

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



CAMPAIGN
FOR
REAL ALE

THE BAR

Barnsley Ale Report

WINTER 2013/14



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



This year's Winter Pub of the Season goes to the Talbot Inn, Mapplewell. The pub was faced with closure and was being sought by developers, then stepped in a pub regular. He bought the pub and introduced his wife alongside the manager and staff. Add a local brewer, butcher and florist and there has been an amazing turnaround. Presentation of the award will take place on Fri 24th Jan 2014, don't miss it.

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 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.

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Winter Pub of the Season

The Talbot Inn, Mapplewell

The Talbot was all set to be another chapter in the all too familiar story of pub closures. The pub had been in a steady decline and was eventually offered for sale. Speculation was rife in the village that developers and restaurateurs were the only interested parties. However, in May 2013 the pub was bought by a local and long term regular who introduced his wife Leah alongside Rob the manager and the existing staff, wrestling the pub from the hands of developers.

Leah and the team have established a 'local purchasing policy' and developed partnerships with a number of local suppliers; meat is sourced from Rusby's Farm Shop and flowers from Hearts and Flowers in the village. Four real ales are sourced from the award winning Two Roses Brewery only a couple of miles away in Darton. The permanent beer is Heron Porter the three others change almost daily. Two hugely successful brewery tours have been run and more are planned. Hearty, home-cooked bar food was introduced quickly followed by the reopening of the restaurant.

Old and new customers are enjoying a warm welcome and the resurgence of the pub.

In a few short months Leah, manager Rob's and the staff's hard work has been rewarded by the accolade of CAMRA's Winter Pub of the Season. This award will be presented to all the staff at the Talbot Inn at around 9pm on Friday 24th January 2014. Come along and join in with the celebrations with this great community pub.



THE TALBOT INN
Mapplewell



James Taylor

Stancill Brewery

Brewery to see the removal of the brewery plant slowly and very carefully being unbolted, lifted in anticipation to be transported about 100m (300ft) to its new site Stancill Brewery, Beevor Street, Barnsley.

The owners Tom Gill and Adam Hague told me that they hoped to have the brewery up and running by the mid October with a range of beers including Barnsley Bitter 3.8% abv.

This beer would be identical to the one brewed on the Oakwell plant when it closed earlier this year. The beers will be brewed on the same brewery plant with the same brewer Jonny Stancill using the same water and ingredients. Slight setbacks have delayed this move and a week after the visit it seems the location wanted might not be the best due to lack of utilities.

However, a chat just before going to print tells me that new venues are being investigated, however the launch date for the beers is uncertain at this time.

When everything is up and running other beers will also be on the list including a Dark Mild, Blonde Ale, Best Bitter and a Ruby Ale. All will be available to the free trade and with a distribution of about 30 miles from the start of production. "Keeping the original Barnsley Bitter brewing here in Barnsley is a must," said Tom. "Keeping the excellence of Jonny brewing the beer is also a must," added Adam. Jonny acknowledged the enthusiasm of both Tom and Adam and their passion for the brewery and real ale.

Stop Press - As we go to print it is alleged the brewery may set up in Sheffield.



Nigel Croft

Pub, Club & Brewery News

The Old No7 in Barnsley has picked up the best award yet this year. On top of Autumn Pub of the Year, Barnsley CAMRA Pub of the Year, Yorkshire Cider Pub of the Year it has now been awarded Yorkshire CAMRA Pub of the Year. Simply the best pub in Yorkshire. Photos of the presentation will be in the next Magazine.

The Crystal Palace at Thurlstone is now offering up to three cask beers, these include Acorn Barnsley Bitter, Tetley Cask and a changing guest beer.

Darfield Road Club offers John Smiths Cask. An application has been submitted to turn Quicksilver in Wombwell into a pub & bar. Also an application has been made to open McGinnis Irish bar in Peel Square, Barnsley.

There is a new manager at **The Market**, Elsecar. Reports are that the beer is being served well and nothing has changed much.

The East Dene Club, Barnsley has one real ale available. Theakstons Best Bitter 3.8% abv was a wonderful pint on a recent visit.

The long standing licensee at **the Strafford Arms**, Stainborough has retired. Before he left CAMRA visited and found the pub well attended with a popular Tetley Cask on offer.

The Wortley Men's Club Beer Festival at Wortley in August raised a little under £3000 for Yorkshire Air Ambulance along with a few local charities. Having attended I must say that I had a wonderful afternoon and some great beers.

Hoylandswaine Sports Club has increased its real ale offerings from just the one to three, the beers will be mainly from local breweries in the area but may venture out now and again.

The new licensees at **the Rose and Crown**, Hoylandswaine have introduced national beers to the range, Wadworth 6X was one beer available that doesn't get to these parts much. There has also been a reduction in price from the new owners.

The King's Head, Mapplewell is under threat of closure as the PubCo are not renewing the lease and a supermarket chain are interested in acquiring it. Barnsley CAMRA has written to the planner about their planning policy. Apparently it's going to public consultation next June. In the interim under threat pubs can be asked to be registered as a community asset and the community can put in a bid for the pub. A minimum of 21 people are needed to defer the

closure by 6 months to give the community time to prepare a bid.

Two Roses Brewery - Darton

Something different from the brewery appeared in late October, a beer made from an experimental organic hop. XP366 4.2% abv.

Acorn Brewery - Wombwell

New beers in the last few months have been Harvester 4.5%, Autumn Red 4.5%, Opal IPA 5%. Following on from the success of the bourbon oak barrel aged Gorlovka the team are now trying something similar with the Old Moor Porter and they're anticipating something very special. The new automated cask washing machine that washes up to 60 casks per hour is up and running and another investment has been made in the purchase of 3 x 20 barrel conditioning tanks as trade grows. A new member has joined the sales team. Gorlovka stout and Old Moor Porter have been out of the country, they were both at the British Beer Festival in Tokyo in October. Barnsley Bitter was again a finalist in class at the Great British Beer Festival, this was its 5th appearance in the finals making it one of the top 18 bitters in the country.

Stancill Brewery

Delays with location for the new brewery have halted the launch date for beers from the brewery. Everything from Oakwell premises has now been removed. See page 3

Elland Brewery - Elland West Yorkshire

The team at Elland Brewery enjoyed a rare day off the other week – well it was sort of a day off as they attended the CAMRA Champion Beer of Britain Awards Lunch, in Burton upon Trent, to be crowned as the brewers of the Champion Beer of Britain 2013. At the lunch they received the award from CAMRA National Chairman, Colin Valentine, with Leeds MP Greg Mulholland, Chair of the all party Save the Pub group, also in attendance.



Nigel Croft

Barnsley Club Scene

For this club scene article we visit a small sports club in the west of our area : The Hoylandswaine Sports and Social Club. This is a fantastic little club and a must visit for any real ale enthusiast.

The club is situated in the heart of the village and features panoramic views over the borough, this is the ideal place to watch the world go by or a game of cricket, but not much of the latter in winter. The club is home to the village Cricket Club and is hugely popular with members of the local community.



The range of cask ales here at the club has recently increased from one to up to three fast changing guest ales. The guest ales are sourced from local breweries. Recent beers on offer include ales from Abbeydale, Acorn & Tom Woods breweries.

Barnsley Real Ale & Cider Guide

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Cider Guide**

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The club is a previous Barnsley CAMRA Pub of the Season award winner, a big supporter of the CAMRA 'Locale' scheme and has also featured in The CAMRA Good Beer guide. It is also well known for its locally sourced pork pies available on a Saturday afternoon. It has been known for the club to sell up to 80 pies in one afternoon!

Outside is a lovely terrace area to enjoy the views, beer and sport. It has TVs showing the main sports action. At the club a warm welcome is guaranteed. Non members should show this article while CAMRA members should show their membership card on entry.

Winter Opening Times:
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Phil Gregg

Pubs and Clubs Promotions Officer

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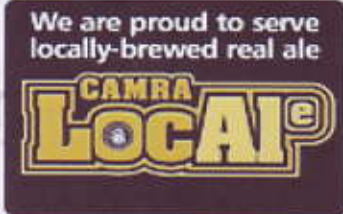
CAMRA LocAle - the accreditation scheme to promote pubs and clubs that sell locally-brewed real ale, reducing the number of 'beer miles' and supporting your local breweries.

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
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 Arms - Dodworth
Eastfield Arms - Mapplewell
Fitzwilliam Arms - Elsecar
Furnace Inn - Hoyland
Fox and Hounds - Shafton
Horseshoe - Wombwell
Huntsman - Thurlstone
Joseph Bramah - Barnsley

Jump W.M.C. - Jump
Keel Inn - Barnsley
Market - Elsecar
Milton Arms - Elsecar
Old Number 7 - Barnsley
Polish Club - 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 November 2013

HARD

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.

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

Unfashionable food.

Food prices, fuel costs and winter – time for spicy stews and comfort foods. Have you noticed that the cheaper cuts of meat have become fashionable and hence more expensive? Many pubs are serving pig cheek, ox cheek, belly pork and lamb shank. I can remember the days when butchers were almost giving away pig cheeks and lamb shanks but they are still good value for money.

In the past, mothers made big pans of stew or soup which were tasty, healthy and cheap. More importantly they were filling. I enjoy the convenience of a ready meal but the portions are too small to be filling and so I end up snacking. These cheaper cuts of meat are ideal for traditional stews as well as spicy dishes such as goulash, stroganoff and curry but they do need long, slow cooking. As do stews which include beer and strong flavoured stout. A slow cooker costs almost nothing to run compared with an oven/hotplate. They also do the cooking while you go out for a drink. Do you have an 80s model at the back of your cupboard? If not then a new one costs about £20.

I love lentils, chick peas and kidney beans and these make cheap and cheerful dishes when combined with vegetables or meat plus spices. Fresh herbs and those minute packets of dried spices sold in supermarkets are expensive compared with those from ethnic shops. You will also find cheaper rice, nuts and pulses.

Supermarkets promote foods that give them a good profit. The 3 for 2 offers encourage us to buy and then waste whilst the cheaper vegetables are treated as being unfashionable and hidden away. They use space but do not generate big profits? I am thinking about swede,

parsnips and beetroot.

I love parsnip mashed with curry powder and butter. Beetroot roasted with cumin seed is lovely too. I also like mixed veg but not the macedoine (a mixture of diced veg) that was served in canteens, it was always wet and tasteless. Try my tasty slow cooked mixed veg instead. It goes well with grilled meat/fish and tomato & spinach dishes.

Slow cooked mixed veg.

Large cubes of swede, carrot, potato and parsnip
Peeled pickling onions
Chunks of celery
Crushed garlic
Butter
Salt & black pepper

Melt the butter in a large pan and add the onions.

Brown but do not cook the onion. Add the veg and coat in butter.

Add the salt & pepper plus 1 tablespoon of hot water. The veg cook in their own liquid so are not boiled. Slow cooking prevents burning and gives rich, full flavours.

Quickly heat through and then put into the preheated slow cooker and cook for about 1 – 1.5 hours according to the instruction booklet.

It should not need extra liquid but check because every cooker is different.

The veg can also be cooked in a casserole in an oven but may need more water at 150C.

Serve when soft but not mushy and enjoy with good ale as in the traditional song.

A Lincolnshire folksong sung by Brian Dawson of Broadside

“So give I boiled parsnips and a good dish of taters and a lump of fatty bacon and a glass of good ale.”



AUTUMN 2013 PUB OF THE SEASON THE OLD NO7

The Autumn Pub of the Season presentation evening at the Old No 7, Barnsley was held in the main bar with a mix of pub locals and Barnsley CAMRA members in attendance. Phil Gregg, Barnsley CAMRA's Pub and Clubs promotions officer made the presentation to Fiona Holmes the pub manager.

"In the two years the pub has been open it was

surprising that the Old Number 7 hadn't picked up a pub of the season award before", he said. "However it has in that time won Barnsley CAMRA Pub of the Year, twice, and only the other month it picked up Yorkshire CAMRA Cider Pub of the Year", he added. The news gets better, see article below.

The presentation was made to Fiona who surprisingly got away without having to do a speech but did say later that it was down to a great team of staff and a good mix of pub goers that make the pub what it is. People still call in and ask for the national brands but many stay after trying the real thing. Some drinkers choose to drink in the Old No7 and other pubs that serve real ale in the town centre in order to experience something a bit out of the ordinary.

Nigel Croft

Yorkshire Pub and Club of the Year

Eighteen pubs and ten clubs were nominated for the prestigious titles of Yorkshire Pub and Club of the Year, and a panel of judges then individually visited each nomination and scored them against strict criteria: Quality of Real Ale, Sympathy with CAMRA's aims. Also considered were Community Focus, Atmosphere, Campaigning, Style/Decor, Service and Welcome, and Value for Money.

The overall winner for Pub of the Year was Barnsley's **Old No. 7** Market Hill, Barnsley. It is run by Fiona Holmes and her team, and is featured in the new CAMRA Good Beer Guide 2014 "The jewel in the crown of Barnsley town centre's burgeoning real ale scene. This bar boasts seven real ales and one cider/perry, all on handpump. Two further ciders/berries are usually found behind the bar, plus an extensive range of quality foreign beers. The attentive staff and well-run bar attract a broad clientele, ranging from circuit drinkers, football fans, and beer connoisseurs, who are all made equally welcome."

The runner up was the **Ferry Boat Inn** at Thorganby (near York) The Ferry Boat has had the same licensee, Olive Rogers, since 1948, although much of the day-to-day work is now done by her daughter and son-in-law, Jackie and Phil Williamson.

The winner of Yorkshire Club of the Year is the

wonderful **Red Shed** on Vicarage Street, Wakefield. Also in the Good Beer Guide "The Red Shed is an old army hut that has survived the redevelopment of the area. Home to many trade union, community and charity groups, quiz night is on Wednesdays and live music plays on the second and last Saturdays of the month. There are three rooms; two can be hired for functions. An extensive collection of union plates and badges is displayed over the bar, and numerous CAMRA awards adorn the walls. The beers are usually from micros nationwide."

The **Wortley Men's Club & Institute in Wortley** (A Barnsley Club) was runner up in the competition. This also features in the guide as: "This pretty club with its traditional timber frame exterior and opulent interior is well worth a visit. Formerly the hall library, the club comprises a small bar area, a plush lounge with open fire and a large games room. To the outside is a small beer garden. The club holds regular community events and live entertainment. The guest ale is from a local brewery and a guest draught cider is always available."

CAMRA's Yorkshire Regional Director, Mick Moss, said "The standard of the competitions was very high, and the winners just 'ticked a few more boxes' than the other nominations as far as the judges were concerned."

Alan Canvess

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Not an auspicious beginning to our season so far – as I write we've lost all the first six away games – but the horrid start is hopefully on the turn with a marvellous (home) show against Middlesbrough recently. We also now have the benefit of consulting the new 2014 CAMRA Good Beer Guide for the next eight away trips:-

Tuesday 3rd December: Brighton

Because the Amex Stadium (Brighton's new ground) is miles out of town we'll feature the nearest 2014 Good Beer Guide entry at Falmer: the **Swan Inn**, Middle Street, BN1 9PD, a cosy, traditional family run free-house with three bars. The pub is over 100 years old and the walls are adorned with antique adverts and pictures of the village in days past. Food at lunch times and evenings. The beers include Gale's Seafarer's Ale (Fullers), Palmer's Best and Tally Ho!, plus guest beers. Being close to the Amex Stadium the pub is busy on Brighton match-days when only home fans are usually admitted, No Parking. Open: noon to 11pm on Tuesdays. Tel: (01273) 681842. Website: theswanfalmer.co.uk

Saturday 7th December: Burnley

The new 2014 CAMRA GBG has three entries for Burnley so we'll visit the one we've not featured before, the **Brun Lea**, 31-39 Manchester Road, BB11 1HG. A Lloyds No1 bar, this large modern pub just off town centre has up to eight ales on offer; Two TVs show major sporting events as well as rolling news. Friday and Saturday nights can be lively when a band has been playing and it gets very busy when Burnley FC are at home. Open: 8am to 1am Saturdays. Tel: (01282) 463700

Saturday 21st December: Leeds

Twelve great choices for Leeds in the GBG so let's visit the **Hop**, the Dark Arches, Granary Wharf, Neville Street, LS1 4BR. It is directly under platform 17 of Leeds railway station in the Dark Arches. Ten handpumps dispense the Osselt range of beers along with guest ales, and it is a rare Leeds outlet for perry. It has disabled access to the ground floor and a stage area on the first floor gallery. Open: noon to midnight daily. Tel: (0113) 243 9854

Wednesday 1st January 2014: Birmingham

Our choice for New Year's Day has been a regular entry in CAMRA's Good Beer Guides over the years: the **Old Joint Stock**, 4 Temple Row West, B2 5NY. Aside from regular and seasonal Fuller's beers the management supports the LocAle scheme with two or three guests. The theatre hosts performances throughout the year

and also show-cases local comedians and live jazz. There is a stairlift by the paved area at the back down Wellington Passage. Open: 11am to 11pm, but check bank holiday hours. Tel: (0121) 200 1892. Website: oldjointstocktheatre.co.uk

Saturday 11th January: Charlton

The SE10: East Greenwich section in the new CAMRA GBG has just one entry to choose from, so today we'll visit the **Pelton Arms**, 23-25 Pelton Road, SE10 9PQ. It is well worth the 10 minute walk from the town centre to experience this gem of a community pub. It has an L-shaped bar and an eclectic mix of furnishings and soft lighting, giving the place a cosy and welcoming feel. Alongside Greene King IPA and Wells Bombardier there are usually seven different guest ales. Nearest station is Maze Hill. Open: Noon to 1am Saturday. Tel: (020) 8858 0572. Website: peltonarmspub.com

Saturday 25th January: Wigan

It's just over 10 years since BFC played Wigan in a league game so nearly all the six entries in the new 2014 CAMRA GBG are "virgin" pubs to me! **The Anvil**, Dorning Street, WN1 IND is a popular town-centre pub. Seven handpumps dispense a selection of Allgates beers, Hydes Bitter and guest ales. A regular mild and a traditional cider as well as a range of continental draught and bottled beers are also available. Sport is shown on two TV screens. Open: 11am to 11pm Saturdays. Tel: (01942) 239444

Saturday 1st February: Sheffield Wednesday

We've featured all the nearby pubs in the Hillsborough area from the GBG, so let's visit Loxley, a village a short bus ride north-west of Hillsborough, and the **Nag's Head**, Stacey Bank, S6 6SJ. This two roomed country pub is on the main road out of Loxley, towards High Bradfield. This is the nearby Bradfield Brewery's tap, with up to five beers from the range, including seasonal beers and specials. Excellent views overlooking the Loxley Valley can be enjoyed from the outside drinking area. Bus numbers are 61 and 62. Open: Noon to midnight daily. Tel: (0114) 285 1202

Saturday 15th February: Doncaster

The Good Beer Guide recommended pub we've selected to visit today is the **Cask Corner**, 3 Cleveland Street, DN1 3EH, A central bar features 12 handpumps and includes two real ciders. The unusual, quirky décor includes pumpclips, old records and a cornucopia of useless bric-a-brac, some even suspended from the ceiling. A classic jukebox provides unobtrusive background music. Customers are allowed to bring in food, including takeaways. Local CAMRA Pub of the Year 2012. Open: Noon to 2am Saturdays. Tel: (01302) 366 277

Laurence Mace

Meet The Brewer

Barnsley's Gieves Brewery was busy with meet the brewer nights in two of Barnsley's pubs in September and October. The first one was at the Joseph Bramah on Market Hill where four of the breweries beers were available to try. These were, Red Diesel, No1, Gunwale Dance and Clear Cut. Peter

and Harry Gieves were happy to talk about the way beers are made at the Stairfoot brewery and at hand were samples of the malts and hops used.

Their next event was at the Silkstone Inn, Market Street where Coco Canal and Fully Laden IPA helped kick off the Wetherspoons Beer Festival. This time Harry was answering questions about the beers. I attended both the events, as you do and had some cracking beers. Thanks to the teams at the Wetherspoons pubs and to Gieves brewery. I and many others had a great time. Pictured at the Joseph Bramah from the left are Harry and Peter Gieves chatting to Alan Ramsbottom and Laurence Dunk.



Nigel Croft

Beer Festival Line Up



MANCHESTER
Beer & Cider
Festival

22nd - 25th Jan 2014
Manchester Velodrome



Organised by CAMRA Greater Manchester
in association with
CITYLIFE
Co-sponsored by
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Evening News



National Winter Ales Festival 2014
19th - 22nd February 2014
The Roundhouse, Derby, DE24 8JE



Rotherham Real Ale and Music
Festival at MAGNA
5th - 8th March 2014



Ale to the Festival

BARNSELY CAMRA BEER FESTIVAL
AT ELSECAR HERITAGE RAILWAY
2nd - 5th May 2014



THE TALBOT INN & RESTAURANT

Barnsley CAMRA Winter Pub of the Season 2013



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Twitter: @The_talbotinn

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*4 casks ales from the
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*Serving locally sourced
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*Daily Happy Hour
(3-6pm, Mon-Fri)*

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*Quiz night
Wednesday 10pm*



THE TALBOT INN
Mapplewell

Fox & Hounds



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Around Barnsley in 80 Beers

Beers 37 to 40



With winter now in our midst I look forward to trying some real dark winter warming beers from some of Barnsleys pubs over the coming months, but in the meantime here are another handful of great beers I had during autumn.

The Warren Hotel is just off Park Road on Warren Quarry Lane and is a popular community pub. Recently having gone through a refurbishment the

pub now offers up to two changing Thwaites Brewery beers. The games room can be busy with pool and darts while the lounge can be a quiet area to sit and relax. Weekly live music from the regulars (more easy listening than karaoke) and guest singers can liven up the bar on cold winter nights. I opted for my favourite Thwaites beers, Wainwright 4.1%abv

Thwaites Wainwright 4.1% abv.

This golden beer has a slight sweetness and a light refreshing citrus fruitiness.



Food Matching - This hoppy fruity beer would go very well with a ploughman's



The Joseph Bramah is a Wetherspoons pub with music (Lloyds No.1) and provides a choice of local and national beers. Two are permanent, leaving an additional four changing micro-brewery guest beers, plus real cider as well as value for money meals. Set over two floors you can find some quieter areas especially in the smaller upstairs bar. Outside is a sheltered and heated smoking courtyard. The team here are keen to promote real ale events and as well as beer and cider festivals the occasional meet the brewer event helps promote local beer to local drinkers. It was on this occasion I opted for my next

beer, Geeves Brewery Red Diesel

Geeves Brewery, Red Diesel 4.1% abv

This Best Bitter is brown/ruby in colour and has a quite fruity and malty aroma. The beer taste is fruity as well as floral, and has a slight nutty taste. A fruity yet bitter aftertaste, great beer.

Food Matching – From the Wetherspoons Menu, this beer would go very well with Sausages and Mash (meat or vegetarian), or maybe the Steak and Kidney Pudding. A cheeky dessert could be Chocolate Fudge Cake



Barnsley

Down's Syndrome Forum

Barnsley CAMRA have a local charity we support each year, this year through a vote at our AGM the charity is the Barnsley Down's Syndrome Forum.

It is a group for parents to get together to help provide information and support for people with Downs Syndrome and their families in the Barnsley area.

The aim of the group is to increase the awareness and knowledge by working with local partnerships and services.

Barnsley CAMRA is helping this year to raise much needed funds to help with this sharing of information within the communities.

We have already raised over £1000 during the last few months. Money raised for the sponsored walk this year was amazing. The Talbot Inn at Mapplewell and Two Roses Brewery donated £70, which was raised from real ale sales at the start of the walk. A collection from the Black Bull at Stairfoot added another £100 and the walkers from the Dove Inn raised just under £500.

Money is still being collected from other walkers as we go to print. Barnsley Tykes Disabilities Football Club also benefited from this walk as they brought along a band of sponsored walkers of their own raising over £400.

Our Fun Day at the Crown Inn at Elsecar was a



fantastic day with bouncy castle, cakes, rat races, hands up bingo, raffle, hook a duck and name the teddy...

Another great afternoon was had at the Race Day at the Dove Inn. This event was also being split with the Barnsley Tykes. Thanks to the many sponsors and to Toby Tyke for running the races on the day.

The Dove Inn is holding another charity event for us on Sat 14th December, a 12 hour pool marathon. Call in and make a donation or get your name down for a game. They will be raising money for both Barnsley Downs Syndrome Forum and Barnsley Tykes Disabilities Football



◀ **The Three Horseshoes** at Brierley is a large roadside pub set back from the main road. The friendly landlady and staff offer a warm welcome to everyone. The pub has a games room, bar drinking area, with bar stools, and lounge and on the split level is another drinking area just away from the bar, all have comfortable seating.

Food is served daily from opening till early evening, Sunday 12-3. The one rotating guest beer is very popular and changes on a weekly basis. On my visit it was Caledonian Poltergeist Porter.

Caledonian Poltergeist Porter 4% abv Dark ruby in colour with a tan head, slight chocolate and smoke aroma with mellow toffee and coffee flavours. Bitter finish, easy to drink.



Food Matching - The meat pie here at the Three Horseshoes would go down a treat with this porter. Vegetarians would manage a strong cheese ploughman's maybe.



The **Talbot Inn** at Mapplewell. The main front entrance leads you into the large split level lounge and bar area, another lounge is forward just beyond the bar, the side door here is from the car park. A large screen TV faces the bar and can easily be ignored if sat in the upper lounge or side lounge. Upstairs is the restaurant but food is served anywhere in the pub. The portions are quite filling and very good value. The four real ales are all from the very local Two Roses Brewery and the Heron

Porter is permanent leaving three changing. My choice today was Galaxy Pale Ale.

Two Roses Galaxy Pale Ale 4% abv This local beer brewed in Darton has won champion beer of Gloucester so well worth a try today. A golden beer with hoppy fruity aroma, a wonderful hoppy citrus fruitiness throughout the drink and a dry grapefruit finish. A cracking beer that ticks all the hoppy aroma, flavour and aftertaste boxes.

Food Matching - This beer would go well with chicken and fish dishes from the menu and if vegetarian, the vegetarian cannelloni (usually on the specials board) works very well.

40 down, 40 to go... Half way there...

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



Nigel Croft

LONDIINIUM

TRADITIONAL COFFEE PORTER -
40.35% VOL

A dark beer with a hint of coffee on the finish, brewed using four malts, English hops and the addition of Telford's of Harrogate After Dark coffee. Londinium is a nod to the beer of Yorkshire and, in particular, the style made popular by the street and river porters of London in the 18th century.



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FORT SMITH

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40.50% VOL

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Yankee

ORIGINAL PALE ALE -
40.45% VOL

One of the original, low-style, pale ales to be brewed in the UK, Yankee is a modern classic. Light and easy drinking, it's a beer that showcases the floral and citrus fruit aromas of the Cascade hop, grown in the USA, protected against a back stop of soft Yorkshire water and golden-orange pale malt.

YPA

YORKSHIRE PALE ALE -
40.47% VOL

A two-time gold medal winner at the prestigious World Beer Cup, YPA (Yorkshire Pale Ale) is a pale, aromatic, summer ale that offers up delicate peachy and berry fruit flavours for your taste buds to feast on.

WILD MULE

NEW WORLD PALE ALE -
40.52% VOL

Brewed using New Zealand's Nelson Sauvin hop, which creates a white wine influence, that's backed up by a biting grapefruit bitterness. Wild Mule is a new world, session-strength, pale ale with a kick.

BUCKEYE

PALE SESSION ALE -
40.55% VOL

Named after a rare breed of chicken that originates from the state of Ohio in the USA, Buckeye is an easy-drinking, well-hopped pale ale, brewed with a blend of American and New Zealand hops, producing an orange, citrus fruit aroma and a refreshing level of bitterness.

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Barnsley Pub Victim of Council Road Widening

136 Years Ago!

Sound familiar doesn't it? Since I moved to Barnsley ten years ago I've seen quite a few pubs close and be demolished – the Cudworth Hotel (Dards) will probably not be standing by the time you read this – just the latest in a line of lost pubs. I'm sure many people will remember the Wheatsheaf at Town End, demolished in the early 1990s for a roundabout and going back a bit further the Vine Inn on Pitt Street and the Gardener's Arms on Nelson Street and many more lost for the Westway in the 1980s. You may not have heard of the Star Inn. It was demolished in 1877 when the Council decided that Regent Street should be extended up to Church Street with a view of "carrying the thoroughfare through to Westgate at some future time" (British Architect, 1876). Of course this was never done, the Town Hall straddles the path of that vision, and very nice it looks too as you walk out of Barnsley Interchange and glance up Regent Street. The view in the 1850s when you left the first Barnsley railway station would have been quite different. At the top of Regent Street there was a dead end unless you turned right into East Gate, the only way through to Church St was by the narrow Star Lane, named after the pub.



[Map from 1852 – with thanks to Old-Maps.co.uk]

I recently studied an inventory in Barnsley Archives of the Furniture, Farming Stock and Effects of a Mr John Leadman, Butcher and Innkeeper of the Star Inn, Church Street dated 1841. Yes, that did say farming stock – Mr Leadman had two horses and a milch cow on the premises as well as a butcher's shop, slaughter house and brewhouse. He sounds quite self-sufficient. He took over the pub from his mother, Martha Parker, an unlucky lady whose two husbands both died young. Her father Thurston

Lingard had been the landlord of the Star at the end of the 18th century having come from Lancashire with William Wilson, founder of the Barnsley Linen trade. According to Burland's Annals of Barnsley (written in the middle of the 19th century) Thurston Lingard was a Bleacher or Whitster and had a sign put up at the Star reading "Custom Bleaching taken in here".

By John Leadman's time the pub was a well-respected establishment. Burland says that the Star was a business house where merchants met their clients and deals were struck. The inventory for the dining room lists mahogany dining tables with three large leaves, twelve leather seated chairs and a bagatelle board and stand with balls. The sitting room contains another dining table, six more standard chairs and two superior arm chairs with hair seating. There is an eight day clock, prints on the walls and drapery and a cornice to the window.

The bar, which appears to lie between these two rooms, contains two 'long seats', maybe something like settles or benches, but they have a plentiful supply of cushions. The four pull beer machine serves ale, both home brewed and bought in (a choice of beer!) and there are spirit casks on the bar for the brandy and so on. You can drink out of a plated pint, that's silver plated mug, usually with the pub's name on the bottom just in case, or a plain pot pint. There are even two plated quarts (a quart is two pints) listed – are they for people with large capacities or for serving

do you think?

The pub was bought by Barnsley Council at auction in 1875 for the sum of £4,600 with a view to demolition, but the plan was delayed for several years until they could obtain the property on the other side of Star Lane. Finally, after grudgingly paying the tenant £50 for

the fixtures in the Star the key was handed over in July 1877. After the Star was demolished Dr Sadler whose house was now at the top of Regent Street was able to build an extension and open a window out where he had abutted the wall of the pub previously. Sadler Gate at the side of the Town Hall remains to remind us of him, but nothing is left of his house now or the Star Inn. To read more about the Star visit the Barnsley Historian Blogspot <http://goo.gl/H228Um>

Linda Hutton

Yorkshire Cider

Never having been a big fan of cider, I've visited lots of enjoyable breweries, large and small, over the years but never a cider 'brewery' (or is it a cider press?). I've drunk fizzy mass produced keg cider in the past and I've tried some real ciders made with real apples; some I found too acidic and some were too dry and occasionally too strong and some were downright murky and unappetising. When I read in the Yorkshire Post about a Yorkshire cider maker I was intrigued as I hadn't realised cider was made in our neck of the woods. Had to be worth investigating to see if Yorkshire cider was more to my liking.

So it was off on the train with a few of the Barnsley CAMRA members to find the Cider Press at Deanhead, near Brockholes on the Huddersfield line. Once we'd got our bearings the Cider Press was easy enough to find and a taxi from Brockholes Station to the Cricketers Inn had us there quickly. The Cricketers is well

worth a visit and we killed a bit of time there with a log fire and a choice of real ales and the local cider – from about 50 yards away – how's that for local! The Cider House and Pure North ciders was



started about eight years ago by a successful businessman, Rob North. I get the impression it started as a hobby when he bought a house at Deanhead but it's clear that Rob got the cider bug and he is now concentrating full time on cider making.

I thought that cider making consisted of picking apples, chopping them up, squeezing the juice out of them with a press and letting it ferment in barrels ... not really. Rob took us up the hill to his new orchard and as soon as he began talking about apple varieties and what they offer to the final drink, the effects of weather, blossom times, the difference between cider

apples and other types, root stocks and ... well it was fascinating. Beer brewing has its complexity but cider making has a lot more to contend with. Any process where you are dealing with living fruit trees and the weather is never going to be easy and how you deal with it is probably more art and know-how than science.

Back in the press room, the process of extracting the juice was explained, along with cider vinegar production (another art it would seem) and the topic of cider styles commenced. So did the tasting session and here my preconceptions about real cider took a real bashing. We tried five different styles produced by Rob as he explained the difference between ciders produced in the East and the West of England. Those from the East tend to use eating and cooking apple types which grow well there. In the West it is wetter and more suited to the proper cider apple varieties. The East produces the more acidic, sharper ciders whilst the West produces the mellower and sweeter cider types. As we worked our way

through the styles I found I was really enjoying the session. All of the ciders were very drinkable and one or two really hit the spot. The medium dry Fusion (6.5), Deanhouse Dry (7%) and medium dry Valley Zest (7.2%) all went down well but the medium Valley Gold (6%) was the one for me.

After the tasting we had an excellent hot roast pork sandwich in the café and more of the Pure North cider to round off the trip. All in all a bit of a revelation for someone who's ignored cider for a long time. Thanks go to Rob for a long overdue cider education.

For more details try the website: www.purenorthciderpress.com



Colin Wilson

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

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Competition

Win a Tenner's Worth of Real Ale



Congratulations go to Carole Tidball of Thurlstone who correctly identified the pub in the last edition as the Lord Nelson at Hoylandswaine. Carole will be treating her husband to his favourite beer Timothy Taylor Landlord, or a guest beer or two at their friendly local, the Huntsman, Thurlstone.

So onto this season's competition, simply name the pub in the picture to 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.)

Send your answers to "Jeff Harrison" by post, text or email, details are on the branch officers' page. Closing date is **21st January 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 2012/13/14

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

The Old No 7
Barnsley
Pub 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

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

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
Autumn Pub of the
Season 2012

www.barnsleycamra.org.uk/pubguide

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RECYCLE THE BAR

Pass it to a friend, take it to work or leave it for others to read when you have finished!



COPY DEADLINE

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

Tuesday 21st January 2014.

These should be sent to the Assistant Editor (Jeff Harrison) at the address on the left.

4000 Copies Seasonally



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The BAR - Barnsley Branch

01/06

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Social Events Calendar

Saturday 14th December

**Charity Pool
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DOVE INN

12 noon till 12 Midnight

Sponsor a player or donate to play.
Raffle, Quiz and more.

In aid of Barnsley Downs Syndrome
& Barnsley Tykes Disabilities Football Club.



Tuesday 17th December

Branch meeting and Christmas social at the Commercial, Summer lane. Just a short meeting followed by a longer social and crawl into town. Meeting starts at 7.30pm and finishes at 8.30pm



Wednesday 8th January

Social survey. Meet at Shaw Lane Sports Club at 7.45pm. From here we head towards Barnsley via some of our Westerly pubs. Why not come along and join us on these surveys?

Sunday 19th January

Not the Christmas Party 12 noon till approx. 4pm Old No 7, Market Hill, Barnsley. Buffet and 2 pints of cider or beer. £12 per person. There will also be games, quiz and a raffle. Tickets from Margaret Croft or from the Old No 7 from mid December.

**Tuesday 21st January
Copy Deadline for BAR**

Friday 24th January

Winter Pub of the Season Presentation to the Talbot Inn, Mapplewell. This is expected to be a busy evening. Presentation will take place at around 9pm. If you are traveling by bus, the number 1 leaves stand A10 at the Barnsley Interchange on the hour and 30mins past. Full write-up on page 3

Tuesday 28th January

Branch meeting and social at the Dodworth Valley. Meeting starts at 8.15pm due to travel times. Catch the number 21A bus at 7.50pm Usually offers Leeds brewery Pale Ale.

Wednesday 5th February

Survey social of Thurnscoe. We meet up at the Thurnscoe Working Men's Club (The Ship) High Street. Catch the number 219 bus from Barnsley at 6.50pm for a 7.45 start.

Tuesday 11th February

Beer Festival Meeting at the Beggar and Gentleman, Hoyland. Meeting starts at 8.15pm, catch the 7.35pm number 66 bus from Barnsley.

Tuesday 25th February

Branch meeting and social at the Cock Inn, Birdwell. Meeting starts 8pm so catch the number 66 bus at 7.35pm.

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 Festival Meeting at the Keel Inn, Canal Street, Barnsley. Meeting starts at 8pm.

Tuesday 18th March

The BAR distribution social. A change to the normal distribution as there will be no newsletter to post in bulk but please call in and collect copies of the BAR to distribute to all four corners (and beyond) of the borough.

Tuesday 25th March

Off to the Ring O' Bells Royston for this months Branch Meeting and social. Catch the number 59a bus from Barnsley at 7.30pm

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 their journey planner at <http://goo.gl/hSvh7>

Margaret Croft



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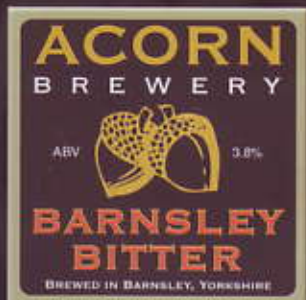
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