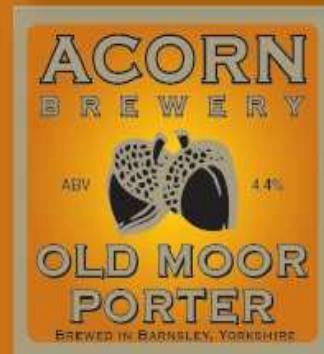
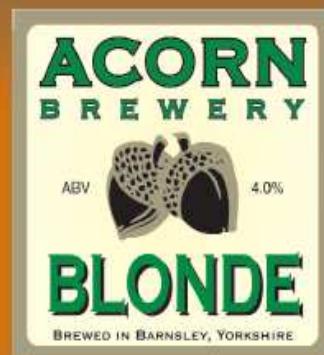
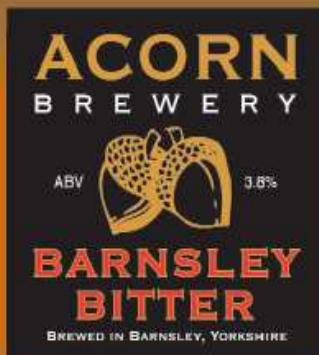


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Newsletter From The Barnsley Branch Of The Campaign For Real Ale.



CAMPAIGN  
FOR  
REAL ALE

# THE BAR FREE

Barnsley Ale Report

Feb - Mar  
2011

[www.barnsleycamra.org.uk](http://www.barnsleycamra.org.uk)



## V.A.T. & More!

Beers with an ABV above 7.5 per cent will face extra tax as part of the government's plans to tackle alcohol related misuse.

The Treasury's Review of Alcohol Taxation, published recently, also states that beers with a strength of 2.8 per cent ABV or lower will face a reduced rate of duty. The aim is to encourage brewers to produce lower strength beers and reduce consumption of 'super strength' lagers.

But the Association of Licensed Multiple Retailers (ALMR) described the review as a missed opportunity.

Head of communications Kate Nicholls said: "We have been arguing for some time that duty is a blunt instrument and is ineffective in regulating the price at which alcohol is sold. This review was a unique opportunity to address that and deliver on the government's pledge to tackle irresponsible promotions and ban below cost selling."

"Today's report clearly demonstrates that government policy on duty has failed in that regard. The duty escalator was explicitly introduced to curb consumption but the Report acknowledges that alcohol prices in supermarkets have not risen by as much as alcohol duties over recent years and in contrast prices in pubs have risen by much more than duty."

"As a result, consumption has simply switched away from a supervised environment."

*Courtesy of 'The Publican'*

More tax news, page 9

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LESS THAN  
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

**Cherry Tree** - High Hoyland

**Conservative Club** - Barnsley

**Conservative Club** - Darfield

**Courthouse Station** - Barnsley

**Cross Keys** - Darfield

**Cubley Hall** - Penistone

**Dog & Partridge** - Hazlehead

**Eastfield Arms** - New Lodge

**Horseshoe** - Wombwell

**Huntsman** - Thurlstone

**Joseph Bramah** - Barnsley

**Keel Inn** - Barnsley

**Kings Head** - Mapplewell

**Market Hotel** - Elsecar

**Milton Arms** - Elsecar

**Packhorse** - Royston

**Rose and Crown** - Hoylandsawine

**Royal Hotel** - Barugh Green

**Shaw Lane Sports Club** - Barnsley

**Silkstone Inn** - Barnsley

**Silkstone Lodge** - Silkstone

**Strafford Arms** - Stainborough

**Spencer Arms** - Cawthorne

**Station Inn** - Silkstone Common

**Wagon and Horses** - Langsett

**Wortley Arms** - Wortley

Updated December 2010

## LocAle Pub Sudoku

Sudoku rules are easy: Fill all empty squares so that the letters from the word **LocAlePub** appear once in each row, column and 3x3 box (Us UPPER and lower case)

## 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

	<b>o</b>				<b>c</b>	
<b>A</b>						<b>L</b>
<b>c</b>		<b>u</b>	<b>P</b>	<b>L</b>		
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	<b>I</b>	<b>b</b>	<b>o</b>		<b>L</b>	
		<b>u</b>	<b>A</b>	<b>b</b>		
<b>o</b>		<b>A</b>	<b>c</b>	<b>e</b>		<b>u</b>
<b>u</b>						<b>L</b>



# SOCIAL EVENTS CALENDAR

Contact details on page 22

### Sat 12th & Sun 13th March:

South Yorkshire Wetherspoons Wander. Departs at 11am on Saturday from the Silkstone Inn, Barnsley, from here, who knows ... Contact me or see barnsleycamra.org.uk/wander Requires a travel ticket for each day on buses, trains and trams priced at £6 each (SY Day Tripper)

### Tuesday 22nd March:

The Bar distribution social (NOTE CHANGE OF VENUE) the Courthouse Station. Barnsley meet from 7.30pm.

### Tuesday 29th March:

Branch meeting and social at the Huntsman, Thurlstone. Note early start at 7.45pm. Catch the number 20 bus at 6.50pm.

Bus times change far too often so please take the information printed here as a guide, though it was correct as we went to print. Bus times seem unable to keep to a fixed timetable for more than 2 to 3 months. So I strongly suggest you to check before heading out.

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

*Margaret Craft*



Barnsley Interchange

### Monday 7th March:

Beer festival meeting. Upstairs at the Joseph Bramah. Starts at 7.30pm.

The Bar is produced by the Barnsley Branch of the Campaign for Real Ale. The views expressed are those of the individual authors and may not be those of the editor or those of CAMRA either locally or nationally. The editor acknowledges material supplied by other CAMRA publications and welcomes comments or articles for inclusion and these should be sent to the address on the previous page. For advertising and distribution information please contact Margaret via contact information on previous page.

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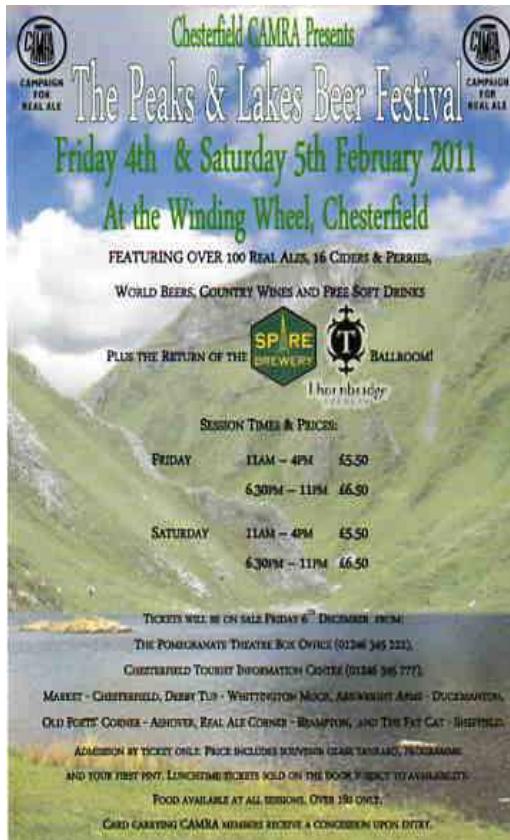
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## COPY DEADLINE

The deadline for news, articles and adverts to be considered for publication is **Friday 4th Mar. 2011**. These should be sent to me (Jeff Harrison) at the address on the left.

£16.50 - Spot Ad 3cm X 5cm Per Issue  
£27.50 - Quarter Page Per Issue  
£49.50 - Half Page Per Issue  
£77 - Full Page Per Issue

**Big discounts for multiple bookings, e.g. Quarter page for 6 issues £121**



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Is your pint short? Then ask for a top up. Still short? See page 20

Page 22

# Winter Pub of the Season The Anglers Rest, Wombwell



At the end of what can only be described as a depressing year for pubs in the borough a bit of good news is certainly over due. So it's with great cheer that I am proud to announce this year's winter pub of the season award goes to The Anglers Rest, 66 Park St, Wombwell.

The Anglers has been run for the last two years by licensee Simone Foster Jowett. In that time Simone has transformed the

pub into a great community local. This small three roomed roadside pub has a homely feel with a small rear yard/ beer garden complete with wood burning stove to keep you warm in winter.

Simone has worked tirelessly to create a great local. One of the first changes was introducing up to three local cask ale's alongside the permanent Black Sheep Bitter. The local ales are often sourced from the nearby Acorn & Concertina breweries.

The Anglers is one of the few pubs in the Barnsley area that offers the discerning drinker a traditional draught cider. The range of ciders the pub has offered has showcased some of the country's finest producers and is down to Simone's love of cider!

The pub also holds regular themed nights such as 'snap night' and 'bake sale'. Simone has gained a loyal band of regular customers and won much praise for her hard work. Simone is a keen campaigner and actively supports events such as pubs week. Future plans for the pub include a local produce shop, parcel collection service and a host of further original ideas.

Barnsley Camra will be holding a presentation night at the Anglers on Friday 18th February starting at around 8 pm. We hope to have some guests at the presentation including a local MP. So please come along and support this great pub and raise a glass to the traditional British Pub.

*Phil Gregg*  
*Pubs Officer Barnsley Camra*

Page 3 Looking For a Real Ale Pub in Barnsley? Visit [www.barnsleycamra.org.uk/pubguide](http://www.barnsleycamra.org.uk/pubguide)

# Cider Pips

Unlike real ale production, which can happen at any time of the year, real cider & perry can only be made when the fruit is ripe.

Great skill goes into producing both products.

Great store is placed by the Craft Brewer in the quality of ingredients and variety of flavours created by the malt, hops, yeast and water used to brew the beer.

It is a Producer rather than a Brewer that makes cider & perry. They may use a mixture of bittersweet and bittersharp cider apples or sweet dessert apples, or a mixture of the two to make cider; but perry can only be made from specialized perry pears, which are high in natural tannin.

The choosing, pressing and blending of the fruit to make cider is just as much of a craft as making beer and produces a vast range of tastes, styles and aromas, similar to those produced in fine wine. Like wine, each year's fruit produces a unique vintage, so much so that cider and perry have been sometimes



called 'The Wine of the West'. October is a very active time for producers, especially for those who make only a small amount of cider. Harvest time for cider fruit is roughly from September to November and by October production is in full flow.

CAMRA already have the month of May set aside as Mild Month and following on the success of the Mild campaign, CAMRA has

now set October aside as Cider & Perry Month.

## Current Outlets in Barnsley:-

**The Horseshoe, Wombwell** is offering 2 Weston Ciders on draft.

**The Joseph Bramah, Barnsley** puts one on now and again.

**The Silkstone Inn, Barnsley** offering Weston Cider.

**The Courthouse Station, Barnsley** has cider from a box, just ask.

**The Anglers Rest, Wombwell**, changing guest cider

I know that this is not 'Proper' cider, this is from another article I found in 'The Publican', but is this a taste of what we're about to expect from the drink / pub companies?

Wholesale prices for draught Bulmers and Strongbow have risen by around five per cent.

Heineken UK has revealed the wholesale price of its draught Bulmers cider brands did increase by around five per cent from January .

But, one licensee, who wished to remain anonymous, said he was angry that "any pub industry supplier would even dream of a price rise in January 2011 – especially as it's one of the most expensive products".

A letter to licensees from Heineken UK's on-trade managing director, seen by The Publican, states: "I appreciate that raising prices is never popular, but we remain firmly committed to investing in the UK on-trade through our brands, so that customers want to visit your pub, club or bar to enjoy the best we can offer."

The increases did come into effect at midnight on January 9.

## CHAMPIONS TABLE

### BARNSTABLE AWARD WINNERS

#### *The Anglers Rest*

Wombwell

Winter 2010/11 Pub of the Season

#### *Waggon and Horses*

Langsett

Autumn Pub of the Season 2010

#### *The Dove Inn*

Barnsley

Summer Pub of the Season 2010

#### *Shaw Lane Sports Club*

Shaw Lane, Barnsley

Club of the Year 2010

#### *The Market*

Elsecar

Pub of the Year 2010

#### *The Market*

Elsecar

Spring Pub of the Season 2010

#### *The Millers Inn*

Low Barugh

Winter Pub of the Season 2009/10

#### *Conservative Club*

Barnsley

Autumn 2009 Pub of the Season

CAMRA Members can nominate their local pub or club at  
[www.barnsleycamra.org.uk](http://www.barnsleycamra.org.uk)

## In the Tap Room

### Ordering Drinks

1. Please remember to order one drink at a time. We like to run backwards and forwards. It keeps us fit.
2. When ordering a round please make sure you don't know what you want when you arrive at the bar, we like to stand and wait while you nip back and forth or you shout across the room to find out although we do generally find that other people standing at the bar half been waiting "half an hour" and may start moaning; not your problem.
3. Once you have received two drinks please take them back to your table and stay for a quick chat before coming back to pay. We'll still be waiting, we're not going anywhere and we'd appreciate the rest.
4. Always order a Guinness last. We really want you to stand at the bar with all your other drinks while it settles and are particularly pleased when we forget about it and have to be reminded to top it up.
5. Never put money in our hands, we like to pick it off the bar, especially if it's all change, and in a puddle of beer.
6. Never say "Please" or "Thank you" it only irritates us.
7. Always wait until you have been told how much the round is before asking for crisps, snacks etc. (When requiring ready-salted crisps please ensure you ask for the full range of flavours available before asking for "plain", it helps us to learn the stock).
8. When buying a drink for 'Bert', 'Tom', etc. please don't ask them what they want. Just tell us their name or show us where they are standing because we like to guess and get such a thrill when we get it right.
9. If, upon arriving at the bar, there are people waiting before you, shout up before them. We like to be abused by people who think that they have been served out of turn and it's usually our own fault. We have the ability to keep track of people as they arrive at the bar, particularly on busy nights, so why not use it.
10. If you have been waiting at the bar for at least two minutes then please heckle us and tell us that you have been waiting for at least half an hour, It keeps us on our toes and we have no idea of the concept of time.
11. Can we remind you that the bell is just to make sure you're awake, we don't want you to come to the bar for last orders until ten minutes after, when we have turned the lights off.
12. Don't forget to drop crisps / peanuts etc on the floor. It gives the place character.

### **The Bartender's Lament**

# Our Advertisers at a Glance

The Commercial - Chapeltown - Page 6

Dog & Partridge - Flouch - Page 10

H.B.Clarks Brewery - Wakefield - Page 14

Acorn Brewery - Wombwell - Back Cover

Thornbridge Brewery - Derbyshire - Page 8

The Devonshire Cat - Sheffield - Page 14

Thanks to our advertisers the BAR is FREE.  
Mention you've seen their advert in The BAR

## RECYCLE THE BAR

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



### Barnsley Trading Standards.

Not satisfied with the amount of beer in your glass?  
Ask for it topping up.

Still not satisfied?

Contact Barnsley Trading Standards on 772532  
And write to your MP.



[www.barnsley.gov.uk](http://www.barnsley.gov.uk)

# Pub, Club

The **Rose and Crown**, Hoylandswaine. Sorry for having had printed the wrong information about the pub in the last issue. The pub is not owned by Punch Taverns as mentioned and the refurbishment was carried out and paid for by the incumbent tenant and operating management company, who offer excellent real ales and fine food. We do hope to call in sometime soon.

The **Retro** on Wellington Street, Barnsley has had a refurbish, the bar offers one real ale, Black Sheep was on offer before the refurbishment and Mouldons Bah Humbug was one of the beers on offer over Christmas.

The **Beggar and Gentleman** re-opened just before Christmas, no real ales as yet but the new owner was saying putting cask beer into the new year.

**Saville Square** (Old Prince) at Hoyland Common opened in December, the pub offers three real ales, on opening night these were from H.B.Clarks, Theakstons and Sharps Breweries.

Barnsley CAMRA would like to say a big thank you to Ron, who's leaving. Ron was the cellarman at the **Market** at Elsecar. Dave's Right Hand Man. Best wishes from Barnsley

CAMRA.

Two hand pumps are now offering cask ale at The **Blacksmith's Arms** in Millhouse Green. On my visit Marston's Pedigree & Wychwood Hobgoblin were available, both were excellent. The **Barnbrook** at Maplewell (Ex Wentworth Arms) has opened and is now selling a real ale, Black Sheep bitter was on when I visited and there was chatter about a local beer probably becoming available, I have also been told that the food is excellent.

The **Conservative Club** in Wombwell is offering Weston's Scrumpy Cider on Handpump however there is no real ale.

The **Conservative Club** in Darfield (opposite the Cricket Club) is now offering real ale from Acorn brewery.

A recent report by our Pubs Officer Phil Gregg has shown some scary pub losses in the last year.

Pubs in the Barnsley Area = 220  
Permanently closed in last 12 months = 20  
Other pubs closed but which may open = 16  
The above figures go against the reported trend of closures slowing down, and this is not just happening in Barnsley but across the UK in urban districts.

**Use it or Loss It!**

# & Brewery News

### Acorn Brewery

Installation of a new dual purpose 50 barrel vessel, built in Germany is taking place. This will increase the brewing capacity to 150 barrels per week. The vessel will enable Acorn to double brew their Barnsley Bitter as sales increase with this popular traditional Yorkshire bitter and also keep up with the ever increasing demand for their other core range and seasonal beers. The vessel also works as a conditioning tank which will also be used for bottling their range of beers. Acorn Brewery is proud to announce that their Riwaka IPA has won Beer of the Festival at Sawbridgeworth Beer Festival, held by Herts/Essex Borders CAMRA.

More USA hops have been sought for the 5% IPA's, the first three for 2011 are "Apollo" notes of orange, mango and pineapple; "Sonnet" a Saaz variant so expect floral aromas; "Galena" fruity with blackcurrant aroma.



Also for February is "Bullseye" a 4.5% Rich red bitter with dark Crystal malt and Celeia hops.



Acorn Barnsley Bitter has been voted as one of Beer Guru Roger Protz's favourite 50 beers.

*Nigel Croft*

Late last year Acorn were kindly invited to the first Bradfield Farmers Market. They were delighted to have a stand at this market and had a very enjoyable and successful day. The team at Acorn would like to thank everyone involved for making them feel so welcome.

## Rotherham Festival Moves to MAGNA!

After 19 wonderful years at Oakwood, the Rotherham Real Ale & Music Festival is moving to the MAGNA Science Adventure Centre in 2011.

With a fantastic venue, fabulous real ales and superb live entertainment, Rotherham's favourite charitable event promises to be the best ever.

**The White Rose Festival:**  
We expect to serve over 200 different real ales and (as you might have guessed from our theme) most of them will be from Yorkshire and other counties that have a white rose in their crest.

New venue but still helping children:  
We hope to provide the same friendly and exciting event that has made the Rotherham Real Ale & Music Festival so popular, but

**24-26th. February** **Metropolitan**

**2011**



with the benefit of the great facilities that MAGNA can provide.

Historically, the Festival's purpose was to raise funds to support Oakwood School / Technology College. In recent years, it has also supported other local charities, benefiting children throughout Rotherham.

### THE WHITE ROSE FESTIVAL



**2nd-5th March 2011**

With the move to MAGNA, the trustees have decided that the Festival profits will go to Rotherham Hospice, Bluebell Wood Children's Hospice, Weston Park Hospital and Safe@Last - all very deserving local charities.

Huge support from MAGNA:  
MAGNA have generously donated the use of their facilities free of charge, and are also helping with the logistics of running the event.

MAGNA is a very popular venue, and very busy during school holidays. This is why we have moved the date of the Festival forward by one week from the traditional half-term break.



The Commercial dates back to 1890 and the present licensees Paul & Kate have managed to keep the pub in the CAMRA Good Beer Guide for 13 years. The central bar serves a cosy snug, a games room/public bar and a comfortable lounge. The pub offers Wentworth Brewery beers and a further 4 guest beers.

Food is available (lunch and evenings) from the menu or the day's specials board.

Two popular beer festivals are held in the pub each year, May/June and November.

The Bus from Barnsley is the 265 and the train station is only a 5 minute walk away.

Open Times Are:-  
Mon - Thurs 12 - 3,  
5.30 to 11;  
Fri to Sun All Day.  
Tel. 0114 246 9066

107 Station Rd, Chapeltown

# CELEBRATING 100,000 MEMBERS!

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Complete the Direct Debit form below and you will receive three months membership free 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](http://www.camra.org.uk) or call 01727 867201. All forms should be addressed to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

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

I enclose a cheque for .....

Date .....

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- If an error is made by CAMRA or your Bank or Building Society, you are guaranteed a full and immediate refund from your branch of the amount paid.

- You can cancel a Direct Debit at any time by writing to your Bank or Building Society. Please also send a copy of your letter to us.

## BARNSTABLE CAMRA?

CAMRA was formed in the early 1970's to campaign and fight for real ale and drinkers rights. The nature of the campaign has changed and diversified over the years but there are still battles to fight. CAMRA isn't a small group of enthusiasts but a nationwide army numbering 119,415 (381 in Barnsley) and growing – a bigger membership than most political parties, trades unions etc. We're big enough and active enough to be heard. Why not join us in the fight for a better deal for drinkers.

## WHAT IS REAL ALE?

It's a name for draught (or bottled) beer brewed from traditional ingredients, matured by secondary fermentation in the container from which it is dispensed, and served without the use of extraneous carbon dioxide; also called 'cask-conditioned'.

**Join CAMRA Today by using the Application form on the right or Online at [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus)**



Last competitions result : The winner of the last issues competition was: Karen Taylor of Wombwell. She shall be drinking her prize at The Horseshoe, Womble. She shall be receiving her reward shortly. I Reckon she's a local?

The answer was The Horseshoe, Wombwell. Thanks to everyone who entered, we had over 80 submissions



# Free Beer

**Join CAMRA today and receive £20 worth of JD Wetherspoon real ale vouchers for free!**  
This is carrying on for yet another year. Thank You Mr. Wetherspoon!

JD Wetherspoon has kindly agreed to supply all new, renewing and life members £20 worth of JD Wetherspoon real ale vouchers as part of their CAMRA membership package!

This benefit may only run for another 12 months and is a 'thank you' from JD Wetherspoon to all our members and prospective members for their support in the past.

Members will have approximately a year to claim all of their vouchers, with the last person who benefits from this scheme joining or renewing their membership by the end of October 2010.

The vouchers are split into 4 sheets of '50p off a pint units', with each sheet having a 3 month deadline. Only one 50p off a pint voucher can be used per visit.

There are two reasons for these conditions - CAMRA promotes responsible drinking and if we supplied £20 worth of vouchers that could be used in one visit to the pub, then this could be seen not to support this policy. This offer is obviously very generous from JD Wetherspoon and they feel this scheme will encourage people to visit a number of their fantastic pubs across the UK throughout the 12 month's of their CAMRA membership.

For more information on all of CAMRA's membership benefits please visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus) and for full terms and conditions of the JD Wetherspoon vouchers please visit [www.camra.org.uk/jdwvouchers](http://www.camra.org.uk/jdwvouchers)

# Hannah At The Hob

BY  
Hannah Lucas

## The Station Buffet but not Brief Encounter

We are awash with holiday adverts and I am looking back at the food highlights of our last holiday. We spent our last evening in Calais and the food on offer is not good. We were wandering about looking at cheap and more expensive menus and getting more and more hungry. I was getting bad tempered. The menus are tempting but the reality is poor value and poor service. Colin remembered that Rick Stein had recommended French station buffets so we gave it a try. Surprise surprise, the food was cooked on the premises and I mean cooked, not assembled and not a ready meal.

The menu was written in French with an English translation and the explanations are always fun because the English version never accurately explains the dish.

So exciting! I ordered beef stew with beer and gingerbread and I could not work it out. The possibilities were confusing, Thai style with fresh root ginger, dumplings made with gingerbread crumbs, slices of spiced bread as a pie crust, croutons, savoury crumble topping....

The dish was a lovely beef stew with English style gravy not jus. It was really full flavoured but with no hint of any particular spice – cinnamon, ginger or nutmeg.

In my poor French, I asked the Chef about the dish and established that he had designed the dish. He had made a traditional beef stew and then added a triangle of gingerbread at the time of serving. The gingerbread melting into the gravy to both thicken and add depth to the gravy.

At first the idea seemed odd but then I remembered Mediterranean dishes with anchovies added to meat stews. The resulting



dishes having a good flavour but not fishy. After all, we add Worcestershire Sauce to stews and this is also made with anchovies. The Sauce is derived from the Roman condiment, Garum, described as a putrid distillation from stinking fish.

I wanted to replicate the beef and gingerbread dish and could not

decide on the gingerbread. The term confused me because bread is usually a yeast mixture and cake is made with baking powder.

McVities Jamaica Ginger is a cake, gingerbread men are biscuits and ginger nuts are ...? The Whitby bakers, Elizabeth Botham, make a Whitby Gingerbread which is bread that is lovely when thinly sliced and buttered. Yorkshire Parkin includes ginger and oatmeal, which would add both, texture and flavour. I made a 4 portion stew using Old Speckled Hen and a slice of McVities.

Add more to taste but it is an especially sweet cake.

Staying with the theme of flavourings, we visited a mushroom museum in the Loire area and I bought a bottle of mushroom beer, SHiiMAKE. (9%) This had been commissioned in 1997 by the museum and made in Belgium (near Gent) by the Proef Brewery who specialise in commissioned beers. It tasted ok but I was reminded of other visits to France where we tried Artisan beers with strange flavourings. Is this about the evolution of beer, developing rural economies or a tourist a gimmick?

Pullar Philippa Consuming Passions London Hamish Hamilton 1970  
Musée du Champignon near Saumur. Loire  
[www.mycelia.be/myclinks](http://www.mycelia.be/myclinks)

# Thornbridge celebrates industry Awards win

Thornbridge won the Best Customer Support Award for its close work with Nicholsons' pubs beer brand managers to develop the "Jaipur Anniversary Tour" 3-month stocking of its beer; Beer Bus tour across the country (London, York, Leeds, Edinburgh); meet-the-brewer sessions; brew-a-beer-for-Christmas competition and iconic poster design. The judges also awarded Thornbridge a Highly Commended rating in the Best Business Innovation category for their far-sighted approach to the issue of beer quality in a bottle – tackling the perennial problem of achieving clarity and consistency without resorting to filtration and pasteurisation, which have negative effects on flavour. Real scientific and technical process, careful evolution of method, showed Thornbridge at the cutting edge of the brewing industry said the judges.

Awards judges praised Thornbridge for its achievements. SIBA chief executive Julian Grocock said, "The number and standard of entries to our Brewing Business Awards has grown every year since they were launched in 2006, reflecting the growing professionalism and business flair of our members.

He added, "Especially impressive was the long-term planning and vision shown by so many entrants, who are clearly building sustainable businesses for future generations, not just for short-term gain. Thornbridge should be very proud of its awards."

Jim Harrison, Thornbridge MD, said, "We worked hard on the projects that won awards, so it's gratifying to win this recognition from our industry experts and peers. We're grateful to everyone locally who has helped our business succeed: the employees who brew and



The image shows the Thornbridge Brewery logo, which consists of a stylized letter 'T' inside a shield-like shape. Below the logo, there are six circular labels representing different beer brands: Wild Swan (green), Lord Marples (red), Kipling (black), Jaipur (orange), Saint Petersburg (red), and another unlabelled dark one. Below these labels, the text "innovation . passion . knowledge." is written. At the bottom, the website "thornbridgebrewery.co.uk" and phone number "01297 641000" are listed.

# Competition

## Win Four Pints of your choice



Same again!  
The picture is from our archives, I have blacked out the name, all you have to do is tell me what the pub is called.

Send your Answer along with your name, address and which LocAle pub you would like to drink your 4 free pints. You must be and state you are 18 or over. Send to me (Jeff Harrison) either by email, post or text.  
(Address and number on

p22). Closing date is Friday 4th. Mar 2011.

The winner will be the first correct answer drawn from the entries. Draw to be made on the day after. One entry per person only.  
Good Luck!

The image shows the cover of the "GOOD BEER GUIDE 2011". The cover features a photograph of a traditional English pub with a sign that reads "CAMRA REAL ALE". The title "GOOD BEER GUIDE" is prominently displayed in large yellow letters, with "2011" in smaller letters below it. The word "CAMRA" is visible at the bottom of the cover.

Get your copy  
See Order  
Form  
Page 15.



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Use Your Brain,  
Beer Only Goes With  
Buses and Trains

01709 515151

[www.travelsouthyorkshire.com](http://www.travelsouthyorkshire.com)

# New Brewery News



The New Year will see the opening of a new brewery in Barnsley, the old Shaws carpet factory at Darton will be the home of **"Two Roses Brewery"**. The new brewery will be operational from March 2011. Finishing touches to the brew house are still being made and the brewing equipment is scheduled for installation in March. The 8 barrel plant has been commissioned from David Porter a well known brewery consultant and successful brewer, test brewing will commence in March and the first batch of beer will be available in April. Beer will be available in bottles and 9 gallon casks and can be purchased direct from the brewery.

The name of the brewery stems from the fact that the owner is originally from Lancashire but has now made Yorkshire his home. A long time member of CAMRA the head brewer and owner has been passionate about real ale for a number of years.

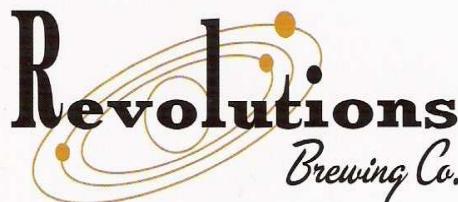
Brewery tours will be available and can be organised by contacting James Taylor at the brewery or by phone on 01226 388375 or 07771942908.

The brewery plans to brew a number of regular beers complemented during the year with seasonal beers.

The **Revolutions Brewing Company** is a small craft brewery based in West Yorkshire. They currently have a temporary home in Sowerby Bridge (brewing with Brass Monkey) while they await the delivery of their own brewing equipment.

In a few months' time they will be in their own

premises in the vicinity of the A1/M62 to the South-East of Leeds and North-East of Wakefield.



Once they are in their own place they will be extremely well positioned to serve West and South Yorkshire and most of North and East Yorkshire quickly and efficiently. Leeds, Bradford, Sheffield (centre), York, Huddersfield, Barnsley, Rotherham and Doncaster are all within 25 miles of their future Spring location.

For the next few months they are concentrating mainly on cask sales into the pub market, but later in the year they will start bottling and hope to have 36 pint polyprop 'Beer-in-a-Box' products available

The beer is inspired by, and pays homage to, music from the analogue age. Before digital downloads and compact discs, music revolved at three speeds: 33, 45 and 78 rpm (*I seem to remember EP's some that went at 16½ Ed.*)

Their beer evolves in a similar way and is only ever brewed to three strengths: 3.3%, 4.5% and 7.8%. Each of these is a beer family, or group, with different characteristics and evoking different styles of music. Reflecting the black vinyl records many, but not all, of the beers are dark in colour.



In the near future they are holding a 'Launching' of another new beer somewhere in Leeds: I'll let you all know about this via the website, as soon as I get details.



## Tax Cut for Low Strength Beers a Boost for Pub-Goers

CAMRA has today welcomed the Government's decision to introduce a reduced rate of excise duty for beers at or below 2.8% abv and will be pushing for a reduction of at least 50%. This decision follows a campaign launched by CAMRA in 2009 at the Great British Beer Festival when research was published showing that 55% of all drinkers support a lower strength beer option in pubs\*.

Mike Benner, CAMRA Chief Executive said:

*"News that tax will be increased on beers above 7.5% abv is disappointing. However we are pleased that this widely expected in-*

*crease will be counterbalanced by a tax cut on low strength beers. Reduced tax on low strength beers is good news for pub goers at a time when 29 pubs are closing every week. This move will incentivise brewers to invest in producing new low strength real ales packed full of flavour."*

*"Current EU rules mean that the UK Government can only reduce duty on low strength beers at or below 2.8% abv. These rules are under review and, at a meeting with the European Commission shortly, CAMRA will push for the 2.8% abv cap to be increased, potentially up to 3.5% abv."*

### Dear Man at the BAR

People don't laugh at my jokes. I told a great joke to some mates in the pub the other night and only one laughed, and I think he did that just to be polite. Here is the joke. "I'm watching my drinking, so now I only visit bars that have mirrors on the walls."

Dear Joker, It's not your fault, you just need better jokes, and telling them better also helps. A scientific survey attempted to find the funniest joke in the world. Thousands of people from dozens of countries voted on thousands of jokes. Each country had a different favourite. Overall, the number one funniest joke in the world, based on votes, is this one.

A couple of hunters are out in the woods when one of them falls to the ground. He doesn't seem to be breathing, his eyes are rolled back in his head.

The other guy whips out his mobile phone and calls the emergency services. He says to the operator: "My friend is dead! What can I do?"

The operator, in a calm, soothing voice, says: "Just take it easy. I can help. First, let's make sure he's dead."

There is a silence, then a shot is heard. The guy's voice comes back on the line. He says: "Okay, now what?"

The best UK joke was this one.

A woman gets on a bus with her baby. The bus driver says: "That's the ugliest baby that I've ever seen. Ugh!" The woman goes to the rear of the bus and sits down, fuming. She says to a man next to her: "The driver just insulted me!" The man says: "You go right up there and tell him off – go ahead, I'll hold your monkey for you."



I hope these help ...

# THE DOG & PARTRIDGE

## COUNTRY PUB & HOTEL



A warm welcome awaits you at the family run, award winning historic Coaching Inn situated in the Peak District National Park, high up on the A628 Woodhead Pass.

- Four Real Ales
- Fresh home cooked food
- Families welcome
- 10 en-suite bedrooms
- Moorland views
- Open log fire



Audrey and Steve Receiving Their  
2006 Pub of the Year Award

## BARNESLEY CAMRA PUB OF THE YEAR 2006 SILVER AWARD IN 2008

Open 12-3 & 6-11; Sat & Sun 11-11

BORD HILL - FLOUCH - BARNESLEY - S36 4HH  
Tel. 01226 763173 email [info@dogandpartridgeinn.co.uk](mailto:info@dogandpartridgeinn.co.uk)

## Available now... THE GOOD BEER GUIDE 2011

The *Good Beer Guide* is the long-established pub guide which is beloved by beer enthusiasts. The Guide contains 4500 of the top real ale pubs in the UK including details of which beers they serve, opening hours and address and additional information on food,

amenities for families and atmosphere. As well as being a pub guide, the book contains details on all the country's breweries from the largest companies to the smallest microbreweries.

It also includes tasting notes for the vast majority of beers brewed in the UK. **This guide is indispensable for beer lovers and includes a selection of features on beer, brewing and pubs.**

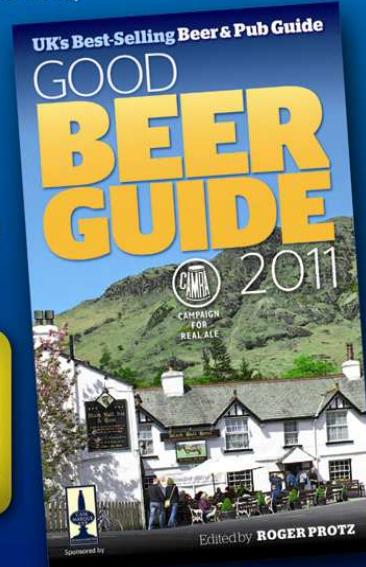
You can buy the *Good Beer Guide* from bookshops but CAMRA makes more money which we then plough back into campaigning if you buy directly from us. The new edition will be published in September and you can place your order now.

### NEW!

#### Find the best pubs on your mobile phone

CAMRA has launched a new mobile phone service to help you track down the best real ale pubs from the *Good Beer Guide*. This new service features full contact details, pub descriptions and maps sent direct to your phone. The application is also available on i-phones.

A new satellite navigation service is also available featuring *Good Beer Guide* pubs for TomTom devices. Further information at [www.camra.org.uk/gbg](http://www.camra.org.uk/gbg)



### HOW TO ORDER

**Post:** Complete the form on this page and send to:

CAMRA, 230 Hatfield Road, St Albans AL1 4LW

**Phone:** To order by credit card please phone 01727 867201 during office hours.

**Online:** Please visit [www.camra.org.uk/shop](http://www.camra.org.uk/shop)

#### Your details (please complete in BLOCK CAPITALS)

I wish to buy the 2011 Good Beer Guide for £11.00 CAMRA Members only plus p&p

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Issue Number for Switch Cards

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#### POSTAL CHARGES

UK orders £1.50 per order plus £1.00 per book.  
EU £4.00 per book. Rest of the world £7.00 per book.

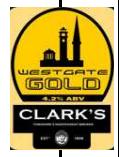
Pre-order at GBBF  
CAMRA Bookshop  
to avoid postal charges

# H.B.CLARKS

## The Core Range



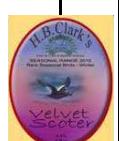
H B CLARK FIRST BEGAN BREWING IN 1906, AND IS STILL VERY MUCH IN PRODUCTION TODAY. HENRY BOON CLARK WAS OUR FIRST MASTER BREWER, AND HE COULD NEVER HAVE IMAGINED THE STRENGTH, GROWTH AND SUCCESS OF THE BREWERY.



ONE OF THE HIGHLIGHTS WAS IN FULL VIEW, AND PROVED THE QUALITY AND SUCCESSES 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 BASED AROUND FAMOUS PEOPLE AND WE ARE INTRODUCING FOUR NEW SEASONAL ALES FOR 2009/10



OUR WEBSITE HAS ALL OUR FORTHCOMING BEERS WITH TASTING NOTES AND CAN BE FOUND AT: [WWW.HBCLARK.CO.UK](http://WWW.HBCLARK.CO.UK)



Rick Pomfret is the Cask Ales Manager  
Tel. 07801 922473 or Your Nearest Depot



# THE DEVONSHIRE CAT

## Devonshire Quarter

### OVER 100 DIFFERENT BEERS FROM ALL OVER THE WORLD

CHOOSE A REAL ALE FROM OUR SELECTION OF 12 DIFFERENT ALES AT ALL TIMES!

EVER TRIED A TRAPPIST BEER MADE BY MONKS?  
OF THE 7 TRAPPIST BREWERIES IN THE WORLD WE HAVE 6!

Maybe something a bit sweeter.  
We have fruit beers on draught and in bottles

We offer freshly prepared food for all!

Whether you want a light snack, a light or hearty meal, you won't be disappointed! And of course you could try one of our renowned homemade beef burgers.

You may have had food matched with wine?

Here at the Devonshire Cat we take advantage of our diverse selection of beer styles and flavours to compliment our food!

Enjoy excellent beer and food in a relaxed and friendly atmosphere  
Here at the Devonshire Cat!

(Continued from page 13)

variety of seating including settles, chairs and stools and has board games for customers. The selection of guest ales changes weekly which ensures they are available at most times: Brains Bitter and Hancocks HB are the permanents. The beer garden is popular in the summer.

Open 10am 'till 1am Saturdays Tel: (029) 2037 1217  
Nearest station: Queen Street

# Pub closures

Please find below an objection letter to the planning application for the change of use at The Gatehouse Public House in Barnsley Town Centre. Unfortunately the Council Website doesn't seem to be working and I am unable to get the application number.

**The Gatehouse** (formerly the Devonshire) has long been an iconic and well known pub located at the entrance to the town centre on the main thoroughfare of Eldon St near to the bus station. The pub is quite unique in the area as it still has details from when it used to belong to the former Barnsley Brewery.

The local area has recently seen an influx of food establishments situated in and around the bus station. The nearby Bar Mix is also advertising as selling 'Traditional Fish & Chips'. The whole of Eldon St is awash with food and fast food outlets one member likened it to 'going along the front at Blackpool.'

The Gatehouse is a well known and popular pub with regulars. Since the departure of award winning licensee Robert Rudge the pub has been seen to struggle in the current unpredictable market. The previous licensees however didn't seem to share the same passion for Cask ale. Mr Rudge had built up a fantastic reputation and was recognised with many awards. However we feel that since the departure of Mr Rudge the owners have not marketed the pub very successfully and have failed to acknowledge its potential. The Gatehouse is a traditional Pub that appeals to wide range of clientele unlike a lot of other bar style establishments in the town centre area.

The new licensee however is determined to change that. We have held meetings with the new licensee and he has re introduced cask ale and is extremely keen on the pub and is looking at it as a long term venture. He is extremely upset at the thought of having the business taken away should this development go ahead.

The location of the Gatehouse means it is a fantastic community asset for the whole borough. Situated close to the Bus Station and near to the local amenities it is a fantastic town centre asset.

Since the start of the year we have seen the loss of around 14 pubs within the Barnsley borough. There have been no new pubs built within the borough. With the possibility of further closures on the horizon we feel that enough is enough and developers should be encouraged into using currently part finished or undeveloped sites rather than losing our community assets.

The current economic downturn has seen a huge number of pubs struggling many due to lack of support from pub companies etc. The Gatehouse is typical of pubs in the area, however if developed, managed and run correctly we see no reason why the Gatehouse couldn't be turned into a successful community pub as others in the area have done. Quite often developers spend little time consulting the local residents as to what they want from their local pub and focus more on stereotypical themes.

We look forward to your response.

Yours truly,

Phil Gregg

Pubs Officer Barnsley Camra

I am writing to inform you that application 2010/1400 for the Change of use from a Public House to a fish and chip takeaway and restaurant at Gatehouse PH, Eldon Street, Barnsley has been approved with conditions.

### Stop Press:

following on from the last edition of 'The BAR'

I am writing to inform you that application 2010/1324 at The Flouch Inn, Hazelhead, Penistone, S36 4HH for the Demolition of existing building and erection of 7 no. dwellings including access has been withdrawn by the applicant on the 24th of November 2010.'

### BUT:

It has been re-submitted with a couple of changes—mid January  
Not sure what's happening here (ed)

# Festivals around Here

OK, we're now back into the swing of things; lots of festivals to have a go at, and so far not many are clashing. There are many within a days travelling therefore not many overnight stops will be needed, hope to see you all at some of them.

## February

Fri 4—Sat 5 **Chesterfield CAMRA Beer Fest**, is themed "Lakes and Peaks". Around 100 beers located in the 'Winding Wheel', tickets are available from the usual outlets. See ad on page 23

Thurs 10—Sun 13 **SIBA Champions Festival** at the Canalhouse 48-52 Canal Street Nottingham NG1 7EH

Fri 11—Sun 13 **Gledholt Male Voice Choir's Beer Festival** at the Heritage Mills Bar, Wellington Mills, Plover Road, Oakes, Huddersfield. (same place as last year) Friday 18.00-23.00, Saturday 12.00-24.00, Sunday 12.00-15.00, a choice of 15 beers including a Festival Special & one cider, Saturday evening will include a 'Big Sing' for both Choir & festivalgoers to join in

Fri 11 & Sat 12 **Ilkley Beer Festival** at the Kings Hall, <http://www.ilkleybeerpestival.org.uk/> tickets: SORRY SOLD OUT ALREADY

Fri 18—Sat 19 **18th Boston Spa Beer Festival**, note the Friday night is advanced ticket only from 6.30 (on-line or from Douglas Yeedons on the High Street). Saturday opens at 12 noon, till 18.00. As last two festivals, all 30 beers will be from Yorkshire, also have up to 7 ciders. There will be a festival beer, and a Festival Pie is planned too! <http://www.bostonspabeerfestival.co.uk/>

Thurs 24—Sat 26 **Harrogate Charity Beer Festival** at Harrogate International Centre, Kings Road, Harrogate, HG1 5LA <http://www.harrogatebeer.co.uk/> Good selection local beers. Entry ticket required -Tickets are available from the International Centre in advance by calling 0845 130 8840 or on the door. Tickets are also on sale at the Old Bell at £10 including commemorative half pint beer glass, tasting notes and six beer tokens (each redeemable for ½ pint beer) Beer tokens are also redeemable for bottled beers, wine and soft drinks. Opening Times: Thurs/Fri 18.30-23.30, Sat 16.00-23.00 or until the beer runs out.

Thurs 24th—Sat 26 **Bradford CAMRA Beer Festival** at Victoria Hall, Saltaire See ad. Page 20

Tickets are available from January

Thurs 24—Sat 26 **10th Derby CAMRA Winter Beer Festival**, This is normally one of the best Winter ales fests within a days travelling distance, the festival is moving to Derby College's Roundhouse campus which is located just behind Derby's railway station and 15 minutes walk from the City Centre. Don't let the walk put you off though, they're providing a shuttle bus at least every 10 minutes from the market place to the festival throughout the festival. 120+ real ales, cider, perry, foreign + British bottled beers. See ad. on page 14

Thurs 24—Sat 26 **Liverpool CAMRA Beer Fest** around 220 ales, cider and perry usual venue, in the crypt of 'Paddy's Wigwam' (Metropolitan Cathedral). All tickets £7.00 with beer vouchers to CAMRA members. See ad page 6. ALL Tickets are now sold out, did you get yours?

## March

Wed 2—Sat 5 **Rotherham Real Ale & Music Festival (The White Rose Festival)**

After 19 wonderful years at Oakwood, the Rotherham Real Ale & Music Festival is moving to the MAGNA Science Adventure Centre in 2011. With a fantastic venue, fabulous real ales and superb live entertainment, Rotherham's favourite charitable event promises to be the best ever. As you might have guessed from the theme title, they are focusing on all things Yorkshire this year. So there will be lots of Yorkshire breweries represented among the 200+ real ales. See page 6

Thurs 3—Sun 6 beer festival at the **New Barrack Tavern**, 601 Penistone Road, Sheffield S6 2GATel: 0114 234 9148

Fri 4—Sat 5 **Horsforth Beer Festival** at St Margaret's Church Hall, Church Road, Horsforth, Leeds LS18 5LQ [www.horsforthbeerfestival.co.uk](http://www.horsforthbeerfestival.co.uk)

Thurs 10—Sun 13 **Third Festivale at the Old Ship Inn**, 34 Bethel Street, Brighouse HD6 1JN 01484 719543 , about 48 real ales through 24 handpumps, all cellar conditioned website Arriva bus 278 from Wakefield, open daily from noon

Fri 18—Sat 19 **Denby Dale Lions Beer Festival** in the Pie Hall, Denby Dale.

**Don't forget our beer festival, in Elsecar over the May Day Holiday Weekend. A wedding theme will preside, for some reason?**

We've just lost two Christmas week fixtures - both close games - home to Burnley and away to Swansea, but with two away games postponed due to bad weather it's a false league table at the moment (Barnsley now at 16th.). Here's hoping the two consecutive away wins in November can spur us on up the league. The February and March away games all look tough on paper but the delights of pubs in the 2011 CAMRA Good Beer Guide (G.B.G.) will soften any disappointments, and hopefully cheer us onto five wins...!!?



## CHAMPION AWAY ALES

behind the Town Hall. The need to accommodate traveling judges has long since passed but the Vic F&C still provides sustenance to those visiting the area. Divided into three rooms, the pub has an air of grandeur about it. Few pubs can boast such as ornate bar or numerous styles of glass decoration, let alone working snob screens. Acorn Barnsley Bitter, Taylor Landlord, Tetley Dark Mild and up to five guest beers are on offer all from handpump.

Open: 10am 'till 11pm Tuesdays Tel: (0113) 245 1386

## Saturday 5th March: Derby

Eleven choices for Leicester in this years G.B.G. and having only used two previously in 'Away Ales' we've plenty to choose from: the local 2010 Pub of the Year should be an obvious excellent pick. **The Pub:** yes 'The Pub' is at **12 New Walk (LE1 6TF)** opposite the council offices. Behind the small frontage lies a warm, welcoming interior with a modern bar offering a wide range of microbrewery ales and continental draught and bottles. The pub is home to the Leicester Morris Men and a favorite with rugby and football fans. LocAle breweries often feature among the 15 handpulls, supporting up to 12 changing guests, the three permanents being Beowulf Dragon Smoke Stout, Oakham Inferno and Bishops Farwell. Food is served lunchtimes Monday to Saturday and evenings Tuesday to Saturday.

Open Noon 'till Midnight Saturdays Tel: none-listed! Web: [thepubleicester.co.uk](http://thepubleicester.co.uk)

## Saturday 19<sup>th</sup> February: Portsmouth

A brand new 'Away Ale' venue and 19 G.B.G. pubs to select from! This has got to be a long day out. Where to start? Local 2010 Pub of the Year should be a good beginning again! **The Leopard Tavern**

**154 Albert Road, Southsea (PO4 0JY)** A traditional green-tiled exterior to this street-corner hostelry belies its modernised interior. The pub has however retained its two distinctive drinking areas; the one closest to Albert Road can become extremely lively on a weekend evening when the Albert Road crawls visit. The inner area is quieter but still busy. An outdoor heated beer garden does ease the pressure on space inside at hectic times. Beers include Bowman Swift One, Hop Back Summer Lightning, and Oakleaf Hole Hearted plus guest beers all on handpump. The Leopard has a darts team, live football and WiFi is available.

Open: 11am 'till Midnight Saturdays Tel: (023) 9282

## With Laurence Mace

9748  
Nearest Rail: Fratton, Bus nos: 17&18  
**Tuesday 22<sup>nd</sup> February: Leeds**  
Leeds city section affords nine pubs in this year's guide. The current local pub of the year is out at Headingley this year (a tad to far for an evening game) so we'll choose a central city outlet as time is short: **Victoria, Family & Commercial** is at **28 Great George Street (LS1 8DL)**. Despite being five storeys high, this pub is hidden away

behind the Town Hall. The need to accommodate traveling judges has long since passed but the Vic F&C still provides sustenance to those visiting the area. Divided into three rooms, the pub has an air of grandeur about it. Few pubs can boast such as ornate bar or numerous styles of glass decoration, let alone working snob screens. Acorn Barnsley Bitter, Taylor Landlord, Tetley Dark Mild and up to five guest beers are on offer all from handpump.

Open: 10am 'till 11pm Tuesdays Tel: (0113) 245 1386

## Saturday 5th March: Derby

Any of Derby's marvelous dozen G.B.G. pubs is worth making a special visit for, although we shall as always feature just one: the **Brunswick Inn, 1 Railway Terrace (DE1 2RU)** opposite the North end of the platform at the main exit. Originally built in 1842 as the centerpiece of a railway village, the pub was closed in 1974 and fell into disrepair. Eventually rescued and restored it opened as Derby's first multiple-choice real-ale house thirteen years later. The pub's photographs illustrate the transformation from dereliction to restoration. A purpose-built brewery was added and it rapidly became one of the best-known free houses in the country. It's now owned by Everards although the brewery is operated independently. The beers: Brunswick White Feather, Triple Hop, Seasonal Brew, Porter, Father Mike's Dark Ruby Mild; Everards Beacon; Taylor Landlord; and guest beers.

Open 11am 'till 11pm Saturdays Tel: (01332) 290 677

Web: [brunswickinn.co.uk](http://brunswickinn.co.uk)

## Saturday 12<sup>th</sup> March: Cardiff

"Lucky" 13 G.B.G. choices for Cardiff, and only three used so far in 'Away Ales'. The branch Pub of the Year 2010 looks like a great bet: **The Pen and Wig, 1 Park Grove (CF10 8BJ)**. This lively pub, with traditional furnishings is tucked away just out of town, and is well worth seeking out. Often busy after work, it attracts a mix of customers including legal professionals by day and students by night. The pub has a

(Continued on page 14)