

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



CAMPAIGN
FOR
REAL ALE

THE BAR

Barnsley Ale Report

SPRING 2014



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

Pub of the Season

The
Fox House
Carlecotes



The Fox House, Carlecotes offers the real ale drinker a choice of up to five real ales, but being a destination pub it had to try something a little different for those wanting to try a few beers, so the board of ale with a mini bucket of nuts was introduced. The manager and Head Chef of this family run pub Michael Millas is passionate about real ale and this idea really does promote the different ales to the customers. Two Roses Brewery and Osssett Brewery are just a couple of the changing beers that the Fox House has to offer.

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, Jagers and wines which are available. A CAMRA 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.

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Spring Pub of the Season

THE FOX HOUSE, CARLECOTES

This season's Pub of the Season Award goes to a pub located on the far western tip of our branch boundary on hills overlooking the borough. The Fox House at Carlecotes maybe a new name to many readers, and if so then a visit is a must.

The pub is famed for its superb food which is accompanied by an excellent choice of up to 5 changing real ales.

The Fox House is currently run by Head Chef Michael Millas and his team of friendly staff and has been in the same family for over 25 years originally founded by Michael's father Leon Millas.

Situated between Penistone and Holmfirth the pub prides itself on using fresh local produce from the farms and businesses that surround the pub.

Following development in 2009 the owners added large state of the art kitchens to the pub as the foundation for future development in extending and driving the business

forwards. This in turn allowed them to further develop the food side of the business which led down the "Gastro" path but as a

Yorkshireman Michael has kept his feet on the ground in still offering trusted traditional dishes like real steak and ale pies which happen to be one of their best sellers and uses meat from the local butcher and ale from local brewers.

Michael is passionate about real ale and has introduced some refreshing ideas.

Because we are a destination pub we introduced a board of ale with a mini bucket of nuts, this allows the customer to choose 3 different real ales (3 x third glasses) this promotes the different ales and offers the customer something a little different.

I do believe that linking ale in to food is a key way of promoting brands. For example we do a farmers board which includes half of ale and pork pie cheese and pickle. All our meat is provided from renowned award winning butcher Brindon Addy Turkeys from David Heap, Fox's Potatoes, Amos Kaye's Eggs, Round Green Venison Farm, Dearnley Milk Farm etc, all which surround the Fox House. We have 5 real ales rotating from various brewers but mainly from Two Roses in Darton, Barnsley and Osselt brewery in Wakefield. Our customers have shown great favour to the local ales of which I am proud to have on our bar. We keep our customers up to date with Facebook and Twitter telling them what's on the bar and promotions etc.....and the feedback is good.'



The Fox House is open Seven days a week:

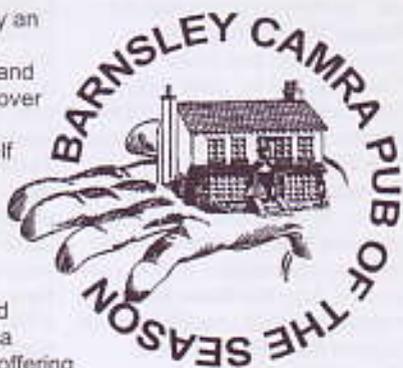
	Lunch	Evening
Monday	Closed	6-11 pm
Tues - Fri	11:30 - 2pm	6-11 pm
Saturday	11:30 - 2pm	6-11 pm
Sunday	12am till	11 pm

Please note food served till around 9:30pm (9pm on Sunday)

Barnsley CAMRA will be holding a presentation on **Friday May 9th** at around 9pm so please come along and join us celebrate this superb pub. A bus will be leaving Barnsley's Old No7 at 7.30pm (returning back to Barnsley for around 10:30pm), the price is just £3 but you will need to book your place with Margaret in advance.

(Margaret's contact details are on page 24)

Phil Gregg
Pub and Clubs Officer
Barnsley CAMRA



Pub, Club & Brewery News

Quite a few pubs are up for sale, but still open. **Heart of Barnsley**, **The Outpost**, and **George and Dragon**, Barnsley; **The Singing Man**, Shafton. **The Wharnccliffe** at Carlton is closed and boarded up. Confirmed reports that the **Bridge Inn** at Thurgoland is closed is also bad news. The Pubs lost for good include **The Dards**, Cudworth and **The Wentworth Arms** at Penistone. **The Trades Club** on Racecommon Rd is no longer selling John Smiths Cask but has changed to a guest beer, Acorn beers were available as we went to print. Also the **Shaw Inn** as on a changing beer usually between Greene King IPA and Black Sheep Bitter.

The Walkabout in town now has two real ales on offer, Sharps Doombard and John Smiths Cask, though new suppliers were being sought in February.

The Royal at Barugh Green has had a major refurbishment and is looking very good, five real ales including Blacksheep and Taylors Landlord and guest beers. The restaurant will be opening very soon.

The Spread Eagle at Peniston is due to re-open in March.

The Anglers Rest, Wombwell is planning a first year anniversary party Sat 8 March from 4pm till late, lots of real ale and cider along with a free buffet + four-piece jazz band.

The Old No7s Easter Beer Festival will run from 17-21 Apr 20 real ales and 10 cider/perry, the pub also offers re-usable 2 & 4 pint carry-outs.

Wortley Men's Club have received the go ahead for their 2nd Beer Festival 1 - 3 Aug.

Acorn Brewery

Three new conditioning tanks arrived in January to help with increased demand for cask and



2000th brew! golden/amber beer with sweet roast malts and fruity hoppy aroma; White Oak 4.8% a pale aromatic bitter, citrus fruit aroma with notes of tangerine; St Georges Best 4.6% Golden beer, sweet malts, with a delicate citrus aroma; Lightness 3.6% Light Mild with Fuggle hops that impart light noble aromas; Darkness 4.2% Roast malts give a red colour to this mild with a slight bitterness.

Geeves Brewery

Several new beers have been released over the last few months including our Navy's series. Navy's Nightcap 7.2% Old Ale, Navy's Nightmare 8% Imperial Stout with the next being Navy's Nightlight 8.5% Imperial IPA. Plans include having these to bottle as well as cask. Investment in a conditioning tank and 18 gallon kilderkins has allowed the brewery to expand its conditioning capacity. February will see our first year at the Angler's Rest during which time the real ale beers consumption has tripled, with not only overwhelming demand for the Geeves beers but guest beers, mainly local, but also from as far afield as Nottingham and Wigan.

Two Roses Brewery

The brewery is approaching its 3rd birthday in March and it only seems like yesterday when First Edition was on the bars.

Continuing to develop its beer

bottles beers. New beers will include: 4 Monkeys 4.3% The beer sees Acorn celebrate its

range the brewery generally has a range of about 6 beers on offer. This year they are planning a series of special beers to commemorate some very special events, and are working very closely with their local MP Dan Jarvis on a beer to be released later this year details of which remain a secret. Galaxy will also be on the House of Commons bar "The Strangers Bar" in the next few months.

The first new beer of this year will be launched in February/ March and will be a very pale yellow beer with French and English hops called T' Yellow Jersey. This is to commemorate Le Grand Depart and the Tour de France coming through Barnsley in July. James at Two Roses would like to congratulate the Fox House on being awarded the Spring Pub of the Season and of course to The Talbot in Mapplewell for the award of Winter Pub of the Season, both of these pubs have a strong association with the brewery.

Wentworth Brewery

The brewery has had a very productive Christmas period, seeing them pulling out all the stops to keep up with demand and January picked up where December left off with us still working to capacity with the two monthly specials Rock Spait 4.5% and Venture 4.1% both being a big success. They have another two monthly specials ready as we go to print, Triton at 3.9% a moderately hopped pale ale while the other being a Porter at 5% called Reyt Porter.



Nigel Craft

Barnsley Club Scene

The Shaw Lane
Sports Club

The Shaw Lane Sports Club is located just off Shaw Lane and Shaw Street on the fringes of the Barnsley Town Centre. The site occupies a huge 18 acres full of sporting facilities, making the Sports Club not just an excellent venue for sport but as you may already know, a great pint of Cask Ale. The club has numerous awards from Barnsley CAMRA including former Club of the Year.

Shaw Lane Sports Club is home to a plethora of sports teams such as Archery, Bowls, Football, Rugby Union, Cricket, Squash and Athletics. With this much sport going off it's a hive of activity.

As well as superb sports facilities, the club also offers superb conference, wedding ceremonies and event facilities. The conference rooms can accommodate all sizes of gatherings.

Upcoming events include a special Mothers Day menu on 30th March.

The clubhouse has two excellent modern bar areas. On my recent visit two cask ales were available from the local Acorn Brewery. I had a pint of Barnsley Bitter and can report it was excellent.

So if you fancy watching or getting involved in a bit of sport whilst enjoying a great pint of cask ale give the Shaw Lane Sports Club a try.

The clubs opening times are:

5-11 Mon-Fri, 12-11 Sat
12-10:30 Sun.

Phil Gregg
Pubs and Clubs Officer

The Barnsley Real Ale & Cider Guide



£3



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20 Miles Brewery To Bar

CAMRA Local Ale - 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.

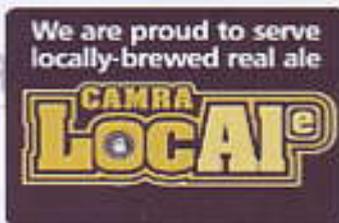
Listed below are pubs and clubs in the Barnsley area. These outlets should regularly serve at least one real ale that is 20 miles or less from the brewery to the bar.

Anglers Rest - Wombwell
Barley Sheaf - Wombwell
Barnbrook - Mapplewell
Bowling Club - Penistone
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
Dodworth Valley - Dodworth
Fitzwilliam Arms - Elsecar
Furnace Inn - Hoyland
Fox and Hounds - Shafton
Fox House Inn - Carlecotes
Horseshoe - Wombwell

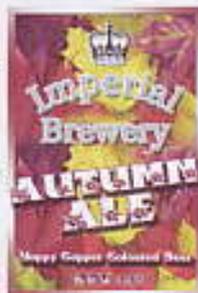
Huntsman - Thurstone
Joseph Bramah - Barnsley
Jump W.M.C. - Jump
Keel Inn - Barnsley
Market - Elsecar
Milton Arms - Elsecar
Moulders Arms - Barnsley
Old Number 7 - Barnsley
Royal British Legion Club - Penistone
Saville Square - Hoyland Common
Shaw Lane Club - Barnsley
Silkstone - Barnsley
Silkstone Golf Club - Silkstone
Silkstone Inn - Barnsley
Silkstone Lodge - Silkstone
Spencer Arms - Cawthorne
Sports & Social Club - Hoylandswaine

Station Inn - Silkstone Common
Talbot Inn - Mapplewell
Waggon and Horses - Langsett
West End Club - Cudworth
Wortley Arms - Wortley
Wortley Hall - Wortley
Wortley Men's Club - Wortley

Updated February 2014



Barnsley CAMRA have teamed up with Imperial Brewery of Mexborough to offer a prize for our popular Local Ale Pub Sudoku.



The Imperial Brewery has six regular beers which are brewed in the six-barrel plant in the basement of the Imperial Club (which is a pub) near the train station at Mexborough. The prize on offer in this edition is Six Bottles of Autumn Ale 4.8%.

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

"Local Ale Pub" Sudoku Competition

Sudoku rules are easy: Fill all empty squares so that the letters (Upper and Lower Case) from 'Local Ale Pub' appear once in each row, column and 3x3 box. Submit the three letters from the yellow boxes by post, text or email to the Editor 'Nigel Croft' details are on the branch officers' page. Closing date is **Tue 15th April 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 - The winner will be notified soon after the draw and delivery/collection will be mutually arranged between Imperial Brewery, Barnsley CAMRA and the Winner. Again, Good Luck...

More Food Scares

Here we go again, a New Year and yet another food scare. One that I could easily ignore except that it is a threat to traditional foods. The E.U. wants to limit the amount of cinnamon in the traditional Danish roll.

Cinnamon is widely used in breads and pastries across Scandinavia and in large amounts too. Here in Britain we are fond of cinnamon, from curry pastes to Eccles cakes, Christmas puddings and mincemeat. Boccelli's, at the Mill of the Black Monks, Cundy Cross serves chicken in a cinnamon cream sauce with red onion and lemon (Pollo Cannella)

Middle Eastern aubergine and lamb dishes also use cinnamon amongst other herbs & spices and this is a tradition going back to Ancient Egypt. The Romans also enjoyed the taste of cinnamon and it was also considered to have many health benefits including the treatment of erectile dysfunction. Up Pompeii!

Italy now produces cinnamon schnapps, Goldschlager, and it contains gold flakes for that true Del Boy effect.

The problem with cinnamon is the chemical coumarin, an anticoagulant, which causes liver damage. The Danish roll contains 3 times the legal level of coumarin and the Danes have been told to cut the cinnamon content. Cinnamon is the rolled bark of a tree from the laurel family. However several species are used to produce cinnamon sticks or quills. The true cinnamon is Ceylon Cinnamon and it does not contain significant amounts of coumarin. Other cinnamons including Cassia Cinnamon contain large amounts of coumarin. These cinnamons are widely used and are much cheaper than Ceylon Cinnamon.

Back to Denmark, a possible solution may be to adopt the Swedish approach. The Swedes have designated their pastries as

seasonal products and as such they are less regulated.

Cinnamon is loved across the world so give this warm and spicy soup a go.

Moroccan butternut squash soup. (Vegan)

3 tbs approx. olive oil
1 leek, white part only, thinly sliced
2 cloves garlic, finely chopped
1 small chilli, finely chopped (to taste)
1 small cinnamon stick
2cm piece ginger, peeled, thinly sliced
1 tsp whole cumin seed
2 carrots, peeled, coarsely chopped
2 sticks celery, coarsely chopped
50g yellow split peas
1 large butternut squash, peeled, seeded & cut into 3cm pieces
1 litre water plus salt to taste
Juice ½ lemon

Garnish with warm, salted toasted almonds, lemon zest and chopped fresh herbs.

(I save the inner celery leaves to use as a garnish & in sandwiches, mayo etc.)

Soften the leek and garlic in the oil but do not allow it to brown.

Add all the ingredients except the lemon juice & salt.

Boil then simmer for an hour until the peas are soft.

Remove the cinnamon stick and blend. Add lemon juice & season.

Pairing beers with soup can add a new twist of flavour to a steamy bowl of soup. A great beer to have with this warm spicy soup would be an IPA, this would bring out the spicy flavours, but if you would rather tame the heat of the chilli then a malty brown ale would be better.

Barnsley Cider Pub of the Year

The Barnsley CAMRA Cider Pub of the Year will again be awarded to the Old No7, Market Hill, Barnsley. This award is again in recognition of the ever changing variety of ciders and perrys on offer in this multi award winning pub.

The Old No7's other awards include Barnsley CAMRA Pub of the Year for both 2012 and 2013 and last year was also voted Yorkshire CAMRA Pub of the Year.

Nigel Croft, secretary of Barnsley CAMRA, said: "The Old No7 seems to be making winning awards look easy. I can assure everyone that the pub's credit to cider and perry drinkers isn't matched anywhere else in the whole of Barnsley. The pub offers up to four ciders from boxes and on-hand pump as well as a great selection in bottles. This cider award to the Old No7 will put the pub into the Yorkshire Cider Pub of the Year competition which it won in 2013."

Manageress Fiona Holmes said "It's fantastic to win this award from the local branch of CAMRA for our cider choice, this award is a great boost to the pub and all the staff."

Cider tasting sessions have been an important feature at the pub's regular beer festivals and it will be at the next Beer Festival where the presentation will be made. The Beer Festival will run over the Easter Bank Holiday from Friday 18th till Monday 21st April and will feature 10 ciders and perrys as well as 20 Real Ales. The presentation for Barnsley Cider Pub of the Year will take place in the Cellar Bar on Good Friday afternoon, hope to see you all there.



Winter Pub of the Season

It was a great turn out by locals and CAMRA members alike in January for the presentation of Winter Pub of the Season to the Talbot Inn, Mapplewell. The presentation was made to the owner David (Not pictured) we thanked his wife Leah (Left) and manager Rob (Right) along with all the staff for their hard work.



Local businesses were also thanked including Two Roses Brewery whose changing beers' always popular with locals, CAMRA members and visitors alike. Also pictured is James (Centre) from the brewery and Pubs Officer Phil Gregg (Back).

Barnsley CAMRA would like to congratulate everyone here at the Talbot Inn which is once more one of Mapplewell's community pubs and a true asset to Barnsley.

MILTON ARMS



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

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

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Email: enquiries@thehuntsmanthurlstone.co.uk



Seven away games to go to the end of this season, and with a new manager (again!) optimism is in the air, despite still being bottom of the division. As ever CAMRA's 2014 Good Beer Guide will take us around the country and show us the best pubs.

Saturday 1st March: Huddersfield

Today we'll feature an old favourite, the **Slubbers Arms**, 1 Halifax Old Road, Hillhouse, HD1 6HW (off A641), especially convenient as it's a short walk to the stadium. This award winning free house prides itself on the quality of its ale. It features a lounge with horseshoe bar, a games room, a quiet room and a suntrap patio/smoking area, also good-value pub food which is available at all times, and is particularly popular on match days when the pub is busy. Taylor's Boltmaker and Landlord feature alongside guest beers and a cider and perry. Open: noon to 11pm. Tel: (01484) 429032

Saturday 15th March: Watford

Only the one pub in the Good Beer Guide for Watford which we've featured already, so we'll choose the pub entry for neighbouring Bushey, the **Swan**, 25 Park Road, WD23 3EE. This single bar in a residential street off Bushey High Street offers four regular ales: Greene King Abbot, Sharp's Doom Bar, Taylor's Landlord and Young's Bitter. Two real fireplaces add a homely and welcoming feel. Bar snacks including sausage rolls and toasties are available. There are three TV screens allowing multiple sports to be shown simultaneously. Free wi fi. Open: 11am to 11pm Tel: (020) 8950 2256

Tuesday 25th March: Reading

Only five pubs in this year's CAMRA Good Beer Guide for Reading, so we can choose one not visited before in "Away Ales": the **Alehouse**, 2 Broad Street, RE1 2BH. Formerly the Hobgoblin this is the perfect antidote to town-centre bars. The pub champions many microbreweries and is the only bar in Reading that serves mead, as well as an excellent range of cider and perry. Not everyone will appreciate the unique character of this traditional pub, but those who do come back for more. Open: 11am to 11pm. Tel: (0118) 950 8119 Website: hobgoblinreading.co.uk

Saturday 29th March: Yeovil

Yeovil offers two choices in the 2014 Good Beer Guide, today we'll visit the **Quicksilver Mail**, 168 Headford Hill, BA20 2RG, a friendly and comfortable 18th century hostelry. The pub's name, commemorates a high-speed mail coach.

There is a large, single bar and a separate lower-level dining area. Photographs of the building and sporting memorabilia decorate the walls. Beers are Adnam's Broadside, Butcombe Bitter and St Austell Tribute. Open: 11am to Midnight. Tel: (01935) 424721 Website: quicksilvermail.com

Saturday 12th April: Bolton/Horwich

As Bolton Wanderers play at Horwich we'll choose one of the four entries for Horwich in this year's CAMRA Good Beer Guide. The **Victoria and Albert**, 114 Lee Lane, BL6 7AF, formerly the Albert Arms, is situated opposite Horwich Public Hall. Recently refurbished it is now a modern and comfortable lounge-style pub with three separate seating areas. Two guest beers are offered, one usually from Moorhouse's, and the permanent ale is Holt's Bitter. Outside is a beer garden and the toilets have disabled access. It is handy for the West Pennine Moors and walkers are always welcome. Over 21s only. Local CAMRA Pub of the Year 2012. Open: 12 to Midnight. Tel: (01204) 770837 Website: vicandalbert.co.uk

Monday 21st April: Derby

A massive fifteen splendid pubs to mull over in this year's CAMRA Good Beer Guide, so choosing one to feature is very difficult in a nice way! The **Peacock Inn**, 87 Nottingham Road, DE1 3QS, is an attractive 18th century stone built pub that used to be a staging post on the main coach road out of Derby. Two rooms on different levels are divided by a central bar, and have wooden floors, stove burners, photos of old Derby and Derby County memorabilia. Up to nine real ales and two ciders and/or perries feature. The beer menu usually comprises Leatherbritches Peacock Pale Ale, Marston's Pedigree, Oakham Bishop's Farewell, Sarah Hughes Dark Ruby and Whim Arbor Light, plus guest beers. Open: 11am to 11pm Mondays – but check as it's a Bank Holiday. Tel: (01332) 583308

Saturday 26th April: Middlesbrough

Easy decision for Middlesbrough's Good Beer Guide entry, there's only one pub listed again this year, and it's new to "Away Ales"! The **Swatter's Carr**, 228 Linthorpe Road, TS1 3QW is a Wetherspoon conversion of the Empire and now named after the original 17th century farmstead. Over the last 100 years the Empire has had a fascinating history as a hotel and an opera house, and Middlesbrough football and Yorkshire cricket games were once played here. Located in the heart of student land, the pub is, not surprisingly very popular. It has ten handpumps and serves real cider. "Meet the Brewer" events, beer festivals and celebrations of saint's days all feature. Open: 8am to 1am Saturdays. Tel: (01642) 239060

Lawrence Mace

Barnsley Brewery Saved

Two 24 year olds from Dodworth and Worsbrough have rescued the brew kit from the old Barnsley Brewery site. The site, previously home of Oakwell brewery, has now been demolished with its fate currently unknown. The brewing heritage of this site dates back to the 1800's and was the home of the world famous Barnsley Bitter since that time.

'There is a huge sense of pride that people from this town have about this town. Just like coal mining, Barnsley Bitter forms a part of our heritage', said Adam. He added, 'the majority of my family worked in the mines apart from one who was employed by the old Barnsley Brewery. It literally runs in the blood'.

Adam, now a successful Doctor in Sheffield and Thomas an academic at the University of Sheffield have both put their careers to one side to save part of our heritage.

Barnsley CAMRA was saddened to hear that the brewery has been moved from Barnsley to neighbouring Sheffield as Adam explains: 'the only reason we began this project was to save something that means so much to us and that we've grown to love. There were voices concerned with the current constitution of water delivered to Barnsley - beer is 90% water after all, so we contacted Yorkshire Water for further advice. We were saddened to learn that the water supply to Barnsley changed upon implementation of the grid system in 1997 after the drought's of 1995.

This results in today's water supply being predominantly from the River Ouse in York. This is in stark contrast to when Barnsley Bitter was previously produced in Barnsley when the water supply came from the Peak District. It is possible with the addition of acids and other chemicals to treat water to make it more like it used to be in this area. However just ten miles down the road the water supply is almost exactly as it

used to be in 1960's Barnsley, without the need to add acids or other chemical nasties. We tried our utmost to find suitable premises in the Penistone area, which doesn't share the water supply with Barnsley, but we were unsuccessful and with the impending demolition we had no choice but to move the kit. We were then faced

with the unenviable decision to put the kit into long-term storage until a unit in Penistone could be found or to move the kit to nearby Sheffield. At the age of 24 long term storage was not an option so we were forced to change location.' Tom continued, 'This is truly a family run brewery, as we would never be at this stage without the assistance of my Dad (Tim) and friends with the set up. We set out to save Barnsley Bitter and we're going to do it properly or not at all. It's sad that we had to take the brewery away from Barnsley, however I hope everyone can understand the reasons behind it. As is well known with our townfolk, you can take the brewery out of Barnsley but you can never take Barnsley out of the brewery.

The name champions Head Brewer and co-owner, Jonathan Stancill, who along with his father Bob formulate over 90 years of brewing heritage. Jonathan commenced in the trade aged only 16 where he worked in the labs at Cannon Brewery, where his father was head brewer and director of both Stones' Cannon Brewery and Bass' Clay Wheels Lane, who at that time were producing in excess of 5000 BBL (Barrels) per week of Real Ale. Jonathan has since followed in his father's footsteps, being an award-winning brewer at both Timothy Taylor's and Oakwell Brewery, Barnsley. Winning the Great British Beer Festival (GBBF) with Timothy

Taylor's Landlord and most recently a

Bronze in the GBBF 2012. His

career has also seen him at Wards, Stones, Bass and Kelham Island.

The past ten years he has been Head Brewer at Oakwell Brewery, producing Barnsley Bitter.

As you read this Stancill Brewery have be delivering beer to pubs in and around the area and this beer has been drunk by a few people as we go to print. Initially beer range will include Barnsley Bitter (3.8%)

and a Dark Mild (3.4%). In the near future the range will expand to include a Blonde, Best Bitter, Porter and Burgundy. Stancill Brewery also have the ability to produce lager and craft keg both in house. Barnsley outlets to be confirmed.

Tom Gill - Stancill Brewery



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OBE CLUB

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

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

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

FOXHOUSE, Penistone Road, Holmfirth, HD9 2TR

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

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



Around Barnsley in 80 Beers

Beers 41 to 44



So it's soon going to be spring as I put pen to paper for this round of ales, so expect snow and arctic winds. So best place to shelter is one of Barnsley's real ale pubs. This time I head out East and West and have a couple in town.

The Houghton Arms is situated in the small village of Great Houghton

and is a fairly new building built in the 70's as the Great Houghton W.M.C. It went under a large refurbishment about five years ago and has become a great community asset with a hive of activity. The pub is new to real ale and has had a steady stream of guest beers since the handpump was put on the bar in December last year. On this visit the guest beer was Castle Eden Ale, a great northern beer. To find out more on the pub visit <http://goo.gl/HjFJes>



Camerons Castle Eden Ale 4.2% abv.

A dark golden beer with a sweet honey aroma. A sweet ale with a bitter aftertaste.

Food Matching - This beer goes well with a Meat Pie, Cheddar Cheese or Burgers.



The **Old No 7** opened in the summer of 2011 as the Acorn Brewery Tap. Since this time it has picked up an arm full of awards from CAMRA for both its beer and ciders. The two bars offer a range of up to eight real ales from microbreweries around the country as well as Acorn brewery beers as well as a choice of real ciders and perry. Also on offer is a large range of continental bottled beers and lagers. The upstairs bar is open each day while the downstairs bar opens Fri & Sat evenings. The pub also hosts a couple of beer festivals each year. The downstairs room is also available for functions, meetings etc. Closed Mondays except holidays.

On this visit to the Old No 7 I opted for one of the regular

beers as it was one I hadn't had for a month or two. Acorn Blonde.

Acorn Brewery, Blonde 4% abv

This beer is pale golden and has quite a rich fruitiness in both aroma and taste, the fruit is grapefruit citrus and peach. This all leads quite nicely to a refreshing bitter finish.

Food Matching – This fruity blonde beer would go very well with a Light Cheese salad or Chicken. Maybe Bratwurst Sausage. If it's dessert you're after a good old slice of Yorkshire Curd Tart will do the trick.



Barnsley

Down's Syndrome Forum



Over the last year Barnsley CAMRA along with some Barnsley pubs have been helping to raise funds for Barnsley Down's Syndrome Forum. This little known charity has been set up to help parents, families and friends with young people with Down's Syndrome find a place to talk and meet up with other families who are dealing with the same day to day issues.

The forum is run by parents and carers of young people with Down's Syndrome along with Parent Partnership with the aim of providing useful information and support.

The forum are excited about developing their Group and to share in this please get in touch. They would love hearing from people with Down's Syndrome, Parents, Carers and Professionals to become part of its growing membership. Together they can make a difference.

For further details on the group, their next meeting date/venue or for any other information, they can be contacted through their email:

info@downsyndrome-barnsley.org or by telephone on 01226 243007.

You can also contact the partner organisation, Parent Partnership about the Group, and they are also available to support you on educational issues. Their email is:

parentpartners@barnsley.gov.uk

Along with raising funds for the Down's Syndrome Forum, one other charity who comes along and gets involved is the Barnsley Tykes Disabilities Football Club. Anyone who has been on our sponsored walks will know just how enthusiastic this band of young people are, so on a couple of occasions this year we have also done a 50/50 charity event.

The Dove Inn on Doncaster Road in Barnsley recently held a Half Marathon Pool Challenge. This involved the pool team of the pub to be playing on the table for 12 hours. Anyone could play a member of the team throughout the day for a donation.

Pictured right are two members of the pool team Jack and Chris who kicked off the event which raised £283 with a little more to still be collected, so please, if you still owe, it's time to pay.

We choose a new charity for 2014/15 as we go to print so watch out for news in our next edition. The provisional dates for our annual sponsored walk are Saturday 20th or Sunday 21st September 2014 but things may still change.



Nigel Croft

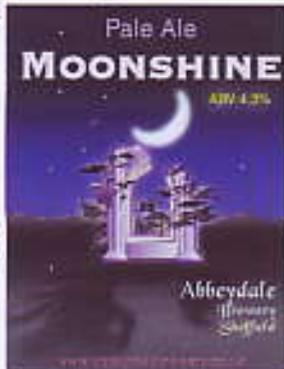


◀ The **Commercial** on Summer Lane in Barnsley is a friendly freehouse run by landlord and landlady Dave and Lisa. The pub is popular every evening and makes a great meeting point for drinkers. The pub reopened in 2010 after having extensive refurbishment by its new owners. The pub has a games room, bar drinking area, with bar stools and a long lounge. Three large screen TVs mean if there is a sporting event on, you won't miss

a thing. The three cask beers are very popular, two of these beers are always changing with the permanent beer changing periodically. Open each evening from 4pm and all day at weekends. On my visit to the Commercial I opted for a wonderful pint of Moonshine.

Abbeydale Moonshine 4.3% abv Pale straw-coloured with floral aroma leading you to a citrus taste. A crisp bitter finish.

Food Matching - This pale floral beer would go well with Fried Chicken or a Light fish dish. It would also go well with a Fruit Salad desert.



The **Wortley Arms** at Wortley is a little way out of town, but well worth the trek out. The main entrance is from the car park through the revolving doors. The pub was refurbished a few years ago and maintained many of its features including oak beams and the afore mentioned door and wood burning fire in the main bar. Food here is served in both the Montagu Rooms upstairs or the main lounges and bar areas downstairs. The pub opens all day everyday but closes at 8.30pm on Sunday

evenings. Catch the 23 bus from Barnsley or the 29 from Penistone or Chapeltown. On my trip out to the Wortley Arms I had the regular local beer from Wentworth Brewery, Wentworth Best Bitter. Visit www.wortley-arms.co.uk for much more information and view their online menus.

Wentworth Best Bitter 4.1% abv This local beer brewed in Wentworth is a copper/amber in colour with a slightly buttery malt aroma and taste, "like Werther's Originals". Also a great citrus taste to the end with a bitter finish. Tasty and good, I had another while waiting for the next bus to town.

Food Matching - From the pub's menu this beer would go well with the Wortley Burger, Sirloin Steak or a Pasta dish.

44 down, 36 to go... It's all downhill from here...

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



Nigel Croft

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A photograph of a bar with four beer taps. The taps are labeled 'FARMERS PALE ALE', 'FARMERS BLIND', 'YORKSHIRE FARMER', and 'FARMERS'. A glass of beer is in the foreground. The background shows a blurred bar area with more taps and bottles.

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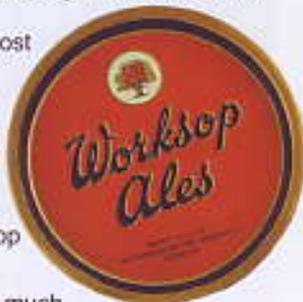
The Worksop and Retford Brewery

Some time ago, 'The Bar' published a request for information about the Worksop and Retford Brewery RB, taken over by Tennants in 1958 and demolished in 1962. Thanks for all information which arrived. Visits were also made to archives in both Nottingham and Sheffield, Bassetlaw Museum in Retford, the Dukeries, the National Brewery Centre in Burton-on-Trent and, of course, Worksop itself.

The Worksop and Retford Brewery was a large employer and a landmark enterprise for the whole of Bassetlaw. Worksop malt was critical to the success of brewing operations in Manchester and the Midlands. Victorian photographs provide an indication of the sheer size of the operation. Ornate wrought iron gates opened out onto a large eye-catching and decorative five storey building, built from bricks of different colour in a style in favour at the time.

After almost four years, publication has finally happened. The almost forgotten story of what was once one of the towns foremost industries tells a story of a brewery that was both typical of many regional, independent breweries, and yet also unique in its creative use of marketing and iconography. The illustrated publication is richly anecdotal and will be of interest to anyone interested in either Worksop and its history, or with a passing interest in beer and brewing. It also provides the historical backdrop for the forthcoming novel, 'Beer, Balls and the Belgian Mafia.'

The book is currently available on Amazon Kindle for 'only' £1.57, much less than the price of a pint of beer (unless it's Sam Smiths) - <http://tinyurl.com/ptakjm> or www.amazon.co.uk then search using 'beer Worksop'



Dave Pickersgill

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Competition

Win a Tenner's Worth of Real Ale



Congratulations go to Julie McNicholas from Barnsley who correctly identified the pub in the last edition as the Three Horseshoes at Brierley, Julie will be enjoying a tenner's worth of beer at the Dog and Partridge, Hazlehead.

So now it's your turn to try and win some beer's money. Simply name the pub in the picture on the left.

To enter, please send your answer, name and address, and the name of a pub/club where you will drink your tenner's worth of beer. You also **must be and state that you are 18 or over**, (people do miss this

out and we simply cannot accept their entry.)

Jeff is having 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. Closing date is **Tuesday 15th April 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 Fox House
Carlecotes
Spring Pub of the
Season 2014

The Old No 7
Barnsley
Autumn Pub of the
Season 2013

The Huntsman
Thurlstone
Spring Pub of the
Season 2013

**Wortley Men's
Club**
Wortley
Club of the Year 2013

Talbot Inn
Mapplewell
Winter Pub of the
Season 2013/14

The Anglers Rest
Wombwell
Summer Pub of the
Season 2013

The Cock Inn
Birdwell
Winter Pub of the
Season 2012/13

www.barnsleycamra.org.uk/pubguide

Barnsley's only Online dedicated Real Ale Pub and Club Guide that is maintained and constantly updated by local CAMRA members and FREE to use by anyone.

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Pass it to a friend, take it to
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to read when you have
finished!

COPY DEADLINE

The deadline for news and articles
to be considered for publication is:

Tuesday 15th April 2014

These should be sent to the Editor
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4000 Copies Seasonally



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The BAR - Barnsley Branch

01/06

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Signature

Date



Social Events Calendar

Wednesday 5th March

Our survey social for this month is Elsecar. We meet up at the Market Hotel at 8pm and venture via pubs and clubs and finish at the Clothiers Arms. Catch the 66 bus from Barnsley at 7.35pm.

Tuesday 11th March

Beer Festivals meeting at the Keel Inn, Canal Street, Barnsley. The Keel is a 10 min walk downhill from the bus station and is next door to ASDA. Meeting starts at 8pm.

Sunday 16th March

Presentation to the Wortley Men's Club for runner up in the Yorkshire and North East Competition of Club of the Year. There is a free bus to this Sunday lunchtime event. You MUST book your place with Margaret. The bus will leave the Old No7 at 12.30pm for a presentation afternoon at the Club, returning back into Barnsley for around 5pm.

Tuesday 25th March

Off to the Ring O' Bells Royston for this month's branch meeting and social. Catch the number 59a bus from Barnsley at 7.30pm. Meeting starts at 8pm.

Wednesday 2nd April

Survey social of Goldthorpe and Bolton on Dearne. Meet at the Horse and Groom at 7.15pm. Catch the 218 bus at 6.40pm.

Tuesday 29th April

Branch meeting and social at the Fitzwilliam Arms, Elsecar. Starts at 8pm. The beer festival set up will finish at 7.30pm.

BEER FESTIVAL

Friday 2nd to Monday 5th May
Barnsley CAMRA Beer Festival
At the Elsecar Heritage
Railway Centre
www.barnsleycamra.org.uk

Wednesday 7th May

Survey social of Wombwell. This is part one of three. We start at Thawleys at around 7.15pm, catch the 226 bus from Barnsley at 7pm.

Friday 9th May

We will be out at Carlecotes at the Fox House Inn to make the presentation of the Spring Pub of the Season. As there is no service bus we will have our own bus, this leaves the Old No7 in Barnsley at 7.30pm. Book Your Seat Now with Margaret, Just £3. The presentation will be made at approximately 9pm. The bus will return at 10pm, straight back to town centre. See Page 3 for full details.

Tuesday 20th May

The BAR will be available to collect and distribute from around 5pm. Collect from the Courthouse, Barnsley.

Tuesday 27th May

Branch meeting and social at the Engineers Arms, Higham. Catch the 93 bus from Barnsley at 7.15pm, then it's a 10 min walk up the hill from Barugh Green. Meeting starts at 8pm.

BEER FESTIVAL

Friday 30th and Saturday 31st May
Barnsley CAMRA & St Edwards
Church 2nd Beer Festival
Kingstone, Barnsley
www.barnsleycamra.org.uk

CAMRA Volunteers are needed for both our festivals in May. If you can help, please fill in the staffing form linked from the festival page or contact Margaret.

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:
<http://goo.gl/tSvH7>

Margaret Croft



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