

The Free Magazine From The Barnsley Branch Of The Campaign For Real Ale



CAMPAIGN
FOR
REAL ALE

THE BAR

FREE

Barnsley Ale Report

Autumn 2015



Pub of the Season



Congratulations go to the Rose and Crown, Hoylandswaine and to Judy and James and the team for their success in picking up the Autumn Pub of the Season 2015. This 1800s farmhouse was turned into a pub when the pub up the road, the Blacksmiths, closed and has been trading ever since. 160 or so years on and with licensee Judy at the helm since 2013 it is still a great drinking pub, with "Pub Grub".
Full story on page 3

www.barnsleycamra.org.uk



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Autumn Pub of the Season

Rose and Crown

Hoylandswaine

Congratulations go to the Rose and Crown at Hoylandswaine which picks up Barnsley CAMRA's Autumn Pub of the Season.

The Rose and Crown is situated in the rural village of Hoylandswaine and is in the heart of the village, hidden away off the main A628 Barnsley Rd that bypasses the village and is one of the gem pubs out to the west of Barnsley's borough.

Dating from 1804, the pub was converted from a farmhouse into the pub when the Blacksmith's pub (up the road) closed in the mid-1800s and still has many of its original features including separate rooms, open fires and exposed beams. The four rooms are made up of games room with dartboard to the far end, small restaurant, open lounge near the main bar and a separate lounge. All these rooms have old pictures from the Barnsley area including a gallery in the small lounge with pictures from the Tasker Trust on display. To the rear there is the beer garden, the car park is quite large and covers the front and side of the pub.

Judy and James took the pub on in August 2013 and in the two years here they have made small but significant changes to make the pub a true community asset. Judy was a junior school teacher while James still works in printing.

The pub opens at 10am for coffee, newspapers and if you're tempted, cakes. "Pub Food" is served seven days a week from 12noon till 8pm Monday to Saturday and from 12.30pm till it's gone on Sunday. The food here is simply good pub food and can include all day breakfast. The menu is on a large beam that runs the width of the lounge and over the bar.

The bar displays a range of four hand pumps with regularly changing guest beers. The real ales feature beers from local breweries as well as some more regional and occasional national ales. Great real ales are what the CAMRA judges were looking for as well as good service and community values when they set out judging this season, all found here with no problems.

Tuesday evenings there is a pub quiz, and Wednesday's Luncheon Club is targeted at older people but everyone is welcome from 12.30pm.

So the well-deserved Autumn Pub of the Season award will be presented on the evening of Friday 23rd October 2015 at around 9pm. Barnsley CAMRA will be offering return transport but it's first come first served, seats on the bus are £3 each, departing the Old No7 at 7.30pm (Contact Margaret on page 24 to book your seat) returning from the Rose and Crown at 10pm. A 92 bus run by Tates Travel Group links the village with Barnsley, Barugh Green, Cawthorne, Silkstone and Penistone in the evening.



Nigel Craft

PUB, CLUB & BREWERY NEWS

Durty O'Dwyers on Market Hill has reopened following an extensive refurbishment and is now called **Annie Murrays**. I have been informed that the pub will be offering Cask ale so great news for the town centre.

The Trades Club on Racecourse Road was offering two cask ales on a recent visit with Sharps Doom Bar & Taylors Landlord on the bar.

The Talbot Inn at Mapplewell is undergoing a major interior refurbishment and building works including new toilets and a kitchen extension, however, as you read this the pub and restaurant will be re-open and in full swing.

The Keys at Hoyland Common held a hugely successful beer festival at the August Bank Holiday Weekend. Over the event, 16 real ales were on offer. The pub would like to thank everyone who attended to make their first festival so enjoyable. Watch out for their Christmas Beer Festival in December.

The White Heart at Penistone is holding a Beer Festival, running 20/21/22 November, see page 12

Sandhill Tavern at Great Houghton is now selling a guest Weston Cider on draught.

Meanwhile also in the village planning permission has been submitted to convert the former derelict concert room at **The Houghton Arms** into bedsits. Barnsley CAMRA have written to the council approving of the plans as it will improve the pub.

Reports that **Dodworth Central Social Club** is now offering real ales will be checked out very soon. The new managers of the **Old No7** in Barnsley Town Centre, Dan and his partner Jen have settled in. Barnsley CAMRA would like to wish Fiona, outgoing manager all the best for the future. We will be making a presentation to Fiona "Commitment to Real Ale Award" watch out on our Facebook and Twitter account for venue and

date, this will be open to CAMRA and non-CAMRA members.

The Star at Hoyland Common is changing hands again, during the change there has been no real ale available.

The Three Horseshoes at Brierley is closed and boarded up. The pub is now up for sale freehold.

Paul who ran **The Kings** at Mapplewell is now running the **George & Dragon** on Summer Lane. Cask ale is now available with Leeds Pale Ale on offer on a recent visit. The Kings has no real ale on offer.

Football fans have been in for a treat of late with the **Redfearn's Bar at Barnsley Football Club** offering cask ales from Acorn Brewery on match days.

A new outlet for bottled World Beer is opening at Elsecar Heritage Centre **Mason Du Biere**, Unit 15 **Acorn Brewery**

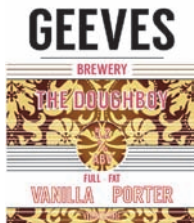
For the first time in their history Acorn Brewery had three finalists at this years GBBF in London. The finalists were **Barnsley Bitter**, **Barnsley Gold** and bottled **Gorlovka Imperial Stout**. The brewery was closed for the day and the team travelled down for the festival's Trade Session. For the second time in its 12 year history (the previous being 2006) Barnsley Bitter won Silver in its category (Bitters), to go with the beer's other current awards - SIBA Regional Gold (Bitter) and SIBA National Silver (Bitter).

In the same week, the brewery received an International award for bottled **Old Moor Porter** at the International Beer Challenge in London, and was awarded a Bronze Medal.

Rounding off a fantastic week for the brewery, they launched their first Brewery's rebrand. Full story for this rebranding is on page 8 New beers from Acorn to look out for over the next couple of months. The IPA series continues with a new hop region of Europe and the first IPA is the British hopped

Endeavour 5.0% and then **Evolution** 4.5% (will be deep red in colour.) Other beers to look out for are **Secret Affair** at 4.5% and **Thunderstruck** at 5.7%.

Geeves Brewery



It's been a while since we've brewed a new beer as we've just trying to keep up with demand for our core range.

However, we have managed to get a slot for this one and we wanted to kick off with something special and so we've done a beer which we have been meaning to brew for some time now. **The Doughboy 'Full-Fat' Vanilla Porter** is rich and sweet and full of vanilla goodness. We've used an extra hot mash to leave lots of residual malty sweetness with flavours of chocolate and caramel and then each cask has been matured with high-quality Madagascan vanilla pods.

We've recommenced bottling our beers with the new branding, unfiltered and unfinned so vegan friendly. Bottled by Bradestone's Brewery at Hebden Bridge. Our beers are now getting further out than ever before thanks to our several wholesalers.

Two Roses

The brewery have launched their new impressive website www.tworosesbrewery.co.uk New beers see's the return of **3C's** 5% pale after an absence of 2 years. The brewery have also brewed a new beer **Pacifica** a pale



hoppy beer 4% using New Zealand hops.

*Phil Gregg
Pub and Clubs Officer*

Barnsley Club Scene

Western Club Trip

Back in July a group of passionate CAMRA members ventured out on a sunny Saturday afternoon on a tour of the Clubs in the Western regions of the borough. It was a fantastic afternoon with some fantastic real ale on offer. First on our trip was the Trades Club on Racecommon road where Taylors Landlord & Sharps Doom Bar were on offer. We then ventured up to the Shaw Lane Sports Club a former club of the year winner where we enjoyed a lovely couple of cask ales from Acorn Brewery. From here we headed out west to the Penistone Royal British Legion Club. The club has become a firm favourite with Barnsley CAMRA members for its warm welcome and superb cask ale and on our visit this was certainly the case with two superb guest ales on offer. We then popped along to a recent addition to the club scene. Following the closure of the Wentworth at Penistone the locals convinced the nearby football club to sell cask ale. The response has been phenomenal with the bar now offering three guest ales along with a draught cider. From here we moved on to the CAMRA national club of the year (yes, in Barnsley!) The Wortley Men's Club has come on leaps and bound over recent years winning branch, regional & national awards. It's easy to see why when you visit. The warm welcome, quality ale and friendly locals create a place that's hard to leave! Sadly we had to leave and made our way to The Hoylandswaine Sports Club, a small club but again another branch award winner. The club was busy as a Cricket match was in full swing. The Abbeydale cask ale on offer was superb as were the Pork pies. If you've never visited The Hoylandswaine Sports Club it's worth it alone for the stunning views and a must for any real ale fan. We then moved on to Cawthorne club. Set in the heart of this pretty village the club had two real ales on offer including one from Acorn Brewery. The club is at the heart of the community and always welcoming and is worth a visit. We ended our survey at Silkstone Golf Club. Unlike another nearby Golf club we were made very welcome despite not wearing trousers and shirts! The beer was equally impressive. We sat outside to enjoy the views over the course and would highly recommend a visit. Overall we had a superb trip that showed that the western part of the borough has far much more to offer the discerning real ale drinker than country style inns, the clubs are very good too!

If you fancy experiencing the real ale clubs in the East of the borough we are running a trip out on Saturday 23rd January. We depart from Barnsley around mid day and return to town around 8 pm with around 12 clubs on the trip for further information or to book a place please contact Margaret Croft.

Phil Gregg
Clubs Officer



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OBE CLUB

We are proud to list the quality real ale pubs and clubs below as local members of the OBE club, honoured for serving the perfect pint of Ossett Brewery beer.

FORESTERS ARMS, 2 Shelley Woodhouse Lane, Lower Cumberworth, Hudders, HD8 8PH

FOUNTAIN INN, Welthorne Lane, Ingbirchworth, Penistone, S36 7GJ

CROWN INN, 22 Hill Street, Elsecar, Barnsley, S74 8EL

SALUTATION, 14 South Parade, Doncaster, DNI 2DR

STAR INN, 64 Barnsley Road, Upper Cumberworth, Hudders, HD8 8NS

Ossett Brewery Pubs are also members of the OBE Club, check the website for locations.
For further details about Ossett Brewery Beers or the OBE Club please contact the sales team
on **01924 261333** or visit **www.ossett-brewery.co.uk**





20 Miles Brewery To Bar

CAMRA LocAle - the accreditation scheme to promote pubs and clubs that sell locally-brewed real ale, reducing the number of 'beer miles' and supporting your local breweries.

Listed below are pubs and clubs in the Barnsley area. These outlets should regularly serve at least one real ale that is 20 miles or less from the brewery to the bar.

Anglers Rest - Wombwell
Barley Sheaf - Wombwell
Barnbrook - Mapplewell
Bridge Inn - Thurgoland
Chennells - Barnsley
Cherry Tree - High Hoyland
Commercial - Barnsley
Conservative Club - Barnsley
Crown & Anchor - Barugh Green
Crown Inn - Elsecar
Dog and Partridge - Hazlehead
Fitzwilliam Arms - Elsecar
Furnace Inn - Hoyland
Fox and Hounds - Shafton
Fox House Inn - Carlecotes
Horseshoe - Wombwell
Huntsman - Thurlstone
Joseph Bramah - Barnsley
Jump WMC - Jump

The Keys - Hoyland Common
Keel Inn - Barnsley
Market - Elsecar
Miners Rest - Old Town
Milton Arms - Elsecar
Old Number 7 - Barnsley
Penistone Church FC - Penistone
Royal - Barugh Green
Rose and Crown - Hoylandswaine
Royal British Legion Club - Penistone
Saville Square - Hoyland Common
Shaw Lane Club - Barnsley
Silkstone Golf Club - Silkstone
Silkstone Inn - Barnsley
Spencer Arms - Cawthorne
Sports & Social Club - Hoylandswaine
Spread Eagle - Penistone

Staincross Club - Staincross
Star - Hoyland Common
Station - Dodworth
Talbot Inn - Mapplewell
Trades Club - Barnsley
Waggon and Horses - Langsett
Wortley Arms - Wortley
Wortley Hall - Wortley
Wortley Men's Club - Wortley
Updated September 2015
Should your local be on this list?
Contact Margaret or Phil p24



EASY

How can you help?

- Watch out for pubs displaying the up-to-date LocAle sign
- Order a LocAle beer. This may be highlighted with the LocAle Crown on the pump
- Enjoy the quality local real ale
- Ask your local if they can stock a LocAle real ale or contact Barnsley CAMRA if you would like us to speak to a licensee about LocAle on your behalf

LocAle Pub Sudoku

Sudoku rules are easy: Fill all empty squares so that the letters (Upper and Lower Case) from 'LocAle Pub' appear once in each row, column and 3x3 box.

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u		L	P			e	l
	L			u		o	
o	A			l		P	u
		P				l	
b	u			e		A	c
	l			c		L	
L	b		A	l			e
P		A	e				

Fresh Look and New Investment at Acorn Brewery

Acorn Brewery has refreshed its branding and announced it will spend £60,000 on new brewing equipment and office space to mark its 12th anniversary.

Dave Hughes, owner of Acorn Brewery said: "We have been trading for 12 years now and have not changed our branding over that time, but feel the time is right for a refresh now.

"The brewing industry has changed a lot since we started in the summer of 2003 and, particularly in the last six years or so. There are now many more independent brewers out there and it is much more important to have a clear stand-out identity at the pumps and on the supermarket shelf."

Acorn has worked with Barnsley-based design agency DMSQD to develop its new branding which draws on aspects of its former image, including colour scheme and the acorn logo, but develops a stronger connection and sense of identity across all its products.

Dave added: "It was very important to us that our new look reflects our 'brewery spirit' of tradition and innovation. The integrity of the business and our signature ales remain largely the same as we are committed to traditional brewing techniques, but we have extended our range and evolved our flavours a little over time, plus we regularly innovate with new IPAs and have introduced kegged beer products. "It has been fantastic working with DMSQD who have understood what we are about completely and developed for us an updated image which uses a clear and attractive chalkboard effect."

The rebrand marks a period of expansion at the brewery. This summer, they will invest in new conditioning tanks, an extended cold room store and new office space at their Aldham House industrial estate premises.

Dave said: "Our three new conditioning tanks will mean an extra 15,000 litres of real ale can undergo the week-long conditioning process at any one time. This is when we monitor the

beer's development before we judge it to be perfectly full-bodied, flavoursome and ready to cask.

"The extra capacity at this stage will loosen up the whole production process and mean we can brew more beer to meet growing demand." The company's larger cold store will mean



Acorn can keep more hops on the one hand and bottled beers ready for collection on the other – all at the optimum temperature of below 14° degrees centigrade.

And a new office area will be created to give the brewery's expanding sales team its own dedicated space for the first time.

Acorn Brewery's

development has been supported through Enterprising Barnsley, a European-funded programme delivered by Barnsley Council which supports local businesses to grow and create jobs.

The brewery has a turnover of £1.2 million and employs 12 people. After doubling production over the last seven years, it now produces around 30,000 pints of real ale a week.

Sales have increased 12 per cent in the past 12 months and Acorn delivers direct to more than 400 pubs and bars in the north and midlands and supplies hundreds of others via wholesalers. It sells into the UK's top five supermarket chains and 50 independent retailers, plus exports its bottled beer to Italy via a wholesale customer.

Dave said: "With our latest investment and new image we are prepared to go on increasing production and sales. Our aim is to increase trade again by at least 20 per cent this year."

Acorn Brewery produces six permanent ales; Barnsley Bitter (Silver medal winner at the CAMRA Great British Beer Festival 2015), Barnsley Gold, Yorkshire Pride, Blonde, Gorlovka and Old Moor Porter.

The brewery also owns the Old Number 7 pub in Barnsley, which it acquired in 2011, and between eight and 10 percent of all its beer is now sold there.

THE CAMRA AWARD-WINNING

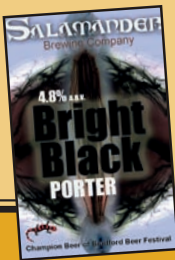
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Pub & Club of the Year

This year's Barnsley CAMRA Pub of The Year Award has been again presented to the **Old No.7**, Market Hill, Barnsley. This makes it the fourth year in a row.

The pub reopened in August 2011 and quickly became Barnsley's premier cask ale venue and created a haven for real ale lovers in the town centre. It's safe to say that the Old No7 has created a popularity of real ale in the town and with this an increasing number of town centre pubs now offer cask ale.

The ongoing success is all down to the hard work of the team at the Old No7 and Acorn Managing Director Dave Hughes and his business partner Michael Thorpe. Through their hard work and boldness, and a great pub team the pub now offers the finest selection of cask ale, continental beers and cider in the borough. All the members of staff pride themselves on their levels of customer service and product knowledge and are all passionate about cask ale.

The Old No7 has been awarded Runner-Up in the Yorkshire Cider Pub of the Year competition and placed fourth in this year's Yorkshire Pub of the Year Competition. Winners were 1st place Kelham Island Tavern, Sheffield; 2nd place The Sun Inn, Pickering; 3rd place The Brown Cow, Keighley

This year's Barnsley CAMRA Club of the Year Award goes to **Wortley Men's Club** and again this is the club's fourth year as winner. Barnsley CAMRA judges had no hesitation in giving top marks to the club on aspects from atmosphere and ambiance to quality of beer and cider. Situated in the pretty village of Wortley, the Club has gained a fantastic reputation for good quality cask ale and traditional cider. Under the stewardship of Nigel and his loyal staff this fantastic Club is certainly worth a visit. CAMRA members are welcome but are asked to show their CAMRA membership card on entry or at the bar.

The Club has also been awarded Yorkshire Club of the Year 2015 with runners up being Three Links Club in Skipton, Wickersley Old Village Cricket Club and the Labour Club (Red Shed) in Wakefield.

Summer Pub of the Season



Barnsley CAMRA Summer Pub of the Season was presented to the Dove Inn, Doncaster Road, Barnsley on 24th July. The pub offers real ales from Old Mill Brewery and the occasional guest beer.

Again, congratulations go to Paul and the family on a well deserved award.

AWAY ALES

Our fourteenth season of Away Ales kicked off on 8th August 2015 so here's a few fixtures we've missed before our print date, pubs chosen of course from CAMRA's latest 2015 Good Beer Guide:

8th August : Chesterfield.

Derby Top, 387 Sheffield Road, Whittington Moor - ten handpumps, near stadium!

18th August: Millwall.

Dog and Bell, 116 Prince Street, Deptford - Fullers London Pride, Bengal Lancer and guest beers, only one mile to stadium.

29th August: Rochdale.

Cemetery Hotel, 470 Bury Road - next to Rochdale Cemetery and near Spotland stadium, always four real ales often six or seven. Listed as having historic interior.

19th September:Blackpool.

Layton Rakes, 17-25 Market Street - three storey Wetherspoon's (Lloyds No 1) with 11 handpumps, opened in 2011.

29th September: Coventry.

Greyhound Inn, Sutton Stop, Hawkesbury Junction – canal-side pub and winner of many local and CAMRA awards, only GBG pub in same postcode area as stadium.

The next five fixtures will be in time for visiting, again handpicked from CAMRA's 2015 Good Beer Guide:-

Saturday 3rd October: Doncaster

The Red Lion, 37/38 Market Place, large historic pub (and now also hotel) enjoying a renaissance as a Wetherspoon establishment. A strong commitment to real ale, particularly from microbreweries, has earned it several local CAMRA awards. It was here in 1776 that the idea was first mooted for Doncaster's oldest horse race, the St Leger. Serves Greene King Abbot, Ruddles Best Bitter and guest beers. Open 9am to midnight Saturdays.

Saturday 17th October: Southend

The Olde Trout Tavern, 56 London Road, A modern town hostelry within walking distance of Southend High Street and both mainline railway stations. The house beer, George's Trout Ale, is from the local brewery - and two other guests are complemented by Westons

Rosie's Pig on draught. Hot meals and snacks are served lunchtimes. An interesting selection of clocks adorns the walls. Local CAMRA Pub of the Year 2013. Open 11am to 11pm Saturdays.

Website: theoldtrout.webs.com

Saturday 31st October: Scunthorpe.

The Malt Shovel, 219 Ashby High Street, Ashby, is a comfortably furnished single-room pub with a conservatory dining/drinking area and the widest choice of beer and cider in town. It is one of only a handful of pubs elevated to the prestigious Oakademy of Excellence, awarded for perfectly served permanent Oakham Ales; Exmoor Gold, Tom Wood's Best Bitter and guest beers make up the beer menu. It gets busy at lunch and teatimes thanks to its good-value home-cooked food. Magazines, newspapers, a book swap and members-only snooker facilities are available. Current local CAMRA Pub of the Year too! Open 10am to midnight Saturdays.

Saturday 21st November: Oldham

Dating from 1796, the Carrion Crow, 271 Huddersfield Road is a vibrant community pub selling a range of ever-changing beers from Marston's breweries through six handpumps. CAMRA Oldham Pub of the Year 2014, the licensee is a real ale aficionado and the pub is cask marque accredited. Pub food featuring local ingredients is served daily. Football and quiz teams use the pub as a base. An annual Christmas fair and St George's Day Walk are held. Open noon to midnight daily.

Tuesday 24th November: Peterborough

The Ploughman, 1 Standard Way, Werrington, is a rejuvenated two-roomed community pub which has been brought to the forefront of the city's real ale outlets by the enthusiastic licensee. Ten handpumps serve beers from both local breweries and from afar. An annual beer festival is held early July. Many activities are hosted including charity events, and live music plays at weekends. Part of the pub was converted into community tearooms, which open at 10am on some days. Local CAMRA branch Pub of the Year 2014. Open noon to midnight Saturdays.

Website: theploughman-werrington.co.uk

Lawrence Mace

The White Heart

Penistone

Originally a 1300s stage coach half way ale house, for seven hundred years it has been a water hole and meeting place. When first opened it was the overnight resting place for coach men and their passengers (Criminal convicts who were tried in Sheffield and transported to Manchester for their punishment).

The Mezzanine Restaurant still has the small jail cell window overlooking the stage coach courtyard. Evolving over the centuries into an inviting bar and restaurant, good homemade food, great ale and friendly staff are our signature. A relaxed warm welcoming atmosphere awaits, whether it be banter at the bar with the locals or chilling on the leather sofas and with a discreet screen showcasing blasts from the past including black and white silent movie classics. There's live music most Fridays and Saturday's.

In honour of when the pub was first up and running, "The Thirteen77 Bar" sits perfectly in the original stage coach courtyard, with wood stove, rustic furniture and wool wraps for the cooler evenings, all adding to the fresco outdoor scene. We open weekends from 5pm, with music and occasional outdoor BBQs.

The Pennine Trail is only 500 metres away from our front door. The perfect place for walkers and cyclists to have a break and a drink; savouring some delicious food, from light bites, home baked rustic bread and sandwiches, to a "White Hearty" three course meal. Our Sunday breakfasts and lunches are the perfect excuse to treat yourselves with our beef reared locally and Yorky Puds that always rise to the occasion. All served with good old traditional homemade gravy.

The White Heart is proud to have been awarded the Cask Marque for real ale and serves Timothy Taylors Landlord and Farmers Blonde from Bradfield Brewery, with periodic guest ales.

We are very proud to be hosting our very first **Penistone Beer Festival** 20th 21st 22nd Nov', with a large selection of Guests Ales and Ciders from the surrounding area. REAL ALE AND GOOD GRUB. The perfect combination so well worth a visit.

Why not call in and sample the fayre?

Join our mailing list to keep abreast of what's on at The White Heart www.thewhiteheart.com
(01226) 762843

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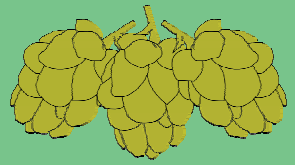
CAMPAIGN
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First 

Drink
Responsibly

Green Ale



No, not the vibrant beers that are made from just-picked hops, but brews that are kind to the planet, using minimum energy and maximum recycling

‘Putting something back’ has become the watchword of a growing number of brewers. They take grain, hops and water from the soil and rocks, and they realise they have to respond to help support a healthy environment.

During the brewing process, large amounts of energy are needed to mash grain and boil it with hops. Much of that energy can leach into the atmosphere unless it’s captured and recycled. Several breweries are now low carbon and use reduced electricity and gas to make their beers. Adnams, the celebrated Suffolk brewer based in the idyllic seaside town of Southwold, replaced its antiquated equipment in 2008

with a new brewhouse that uses 58 per cent less gas than its predecessor. All the steam created during the mashing and boiling stages is recycled.

A new warehouse is based in an old gravel pit and partially submerged. The walls are built of compressed hemp rather than concrete and they maintain an even temperature inside without the need for refrigeration. Solar panels help heat the building. The roof is made of sedum, a succulent plant that acts as insulation, while rainwater collected there is used to wash equipment and delivery vehicles.

Otter brewery, near Honiton in Devon, built a shed in 2009 where casks are filled with beer and, in common with Adnams, it has a sedum roof that captures rainwater for washing and also insulates the cellar. Half of the ground floor is underground and this keeps the building cool without the need for chilling equipment. A few yards from the building, willow beds, ponds and lagoons recycle water from the brewery and return it to the ground, clear and sparkling. Purity brewery in Warwickshire has the good fortune to be based on a farm at Great Alne.

Founder Paul Halsey is determined to save on carbon footprints. A new brewhouse was installed in 2013 and its pumps work continuously rather than being switched off and on. All the steam and vapour is captured and turned back into water, while spent grain and hops are handed to the farmer for cattle feed.

Paul describes his philosophy as “brewing with a conscience”. “Our industry must be greener,” he says. “It takes five pints of water to make one pint of beer and we must reduce our reliance on water.” Purity has developed a

“It takes five pints of water to make one pint of beer and we must reduce our reliance on water.”

wetlands system alongside the brewery, made up of six linked pools and reed beds. Water from the brewery is pumped to the pools and what happens next is left entirely to nature. The water in the first pool is dirty brown and stinks. But as the water moves through the reeds, algae forms on the surface. The colour of the

water changes and wildlife emerges. The final pool has crystal-clear water, which is then recycled in the brewery.

Purity is 10 years old and has grown from three employees to 35, while the new brewery, currently producing 15,000 barrels a year, can increase capacity by 30 per cent. The rustic nature of the brewery is enhanced by the names of its beers. UBU, a 4.5 per cent ABV bitter, takes its name from a farm dog rather unfairly called a Useless Bloody Urchin, while the pale ale Mad Goose (4.2 per cent), is named after a goose that has been known to bite unsuspecting visitors. The new Heart of England Forest is close by and visitors can drop in to buy beer for takeaway from the Purity shop. They are reminded quietly, but firmly, that the beer they enjoy is designed to help save the planet.

Roger Protz is one of the world’s top beer writers, travelling the globe searching out new brews and edits CAMRA’s Good Beer Guide. Read more of Roger’s writing at protzonbeer.co.uk or follow him @rogerprotzbeer

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Well it has been busy out and about, a few pub and club beer festivals have been visited and I managed to get in a few pubs en route. I think the choice of real ales in and around Barnsley over the summer has been fantastic, here are just a few I had.



The Silkstone Inn on Market Street in Barnsley was J.D. Wetherspoons 700th pub. It has a coal theme (The Silkstone Seam stretched under Barnsley) that even

goes as far to the black pendants on the lights. A central modern fireplace creates a warming effect in contrast to the long black bar where two permanent beers and up to three guest ales plus a real cider satisfy the client mix. My choice today was Kelham Island, Pale Rider.

Kelham Island, Pale Rider 5.2% abv.

Good strong aromas of tropical fruits and hops. Flavour of citrus with moderately bitter hops. A wonderful beer and possibly the best pale ales around.

Food Matching - This beer would go well with any curry or a burger. Fancy a dessert, try this beer with Belgian Chocolate Tiffin or a warm Chocolate Fudge Cake.



My next call was at The Keys at Hoyland Common where the pub was holding its First Real Ales Festival. This large roadside pub offers open plan seating for diners with room for the drinkers. It re-opened in December last year after a half a million pound refurbishment. The real ales (up to four in the bar, but 16 while the festival was on) are from all over the UK and supplied by

Wentworth Brewery with at least one being from the brewery. Card carrying CAMRA members get 50p off a pint of real ale. From the festival tent I have opted for Slaters Western American Pale Ale.

Slaters Western American Pale Ale 4.5% abv

Copper coloured bitter. This creamy, malty and yeasty bitter has a fresh hop aroma, quite a mixture of balanced flavours.

Food Matching – This beer would go well with the Ratatouille or the Grilled Chicken. From the sweets board, try it with the Chocolate Brownie





Timothy Taylor Landlord, Black Sheep Best Bitter and Tetley Trad on all the time and 3 guest beers appearing regularly we can't expect you to like everything - so please ask for a free taster before you buy!

Many of our guest beers come from micro breweries within a 25 mile radius, which gives us the Barnsley CAMRA Locale certificate, although we do also feature other beers from around the country.

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◀ My next port of call was of to Elsecar and the Crown Inn. The Crown is a stone built roadside pub in this picturesque village. Its two rooms have quite different feels. The front room having the community feel with the lounge to the back feeling a little more formal. The new conservatory has also added a much more

warm feel to the lounge. The family owners are well established licensees in the village, having run the Fitzwilliam and the Market. Guest beers here are all local with one changing beer always being from Ossett Brewery while the other two guest beers could be from any local brewery. I had the Ossett beer, Santiago Alejandro

Ossett, Santiago Alejandro 3.8% abv

A golden, slightly malty bitter, floral and pine hop aromas. Brewed with Aurora hops from Slovenia.

Food Matching – This beer would go well with Beef or Lamb, for the vegetarian a Ploughman's with strong cheese.



My last call for this beer trail was again in Hoyland Common and this time the Hare and Hounds. A popular food pub with welcoming friendly staff. There is plenty of room for drinkers and diners with its multi rooms. These being a main lounge leading to the restaurant, then a second lounge room to the rear, and a public bar left of the pub. The beers here change weekly and can offer anything from national to

local beers. Today I had the Robinsons Dizzy's Twisted Sister.

Robinsons Dizzy's Twisted Sister 4% abv.

Great looking blonde beer with fruit aroma. A mellow malty flavour with fruity dry hop flavours. Bitter aftertaste.

Food Matching - From the bar menu, this beer would go with chilli and rice or the Brie and Roasted Mediterranean Vegetables Panini

68 different beers drunk in Barnsley's pubs and clubs to date, only 12 more to find.

Does your local have an interesting real ale? If so drop me an email, my address is on the branch officers' page. Cheers!



Nigel Croft

Love Your Local Market Beer Festival

10 - 14 November 2015
10am - 5pm



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- All pubs are nominated, evaluated and reviewed by local CAMRA volunteers and we never charge for entries
- Unique brewery section listing all the breweries in the UK - micro, regional and national - that brew real ale, with tasting notes for hundreds of their beers written by a trained CAMRA tasting panel.



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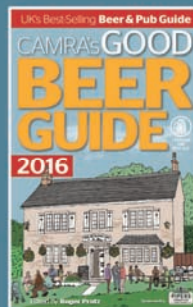
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I enjoy the warmth of autumn days and love cooking with the seasonal fruit and veg. A time to enjoy before the winter darkness. On a sad note, Father Christmas made his first appearance in early August this year. Polite comment fails me.

Brambles.

I have fond memories of the end of the school holidays and going to the hedgerows to collect blackberries, elder berries for pie fillings and sloes for gin. Can you remember getting blackberry thorns in your finger and picking at them until sore. My mother would then clean her finest needle in a gas flame and then pick the thorn out with a certain determination. But she made a stunning blackberry and apple pie. No bought pie filling in her house.



Brambles have a lovely flavour and we bought some Addingham Blackberry Gin at Hull Gin Festival. We enjoyed the day out and tried some very different gins in the pleasant surroundings of The Guildhall. It was an

expensive visit but well worth it. Most of the gins were aperitif style but others were for sipping in the evening or with a dessert. Addingham's being an especially good dessert gin.

Forensic evidence suggests that blackberries have been eaten across Europe for at least 2500 years and folklore, in the UK, says that they should not be picked after Old Michaelmas Day (11 Oct) because the devil has made them unfit to eat, by stepping, spitting, or fouling on them. The more likely reason is that the colder and wetter weather causes mould.

I have included a favourite recipe for bramble curd which is tasty on toast as well as making a quick dessert when combined with thick cream or Greek yogurt.



Bramble curd.

Makes 2 lbs. Have warm, clean jars and lids ready. Store in the fridge and use within 3 months.

400g cleaned blackberries
225g cooking apples – peeled cored and chopped
Grated juice and rind from 1 lemon
100g butter in small cubes
350g sugar
4 eggs lightly beaten and sieved

Simmer the berries, lemon and apple for 15 minutes then pass through a sieve. (Soft, no pips)

Place a bowl over a pan of hot water over a low heat. The bowl should not touch the pan base. Dissolve the sugar in the butter then add the egg & fruit.

Stir continuously and cook until the curd thickens. Do not overheat to avoid scrambling the egg.

Pour into jars and cover with jam film.

Bramble Cocktail

25ml London Dry gin
10ml lemon juice
1 tsp caster sugar (to taste)
10ml homemade bramble syrup or bramble liqueur
Garnish with lemon and brambles

For bramble syrup - press washed brambles through a fine sieve, warm and add sugar to taste. Dissolve the sugar then chill

For the cocktail - shake ingredients with crushed ice and serve in a tall glass.

PS Use the bramble syrup with white wine or sparkling wine instead of gin. An English Kir.





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- Socials and brewery trips, with national, regional and local groups.
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* This price is based on the Direct Debit discount. ⁹⁹ Joint CAMRA memberships will receive one set of vouchers to share. CAMRA reserves the right to withdraw any offer at any time without warning and members should check the CAMRA website for updated and details of current offers.

Competition

Win a Tenner's Worth of Real Ale

Congratulations go to Jo Lane of Barnsley who correctly identified the pub in the Summer edition as the Wheatsheaf at Town End, Barnsley, Jo will be enjoying a tenner's worth of beer at the Crown & Anchor, Barugh Green.

So it's your turn to try and win some beer money. Simply name the (now demolished) pub in the picture (right). To enter, send your answer, name and address, and the name of a pub/club where you will drink your tenner's worth of beer. You **MUST** be and **state that you are 18 or over** (people do still miss this out and we simply cannot accept their entry.)

Please submit your answers by text, email or post to the Editor Nigel Croft. Details are on the branch officers' page 24. Closing date is **Friday 30th October 2015**, and you will be entered into a draw to take place within a week of the closing date. Good Luck...

By entering this competition we will assume that you have agreed to our T's & C's at www.barnsleycamra.org.uk/TsandCs



Pub and Club Winners 2014/15

Barnsley CAMRA Pub and Club of the Year and Pub of the Season

The Old No 7
Barnsley
Pub of the Year 2015

The Rose & Crown
Hoylandswaine
Autumn Pub of the Season 2015

Saville Square
Hoyland Common
Spring Pub of the Season 2015

The Dog & Partridge
Bord Hill, Flouch
Autumn Pub of the Season 2014

Wortley Men's Club
Wortley
Club of the Year 2015

Dove Inn
Barnsley
Summer Pub of the Season 2015

Furnace Inn
Hoyland
Winter Pub of the Season 2014/15

The Commercial
Summer Lane, Barnsley
Summer Pub of the Season 2014



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Linda and Laura - Thank you!



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Social Events Calendar

Tuesday 29th September

Branch meeting and social. Anglers Rest Wombwell. Meeting starts 8pm. Also quiz night on later in evening. Catch the 222 or 226 at 7.20pm or 7.30pm

Thursday 1st to Sunday 4th October

Breaking News. Old No7, Market Hill, Barnsley
Four day Beer Festival

Wednesday 7th October

Survey social of Mappelwell, we start at the Eastfield Arms at 7.30pm to 8pm. Catch the number 1 at 7.30pm. We then move on to the pubs and clubs of Mappelwell and Staincross.

Saturday 10th October

Western Outpost Survey Trip. Depart the Old No7 at 12.30pm and in our minibus call at pubs in the Western Area of Barnsley. Price £5 per person. Book the Second survey and get both for £8.

Tuesday 13th October

Tasting social at the Old No7. Come along and join us in tasting Acorn beers, it's more of a social than any sort of meeting. We start at 8pm and tasting cards are available on the night.

Friday 16th October to Sunday 1st November

Weatherspoon's - World's Biggest Real-Ale Festival at the Joseph Bramah and Silkstone Inn, Barnsley. The Horseshoe, Wombwell and the Church House, Wath. And at the Blue Bell, Hemsworth

Friday 23rd October

Pub of the Season Presentation to the Rose and Crown, Hoylandswaine. Presentation takes place at around 9pm. See page 3 for full information on the pub and travel.

Tuesday 27th October

Branch meeting and social in the Norman Inn, Monk Bretton. Catch the 59 bus at 7.40pm
Meeting start at 8.15pm

Wednesday 4th November

Survey social of Darton and Kexbrough. Catch the 93 bus at 7.15pm and we meet up at the Rose and Crown from 7.30pm

Love Your Local Market Beer Festival 10th - 14th November
We are bringing a four day Beer Festival into the Heart of Barnsley Town Centre. Barnsley

CAMRA have an area in the Semi Indoor Market where we will offer a changing choice of cask beers to drink at the market and a stall for bottled

beers to take away. Open 10am till 5pm Tue, Wed (Closed Thursday) Fri and Sat.

Tuesday 17th November

Tasting social at the Talbot, Mapplewell. Come along and join us in tasting Two Roses beers more of a social than a meeting. We start at 8pm and tasting cards are available on the night. Catch the number 1 bus from Barnsley at 7.30pm

Friday 20th to Sunday 22nd November

The White Heart Real Ale Festival, Penistone. See page 12 for full details.

Saturday 21st November

Eastern Outpost Survey Trip. Depart the Old No7 at 12.30pm and in our minibus call at pubs in the Eastern Area of Barnsley. Price £5 per person. Book the First survey as well and get both for £8.

Tues 24th November

Branch meeting followed by social at the Milton Arms, Elsecar. Catch the 66 bus at 7.35pm or the train at 7.24pm, which involves a walk down the hill. The meeting starts at 8.15pm but needs to finish at 9.15 due to quiz night.

Tuesday 1st December

BAR Distribution Social at the Old No7 from 8pm. Call and collect copies of the BAR and help distribute them around the borough.

Tuesday 8th December

Tasting social, this time at the Anglers Rest, Wombwell where we will be filling in supplied tasting cards for Geeves Brewery Beers. Come along and join us. We start at 8pm and tasting cards are available on the night. Buses are the 226 at 7.30pm or the X20 at 7.40pm

Tuesday 15th December

Our December shortened and brought forward branch meeting is at the Commercial, Summer Lane, this is followed by a wander down Summer Lane and into town. Meeting start early at 7.30pm. Catch the 7.10pm 43 bus.

More meetings and events take place than what we fit onto this page. See our calendar on our website for all our events.

Join the Free Text Update - Just send a text with your CAMRA number and name to the secretary's mobile (07736288072) requesting "CAMRA Text" Updates. These can be stopped by texting "STOP" at anytime.

Information correct as we went to print.

Margaret Croft

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ACORN BLONDE

Beautifully balanced pale ale. An initial creamy, malty body is followed by a citrus fruit and hoppy aroma and taste.



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A deep malt and hoppy aroma with liquorice throughout. Roast malts, fruit and hops also carry through this full-bodied stout.



BARNESLEY GOLD

Golden beer with a fresh citrus aroma and good bitterness levels. Fruit and hops carry throughout. Crisp dry and well-hopped.

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