brewpub, Lille

Again, Lille wasn't really a beer trip. We were visiting the grave of my great uncle, killed on the Somme in 1917, aged 25. Respects duly paid. It turns out there's a thriving beer scene there though, possibly due to their proximity to Belgium. My favourite was Hopi, a back-street microbrewery with a fine range of beers, excellent food and – at last – a fine imperial stout. Highly recommended, and only 90 minutes from London.

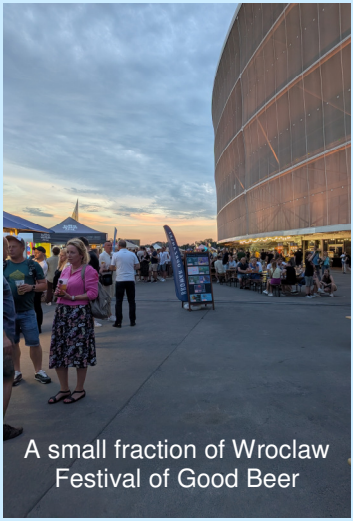
Trip 5: Wroclaw

Oh dear. Wroclaw, again, is not the biggest


Passport control queue at Wroclaw airport.

of airports. Last year it took us the best part of an hour to clear immigration, this year the EU citizens breezed through six gates while the rest of us queued up for one (one!) booth manned by a bored youth processing us at the rate of roughly one a minute. Some

photo-graphed, some not. Some finger-printed, some not. Some interrogated, some not. 90-odd minutes from landing to taxi. Dismal, just dismal.


A small fraction of Wroclaw Festival of Good Beer

On the other hand, we were there for the 16th Wroclaw beer festival - Wroclawski Festiwal Dobrego Piwa, as they say in Poland – so all was well. More beer than you can shake a glass at, food, entertainment, axe-throwing, more beer and a spectacular thunderstorm thrown in at no extra charge. Just to round things off, Szynkarnia in town provided another cask stout, from Browar Nieczajna, and a fine thing it was too. We'll be back next year, passport control notwithstanding.

In conclusion, if you're heading for Europe in the near future be prepared for a long queue. You might get one, you might be lucky, maybe it'll all settle down later in the year. Then all we'll have to worry about is ETIAS…


Handpull at Szynkarnia , Wroclaw



Killer Peculier Collab *By Timothy Hampson*

T&R Theakston and Rooster's Brewing have come together to create Peculier Assassin, a gluten-free beer that fuses the character of Old Peculier with the hop-charged attitude of Baby-Faced Assassin.

Launching in cask, keg and can, the limited-edition 5.4 per cent ABV has been made available to bars and retailers across the UK.

Peculier Assassin is what happens when two distinctive Yorkshire beers collide. Rich, dark and fruit-laden Old Peculier meets the tropical punch and resinous hop hit of Baby-Faced Assassin to create something entirely new. A smooth, deep ruby-brown beer layered with roasted malt sweetness, juicy citrus and pine notes, balanced by vibrant bitterness and a long, effortlessly drinkable finish.

The collaboration brings together two independent Yorkshire breweries, united by a shared passion for characterful beer, innovation and doing things their own way.

Old Peculier is the flagship beer of T&R Theakston and one of the most distinctive strong beers in British brewing. Dark, ruby red in colour, it is instantly recognisable for its deep dark cherry fruit character, soft banana esters and rich malt backbone, layered with gentle roasted complexity.

Baby-Faced Assassin, a 100 per cent Citra-hopped American-style IPA was initially conceived as a 25-litre batch homebrew recipe before forming part of Rooster's core range in 2013. First canned in 2014, the beer has since won countless awards competitions and beer festivals.

The connection between the breweries stretches back decades, with Rooster's chairman Ian Fozard involved in the 1980s CAMRA campaign that supported Theakston's return to independent ownership.

The beer has been jointly developed by Theakston head brewer Mark Slater and Rooster's head brewer Oliver Fozard.

Theakston has brewed the cask version while Rooster's has produced the keg and can releases.



BROADACRE WANDERINGS with Paul Davis

And another very warm welcome to Broad Acres Wanderings. Since last time, there's a pub tour of Lichfield, a couple of hostelries in Redcar, plus the usual plethora of club cricket grounds visited.

Saturday 15 August. And it's a stopover in Lichfield, 12 or so miles from Birmingham for some cricketing fun. After watching two simultaneous cricket matches at Lichfield CC, in which a 12-year-old player stole the show having clobbered a brisk 50 runs and finished off by bowling the last batsman with some devious off spin for good measure too, and checking into our accommodation, a quick check of the CAMRA website informed me that there are three current GBG pubs located within a minute of our residence, as well as a five minute stroll to another offering.



So, first on the agenda is The Beacon. This is a traditional pub situated on Tamworth Street in the city centre of Lichfield. The site itself has hosted a pub for well over a century, previously operating under names such as The Pig, before re-opening in 2024, and is owned by the Titanic Brewery in Burslem in the Potteries and located close to Stoke-on-Trent. It's named after the famous Beacon Park in Lichfield itself.

There are ten hand pulls on offer, with a decent selection of ales from the Titanic Brewery itself, supplemented by other changing guest beers from local and national breweries. Rather than serving a traditional pub menu, the bar serves snacks and pork pies from local butchers and bakers, as well as locally brewed coffee into the bargain too.

I settle in with a pint of Titanic Iceberg Pale Ale (4.1%) before we make our taxing ten second stroll to venue number two, where we land at Beerbohm. Whilst the venue's main focus is upon Belgian craft beers, their selection is complimented by four cask offerings. It is situated across two floors and has a cosy intimate feel upon entering. And whilst the pub does not serve its own food, drinkers are allowed to bring in their own take away offerings, with the bar providing plates and cutlery.

It's a dog friendly venue, and sometimes hosts acoustic music session nights also. I try a pint of Wheelie Pale from the Fixed Wheel Brewing Company from Blackheath on the border of Halesowen in the West Midlands.

It's then next door to the Whippet Inn. This is an independent micropub, which was opened in 2014 in a former retail premises and it was Lichfield's first ever micropub. There's a selection of craft cans and spirits, as well as a selection of craft gins, whiskies, rums, and wines, for non-real ale enthusiasts. For us real ale buffs, there's four hand pulls, plus real cider too. The pub is very much focused upon the local community. To that end, the pub hosts monthly live acoustic music sessions and a friendly Wednesday Cribbage League too. The venue is small and intimate inside, with the focus upon good old-fashioned conversation. There's a small outside drinking area too. I finish off the night with a pint of Titan pale ale from the Left Handed Giant Brewery in Bristol.

The next day, we were due to watch more cricket, with a match between Lichfield's Fourth XI and West Midland's Police First XI but it was postponed. Although, rumours of significant police activity in the Lichfield area the previous evening after our night out on the town are very much wide of the mark!

Instead, we head to Lichfield Bowling Club to witness our first ever live bowls action. Lichfield are proud crown green bowlers, with flat green bowls generally considered to be more upper class and played by people from the Home Counties, so we are informed by the members, who equate the differences

between rugby league and rugby union, with crown green being more associated with the league element of the sport.

Our lack of cricket does, however give us enough time for one last pit stop, as we head for the Horse and Jockey. Upon arrival, we discover it's the favoured post-match drinking haunt for our new found bowling comrades too. The pub is a winner of various local CAMRA awards down the years, the atmosphere is very warm and welcoming, and although the pub shows live sports, it's very much a traditional locals pub with an outdoor spacious beer garden too.

I finish off the weekend's festivities with a pint of Phoenix pale ale from the Abbeydale Brewery, located to the south of Sheffield, before we make our various ways back home to differing parts of the country.

Saturday 19 September and the long and winding road to Wembley starts here, with FA Cup second round qualifying action between Redcar Town and Darlington. This match pitted step five of the non-league pyramid vs step two, with three leagues between the two sides. A cracking cup tie in front of the BBC cameras goes the way of the favourites Darlington by four goals to two, but not without a struggle, as Redcar twice took the lead, before the Darlo Quakers' superior fitness eventually told.



The 1230 kick off did however give plenty of post-match drinking time. First, it's a trip to Rita's Pantry located directly on the seafront along Redcar's Esplanade, it was the town's first ever micropub. Converted from a former amusement arcade, it boasts views of the sea and the Redcar Beacon right across the street. It's also conveniently located for public transport users, being a five-minute walk from Redcar central railway station, and is located close to local bus services. It's dog friendly, and also offers discounts for CAMRA members, and serves one third pint measures for sampling different ales.

In keeping with many micropubs, it's very much a community focused pub, with a cosy and comfortable feel to it upon entering. The pub is nicely busy for a Saturday lunch time, with many of the locals in jovial mood. I head to the outdoor seating area with a pint of FUBAR from the Tiny Rebel Brewery, located close to Newport, South Wales. Next, it's a three-minute walk to another micropub, with the Gypsy Rover being our venue of choice.

Opened in December 2015 in a former insurance office, this is a family run establishment, and reflects the owner's Romany heritage, featuring family history items and traditional memorabilia on the walls. In keeping with its neighbour of Rita's Pantry, it's also located close to Redcar central railway station, and close to local bus services to and from Middlesbrough too.

The pub has a good pedigree, and has previously earned Cleveland CAMRA Cider Pub of the Year recognitions. There are also regular open mic nights, along with other community events, although please note this is a cash-only venue, with a cash machine located directly opposite. The real ale selection is also decent, and I procure a pint of Funky Town from the Wensleydale Brewery in Leyburn, North Yorkshire, before I head home.

There was also the usual selection of club cricket venues visited, as well as Lichfield CC, as earlier mentioned, there were visits to Skipton CC, with its resplendent new club house, pavilion and bar (Hetton Pale Ale from the Dark Horse Brewery, located close to Skipton), Whitkirk CC (Boxer Blonde from the Bowland Brewery in Clitheroe, Lancashire), and, last but by no means least, Rochdale CC, (Brewers Gold from the Pictish Brewery in Rochdale).

Well folks, that's all for this time, but please be sure to join me again soon.

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Final date to enter is the end of January 2027.

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.

NEWS, GOSSIP, SCANDAL

Market Tavern, Windhill, is closed and has tin windows. Looks bad.

Hill Top, Thornton, appears to be closed again. The work done and the reopening seems to be for nothing. Shame if so.

CHANGES ARE COMING TO THE BRADFORD CAMRA ANNUAL AWARDS

Currently the Branch awards consist of Pub of the Years, Inner, Outer and Overall Champion, Club of the Year plus our Pub of the Season winners. We are considering adding to this with several ideas already under consideration and we are willing to consider other categories.

Obviously the Pub of the Year competition is covered by National CAMRA rules and a set scoring system. Our champion enters the Yorkshire Pub Of The Year competition and possibly onwards into the National structure.

From November 1st to 30th we are asking for nominations from Bradford CAMRA members for the Branch Pub of the Year award.

Branch members are invited to nominate up to 3 pubs from within the Bradford Branch area, in order of preference. All pubs that were open & trading by 30 June 2026 are eligible.

CAMRA members will have probably already received correspondence from the branch outlining, in more detail, what a member can do with regards to the various awards, and soliciting ideas for new ones.

Please get in touch with a committee member (see p3) if you need more information and can't access the Internet. Hard copies of nomination forms can be made available.

Once the judging is completed we intend announcing the winners of the Pub of the Year competition at the Bradford Beer & Cider Festival during the evening of Thursday February 25th. That evening will also see any new awards we initiate being made to pubs, landlords and brewers who have been nominated and meet the award criteria.

Subsequently the customary "plagues" will be commissioned for presentation at the winners convenience on an agreed date at their venue.

We would therefore love to see as many of our licensees, their staff and brewers and teams, on the 25th of February when we will announce our winners. Our CAMRA volunteers will be looking forward to serving them for a change. We shall be extending our hospitality to the trade for this one day a year, when we are on the working side of the bar.

It is time we recognised their hard work and the battles the industry has win to even survive in the current climate. A few gongs and a bit of well deserved pampering is the least we can do.

Ricky Holden
Bradford CAMRA Awards Coordinator

For more information, to offer new ideas, and to volunteer for judging etc, see Awards@bradford.camra.org.uk
Not a CAMRA member? Why not join now?

Bradford CAMRA's LocAle latest update:
Add Grade 2, North Parade, Bradford.
Jok's Ale House, Eccleshill,
Idle and Thackley Conservative Club, Idle.
Avondale Club, Shipley / Saltaire.
Remove Clayton Rugby Club,
New Inn. Thornton.



WE HAVE A PICTURE.

Yes, very little has happened of late in the field of presentations and the like, .but...

Bradford CAMRA Committee member Fred is pictured here presenting the new 2027 Good Beer Guide pack to Amy at the Watchmaker, Thornton.

Needless to say she was well pleased - but many are those who are impressed with Fred.

It s not usual to officially present his stuff, but just this once...

Is AI Leaving a Bad Taste? By Matthew Curtis



Standing at the bar in Sheffield's Rutland Arms, I scan the beer list before deciding what to order. Settling on a pint of pale ale from Derbyshire's Pentrich Brewing Company, I watch as the bartender takes a pint pot from the shelf above their head before bringing it down to the swan neck spout in front of them.

Just before they grip the handpull I notice the pump clip and something about its artwork immediately feels a little off. Asking the bartender to pause for a second, I lean in, at which point my suspicions are confirmed – the art is generated by a large language model (LLM) more commonly referred to as generative AI.

It might sound extreme, but I immediately tell the bartender I'd rather order something else. I care about the beer I drink and how much effort and care goes into its production. I deeply value the level of care that takes place in the production of creative work, which includes pumpclip and beer label design. I consider that if I can't trust that this basic level of care has gone into producing said artwork, then I can't trust the beer, either.

Settling instead for a pint of Hillfoot Best by local favourites Blue Bee, the bartender then tells me something surprising – I'm not the only customer they've served that got the AI-ick when spotting this particular pump clip. Could it be that breweries cutting corners with AI artwork are actually putting customers off from buying their beer? There are a few reasons why a brewery might opt to use AI-generated artwork instead of hiring an illustrator or graphic designer. Chief among these is cost. Good art and indeed artists deserve fair remuneration for their work but aren't cheap. LLMs often let you use them for free, or access premium features for a small monthly subscription.

It also gives you a pretty much infinite well of ideas to choose from, seeing that LLMs are trained on vast amounts of art that already exists. The drawbacks, however, feel like they massively outweigh any potential savings. For starters, none of the work AI generates is actually original, and in many cases it is trained on material that is copyrighted, effectively making any artwork produced using it tantamount to theft. Using AI is also woefully bad for the environment.

The data centres in which LLMs are housed not only require massive amounts of energy to run, but a vast volume of water to keep them from overheating. For example, asking ChatGPT a single question uses 10 times the amount of water as a single Google search. If it needs that for just a few lines of text, imagine how much generating reams of images then requires…

But there's more to the anti-AI argument than simply the fact it's stolen work that's rapidly progressing climate change (okay, there shouldn't be, but here we are). The other drawback is that, even with the latest advances in technology, there's always something a little off about the images. The human brain is a clever thing and if something doesn't look right, it can cause those feelings of discomfort that might put them off purchasing whatever uses it. People value authenticity, especially when it comes to the

beer they drink. Generative AI has none. Those savings you might have made by not hiring an artist in the first place may well be lost in sales as a direct result.

As it happens, I'm not the only person who has decided to give breweries that rely on AI artwork the boot. In Newcastle, pubs the Mean Eyed Cat and Free Trade Inn have publicly announced their intention to cease stocking beer from breweries that use generative AI to make their artwork. Speaking to the BBC, the Mean Eyed Cat's Simon Willard commented on his fears that its use might put artists out of work, and how he hopes the policy might cause a few breweries to rethink using LLMs to create their label art.

While this might hopefully inspire a few breweries to actually invest in original creative work to use on their labels and pump clips, in turn investing in the authenticity of their products, some breweries continue to rely on generative AI. Most recently, Hampshire's Vibrant Forest brewery has worked with production company Treacle7 to produce an AI-generated television commercial.

The 30-second advertisement features four of the brewery's core range beers, depicted in a forest, hanging from trees, with one even blooming from a water lily. The only thing is that none of it is actually real… Instead of using the nearby New Forest National Park from which the brewery takes its name, it uses a fake, AI-generated woodland. I find it baffling why a company that celebrates the fact it is near such a stunning area of natural beauty would invest in technology that is fundamentally detrimental to its existence. The video itself feels unsettling – a simulacrum completely ungrounded in reality, which, for me at least, does little to make me actually want to try the beers.

Ultimately, customers will decide what beer they choose to drink with their wallets. For those that value authenticity and social conscience as core brand values, it's unlikely they'll be spending with breweries that invest in the use of generative AI. It's called real ale, after all, not artificial ale.



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BEYOND THE NO. 22 a reprise by Rick Lamb

It was remiss of me but I forget to mention, in part one, the exceedingly good value of travelling by public transport in Prague. If you are over 65, carry your passport with you and you travel for free on trams, trolley buses, buses, metro, trains, ferries across the Vltava, and the funicular, (when it re-opens,) within the city boundaries.



If you are staying for a few days and have to pay, it is as well to buy a monthly ticket, which entitles you to all of the above, for the princely sum of less than a fiver. (If you purchase two 24 hour tickets it will cost more than the monthly one.) It is not surprising to find public transport is extremely frequent and well patronised! (I don't think we waited much more than five minutes for any tram.)

If staying in a central Prague hotel make your way to the Mustek metro station. From here it is along 28 Rijna to Jungmannovo Namesti, then to the end of Jungmannova, where at the junction with Vodickova, on the left, is BOHEMIA GOOSE. The entrance is down a long arcade, where someone is stationed to greet you.

On entering you first notice the spaciousness of ground floor area, the centrepiece of which is the huge, chunky wood bar, with its enormous brass brass beer pump, bearing the legend Bohemia Goose. The cellars are larger still, but we did not explore them. Behind the bar is a magnificent wood cabinet, decorated with bronze figures. Originally it was granted the right to brew in 1434, though after a period of non- brewing it was revived in 1993 by the Pivovar Novomestsky. In 2023 it was completely renovated with a new brewhouse, stills and lager tanks. On offer on our visit were Lezak 12, light lager; Raspberry Wheat and Tmavy Lezak, dark. It is described as being 'inspired by love for traditional folklore, folk songs and dances.'



Dvou Kocek (Two Cats)

From here cross the road to the Vodickova tram stop, it is four stops on the no. 6 tram to Stepanska. Alighting here, and on the same side of the road, about 20 metres beyond the stop, you find PIVOVARSKY DUM BENEDICT. This is a classy restaurant/brewery spread over a ground floor and cellar. (Beers from both Pivovarsky Dum and Klasterni Benedict breweries are served.) The brewery equipment is displayed prominently. Internally, the walls are wood panelled and furniture is quality wood and Tiffany-style lamps illumi-

nate the room. Copper pipes snake around the ceiling. There was an impressive range of beers on our visit: Tankovy Benedict, 5% light; Nachmeleny Benedict, 4.5% light; Tmavy Lezak, 4.5% dark; Psenicne Pivo, 4.5% light; Gose 11, 4.7% light; Breznovsky jantar 11, 4.5% semi-dark; Klasterni IPA, 6.5% semi-dark and Imperial Stout, 8.5% black.



Don't fancy the trams?

Back to the stop where we alighted and it is two stops on the numbers 4, 10, 16, 22 or 23 tram to Namesti Miru. (Alternatively you can walk, but it is uphill.) In the centre of this lawned square is the beautiful, twin towered basillica of St. Ludmily. From here we crossed to the far side of the church to Subertova. Down this street leads to Rimska, where a right turn brought us to a theatre, next door to which was PIVOVAR RIMSKA.

This is an extremely modern bar/brewery with three rooms on two levels. Furniture is equally contemporary, with iron bench seats, chairs, buffets and tables. The main upper lounge was cream painted and the walls virtually unadulterated.. Floor was wood boarded. The whole bar was minimalist. The beer pumps were an unusual steel design. Beers served were: Svelte Vycepi X. 4.3% light; Svelty Lezak XII,

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4.5% light lager; Polotmavy Lezak XIII, 4.8% semi-dark and American Red XI, 4.5%.

We retraced our way back to the same tram stop where we caught either the 10 or 16 tram four stops to Orionka. On the same side of the road, a little way before the stop is the VINOHRADSKA PIVOVAR.



Taps at Rimska Brewery.

Situated in a traditional period building this not only a brewery and restaurant, but a music and theatre club. The entrance to the bar is down a few steps from Korunni street. It is very modern with equally modern wood furniture and wood parquet floor. The bar is stylishly tiled and the domed ceiling and walls are ream painted. The brewery equipment is prominently displayed in the cellar and can be viewed from the upper bar through large porthole type windows. Besides the brewery downstairs there is a huge beer hall. Food is served at lunch and dinnertime.



Four Brewers malt delivery.

A massive range of beers were on the bar: Karanska 9, 3.9%; Vinohradska 11, 4.5%; V12, 4.5%; Jantorova 13, 4.9%; Black Panda, 5.4: Gose, 3.9% Liberator APA, 4.5% Hazy Galaxy, 4.9% and four IPA's.

Crossing the road we rejoin the 10 or 16 tram in the direction of Sidliste Repy, for a journey of about 10 stops, alighting at Zborovskaon Ldicka. This is the first stop over the Palackeho bridge which crosses the Vltava river. On the same side of the road, 50 yards on and tucked into historic vaulted cellars, we arrived at ANDELSKY PIVOVAR.

A small upstairs bar belies the cavernous and spacious underground rooms. Although open it has plenty of nooks and crannies, with very plain minimalist furniture of wood and iron and long wood tables. The exposed, unpointed walls and arched ceiling are a mix of brick and stone. On the walls are illustrations of the brewing process. Just a range of three beers are brewed: Andelsky 11, Czech lager 4.5%; Kolagen 13, semi-dark ale 6.3%; IPA 14, an American IPA 5.6%, plus one special, Earl Grey IPA 5.1%.

Our next brewery is a two tram journey. Firstly, we cross from the Andelsky to the Zborovska Ldicka stop and catch the no. 5 tram, heading back over the river for six stops to Jindrisska, back in the centre of the city. From this same stop it is only three stops on the no. 6 to Dlouha Trida, alighting just before the Stefanikuc bridge. On the left hand side of the bridge, moored by the river bank, is our place of interest. The LOD BREWERY.

This is the 'brewery on a boat,' and from inside there are scenic views up and downstream and of the hillside on the opposite bank. On the bottom floor of the boat is the main part of the brewery and the lagering tanks, with tables scattered throughout and nautical decoration. On the main first floor is the restaurant and bar and the lauter tuns. The walls are covered with pictures of ships and images of the brewing process. The upper deck contains the summer terrace, metal tables and chairs covered by a canvass awning.

The beers are, in the main, named after ships. The four standard beers being: Legie 10, 4.2%; Republika 12, 5.1%; Monarchie 13, 5.5%; Remorker 12, 5.3%; and

a special on our visit, a pale ale, Holiday 5.4%.

Our final brewery was on our return home to the airport and had nothing to do with trams. From our hotel we took the metro on Line A, the green line, from Mustek to Nadrazi Veleslavin. From here the bus station is outside the Metro station and we caught the number 59 Airport trolley bus and alighted, after a journey of about 4 minutes, at the first stop, Vozovna Vokovice. Directly across the road is PIVOVAR LIBOCKE.



Pivovar Vinchradska Beer Menu.

This micro-brewery, in the Prague 6 district, is actually situated in the family run Hostinec Nad Sarkou restaurant, a very modern roadside taverna. It is two-roomed, with a cozy lounge, unexceptional in style, mainly brick walled and tiled floor and very much a locals bar and eatery. The furniture is solid wood and probably its most interesting feature is its collection of typewriters. To the rear of the pub is a beer garden.

All the beers are unpasteurised and unfiltered. They were serving four of their own brews: Sarka 11; Ctirad 12; Robert 12; Dark Cherry Sour 16 along with Rychtar 12.

The return to the airport is from the same stop we alighted at. Not a bad selection of breweries and brew pubs for a four day visit. A good variety of beers and not a poor one tasted. Still plenty more to try!

R.I.P.

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A DAY IN THE LOW COUNTRY- a research paper by Claire Horner

We are increasingly been told that too much alcohol is not good for our health. The government, the press and even CAMRA are trying to enlighten us in the ways of Lo and No. It would appear that there is a shift towards alternatives when it comes to consumption, surprisingly mostly with men aged 18 to 34. Just to make it clear, Low is a drink with 1.2% or less of alcohol by volume. No, is 0.05 -0.5%. My mission for the day was to visit a range of pubs and find out a bit more about what a beer drinker could be offered. Purely for research, to check prices and the range.

So off I went to Skipton on the trusty 59 bus. I like the pubs in Skipton, I'm familiar with what is usually on offer which made my task all the more harder as I'd be going around with a beer drinking friend and knowing what I was missing out on.



I started off in the award winning Beer Engine, with its fantastic line up of beers and today, just to test my resolve they had Kirkstall Dissolution on. But no, its all for research, I can't fall flat at the first attempt. I begrudgingly asked what alcohol free beers they had. To my surprise I was shown the fridge not the door, and a selection of bottles and cans, which included Green Mountain, Thank You, Leffe, Guinness and some lager. I choose the Leffe. It was only a 250ml bottle but a pleasant surprise. Plenty of flavour, not too much carbonation and, because it was in a Leffe glass, no-one was the wiser to it being of 0.0% strength.

Next a very short walk to Narrow Boat. Being a Kirkstall pub, this was full of temptation, but when I asked at the bar I was offered a range of cans. Two from the Kirkstall range, a Veltins Pilsner, Guinness and a cider. I choose Virtuous which is 0.5% in a 440ml can. Great hoppy aroma, lovely colour when poured out, but very cold and quite a lot of carbonation. As well as having these Lo and No listed on all the tables, there was a drinks board beside the regular cask listings.

My third pub choice was Boathouse. Another lovely pub where I have often sat with a quality pint and watched the boats. But today I was on a mission, not just gazing at the barges. There were two beer options, Jever Fun and Erdinger isotonic drink.

Heaven forbid the Germans put the words Alkohol Frei and Bier on the same product. So I opted for the Erdinger, keen to discover its regenerative properties. I even got to drink from a proper wasp-waisted Erdinger glass. An amazing drink, a great alternative to the real thing and not too much gas, I am pleased to say.

Next, a walk across town to The Yorkshireman to encounter my first disappointment of the afternoon. All I could be offered as alcohol free was a can of Guinness, Old Moot cider or Moretti Zero. As none of these are close to what would usually drink, I went completely soft and had Fentimans ginger beer. Needless to say, I didn't linger and moved on.

Last stop in Skipton and the bar nearest the bus station, Sound bar. I noticed there was a blackboard listing alcohol free, but I asked at the counter any way. Here I was offered Erdinger, two from Ilkley brewery and Jever Fun. I choose a 330ml bottle of Nowt Mary at 0.5% and it was in the style of a milk stout. This was unlike anything I had tried all

day. Admittedly it was like the weakest stout ever, but such a flavour, almost like a bitter coffee taste and so creamy. It really was good to find a beer from a local brewery which felt like some effort had gone into creating a taste experience.

I feel reassured by the whole experience; if I ever had to change my ways, there are drinks options out there which are acceptable to a beer drinker. What I noticed was that the staff were generally helpful and knew their products. The sizes varied a lot from 250ml to 500ml, which was reflected in the pricing which at its lowest was £4.40 for a can up to £6.50. My journey back to Harrogate was restful and I slept like a saint after my days efforts.

Claire Horner

NEWS GOSSIP SCANDAL

A word from Jeff Utley MBE: The Darley Street Oktoberfest had a nice range of German beers, good sausages, excellent oompah band, good weather and some good company. However, as I am just recovering from two recent trips abroad and may be suffering from jet lag, but an Oktoberfest in September? - should it have been Septoberfest? Cheers Jeff.

Well, if those trips abroad had included Germany it might have been obvious that they celebrate Oktoberfesty in September. The Bradford version mirrored that event.—DB.

******

Nick Hooper remarks: The sharp-eyed may have noticed that Dark Mild did not feature in the recent promotional photo for the redesigned Timothy Taylor's pump clips. Given that Dark Mild is based on Golden Best, does this suggest that the latter may also be under threat?

It is dropped from the portfolio because sales have dropped so dramatically in recent years that they can't keep it in stock and guarantee the consistency of quality that consumers and the team at Taylors demand of their beers. Golden Best seems safe — DB.



Religion and Vauxies Beer

By Dean Ellison

My latest report from the world of Real Ale and running comes from Sunderland, where local poet F.W. Stubbs described the air as smelling of religion and Vauxies beer. Around here though, Vaux and religion are one and the same, and the history of the Vaux Brewery is intertwined with the history of the city.

Vaux Brewery opened in 1837 when the local ship building industry was at its peak, with almost a third of UK ships built here, so much so the local populous became Makems, for making so many of them. Vaux expanded with the city, expanding into the hotel industry, buying local breweries and building opulent pubs for people to enjoy their beer in. However, when ship building ended in 1988, followed by coal mining in 1993, the city began to experience a decline, and Vaux declined with it, and ceased brewing in 1999.



Dun Cow chips - legendary.

Recently though the dead industrial atmosphere has been banished with help from Levelling Up Fund money supporting place making projects from Keel Square, which now has a statue of a resplendent Vaux dray horse, though the old Vaux Brewery site, now redeveloped into housing after a long run as a brownfield site, and across the new Keel Bridge and through to The Stadium of Light.

The icing on the cake is that Vaux Brewery also bounced back in to life in March 2020, and despite opening just in time for the start of COVID they're still going strong. Best of all they're back in the pub business, and our first port of call is the first pub they revived, Bridge Hotel Vaults.

This 18th Century pub has been brought back to life by Vaux Brewery in partnership with Pop Recs (who also have a great cafe opposite) after 30 years in use as office space. While in that time the original fittings had been removed, the feeling of being in a heritage building has been recreated well through use of extensive dark wood panelling, plush seating and well-appointed light fixtures. This approach drew inspiration from the renovation undertaken in The Bankers Cat in Leeds, a former bookies now turned into a cosy gem.

While there are usually four handpulls on offer, today there was only one, Vaux Blonde Ale, but wanting something dark I opted for Black Wave, their 5% keg oatmeal stout. It delivered the toasty, roasty flavours that you would expect from an oatmeal stout, along with the pleasing silkiness that keg delivers, making for a good start to the afternoon's drinking. They were also blessed with good stock of local CAMRA magazines from across the country and I picked up a selection for myself, leaving copies of the latest Tyke Taverner in their place to help spread the good word.

Our next stop was back across town for the iconic Museum Vaults, a former Vaux Brewery pub which has now been run by the same family for over forty years. The Vaults captures elements of so many of my favourite pubs together under one roof and still comes out as its own unique place. It's laissez-faire approach to updating the décor reminds me of the much missed JFK in Dewsbury, while the mix of people coming and going feels like the King Charles I near Kings Cross in London.

The large main room of the pub is split into two, with the bar and natural light at one end, and a darker, snugger space with a few tables and a jukebox at the other. If you keep

going even further back you'll also find a lovely beer yard for alfresco pints, if you are so inclined. We settled into the dark end of the pub and from the two Real Ales on offer we went for Full Nelson, a 3.9% blonde ale from Newcastle nano Flying Gang, a pint with a golden colour and citrusy, hop heavy flavour, that was nice enough to justify staying in place for a second of the same, which was complimented with pickled eggs from behind the bar.

The final stop of the night is just down the road, The Ship Isis, and if The Bridge Hotel is Banker's Cat away from home then this is the local twin to The Cardigan Arms. Further complimenting the Yorkshire feel to the place I'm blessed with my first cask dark beer of the day, the very quaffable Mother Rat Milk Stout (5.5%) from Huddersfield's Rat Brewery. It's dark, delicious and sweet and a suitably opulent pint for these opulent surroundings.

We'd have stayed out longer and roamed further but I'm in town for the next day's Sunderland Half Marathon, so I didn't want to overindulge, plus, Eurovision was on. The half marathon was a great way to get a better feel of the lay of the land, including a loop around Mowbury Park, a dash past a life-sized sculpture of a walrus and across the Wearmouth Bridge. There were pubs en route, the incredibly appealing looking Elephant Rock on the seafront at Roker Beach (Another Vaux pub), and The Harbour View, but neither were open in time for a quick mid race victual, and no one was handing out little plastic cups filled with Real Ale, so I focused on the finish line, where I knew The Dun Cow was waiting for me.

While I ran the race powered by listening to local hardcode legends Leatherface it was the thought of a pint at The Dun Cow that really kept me moving. But it wasn't a pint of cellar chilled, cask conditioned, carefully poured Real Ale I was thinking about, it was a nice pint of chips.

Last time I was here it was the bar snack of choice, a pint glass filled with freshly cooked chips, but this time when I ask for a pint of chips I'm looked at as if I'd asked for tartan paint or a skirting board hammer, so much so I start to doubt if it was ever real to begin with. Happily, a longer serving member of staff was on hand to confirm that yes, it did use their menu they'd just let it go from the menu.

Maybe the place is too prestigious for it now, following the pubs 18 month refurbishment that saw the roof repaired, Edwardian brickwork cleaned and windows restored using Townscape Heritage Funding, earning the pub two Historic England restoration and conservation awards, and better yet, the local branches CAMRA Pub of the Year 2026 award. For my final pint of the trip how could I not go for the Vaux Best Bitter (4.5%)? It was a simple bitter done well, with malty and floral notes, and it went well with my chips now served in the more traditional plate.

Train times got in the way of a quick stop in Newcastle on the way back for the well loved classics; The Free Trade, Cumberland Arms, The Central, but given how much we enjoyed drinking off the beaten track maybe that's no bad thing. While there are no direct trains from Leeds its worth the extra effort to go somewhere where the local ale is such a prominent part of the culture and the pubs cornerstones of the heritage. And what better way to enjoy and support them both than with a nice pint of Real Ale?



Pub! Where's the pub?

Dean Ellison

RICHARD GARVIE: GOODBYE OLD FRIEND

Richard was born in London and lived there for many years. It was probably his early life experiences in wartime that made him a bit jittery whenever he heard a siren.

His working life led him into the world of theatre, and then film, specialising in costume and set design. In the fullness of time he found a job with Yorkshire Television, working on the likes of Emmerdale as a sound engineer.

This was why he moved to these parts, buying a cosy terraced house in Yeadon.

Richard loved his real ale, but was happy to try anything else of quality. He made many trips to Europe to do just that.

He was an active member of CAMRA and SPBW, attending events, trips and, for instance, working at beer festivals.



Richard died in October, passing peacefully in his sleep at home after a sometimes painful struggle with cancer. He was 87.

Long-time partner, Dave, was with him for the final many weeks when Richard was basically confined to bed. Latterly he was attended daily by many of the NHS's finest, and was made as comfortable as possible.

Bradford CAMRA especially will miss him: that cheeky smile; the pithy comments; the vast experience. Goodbye, old friend.

David Boothroyd



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

PUBS NO MORE Can you put names to them?

Ricky Holden provides the pictures; you provide the answers.



Left:

On a main road eastwards away from the city
Described as another of the area's ex-Melbourne house. With a comfortable lounge, taproom and traditional drinking passage by the main server.



Right:

In a smart suburb north-west of the city.
A large and busy pub with a smart interior, it said. Bass ELB, Stones & Worthington were on offer.

Below:
On a feeder road in BD4.
Offering Tetley bitter in a comfortable L-shaped main area and a public bar /



The three pubs featured last time were:

Old House at Home, Little Horton Lane
New Inn, Church Street
White Horse, Bowling Back Lane

Bradford Branch Socials / Events Nov/Dec 2026

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

4/11/26	Milners Arms, 1 Manor St. Eccleshill	BD2 3BU
11/11/26	Commercial, Thackley. Summer POTS presentation.	
18/11/26	Branch Meeting, Ginger Goose. Bradford	
25/11/26	Ilkley - Friends of Ham / Listers &, if time, Station & Midland	1816 or 1846 Ilkley train from F/Sq station
2/12/26	Highfield, Highfield Rd & Lane Ends, Five Lane Ends.	On 512 Bfd/Shipley bus route. 1905 from Bfd. 1911 from Shipley
9/12/26	Junction, Baildon (Poss short Branch meeting if anything urgent to discuss then social.)	
16/12/26	Saltaire, start Avondale club then some or all of Ring O Bells/Bar 24/Cap & Collar/Saltaire Bar & Kitchen	
23/12/26	Christmas social on North Parade starting at the Peacock/Boar & Fable/Record Cafe	Christmas hats/ badges/apparel etc encouraged
30/12/26	Exchange & City Vaults	
6/1/27	Baildon. Malt Shovel, Angel & Bulls Head	1848 626 Baildon bus from Int (1908 Shipley)
13/1/27	Branch meeting. Venue to be arranged	

HALIFAX & CALDERDALE CAMRA

Thur 5 Nov 7.30	The Fox, Todmorden	Open branch meeting
Sat 7 Nov Noon	Victorian Craft Beer Cafe, Halifax	Back in Black beer festival.
Fri 13 Nov Noon	Barkisland Cricket Club	Barkisland Beer & Pie Festival.
Thu 19 Nov 7.30	Elland Craft & Tap	Open committee meeting
Thur 26 Nov 7.30	Commercial Inn, Sowerby Bridge	Social.
Thu 3 Dec 7.30	Cross Keys, Siddal	Open branch meeting.
Tues 8 Dec 7.30	Three Pigeons	Christmas Social
Wed 30 Dec 7.30	Kobenhavn, Halifax	Social pub tour.

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

Pubs, Pints, People.

Give a gift membership to the beer lover in your life!



Beers are best shared with others. So, treat someone you like to a CAMRA gift membership and bring them along to the pubs and festivals that matter.

FREE ENTRY to all 100+ CAMRA-run beer festivals

Set the membership to start on someone's special day!

They'll receive £30 of beer vouchers, discounts on real ale, free entry to 100+ beer festivals around the UK and more.

SCAN ME

JOIN TODAY

Gift a membership today!
camra.org.uk/gift-membership

CAMRA



Time for that taste of Taylor's

