



CAMPAIGN
FOR
REAL ALE

THE *Refurbished* BAR

Barnsley Ale Report

SUMMER 2011



Pub and Club of the Year 2011



The Market, Elsecar

Congratulations go to the Market at Elsecar. The pub isn't new to winning Pub of the Year and Dave the licensee puts it all down to the customers who make this a busy community pub. Regular customers love the place and new customers become regulars. The Market offers a range of real ales including LocAle.

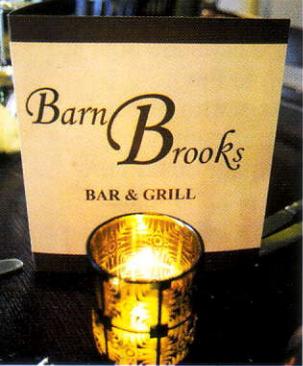
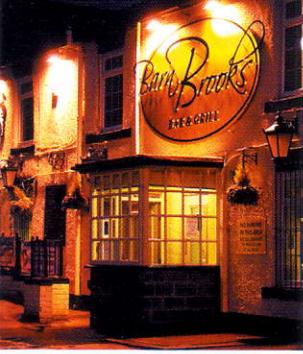
Congratulations also go to the Conservative Club, Pitt Street, Barnsley. The Club has once won Pub of the Season so again isn't new to winning, but picking up Club of the Year is something the Steward, Kevin has been aiming for and thanks to the popularity of the two real ales it is with great pleasure that Barnsley CAMRA offer this award.



Conservative Club, Barnsley

More inside on page 4

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



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Barnsley CAMRA Summer Pub of the Season 2011

The Milton Arms, Elsecar

This year's Summer Pub of the Season award goes to a popular favourite The Milton Arms Elsecar. The judges gave this pub rave reviews for its beer, cider and ambience.



The Milton Arms lies in the historic village of Elsecar. The home of the Elsecar Heritage centre and the former Barnsley Brewery, Elsecar is a village that's a real ale drinkers paradise. The village is also surrounded by open countryside and the Trans Pennine Trail making it popular with walkers.

This fantastic community pub has an award winning beer garden with beautiful summer flower displays and aviaries. No matter what age the Milton caters for all. Children are welcome until 9:45 pm. The traditional multi-room pub has a cosy feel. The walls are adorned with pictures and typical memorabilia. The pub has a busy restaurant serving good value meals, and traditional Sunday lunch. Meals are very popular and booking is advised. The pub has always lots of events planned, forthcoming events include the Milton 6 road race on 8th June and in July a 10 km sponsored walk in aid of Barnsley Hospice. Anyone interested in joining in can find out more from Phil at the pub.

The pub has a wealth of cask ales comprising of a permanent beer in Black Sheep Bitter and

three regular changing guest beers. One of the beers is always available at £2.40 a pint, fantastic value. Phil the landlord has recently introduced three traditional Weston's Ciders which seems to be becoming increasingly popular in the area. The real ales are served in oversized lined glasses and always in great condition.

This is the second time the pub has won Summer Pub of the Season winning it back in 2007. The pub is highly regarded by CAMRA members, and a regular pub of the season nominee.

The pub can be easily reached by public transport. Buses stop outside the pub whilst Elsecar train station is just a short walk.

The hard work of licensees Vikki and Phil has created a pub that appeals to all ages.

Barnsley CAMRA will be holding a presentation evening on **Friday 12th August** So come along and join us celebrate this fantastic local pub.

Phil Gregg, Pubs Officer, Barnsley CAMRA

Cherry Tree Award Night



Members of Barnsley CAMRA had a wonderful evening at the Spring Pub of the Season presentation evening on 6th May. Pictured is Ken, Phil, Molly and Abigail being presented their well earned award.

Barnsley CAMRA Pub of the Year 2011 The Market, Elsecar

This year's Barnsley CAMRA Pub of the Year goes to The Market Hotel Elsecar. The judges gave this award winning pub rave reviews. The pub has an enviable reputation for fantastic cask ales, all at great value. This is the fourth time the pub has won the award in the last five years, a fantastic achievement.

The pub was built in 1860 in the Earl Fitzwilliam's coal mining village of Elsecar. Mining ceased years ago, but the pub still goes from strength to strength. The Market is a traditional community pub that has remained untouched from modern refurbishment, which is something of a rarity these days. Located at the side of the Elsecar Heritage Centre alongside the Trans Pennine Trail the Market makes a fantastic stopping place.

On hearing the great news landlord Dave Wright was over the moon. "This is great news for the pub and the village. I'd like to give thanks to my bar staff for all their hard work. Our real ale sales at the moment are awesome especially the darker beers. We're getting visitors from across the country all coming due to our reputation for great real ale."

The market offers the discerning drinker a choice of four real ales, one permanent (Acorn Barnsley Gold) and three quick changing guest ales. Cask ales at the Market are sourced from local and national microbreweries. The pub gives strong support to Yorkshire micros such as Acorn, Wentworth, Two Roses and Glentworth. At the market you are always sure of a warm welcome and a great pint!

Barnsley CAMRA will be making a presentation to the pub on the evening of **Friday 1st July** at about 9pm.

Barnsley CAMRA Club of the Year 2011 The Conservative Club Barnsley

This year's Barnsley CAMRA Club of the Year award goes to a great little club on the fringe of Barnsley town centre. The Conservative Club situated on Pitt Street offers its members a choice of two changing guest beers both always in excellent condition.

The club has been a previous pub of the season award winner in Autumn 2009 and since then has gone on from strength to strength. The Judges were extremely impressed with the beer quality and overall feel of the club.

The traditional stone fronted club is located just at the side of the Westway flyover and is only a short walk from the town centre. This cosy club has a very friendly welcoming feel. CAMRA members are welcome and should show their card's on entering.

This fantastic Club is down to the hard work of the steward Kevin and his wife Irene. Since taking over the club they have introduced cask ale and it has become increasingly popular. On hearing the news Kevin & Irene were overjoyed.

The clubs opening hours are: 6:30pm - midnight Monday to Thursday, Friday & Saturday 11:30am - 3:30pm & 6:30pm till midnight; the club is closed all day Sunday.

Barnsley CAMRA will be holding a presentation on **Friday 15th July** at around 9pm so come along and show some support for this great club.

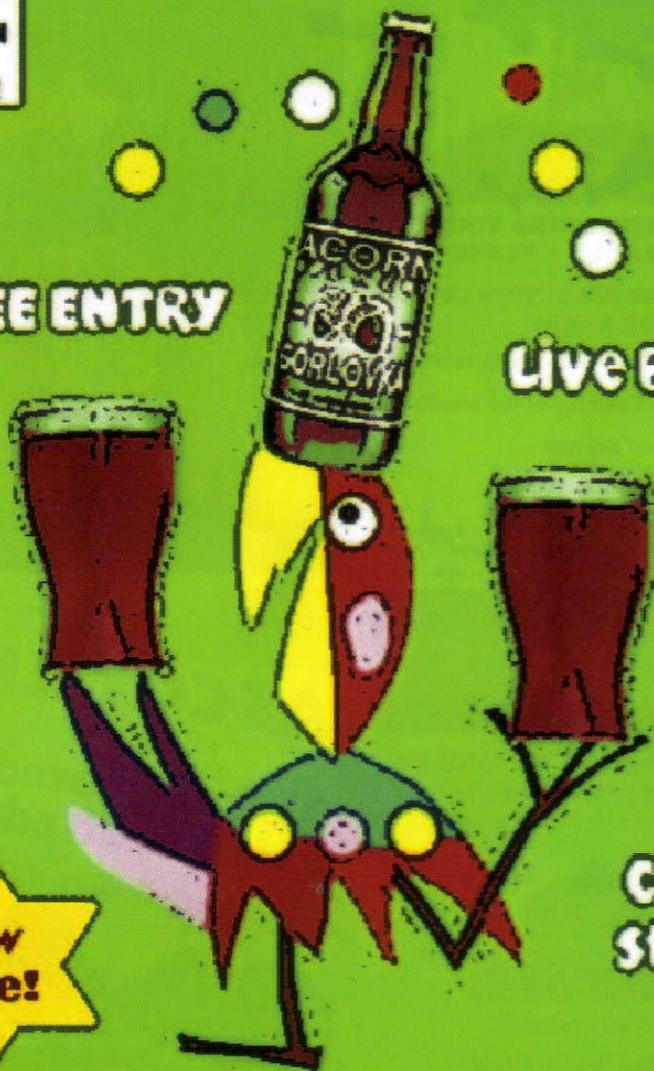




BEER FESTIVAL

FREE ENTRY

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Craft
Stalls

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Saturday 3rd September - 10am to 10pm

TO BE CONFIRMED!

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CASK BEERS**

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Friday Lunch & Evening

Saturday & Lunch & Evening

Traditional Sunday Lunch served 12.00 ~ 4.00pm ~

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CAMRA LocAle®

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
- Commercial** - Barnsley
- Conservative Club** - Barnsley
- Conservative Club** - Darfield
- Courthouse** - Barnsley
- Cubley Hall** - Penistone
- Darfield Cricket Club** - Darfield
- Dog and Partridge** - Hazlehead
- George and Dragon** - Barnsley
- Harborough Hills Club** - Barnsley
- Horseshoe** - Wombwell
- Huntsman** - Thurlstone
- Joseph Bramah** - Barnsley
- Keel Inn** - Barnsley
- Kings Head** - Mapplewell
- Market Hotel** - Elsecar
- Milton Arms** - Elsecar
- Old Moor Tavern** - Broomhill
- Packhorse** - Royston
- Rose and Crown** - Hoylandswaine
- Shaw Lane Sports Club** - Barnsley
- Silkstone Inn** - Barnsley
- Silkstone Lodge** - Silkstone
- Sports and Social Club** - Hoylandswaine
- Station Inn** - Silkstone Common
- Waggon and Horses** - Langsett
- Wortley Arms** - Wortley

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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Updated May 2011

LocAle Pub Sudoku

Sudoku rules are easy: Fill all empty squares so that the letters from "LocAle Pub" appear once in each row, column and 3x3 box

Our Charity for 2011-12



The Barnsley Youth Jazz Association is a non-profit making music service based in the former mining village of Darfield near Barnsley. The association began over 30 years ago founded by the late Holin Hammerton, a local music teacher who wanted to reach out and involve as many children as possible in music of all kinds. Since those early days hundreds of children have played in the bands and many of those early students have become teachers and accomplished musicians in their own right.

Our ethos is "Music For All" and we offer anyone the chance to experience the magic of music and the fellowship of being part of a band. We loan pupils instruments, provide tuition at a significantly discounted rate and actively encourage them to achieve formally recognised music qualifications whilst having some fun along the way.

The Barnsley Youth Jazz Association currently has around 150 members from age 8 to 48 including some of the original members who have been with us for over 30 years. We currently have three 'Dance / Big Bands' and a four part harmony choir catering for a wide range of abilities and members' preferences. All of these groups are free for music students to participate in.

To help fund our operations, we hold regular concerts at local venues and perform at bookings for private functions and weddings etc. In addition to the music service that we provide, the Association also supports other community activities and regularly perform for local charities and good causes such as The Royal British Legion, The Rotherham Hospice and local churches to name a few.

If you would like more information please contact Loraine Cawood on 07989 861 755 or if you would like to book one of our bands please contact our Booking Secretary Andy Bramall on 07519 593 091.

Sponsored Walk 2011

Are You Up-For-It?

The walk this year is the same 9 1/2 miles around Thurgoland as last year, but in reverse. This should take out one of the hill climbs through the woods. Most of it is on footpaths but some are overgrown. This is not for the afternoon stroller.

So, Are You Up-For-It?

Saturday 12th August is the date, the starting pub is the Station Inn, Silkstone Common. We meet up from 12 noon for a 12:30pm departure, the 12.01pm train from Barnsley will get you to the pub for 12.15pm. We plan to finish back at the Station Inn around 5½ hours later at around 6pm. **Please take a packed lunch and water/juice. Good walking boots** are recommended as well as **waterproofs** just in case. **Jeans are not recommended** for

walking as these don't dry quickly if they get wet.

It is hoped that Barnsley CAMRA members will be joined by members from the Barnsley Youth Jazz Association as well as Barnsley Tykes Disabilities Football Club and maybe you?

Sponsor forms and a map of the walk are available to download from the walks website at www.barnsleycamra.org.uk/walk

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

barnsley.gov.uk

Barnsley Beer Festival A Right Royal Weekend



Barnsley CAMRA last weekend held its annual beer festival at the Milton Hall, Elsecar. Attended by almost 1000 visitors over the weekend the event has become a magnet for real ale drinkers.

In all, over 3500 pints of real ale from the 62 on offer were drunk including many special wedding beers to celebrate William and Kate's marriage on the Friday, our opening day.

Along with the beer there were around 15 different ciders and perry's drunk.

LocAle beers were extremely popular, with Two Roses Brewery First Edition being the one to be finished first. Two Roses brewery started brewing in March and is based in Darton.

38 new members joined CAMRA, with 25 becoming Barnsley CAMRA members, this is a milestone for Barnsley CAMRA which was founded in 1980, as this has now taken the Barnsley membership up to 400.

Feedback from visitors has been extremely good with comments about excellent beer quality, brilliant family room and very helpful and friendly volunteer staff.

Barnsley CAMRA would like to thank everyone who attended and indeed those who volunteered to work. We would also like to thank the excellent pubs in the village who also put on a show of real ales to the visitors who attend from all over the UK. And to Acorn Brewery who again sponsored the festival. See you all next year.



www.leedsbrewery.co.uk

oakham ales

www.oakhamales.com Tel 01733 370500

Beer Festival Line Up

Friday 27 - Monday 30 May

The Second Three Valleys Beer

Festival: Dronfield, Holmesfield, Bradway & Totley. A free bus service is expected to pick up at Dronfield railway station and take beer fans round all the participating venues. Each venue will have a unique range of real ales to try and food will also be available. Some of the venues will also have entertainment.

Friday 3 - Saturday 4 June

The Second LS6 Beer Festival

at Left Bank Leeds, venue based in the breathtaking surroundings of the former St Margaret of Antioch church building on Cardigan Road, Leeds LS6 1LJ

Saturday 4 June

Wetherby Lions Beer Festival

at St James' Church Hall, Church St, Wetherby LS22 6LP from 12 until the barrels run dry, wide range of draught beers and selected ciders, £5 on the door including festival glass and drink token, all proceeds to Martin House Hospice.

Friday 10 - Saturday 11 June

Kirkburton Beer Festival at Scout HQ, Hallas Road, Kirkburton HD8 0QQ, third beer festival by the Uniformed Scout & Guide Group At least 12 Beers plus cider, wine, soft drinks, tea and coffee. £5 entry includes lucky programme, glass and beer tokens. Beer £2.00 a pint. Buses 80, 81, 82, 83, 83A, 84, 85

Friday 10 - Saturday 11 June

First Leven Beer Festival in the Courtyard of the New Inn. 25 Real Ales and 3 ciders. Opening hours are Friday 6 - midnight; Saturday 12 - midnight, Sunday (if necessary) 12 - sell out. Entrance £2 to include souvenir glass.

Friday 17 - Saturday 18 June

Beer Festival at **Marsh Liberal Club**, 31 New Hey Road, Marsh, Huddersfield HD3 4AL

Thursday 23 - Sunday 26 June

Beer Festival at the Navigation, Mirfield, two minutes from the railway station, Thursday 4 - 11,



Friday - Sunday all day.

Friday 24 - Sunday 26 June

9th Idle Beer Festival at Hepworth & Idle Cricket Club, Westfield Lane, Idle, Bradford Fri 7 - 11. Sat 2 - 11, Sun 2 - 6. Plus at least one cricket match.

Saturday 2 July

Second Clifford Champion Beer

Festival at Clifford Village Hall, Albion Street, Clifford LS23 6HY special festival ales, ciders, wines, soft drinks and tasty snacks, £5 entry includes commemorative glass and first ½ pint, live music .

Saturday 2 July

Summer Beer Festival at the Scarborough Arms, Tickhill details 01302 742977

Friday 8 - Sunday 10 July

Third Annual Beer Festival and

Barbecue at the Boot & Shoe, Barkston Ash with 11 beers all from Local breweries, Fri 5 - 10, Sat & Sun 12 - 10 BBQ Sat 12 - 5 also South Milford Bass Band Sat 2 - 4 Live music Sat 8 till late.

Thu 7th July - Sun 10th July

Derby City Charter Summer Beer

Festival The assembly Rooms.. Over 150 different Real Ales from rare to popular and Local to national, plus a great selection of ciders and continental drinks. Free entry to CAMRA members at all sessions, BUT beware, it closes in the afternoon for 'Mopping Up', and staff breaks.

Wednesday 13 - Sunday 17 July

Summer Beer Festival at the Star, Folly Hall, Huddersfield, 5pm Wed & Thu, full day opening Fri to Sun.

Saturday 16 - Sunday 17 July

Tenth Ackworth Steam Rally, by

the Water Tower on the A628 Ackworth Road, wide selection of real ales sold onsite at the Steam Inn, also vintage fairground, rides, food, autojumble, model and craft tent, gates open from 10.

Friday 22 - Sunday 24 July

Rose & Crown at Thurstonland

Beer Festival. Over 50 real ales, food and free entertainment, free bus from Huddersfield Head of Steam and the Lockwood UNCONFIRMED FOR 2011

Saturday 23 - Sunday 24 July

Bower Beer Fest 2011 at Hall Bower Athletics & WMC, HD4 6RR, 30 local, regional and national beers, food, children and families welcome.

Friday 29 - Sunday 31 July

Yarnbury Cricket Club Beer

Festival, Brownberrie Lane, Horsforth, Leeds, LS18 5HB

Thursday 11 - Sunday August 14

Huddersfield Food and Drink

Festival Local and regional fresh produce stalls, cooked food, free cookery demonstrations, real ales and ciders and free entertainment for children including cookery workshops and circus skills.

Saturday 10 - Sunday 11 Sept

Late Summer Beer Festival at the Scarborough Arms, Tickhill details 01302 742977

29 September to 1st October

Sheffield CAMRA Beer Festival

The 37th annual Steel City Beer & Cider Festival in Sheffield **NEW VENUE** (to be announced) no mud, tents or portaloos in sight. Just good beer, cider and atmosphere in a great location.

Saturday 8 October

Seventh East Keswick Beer

Festival at East Keswick Village Hall LS17 9DA, a celebration of famous Yorkshire real ales with the celebrated Illingworth pork pies, from 12.00, refreshments and live music, bus services 99 Leeds - Wetherby and 923 Tadcaster - Otley, £5 entry includes souvenir glass, programme and drinks token.

Searching for the perfect pint?

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Organised by the Campaign for Real Ale

2-6 August 2011

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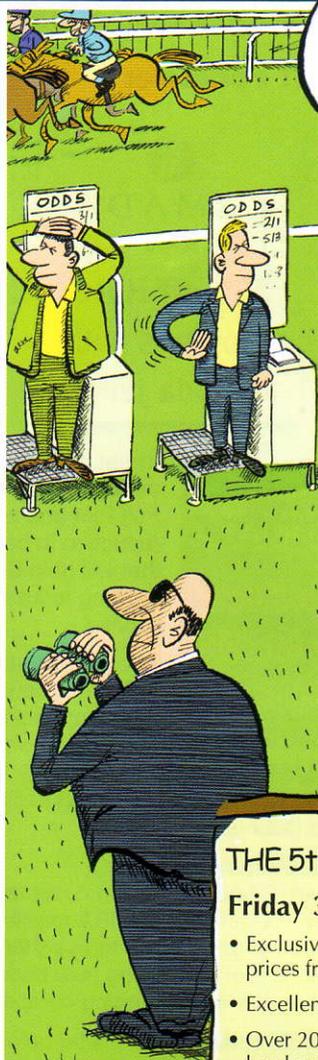
www.gbbf.org.uk

www.seetickets.com/gbbf



GreatBritishBeerFestival

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40
years
OF CAMPAIGNING



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.



CAMPAIGN
FOR
REAL ALE



Ascot

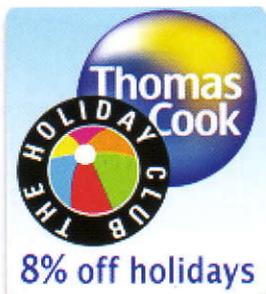
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£20 worth of
JD Wetherspoon
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JARVIS

20% off Hotel
Bookings with
Ramada Jarvis

Exclusive members newspaper - 'What's Brewing'

- A monthly colour newspaper informing you of beer and pub news and detailing events and beer festivals from around the country.

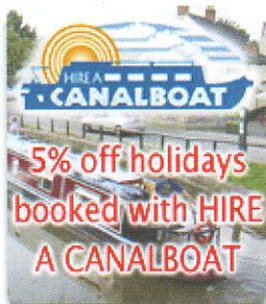
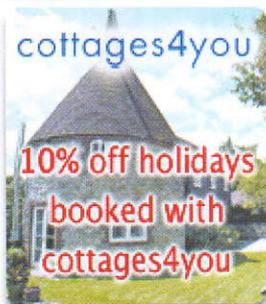
Exclusive members magazine - 'BEER'

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

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

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

Active Campaigning - Have the chance to campaign to save pubs and breweries under



threat of closure, for the right to receive a Full Pint and a reduction in beer duty that will help Britain's brewing industry survive.

Book Discounts - CAMRA produce a variety of books every year and as a member

you are entitled to discounts on all of the books we produce including CAMRA's best-selling, annual Good Beer Guide.

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

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

Join by Direct Debit and receive further discount

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

Join us today at www.camra.org.uk/joinus
or fill in the form on page 27.

Barnsley Pub, Club And Brewery News

The **Mill of the Black Monks** at Cundy Cross appears to be closed, as is the Button Mill Inn at Worsbrough Bridge, though it could be undergoing refurbishment.

The **No.7** on Market Street, Barnsley is going up for auction.

The **Sun Inn**, Monk Bretton has had its long standing hand pumps removed in favour of a "mass market", "can get anywhere", "smooth". More pub losses to add to the 13 we have lost this year. An application has been submitted to demolish the **Masons** at Worsbrough and build five town houses. Plans have also been submitted to demolish the former **Phoenix** pub at Barugh Green and build a commercial retail development. Also submitted are plans to demolish and build houses on the **Royal Arms** on Wakefield Rd, near New Lodge. Change of use to housing has been sought at **The Morning Star** on Dobie St, Barnsley. And after a hard battle by our pubs officer, the plans have been approved to demolish the **Flouch Inn** at Flouch roundabout.

The **Retro Bar** on Wellington Street, Barnsley is now offering two cask ales, one being from Acorn and a second a rotating guest beer.

The **Three Horseshoes** at Brierley re-opened the other month, however it doesn't currently offer any real ales although the hand pump is still fitted.

The **Hoylandswaine Sports and Social Club** is offering rotating LocAle guest beers. And we welcome them to the LocAle Scheme, see page 7. And if your pub or club is offering a real ale that is brewed within 20 miles of the doorstep they can also join in the LocAle Scheme. Contact us, details on page 28.

New licensees at **The Great Houghton** (formally the club) are Stuart & Sharon. The new pub has just recently re-opened after undergoing some refurbishment works. There is no real ale at the moment. They also have the Middlecliffe Club.

The **Elephant & Castle** at Hemingfield is to have a third hand pump. The pub currently has Theakstons Old Peculier & Black Sheep Bitter. The **Sturdy Lads** at Monk Bretton is now called **The Greedy Pig**.

Acorn Brewery - Wombwell

In April the brewery brewed the 50th IPA ale in the Barnsley brewer's record setting single variety hopped ales that have boosted sales since 2007.



The rare Oregon grown Sorachi Ace hop has been used for the brew, in a second display of American hops for the 2011 series. Previously the 5% abv brews have showcased hops from the UK, USA, Europe and New Zealand

On hand to assist with the milestone brew was leading beer writer and IPA enthusiast Pete Brown who spent a day with Acorn. Pete said: "Sorachi Ace is a new hop - Japanese in origin - that was introduced to Britain last year. It was completely different from any other flavour I'd experienced before, very soft, like lemon cheesecake on the nose. I can't wait to see what it tastes like in the latest IPA."

Managing director Dave Hughes said: "Over the past few years the IPAs have raised our profile as an innovative brewer and helped boost overall sales success. With Pete's love of the IPA style we thought it was particularly fitting that he helped us brew our 50th ale."

The range of bottled beers are on display at MADE:BARNSELEY an exhibition of all things Barnsley at the Digital Media Centre in town. The commemorative Royal Wedding beer "Up the Aisle" sold extremely fast and was a favorite at the recent Barnsley Beer Festival at Elsecar. Almost 3000 pints were supped by the time William had taken Catherine Up the Aisle!

As we go to press we can announce that Dave has bought the Old Number Seven pub on Market Hill, Barnsley. Plans are to be serving cask ale and continental lagers after a refurbishment.

Two Roses - Darton Black Beauty Stout won the top award in its category at Doncaster CAMRA Beer Festival.

Not bad going for the brewery that started brewing in March 2011. James Taylor is producing specialist beers in 9 gallon casks and bottles both for quaffing at home and in bars, pubs, clubs and restaurants throughout the area.

The brewery is small family owned and independent. Dedicated to brewing high quality real ale using only the finest ingredients, Yorkshire water, malted barley and hops. Brewing happens on the 8 barrel plant installed by David Porter, brewery consultant from Bury.



Something Cool for the Summer?

Summer is here and the sky is blue, time for a brand new T-shirt or two?

Well you are in luck. Barnsley CAMRA have teamed up with Easy Clothing Crew Ltd, Barnsley and have a summer supply of Real Ale T-Shirts coming out over the next couple of months. The shirts are from the popular Christian Joplin 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 will be available from 20th June 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 will be available from 18th July 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 will be available from 22nd August 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.

THE DOG & PARTRIDGE

COUNTRY PUB & HOTEL



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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*

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Blonde Bombshell – 4.0% ABV
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July's Beer
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Yorkshire Porter – 4.4% ABV
A delicious, slightly sweet porter with roasted chocolate flavours and a pleasant hop aroma.



August's Beer
Nellie Dene – 3.7% ABV
A fully fermented light refreshing summer ale with a touch of fruit, balanced by a ripe hoppy finish.

The Scotch Egg Revival.

Have you noticed the revised interest in scotch eggs as part of a picnic? Even Heston Blumenthal is serving a gourmet version of this traditional snack. It is strange how a dish goes through a cycle of popularity, from being a homemade family dish to a cheap and low quality supermarket product to a restaurant creation.

A scotch egg is a hard-boiled egg surrounded by raw sausage meat then rolled in crumbs and deep-fried. Its origin is obscure but the upmarket grocer, Fortnum & Mason's claim to have developed it in 1738 as a portable snack for coachmen. But a cooked egg surrounded by a savoury wrap of meat/fish/vegetables appears across the globe. I remember really enjoying a nargisi kofta in a Leeds curry house. It was a hard-boiled egg surrounded by spiced lamb served in a "curry sauce."

The best scotch eggs are made with good quality sausage meat and good quality eggs and I prefer them fresh and warm served with Branston pickle and enjoyed with a beer. Chutney or mustard is best because pickled onions spoil the taste of the beer. I also bake mine as a brief flirtation with healthier eating and I am sure that there are 5 vegetables in the pickle too! They do not freeze so enjoy them fresh.

The Handmade Scotch Egg Company sells an amazing range of meat and vegetable scotch eggs which might inspire you to be creative in the kitchen. (www.handmadescotcheggs.co.uk)

The Manchester version uses a combination of pork sausage meat and black pudding. Lancastrians are famous

lovers of pies and make sausage and egg pies with shortcrust pastry. The more widely available rectangular, gala pork pie contains hardboiled egg and I fondly remember trying to get the slice with both egg white and egg yolk and not the all white end slice.

I found this recipe, for cheese eggs, in my school exercise book and they are lovely warm when the cheese is still soft. A modern twist would be to serve them with a salad made from grated carrot, grated raw beetroot, chopped spring onion and a touch of ground cumin.

Cheese Scotch Eggs

3 shelled, hardboiled eggs
6oz grated cheddar cheese
1.5 oz plain flour
Salt & black pepper (a pinch mustard powder if available)
1 tbs milk
1 raw egg
Breadcrumbs (dry, yellow type)

Deep fat fryer

Combine the dry ingredients except the breadcrumbs
Beat the egg & milk together
Add and combine with the dry mix. Add extra flour if the mix is too sticky to handle.
Coat the hardboiled eggs with the mixture.
Use wet hands. Fully press onto the egg.
Roll in crumbs and shake off the excess.
Fry for 2 minutes or until golden brown.



The Campaign for Real Ale this year marks its 40th birthday at a time of strong growth for the real ale industry.

CAMRA, the Campaign for Real Ale, named the "Most successful consumer campaign in Europe" by Lord Young in the mid 1970s, put on its party hat and raise a toast as the organisation celebrates its 40th birthday earlier this year.

While the UK beer and pub industry may have changed much over the last 40 years, CAMRA lifts its glass with no intention of hanging it up, particularly at a time of marked change in the industry.

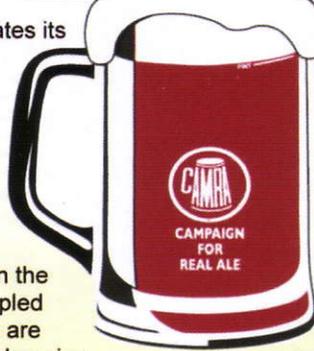
While the number of breweries in the UK may have more than quadrupled since CAMRA's formation (there are now over 770 real ale breweries brewing more than 3,000 different ales - more than at any time since the 1940's), CAMRA has much work to do in pushing for reform of the beer tie, lobbying to end whirlwind beer tax hikes, pressing to end the irresponsible retailing of alcohol by supermarkets, and ensuring Government policy frameworks are put into place to recognise the vital role pubs play in community life.

CAMRA was formed in 1971 by four founding members - Michael Hardman, Graham Lees, Jim Makin and Bill Mellor whilst visiting a pub on holiday in Ireland. The quartet had become deeply disillusioned with the domination of the market by a handful of national brewing companies, determined to push a lower quality of keg beer brands into the market, displacing smaller, local breweries from pubs.

Colin Valentine, CAMRA National Chairman, said:

'Forty years of campaigning, and the key issues apparent when forming the Campaign in 1971 - striving for quality and choice in the beer market, protecting the voice of the consumer - remain to this day. Whilst there have been wholesale changes in the brewing and pub sectors during this time, pubs still play an invaluable role in the lives of local people, and more consumers than ever have now tried Britain's National Drink.'*
'While hitting 40 is an overwhelming experience, we must focus on preventing irreparable social damage caused by pub closures, and continue to

40 YEARS OF CAMPAIGNING



grow our membership to increase our influence in the corridors of power. Without the tireless effort of legendary individuals who have devoted much of their lives to helping grow the organisation, CAMRA would not be anywhere near the position it is in today.'

From 4 to 124,000 members in 40 years, CAMRA has achieved many campaigning successes, not just in getting the term 'Real Ale' recognised by the Oxford English Dictionary!

- CAMRA campaigned to save historic breweries such as Wolverhampton & Dudley in 2001 and Batemans brewery from 1985-1987.
- CAMRA was at the forefront in achieving licensing hours reform in the late 1980's, a move giving licensees unrivalled flexibility, the first such reforms since the First World War.
- CAMRA campaigned tirelessly to break up the Big Six Brewers' monopoly of the UK beer market, with the Monopolies and Mergers Report of 1989 spelling the end of market domination for the global brewers.

In 2002 CAMRA played a major part in lobbying for the introduction of Progressive Beer Duty, excise duty relief which acted as the catalyst for substantial microbrewery growth. Between 2002 and 2010 the number of breweries in the UK more than doubled.

- CAMRA successfully lobbied for the mandatory rate relief for shops and post offices to be extended to pubs.
- In 2007 CAMRA was a lead member of the Local Works Coalition when the Sustainable Communities Act became law.
- In 2009, CAMRA first exercised its status as a super complainant and challenged the Office of Fair Trading (OFT) to examine anti-competitive practices in the UK pub market. Although the OFT ruled against the complaint, CAMRA did secure from the Government a commitment to deal with the pub companies if they did not introduce clear codes of practice by June 2011.

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WE LOOK FORWARD TO WELCOMING YOU

Suppin art o' tarn

On the 25th June, a band of intrepid drinkers are to head east and over the boundary and safety of South Yorkshire into North Nottinghamshire. We are having a day out in Bawtry, Everton and Scaftworth. And if you wish to join us you're more than welcome. It's by Stagecoach bus and some walking (3 miles, or taxis). The bus to catch is the X19 at 9:25am change at the Hare and Tortoise (nr the park and ride) to Bawtry and we start at the Ship (Doncaster Pub of the Year 2011) at 11:30am. Ask for Margaret at the Pub so we know who is joining us. To the right are the pubs we intend to visit.



Walk or Taxi



Walk or Taxi



Sun Inn

Blacksmiths Arms



White Hart

Bus

Walk



Turnpike

The Man at the BAR takes over the BAR - For one edition.

It is with great enthusiasm that I have been asked to be the guest editor of the first full colour magazine. Jeff Harrison is moving house, and with things like beer festivals and a social life to juggle with, he asked if I could fill in his spot. The BAR will be back in control with him from the next edition. Other changes are that it will become a quarterly edition, but don't panic, there are many more being printed so you will always find a copy in the real ale pubs and clubs around Barnsley.

The BAR or Barnsley's Bitter for many years, is the strongest real ale campaigning tool that Barnsley CAMRA has. Even with the internet and our website, Facebook and Twitter pages people are always asking "when is the next edition of the BAR due out?" proving without a doubt its popularity. But the fact that it makes it to the pubs and clubs at all is purely down to the pubs, breweries and the other odd assortment of companies and individuals who have placed adverts in the pages, without the income it would simply have never gone to print, and it is those companies I wish to thank for keeping the BAR alive.

And now to the future in full colour. The BAR will continue to be a vehicle for promoting real ale in and around the pubs and clubs of Barnsley. The service now provided by our new printers offers great communication using advertising within the pages of the BAR, so if you have thought about using the BAR in the past, but not got round to it, then try now, we have 4000 copies distributed and pubs and clubs can be re-stocked by contacting Margaret Croft (see page 28).

We also accept articles subject to approval from any pub, club, brewery, individual or group for inclusion in the BAR and we encourage people to send them in to Jeff (see page 28) for future editions.

So from the seat of the guest editor's chair I trust you like the new colour BAR, and if you don't particularly like this first edition, again don't panic, Jeff is back in charge for the next one.

Man at the BAR

Competition

Win Four Pints of Real Ale

Same idea again: 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, I've painted over the name on the outside and on the sign!



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.

This should be sent to me (Jeff Harrison) by either post, text, or E-Mail at the address on page 28

Entries should be with me no later than 5 August 2011, and will be entered into a draw to take place the following day. Good Luck...

Last Issues Answer

This was of course **The Cock Inn at Birdwell**. The winner was **Mrs G. Hickett** of Worsbrough Bridge who will be drinking her prize in the Edmund Arms in Worsbrough Village.

We had over 40 entries into this draw, so this is starting to be quite popular.

The Cock Inn has changed the weekend for its Beer Festival. The festival will now take place on the August Bank Holiday. CAMRA members will get a free pint, but you must have your current up-to-date card. Cheers!



www.barnsleycamra.org.uk/pubguide

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

With so much heated debate about how beer is dispensed, **John Keeling**, Fullers Head Brewer looks at the science of packaging and its influence on flavour.

a casing point

CASK

Cask beer is the least processed of all brews and believed by many to be fresher and more natural. It also has a shorter shelf life (on average five to six weeks). Many brewers transfer beer from fermenting vessel to racking tank while others move via a maturation tank, the preferred method of Fuller's.

We hold in maturation from one to three weeks to build up the CO₂ level (around 1.4 volumes) and mature the flavour.

In racking tanks, it is common practice to add auxiliary finings. These act as an aid to remove protein haze from cask beer. Many brewers add primings which can, at simplest, just be sugar to promote secondary fermentation or for flavouring as well.

From the racking tank the beer goes into cask and usually white finings are added. This allows yeast to form clumps, which settle faster than single cells. The rate is determined by the amount of yeast. Using the maturation stage enables Fuller's to adjust the yeast to the same level for every beer. This means the beer clears in a consistent way, making the publican's life easier.

KEG

Keg beers are generally filtered and frequently pasteurised, making them, for some people, inferior to cask beer. However, this process gives a longer shelf life, and makes it easier to manage in the logistics chain and pub cellar.

Keg beers are filtered to make them bright and many also have carbon dioxide added. Beers are flash pasteurised to kill microorganisms that get beyond filtration. A small level in keg beer can quickly run riot because there is no competition from the brewer's yeast. This leads to hazy, poor-tasting beer. Sterile filtration is now often used as an alternative to pasteurisation.

Pasteurisation is the application of heat to kill microorganisms and used to give packaged beers a longer shelf life. Unfortunately, heat also damages flavour. It does this by accelerating oxidation flavours, but nowadays greater control limits this.

Sterile filtration removes microorganisms; it can also remove flavour, too. It does not accelerate the formation of oxidised flavour, but it does not eliminate it either! Sterile-filtered beers can still have oxidised flavours. Many brewers are experimenting with unfiltered keg beer, which often means a higher level of haze and a shorter shelf life, but with improved flavour.

BOTTLED

Generally, bottled beers have higher CO₂ levels. This usually means increased use of added CO₂. Bottled-beer shelf lives are greater (six to 14 months). This usually means a more intensive filtering to remove a greater level of haze-forming proteins. This can also remove more flavour. At Fuller's, we like to make our bottled beers higher in ABV than the cask version for this reason.

There are also two forms of pasteurisation used in bottling.

Flash Pasteurisation is carried out before filling and gives greater control, which results in less detrimental effects on flavour. It also means that the filling process has to be sterile.

Tunnel Pasteurisation is done at the end. It is harder to control, which means heat damage to the beer, but is more effective.

Fuller's uses three methods of bottling: flash pasteurisation, sterile filtration or we bottle-condition.

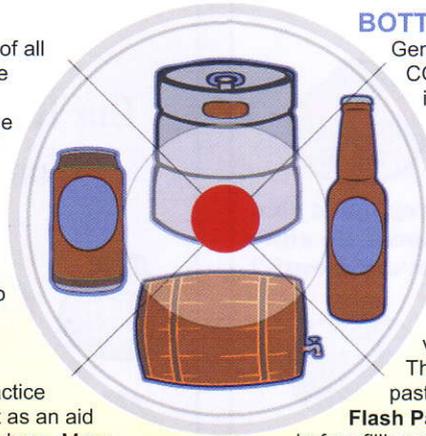
Bottle-condition beers can be made by diverting beer from the cask stream into bottle or via a racked-bright cask. Fuller's found problems with both, and, even at their best, they have short shelf lives.

To counter this, we filter then add fresh yeast. The yeast addition is in tank and is roused to ensure consistency. It is then bottled, remembering to switch the pasteuriser off! We hold our beer in bottle for at least two weeks to enable the yeast to condition it. Compared to filtered or pasteurised beers, we find an improved shelf life can be achieved through bottle-conditioning.

Fuller's 1845 has two years and Vintage Ale three.

CANNED

Canning is identical to bottled and keg beers, and all tinned brews, to my knowledge, are filtered. A canning line is similar to a bottling one, but filling cans is harder than bottles in a sterile fashion, so they use tunnel pasteurisation. Canning achieves a shelf life of up to 12 months. BrewDog has recently produced non-pasteurised cans. This is an exciting, brave and bold development and brings me to a very important point. I thank microbreweries for putting flavour on the agenda. Gone are the days when haze was the only criteria used to measure shelf life. Many brewers fought hard to get flavour recognised as the most important measure of a good beer, but it is the impetus from the micros that has finally won this battle.



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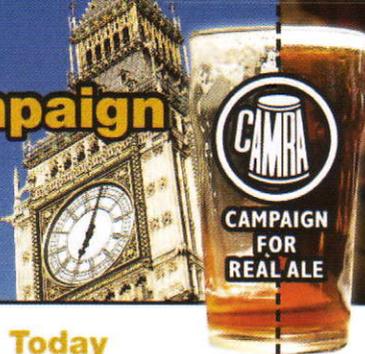
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12/10

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BRANCH OFFICERS

Branch Chair

Eric Gilbert
07596 987552

Secretary and Webmaster

Nigel Croft
07736 288072 or 01226 207858
camra@barnsleycamra.org.uk
24 Cope Street, Barnsley S70 4HX

Treasurer

Laurence Mace
07752 399182
4 Darley Cliff Cottages, Worsbrough, Barnsley
S70 4AJ

Branch Contact, Membership, Social Secretary

Margaret Croft
07734 155792 or 01226 714492
socials@barnsleycamra.org.uk
8 Newtown Ave, Cudworth, Barnsley
S72 8DZ

Pubs and Clubs Officer and Acorn Brewery

Liaison Officer

Phil Gregg
07983 010843
pubsofficer@barnsleycamra.org.uk

Two Roses Brewery Liaison Officer

Ian Hunter
tworosesBLO@barnsleycamra.org.uk

Festival Coordinator and Oakwell Brewery

Liaison Officer

Jeremy Sykes
07776 453811 or 01226 243876
beerfestival@barnsleycamra.org.uk

The BAR Editor

Jeff Harrison
07931 824103
bareditor@barnsleycamra.org.uk
126 Foster Way, High Green
Barnsley, S35 4NE

Advertising by Matelot Marketing Ltd

Neil Richards MBE
01536 358670 or 07710 281381
N.Richards@btinternet.com

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 5th August 2011**. These should be sent to The BAR Editor (Jeff Harrison) at the address on the left.



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SOCIAL EVENTS CALENDAR

Contact details on page 28

JUNE

Wednesday 22nd

Tasting Panel Social, meet at the Silkstone Inn, Barnsley at 8pm, tasting various beers and filling in the tasting cards.

Saturday 25th

Day out touring real ale pubs in Everton, Scaftworth and Bawtry. Meet in Barnsley bus station for the X19 at 9:25am. Best day ticket is a Stagecoach Explorer £5.20 unless you have bus pass. Lunch at The Blacksmith Arms in Everton. There will be some walking (4 miles max) or taxis during part of the day. Please let me know if you're interested in this trip. See page 23.

Tuesday 28th

Branch meeting and social. At the Dove Inn, Doncaster Road, Barnsley. Meeting starts 8pm

JULY

Friday 1st

Pub of the Year presentation to the Market, Elsecar. See front cover and page 4

Wednesday 6th

Survey social of Darfield. Meet at Longbow 8pm Catch the 219 bus at 7:48pm, or X19 at 7:25pm

Thursday 14th

Two Roses Brewery Trip. Our first outing to the new Darton Brewery. Catch the 95A bus at 6:45pm for a 7:15pm tour. For information just call me.

Friday 15th

Club of the Year presentation to the Conservative Club, Barnsley. See front cover and page 4

Saturday 23rd

Day out West Yorkshire. Doing part of the TransPennine real ale trail by rail. Visit some fantastic pubs on or close to railway stations. Meet Barnsley Rail station for 10:45am. Contact me for more details.

Tuesday 26th

Branch meeting and social at the Commercial, Summer Lane. Barnsley. Meeting starts 8pm

AUGUST

Friday 12th

Summer Pub of the Season to the Milton Arms, Elsecar. Meet from 8pm. Presentation approx 9pm. Bus 66 at 7:25pm or train from Barnsley at 7:25pm plus 10 min walk.

Sunday 14th

Lunch time in Mexborough. Meet at the Imperial Club at 12:15pm off the 11:20am 222 bus from Barnsley.

Saturday 20th

Charity Sponsored walk in aid of Barnsley Youth Jazz Association. See Page 8

Tuesday 23rd

The BAR distribution social. Pick up the BAR Magazine and help distribute it around the area. 7:30pm start at the Courthouse, Barnsley

Wednesday 24th

Tasting social In Wath and Wombwell. Catch the 226 bus at 7pm to the Church House at Wath then to the Horseshoe in Wombwell. Another chance to taste beers and fill in the tasting cards. Or just come along to enjoy yourselves.

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.

Other social events and meetings could be added closer to the date so please take a look at the website for up-to-date events:

www.barnsleycamra.org.uk

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.travelsouthyorkshire.com/ and use the Journey Planner before setting out.

Margaret Croft



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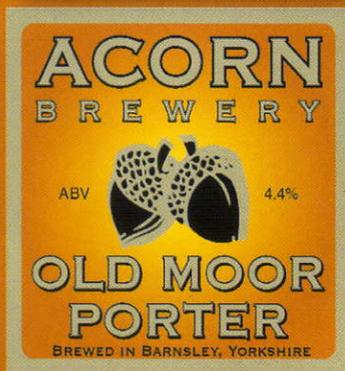
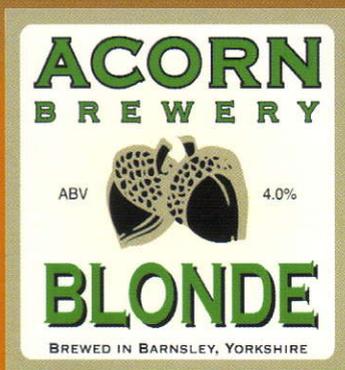
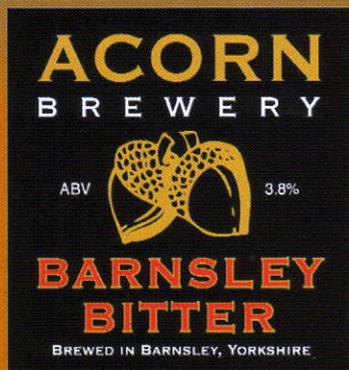
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