



CAMPAIGN
FOR
REAL ALE

THE BAR

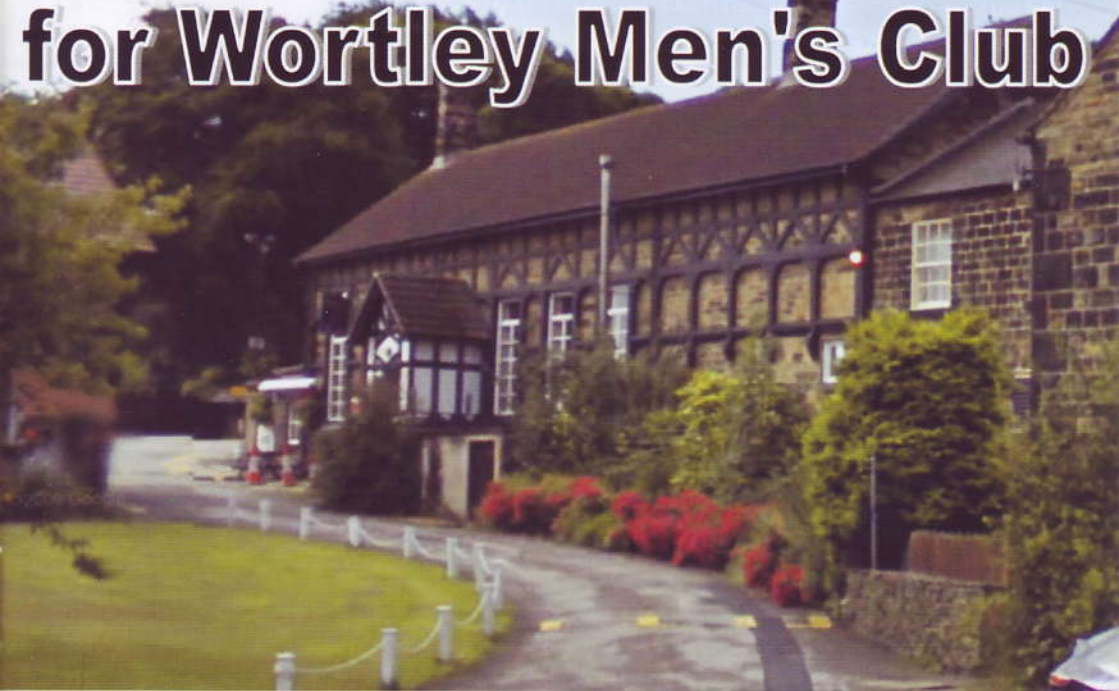
Barnsley Ale Report

Autumn 2012



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

It's a double win for Wortley Men's Club



Only weeks after being presented Barnsley CAMRA Club of the Year, judges from Barnsley CAMRA voted Wortley Men's Club with another top award. Autumn Pub of the Season 2012. Again this award has been won by a Club said Pub and Clubs officer Phil Gregg. This follows on from Hoylandswaine Sports and Social Club taking the Summer Pub of the Season in August. Our pubs have a lot of competition from these community clubs. Joining a club, and one serving real ale is becoming popular, he added.

Full story on page 3

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. 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 bedroom
- Open log fire



Steve and Audrey with their latest award from Barnsley CAMRA, Winter Pub of the Season 2011/2012



Barnsley CAMRA
Pub of the Year 2006/2008
Pub of the Season Winter 2011/2012

Open 12-11 Daily

BORD HILL - FLOUCH - BARNSELY - S36 4HH

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

Barnsley CAMRA

Autumn Pub of the Season

Wortley Men's Club

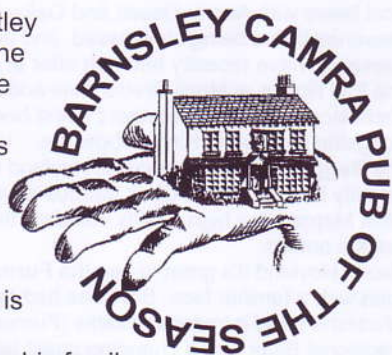
Winning awards is becoming a bit of a habit for Wortley Men's Club. Only a couple of months after winning the prestigious accolade of Barnsley CAMRA Club of the year 2012, the club has now been awarded the Autumn pub/club of the season award. All the judges were impressed with the club.

The club is set in the former Wortley Hall Library in the historic village of Wortley. The interior reflects this with high ceilings and a plush opulent interior. Wortley Men's Club has a great community feel and is very welcoming and friendly.

Under the stewardship of Nigel and with support from his family and members of the club's committee the club has increased the range of cask ale's and also added a permanent draught cider something of a rarity in the borough. The club hosts numerous community events throughout the year. The popular harvest festival will be taking place during September.

The club welcomes non members but please ask at the bar about being signed in before ordering anything. If you are a CAMRA member, please also show your membership card upon entry.

Barnsley CAMRA will be holding a presentation evening on **Friday 28th September** starting at around 8pm. The band Soul Jam will be playing on the evening so this should be a great night.



ALES • STOUTS • PORTERS • CIDERS • PERRIES

STEEL CITY
38TH
BEER & CIDER FESTIVAL

150 REAL CASK ALES

3rd - 6th
October 2012

Wed: 5pm - 11pm, Thu / Fri / Sat: 12noon - 11pm

150 Beers & Ciders • Live Music
Food & Entertainment, Classic Pub Games

PONDS FORGE in SHEFFIELD City Centre
close to the rail station, bus & coach interchange and tram stops

www.sheffieldcamra.org.uk/ @ShefCAMRA

Runners up this time were in no particular order The Fitzwilliam Arms Elsecar, The Anglers Rest Wombwell & the Huntsman Thurlstone congratulations on their nominations and keep up the good work.

Phil Gregg - Pub and Clubs Officer

Cask Ale Week

2012

only in Britain, only in pubs!

28 Sep - 7 Oct

Pub, Club & Brewery News

The **Lundhill Tavern** & the **Anglers Rest** in Wombwell are both selling Geeves beers on a regular basis.

The **Crown** at Elsecar is selling regular changing local beers with Acorn, Ossett and Oakwell breweries beers being showcased, and at weekends have recently been on offer at £2. The Full House at Monk Bretton has added Theakstons XB as a permanent guest beer alongside its Greene King Abbots Ale.

The **Beggar and Gentleman** in Hoyland has recently been awarded Cask Marque status. The Cask Marque is a high quality standard that checks real ale outlets.

Also in Hoyland it's great to see the **Furnace Inn** re-open with a familiar face, Brad has had the pub refurbished and introduced Clarks (Furnace) Traditional Bitter and a changing guest beer.

The **Old Hall Inn** in Great Houghton is closing after being recently sold by Admiral Taverns. It's possible that plans will be submitted for housing on the site.

The **Ship** at Elsecar has been closed and work started to change it into flats. Plans have also been submitted for the conversion of The **Friendship** in Gawber into flats.

The **Gate Inn** Dodworth has been closed for a few years now, this could become a day care and respite centre if plans are given the go ahead. Plans have been approved for the demolition of The **Flouch Inn** out at Flouch.

The housing development on the site of the former **Cutting Edge** pub at Worsbrough have been submitted and plans for retail development and subsequent demolition of The **Thurnscoe Hotel**, Thurnscoe have been approved.

The **Harborough Hills Club** in town no longer sells cask ale, however the **Conservative Club** Wombwell now sells Acorn Barnsley Bitter but has stopped offering draught real cider.

The **Lundwood Social Club**, Lundwood has cask Samuel Smiths Old Brewery Bitter.

Please remember, when visiting a club, ask about being signed in if you're not a club member before ordering at the club bar.

Geeves Brewery - Stairfoot.

Moving onto a narrow boat in 2005 meant that Pete & Harry Geeves' love of beer making was to reach new heights of ingenuity and a whole new approach to hazard analysis. This together with a determination to convert all the accumulated knowledge and the raw enthusiasm for drinking the stuff convinced the father and son, that a career in the beer industry beckoned and so project Geeves brewery was born.

Move forward to 2012 and Geeves brewery are celebrating their first birthday. This independent

family run micro brewery is based in an industrial estate in Barnsley. They have over the last year steadily grown their business and are gaining a firm reputation in and around South & West Yorkshire for their quality full flavoured beers. Tunnel Mouth, their winter stout, is already an award winner and they have just had their excellent Coco Canal dark mild voted Champion Beer at the Rugby CAMRA beer festival. Pictured above, Harry accepting the award from Steve from Rugby CAMRA.



Besides being a brewer Pete is also an actor and is well known as the Orange man in the hugely successful "you've been Tango'ed" advert and has just appeared on a programme on ITV with Melanie Sykes.

Pete says "Our philosophy of real ale is simple; we love drinking it, we love brewing it and we hope you enjoy it too".

Acorn Brewery - Wombwell

Hoptathlon was the beer that the brewery let loose over the Olympic period, a 4.5 % brew. The beer has seven different hops English, American, Slovenian & Australian.

The current IPA in the series is Sterling IPA 5%. The next IPAs will then start using European hops. Yorkshire Pride is now available in bottles but not bottle conditioned.

The purchase of two new conditioning tanks, a new chiller and new casks, this extra plant should make the brewery more efficient and enable them to brew around 160 barrels a week.

The Barnsley football club anniversary beer 1887 Red is available in bottles direct from the football club and is available on match days in cask at their pub the Old No.7 Barnsley.

Oakwell Brewery - Barnsley

A great article printed in the Yorkshire Evening Post in April 2012 can be read on-line at

<http://tinyurl.com/cf9drf6> It talks about head brewer Jonny Stancill perfecting the Barnsley Bitter

"Although we have been brewing here since the 1990's today's beer is the most original, replicating the same mix of ingredients and brewing processes used to create the final appearance and flavour."

The brewery's website has also had a wonderful refurbish, pop along to www.oakwellbrewery.co.uk there you will find everything you need to know about today's brewery.

Nigel Craft

Sponsored Walk 2012

This year our sponsored walk is raising money for the

Barnsley Tykes Disabilities Football Club.

The Date for this 7½ mile walk is **Saturday 20th October.**

If you want to take part, just email or phone or text Margaret Croft, her details are on page 28.

We meet up at **Two Roses Brewery**, This is sited to the far left of the Shaw Carpet Ind Est on Barnsley Road,

Darton. Meet up from 11:15am for a 12 noon start.

Walk out onto Barnsley Road and through the park, under the railway and join the footpath just before the entrance to the school. Follow this path until open ground cutting across to Spark Lane.

The departure time from here is 12:55pm.

Re-join the footpath and follow it to swallow Hill Road and join the path across that road.

Cross the small footbridge and over the stile. We are joining the towpath of the disused canal. Follow this to the Fleets pub. This section takes about 45 minutes, and could be muddy...

Head to the left of the Fleets pub and follow the path to the Keel Inn, Canal Street, just another 15 minutes away.

The **Keel Inn** has a function room to the back of the pub, here all the walkers will be able to grab some food from the buffet, this will be free of charge. Soft drinks will also be on offer free of charge. For those who would prefer a beer, the three real ales can be bought from the main bar.

We all depart the Keel Inn at 2:45pm.

We head right and cross the network of roads and re-join the towpath at Twibell Street.

At the path junction we head left and up following the ridge through the trees to Cundy Cross. Crossing the roads we walk round the boundary walls of Monk Bretton Priory. We then make our way to the Trans Pennine trail to Stairfoot and back on Grange Lane to our destination, **Geeves Brewery**. We arrive at the brewery at around 4:10pm.

© Google 2012



I had an hour to spare yesterday lunchtime so I popped into the No7 Bar. I have to say the lack of Acorn beers was a big disappointment! Just some Greek lagers on the bar – come on Dave Hughes how difficult is it to ship some beer to Kassiope, Corfu?

There is, however, real ale available in Kassiope, a sign of the burgeoning worldwide demand for traditional foods and drink

perhaps? The Harbour Bar www.harbour-bar.com serves a nifty drop of Corfu Real Ale's Bitter (5% ABV) and Special (5% ABV). More recognisable in local supermarkets as real ale in a bottle, this is the first time I've seen them on draft anywhere.

The brewer says the Special is a red beer with a velvet taste and fruit aroma, whilst the Bitter is dark with a rich aroma and bitter taste. My take on the Bitter is that nutty-toffee malt dominates both the aroma and flavour - the Special is paler in colour and sweeter with a butterscotch flavour.

The Corfu Microbrewery is situated in Arillas, which at the top of a lovely bay some 30km northwest of Corfu Town – popular with wind surfers - get me Judith Chalmers! As well as the Bitter and Special two lagers, produced under the German purity law, are available. There are tours of the microbrewery, on Saturdays and Sundays by prior appointment and more information in Greek at www.corfubeer.com

Jeremy Sykes

Flour Box In the last edition, a strange box pictured here >>> outside the Fitzwilliam Arms, Elsecar. Steve at the pub asked if anyone may know what it was used for. Thanks to Hannah Lucas and her visits to an old bread museum in France, we can inform everyone that is a flour store used in the kitchen. The box would keep the flour dry and the divided section was possibly to store dough while it rises for a day or so.



OLD Nº7

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OFFERING AN EXCITING RANGE
OF CASK ALES, CONTINENTAL
BEERS , PILSNERS AND CIDERS.



OldNo7Barnsley



@OldNo7Barnsley

WWW.ACORN-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
Ash Inn - Wombwell
Barley Sheaf - Wombwell
Birdwell Club, Venue - Birdwell
Bowling Club - Penistone
Chennells - Barnsley
Cherry Tree - High Hoyland
Commercial - Barnsley
Conservative Club - Barnsley
Conservative Club - Wombwell
Courthouse - Barnsley
Crown Inn - Elsecar
Cubley Hall - Penistone
Dog and Partridge - Hazlehead
Dodworth Valley Arms - Dodworth
Fitzwilliam Arms - Elsecar
Furnace Inn - Hoyland
Fox and Hounds - Shafton
Foxhouse - Hepworth
Horseshoe - Wombwell
Huntsman - Thurlstone

Joseph Bramah - Barnsley
Keel Inn - Barnsley
Market - Elsecar
Milton Arms - Elsecar
Old Number 7 - Barnsley
Old Moor Tavern - Broomhill
Rose and Crown - Hoylandswaine
Saville Square - Hoyland Common
Shaw Lane Club - Barnsley
Silkstone - Barnsley
Silkstone Golf Club - Silkstone
Silkstone Inn - Barnsley
Sports & Social Club - Hoylandswaine
Station Inn - Silkstone Common
Waggon and Horses - Langsett
West End Club - Cudworth
Wortley Arms - Wortley
Wortley Men's Club - Wortley



Updated July 2012

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.

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

ITALIAN REAL ALE

In recent years I've seen the gradual spread of small breweries across France and even as far as the border into the Catalan area of Spain. I haven't given any thought to a small brewery scene in Italy but I haven't been to Italy for a long time so it's perhaps no surprise. That situation has now changed as Hannah and I have just returned from a short break in Rome. Expectations of good beer in Italy were low, as previous experience included such gems as Nastro Azurri, Peroni and other mass produced lager types. On this latest trip I was stung €5 for 40cl of Becks once and where I could I drank Moretti beer thereafter. When I caught a fleeting glimpse of a van in traffic with the logo 'Real Ale' I didn't think much of it and not having seen it myself I thought it was probably 'Realale', yet another Italian word I hadn't the foggiest about. How wrong I was.

Strolling down the Via Cavour, Hawkeye Hannah alerted me to a shop with the name Domus Birrae (House of Beers?) We went in. What a revelation – the place was stacked out with bottled beers with a few from around Europe but mainly from Italy. There were a couple of beers from the UK, including Wild Swan from Thornbridge, which for some reason didn't come as a surprise. The main interest was the extensive Italian range. Looking at the Italian range and ably assisted by the assistant

who spoke beer fluently, I was surprised that so many of the beers were British style brews rather than Belgian for example. In Tuscany, years ago, we remembered a number of bars stocked English bottled beers such as Bass and White Shield. Maybe that is the link and there is some historical preference for British styles. Certainly IPA's have a strong presence. The store opened in 2010 with the objective to have beers on sale from every region of Italy. The store is also unique being the only one in Rome that supplies home brew equipment. Events are also organised to bring together amateur brewers and the professionals. We tried a couple of beers, firstly "La Verguenza 90 minute IPA" from Birrificio Menaresta, which I was told is extensively dry hopped. Brewed only from barley malt, water, hops and yeast, at 7.5% it packs a punch. Not over-gassy, there is a brief hint of sweetness and malt then a long, very dry, bitter finish. Excellent. My next beer was "JALE Extra Special Bitter" from Brewfist 5.6%, dark coloured and bottle conditioned, the recipe states water, hops, yeast and both barley and wheat malts. The beer was very lively with a bit of hoppiness on the nose then the malt and sweetness predominated. All told very well balanced with some bitterness, the character of the wheat malt rounding things off. So Italy isn't a beer desert if you know where to go. An interesting trip altogether and I finally found a good use for a bidet - great for soaking beer labels off bottles!

Colin Wilson



**CHAMPION
AWAY ALES**

With Laurence Mace

Now in our eleventh season we hope for a better away performance from Barnsley FC this time because we

only managed four away wins all season! Here we go again then using CAMRA's 2012 Good Beer Guide (of course) to find the best pubs:

Our first couple of matches are just as the BAR makes it to the Pubs, so let's see what you could have been drinking before the games.

Tue 21st Aug: Wolverhampton The Stile was my choice for this outing. 3 Harrow Street, Whitmore Reans, WV1 4B. A late Victorian Street corner pub

was built in 1900 to replace a former pub on the site. Darts and dominoes feature inside and bowling on the unusual L-shaped green outside. The pub is popular with Wolves fans on match days as the ground is a short distance away. Excellent value food. This LocAle accredited pub serves Bank's Mild and Bitter plus a guest beer. Open 11 to 11

Tel: (01902) 425336

Sat 25th Aug: Brighton

The **West Quay**, Old Jackson's Wharf, Brighton Marina Village. Taken over by Wetherspoon's in 2004. It is built out over the Marina, offering harbourside views from all four bars on both levels. Local micro-breweries are favoured and there is a pleasant traditional feel in the wood-panelled bar areas with their

plain wooden chairs, benches and tables. Courage Directors, Greene King Ruddles BB and Abbot plus guest beers are usually on, plus Weston's Old Rosie cider.

Open 8am to midnight Sat.
Tel: (01273) 645780

Wed 19th Sept: Blackburn

The **Postal Order** 15-19 Darwen Street, is a former post office which became a Wetherspoon's in 1996, it has the longest bar in town. Members also receive a discount on real ales under 5% ABV, just show your card. LocAles such as Thwaites, Moorhouses, Three B's and Hopstar feature regularly, alongside permanent beers Greene King Ruddles County and Abbot.

Open 8am to midnight.
Tel: (01254) 676 400

All things Swedish.

Sweden seems to have become more noticeable lately, Swedish meat balls, cinnamon buns, the novels of Larsson, Mankell & Nesbo, Wallander programmes and the fashion for Swedish cider. I am thinking about brands such as Rekordenlig and Cider of Sweden (COS brand) which includes Kopparberg.

Rekordenlig sponsor Huddersfield Town FC and as a drinks company, they have taken the unusual step of selling street food. During the summer, a customised Citroen truck toured the UK offering a selection of Swedish dishes designed to complement their cider. Dishes including meatballs with beetroot and apple salad or pearl barley mushroom risotto made with Rekordenlig pear cider. Did anyone see this retro style truck in Leeds? An up market burger van really.

Food and drink made with soft fruits seem to be very traditional in Sweden and this extends to fruit cider. Rekoerdingen offer cider with red berries, cider with strawberries and lime etc. They also produce cider with elder flower. I also noticed that Gaymers are selling cherry and apple flavoured cider. I am confused by the use of the term *flavoured*. I assume that it means the addition of natural or synthetic seasoning and does not mean the inclusion of the actual fruit.

Cider is popular in the UK and the big names seem to be promoting a feel good image about a past of sunny fields and happy, healthy farm workers. Some big brands working on an industrial scale are selling an artisan image. I am totally confused with the products and their descriptions fruit or flavouring? Craft or factory produced? What is Thatcher's "Katy" a single variety cider crafted in Somerset. What is Aspoll's draught & bottled Suffolk cider?

It matters to me because I want to support local cider producers and quality products. I do not want to be misled. I do not want fancy factory cider with the associated economies of scale pushing down the prices in a market where small producers with real ingredients cannot compete.

The public knowing the price but not knowing the true value of a real product.

Yorkshire is a beer county but also has cider tradition based on local apples. Several producers are reinvigorating old traditions. Since 2005 the Monks at Ampleforth have been selling their cider & cider brandy made from apples grown in the

Abbey's extensive orchards. Galtres Gold and Galtres Ruby ciders are made from apples grown in the recently restored orchards of Hushwaite Co-Operative. The co-op was formed to replant the orchards which had been removed in the 50s and 60s. It involved planting over 500 new trees and establishing a juicing and storage unit based at the Manor House food yard. For more examples see www.ukcider.co.uk

Smoked fish risotto

This is based on a Swedish recipe, which uses pearl barley instead of risotto rice. It takes longer to cook than rice.(30 mins with more stock) I have used rice because I dislike pearl barley. Microwave enough undyed smoked haddock for 4 people. Put aside and keep the juice to add to the stock.

500ml hot vegetable or chicken stock plus any fish juice (approx quantity)

1 tablespoon olive oil & 1 dessertspoon butter

1 small onion, peeled and finely chopped & 2 sticks of celery, trimmed and finely chopped

300g risotto rice

125 ml Rekordenlig cider with pear, salt to taste (the fish is salty), parsley or chive garnish.

Put the olive oil and butter in a large pan, add the onion and celery and cook very gently for about 15 minutes, without colouring, until soft.

Add the rice and coat in the oil but do not let it burn/brown

Add the cider and let it boil for a few moments and become absorbed into the rice

Add the hot stock, a ladle at a time, stirring and waiting until it has been fully absorbed before adding the next.

Turn the heat down to low and continue to add ladlefuls of stock until it has all been absorbed. It should take about 15 minutes until the rice is soft but also just al dente.

Fold in pieces of warm fish
Turn off the heat and allow the rice to stand for a few moments.

Serve & garnish.



Beer Festival Line Up

September

Thur 6th - Sat 8th

Keighley CAMRA

Central Hall, Alice Street.
60+ ales & 12 ciders and
perries (no children,
bottled beer or wines)
Free entry to CAMRA
members at all times,
otherwise £2:00

Thur 13th - Sat 15th

Barnsley CAMRA

We're returning to the
Milton Hall, Elsecar for
our second festival of the
year 40ish beers + cider
and perry. A great little
festival with most of the
pubs in the area putting
on extra beers and joining
in with the spirit of the
event. Thur & Fri, from 4:
Sat 12 £1 to CAMRA £3
non members.

Wed 19th - Sat 22nd **York
CAMRA** 4th Knavesmire

festival, marquees near
the racecourse; 250+
beers and selection of
foreign bottles, wine +
cider & perries. Most
sessions £3:00 with the
usual reductions.

Thur 20th - Sat 22nd

Scunthorpe CAMRA

15th Festival, Scunthorpe
Conservative Club. 10
mins walk from rail
station. 25+ beers
featuring Yorkshire and
the Midlands. Free entry
CAMRA members
otherwise £2:00

October

Wed 3rd - Sat 6th **Sheffield
CAMRA**

38th Beer & Cider Festival.
Over 120 beers + ciders
and perries. Ponds Forge.
Wed: evening, Thurs - Sat
noon onwards. CAMRA
discount.

Thur 4th - Sat 6th

Huddersfield CAMRA

Sikh Leisure Centre, Apna
Venue 90 ales from
around the country + rare
ciders and perries.
Thurs 7pm, Fri 12am, Sat
11am. Admission £8 for
CAMRA members and
£10 non-members
(includes £5 drinks ticket
and £2 refundable glass
deposit)

Thur 18th - Sun 21st

Gainsborough CAMRA

Old Hall. Featuring 12
beers from Lancashire
and 12 from Yorkshire +
others from Grafters
Brewery. About 20 mins
walk from Lea Road or 5
mins from Gainsborough
Central stations. Thurs -
from 7pm. Fri & Sat 12am
onwards. **FREE** to
everyone at all times.

Fri 26th - Sat 27th

Mallard, Worksop

The annual Halloween /
Autumn festival approx.
25 beers normally from
around North Notts area,
great pub on the station.

November

Thur 8th - Sat 10th

Wakefield CAMRA

In 'The Space', Waldorf
Way. Thurs 12am, Fri &
Sat 11am ticket prices
vary, but afternoons are
free to CAMRA members.
No info at this time

Thur 25th - Sun 28th

Commercial Inn, Chapelton

The 14th seasonal beer
festival. Around 30 ales
plus a couple of ciders
that have never been
available at the pub
before. Open all day from
12am.

◀ Away Ales

Sat 22nd Sept: Birmingham

The Brasshouse 44 Broad
Street, B1 2HP is a large multi-
roomed pub at the city-centre
end of Broad Street. Renowned
for its good value food, the pub
is also developing a reputation
for its quality beers and is
planning to increase the range
available; currently Bank's Bitter,
Marston's EPA and Pedigree,
Taylor Landlord and guest
beers. Handy for the Brindley
Place area, National Indoor
Arena and Symphony Hall, its
excellent canal-side location
makes it very popular with
families and local workers alike,
although children are only
allowed if eating and must leave
by 6pm.

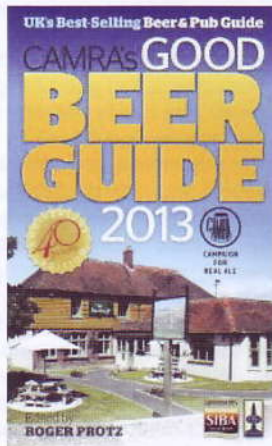
Open 10am to 2am Saturdays.
Tel: (0121) 633 3383

Sat 6th Oct: Leeds

The Midnight Bell 101 Water
Lane LS11 5QN is a modern
award-winning pub right in the
heart of Holbeck Urban Village.
This pub caters for office users
at lunchtime and then drinkers
and foodies later on. The
ground floor offers some rather
substantial wooden furniture and
an area for standing around near
the bar. The upstairs is more
food orientated but still
maintains a welcoming pub
atmosphere. LocAles Leeds
Pale and Midnight Bell feature
plus guest beers. Do not forget
the fantastic courtyard beer
garden, complete with serving
hatch - brilliant!

Open 11.30am to midnight
Saturday. Tel: (0113) 244 5044
Website: midnightbell.co.uk

Out October 2012



Barnsley CAMRA
Members can pick up a
copy from the Oct, Nov &
Dec branch meetings

Or you can pre-order at
www.camra.org.uk/shop

Join CAMRA And Receive Fantastic Membership Benefits


For just £23 a year you will receive:



10% off all non-sale/non-offer products.



10% off for CAMRA members.



10% off for CAMRA members.



Multitude of great discounts for theme parks and other attractions



£20 worth of JD Wetherspoon real ale vouchers



15 % off for CAMRA members.



20% off all brewery tours & brew a beer days.



10% off for CAMRA members.



15 % off for CAMRA members.

Exclusive members newspaper - 'What's Brewing' - A monthly colour newspaper informing you of beer and pub news and detailing events and beer festivals from around the country.

Exclusive members magazine - 'BEER' - A quarterly copy of the magazine 'BEER' which is packed with superb features on pubs, beers and breweries.

Free / Discounted entry to over 160 beer festivals - Free or discounted admission to the 160 + beer festivals that CAMRA organise, including the Great British Beer Festival and the National Winter Ales Festival.

Branch-Social Activities - CAMRA is organised into 200 branches that cover the UK. Each branch runs a variety of socials events for their members.

Active Campaigning - Have the chance to campaign to save pubs and breweries under threat of closure, for the right to receive a Full Pint and a reduction in beer duty that will help Britain's brewing industry survive.

Book Discounts - CAMRA produce a variety of books every year and as a member you are entitled to discounts on all of the books we produce including CAMRA's best-selling, annual Good Beer Guide.

CAMRA Complimentary Clubs - Complimentary Clubs have been designed to offer additional benefits to CAMRA members and give breweries the opportunity to use them as a communications tool, promoting new beers, sharing exciting news and running competitions.

So why not join today? You will be helping to actively support the British Brewing and Pub industry as well as enjoying the benefits of CAMRA membership.

Join by Direct Debit and receive further discounts

Join CAMRA by Direct Debit and receive a £2 discount and 3 months' membership FREE. That's 15 months' membership for the price of 12! Joining CAMRA by Direct Debit helps reduce our administration costs and therefore more funds are available for campaigning.

Join us today at www.camra.org.uk/joinus
or fill in the form here in the BAR

MILTON ARMS



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

**EXCELLENT SELECTION OF
CASK 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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TEL : 01226 740608

The Beggar and Gentleman is a family friendly pub located at the south of Barnsley in a town called Hoyland.

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www.oakhamales.com

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2 Maxwell Road, Woodston, Peterborough. PE2 7JB

BEER AGAIN

Barnsley CAMRA Beer Festival

Milton Hall, Elsecar

13 - 15 September 2012

40+ Real Ales

Cider & Perry



Thursday 13th and Friday 14th Sept - 4pm till 11pm

Saturday 15th Sept - 12pm till 11pm

£3 Admission / CAMRA Members £1

Only a 7 minute walk from Elsecar Train Station

or catch the 66 bus from Barnsley or 227 from Rotherham.

The Pubs in the Village will be putting on extra beers.

Please visit them on route to and from the festival.



The Trossachs & Oban

A 5 day break for my wife and me to Oban, travelling by train with a bit of time in "the Trossachs". As I always try to find real ale pubs & Inns on our travels, I thought I'd compile a report for The Bar.

Day 1

Up early for 7:12 train to Leeds then via York & Newcastle to Edinburgh for a train to Bridge of Allan, then a local bus to the small town of Callander "the Gateway to the Trossachs".

We were staying the night in the Waverley Hotel, a previous CAMRA Forth Valley Pub of the Year.

After checking in we went down to the bar for lunch, washed down with a pint of Broughton Spring Ale 3.5%. An afternoon of shopping in the rain followed.

After shopping my wife relaxed before the evening but I took the broly looking for a real ale pub, the Lade Inn. I walked right thru town till the footpath ran out - no sign of it! (It's ½ mile further in the hamlet of Kilmahog - the Lade Inn website shows three house ales, Lade Inn, Lade Out & Way Lade, brewed by Traditional Scottish Ales & 120 Real ales are available in the pubs off licence! Next time then..)

With the evening meal I had another couple of Spring Ales and ½ pint of Kelburn Red Smiddy 4.1% followed by a pint of draught Budweiser Budvar then a Weihenstephan - Krystal Weiss (bottled).

Day 2

Down for breakfast, and last nights beers had been replaced by Greene King IPA & Belhaven 80 shilling. We had arranged a DRT (Demand responsive transport) bus service from Callander to Inversnaid. We travelled to Aberfoyle via the extremely scenic "Dukes Pass", passing 4 or 5 lochs and some pretty amazing views - then after Aberfoyle a nice run up to Inversnaid. 29 miles and the fare worked out at £7.50 each thanks to the council funding, good value as we'd had our very own Trossachs tour!

Inversnaid is on Loch Lomond, we retired to the Inversnaid hotel lounge opposite. My wife had a pot of tea, only bottled real ale but all from the Fyne Ales brewery, I opted for Jarl at 3.8%, very pale and with a nice citrus aftertaste. It was then a 30 minute ferry trip across Loch Lomond to Tarbet for a ten minute walk to Arrochar & Tarbet station for the train to Oban for more fantastic scenery. We dropped off our case at our B & B, the Feorlin, (high recommended) and wandered into Oban before tea. ▶

▶ I had looked on the internet for real ale outlets in Oban, I knew that the Oban Inn used to be the only pub selling real ale but that was some 15 to 20 years ago! Of most interest seemed to be the Cuan Mor restaurant and bar, it has its own Oban Bay Brewery on the premises. We found the Cuan Mor, and pleased to report two ales were available on handpump Kilt Lifter 3.9% and Skelpt Lug 4.2%, the food, service and beers were all excellent. Kilt Lifter, an IPA, was very good with my meal, Skelpt Lug is their "80 shilling" a bit darker with a fruity finish.



We moved on to the Lorne bar which advertises local real ale. The local beer wasn't on but Caledonian Deuchars IPA was on and was in good form. The Lorne has a central rectangular bar full of brass work.

Day 3

On a bus to Arduaine gardens, about 20 miles along the coast south of Oban. Another stunning drive passing lochs and lovely vistas along the coast. Arduaine gardens are extensive, many varieties of Rhododendrons and Azaleas flowering on our visit. The viewing areas in the gardens claim the most panoramic views on the whole west coast - which we couldn't dispute. Mull, Shuna, Islay and Jura islands were all visible - liking malt whiskies it put some of the malts I like on the map!

Next door is the Loch Melfort hotel and with a Bistro on the garden side of the hotel. Only bottled Real ales available but a good selection - with lunch I tried Fyne Pipers Gold 3.8%, Hurricane Jack 4.2% and Oban Bay Skinny Blonde 4.1% The panoramic views from the Bistro were just too good too rush off!

On the bus to Oban and into the Cuan Mor for dessert with a bottle of Scallywager lager 4.0% Back to the B & B till evening then a stroll. We tried Auleys bar which advertised "traditional ales" - fine if you like keg! A bottle of Deuchars IPA had to suffice. The pub did feature some very interesting Stained glass windows though.



Day 4

A forecast of solid rain so an unrushed breakfast then a bit of shopping. I implemented the "rainy day" trip, 12 miles south of Oban to the Isle of Seil & Easdale. A bus passing over the "Bridge over the Atlantic" enroute through to the hamlet of Ellenabeich for the Oyster Brewery.



Sadly no longer brewing but still committed to real ale. Fyne ales Avalanche 4.4% and Highlander 4.8% Good views of Scarba and Jura from the pub.

With food I sampled Avalanche, straw coloured and tasty as well as Highlander, a fine strong ale.

A three minute open ferry boat connects to Easdale but the ferrymen have lunch till 2pm, the rains came so we retired back into the pub for another couple of drinks.

Oban on the bus where my wife treated me to a bottle of Auchentoshan 12 year old Malt for my birthday. We popped into the Coasters bar for Arran Blonde 5%. We couldn't resist the Cuan Mor, second full meal of the day! Scallops for my wife, Cuan Mor Chicken (stuffed with sausage meat and pistachios) for me, bit of a blow out. Washed down with Skinny Blonde and a Kilt Lifter.

Day 5

Homeward bound on the train to Glasgow accompanied by the biggest packed breakfast ever, provided by the B & B, then Glasgow Central to Carlisle. We then travelled via the Settle and Carlisle route down to Leeds - another scenic run!

Overall a great trip with more stunning scenery and panoramas than you could throw a stick at. The beers weren't bad either. I sampled most of the Fyne Ales beers - they were all good. The Oban Bay beers tried were all top notch as well!

Richard Mann

NO FAT IN BEER

As people strive to lose a few pounds, research from Campaign for Real Ale (CAMRA) has revealed that, not only can they enjoy their favourite tippie without putting on weight, but swapping from wine to beer for just one week could save as many calories as a half-hour jog! This was back in 2010.

Now new research from the British Beer and Pub Association (BBPA) in 2012 has backed it up. Both results show that men and women think there are more calories in beer than there actually is. In fact, the opposite is true and, when drunk in moderation, beer can help you to lose weight, cut your alcohol consumption and, more generally, supplement a healthy lifestyle.

In a half pint of beer a 3.8% ABV there are only 85 calories (4% 95) (4.5% 110) whereas a medium glass (175ml) of 12.5% ABV white wine contains 131 (red 119) calories.

"It's great to see the myth of the beer belly being buried once and for all" said Nigel Croft, Barnsley CAMRA secretary.

Too many consumers, particularly women, have been discouraged from drinking beer because of concerns that it is more fattening than wine but now we know that the opposite is true. We hope this research by CAMRA in 2010 and its follow-up research by BBPA now in 2012 makes more people realise that beer is relatively low in alcohol and calories – but is still packed with a fantastic amount of flavour.

The major source of calories in any alcoholic drink is the alcohol itself, and because beer is the drinks category with the lowest average alcohol content it is also lowest in calories. Beer also contains no fat or cholesterol and very few free sugars. So for someone looking to lose weight, swapping their glass of wine for a beer every day would not only reduce their weekly alcohol intake by seven units but also cut out more calories than are burned off during a typical 30 minute jog.

Beer writer Pete Brown commented at petebrown.blogspot.co.uk/ on the latest research by BBPA saying "Yes, a pint is more than a glass of wine. But at 220 calories for a pint of premium cask ale, that's really not too many (and the point is, it still remains much lower than most people think). I once did

WeightWatchers, and a pint of ale has the same points value as a naked baked potato with no filling, no butter, nothing.

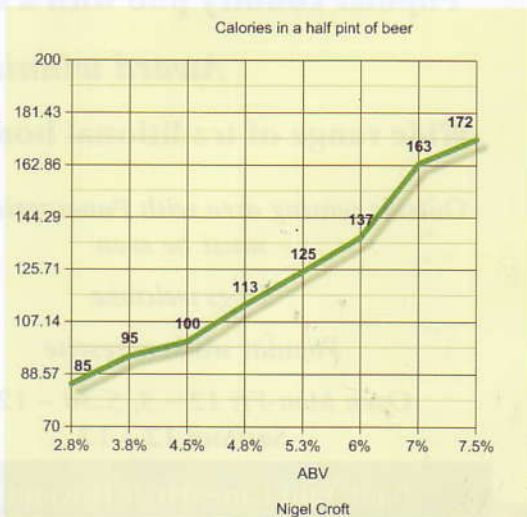
I'm not sure there are many people who would describe a baked potato as fattening. So why do people who drink beer get fat (because yes, some of them - me as a case in point - do)? Well, you wouldn't have a nice dinner and then go out afterwards and eat five or six baked potatoes, would you?

It's all about moderation - the beer itself is not fattening, but eat or drink too much of anything and over time it will start to show."

I myself contacted a number of breweries in 2010, asking them if they could let me know the average calories in a number of their beers. I was pleased that many did respond and were happy for me to use the information to create a calorie chart.

Using this information when out drinking, you can keep to a healthy lifestyle, and for people that know me, now it's possible to lose that weight as well. In the 2 years since CAMRA reported the results from their research I have now lost 5 stone. But not just by drinking, remember the words healthy lifestyle... That can mean 20 miles walking a week, well at least for me.

Nigel Croft





Opening Times

Monday - Friday 6pm - 11pm; Saturday: 4pm - 11pm;
Sunday Noon - 10.30pm

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

Telephone: 01226 764892.

Email: enquiries@thehuntsmanthurlstone.co.uk

Web site www.thehuntsmanthurlstone.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 2012 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.

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Well-behaved dogs and children are always welcome!

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Didn't They Do Well...



A bottle of Wentworth Mardy Monster Mash and a cheque for £1000 was presented to Amy Hebdon of **Macmillan Cancer Support** by Chairman of Elsecar Heritage Railway, Del Tilling, following fundraising at the 2012 Barnsley CAMRA Beer Festival, held in the station yard marquee over the May Day Bank Holiday. The beer festival was a huge success in its first year at the new venue and will be repeated in 2013. The dates are **Friday 3rd to Monday 6th May 2013**. The festival will feature many new and special beers as well as some popular beers, live music, steam train rides, hot and cold food and loads more stuff... (TBC)

It was a great turnout for the Barnsley CAMRA **Cider Pub of the Year** presentation. Margaret Croft (right) made the presentation to Landlady Simone Foster-Jowett at the **Anglers Rest**, Wombwell. And it was great to see a pretty busy pub. This was the first time Barnsley CAMRA had made a Cider Pub of the Year award, and Simone picked up this award for her perseverance over the last few years with her introduction of cider and perry. The cider is usually kept under the counter



but due to winning this award she is intending to have it take pride of place on the bar where it will be dispensed on gravity.



The Old No 7 in Barnsley has brought real ale into town with a wallop and real ale drinkers love it.

Already the pub has held two beer festivals since its opening in September 2011. The presentation for **Pub of the Year** was made at their most recent festival. Owners Dave Hughes and Michael Thorpe along with Pub Manager Fiona Holmes are presented with the award by CAMRA Pubs officer Phil Gregg.

Wortley Men's Club was presented with Barnsley CAMRA **Club of the Year Award** on a busy Friday evening.

This is the first award the club has picked up from Barnsley CAMRA, and without any shadow of a doubt, if it carries on as it is doing, it will pick up more awards.

Phil Gregg (right) made the presentation to steward Nigel and his wife Teresa. Nigel thanked the staff and club members for their part in the club picking up this award.

The club offers a changing choice of real ales one of which is locally sourced and a cider. When visiting the club, please be sure to ask at the bar to be signed in if you are not a club member.



Around Barnsley in 80 Beers

Beers 17 to 20

Having drunk some wonderful beers in 16 outlets before this blog, I was looking forward to my next outing, and I wasn't disappointed. Some well known beers with the odd surprising guest beer and a cracking Belgium beer in this edition.



My summer outings around Barnsley brought me to Stairfoot, here on Grange Lane stands the **Black Bull**.

A long one-roomed locals' community pub. I say one room, though the games room is nearly another room. The pub is happily offering a single changing real ale week on week. It varies in both character and

strength. On one of my latest visits I was delighted to find **Caledonian Coffee Porter at 4.3% abv**.

This porter was a red/brown, and as I hoped, the coffee jumped straight out from the outset. The aroma was coffee and chocolate. These carried through in the taste too, with hints of fruit and brown sugar. This beer was great, so I had to have a second.

Food Matching - This beer would go well with barbecued meats and/or a chocolate dessert.



Catch the number 1 bus out of town and in around 8 to 10 minutes you'll be at the junction to Mapplewell and Staincross. Here stands the **Eastfield Arms**. This pub offers both the community and passing trade a choice of good value food and drinks. The pub has a choice of three real ales, and today my beer choice was from Marston's brewery.

Marston's English Pale Ale.

Marston's EPA at 3.6% abv. Marston's have this thing about EPA having a zing, and I must admit, I think it does. For a 3.6% strength the hoppy and yes citrus "zing" really works, this style of beer was all the fashion in the Victorian era and I think this easy drinking crisp refreshing beer has a place for the modern drinker 100 years later.

Food Matching – Excellent with vegetable soup, quiches or mild cheese ploughman's. ▶





► The **Full House** in Monk Bretton is a cracking pub just off Wakefield Rd. The open plan lounge has comfortable burgundy coloured seating around the walls and plenty of chairs and tables throughout. Large screen TVs (you won't miss anything if they're on) The curved bar is bright in a pine coloured finish, this

matches the cream walls of the pub. On a lower level is a similar furnished games room. The large "Jokers" restaurant doubles as a function room. Chess is part of their pub games selection. I was however, here for the beer, and I had two to choose from.

Theakstons, XB 4.5% abv A great premium strength ale. It has a red colour with a smooth malty taste with a wonderful fruitiness from the hops. Don't rush it, it's a beer to savour.

Food Matching - This beer goes well with meat pies or sausages, and for vegetarians salads with strong cheese.



My next pub the **Blah Bar** is situated on the top of Market Hill in the town centre. Built around the same time as the Town Hall, it became a bank in the late 1950's. In 2002 it became the lively modern styled pub it is today. Covering three levels, all with their own modern style, it isn't the place you would head for real ale, however it

does have a few continental offerings. I opted for this rather strong but wonderful Duvel.

Moortgat - Duvel 8.5% abv Once called "Victory Ale" to commemorate the end of the First World War, its name changed in the 1920's and means "Devil". This Belgian strong golden ale uses a Scottish yeast bought by Albert Moortgat just after the war. It has a great hoppy bitterness with a ripe fruit taste throughout. Not to be rushed...

Food Matching - This beer makes a good aperitif. It goes well with sausage or with a chocolate dessert.

20 down, 60 to go...

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



Nigel Craft

Competition

Win a Tenners Worth of Real Ale



OK, back to the old stock of pub pictures and your chance to win a tenners worth of beer.

The pub is pictured about 1990, a simple question, what was it called then?

To enter, please send your answer, your name and address, and the pub where you will drink your beer. You also **must be and state that you are 18 or over**, (some people miss this out and we simply cannot accept their entry.)

Send your answers to "Jeff Harrison" by post, text or email, his details are on the branch officers page. Entries should be with Jeff no later than **2nd November 2012**, and 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

Last issues competition was won by John Peel of Elsecar who will be drinking his prize in the Crown Inn.

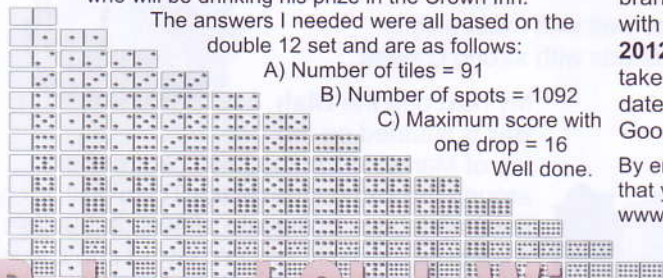
The answers I needed were all based on the double 12 set and are as follows:

A) Number of tiles = 91

B) Number of spots = 1092

C) Maximum score with one drop = 16

Well done.



Pub and Club Winners 2011/12

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

The Old No 7

Barnsley
Pub of the Year 2012

Wortley Men's Club

Wortley
Club of the Year 2012

Anglers Rest

Wombwell
Cider Pub of the Year 2012

Wortley Men's Club

Wortley
Autumn Pub of the
Season 2012

Hoylandswaine

Sports & Social

Club
Higham
Summer Pub of the
Season 2012

The Engineers

Arms
Higham
Spring Pub of the
Season 2012

The Dog & Partridge

Hazlehead
Winter Pub of the
Season 2011/12

The Commercial

Barnsley
Autumn Pub of the
Season 2011

The Milton Arms

Elsecar
Summer Pub of the
Season 2011



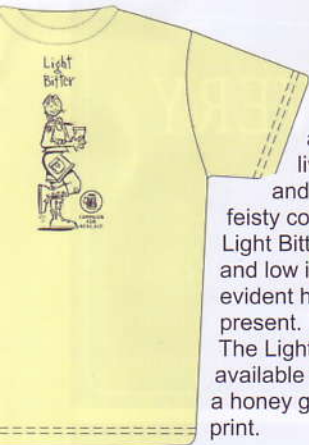
www.barnsleycamra.org.uk/pubguide

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

Barnsley CAMRA EXCLUSIVE

Looking for an Autumnal beer drinkers T-shirt? You're in luck.

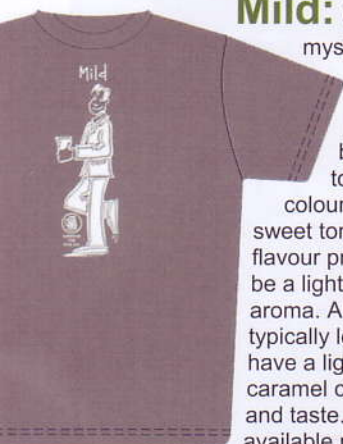
Barnsley CAMRA have teamed up with Easy Clothing Crew Ltd, in Barnsley and have a range of Real Ale T-Shirts. The shirts are from the popular Christine Jopling designs for Endangered Beer Styles.



Light Bitter:

Blonde and bright, refreshing lively while being cool and easygoing. Fun and feisty company. Light Bitters are light bodied and low in alcohol but with evident hop character may be present.

The Light Bitter T-Shirt is available now in sizes M, L XL in a honey gold shirt with black print.



Mild:

Usually dark and mysterious. Smooth, suave and effortlessly tasteful. Milds range from black to dark brown to pale amber in colour. Malty and possibly sweet tones dominate the flavour profile but there may be a light hop flavour or aroma. Alcohol levels are typically low. Dark milds may have a light roast malt or caramel character in aroma and taste. The Mild T-Shirt is available now in sizes M, L,

XL in a chocolate shirt with cream print.

Old Ale:

Demands respect, Old Ale is formidable but friendly, mature but robust.

Typically black or dark brown but can be paler. Old Ales are full bodied with a malty richness. Strong old ales are again typically dark brown or black and may have a very rich roast malt in the aroma and taste.

The Old Ale T-Shirt is available now in sizes M, L XL in a black shirt with white print.



Easy Clothing Crew Ltd
TEL: 07806783207

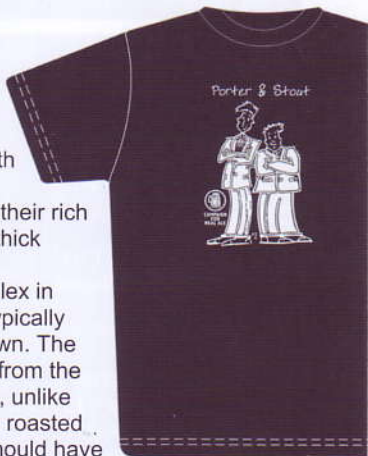
Porter & Stout:

These are distinguishing dudes with smooth characters. Recognisable by their rich dark bodies and thick creamy head.

Porters are complex in flavour and are typically black or dark brown. The darkness comes from the use of dark malts, unlike stouts, which use roasted barley. Porters should have full mouth feel and a pronounced finish through bitter hopping.

Stouts are typically black, have an initial malt and caramel flavour with a distinctive dry roast bitterness in the finish.

The Porter and Stout T-Shirt is available now in sizes M, L XL in a black shirt with white print.



Shirts are £11.50 each for CAMRA members and £13.50 to non members, price includes P&P £10.50/ £12.50 if collected. These will be at our Beer Festival in 13 - 15 September at Elsecar. Other sizes by request, contact Margaret on p28 for prices. Send your Cheque / postal order payable to "Barnsley CAMRA" to Shirts, 8 Newtown Ave, Cudworth, Barnsley S72 8DZ with Membership Number (if applicable) Shirt(s) Required, Size and Return Address.

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Large family beer garden.

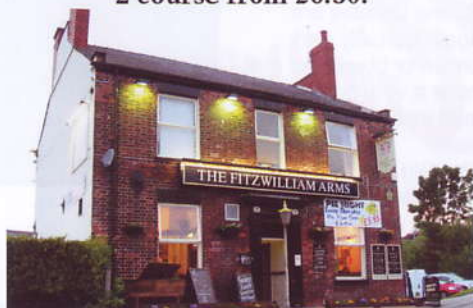
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A Campaign

of Two Halves

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Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in this form using a ballpoint pen and send to: Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW

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Name and full postal address of your Bank or Building Society

To the Manager Bank or Building Society

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Please pay Campaign for Real Ale (Barnsley) Direct Debits from the account detailed on this instruction subject to the safeguards advised by the Direct Debit Guarantee. I understand that you will not debit my account with Campaign for Real Ale (Barnsley) and I will be paid automatically every 30 days by Direct Debit.

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Bank and Building Societies may not accept Direct Debit instructions from some types of accounts.

This Guarantee will be detached and retained by the payer.

The Direct Debit Guarantee



This Guarantee is a promise by banks and building societies that, subject to certain conditions, they will not debit your account with Campaign for Real Ale (Barnsley) if you notify them of your instructions to stop payments to the relevant account. If you request the Campaign for Real Ale Ltd to collect a regular contribution to the scheme that does not fit you to the rules of this guarantee.

If at any time you wish to stop the payment of your Direct Debit to the Campaign for Real Ale Ltd or your bank or building society you are entitled to a full and immediate refund of the amount you have paid and no further charges. If you request a refund after you are entitled to a full and immediate refund of the amount you have paid, you will not be liable for any charges or interest on the amount you have paid.

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Complete the Direct Debit form opposite and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____ Single Membership £23 £25

Forename(s) _____ (UK & EU)

Date of Birth (dd/mm/yyyy) _____ Joint Membership £28 £30

Address _____ (Partner at the same address)

Postcode _____ For Young Member and concessionary rates please visit www.camra.org.uk or call 01727 867201.

Email address _____ I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

Tel No(s) _____ I enclose a cheque for _____

Partner's Details (if Joint Membership) Signed _____ Date _____

Title _____ Surname _____ Applications will be processed within 21 days

Forename(s) _____ Barnsley CAMRA's The BAR

Date of Birth (dd/mm/yyyy) _____ 01/06

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

Join CAMRA today - www.camra.org.uk/joinus

◀ Away Ales

Sat 20th October: Charlton

The Pilot Inn 68 River Way, West Parkside, SE10 0BE dates from 1801 and offers an isolated gem of historic architecture on the Greenwich peninsula in striking contrast to the modern O2 Arena within whose shadow it lies. It is deceptively large but, being spread over three levels, retains a cosy and welcoming feel. There is a pleasant garden area to the rear. Beers are Fuller's Discovery, London Pride, ESB and a seasonal ale. Open 11am to 11pm. Tel: (020) 8858 5910

Sat 3rd November: Hull

The Wellington Inn 55 Russell Street, HU2 9AB is a hidden free house, just off Freetown Way and is a former Hull Brewery pub dating from 1861. It serves up to six guest beers and features a

walk-in cooler stocking more than 100 European bottled beers. Farmhouse ciders and perry are also available, plus specialist European beers on draught. No food is served but you can bring in your own sandwiches. A micro-brewery situated in an out-building started brewing in June 2011. Finalist in local CAMRA's Pub of the Year competition. Open: noon to midnight on Sat. Tel: (01482) 329 486

Tue 6th November: Derby

The Old Silk Mill 19 Full Street, DE1 3AF, after an amazing transformation into a traditional ale house, has won local CAMRA Pub of the Year 2011. Nine real ales are on offer increasing to 12 at weekends, when the rear John Laybe bar offers beers from the cask. Two comfortable rooms feature real fires with live music on Tuesday, Thursday and

Sunday. Built in 1928 to replace an older inn nearby it is close to the birthplace of the Industrial Revolution. Two traditional ciders are also available. Open: 11am to midnight.

Sat 17th Nov: Bolton (Horwich)

The Crown, 1 Chorley New Road, BL6 7QT is a grand local landmark, handy for the Reebok Stadium, Rivington Pike and the West Pennine Moors. Lever Park across the road was a gift from Lord Levenhulme, the soap magnate and great benefactor to his home town. Holt Mild and Bitter plus seasonal beers are on handpump and there is a vault and games room at the rear. Various artists provide entertainment on a Sunday evening. Children are welcome at lunchtime when dining. Open: 11am to midnight Sat Tel: (01204) 693109

BRANCH OFFICERS

Branch Chair

Eric Gilbert - 07596 987552

Branch Contact, Membership & Social Secretary

Margaret Croft - 01226 714492 - No mobile (lost it)

New number soon. socials@barnsleycamra.org.uk

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COPY DEADLINE

The deadline for news and articles to be considered for publication is **Friday 2nd November 2012**. These should be sent to the Assistant Editor (Jeff Harrison) at the address on the left.



CAMPAIGN FOR REAL ALE

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Social Events Calendar

Wednesday 5th September

Survey Social of Mapplewell and Staincross. Catch the number 1 bus from Barnsley at 7.30pm to the Eastfield Arms where we meet at 7.45pm and depart about 8.10pm.

Thursday 13th to Saturday 15th September

Milton Hall, Elsecar. Opens at 4pm Thurs & Fri and 12noon on Sat. Over 40 real ales plus cider, perry and foreign beers and lagers. £1 to CAMRA members £3 for non members.

Saturday 22nd September

Club Trip Number 1. With Barnsley having over 20 clubs offering real ales, getting round them all for some is an issue. Join Barnsley CAMRA on the first of two club trips. We depart Barnsley Conservative Club at 12.30pm. £6 each.

Tuesday 25th September

Branch meeting and social at the Horseshoe, Wombwell. Meeting starts at 8pm. A few buses will get you there but the last one before the meeting starts is the 226 at 7.35pm

Friday 28th September

Barnsley CAMRA Autumn Pub/Club of the Season this year goes to our current Club of the Year, the Wortley Arms. We have a bus to get you there. £4 return and leaves the Old No 7 in town at 7.30pm Returns to town at 10pm.

Wednesday 3rd October

Survey social of Darton, Kexborough and Barugh Green. Catch the number 93 bus from Barnsley at 7.15pm to Rose and Crown at Darton. We meet up at 7.45pm and leave about 8pm.

Saturday 13th October

Eastern Outpost survey trip. Rather than cram all our survey trips into early January we are starting early. This trip visits the pubs in the Eastern part of Barnsley. (January will see the Western trip). Bus leaves the Joseph Bramah at 12noon and should be back for about 8pm.

Saturday 20th October

Our sponsored walk. Raising money for Barnsley Tykes Disabilities Football Club. This is always a good turn out from the Tykes, let's see more CAMRA members. We are walking just short of 8 miles. Starting at Two Roses brewery, Darton, via the Keel Inn, Canal St, Barnsley to Geeves brewery at Stairfoot. Meet at Two Roses at 11.30am for a 12noon departure.

Tuesday 30th October

Branch meeting and social at Darfield Cricket Club. We start the meeting at 8pm and the best bus from town is the 7.25pm X19 which arrives at 7.40pm

Wednesday 7th November

Survey social of Silkstone and Hoylandswaine. Catch the number 21 bus from Barnsley at 7.07pm to Silkstone, where we meet up in the Red Lion at 7.30pm. We leave here at about 7.50pm.

Saturday 17th November

Club Trip Number 2. With Barnsley having over 20 clubs offering real ales, getting round them all for some is an issue. Join Barnsley CAMRA on this, the second of two club trips. We depart Barnsley Shaw Lane Cricket Club at 12.30pm. £6 each.

Saturday 24th November

Yorkshire Regional Meeting at the Old No 7, Market Hill, Barnsley. Pub opens at 12 noon and the meeting will be at 12.30pm downstairs in the cellar bar.

Tuesday 27th November

Branch meeting and social at the Silkstone Inn, Market Street, Barnsley. Starts at 8pm

Note: Not all socials make this page. For up-to-date events visit barnsleycamra.org.uk. Or call Margaret. Also please use any information printed here as a guide, it was correct as we went to print.

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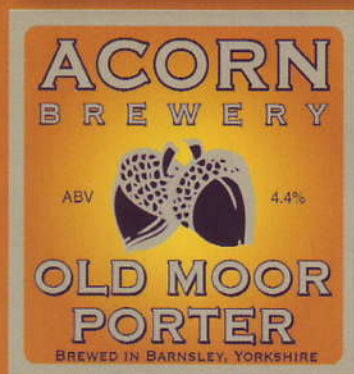
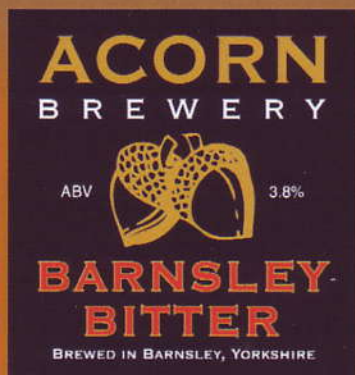
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