

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



CAMPAIGN
FOR
REAL ALE

THE *Refurbished* BAR

Barnsley Ale Report

Autumn 2011

Pub Of The Season Autumn 2011

The Commercial, Barnsley



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

Frank, Gary & Eric invite you all to the new

IMPERIAL CLUB & BREWERY LTD

Cliff Street, Mexborough, S64 9HU Tel 07712 200382

Membership not required - everyone welcome!!

4 Imperial Brewery Real Ales

(Imperial Brewery Bitter only £1.80 per pint!!)

+ a changing guest beer & a traditional cider

Draught German Erdinger & Erdinger Dunkel

**Belgian Belle Vue Kriek Fruit Beer, Czech Premium
Lager Staropramen (plus standard range of products)**



Quality Home Cooked Food served:

Wednesday & Saturday evenings

Sunday Roast (£4.95): 12-3pm

WEDNESDAYS from 9pm: Buskers' Night with featured artiste + friends!

SATURDAYS from 9pm: LIVE ENTERTAINMENT (Music & comedy)

SUNDAYS from 8:30pm: BRASS BAND CONCERTS

Opening Times: Mon - Fri: 4pm-12am; Sat & Sun: 12pm - 12am

Families Most Welcome

NEW BREWERIES BEER FESTIVAL!

Thursday 1st - Sunday 4th December

20 Handpulled Real Ales from Breweries set up in the last 2 years

Plus a Cider Bar & LIVE MUSIC EACH EVENING

Thurs: FOLK GROUP; Fri. TRAD JAZZ; Sat: IRISH BAND

Sun: THE BAVARIAN BLAHTERS BIER KELLER BAND (Leiderhosen Optional!)

OPENING TIMES

Thurs + Fri 4pm - 12.30am; Sat + Sun 12pm - 12.30am.

FOOD AVAILABLE AT EACH SESSION — FAMILIES WELCOME

For Further Details please telephone 07712 200382

or follow our Facebook site for IMPERIAL CLUB & BREWERY LTD

Barnsley CAMRA Autumn Pub of the Season 2011

The Commercial Inn, Summer Lane, Barnsley

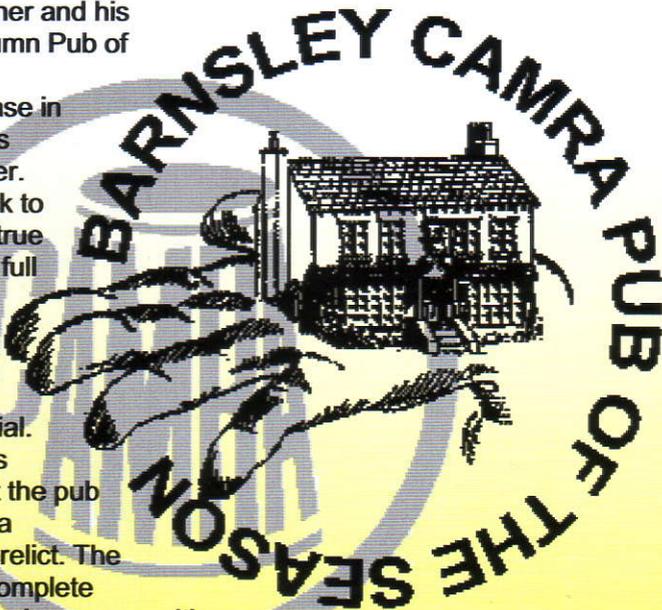
Congratulations to Dave Fisher and his partner Lisa on winning Autumn Pub of the Season 2011.

There was a welcome increase in judges for this award and it is without doubt a worthy winner.

They say that people go back to their roots and it is certainly true in this case. Time has come full circle for Dave, owner and licensee of the pub. He was born in a bedroom upstairs when his mother and father ran the Commercial.

Years later and Dave and his partner Lisa Sephton bought the pub when it had been closed for a number of years and was derelict. The pub has now been given a complete refurbishment and is once again open and selling real ales. Acorn Barnsley Bitter is the regular cask ale with two other constantly changing real ales. The Commercial is one of the smaller pubs in Barnsley, now with the open plan it looks a lot larger than before. There are two lounge areas either side of the doorway and a pool table towards the rear. Pool and Darts are very popular with teams playing in local leagues. The biggest difference comes with the fantastic changes made outside at the back. Two large drinking and seating areas have been created. Future plans include beer festivals and BBQ's.

Dave and Lisa are well known to the area having previously run the George and Dragon further down Summer Lane before moving to the Keel Inn Canal Street, where Barnsley CAMRA ran Beer Festivals.



It's good to see Dave, Lisa and their hard working staff serving and welcoming old and new customers.

They have done an incredible job with the pub, and offer a warm welcome to all. Come along and congratulate Dave, Lisa and the staff for winning Autumn Pub of the Season. We make the presentation on **Friday 14th October at 9pm.**

See you there.

Margaret Croft

Worsbrough Mill and Country Park Beer Festival - 3rd September

~~Cancelled~~
Due to contract problems that we are unable to resolve with the council at such short notice, Barnsley CAMRA have taken the decision to suspend planning for the festival this year. We hope to be able to have the festival back in 2012 as the Free Entry 2010 event was such an enjoyable festival for everyone.

Barnsley Pub, Club And Brewery News



Acorn Brewery has opened up the **Old Number 7** in Barnsley town centre as a 'Mecca' for real ales. As we go to print the doors will open with the pub showcasing the Wombwell brewery's championship real ales alongside beers from

regional craft brewers and a selection of continental lagers.

The bar will display at least eight hand pumps. A basement bar will accommodate private functions, wine and beer tasting sessions. The scheme will provide a mix of six full and part-time jobs.

Dave Hughes, Acorn's head brewer and managing director, said: "This is another exciting development for us as the brewery business is bouncing. A brewery tap in the heart of the town is a major boost for us, allowing our ales to be properly showcased to a local audience.

Acorn's success reflects the burgeoning cask-conditioned ale market with real ale sales growing among young people and females.

New owners have now started in the **Travellers Rest** at Pogmoor. Thwaites Bomber is the real ale on offer.

Dave Wright the licensee of the multi CAMRA award winning pub **the Market** at Elsecar has now left. Barnsley CAMRA wish him all the best.

The **George and Dragon** on Summer Lane is now a Free House and is offering real ales from local and regional breweries. The new manageress Michelle is now able to offer real ales as well as other drinks at a reduced price to compete with the surrounding area pubs.

The **Masons Arms** at Worsbrough Dale has now been demolished and as we go to print, work has started on demolishing the **Lundwood Hotel** at Lundwood.

Up the road, work has started to convert the **Priory Arms** into a retail unit. The work started well before their planning application had been approved. But no-one seemed to stop them making the changes.

Down the road at Stairfoot, the **Black Bull** is offering guest beers from microbreweries and regional breweries. On a recent visit I had a wonderful pint of Roosters Yankee.

The Silkstone on Park Road, Barnsley has Oakwell Barnsley Bitter on as a permanent beer

alongside the John Smiths Cask.

Darfield Cricket Club has changed its permanent beer to Black Sheep Bitter and is offering a guest beer from H.B.Clarks.

The **Darfield Conservative Club** had put on a second cask beer offering John Smiths Cask alongside Acorn Barnsley Gold.



Geeves Brewery - Stairfoot

Pete and Harry Geeves are father and son, and they have just produced their first beer at their new brewery at Stairfoot.

Geeves Brewery (the 'G' of Geeves pronounced like a 'J') have a capacity of 5.5 barrels and is situated at unit 12 Grange Lane Industrial Estate, Stairfoot, Barnsley. The first brew was at the end of July so beers started flowing from the brewery in mid August.

Pete and Harry said "Getting the brewery up and running has been quite a battle with the building regulations permission." But eventually they got it and so now they are on with the important business of brewing beer! Pete and Harry would like to build a strong relationship with Barnsley CAMRA and they can't wait to start contributing to the Barnsley real ale scene. geevesbrewery@msn.com

Acorn Brewery - Wombwell

The Acorn light 3.6%, has been a huge success with beer drinkers. This light bitter has an initial sweet malt flavor that leads into a fruit and spicy aftertaste. A wonderful light bitter for the late summer and early autumn evenings.

dave@acorn-brewery.co.uk

Two Roses - Darton

The team have been very busy continuing with marketing and it seems to be paying off with more people having heard of the brewery. Beers have been to a number of beer festivals Skipton, Dewsbury and Halifax and have had some really good feedback about the beer which is also helping with marketing the beer.

There has been a number of callers to the brewery who want to buy beer in bottles and they can often be seen staggering back to their car clutching a box of bottles. enquiries@tworosesbrewery.co.uk

Oakwell - Barnsley

Oakwell Dark Mild 3.4% is the new name for Old Tom. This mild is smooth, creamy and ruby red in colour. Extremely drinkable and is an ideal lower strength beer for those not wanting to compromise on taste. This mild has been brewed for many years and demand has continued despite the decline of the mild market.

Jstancill@oakwellbrewery.co.uk *Nigel Craft*

Trains to Silkstone Common - Then a 10 Min Walk

1st silkstone Beer Festival

Sat. 4th, 5th November 2011

@ silkstone Lodge...FREE ENTRY

open 5pm - 11pm Thurs & Fri, 12noon - 11pm Sunday

25 Beers and 5 Ciders

www.barnsleycamra.org.uk (01226) 714492

The Number 21 Bus to Silkstone - Then a 3 Min Walk

Barnsley CAMRA Beer Festival

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

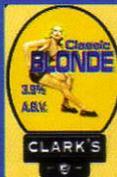
Saturday & Lunch & Evening

Traditional Sunday Lunch served 12.00 ~ 4.00pm ~

Bookings advisable ~ 01226 742278

H.B. CLARK'S

The Core Range



H.B. CLARK FIRST BEGAN BREWING IN 1906, AND IS STILL VERY MUCH IN PRODUCTION TODAY. HENRY BOON CLARK WAS OUR FIRST MASTER BREWER, AND HE COULD NEVER HAVE IMAGINED THE STRENGTH, GROWTH AND SUCCESS OF THE BREWERY.

ONE OF THE HIGHLIGHTS WAS IN FULL VIEW, AND PROVED THE QUALITY AND SUCCESS THAT HENRY BOON CLARK FOUNDED WHEN, WITH HIS ORIGINAL RECIPE, CLARK'S TRADITIONAL WON FIRST PRIZE IN THE 1983 GREAT BRITISH BEER FESTIVAL, IN THE BEST BITTER CATEGORY.

RECENT ACCOLADES ALSO INCLUDE 'CLASSIC BLONDE' AND 'GOLDEN HORNET'

STILL AN INDEPENDENT, FAMILY OWNED BUSINESS, CLARK'S CONTINUE TO BREW EXCITING AND INNOVATIVE ALES. - NEW BEERS ARE BEING PRODUCED MONTHLY AS WELL AS SEASONAL ALES

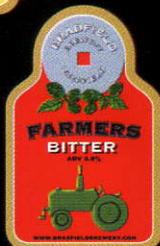
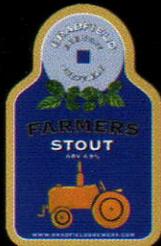
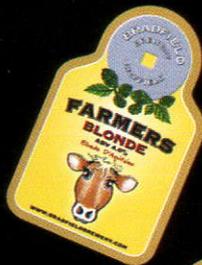


OUR WEBSITE HAS ALL OUR FORTHCOMING BEERS WITH TASTING NOTES AND CAN BE FOUND AT:
WWW.HBCLARK.CO.UK



Chris Cocking is the Cask Ale Manager
Tel. 07801 922473 or Your Nearest Depot

BRADFIELD BREWERY



TEL: 0114 285 1118

WWW.BRADFIELDBREWERY.CO.UK

INFO@BRADFIELDBREWERY.CO.UK



20 Miles Brewery To Bar

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

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

Anglers Rest - Wombwell

Bowling Club - Penistone

Cherry Tree - High Hoyland

Commercial - Barnsley

Conservative Club - Barnsley

Conservative Club - Darfield

Courthouse - Barnsley

Cricketer Club - Darfield

Cubley Hall - Penistone

Dog and Partridge - Hazlehead

George and Dragon - Barnsley

Harborough Hills Club - Barnsley

Horseshoe - Wombwell

Huntsman - Thurstone

Joseph Bramah - Barnsley

Keel Inn - Barnsley

Kings Head - Mapplewell

Market - Elsecar

Milton Arms - Elsecar

Old Number 7 - Barnsley

Old Moor Tavern - Broomhill

Packhorse - Roystone

Rose and Crown - Hoylandswaine

Shaw Lane Sports Club - Barnsley

Silkstone - Barnsley

Silkstone Inn - Barnsley

Silkstone Lodge - Silkstone

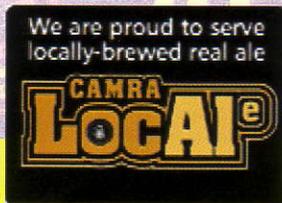
Sports and Social Club - Hoylandswaine

Station Inn - Silkstone Common

Waggon and Horses - Langsett

Wortley Arms - Wortley

Updated August 2011



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.

- 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

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A Brief Beer Guide to Nottingham

6 of The Best

Having returned to Barnsley after spending four years in the East Midlands obtaining a 'sandwich' degree, I thought it appropriate to compose an article concerning the joys of Nottingham alehouses.

As a naïve 18 year old I did not even like real ale; but was yearning for. Membership of the Nottingham Trent University Real Ale & Cider Society, including holding the committee position of its Treasurer in my second year, enabled a steady appreciation of the good pubs and array of beers on offer in the Robin Hood city.

Nottingham Brewery and Castle Rock Brewery are two leading lights in the Nottingham microbrewing scene, but ale provision in the city whose CAMRA branch instigated the LocAle scheme in 2007 is complemented by smaller outfits such as Magpie, Flipside and Full Mash. A good deal of Nottingham's city centre and suburban pubs offer real ale, but I have picked out six of the best to discuss, along with others nearby in order to offer ale trail possibilities.

King William IV, Manvers Street, is a traditional Victorian local which, although looking fairly ordinary from the outside, offers a splendid selection of eight well-kept real ales, with Oakham brews featuring regularly.

The Crown Inn, Church Street, Beeston, is an Everards 'Project William' venture named CAMRA's East Midlands POTY 2010. A fashionably rustic interior provides a comfortable, relaxed environment where up to fourteen real ales and eight ciders are available. Near to Beeston railway station, the Victoria is also well worth a visit.



The Crown

Food, and a CAMRA discount of 20p per pint / 10p per half, is available.

The Horse and Groom, Radford Road, Basford, is accessible by disembarking a tram at either Shipstone Street or Wilkinson Street and



The Horse & Groom

walking for about 5 minutes down the main road. It has a traditional yet well maintained interior with a range of nine real ales and pub food served at lunchtimes and some evenings. Adjacent to Shipstone Street tram stop is the Lion Inn on Mosley Street, a welcoming pub with nine or so real ales, three ciders, food, a CAMRA discount (15p a pint) and frequent live music.

Back in town, the *Lincolnshire Poacher* on Mansfield Road is one of many managed pubs in the Castle Rock

estate. Such pubs offer a '1 over the 8' loyalty scheme (receive a sticker when buying certain products; collect eight and redeem your card for a free item on the list) and also accept CAMRA's Wetherspoons vouchers on their own

beers. The Poacher is a welcoming pub to regulars and newcomers alike and offers up to thirteen real ales, usually with at least three from the Castle Rock range including 2010 Champion Beer of Britain Harvest Pale as a permanent, and up to three traditional ciders/perries. Tasty home cooked meals are also served.

The Hand and Heart on Derby Road is a splendid pub, marrying a historic interior with contemporary furnishings. Built into sandstone caves, a feature of many Nottingham pubs (most notably Ye Olde Trip To Jerusalem lying beneath Nottingham Castle), customers can enjoy a magical dining experience in the fairy-lighted cave or in a modern gallery above. The pub offers six real ales and two ciders. LocAles are normally well represented and a small CAMRA discount (10p/5p) is available. The Canning Circus area just up the road is fast becoming a mecca for real ale, with at least six pubs here serving it. Two of the better ones are the Ropewalk (quite student-y, but it offers the best CAMRA discount in Nottingham at 50p a pint/ 25p a half) with six handpumps including Sharps (or should that be Molson Coors?!) Doobar as a regular, and the newly opened Organ Grinder, first brewery tap of Blue Monkey, which offers eight beers including four of their own. Fans will be pleased to know that the highly sought after and quick to run dry BG Sips is being kept as a permanent.

The Roundhouse, Royal Standard Place, is a moment of history surrounded by modern offices and apartment blocks, but fear not; these environs are quite complementary when sitting outside on a circular table, appreciating the expansive amphitheatre-like public courtyard. The building is a cylindrical (hence the name) former hospital ward with a fine array of dark furniture and artistic adornments. There are six handpumps and one cider, with food and a small CAMRA discount (10p/5p) also available.

Although all of the above is a mere snapshot, I hope this article has provided a brief insight into the Nottingham ale scene, and inspired you to try some of these fine pubs.

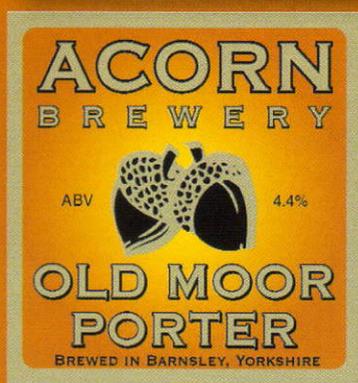
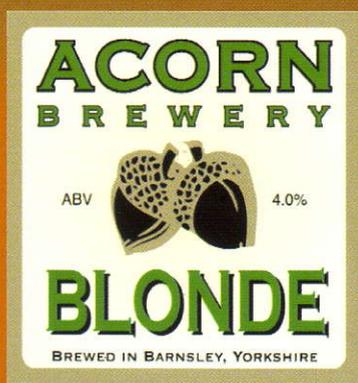
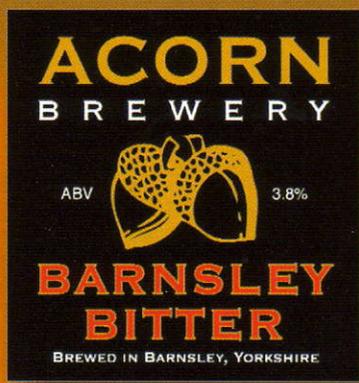
Liz Asham

P.S. I am now our Young Persons Coordinator. If any under 30 year old members (and even non members) out there would like to offer ideas for young peoples social events then please get in touch with me, my details are on page 28. Cheers



The Lincolnshire Poacher

COMBINING
TRADITION WITH INNOVATION



AVAILABLE IN BOTH
CASK AND BOTTLES

ACORN BREWERY LTD BARNSELEY SOUTH YORKSHIRE

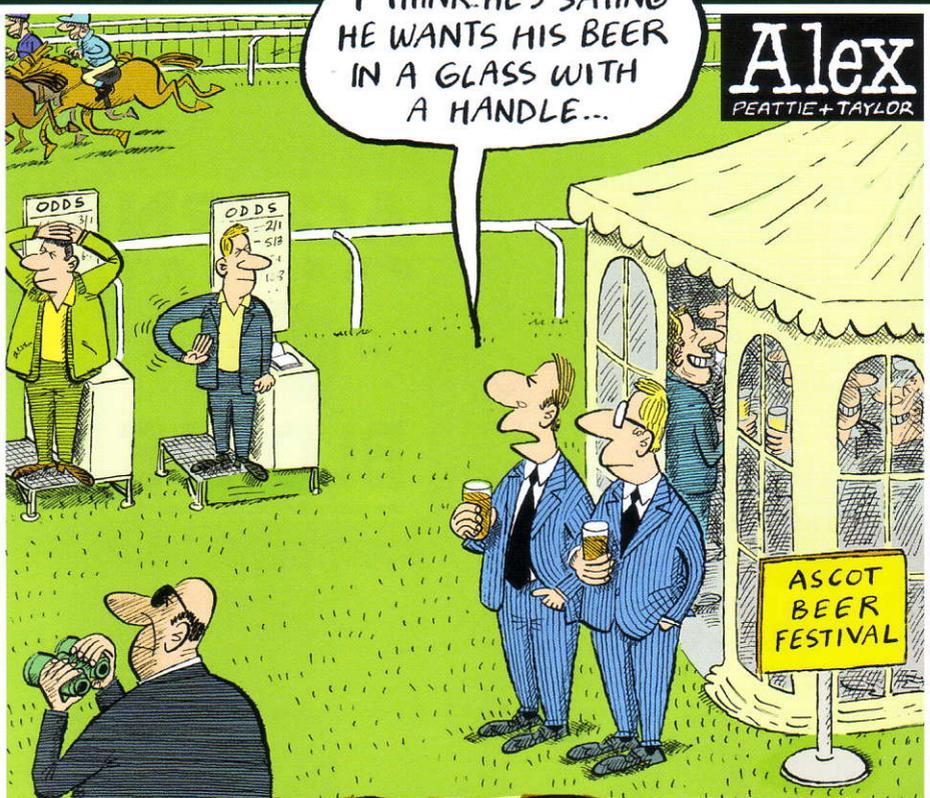
TEL: 01226 270734

EMAIL: INFO@ACORN-BREWERY.CO.UK

WEB: WWW.ACORN-BREWERY.CO.UK

I THINK HE'S SAYING
HE WANTS HIS BEER
IN A GLASS WITH
A HANDLE...

Alex
PEATTIE+TAYLOR



THE 5th ASCOT RACECOURSE BEER FESTIVAL
Friday 30th September and Saturday 1st October

- Exclusive HALF PRICE admission for CAMRA members - prices from £6 on Friday and £8.50 on Saturday.
- Excellent programme of racing.
- Over 200 real ales, ciders and perries from predominantly local craft brewers, all at £1.50 per half pint. Free tasting notes. Commemorative glass available.
- Live music on both days - Ceilidh Allstars on Friday; Adrian Edmondson and the Bad Shepherds on Saturday.

To book, call 0870 727 1234 or visit ascot.co.uk quoting CAMRA11.



Ascot 
300 YEARS OF THE WORLD'S MOST FAMOUS RACECOURSE

Beer Festival Line Up

Tues 23 - Sat 27 August
Peterborough CAMRA Beer Festival in three enormous marquees on the riverbank over 250 beers + ciders and wines, entertainment all sessions

Saturday 20 August Barlow Brewery 'near' Dronfield as part of the **Barlow Village Carnival**, not just their own beers but guests from breweries near and far along with a line up of TEN bands! Bus service 89 from Chesterfield plus very limited service from Dronfield

Tuesday 23 - Monday 29 August, **Summer Beer Festival** at the Barnes Wallis, Howden Station, North Howden with 20+ beers expected to be available, a fair stride out of the town but quite handy for the train station.

Friday 26 - Sunday 28 August **Festival of Ten Experimental Beers** from the Sportsman Brewery at the Sportsman pub, 1 St Johns Rd, Huddersfield, Fri & Sat from 11:00, Sun from 12:00, beery food, brewery "tours"

Saturday 27 - Sunday 28 August **Cask Ale Festival** at the Calverley Arms, Calverley Lane, Calverley, Pudsey, LS28 5QQ, over 20 ales, entertainment throughout

Friday 2 - Sunday 4 September **Second Annual Swan and Slip Inn Beer Cider and Wine Festival**, Slip Inn, 20 Clementhorpe, York www.theslipinnyork.co.uk Swan 16 Bishopgate St, York YO23 1JH www.twitter.com/theswanyork

Friday 2 - Saturday 3 September Beer Festival at the Abbey Inn, 99 Pollard Lane, Newlay, Leeds, open from noon www.theabbey-inn.co.uk

Friday 2 - Sunday 4 September **Blacksmiths Arms Beer Festival** Church Street, Everton, Bawtry. www.blacksmithsarms-everton.co.uk. A dozen real ales served by handpumps from the beer garden.

Friday 9 - Saturday 10 September **Addingham Beer Festival** at the Memorial Hall, Addingham www.addinghambeerfestival.co.uk advance tickets available, open



Friday evening and 2 separate sessions Saturday

Saturday 10 - Sunday 11 September **Late Summer Beer Festival** at the Scarborough Arms, Tickhill details 01302 742977

Saturday 10 - Monday 12 September **Third Annual Sheffield Rugby Union Club beer festival** at Abbeydale Sports Club on Abbeydale Rd South, S17 3LJ just a few minutes walk from Dore & Totley train station (Sheffield-Manchester line) and buses 97/98/218/293, range of real ales from local breweries, food including curry from Butlers Balti, evening entertainment, proper toilet facilities etc in clubhouse, Fri from 17:00, Sat & Sun from noon website.

Thursday 15 - Sunday 18 September **Beer Festival at Whitakers**, 49 Kirkgate, Otley LS21 3HN, wide range of beers, lagers and ciders from around the World, open from 11:00

Thurs 15 - Sat 17 Sept **York Knavesmere Beer & Cider Fest** 250+ beers and cider in marquees near to York Racecourse.

Friday 16 - Saturday 17 September 'September Beer Festival' at **Saltaire Brewery**, Dockfield Road, Shipley BD17 7AR, Friday from 16:00 ticket only in advance from the brewery with just 150 available on the door, Saturday from noon pay on the door, so come early £5 includes programme, glass and first pint, wide range of beers from across UK, ciders, barbecue

Saturday 17 September **Bramham Beer Festival**, Village Hall, Bramham www.bramhamvillage.wordpress.com/village-hall 20 Yorkshire beers

Friday 23 - Sunday 25 September **Great Beers of Great Britain Beer Festival** at the Cricketers Arms, Cluntergate, Horbury WF4 5AG, buses 126/7 and 231/2 stop near.

Thursday 29 September - Sunday 2 October **Pub Beer Festival** at the Chequers, Pleasley Road, Whiston, Rotherham S60 4HB www.thechequerswhiston.co.uk/

Thurs 29 Sept - 1st Oct **Hull CAMRA Beer & Cider Fest** 70 ales, 25 ciders, 20 foreign beers Mortimer Suite, Hull City Hall.

Thurs 29 Sept - Sat 1 Oct **Sheffield CAMRA Beer & Cider Fest**. This year no mud, portaloos or tents and more beer and cider Ponds Forge Sports Centre.

Friday 30 September - Sunday 2 October **Emley Brass Band Real Ale Festival** at the Emley Band Room, 9 Beaumont Street, Emley HD8 8EE, (opposite the White Horse Pub) provisional times Friday 16:00-23:00, Saturday 11:00-23:00, Sunday 11:00 until dry www.emleybrassband.co.uk/ bus 232 from Wakefield or Huddersfield

Friday 7 - Sunday 9 October, Fourth Beer Festival at **Triangle Cricket Club**, Grassy Bottoms, Triangle near Sowerby Bridge HX6 3NA probably open 17:00-23:00 Friday, 11:00-23:00 Saturday & Sunday

Thursday 13 October - Saturday 15 October **Red Shed Beer Festival** at Wakefield Labour Club, Vicarage Street, Wakefield

Thurs 20 Oct - Sun 23 Oct **Gainsborough CAMRA Beer & Cider Fest** over 30 beers + cider & perry, Gainsborough Old Hall

Friday 18 - Saturday 19 November Otley Beer Festival at Otley Rugby Club, Cross Green

Thurs 24 Nov - Sun 27 Nov The 14th seasonal beer festival **The Commercial, Chapeltown** around 30 ales, porters and stouts (and a couple of ciders) that have never been available at the pub before. Festival opening times Open all day every day for the duration of the festival www.thecommmie.co.uk



CHAMPION AWAY ALES

With Laurence Mace

Here we go again!
Another new season and another new manager for Barnsley F.C. Keith Hill and David Flitcroft are the new duo in charge and have a great start in the pre-season friendlies. Let's hope for this to continue into the season proper and with the new-look

Barnsley Ale Report we've got a three-month bumper edition of our nine away games to cover. The August fixtures will have mostly passed due to our publication date (23/08/11) (so the editor has dropped them to increase the font size, ED), and as always using the latest Good Beer Guide (GBG) to visit the best pubs.

Saturday 27th August: Millwall

Bridge House 219 Tower Bridge Road (SE1 2WP) is a three-tier gastro-pub in a terrace of old shops immediately South of Tower Bridge. A modern edge with no traditional twists and brightly painted walls, it could put off the old-fashioned alehouse lover but you will always find the Adnams Ales and guest beers in top condition. The food is not bad either! Open Noon 'till Midnight Saturdays.
Tel: (020) 7407 5818

Saturday 24th September: Birmingham

The Anchor, 308 Bradford Street (B5 6ET) is always a contender for CAMRA Birmingham Branch Pub of the Year and is a must-visit for the ale enthusiast. The pub in the heart of the Irish Quarter has been in the care of the Keane family for 37 years and brings a local pub feel to a city-centre location. The beer range is always changing with home favourites from Church End making regular appearances. Live sporting events are shown on large screens and regular themed beer festival weekends are held.
Open Noon 'till 11pm Saturdays
Tel: (0121) 622 4516

Tuesday 27th September: Derby

The Station Inn 12 Midland Road (DE1 2SN) is a narrow but deep pub rebuilt by Charrington (see signs on frontage) shortly before it withdrew to London. The extended front bar and adjacent poolroom obscures the large function room to the rear (well used by Derby CAMRA). The landlord heads up the Derby Pub Watch Scheme and is renowned for his immaculate award-winning cellar. The Bass served from a jug, is a benchmark for the city. Saturday opening hours vary depending on whether Derby County are playing home or away.

Open: 11:30 till 2:30 & 7 'till 11 at least
Tel: (01332) 608014

Saturday 15th October: Portsmouth

The Artillery Arms Hester Road (PO4 8HB) is a traditional back -street free house selling a wide selection of up to six ales from many Southern breweries - regularly serving Bowman Swift One. Located just minutes from Fratton Park football ground it can get lively on match days. The pub has a large walled garden with equipment for children. It is famous for its good value Sunday lunches and meals are available match days. The pub also supports darts and pool teams.
Open 11 'till 12:30 Saturdays Tel: (023) 9273 3611

Saturday 22nd October: Cardiff

The Yard 42-43 St. Mary Street (CF10 1AD) is a large two-story pub in the heart of the main entertainment district of the city-centre. Converted from the Albert, the former brewery tap of the Brains Brewery, and partly from the brewery itself, the use of metal staircases and copper and brass pipe work gives an industrial feel in keeping with its heritage. The paved outdoor drinking area overlooks the restaurants and bars of the Old Brewery Quarter. A full range of Brains beers is served including seasonal ales.
Open: 10am 'till 2am Saturdays
Tel: (029) 2022 7577: www.yardbarkitchen.co.uk

Saturday 5th November: Brighton

The Evening Star, 55-56 Surrey Street (BN1 3PB), the original home of Dark Star Brewery, serving Dark Star and guest ales from micro-breweries, along with a selection of bottle-conditioned and imported beers. Draught cider and perry are also available; the walls are furnished with certificates for awards gained by the pub and brewery, together with old beer bottles. Regular beer festivals and occasional live music events are held which makes this pub even more popular and busy.
Open: noon 'till Midnight Saturdays
Tel: (01223) 32893: www.eveningstarbrighton.co.uk

Saturday 26th November: Leeds

The Town Hall Tavern 17 Westgate (LS1 2RA) neatly tucked between taller office buildings is a three-storey brick building decorated in the recognisable livery of Timothy Taylor. Tasteful decoration with lots of pictures gives it a traditional feel with the light wood panelling adding a fresh modern look. Pies and jackets are served to the suits at lunchtime, whereas the evening crowd makes the pub a city-centre local. The friendly, efficient staff effortlessly makes the transition between the two, ensuring everyone is made welcome.
Open: 11:30 'till 11pm Saturdays
Tel: (0113) 2440 754:
www.townhalltavernleeds.co.uk

OCTOBER REVOLUTION

Roger Protz

welcomes autumn with talk of a traditional and timely beer style

What better time to discuss October Beer.

But, I hear you cry, what is it? Among all the exciting revivals of old British beer styles, one that rarely gets a mention is October Beer. The reason is simple: it's a type of ale that had to mature for around a year before it was fit to drink and there are few brewers today with the time or capacity to make such a curiosity.

And yet it has some historic importance. Historian Martyn Cornell believes the first ale exported to India in the late 18th and early 19th century by George Hodgson's brewery in east London was not a new pale ale, but October Beer.

That far back, everything is speculative and the records of Hodgson's brewery at Bow Bridge have long since disappeared. But we do know that strong beer, using the first malt and hops from the harvest, was brewed in the homes of the rural gentry in the 18th century. The beer was around 11 or 12 per cent alcohol and needed several months, or even years, to reach a state where it was in a drinkable condition.

As London became a fashionable place to live, the gentry bought homes in the capital and brought with them their taste and demand for October Beer.

They had no intention of drinking the dark porters and stouts consumed by working people. Instead, they looked to London brewers to produce strong ale for them, using pale malt rather than darker varieties. No doubt several London brewers rushed to meet their needs, but George Hodgson just happened to be in the right place at the right time: close to the East India Docks, where ship owners suggested he should send this paler beer to the subcontinent to refresh the Raj.

Protected by alcohol, yeast and hops,

Hodgson's beer was well suited to surviving the arduous journey to India. It clearly met the needs of those serving in India as the press in Calcutta always gave prominence to the arrival of a new

batch of Hodgson's beer. When the London brewer had a falling out with merchants in India, the all-powerful East India Company suggested to the Burton brewer Samuel Allsopp that he should attempt to brew what had become known as India Ale.

When Allsopp's head brewer tasted Hodgson's beer, he spat it out in disgust, affronted by its bitterness – Burton ales at the time were brown and sweet – but he said he could replicate its colour by kilning his malt at a lower temperature.

As a result of the superior quality of mineral-rich Burton water, Allsopp, Bass and the other brewers in the town quickly outstripped Hodgson with their versions of India Pale Ale. But while IPA spawned the pale ale revolution in Britain, it was short-lived as an export beer, driven out of the colonies by the end of the 19th century by a new golden lager.

India Pale Ale has enjoyed a revival in recent years in both Britain and the United States. There are some remarkable modern examples of the style. Goose Island IPA (5.9 per cent ABV) in Chicago is arguably the best of the American breed, while there are many contenders in Britain. Meantime, based close to where Hodgson's brewery once stood, has a brilliant interpretation.

I would hate to curb the enthusiasm of craft brewers, but I draw the line at recent American versions dubbed Double IPA and Imperial IPA, some of which are more than 10 per cent alcohol. And things are now getting silly. This year, I have been sent samples of 'Black IPAs' brewed by St Austell in Cornwall and Windsor & Eton in Berkshire. Which part of the word pale do they not understand?

If they want something different, how about brewing a drop of October Beer?

From "Beer" the Free Quarterly Magazine for CAMRA Members

Roger Protz is one of the world's leading beer writers, travelling the globe searching out new brews, and edits CAMRA's bestselling *Good Beer Guide*.

Read more of Roger's writing at www.beer-pages.com

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.

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When thinking of something to write about for the BAR, it's always a good plan to justify a drinking session to go with it. So here is a new article that should keep me in and about the pubs of Barnsley for a while.

Around Barnsley in 80 Beers

This could take some time...

Barnsley may not be on the top of the real ale drinkers list of places to visit, but let's keep you, the drinkers of Barnsley informed on what great real ales are out there in the Barnsley pubs.

Not all real ales are served through the handpump and when I drop on a bottle conditioned beer, I may tell you of that as well. (Done that in this article). I will try not only the LocAle beers but the beers from all corners of the Britain and maybe the world (done that as well) in my quest to drink 80 different real ales in Barnsley.



Hoyland Common is quickly becoming a real ale drinkers calling point. With all but one pub offering at least one real ale. The **Hare and Hounds** offers a warm welcome and is a traditional family run pub on the A6135 Sheffield Road. Inside is the bar serving 2 of the three rooms, to the right is a restaurant
The first beer to start off the 80 beers in Barnsley is the one I chose from the

offerings here at the Hare and Hounds. On my last couple of visits Otter Brewery's (Devon) **Otter Bitter** has been a constant guest ale. This is a light session beer at 3.6% abv and for those who prefer a lower gravity beer, Otter bitter does just that. It's a golden brown, light and fruity beer with good hoppy bitterness and has a smell of fruit with a hint of malt.



Food Matching - This beer goes well with fish dishes, cheese salads and quiches.



The town centre has had quite a few pubs close in the last few months but standing tall as you leave the Barnsley Interchange is the **Courthouse**, on the corner of Regent Street and Eldon Street North. Once the main train station in Barnsley this pub offers changing guest beers from Acorn Brewery (Wombwell). The long bar serves this large split level open plan 'U' shaped pub. One of the guest beers from Acorn

that comes round again and again is **Old Moor Porter**. This wonderful 4.4% abv beer has a rich malt aroma with chocolate, cherry and liquorice flavours. It is full bodied and has a satisfyingly smooth dry finish.

Food Matching – This beer goes well with Beef dishes, shellfish or mature and blue cheese.

(Continues >>)



(Continued from page 15)

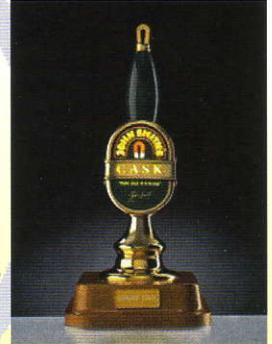


Cudworth has three real ale pubs which offer our next beer. I will highlight **the Victoria** on the A628 Barnsley Road. The pub has three large rooms which at weekends are all popular, each with its own regulars. Passing visitors are welcome to join in all the fun the landlady can throw at you. Sorry, but you will have missed the chance to be in the Vic-Factor 2011 by the time you read this.

The real ale in here is the most drunk in Barnsley, **John Smiths Cask**. Once a

light bitter this became a darker bitter in the early 1970's to match the colour of Oakwell Barnsley Bitter. John Smiths Bitter today does not carry the 'Bitter' name. John Smiths Cask is 3.8% abv and copper coloured, well-balanced but with no dominating features. It has a short hoppy finish.

Food Matching - This beer goes well with meat pies and pork.



Back into the town centre and not a pub you would think to go for for a real

ale. **The Walkabout** on Church Street is a large open plan venue with split levels. If there is something happening sport wise on the TV you can watch it here, even in the toilets... The real ale here is bottle conditioned and I must warn you, it's a little pricey but then it has travelled about 10,000 miles to get here.

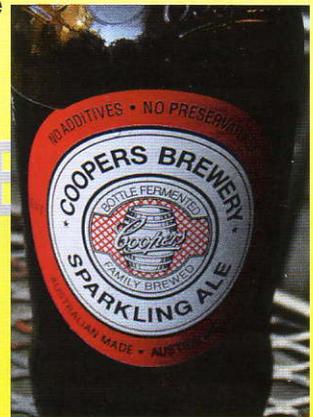
Coopers Sparkling Ale 5.8% abv. This beer

should be served cloudy, with the sediment disturbed before pouring into the glass, not shaken but rocked or rolled. It has a distinctive balance of hops, malt and fruit characters. This is an original recipe from 1862 and still brewed in Adelaide at Australia's last remaining independent brewery.

Food Matching - This beer goes well with pizza, chicken, cheeses and ploughman's.

Does your local have any interesting real ales? If so drop me an email, my address is on page 28 I can call round, try the beer, jot something down and tell the beer drinkers of Barnsley about it.

4 down, 76 to go...



Cheers

Nigel Craft

Keighley Beer Festival
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Octoberfest 2011

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Friday 14th Oct - 12noon - 11pm

Saturday 15th Oct - 11am - 11pm

Around 90 real ales from Local and regional breweries

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Help is required for setting up on Tuesday 11th and Wed 12th October as well as takedown on Sun 16th Oct.



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3RD KNAVESMIRE FESTIVAL

2pm - 11pm Thursday 15th September 2011
 12 noon - 11pm Friday 16th September 2011
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No advance tickets : Pay on entry
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 Refundable polycarbonate glass required £1
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 (Licensing conditions do not allow real glass)

York Knavesmire adjacent to York Racecourse (Tadcaster Road/Knavesmire Road Junction)

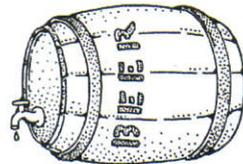


Check website for more details & beer list

www.yorkbeerfestival.org.uk

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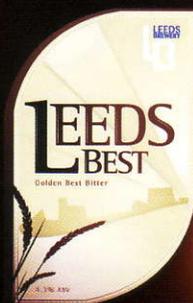
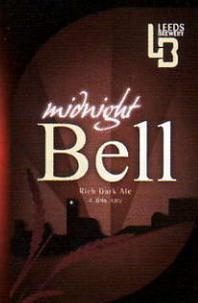
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Pub of the Year 2011

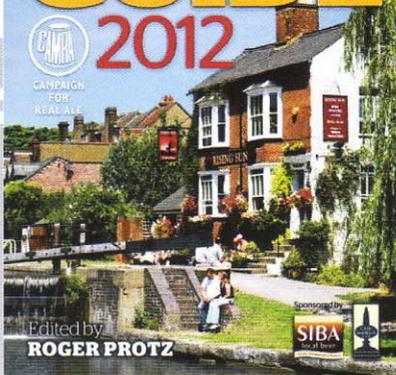
The presentation of Pub of the Year was made for the second year running to the Market at Elsecar in front of regulars, visitors and CAMRA members. Phil Gregg, Pubs and Clubs Officer (left) is pictured above makes the presentation to retiring landlord Dave.

UK's Best-Selling Beer & Pub Guide

CAMRA's GOOD BEER GUIDE 2012



CAMPAIGN FOR REAL ALE



OUT ON 15th SEPTEMBER



Club of the Year 2011

The Club of the Year 2010 Presentation was made to Kevin club steward (right) by Barnsley CAMRA Chairman Eric Gilbert.

The Conservative Club on Pitt Street, Barnsley has been offering the members two real ales for over two years, one of which is a strong ale, while the changing guest is usually more of a session beer.

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 Online at www.camra.org.uk/shop
 Also available from the Sept, Oct and Nov Branch Meetings - See Page 30



Pub of the Season Summer 2011

Phil (left) and Vikki (centre) are awarded Summer Pub of the Season by branch chairman Eric Gilbert. The Milton Arms has been proud owner of the Summer award winning it back in 2007.

Oops. In the last edition we managed to make a mistake with the landladies name at Great Houghton Club (now a pub) Sorry Carol.

Hannah At The Hob

By
Hannah Lucas

I am interested in our eating and drinking traditions and also our changing tastes. My food nostalgia goes back to my mother's cooking, my first adult date that included dinner and of course many pub meals. I am thinking about chicken in a basket served in a Whitbread pub with the rough-hewn decor so typical of their Spanish period, steak with fries in a Berni Inn and the sheer sophistication of a packet of Vesta curry. I have just read Nigel



- Regency coffee houses were the places for networking and gossiping and they served tasty snacks to encourage customers to stay longer and drink more. Such snacks included spiced anchovies on toasted, devilled biscuits and potted spiced meat on toast. Around 1826 recipes were published for home cooking and these include curry recipes. At the same time grocers started to sell ready made curries for home consumption. Have you

noticed that supermarkets are selling take-away meals wrapped to look like the real thing? Another trend is for pubs to be converted into curry houses.

Myth 3. Curry was used to disguise rotten food.

- There is a long tradition of herbs and spices being used as medicine and for cooking. Spices were too expensive to be wasted on bad food and those who could afford the spices could also afford the best food. A 1780s recipe for rabbit curry is similar to a modern recipe for chicken curry with rabbit being a cheap ingredient similar to chicken now.

Myth 4. Curry is about chilli.

- The original 'heat' was provided by black pepper or ginger. During the C16, Portuguese traders introduced chilli from New World. At this time London had a well-established spice market and sold whole spices as well as blends such as curry powder. Now we have Thai curries, Texan chilli con carne, Mexican wraps, Chinese curry, South African bobotie and many Indian & Pakistani regional dishes. We even have our own chicken tikka masala rumoured to be based on a tin of Campbell's condensed tomato soup.

Myth 2. Curry served in pubs is a recent development.

Lets bust a few myths.

Myth 1. It is assumed that spicy food was introduced to Britain by civil servants and soldiers returning from the Empire.

- The oldest known British cookery book, produced in 1395 during the reign of Richard II, includes dishes with a lot of garlic, spices and herbs. The instructions for a sweet and sour fish dish include frying spices in olive oil. I thought that olive oil had only been used to relieve earache. I've always imagined that the Royal family were unadventurous feeders and was surprised to read that George V had curry every day, Queen Victoria enjoyed curry and the Queen Mother adored curried eggs. Do any of you remember Jack Quarmby, licensee of the Victoria at Hepworth, who had spent years out in India and had seriously caught the curry bug?

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Myth 2. Curry served in pubs is a recent development.

So curry in the UK isn't a new thing at all. We mustn't forget the British contribution to the curry world in the form of India Pale Ale, a distinctive brewing style developed for sending beer out to the Brits serving in the Raj. The style has been successful in recent times for our local brewers with gems such as Bengal Tiger from Concertina Band brewery in Mexborough, the IPA range from Barnsley's Acorn Brewery and the huge success of Jaipur from Thornbridge. Faced with pub closures and the growing trend for gastro-pubs, don't be surprised if your local ends up as a curry house. I wonder if we'll ever be offered an IPA instead of the ubiquitous Kingfisher to go with our curry?

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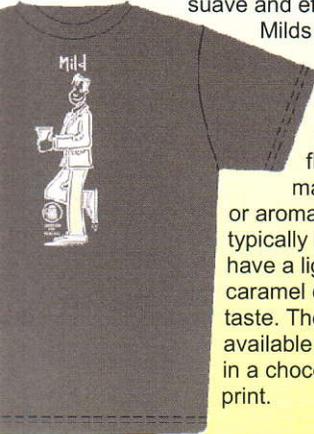
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Barnsley CAMRA Exclusive

Looking for a beery gift for the drinker who has everything? Well you are 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 design for Endangered Beer Styles.

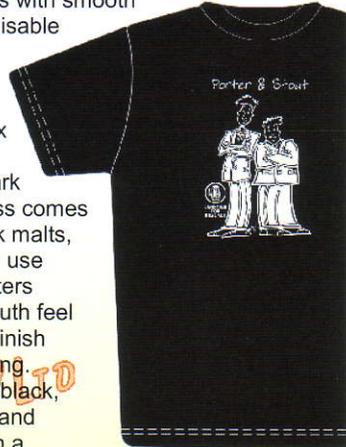
Mild: Usually dark and mysterious. Smooth, suave and effortlessly tasteful. Milds range from black to dark brown to pale amber in colour. Malty and possibly sweet tones dominate the flavour profile but there may be a light hop flavour or aroma. Alcohol levels are typically low. Dark milds may have a 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.



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.



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.



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 Cream 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.

Other sizes by request, contact Margaret on page 28 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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Competition

Win a Tenners Worth of Real Ale



This is a picture of one of our pubs from the archives; all you have to do is tell me the name of the pub...

Let me know the answer, who you are, your address, **and you must state that you are over 18, and where you'd like to drink your prize.**

£10 of beer up for grabs, So sent your answer to me "Jeff Harrison" by either post, text or E-Mail, all details on page 28

Entries should be with me no later than 4 November 2011, and will be entered into a draw to take place the following day.

Good Luck...

Last Issues Answer

This was of course **The Royal Albert Hotel** at Blacker Hill, The winner was **Mick Armstrong** of Hoyland who will be drinking his prize in the Hare & Hounds at Hoyland Common.

We had over 50 correct entries into this draw, so don't get too upset if your name doesn't come out; but please keep entering, you could be next!

A correction: last issues winner was Mrs G.Trickett and not G.Hickett as I put, Sorry!



Pub and Club Winners 2010/11

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

The Market

Elsecar
Pub of the Year 2011

The Commercial

Barnsley
Autumn Pub of the Season
2011

The Cherry Tree

High Hoyland
Spring Pub of the Season
2011

Conservative Club

Barnsley
Club of the Year 2011

The Milton Arms

Elsecar
Summer Pub of the Season
2011

The Anglers Rest

Wombwell
Winter Pub of the Season
2010/11

www.barnsleycamra.org.uk/pubguide

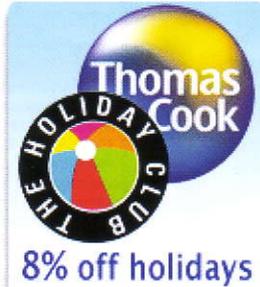
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Exclusive members newspaper - 'What's Brewing' - A monthly colour newspaper informing you of beer and pub news and detailing events and beer festivals from around the country.

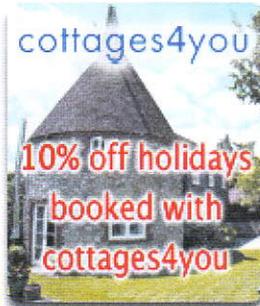
Exclusive members magazine - 'BEER' -

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

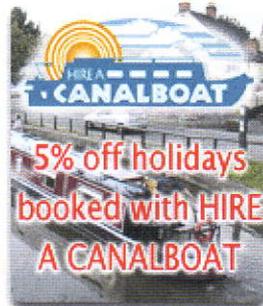
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CAMRA Complimentary Clubs -

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.

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The Commercial
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12/10

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Name(s) of Account Holder

Branch Sort Code

Bank or Building Society Account Number

Reference

9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.

Signature(s)

Date

This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society.
 - If you receive a refund you are not entitled to you must pay it back when The Campaign For Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

BRANCH OFFICERS

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Geeves Brewery Brewery Liaison Officer

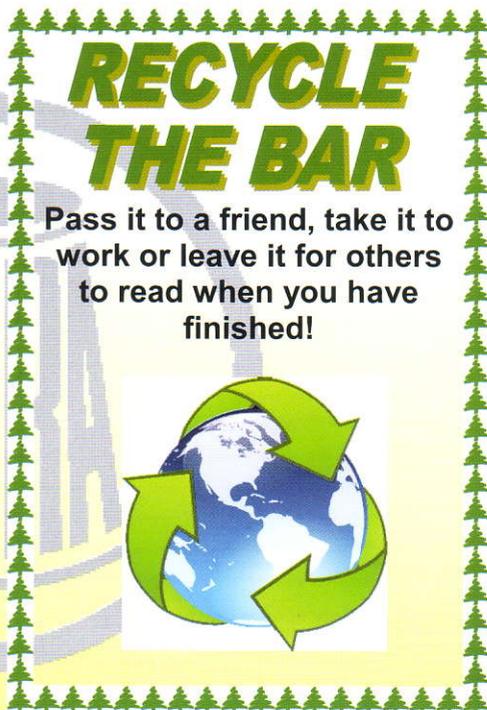
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RECYCLE THE BAR

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 **Friday 4th November 2011**. These should be sent to The BAR Editor (Jeff Harrison) at the address on the left.



CAMPAIGN FOR REAL ALE

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www.camra.org.uk

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Here at the Devonshire Cat!



SOCIAL EVENTS CALENDAR

Contact details on page 28

August

Tuesday 30th

Branch Meeting and Social at the Fitzwilliam Arms, Elsecar. Catch the 66 bus at 7:25pm or the train at 7:25pm. Meeting starts at 8pm.

September

Saturday 3rd - CANCELLED

Festival CANCELLED at Worsbrough Mill and Country Park.

Monday 5th

Beer Festival Meeting at the Courthouse, Regent St, Barnsley 7:30pm start

Wednesday 7th

Survey social of Penistone. Meet at the Wentworth Arms 7:30pm. Catch the train from Barnsley at 7:03pm

Monday 19th

Beer Festival Meeting at the Joseph Bramah. Starts at 7:30pm

Tuesday 27th

Branch Meeting and Social at the Milton Arms. 8pm start. Catch the Train at 7:25pm or 66 bus at 7:25pm

October

Monday 3rd

Beer Festival Meeting at the Courthouse, Regent St, Barnsley 7:30pm start

Wednesday 5th

Survey social. Ardsley and district. Meet Ardsley House. Bus X 19 at 7:25pm

Friday 14th

Pub of the Season presentation to Commercial Inn, Summer Lane Barnsley. Meet from 8pm award presented around 9pm

Monday 17th

Beer Festival Meeting at the Joseph Bramah. Starts at 7:30pm

Saturday 22nd

Annual Beer and Curry trip to Bradford. Depart Barnsley at 6pm Return from Bradford 11:30pm Must book and pay deposit. Contact Margaret

Tuesday 25th

Branch Meeting and Social at the Thornley Arms, Dodworth. 8pm start. Catch the 21 bus at 7:27pm

November

Thurs 3rd, Fri 4th & Sat 5th November.

Barnsley CAMRA Winter Beer Festival at the Silkstone Lodge, Silkstone 12 noon till 10:30pm each day.

Wednesday 9th

Survey Social. Grimethorpe. Meet at the Red Rum. Catch the 35 bus at 7:10pm

Tuesday 22nd

The Bar distribution social. Come along and help dispatch copies of 'THE BAR' now we have 4,000 copies we could do with a few more volunteers. Pick up your copies from the Courthouse, Regent Street, Barnsley from 7:30pm

Tuesday 29th

Branch Meeting and Social upstairs at the Joseph Bramah. Meeting starts at 8pm

Note: Not all the socials may make this page. For up-to-date events visit our website at www.barnsleycamra.org.uk where information will be posted. Or call Margaret

The Wentworth Cup Challenge is being organised. This year we play rounders. To be held near the George and Dragon in Wentworth It will be from 2pm onwards. Please watch for dates on our Barnsley CAMRA website or contact Margaret.

Please use the information printed here as a guide, it was correct as we went to print. I strongly suggest you to check before heading out.

Please call Traveline on 01709 515151 or visit www.travelouthyorkshire.com/ and use the Journey Planner before setting out.

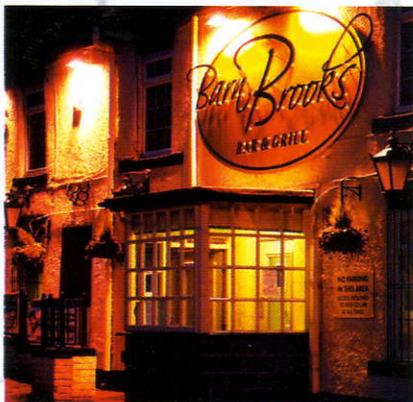
Margaret Croft



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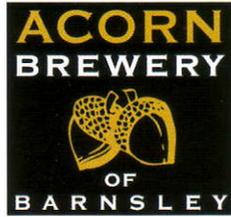
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