

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



CAMPAIGN
FOR
REAL ALE

THE BAR

Barnsley Ale Report

Autumn 2014



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

Pub of the Season

The Dog and Partridge, Bord Hill, Flouch



A warm welcome awaits everyone who calls in at the Dog and Partridge, Barnsley CAMRA's Autumn Pub of the Season. This pub has up to four locally sourced real ales, and history that is traced back to the Elizabethan period. Enjoy the beers in the main bar in front of an open log fire where the room has traditional oak beams and nostalgic photographs that gives the bar a warm feeling of days gone by. Presentation of the Autumn Pub of the Season will be made on **Friday 17th October**. However, the Dog and Partridge is famous for its traditional sing-a-longs which have been going on for over 40 years, these music hall and second world war songs take place every Saturday and Sunday evening, and everyone is welcome to come and join in.
Full story on page 3

www.THEBAR-Barnsley.org.uk

THE DOG & PARTRIDGE

COUNTRY PUB & HOTEL

A warm welcome awaits at the Dog and Partridge, an ancient Inn with a history that can be traced back to the Elizabethan period.

Relax in front of the roaring open fire on those cold winter months or enjoy the stunning Moorland views from the beer garden during the long summer days, whilst sampling the selection of beers, lagers and wines which are available. A CAMRA multiple awarded winner, the Dog & Partridge is proud to include a good choice of cask conditioned beers, some locally sourced and others from around the country.

Traditional country cooking the way it used to be, featuring many old favourites is complimented by modern cuisine.

- Four Real Ales
- Fresh Home Cooked Food
- Families Welcome
- 10 En-Suite Bedrooms
- Open Log Fire



Barnsley CAMRA

Pub of the Year 2006 & 2008

Winter Pub of the Season 2005/06 & 2011/12

Autumn Pub of the Season 2014

Open 12-11 Daily

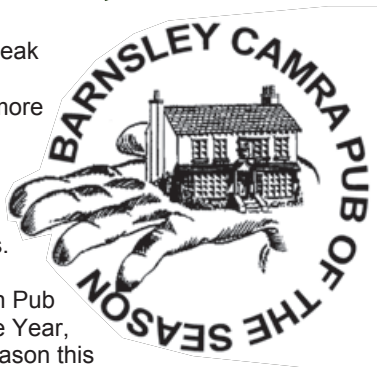
BORD HILL - FLOUCH - BARNLSLEY - S36 4HH

Tel. 01226 763173 email info@dogandpartridgeinn.co.uk

Autumn Pub of the Season

The Dog & Partridge Bord Hill, Flouch

The Dog and Partridge is out in the wonderful wilds of the Peak District and overlooks the moors. On arrival the pub always offers a great pint of Acorn Barnsley Bitter and up to three more guest beers are available from local breweries usually including Bradfield and Robinsons. These can be enjoyed while relaxing in front of the roaring open fire in the coming cooler evenings or looking over the stunning moorland views from the beer garden during the warmer autumn days. Steve Marsh, along with wife Audrey here at the Dog and Partridge aren't new to awards and in the past they has won Pub of the Season for Winter and has twice picked up Pub of the Year, no wonder the pub is now picking up Autumn Pub of the Season this year.



During this year's Tour de France, the pub hosted a music festival and beer tent where hundreds of people travelled to watch the race. This was over in minutes but the fun at the Dog and Partridge went on for hours.

A bit of history. The place was once known as Border Hill House but changed in 1740 when the owners the Gothard family were granted their first licence, it changed its name then and has been the Dog and Partridge since. It's on the old medieval salt way and has been/is supplying shelter and refreshment to travellers who choose to cross the Pennines. The pub has had many owners including many prominent landowning families such as the Payne's of Frickley Hall, the Bosville's of Gunthwaite Hall and the Pilkington's of Chevet Hall who still own the surrounding grouse moors to this day.

The food can be enjoyed in either the family area, the main bar or evenings in the Beaters Restaurant. The staff here are very friendly and often go out of their way to make sure you are enjoying yourself, unless you prefer to be having a quiet drink.

The Barn is where you can choose to stay at the Dog and Partridge and is more than a few bales of straw thrown in a corner. It's a conversion of the adjoining 18th century barn to 10 en-suite bedrooms, one of which has full disabled access. The tasteful conversion has kept many of the original features including the arched doorway, circular windows and Queen post roof trusses, which have been left exposed in all the 1st floor bedrooms and staircase.

The Dog and Partridge is today a family run inn and hotel, still offering travellers, walkers and anyone who cares to call in food, warm shelter from the hostile moors and wonderful real ales.

The presentation for the Autumn Pub of the Season Award will take place on **Friday 17th October** at 9pm. So if you've never been out to the Dog and Partridge make an effort to be there for the presentation of this very well deserved award to Steve, Audrey and all their hardworking staff. If you've been before you know you don't need an invite.

A mini bus from the Old No7 in town leaves at 7.30pm (£3 per seat) and returns from the Dog and Partridge at 10pm. You must book your place in advance to use this service.

www.dogandpartridgeinn.co.uk

Phil Gregg

Pub and Clubs Officer
Barnsley CAMRA

PUB, CLUB & BREWERY NEWS

Starting with some positive news: **Staincross W.M.C.** on New Road, Mapplewell, is now offering Black Sheep Best Bitter.

At Silkstone **The Bells Steakhouse** (formerly the Ring O Bells) is serving cask ale. The restaurant does have an area for the drinker but is primarily a food outlet. The cask ale was Timothy Taylor Landlord.

Penistone Bowling Club is sadly no longer offering any real ale.

The **Rose & Crown** at Darton is set to reopen following a major refurbishment by Punch Taverns.

In Kendray **The Ashfield WMC** has been put up for sale following a fall in revenue.

The **Sturdy Lads** in Monk Bretton is facing demolition for housing.

The former Olive Branch and Button Mill Inn at Worsbrough Bridge has recently reopened as the **Red Lion**. This was the pub's original name. The new owners are the same people that own the Junction Inn at Brampton.

The original Oakwell Brewery bar and memorabilia that was upstairs in the Trades W.M.C. on Racecommon Road has been sold and is now owned by **Stancill Brewery**, Sheffield.



The bar now in its new home at Stancill Brewery, Sheffield (Facebook)

The Heart of Barnsley in Peel Square is now called the **Lemon Tree**. The bar is owned by the owners of the former Latinos restaurant. On my visit no cask ale was on offer.

As we go to print we are informed that the Yorkshire Club of the Year 2014 is awarded to the Wortley Men's Club and runner up for Yorkshire Pub of the Year is the Old No7. See page 26

The **George Inn** on George Street, Wombwell is now offering two guest ales at a reasonable £2.10 a pint.

Acorn Brewery - Wombwell
The New Zealand Sticklebract hop was showcased in July's single hopped IPA for August it was Australia's turn, using the



Helga hop which is developed from the German Hallertau Mittlefruh hop. A versatile hop

bursting with floral aromas. This was quite nice I must say.

A first recipe 'Sun Storm' for Matt Shaw our up and coming brewer, it didn't disappoint. The whole brew sold out in no time at all! It was a 4.5% crisp pale straw coloured ale which was bursting with tropical fruit aroma's and flavours. We can't wait for Matt's next one!

Other goings on at the brewery. As we go to print they are busy brewing the regular seasonal and always popular in late summer

Forester, a 4.5% Amber ale brewed with Challenger and Mount Hood hops.



In other news, they recently had a Taiwanese student working with them on a placement from his brewing course at Sheffield University. HanNing was with them throughout July learning about the brewing process and the day to day operation of the brewery and he was a great help. He decided to give teaching a break in Taiwan and come to the UK and learn how to make great beer – Acorn would like to think that's the reason he chose to spend time with them!!

Geeves Brewery - Stairfoot
New beers that have been on offer from Geeves brewery over the past weeks include:



Tommy Note: A 4.5% abv rich full bodied Porter brewed with three aromatic English hops.

Strawberry

Blonde: A 4% abv bright, blonde ale with a fruity hoppiness and a subtle strawberry aftertaste



Clarks Brewery - Wakefield

Over the year H.B.Clarks have been brewing a series of beer to commemorate the 100th anniversary of the start of World War One. Beers such as **Trench** 3.6% abv, **Flight** 4% abv, **Heroes** 4.1% abv and **Zepplin** 4.2% abv have long gone but still to come are **Grounded** 4% abv, **Cambrai** 4.2% abv **Must Dash** 4.3% abv and

Phil Gregg

*Pub and Clubs Officer
Barnsley CAMRA*

Barnsley Club Scene

Wortley Men's Club

For this club scene article we visit a small village club in the west of our area The Wortley Men's Club is a fantastic little club and a must visit for any real ale enthusiast.

The club is situated in the heart of the pretty village of Wortley close to the local shops and amenities. The village is popular with walkers and visitors to the impressive Wortley Hall. The club is located in what originally were the estate reading rooms on the aptly named Reading Room Lane.

The club interior is equally as impressive as the exterior with high ceilings a plush decor making for a welcoming experience.

Following some recent building works the original club cellar has been revealed and apart from the tonnes of rubble the walls and floor are all intact. Plans are to use the space for additional storage.

The club sells up to three changing guest ales and a draught traditional cider. The club hosts regular community events, entertainment and even a beer festival.

The club has won numerous awards from CAMRA at both local and regional level including runner up in the Yorkshire Club of Year competition.

Outside are plenty of seating and a small beer garden to enjoy the country air. The club has TVs showing the main sports action. At the club a warm welcome is guaranteed. CAMRA members should show a copy of the good beer guide or their membership card on entry. CAMRA card carrying member also benefit from members prices at the bar.

Opening Times:

Monday - Friday 2 -11pm,

Saturday & Sunday 12 -11pm.

Phil Gregg

Pubs and Clubs
Officer



An advertisement for 'The Barnsley Real Ale & Cider Guide'. The background features a photograph of a large white building with a clock tower, likely Wortley Hall. A glass of beer is shown on the right. The text 'The Barnsley Real Ale & Cider Guide' is written in large, bold, yellow-outlined letters. Below this, the price '£3' is displayed in large yellow font. A green banner across the middle contains the text 'A Complete Guide to Over a Hundred Pubs and Clubs in Barnsley.' and the CAMRA logo. At the bottom, a green box contains the text 'Get Your Copy Now From Local Pubs and Clubs or www.barnsleycamra.org.uk/shop'.

ROSE & CROWN

Hoylandswaine

**Great Ales,
Great Food,
Great Atmosphere**

Rock N Roll Bingo
Ring for details



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Barnsley Road, Hoylandswaine, S36 7JA

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Your Locale beer shop
Home to Acorn, Geeves, Two Roses & Wentworth



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GERMAN
AMERICAN
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Bier Huis
Seemore Arcade
17 Towngate
Ossett
WF5 9BL 01924565121
bierhuis@live.co.uk



*Certain products & offers are excluded from this offer



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

FOXHOUSE, Penistone Road, Holmfirth, HD9 2TR

THE GROVE, 1 Station Road, Skelmanthorpe, HD8 9AU

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
Chennells - Barnsley
Cherry Tree - High Hoyland
Cock Inn - Birdwell
Commercial - Barnsley
Conservative Club - Barnsley
Courthouse - 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
Keel Inn - Barnsley
Market - Elsecar

Milton Arms - Elsecar
Moulders Arms - Barnsley
Old Number 7 - Barnsley
Penistone Church FC - Penistone
Rose and Crown - Hoylandswaine
Royal British Legion Club - Penistone
Saville Square - Hoyland Common
Shaw Lane Club - Barnsley
Silkstone - Barnsley
Silkstone Golf Club - Silkstone
Silkstone Inn - Barnsley
Spencer Arms - Cawthorne
Sports & Social Club - Hoylandswaine
Spread Eagle - Penistone
Station Inn - Silkstone Common
Station - Dodworth
Talbot Inn - Mapplewell
Trades Club - Barnsley
Waggon and Horses - Langsett

West End Club - Cudworth
Wortley Arms - Wortley
Wortley Hall - Wortley
Wortley Men's Club - Wortley

Updated August 2014
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.

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

Mustard – so taken for granted

Mustard is one of the most widely used spices in the world and brought heat to European food long before the introduction of black pepper or chilli. It is a Mediterranean plant and there are 3 main types of seed – black, popular in Indian cookery, brown or yellow. The seeds are crushed into a paste with vinegar, cider, beer or wine. The word mustard comes from the Roman term *must* which is the unfermented grape juice that was combined with the crushed seeds.

Mustard also has medicinal properties, claims associated with its antibacterial qualities. Seeds were found in Tutankhamen's tomb and Pythagoras recommended it for treating scorpion stings. Mustard baths were taken for aching joints and Coleman's still sell a mustard bath mix and also mustard & honey soap.

Mustard travelled from ancient Rome into northern Europe and was adored by the Dukes of Burgundy in Dijon. The first UK reference goes back to 1390 and there is an associated tradition of paraphernalia such as pots with mini spoons.

Coleman's of Norwich was founded 1814, the year before Battle Waterloo & the end Napoleonic War. They now sell wholegrain mustard blended with Nelson's Revenge beer. (Woodforde Brewery Nelson was born in Burnham Thorpe, Norwich.)

Mustard and mustard pickle goes so well with traditional English foods such as roast meat, cheese, sausage and steak as well as pork pies and Scotch eggs. The type of food that was popular in the coaching inns of old England. Mustard seems most suited to a beer culture and is popular with our fellow beer drinkers in Ireland, Belgium, Holland and Bavaria. In 1904 the USA company, French's, served the first hot dog with mustard at the St

Louis World Fair. Irish Pub Mustard is made with whiskey & Jack Daniels. Irish mustard is made with whiskey, Guinness & honey and I am going to make this at home. In contrast to the beer tradition, the 14th century Dukes of Milan enjoyed a chutney of fruit cooked in a sweet & sour mustard syrup. This Mostard di Cremona is still sold in Italian delis and is still very popular served with cold meats and salami. I probably have a jar hiding in my overcrowded kitchen cupboard.



www.mustardshopnorwich.co.uk

Many breweries are adding to their income by selling speciality blends of beer and mustard through outlets like the National Trust shops. I have a jar of Mardler's Mustard made with Woodforde's Mardler mild near the back of that cupboard. (Mardle is a Norfolk dialect word for gossip)

The weather is becoming more autumnal so give this warming and simple soup a go.

Dutch mustard soup

- 3 tablespoons (tbs) butter
- 3 tbs plain flour
- 1 litre stock (chicken or vegetable)
- 1 level tbs Dijon mustard
- 1 level tbs wholegrain mustard
- small carton cream or crème fraiche
- 1 small leek finely chopped or parsley/ chervil
- cooked pieces of bacon

Make a white sauce by melting the butter on a medium heat. Add the flour and keep on stirring for 2 minutes. Slowly start adding the stock and keep stirring. Add the mustard and keep stirring until the soup is smooth. Add the leek and cook for a few minutes watching that it does not stick to the base. Season to taste and serve with the bacon pieces.

Use leftovers as a pasta sauce, a sauce with grilled chicken, gratin vegetables or in mashed potato.



www.woodfords.co.uk

Summer Pub of the Season



In July Barnsley CAMRA made the presentation to the Commercial, Summer Lane, Barnsley for the Summer Pub of the Season 2014. Regulars and visitors attended the presentation which was made by branch secretary Nigel Croft (right) to Lisa and Dave. This is their second award for the pub since opening back in 2010, the last award was Autumn 2011. Dave and Lisa thanked everyone for their support.

Barnsley CAMRA Club of the Year

Barnsley CAMRA's Club of the Year 2014 has once again been made to the Wortley Men's Club. This club has become the heart of the Wortley Community with its Annual Charity Yorkshire Day Beer Festival. And this is where the presentation was made by Phil Gregg Pub and Clubs Officer. In the picture is from left to right, Teresa, Nigel and Becky Pickering collecting the award. Pictured in the beer marquee that was offering around 35 handpulled ales.



Barnsley CAMRA Pub of the Year



The Old No7 in Barnsley is again presented with Barnsley CAMRA's Pub of the Year Award. The pub offers up to nine real ales and up to three ciders. The presentation was made on a busy Friday evening in front of regulars and Friday evening visitors, everyone stopped and listened and afterwards applauded the achievements by the team at the pub. Pictured from left to right, Phil Gregg, Manager Fiona and Assistant Manager Laura.

Funny thing happened on the evening, no-one told the door man about the award and he came rushing in at 9pm after the pub fell silent for the presentation. Sorry mate.

MILTON ARMS



**PHIL & VIKKI WELCOME YOU TO
THE MILTON ARMS ~ ELSECAR**

**EXCELLENT SELECTION
OF BEERS**

Tuesday Quiz Night ~ Sunday Quiz Night

Live Singer last Saturday of the Month

Food Served:

Thursday Lunch & Evening

Friday Lunch & Evening

Saturday Lunch & Evening

Traditional Sunday Lunch served 12.00 ~ 4.00pm ~

Bookings advisable ~ 01226 742278



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Up to 7 Real Ales
Rotated on a
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& A Wide Selection
Of Bottles from
Around The
World



Opening Times:
Monday to Thurs
11.30am til 12.00am
Friday & Saturday
11.30am til 01.00am
Sunday's 11.30am til
11.00pm

Fresh Home Cooked
Food Served Until 10pm
Every Day

Pie & Ale Monday's -
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Join Us For Our Quiz &
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To Book A Table,
Contact Us Below:

Barugh Lane, Barugh Green, Barnsley, S75 1LL
T: 01226 387200 www.thecrownandanchor.com
www.facebook.com/TheCrownAnchor



Opening Times

Monday - Thursday 6pm - 11pm;

Friday & Saturday: 5pm - 11pm;

Sunday Noon - 10.30pm

The Huntsman, 136 Manchester Road, Thurlstone,
Sheffield, S36 9QW.

Telephone: 01226 764892.

Email: enquiries@thehunsmanthurlstone.co.uk

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.

**VOTED 28th FAVOURITE PUB IN
VISIT YORKSHIRE'S ALE TRAIL**

**WE ARE IN THE 2013
GOOD BEER GUIDE**

And we can assure you that you won't be troubled by the presence of a jukebox, a television or loud music.

Live music every Wednesday evening, feel free to come and listen or join in.

Well-behaved dogs and children are always welcome!

AWAY ALES

A new season and a new division awaits the dedicated real ale Barnsley Fan – along with an ever-optimistic approach to the campaign ahead. As well as a brand new team we've got a fresh set of towns and therefore pubs to visit and try some different Away Ales. The CAMRA Good Beer Guide 2014 will find the best venues in our quest for top quality beer during the exciting (?) journey!:-

Wednesday 17th September: Fleetwood

The **Strawberry Gardens**, Poulton Road FY7 6TF (on A580), is a free house with a choice of 12 beers along side Old Rosie and three other ciders. Also home to Fleetwood Folk Club, two racing pigeon clubs and crown green bowling teams, a beer festival is held at the end of May. It was local CAMRA Pub of the Year 2013 and local Cider Pub of the Year 2012. CAMRA members receive a discount on real ale, and food is served daily until 8pm. Hosted by TV celebrity Syd Little, away fans are welcome when playing Fleetwood Town FC.

Open: noon to 12:30am Wednesdays.
Tel: (01253) 771991

Saturday 20th September: Port Vale

The **Post Office Vaults**, 3 Market Place, Burslem, ST6 3AA, is a small one-roomed pub in the centre of Burslem, popular with the local football clubs and community. The handpumps dispense three house beers (Fullers London Pride, Greene King Abbot, Wye Valley Butty Bach) and two rotating guest ales from a variety of microbreweries. Real cider is also available. Sport and live music feature on the array of TV screens, and there is a heated and lit smoking area to the rear with its own TV. Post Office memorabilia adorn the walls, including a factory clocking in machine. Dogs are made welcome. Nearest train station is Longport.

Open 10am to 12:45am Saturdays.
Tel: (01782) 811027

Saturday 4th October: Rochdale

The **Baum**, 33-37 Toad Lane, OL12 0NU, is a fabulous pub with a relaxed and friendly atmosphere set within a conservation area and joined to the original Pioneer building that housed the first ever Co-op. A single bar with eight handpumps, one dedicated to cider, caters for two levels and a conservatory. Local beers are always available alongside others from far and wide. Excellent fresh food is sourced locally. Outside there is a large beer garden and tow boules pistes. Greater Manchester and National CAMRA Pub of the Year 2012. NOT TO BE MISSED!

Website: thebaum.co.uk

Open: 11:30am to midnight Saturdays
Tel: (01706) 352186

Saturday 18th October: Peterborough

The **Coalheavers Arms**, 5 Park Street, Wooston, PE2 9BH, is a friendly one-roomed back-street community pub which dates from the 1850s. Up to four guest ales are available alongside cider, Belgian bottled beers and an English unpasteurised lager. Bombers Drop is the house beer from Milton Brewery, plus regulars Justinian and Sparta. Home-made jumbo Scotch Eggs are available all week, and fresh rolls on Friday. Beer Festivals are held in spring and autumn and a free quiz is hosted on Sunday night. The large garden is popular with families in the summer and the pub gets very busy on football matchdays. Website: individualpubs.co.uk/coalheavers
Open: noon to 11pm Saturdays.
Tel: (01733) 565664

Saturday 1st November: Sheffield United

The **Broadfield Alehouse**, 452 Abbeydale Road, S7 1FR, dates from 1896 and was acquired by the Forum Café Bars group in 2011. The large single room displays lots of wooden furniture around the central bar. An extensive menu is offered with much of the fare locally sourced. The eight real ales usually include two from the True North range (First Blonde and First Porter) brewed at the Welbeck Abbey plant, and many of the guest beers are local. There are also two rotating ciders and an extensive range of whiskies. Food is available all day to 10pm. Website: thebroadfield.com
Open: 11:30am to 1am Saturdays
Tel: (0114) 2550200

Saturday 22nd November: Chesterfield

The **Chesterfield Arms**, Newbold Road, S41 7PH, is a welcoming family-run real ale emporium offering a selection of 10 beers, augmented by six ciders. Regular beers include Everards Sunchaser, Fullers London Pride and Leatherbritches CAD and Bounder. Panelled walls, open fires and hop-strewn beams create a relaxing ambiance. A log-burning stove heats the barn area (open weekends) serving additional ales. A large conservatory bar has just been added. Monday is pie and peas night, with a quiz on Wednesday and a curry night Thursday. Live music is on the last Thursday of the month. Highly placed in the East and West Midlands Best (GBPA) cellar award and local CAMRA Pub of the Year 2012.

Open: noon to 11pm Saturdays.
Tel: (01246) 236634

Three away fixtures had kicked off before our publication date of 9/9/2014 but I would have recommended the following:

16th Aug: Crewe, The Borough Arms, 33 Earle Street, CW1 2BG; 19th Aug: Coventry (at Northampton), Wig and Pen, 19 St Giles Street, NN1 1JA; 30th Aug: Yeovil, Butchers Arms, 13 Hendford BA20 1TQ

Laurence Mace

Sponsored Walk

Eight Mile Circular Walk Taking in Three Famous Follies and a Couple of Pubs

Saturday 20th September

This is a long (8 miles) but easy walk taking in one of the UK's finest stately homes and passing three famous follies, while walking through undulating countryside and visiting the odd pub.

The sponsored walk starts at 12 noon at the Crown Inn, Elsecar finishing at around 5.30pm



Elsecar



Heritage Centre

1. Walk down to the Market and straight on heading for Kings Wood.
2. Take the left path uphill keeping the wood in view to your right.
3. At the top of the Hill keep right and over a stile then left across field following the hedge uphill. Then over a stile on the right and downhill keeping left and onto the lane.
4. Follow the lane until you reach the George and Dragon



Kings Wood

10. Follow the path to Needle's Eye folly on your left, behind the wall and hedge, follow the path dropping down to King's Wood and back to the Crown Inn and finish.



Needle's Eye

Wentworth



George and Dragon

5. Right out of the pub and follow road through village. Past the war memorial then right into the grounds of Wentworth Woodhouse, past the house and head down to lakes.
6. Left at the track past the stile, then right at stile across the field to footbridge, then right at top of hill, passing mausoleum and head to the road.



War Memorial



Wentworth Woodhouse

Alternative route: For those who wish to call at the Rotherham CAMRA Pub of the Year 'The Bay Horse' you can use the Green Route. Turn right at the war memorial at Wentworth and follow on to Scholes and to the pub. Out of the pub turn left and join the Rotherham boundary walk to re join the walk at 6, above.

This year's sponsored walk is raising much needed funds for Barnsley Tykes Disabilities Football Club.

The Tykes meet up for training on Wednesdays during football season and is open to all disability groups and age groups from junior and senior (13+) as well as all ability levels. For more information on the Tykes Disabilities Football Club, please call Molly Walker on 01226 747313 or better still call in and meet them at Barnsley Football Training Ground on Wednesdays or join us on the sponsored walk.

barnsleycamra.ork.uk/walk



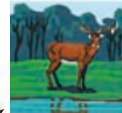
Street



Hooper Stand



Cortworth



The Lakes



Compass



Hooper



Mausoleum

7. At the road turn left and then left again onto Cortworth Lane

8. After half mile leave the lane over the stile on the right. Uphill with hedge on the left, cross stile and follow field edge on the right. Cross another stile before coming to Hooper Lane, then go left.
9. When the road turns sharp left go straight ahead onto Street Lane passing Hooper Stand on the right. Pass the cottage to the cross road and over the stile opposite.

Key

Main walk route

Alternative route

Roads off route



THE TALBOT INN
Mapplewell

*An 18th century pub
and restaurant in the
heart of Mapplewell
serving the finest
locally sourced
produce and ales.*



We are now serving Craft Beer



*We are now taking
bookings in our
restaurant for the
2014 Festive season.*

*Serving the Festive Menu
from November 28th.*

Lunch

2 courses £14

3 courses £17

Evening

4 courses £25

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Getting around Barnsley is something very easy to do, we have good(ish) public transport and the prices are pretty reasonable in my opinion. So in a quest to find quality and not quantity I armed myself with a South Yorkshire Travelmaster ticket and I went off on an imbibing session in search of the next four ales.

The Rose and Crown, Hoylandswaine. Set back on the bend this gem of a pub offers up to four real ales, with at least one being from the local area. The landlady has been here for a year now and has made the pub a true community local. Opening at 10am selling tea, coffee, sandwiches and newspapers. Food is served from noon. So to the beer, from the four on offer I went for a Great British Bitter, Young's Bitter



Wells & Young's, Young's Bitter 3.7% abv.

A good malty bitter start with an floral freshness, malty and a great bitterness throughout, great hoppiness in the aftertaste.

Food Matching - It goes well with strong cheeses and meaty soups.



Jumping on a bus into the far reaches of Barnsley I was heading for one of Barnsley CAMRA's recent award winning pubs. I wasn't disappointed. The Fox House, Hepworth is to say the least, out in the sticks but is a popular destination pub for dining. In fact the pub has several dining areas and is well known for its good food. Having been awarded with Barnsley CAMRA Spring Pub of the Season this year I would like to think it is also becoming popular for its beers too as the choice of up to five makes it

worth the visit. Many tables are set for the diners however tables near the bar area are usually free for drinkers. My choice here was the Two Roses T' Yellow Jersey.

Two Roses, T' Yellow Jersey 4.2% abv

This limited edition blonde beer was produced for this year's Tour De France and since its brew it has been extremely popular. A light and crisp hoppiness with a malt and bitterness throughout and a light citrus finish.

Food Matching – This would go well with Chicken or Fish dishes or a Mild Cheese Salad. For the sweet tooth try it with a fruit pudding. ▶





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◀ I head off back on a bus and with a change at Penistone, I find myself at the Yorkshire Club of the Year 2013 and now, just announced, 2014.

Wortley Men's Club, and what's more at the 2nd Yorkshire Day Beer Festival. The car park has

transformed into a small music event with lorry trailer stage, large beer marquee offering around three dozen handpulled real ales and a vast array of cider. So am I at the club or the festival for the next beer? I have opted for 'this article' Wentworth Titania, I can assure you I had quite a few to choose from.

Wentworth Brewery, Titania 3.9% abv This was a light pale beer with a light floral aroma, the lasting bitterness was pleasing with a biscuity finish.

Food Matching - This beer goes well with Vegetable soups and Quiches as well as Mild Cheeses.



The town centre pubs seem to change by name but not by nature these days, One pub featured in my first '80 Beer's is still offering a couple of excellent beers which change weekly, the **Courthouse** on Regent Street stands tall near the entrance of the Interchange. This pub was once the main train station in Barnsley. The pub offers changing guest beers from Acorn Brewery as well as other local breweries. The bar serves this split level open plan 'U' shaped pub.

On my last visit I had the popular Acorn Old Moor Porter, this time I will have the quaffable Acorn Yorkshire Pride.

Acorn Brewery, Yorkshire Pride 3.7% abv

Golden yellow in colour with great lemon citrus aroma. The taste is of good citrus lemon hoppy bitterness with a smooth creamy biscuit finish and then more bitter hops.

Food Matching - This beer would go well with a Ploughman's or Chicken or Fish meals.

52 down, only 28 to go... It's all downhill from here... But the beer choices will be great! 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

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I was once witness to the unthinkable:

CAMRA members turning down the offer of a second free beer. This rare – possibly even unique – event took place at Cantillon in Brussels, one of the best known of the small number of Belgian breweries that still make lambic beer.

Lambic, with its blended version called gueuze, is made by wild or spontaneous fermentation. Instead of using carefully nurtured brewers' yeast cultures, wild yeasts are opened and slates in the roof removed to allow wild, airborne yeasts to enter and inoculate the sugar-rich liquid.

Lambic brewing will be under way as you read this: it's not produced in spring or summer, as temperatures are too high and the wrong sort of

yeasts will be present in the atmosphere. Lambic is a throwback to the time before the invention of ice making machines and refrigeration, when all brewing was a seasonal occupation. The March beers that used to be brewed for the Munich Oktoberfest were so-called because they were the last beers brewed before warm weather arrived and were then ceremonially tapped at the start of the world-famous jamboree.

Cantillon is now a museum of lambic and gueuze, as well as a working brewery. You can visit during working hours and, for a small payment, tour the brewery and sample the end products.

It's easy to get to:

56 Rue Gheude, Anderlecht, a 10-minute walk from Brussels Midi, the Eurostar terminus (cantillon.be). Before it acquired museum status, Cantillon ran open days and it was during one of those that I saw CAMRA members turn down the chance to drink a second glass of the beer.

Lambic is a Marmite beer. I adore it, but recognise it's not to everyone's taste. It's often called sour, but that's the wrong term. Frank Boon, another of the great lambic brewers, says firmly: "My beers are acidic, not sour." He points to the connection between lambic and champagne, where

the acidity of the grapes is balanced – except in the bone-dry versions – by the addition of sugar.

Frank, along with a few other lambic brewers, makes Faro, a sweetened version that was once the dominant style.

A number of British breweries are now producing their interpretations of lambic. I had the good fortune to be present at Elgood's in Wisbech in March when head brewer Alan Pateman brewed his last batch of

Coolship (6.7 per cent ABV) before the summer. At his signal, the boiling hopped wort from the copper gushed and foamed into two copper vessels known as cool ships or cooling trays. Alan's last instruction to his colleagues was: "Don't forget to open all the windows before you leave

tonight." He wanted wild yeasts to come in and feast on the sugars in the cool ships.

Alan told me his father was head brewer at another Cambridgeshire brewery, Paine's of St Neots, which also had a cool ship. It seems the use of cooling trays was once widespread in eastern England. In Suffolk, Greene King still brews Strong Suffolk (6 per cent), a blend of two beers, one aged in wood for a year or more, where it picks up a lactic tang as a result of wild yeasts trapped in the oak.

Greene King doesn't use wild fermentation, but it may have had a cool ship at some stage of its long history. It's likely that before brewers' yeasts were scientifically analysed and controlled, many brewers used a mix of both wild and house cultures. Don't be put off by the challenge. Lambic beer, like Muhammed Ali, floats like a butterfly, but stings like a bee. Prepare to be knocked out.

Roger Protz is one of the world's leading beer writers, travelling the globe searching out new brews, and edits CAMRA's bestselling *Good Beer Guide*. Read more of Roger's writing at www.rogerprotzbeer.co.uk and follow him on twitter [@rogerprotzbeer](https://twitter.com/rogerprotzbeer)

From The Back Of The Cupboard ...

With all of the recent warm weather, the stock of favourite English bottled ales was running low so it was time for a rummage in the cupboard to see what might be lurking. Something probably foreign, bought on holiday out of curiosity and then left to one side for that curiosity to return - or a lack of choice combined with raging thirst to take hold.

Luck was with me and I found four 75cl bottles from "La Rainette, La biere du Moulin", sited in the Moulin de Chazelles in the Charente region of France. As its name states it's a brewery based in an old water mill. A "Rainette" I found, in my trusty English/French dictionary, to be a tree frog. Tree frog? We'd visited out of curiosity and were pleasantly surprised to find the brewery was quite British in style with top fermented beers sold in bottle conditioned form. Not only that, they brew a traditional English style Bitter Ale at 5.5% abv. Back to the dictionary to make sure I get the ingredients right. Eau and malt d'orge are reasonable - water and barley malt. Houblon? Hops of course. Levure is yeast and sucre is sugar. So the basic

ingredients were there, although the need for extra sugar isn't clear. Never mind, the beer turned out to be very good and very English in style and my immediate

thought was Shepherd Neame Spitfire. Uncanny resemblance and the 75cl bottle went down very well indeed. I have a soft spot for Spitfire as it rescued me after a week in the relative beer desert of Porto some years ago.



Next in line was Blanche at 5.5% abv, which I took to be a wheat beer but the label shows the same ingredient list as the Bitter. While I'm not the biggest wheat beer fan this was very drinkable and as near as damn it a wheat beer if I'm any judge - all 75cl of it. Well balanced and smooth. Ah the Noire at 5.5% ABV. The same ingredients as the previous two bottles were proving to be very versatile. Jet black and somewhere between a porter and a stout in style, the Noire was smooth and full bodied with a definitely bitter finish. Delicious. The third 75cl was taking its toll and the 4th bottle would have been one too many on this occasion. It would have to wait.



www.chazelles.fr/rainette/reinette.html

Ambree at 7% ABV proved to be worth waiting for and a bit of a beast. Dark brown rather than amber, full bodied and strong. Quite a complex beer with well balanced malt and hops and a hint of sweetness. Reminiscent of a Scottish Heavy? I'm not sure that tree frogs are indigenous to France but after a session on the Ambree I would not be surprised to see the little chaps winking at me from the branches. Small artisan breweries in France are becoming more common and this one is a fine example. Curiosity can be a wonderful thing and the 'cupboard' has come up trumps again.

Colin Wilson

APPLE AP PEEL

Hello, we are Dunnwrights cider a small newly started cider maker based in Barnsley, we intend to make real cider in a traditional style but with a bit of modern science applied to the process (don't be scared CAMRA people, we be proper yokels.) Whilst we can buy apples we are a new company with little start up capital and it would be great if we could source some apples locally (preferably for free) so if you have an apple or pear tree when the fruit goes unused or you know someone who does please let us know we'd be more than



happy to take the fruit off your hands and put it to good use (we can even give you some cider in return if it all works out). We have transport to collect any fruit, so please don't let that fruit go to

waste.

You can contact us on our Dunnwrights hotline 07719383980.

We also have a Facebook page where you can keep up-to-date on our antics: <http://goo.gl/4RuaMf>

We look forward from hearing from you soon.

The Dunnwrights Team

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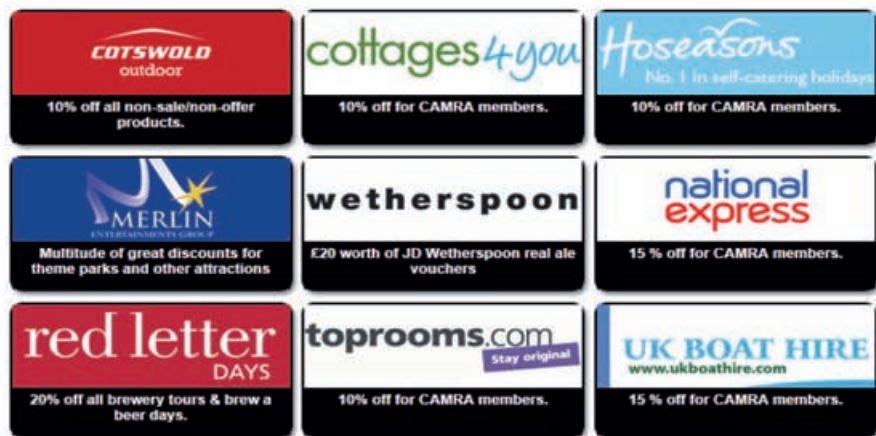
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Competition

Win a Tenners Worth of Real Ale



Congratulations go to Kev Jones from Darfield who correctly identified the pub in the last edition as the Furnace Inn at Hoyland, Kev will be enjoying a tenners worth of beer at the Cross Keys in Darfield.

So now it's your turn to try and win some beer money. Simply name the pub in the picture on the left. 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** also **be and state that you are 18 or over**, (people do

still miss this out and we simply cannot accept their entry.)

Jeff, believe it or not is still on a sabbatical on a canal boat so please submit your answers by post, text or email to the Editor "Nigel Croft" details are on the branch officers' page 24. Closing date is **Friday 7th November 2014**, 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 2013/14

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

The Old No 7
Barnsley
Pub of the Year 2013

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

The Fox House
Carlecotes
Spring Pub of the Season 2014

The Old No 7
Barnsley
Autumn Pub of the Season 2013

Wortley Men's Club
Wortley
Club of the Year 2013

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

Talbot Inn
Mapplewell
Winter Pub of the Season 2013/14

The Anglers Rest
Wombwell
Summer Pub of the Season 2013



www.barnsleycamra.org.uk/pubguide

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The BAR - Barnsley Branch

01/06

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Social Events Calendar

Saturday September 20th

Our Annual **Sponsored Walk**. This year we are doing a Elsecar Circular. Meet at The Crown Inn from 11.15am for a 12 noon departure. It will be a 8½ mile walk via Harley and Wentworth calling in some of the pubs on route. Finishing once again at The Crown Inn for about 5.30pm. All sponsorship donations are going to our charity which is this year Barnsley Tykes Disabilities Football club. Catch train at 11.24am or the 66 bus at 10.49am, 10.59am or 11.09am. See page 12 for information.

Tuesday September 23rd

Tasting Panel session at the Anglers Rest, Park Street, Wombwell. All are welcome to come along and enjoy the evening. We meet up from 7.30pm, catch the 222 bus at 7.20pm from Barnsley.

Saturday September 27th

Eastern Outpost Survey - Bus tour of approximately 12 pubs. Bus departs the Old No 7, Barnsley at 12.30pm. This survey trip is for CAMRA members only. £6 pp or £5 if you book and pay for the Western Outpost Trip on Nov 22nd as well.

Tuesday September 30th

Branch meeting and social at the Horseshoe, Wombwell. Catch the 222 bus at 7.20pm from Barnsley. Meeting starts at 8pm.

Wednesday October 1st

Survey Social of Hoyland. Meet at Beggar and Gentleman at 7pm. Catch the number 66 bus at 6.35pm from Barnsley.

Sunday October 12th

Visit and Tour of Pure North Cider Farm. Catch the 11am Huddersfield train (£7.40 return fare). £10 per head includes tour of orchard and cider press with tastings then a pint of cider and hot roast pork sandwich (Veggie option available). Contact Margaret for further information, details on page 24.

Friday October 17th

Autumn Pub of the Season presentation to the Dog and Partridge. Bord Hill. Flouch. We have arranged a mini bus (at just £3 pp) from the Old No 7 at 7.30pm. The presentation will be at 9pm and we return at 10pm from the pub back to town centre. Your seat must be booked with Margaret, see page 24.

Tuesday October 21st

Tasting panel session, this time we go to the Talbot Inn, Mapplewell. Catch the number 1 bus at 7pm or 7.30pm and we meet up at around 7.30pm.

Tuesday October 28th

Branch meeting and social at the Chestnut Tree, Barugh Green. The meeting starts at 8.15pm. Catch the number 95 bus at 7.45pm.

Sunday November 2nd

Yorkshire Club and Pub of the Year Awards

Yorkshire Club of the Year presentation to the Wortley Men's Club. A mini bus will leave the Joseph Bramah at 12 noon for the presentation at around 1pm, returning back (leaving at 2.30pm) to make the presentation of Yorkshire Pub of the Year Runner Up to the Old No 7 at around 3.30pm. To be on the bus you must book your free seat with Margaret.

Friday November 7th

Closing date for copy for the next BAR magazine. Nigel is always eager to receive pub or beer related articles from any members. For advertising details please contact Neil, see page 24.

Wednesday November 12th

This month is the survey social of Hoyland Common and we will start off at the Saville Square at 7.45pm. Catch the number 66 bus from Barnsley at 7.35pm. Lots of real ale on this survey, if you haven't been on one of our pub crawls (surveys) this is a good one to try. Come along and see what's on offer.

Tuesday November 18th

Tasting panel get together this time in town and the Old No 7, we meet up from 8pm. All are welcome to come along and join us, it's just about beer.

Saturday November 22nd

Western Outpost Survey - Bus tour of approximately 12 pubs. Bus departs the Old No 7, Barnsley at 12.30pm. This survey trip is for CAMRA members only. £6 pp or £5 if you booked and paid for the Eastern Outpost Trip as well.

Tuesday November 25th

Branch meeting and social at The Anglers Rest Wombwell. Starts at 8pm. Catch the 222 bus from Barnsley at 7.20pm

Charity Events

This year's charity is the Barnsley Tykes Disabilities Football Club. We'll be having a Race Night. Fun Day and the annual Sponsored Walk which is to be held on Saturday September 20th. See above for more details. Also keep a look out at our website barnsleycamra.org.uk or our Facebook and Twitter social media sites

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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