

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



CAMPAIGN
FOR
REAL ALE

THE BAR

Barnsley Ale Report

Spring 2015



www.barnsleycamra.org.uk **FREE**

Pub of the Season



Congratulations go to everyone at the Saville Square at Hoyland Common for the achievement on being awarded Barnsley CAMRA's Spring Pub of the Season. The modern style of this pub would fit well in any of today's city centres bars, but Hoyland Common has this warm inviting bar with space to chill out and relax. The three handpumps serve both locally and nationally brewed beers.

Full story on page 3

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Spring Pub of the Season

SAVILLE SQUARE

Sheffield Road, Hoyland Common

Barnsley CAMRA Pub of the Season for Spring 2015 has been awarded to the modern and stylish Saville Square at Hoyland Common. To those who may not know the pub, it was once the Prince, however after its extensive refurbishment a few years ago it's quite unrecognisable as that pub now. The modern, high quality style would fit well in any of today's metropolitan city bars, but Hoyland Common has this warm inviting bar, with lots of spaces to chill out and relax. Outside is a covered seating area that runs the length of the pub so no need to be inside for the coming warm spring evenings.



The three reasonably priced real ales on the hand pumps serve both locally and nationally brewed beers which are rotated regularly to give both choice and variation. The judges for this season's award were impressed with the quality of all the real ales on their visits (I think it was the Thornbridge Jaipur IPA for me, Ed) and the comfortable surroundings in the pub.



The food choice here is very good too, offering a choice from breakfast to main meals and Light Bites. And then there's the coffee(s)

Getting to the pub is very easy, a number of bus services will drop you within a couple of minutes walk from the bar, the 66, 67 and 67A as well as the 265 form a very good service both during the day and early evening.

I think it's safe to say that over the few years the Saville Square has been open, it has increased the footfall of people using the pubs in the Hoyland Common area, so it truly has become a great asset to the local community.

The presentation to the staff at the pub will be made on the Friday 24th April at around 9pm, so please come along and celebrate the achievements of everyone at the Saville Square.

Andrew Taylor

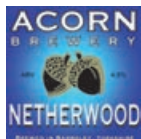
PUB, CLUB & BREWERY NEWS

Some great news to start, following a successful campaign by locals in Mapplewell **The Kings** is now listed as an Asset of Community Value, the first such listing in the Barnsley area. This gives the pub some protection from the threat of developers. The pub's owners Punch Taverns also recently lost a planning appeal to have the pub converted into a superstore. More good news is that **The Star** at Hoyland Common now sells a real ale, it has tried two or three but the regulars have quite taken to Acorn Barnsley Bitter, so this excellent offering is permanent for now. **The West End Club** at Cudworth no longer sells cask ale due to a change of steward. The **Courthouse** in town is no longer selling cask ale. **The Keys**, formally the **Cross Keys** at Hoyland Common has reopened following an extensive refurbishment. The pub now offers up to four guest ales and offers a discount for CAMRA members on real ales, show your CAMRA membership card and receive 50p off a pint or 25p off a half. **Staincross WMC** is also offering cask ales, recently on offer were beers from Two Roses and Acorn breweries. **The Cross** at Royston has changed the regular real ale to Taylors Landlord. The **Station Inn** at Dodworth is continuing to offer cask ales from Acorn and Bradfield breweries and has Acorn Gorlovka in bottles. **Darfield Cricket Club** isn't selling cask ale at the moment due to being out of season but should be starting offering it again when the cricket season starts. The **Travellers Inn** Oxspring is under new ownership and as we edit the BAR is undergoing an extensive refurbishment and should be open as you read this news. The new interior isn't

known, however we have been informed that there will be an increase in real ale choice. Plans have been submitted to convert **Kingstone United Club** into a restaurant and function venue. In Wombwell Low Valley work has very quickly started on converting the recently closed **Thawleys** into a convenience store. A £100k refurbishment has also taken place at the **Norman Inn** at Monk Bretton, the pub closed for a couple of weeks mid February and now offers a range of cask ales from the Marston's portfolio. Finally we would like to wish the **Wortley Men's Club** the very best of luck in the forthcoming National CAMRA Club of the Year Competition, the club announced being in the top four after winning the Super Regional category in November.

Acorn Brewery

Following another record year with a turnover of £1.2m the team are looking forward to going global as they offer their range to the Spanish market. The brewery hope to be brewing 45,000 pints a week this year. As we go to print we are all enjoying **Kohatu IPA** 5.0%, A New Zealand hopped beer with tropical fruit, pineapple flavours and lime notes, also available



Netherwood 4.5% a sweet malty base balanced with fruity hop aroma and **White Oak** 4.8% Pale and aromatic

bitter with citrus fruit aroma and hints of tangerine. The special beer **Madness** will be available again from March.

Two Roses Brewery

The brewery has appointed a new apprentice Adam Cawthrow. Adam started in January and is

focusing on sales and marketing. A new beer for the start of the 2015 is **Locke Ale** a 4% ruby beer named after Joseph Locke the Victorian engineer. The brewery's 200th brew was their award winning

Chinook 4% a pale hoppy beer. A new beer planned for March is **Legacy** a 4%. The popularity of

T'Yellow Jersey has prompted them to introduce this new beer as their 'legacy' from the Tour de France, the beer will be similar to T'Yellow Jersey but with several tweaks to improve the beer even further.

Barnsley Pals' Ale (the beer to commemorate 100 years since the First World War) is available as a bottled conditioned beer. One local outlet for our bottle conditioned beers is the **Grapevine**, Huddersfield Rd, Wilthorpe. Plans are also in place to brew a collaboration beer with **Two Roses, Acorn** and **Geeves**. The beer will be available in bottles and is being brewed to celebrate the Live in Barnsley event taking place this summer.

Geeves Brewery

See Page 11

Wentworth Brewery

Two new beers are out from the brewery, **Frozen Assets** 3.8% A moderately hopped session beer and **Penny Pincher** 3.8% a tawny brown session bitter. New monthly specials are also being brewed with **Yankee Doodle** 4.8% being out at the moment. These beers should be available from the Keys, Hoyland Common, Commercial, Summer Lane, Cock Inn, Birdwell and the Market, Elsecar



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Phil Gregg

Pub and Clubs Officer



WEEKLY LISTINGS

WHAT'S ON AT YOUR LOCAL?

.....

MONDAY

PIE & PINT MONDAYS

All pies are £5.00 & selected ales just £2.50 on a Monday.

THURSDAY

PUB QUIZ

No luck on Tuesday? Never fear, our Thursday pub quiz starts at 9pm.

TUESDAY

PUB QUIZ

Test your knowledge every Tuesday with our pub quiz from 9pm.

FRIDAY

FISH FRIDAYS

Delicious fish specials available every Friday.

WEDNESDAY

BURGER NIGHT

All burgers are just £5.00 on Wednesdays.

SUNDAY

ROAST DINNERS

Sunday Roasts 11:30am-9:00pm, with free soup 11:30am-1:00pm.

.....

BARUGH LANE, BARUGH GREEN, BARNSLEY, S75 1LL



Barnsley Club Scene

Staincross W.M.C.

In this edition of the BAR my club scene article takes us to the latest club in the borough to offer Real Ale. The Staincross WMC is situated in the heart of the village on New Road and is at the heart of the local community, offering a friendly welcome as well as great cask ale.

A fantastic little club and a must visit for any real ale enthusiast.

The club has recently gained Cask Marque accreditation and increased the range of cask ales from one to two fast changing guest ales. The guest ales are sourced from local breweries. Recent beers include ales from Acorn brewery with Barnsley Bitter and Barnsley Gold on offer as well as beers from Two Roses brewery.

The club is a hive of activity offering top entertainment every Saturday and Sunday. Bingo is played every Saturday, Sunday and Monday night.

Snooker, Pool & Darts are also available and visitors are welcome.

To keep up to date with the latest news and details of upcoming acts and beers the Club has social media pages on Facebook and Twitter www.facebook.com/stainxwmc and [@stainxwmc](https://twitter.com/stainxwmc)

Opening Times:

Mon - Thurs: 1pm - 11pm

Fri: 1pm - 11.30pm

Sat: 12noon - 11.30pm

Sun: 11am - 11.30pm

Phil Gregg

Pubs and Clubs
Officer



The book cover features a photograph of a large white building with a clock tower, likely a town hall. A tall glass of beer is on the right. The title 'The Barnsley Real Ale & Cider Guide' is in large yellow text. A price tag of '£3' is on the left. A green banner at the bottom contains the text 'A Complete Guide to Over a Hundred Pubs and Clubs in Barnsley.' and 'Get Your Copy Now From Local Pubs and Clubs or www.barnsleycamra.org.uk/shop'. The CAMRA logo is in the bottom left of the cover.



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 - Carlecotles
Horseshoe - Wombwell
Huntsman - Thurlstone
Joseph Bramah - Barnsley
The Keys - Hoyland Common

Keel Inn - Barnsley
Market - Elsecar
Milton Arms - Elsecar
Moulders Arms - Barnsley
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 - Langseth
Wortley Arms - Wortley
Wortley Hall - Wortley
Wortley Men's Club - Wortley

Updated February 2015

Should your local be on this list?
 Contact Margaret or Phil p24



MEDIUM

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.

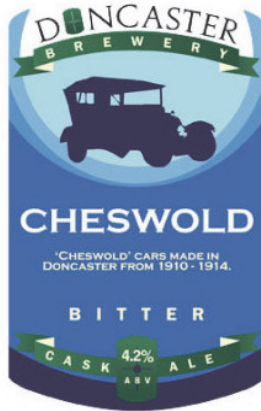
		A		I		P	e
L	I			u			
	o			c	I	L	b
c			b				
		u				b	
				L			c
A	P	L	c			b	
				A		e	P
o	e		P		L		

Spring is on its way and it is time to get out into the countryside with a flask of something hot and tasty. But not all in the countryside is as good as it looks.....

Changing buying habits and supermarket price wars have an effect beyond pub closures. The Yorkshire Post predicts that 100 Yorkshire food producers/manufacturers will close in 2015 as a result of supermarket pressure. These will include big employers and vital, local enterprises. The impact of low milk prices resulted in 55 North Yorkshire farms closing in 2014, a good reason to support local cheese & yogurt instead. Manor Farm, near Keighley, eased their pressures by starting Old Spot Brewery. The Archbishop of York continues to express concern about the rural economy and the high suicide rate amongst farmers.

More of us shop locally but I suspect this is a swap to a local Aldi and not to independents. Discount stores may be cheaper but they tend to source from abroad and may not support the local economy. Most of us say that we want Barnsley market but how many of us regularly shop there for great value fruit & veg? "Totally Locally", a shop local campaign, suggests that spending £5 per week with independents will generate £40m a year for the local economy. (Source www.totallylocally.org)

Some British food markets/ festivals feel elitist where food tourists take photographs rather than shop. Markets in France and Italy have much more of a community feel. Last year, in the Turin area of Italy, we came across the University of Gastronomic Sciences, an international research centre for sustainable agriculture, biodiversity and gastronomy. It is the hub of the Slow Food Movement, a global, grassroots organisation that promotes local economies that are built around good food, the community and the environment. I am encouraged by their research and innovation and the avoidance of any misplaced nostalgia for the past. I am also encouraged by the absence of a fast food mentality based on the concept of production and consumption. Turin also hosts the international Terra Madre festival where more



than ¼ million people from 2,000 food communities meet to address the issues faced by small scale food producers. One exhibit featured 2,000 traditional foods facing extinction.

In Yorkshire, "DeliciouslyYorkshire", a not for profit organisation, supports the "Yorkshire" brand & helps shoppers to identify local produce. You may have used DeliciouslyYorkshire rape oil. CAMRA has the LocAle campaign and continues to fight for real ale, community pubs and consumer rights. CAMRA supports well-run pubs at the centre of community life

and UK culture.

Now back to the countryside and a recipe for a warm meal to put in a flask or to rustle up at home. Courtesy of Ye Old Sun Inn, Colton, near Tadcaster. An award winning pub with a range of real ales. Winner of the DeliciouslyYorkshire Brand Champion 2012-2013. www.yeoldsuninn.co.uk

Roasted Beetroot with Bombay Style Potatoes

250g boiled & cubed fresh beetroot
4 medium Yorkshire potatoes, boiled & cubed
1 onion finely chopped
3 tbs Wharf Valley rapeseed oil
1 pinch ground cumin
salt & pepper to taste
Knob finely grated fresh ginger
4 fresh tomatoes chopped
1 tsp each turmeric, ground coriander, garam masala & chilli powder

Serve with a bowl of crème fraiche and orange zest plus a fresh coriander garnish. (I used lime & mint)

Soften onion in the oil and add the spices. Add a splash of water and simmer for a few minutes then add the other vegetables. Cook for a few minutes until the excess liquid has evaporated. Serve.

I enjoyed this with a Cheswold bitter (4.2%) from Doncaster Brewery. The beer is named after the Donny car manufacturer - 1910 to 1914. www.doncasterbrewery.co.uk

BARNSELEY'S BITTER



JANUARY 1985

WHAT DO YOU PAY FOR YOUR PINT ?

Following in the wake of recent national price surveys, Barnsley CAMRA have carried out a small local survey. During November we visited as many pubs in the Barnsley area as possible to check the prices of a range of ordinary bitters and also the lagers on offer. The results are as follows:

	Lager	Bitter
Overall		
Average price	80p	70p
Lowest price	79p	60p
Highest price	82p	77p

The Beers	Price range	Average
Tetley Bitter	65p - 71p	69p
Stones Bitter	68p - 73p	70p
J. Smiths Bitter	68p - 77p	70p
W'bread Trophy	68p - 70p	69p
S. Smiths OBB	60p	60p
W'bread Castleden	70p - 71p	70p
Websters Bitter	70p	70p

The most startling result is the price differential between Bitter and lager. UK produced lagers, in general, tend to be weaker than bitters and, as its the alcohol level that determines the duty payable, for once the taxman is not to blame for the high price of your drink. So its down to the Brewers who must be trying to recover their high advertising costs, at the consumers expense.

Apart from that it looks as if it pays to shop around for your beer, with Sam Smiths Old Brewery Bitter being the best value. If Tetleys is your tiple then try the Fitzwilliam at Elsecar, at 65p its the

cheapest we've found yet.

Most expensive pint was the real John Smiths at the Old Pavilion in Barnsley at 77p (must be something to do with the cost of potted plants or bouncers wages?). Much better value was the same beer at the Red Lion at Silkstone where it cost us 68p. The Branch's recent outing to Stockport was an eye-opener in terms of beer pricing. That evening we tried Boddingtons, Holts, Burtonwood, Robinsons and Higsons with prices ranging from 58p to 64p! On the other hand, recent visitors to London and the South-East have risked bankruptcy with prices of £1 or more per pint.

So our advice is to shop around in Barnsley, avoid London at all costs and pay a visit to Stockport at the earliest possible opportunity!

C.W.

PUB NEWS

New real ale outlets in the area are still being discovered. Since the last issue of Barnsley's Bitter we can add the following to the list:

- The New Inn at Gawber (John Smiths)
- The Crystal Palace at Thurlstone (John Smiths)
- The Spencers Arms at Barugh (John Smiths)

* The Fitzwilliam at Elsecar and the Ship at Worsborough now have handpumps.

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the World

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British Hops

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Geeves Brewery - Barnsley

Launch New Brand Image

Family-run Geeves Brewery, based at Stairfoot, Barnsley, has unveiled a fresh, new look for its range of cask and bottled ales. The company was established in 2011 but has already gained much recognition for its full-flavoured beers. With several accolades already under its belt, last year saw the brewery's Coco Canal 3.6% awarded with Champion Mild of Yorkshire. Their flagship pale ale Clear Cut 4.4% also won a Gold Medal for Best Bitter at the Society of Independent Brewers (SIBA) North East Beer Competition and subsequent entry into the National Competition held in March this year in Sheffield.

Harry Geeves, Director, says, "We work incredibly hard to brew exciting, tasty beers but we have come to learn how vital solid branding is in reinforcing the overall image of the brewery. The brewing industry is the most competitive it has ever been, particularly in Yorkshire, so we need a look that helps us stand out and support our great range of beer."

The original branding was themed around the waterways where the concept for the brewery was formed, however, as Harry explains, "We feel that our old branding has served its purpose and, in order for us to keep up with the rapidly moving market,

our image needs to be fresh-looking and accessible to a wider drinking public".

The brewery's pump clip designs in particular have had a complete overhaul with an emphasis on simplicity and are intended to be "bold, bright and contemporary", along with a new website and point-of-sale material. As part of the re-brand, there are also some changes to the names of some beers whilst others in the core range will be replaced by completely new beers.

So what about your favourite Geeves tippie?

Unchanged beers include:

Clear Cut 4.4%, Smokey Joe 5%, Fully Laden IPA 6% and Captain Gingerbread 4.3%.

Changes will happen to:

Red Diesel 4.1% which will become Renaissance while Gunwale Dance 4.2% is to become Aurelian. Navigation 3.8% will be discontinued and replaced with a single hop beer of the same strength called Topaz. These are the changes planned at the moment but watch out for one or two other smaller tweaks.



To find out more about the brewery and their beers, visit www.geevesbrewery.co.uk

AWAY ALES

Only six more away games left this season for Barnsley F.C., so let's hope for a better run because we haven't managed any points away since 1st November 2014! CAMRA's 2015 Good Beer Guide will lead us to the best away pints available.

Saturday 14th March: Oldham

From Oldham's four CAMRA GBG entries, this time we'll visit the **Royal Oak Hotel**, 178 Union Street, OL1 1EN. This early 20th century brick building had a refit in 1928, which added a splendid glazed server and lots of small tiling which remain to this day. It has also kept its traditional multi-roomed layout with a pool room. The four hand pumps dispense the Robinson's range. Tea, coffee and bar snacks are available most of the day. Handy for the Mumps tram stop.

Open 11am to midnight Saturdays.

Tel: (0161) 633 2642

Tuesday 17th March: Leyton Orient

A really easy choice for today is the **Leyton Orient Supporters' Club**, Matchroom Stadium, Oliver Road, E10 5NF. This may be the best clubhouse in the Football League. Serving real ale since 1995, it now usually offers a range of seven beers and one or two ciders or perries with bar snacks and rolls available. Closed during matches, it reopens afterwards. Two beer festivals are held each season plus special brewery themed nights. Free entry is permitted with a CAMRA membership card or a copy of the 2015 CAMRA Good Beer Guide. Open from 5.30 weekdays, not during game.

Tel: (020) 8988 8288

Website: orientsupporters.org

Saturday 28th March: Bristol City

It's a lot harder to choose from one of Bristol City centres 15 entries in the this year's CAMRA Good Beer Guide. We've already visited five over the years with Away Ales, so for today we'll recommend a new one: **Seven Stars**, 1 Thomas Lane, BS1 6JG, just off Victoria Street. Many who live miles away call this their local. This small free house offers generous discounts for CAMRA members at all times and for others in a happy hour. Features are a pool table, a rock-oriented juke box and outdoor seating. Eight hand pumps dispense a full range of styles and strengths plus ciders and perries. Quality acoustic acts play on weekend afternoons.

Open: noon to 11pm Saturdays.

Tel: (0117) 927 2845 Website: 7stars.co.uk

Monday 6th April: Colchester

From the eight CAMRA Good Beer Guide pubs listed in Colchester we shall again choose a new one for "Away Ales", the **Britannia Gurkha Restaurant and Bar**, 42 Meyrick Crescent, CO2 7QY. This unusual entry is a family-run pub and restaurant not far from Colchester town centre (nearest station is Town). The traditional bar features both a pool table and dartboards with a large screen TV catering for sports fans. Do take time to look at the Gurkha memorabilia and read about the incredible bravery of those awarded the Victoria Cross. By contrast, the restaurant is pleasantly relaxed and a great place to enjoy the highly-rated Nepalese cuisine. Booking is recommended to avoid disappointment. The beer menu comprises Colchester Metropolis, Colchester No.1 and a guest beer.

Open 3.30pm to 11pm Mondays.

Tel: (01206) 76100

Website: britanniagurkharestaurant.co.uk

Tuesday 14th April: Notts Co

Another feast of eleven pubs to salivate over in the Nottingham: Central section of this year's CAMRA Good Beer Guide. One I particularly enjoyed on my last visit was the **Kean's Head**, 46 St Mary's Gate, Lace Market, NE1 1QA. A cosy one-room pub opposite the imposing St Mary's Church in the historic Lace Market district – the building was once a lace factory. Named in honour of the 19th century actor Edmund Kean, it is busy at weekends and attracts a diverse and varied clientele. Owned by the Castle Rock group, it serves inventive, freshly-prepared traditional English and European food from an ever-changing menu. Three guest ales are usually available, often including a dark beer, together with regulars Castle Rock Harvest Pale, Preservation Fine Ale and Screech Owl.

Open 11.30am to 11pm Tuesdays.

Tel: (0115) 947 4052

Saturday 25th April: Bradford

For our final "Away Ales" of the season we shall feature an old favourite from Bradford's nine CAMRA Good Beer Guide pubs: **New Beehive Inn**, 171 Westgate, BD1 3AA. Multi-roomed, Edwardian, gas-lit free house, built in 1901 and remodelled by William Whitaker + Co in 1936. It has been identified by CAMRA as having a nationally important historic pub interior. The interior comprises a drinking hallway and three rooms with wood panelling. The front room still has fittings from the original construction. Beers are almost exclusively from local microbreweries. Look at the impressive paintings in the back bar and spot the celebrities.

Open 1pm to 1am Saturdays.

Tel: (01274) 721784

Laurence Mace



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Festival



Website QR Code

Getting There!

Catch the number 66 bus from Barnsley or the 227 from Rotherham.

Or Trains to Elsecar

(TBC)



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AROUND BARNLSLEY IN 80 BEERS!

Beers 57 to 60

Over the winter I journeyed out to some nearby pubs rather than hike out too far and found some cracking pints. So here are some of the beers I drank over the cold evenings of winter. Again, I am calling in a few pubs visited in the past but haven't doubled up on any beers.



The **Talbot Inn** in the heart of Mapplewell offers four real ales from the Two Roses Brewery just a couple of miles away in Darton. The food here is also locally sourced. Rescued from the grasping hands of builders, the pub was saved and is lovingly being refurbished little

by little, with the most striking feature so far being the removal of the render to the front uncovering the lovely stone building. My beer of choice today is the owner's favourite, Two Roses Heron Porter

Two Roses Heron Porter 4.2% abv.

A dark beer with a chocolate and sweet flavour. Drinks like a mild with a smooth malt flavour throughout.

Food Matching - From the Bar Menu, this would go well with the Steak and Ale Pie or a Vegetarian Cannelloni.



My next visit is the **Pack Horse** at Royston. The new owners here have turned the pub around and it has now returned to being a thriving village pub. A large restaurant offers excellent food and the large beer garden at the back and the seating area at the front offer areas for warmer days and evenings. From the

choice of the cask ales here I will tell you about the Hawkshead Bitter, however I did have a pint of the other guest beer that was on offer as well from Marston's.

Hawkshead , Bitter 3.7% abv

This is a great session beer, a pale and hoppy bitter ale with a hint of elderflower in the aroma. The taste leads into a long bitterness. A great beer if you have just walked from Cudworth to Royston, as I did, has it makes a great thirst quencher.

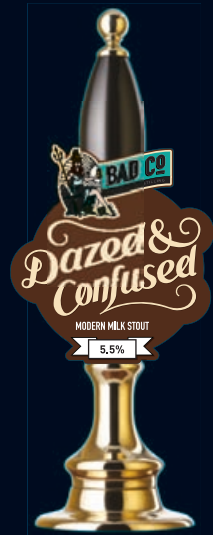
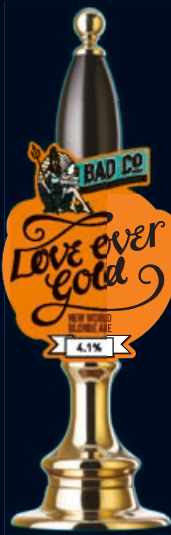
Food Matching – From the pubs menu, try this beer with the Cumberland Sausage or the Vegetarian Burger ▶






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◀ In Dodworth's heyday it had many pubs, in the space of about half a mile stretching off High Street it had 10 serving the vast mining population at the time. Today there only stands the **Thornley Arms**, a popular community pub with multi rooms for games, chatting or just drinking. Everything a pub needs to be, friendly, relaxed with a homely-feel. The pub has also had a

new facelift. The Thornley Arms has a choice of three real ales, today I had the guest beer, Butcombe Bitter.

Butcombe Bitter 4% abv

Brewed in Wrington nr Bristol using Mendip Spring Water and is one of the West Country's favourite beers. Bitter clean taste with a refreshingly dry finish, a cracking pint.

Food Matching – This beer would go well with sausage and mash with peas and gravy.



The **Dove Inn** on Doncaster Road in Barnsley is just a short walk from the town centre just across from St Peter's Church. A fantastic pub with probably the best beer garden around. Its décor is in pale shades with pale wood finish and is mainly open plan. A pool room is served by the "L" shaped bar as well as the lounge area. Another small lounge area leads to the terraced garden which overlooks the football ground.

Old Mill Brewery beers are on offer, this includes a seasonal beer which was my choice today, Springs Eternal.

Old Mill Springs Eternal 4% abv.

This golden beer had a citrus aroma as well as a citrus taste, good sweet malt with a butterscotch sort of hoppy bitter finish. An easy drinking beer.

Food Matching -This beer should go well with pizza.

60 beers sampled around Barnsley so fare, only 20 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!



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A warm welcome from Steve, Sharon and all the Staff



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; DN1 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**





Birthday Barley



Hops may be grabbing the headlines, but it's no accident that brewers call malt the 'soul of the beer' and now is the time to celebrate the creation of a barley favourite

It sounds surreal, positively Pythonesque, to sing 'Happy Birthday' to a field of barley, but there will be major celebrations this year to mark the 50th anniversary of the first planting of Maris Otter. The anniversary will culminate with a beer festival in Norwich in September for which brewers big and small will be invited to produce special brews using this iconic variety of grain.

Iconic is an overused word, but it surely applies to Maris Otter. The barley enjoys such reverence among the brewers of quality beers that, between 2000 and 2013, nine of the 14 winners of the CAMRA Champion Beer of Britain competition used the variety. It was first planted in June 1965 in what is called its mother field in Norfolk. The variety was bred in Cambridge, a cross between two older varieties, Proctor and Pioneer. It's not a simple process: Euan Macpherson, MD of Crisp Malting Group, one of the country's major suppliers of grain to the brewing and distilling industries, told me it costs several million pounds and took eight years to develop a new barley strain.

Brewers love Maris Otter, as it gives a fine sugary extract that works well with ale yeast, it has a rich biscuit aroma and flavour, and is tolerant of errors in the brewing process. And yet, in 1990, the variety was dropped from the approved list of malting barleys by big farmers and large malting companies. The reason given

'Brewers love Maris Otter, as it gives a fine sugary extract that works well with ale yeast, it has a rich biscuit aroma and flavour, and is tolerant of errors in the brewing process'

was that newer varieties have a higher yield, which means more grain can be grown per acre and newer strains have bigger ears of corn.

It was a classic case of "never mind the quality, feel the width". But brewers demanded Maris Otter, and two grain merchants, Warminster Maltings Ltd in Wiltshire and H Banham in Norfolk, bought the rights to the variety and have continued to supply it. Crisp, in Norfolk, turns Maris Otter into malt by using the age-old, traditional floor-malting system that's labour-intensive – with the grain constantly turned by hand – but which creates sweeter malt as a result. Crisp supplies 300 artisan breweries with grain. Warminster and Norfolk farmer Teddy Maufe have both introduced a grain-to glass system that allows brewers to identify the precise field where their batches of Maris Otter are grown. They can then order their supplies from the same fields each year. It brings a whole new resonance to the French wine growers' term terroir, meaning dedication to the best the land can offer.

Teddy says some brewers who use his grain even put a grid reference on their bottle labels to identify where it was grown.

As Maris Otter is such a specialist barley, it has to be contract-grown to enable farmers to plan their planting year by year. Some brewers refuse to use it on the grounds of cost, but I recall Ken Don, the revered head brewer at Young's, who was a passionate supporter of Maris Otter, saying the extra cost was a farthing a barrel. That's a quarter of a penny of pre-decimal coinage – scarcely a king's ransom. Maris Otter is not alone. Two even older varieties of barley have been brought back to life. Seed merchants keep samples of old grain even when they're no longer grown and, as a result, Chevallier from Victorian times and Plumage Archer from the early 20th century have been grown again. Plumage Archer is harvested on the Prince of Wales' estate in Gloucestershire and is used in his Duchy beers. There has been great interest shown in hops lately, but brewers call malt 'the soul of beer' and we must appreciate its key role in making good beer.

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

From BEER - Spring 2015

The Rise & Fall of Henry Carter & Sons of No 7 Market Hill

The pub on Market Hill, Barnsley, now known as the Old No 7 and which is the brewery tap for Acorn Brewery, was for many years known as Carter's No 7 after the family which ran it from 1878 to 1936 as a wine and spirit merchants.



Patriarch Henry Carter was born in Northallerton in 1815 and came to Barnsley at some point before his marriage to Mary Robinson in 1849. His five children, William Henry, Joseph, Mary Jane, Margaret Ann and Matthew were born in Barnsley between 1852 and 1863.

In 1871, Henry is running the Duke of York Inn on Cheapside as a Licensed Victualler, and by the 1881 census he is at No 7 Market Hill as a Wine Merchant with all three of his sons listed as his Assistants. He had lost his wife in 1877 but he lived until 1883, dying at No 7 Market Hill aged 69. They are buried together in Barnsley Cemetery with their married daughter Mary Jane Mantell who died in Sheffield in 1912. According to her entry in the 1911 census she had two children, but both had died young.

Henry Carter senior left £3,500 in his will, worth around £170,000 in today's money.

Eldest son William Henry Carter, was living at No 7 Market Hill in 1901, carrying on the business of Wine & Spirit Merchant. A single man, he had his sister as housekeeper to look after himself and her children who were staying with him. Dorothy Hough, his niece, is listed as his housekeeper in 1911, keeping it in the family might have saved a bit of money!

Dorothy marries Arthur Watkinson in 1916 and has one son; however both father and son die in 1918, this would be in the period of the great influenza epidemic at the end of the First World War. I cannot find her death, so maybe she remarried. His nephew Harry Hough does not go into the family business, he is a Railway Clerk and married with two daughters in the 1911 census.

Henry's second son, Joseph, a Wine & Spirit Merchant of 7 Market Hill, Barnsley, had died in January 1901, before the census, aged 47 and unmarried as far as I can tell.

The third of Henry's sons, Matthew, was carrying on the family name however. He had married in 1895, to Maude Schofield, and had four children, Henry, Joseph Robinson, Matthew Schofield and Mary by 1901, when he was living at 109 Dodworth Road, but still apparently employed in the family business. There were two more children by 1911, both daughters, Maude and Marjorie.

Matthew's eldest son, Henry, was not listed on the 1911 census, aged 15, he was probably away at school, as we know he attended St Cuthbert's College, Worksop. Showing his loyalty to his old school, Henry joined the St Cuthbert's Squad of the Lincolnshire Regiment on 21 September 1914, shortly after the First World War broke out. He had intended to be an electrical engineer and at the time of his enlistment, had been an apprentice at Messrs Thos. Taylor & Sons, Barnsley. He had been a good cricketer and had played for Barnsley's second team. Henry had also regularly sung in St George's Church Choir.

Continues on page 23 ►

The Bridge Inn, Thurgoland



The Bridge Inn at Thurgoland is a lovely country pub run by Ian & Jean Morris aka Grumpy Landlord & Jonesy (just kidding Ian).

The pub was closed throughout the early part of last year and its future looked uncertain. After a slow start it's nice to see the pub thriving again.

Ian is a traditional Landlord who knows how to look after his cellar, offering a range of hand pulled real ales, the main stay of these beers being Copper Dragon's Golden Pippin and Wentworth's Bridge Imperial Ale. One other beer is a changing guest beer but Ian says this will soon change and up to four real ales will be on offer.

Jonesy is the Landlady, and she can be found running the kitchen and producing quality, local, home cooked food.

The refurbished lounge now features the addition of a log burner, giving it a cosy feel.

The bar is perfect for walkers with its stone floor and plenty of space for doggies to lounge in front of their own log burner.

The pub also has the added advantage of a large

car park and a massive beer garden to the rear. It's a pleasure to see this fine country pub, once again, open every day, serving good food, cracking beer and catering for everyone with Sport, Quiz Night and Music Night.



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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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Email: enquiries@thehuntsmanthurlstone.co.uk

◀ From page 20



PTE. H. CARTER (BARNSELEY)

Barnsley Chronicle 10 Jun

Harry, as he was known locally, was sent to France in November 1915 and was due for leave when unfortunately he was killed on 30 May 1916. The Barnsley Chronicle published this letter from his Company Commander on 10 June 1916, "He died at his post, being hit by shrapnel. I especially feel his death as I am an old Worksop boy myself."

It was reported that Private Griffiths heard him call after a "whizz-bang" burst, and rushed to catch him as he fell. He was unconscious from the time he was hit and died half an hour afterwards. He is buried in Becourt Military Cemetery in the Somme, France. The article notes that "the deceased would have been 21 years of age next August".

Second son Joseph Robinson (named for his grandmother we can assume) had also joined the army and, at the time of his brother's death, was in training at Cannock Chase with the York & Lancaster Regiment. He was transferred to the West Yorkshire Regiment and must have been sent out to France shortly afterwards as he was reported missing in a Barnsley Chronicle piece on 4 November 1916. Born in 1897, he can only just have been old enough to serve abroad as the age limit in 1916 was 19 years old.

His body must have been found later as he is buried in the Connaught Cemetery, Thiepval, in France and his date of death is given as 28 September 1916.

Matthew Carter had now lost his two older sons, he also loses his youngest daughter Marjorie in 1923, aged just 25.

We know that the Carter family name remained above the No. 7 until 1936 and this fits exactly with the death of Matthew's his third and last son, Matthew Schofield (named for his mother) Carter in 1936, just 5 years after his father. Neither Matthew senior nor his son leave a great deal in their wills, so the business still seems to be in the hands of William Henry Carter who must surely have retired as he was 85 years old and living at 49 Sackville Street when he died in 1937. He left £23,620 in his will, or around £870,000 in today's money. This does suggest that he sold the business as there were no "Sons" left to pass it on to.

Henry's remaining daughter and William Henry's sister, the widowed Margaret Ann Hough, remains at 49 Sackville Street until her death in 1942, but she too leaves very little in her will. So where did the family fortune go?

Photos from the Barnsley Chronicle with thanks to Barnsley Archives. Both Carter sons are remembered on the Barnsley Grammar School Old Boys' War Memorial now on display in the Cooper Art Gallery.



Pte. J. B. CARTER (Barnsley, missing)

Barnsley Chronicle 11 Nov 1916

Linda Hutton

Winter Pub of the Season

In January Barnsley CAMRA joined the many regulars at the Furnace Inn, Hoyland to congratulate the pub picking up the Barnsley CAMRA Winter 2014/2015 Pub of the Season.

The team at the Furnace have created a super community local for the area. Thanks for a wonderful evening and congratulations once again.



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Proof Readers

Linda and Laura - Thank you!



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Friday 15th May 2015

These should be sent to the Editor
at the address on the left.

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Social Events Calendar

Saturday 14th March

Day out to Huddersfield for a tour around some great pubs. Catch train at 11.01am for a return at 6.12pm.

Tuesday 17th March

Beer Festival Meeting at the Old No7, Market Hill, Barnsley starting at 8pm .

Tuesday 31st March

Branch meeting and social at the Bridge Inn, Thurgoland. Return trip by Mini bus, fare will be £3 per person. Please book with Margaret ASAP. We depart from Old No 7 at 7.15pm. Return from the Bridge Inn at 9.45pm and straight back to town centre.

Wednesday 1st April

Survey social of Ardsley and Stairfoot. Meet at the Black Bull, Grange Lane at 7.45pm.

Tuesday 7th April

Beer Festival Meeting at the Silkstone Inn, Market Street, Barnsley starting at 8pm.

Saturday 11th April

Day out to Doncaster and a visit to the Doncaster Brewery Tap plus a look around the Brewery. Later visits to other pubs in town. Catch Bus X19 at 10.50am.

Please contact Margaret so numbers can be forwarded to the brewery.

Tuesday 14th April

Tasting panel social at the Talbot Inn, Mapplewell. 8pm. Tasting Two Roses beers. Tasting cards provided, catch the No 1 bus at 7.30pm.

Tuesday 21st April

Branch meeting and Beer Festival Meeting at the Market Hotel, Elsecar. Start 8.15pm. Note the meeting has been moved forward a week due to Festival.

Friday 24th April

Barnsley CAMRA's Spring Pub of the Season Award to the Saville Square, Hoyland Common. Catch Bus 66 at 7.35pm from Barnsley. The presentation will be made around 9pm. See page 3 for full details.

BEER FESTIVAL

Friday 1st to Monday 4th May
Barnsley CAMRA Beer Festival
At the Elsecar Heritage
Railway Centre
www.barnsleycamra.org.uk

Saturday 25th to Thursday 30th April

Beer Festival setup from noon each day. Also

Friday 1st to Tuesday 5th May

Beer Festival open and takedown from 10am each day. CAMRA volunteers needed at all sessions.

Wednesday 6th May

Survey and social around Grimethorpe. Meet at Red Rum. Catch bus 30 at 18.53pm alight at St Luke's Church for a short walk up the hill.

Tuesday 19th May

Tasting panel social at the Old No7, Barnsley. 8pm. Tasting Acorn beers.

Sunday 24th May

Cider Farm Visit, To book your place please contact Margaret for full price details and departure time.

Tuesday 26th May

Branch meeting and a social at Dove Inn. Doncaster Rd. Meeting starts at 8pm.

Join the Free Text Update - Just send a text with your CAMRA number and name to the secretary's mobile (page 24) requesting CAMRA Text Updates. Information correct as we went to print. For bus and train times call Travel South Yorkshire on 01709 515151 (till 10pm) or try the journey planner at:
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Margaret Croft

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