

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



CAMPAIGN  
FOR  
REAL ALE

# THE *Refurbished* BAR

Barnsley Ale Report



## Winter 2011 - 2012

Pub of the Season

Winter 2011 - 2012

### The Dog and Partridge, Hazlehead



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

# THE DOG & PARTRIDGE

## COUNTRY PUB & HOTEL

We Are In  
The



A warm welcome awaits at the Dog and Partridge, an ancient Inn with a history that can be traced back to the Elizabethan period.

Relax in front of the roaring open fire on those cold winter months or enjoy the stunning Moorland views from the beer garden during the long summer days, whilst sampling the selection of beers, lagers and wines which are available. A CAMRA awarded winner, the Dog & Partridge is proud to include a good choice of cask conditioned beers, some locally sourced and others from around the country.

Traditional country cooking the way it used to be, featuring many old favorites is complimented by modern cuisine.

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



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# Barnsley CAMRA Winter Pub of the Season. The Dog and Partridge, Hazlehead

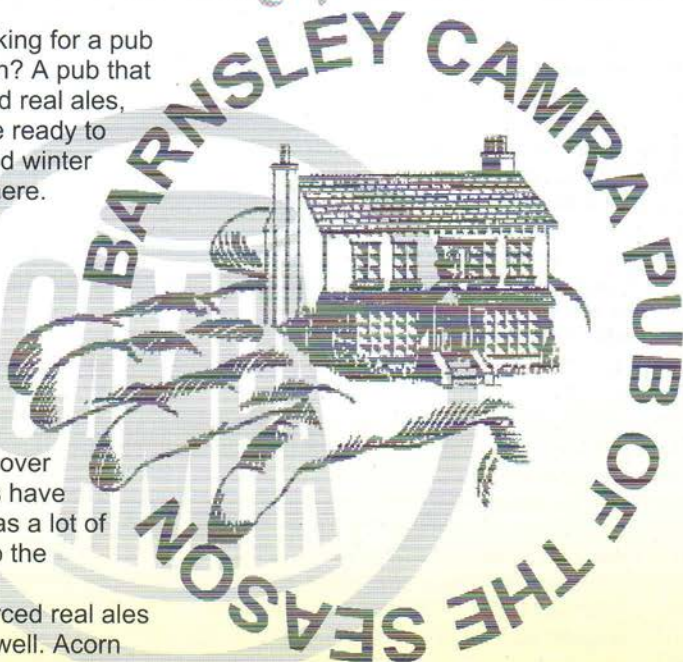
What do you want when looking for a pub for Winter Pub of the Season? A pub that sells quality cask-conditioned real ales, with a large roaring open fire ready to take away the chills from cold winter days and a relaxed atmosphere.

The Dog and Partridge at Hazelhead, standing on the Northern edge of the Peak District National Park has these and more. It is Barnsley CAMRA's winner for Winter Pub of the Season 2011. Steve and Audrey have been here just over 11 years and many changes have taken place in that time. It has a lot of ancient history going back to the Elizabethan period.

The pub offers 4 locally sourced real ales which are selling extremely well. Acorn Barnsley Bitter being the permanent one with the other three constantly changing. A large open fire welcomes you when you enter the bar area. Come along on a Saturday or Sunday evening and you can join in with the famous traditional sing -a - long evenings that have been going on for over 30 years.

Bar meals are available and there is a large room to the rear of the bar for families with children. For more formal dining and parties etc there is the Beaters Restaurant away from the bar area and provides the perfect atmosphere. All meals at the Dog and Partridge are traditional country cooking using local produce whenever they can. The pork dishes are their own raised rare breed pigs and beef dishes use beef from their neighboring farmers fields.

The Old Barn has been converted into accommodation and is a Yorkshire Tourist Board 4 star Country Inn. 10 double



bedrooms and 2 twin all with en-suite Colour TV with tea and coffee facilities. Spacious and well decorated.

Step outside the pub and you are surrounded by stunning moorland views. Spectacular in Winter or Summer alike. The trans Pennine trail is nearby and is used by walkers, cyclists and horse-riders many calling in at the pub.

The Dog and Partridge is on the A628 between Sheffield and Manchester. It's ideally situated for travellers, weekend retreats or short breaks, they even have a booze and snooze package.

Come and join Barnsley CAMRA on Saturday 4th February when we will make the presentation to Steve, Audrey and their hard working staff at around 9pm that night.

Margaret Croft

# Barnsley Pub, Club And Brewery News

We start with the news that the **Three Horseshoes** at Brierley has been open again since October, Marie and Martin have introduced Black Sheep Best Bitter and the take up has been fantastic, they are hoping to have a second handpump fitted soon.

The **Black Bull** at Stairfoot is doing well with its real ales, Darren at the pub is trying to offer special ales rather than just bitters and with Christmas coming up, he is going to offer Christmas beers.

The **Heart of Barnsley** (Formerly the White Heart) on Peel Square is offering two cask ale's from the Marston's portfolio. On my visit I had Ringwood Best Bitter & Wychwood Hobgoblin. The **Soul Lounge** on Shambles Street in town (formerly the Ice Bar) is now offering one cask ale, Acorn Barnsley Bitter has been selling well since it was put on in mid October.

The **West End Club** in Cudworth has had a handpump installed and is offering its members Acorn Barnsley Bitter. The sales of which have been fantastic said Mark, the steward of the club.

The **Button Mill Inn** at Worsbrough Bridge is now serving Black Sheep Best Bitter.

One other club we haven't mentioned offering real ale is the **Lundwood Social Club**. The club offers Sam Smiths old Brewery Bitter.

The **Foxhouse** at Carlecoates is now offering a regular LocAle with beers from Ossett Brewery.

**Fountain Inn** at Ingbirchworth reopened in August and is offering three rotating guest beers with the likes of Taylor Landlord, Deuchers IPA, Fullers London Pride and Wells Bombardier.

**Blacksmiths Arms** at Millhouse Green was offering Theakstons XB on a recent visit.

The **Old No 7**, Market Hill, Barnsley has introduced a Loyalty card, available now from the Old No 7 at a price of £4.95. The card entitles you to various discounts on the products available with a permanent 10% off Barnsley Bitter, Blonde and Freedom Lager.

The pubs first beer festival is due to take place week commencing 23rd January 2012 with over 20 cask ales from around the UK. Some old, some current and some rare.

Our pubs and clubs officer has reported that 17 clubs in the Barnsley area are now offering real

ales, this is the best in any other branch we know of. If your club is offering a real ale, please email Phil our pub and clubs officer with the details, his address is on page 28.

## Geeves Brewery - Stairfoot

The brewery is brewing two Christmas beers which are due out in early December. **Good Elf** at 3.8% abv and **Bad Elf** which will be a powerful 7% abv.

[www.geevesbrewery.co.uk](http://www.geevesbrewery.co.uk)

email: [geevesbrewery@msn.com](mailto:geevesbrewery@msn.com)

## Acorn Brewery - Wombwell

Beers due out over the coming season are as follows. **9th Noel** abv 5.6% which is a rich ruby coloured ale. **Cracker** at 4% abv is a pale bitter brewed with Lager and Vienna malt. English Northdown and Slovenian Savinjski hops are the choice for the aroma.

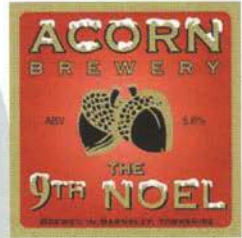
Hops for next years IPA range have been delivered and are in our cold store. Look out for some interesting ones from America,

Germany, France, New Zealand and Australia. New beer for bottle and cask (available whenever we bottle) is **Old No 7 Strong Ale** brewed with American Cluster and Columbus hops and a touch of Crystal malt. It will be bottle conditioned and has an obvious abv of 7%! - definitely the strongest beer brewed here to date.

We welcome two new members of staff to the brewery, Dave Broadhead and Mick Crossland. Daves role as Sales Manager is to concentrate on the local South Yorkshire area ensuring more local beer for local folk. Mick role as Accounts Manager is to ensure that we get paid! (also to make sure the financial side of the business runs as smooth as the production).

Acorn Blonde won another award at the SIBA North beer competition receiving a silver award in a highly competitive class.

Follow the Acorn Team on Twitter: Dave Hughes @acornbrewer; Judi Hughes @acornjudi and Steve Bunting @acornshandy



*Nigel Craft*

# Over 200 beers

including foreign beers plus cider and perry

**WEDNESDAY**  
**18TH JANUARY**

5.00PM-10.30PM

ADMISSION **£2**

(£1 Discount for Concessions, NUS,  
OAP's & Forces, all with ID)

**THURSDAY**  
**19TH JANUARY**

12.00-10.30PM

ADMISSION **£2**

(£1 Discount for Concessions, NUS,  
OAP's & Forces, all with ID)

**FRIDAY**  
**20TH JANUARY**

12.00-10.30PM

ADMISSION

Until 4.30pm **£3** After 4.30pm **£5**

**SATURDAY**  
**21ST JANUARY**

12.00-10.30PM

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For further information visit:  
[www.alefestival.org.uk](http://www.alefestival.org.uk)

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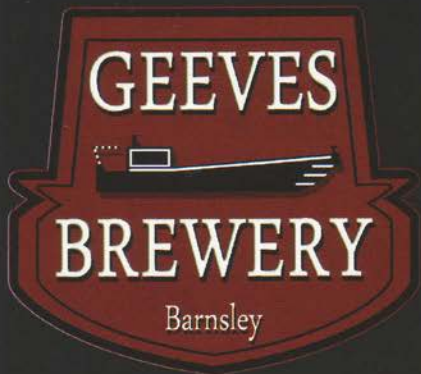
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*Ask For...*



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[geevesbrewery@msn.com](mailto:geevesbrewery@msn.com)  
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# THE DEVONSHIRE CAT



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**Opening times**

**Monday - Thursday 11:30am - 11:00pm**

**Friday - Saturday 11:30am - 1:00am**

**Sunday 12:00pm - 10:30pm**



**Wellington Street, Sheffield, S1 4HG.**





# 20 Miles Brewery To Bar

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

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

**Anglers Rest** - Wombwell  
**Bowling Club** - Penistone  
**Cherry Tree** - High Hoyland  
**Commercial** - Barnsley  
**Conservative Club** - Barnsley  
**Conservative Club** - Darfield  
**Courthouse** - Barnsley  
**Cricket Club** - Darfield  
**Cubley Hall** - Penistone  
**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** - Elsecar  
**Milton Arms** - Elsecar  
**Old Number 7** - Barnsley  
**Old Moor Tavern** - Broomhill  
**Packhorse** - Roystone  
**Rose and Crown** - Hoylandswaine  
**Shaw Lane Sports Club** - Barnsley  
**Silkstone** - Barnsley  
**Silkstone Inn** - Barnsley  
**Silkstone Lodge** - Silkstone  
**Soul Lounge** - Barnsley  
**Sports and Social Club** - Hoylandswaine

**Station Inn** - Silkstone Common  
**Waggon and Horses** - Langsett  
**West End Club** - Cudworth  
**Wortley Arms** - Wortley

Updated November 2011

We are proud to serve locally-brewed real ale



## How can you help?

- Watch out for pubs displaying the up-to-date LocAle sign
- Order a LocAle beer, this may be highlighted with the LocAle Crown on the pump
- Enjoy the quality local real ale
- Ask your local if they can stock a LocAle real ale or contact Barnsley CAMRA if you would like us to speak to a licensee about LocAle on your behalf

## LocAle Pub Sudoku

Sudoku rules are easy: Fill all empty squares so that the letters (Upper and Lower Case) from 'LocAle Pub' appear once in each row, column and 3x3 box.

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

# Cider Pips

## 'UDDERS ORCHARD WHISKY CASK IS CAMRA'S YORKSHIRE CIDER OF THE YEAR 2011

Dave Kendall-Smith is celebrating the news of his latest success. His 'Udders Orchard Whisky Cask Cider (6.5% ABV) has been named Yorkshire Cider of the Year 2011 by CAMRA. This follows on closely from being voted "cider of the festival" at the recent Huddersfield Oktoberfest Beer & Cider Festival.

Cider and perry producers from Yorkshire were invited to supply a real cider or real perry for the competition. This resulted in four finalists, the other three being from Pure North (Holmfirth), Ampleforth (North Yorks), and Moorlands (East Yorks), being judged in a blind tasting at Norwich beer festival at the end of October. The judging panel included experienced real cider drinkers from various parts of the country. Organizer Chris Rouse said "The quality of all the entries was high and the winner was most worthy." The judges commented that the Whisky Cask Cider has a "dry, crisp and refreshing taste, with a bitter sweetness finish, an appealing aroma with a full flavour throughout." It also proved very popular with the public at the festival. The cider will now go forward to the National Cider and Perry Championships at Reading in early May 2012.

The winning producer said, "I am really surprised but absolutely delighted and honoured to have won this highly regarded competition."

He is Huddersfield's first modern cider producer and had his flash of inspiration in 2008 while sitting under an apple tree in Paddock, Huddersfield. "In rather Newton-esque fashion, I had an idea! But where Newton thought of gravity (I'm sure he means gravity), I thought of cider." he said.

Dave used to sell real cider at the Rat & Ratchet pub in Huddersfield and decided to try his hand at making the stuff. The first problem to overcome was obtaining a supply of apples as there are no orchards of any size in the locality. He decided to advertise around the town



'udders orchard

and managed to gather together a sufficient quantity from various local districts (Lepton, Lockwood, Paddock) and from some known sites in Wetherby and Lincolnshire to make around 13 gallons. This was an excellent first attempt and sold out at the Rat & Ratchet Cider Festival in May 2009.

In late August 2009 Dave made his first cider press and managed to squeeze almost two gallons of juice from a box of apples. Fermentation started after just two days, the natural yeast in the apples working almost immediately. More apples were soon collected and together with a large quantity of donations received from the appeal in recent articles in Aletalk, The Huddersfield Examiner and a leafleting campaign pressing soon commenced. However, the apple press could not take the pressure and split. This set-back spurred him on to make key modifications and with the sterling efforts of friends Andy and Tony a much larger and sturdier construction was created.

The fruits of Dave's labours yielded around 70 gallons which made three products: Dry Cider, Medium Dry Perry and Lincolnshire Hedgerow (apples for which were collected as the name suggests over a weekend from the hedges of Lincolnshire), all weighing in at around 7.0% ABV. They were particularly well received at the 2010 Rat & Ratchet Cider Festival in May and the Huddersfield CAMRA Oktoberfest. Much of the rest was snapped up by Yorkshire brewery, Great Heck, to sell in their own pub and for distribution to selected outlets in the county.

This year Dave produced around 1000 litres of juice to create Huddersfield Cider, Huddersfield Perry, Bourbon Cask Cider and Whisky Cask Cider. These all sold very well and by October only that saved for the Oktoberfest and the Yorkshire Competition remained.

Dave aims to double production for next year and is also on look out for land to plant an orchard whilst retaining his commitment to using local garden apples.

A marvellous achievement for Dave whose cider has proved extremely popular.



David Litten

CAMRA's Yorkshire Regional Cider Co-ordinator



# Winter Cheer

## What are the good reasons for living in

**Britain?** Beer, of course, cricket, football... and seasons. It must be pretty boring to live in a country that is hot or cold or dark all of the time. I went to Australia in what they laughingly called autumn and my feet were roasted by the searing heat of the scorching Melbourne pavements. But here we have four proper seasons. I look forward to winter with keen anticipation. If I'm snowbound, I leave the car in the garage, throw another log on the fire and crack open a bottle of winter ale. If I can slither to the pub, then I'll enjoy something warming from the pump.

Not only is there a large number of winter ales round these days, but many brewers also use enormous skill and humour in devising memorable names for them. In the early days of the Good Beer Guide you could find a fairly desultory list of brews called, with great imagination, Winter Beer or Christmas Ale. The high spot of the season's drinking was undoubtedly Young's Winter Warmer (5 per cent ABV) from the south London brewery. It was a beer so succulent that one group of Surrey drinkers would congregate in their local every December to sip the new batch and treat it – quite rightly – as though they were sampling vintage wine.

Now imagination is given free rein and the names of winter beers are as enticing as the liquids themselves. Archers of Swindon, with due deference to Dickens, had Marley's Ghost (7 per cent), but as the brewery is no longer in business, the choice of name may have shown undue prescience. Bateman's Rosey Nosey (4.9 per cent) is a winter beer in great demand and even has a pump clip with an illuminated schnozzle. The famous brewpub, the Blue Anchor in Cornwall, brews only strong ales called Spingo, culminating in its Christmas Spingo (7.6 per cent). The beer's strength has been reined in. Landlord Simon Stone told me the level of alcohol one year was 12 per cent "and the whole of Helston shut

## Roger Protz

It's not just warming beers that bring a smile as the nights draw in, but their names, too

down for two weeks". Make it nationally available, Simon!

Fox brewery in Norfolk has a Christmas beer called Santa's Nuts (4.8 per cent), which sounds like an especially painful version of "When Santa Got Stuck Up the Chimney", but is a reference to the fact that brewer Mark Bristow uses an American recipe that contains hazelnuts. Talking of the US, look out roger protz | column It's not just warming beers that bring a smile as the nights draw in, but their names, too for Anchor brewery's Our Special Ale (5.5 per cent), brewed for Thanksgiving and Christmas, which contains a different secret ingredient every year: this has been, among others, cloves, coriander, nutmeg and cinnamon. The beer is occasionally available here through specialist retailers.

The three brothers Otley – Charlie, Matt and Nick – who run the eponymous brewery in Pontypridd start all their beer names with the letter O, as in O1 (4 per cent), O-Garden (4.8 per cent) and O8 (8 per cent). Their winter beer is called O-Ho-Ho (5 per cent) and includes blueberries in the recipe.

## The beauty of strong winter beers is the

opportunity to allow pale and dark malts to express themselves. The result is beer packed with malt and walk-on parts in the panto for oatmeal, liquorice, raisins and sultanas. The addition of herbs and spices adds to the delights, while hops add their own fruity and herbal notes. Top marks for names go to Bryncelyn in Wales, where most of the beers have a Buddy Holly association, as in Holly Hop (3.9 per cent), Buddy Marvellous (4 per cent) and Oh Boy (4.5 per cent). The Christmas beer is called That'll Be the Sleigh (7.1 per cent). Make way, Rudolph, that's my pint.

From "Beer" the Free Quarterly Magazine for CAMRA Members

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

**Read more of Roger's writing at [www.beer-pages.com](http://www.beer-pages.com)**

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# Beer Festival Line Up

Bit of a slack time this, not many festivals as people saving for Christmas or bad weather making traveling difficult? Anyway I've found a few, and hope to see some of you at least one — got to support the others!



## November

Wed 23 - Sun 27 **Winter**

**Beer Festival**, Star Inn, Albert St., Folly Hall, Huddersfield.

Thu 24 - Sat 26 **Leggers Inn Beer & Cider festival**, Dewsbury, WF13

Fri 25 - Sun 27 **New Brewery Weekend** at the Salmon, Butt Close La., Leicester, LE1 4QA. 12 beers from 6 breweries. Tel: 0116 2532301

Fri 25 - Mon 28 **Winter beer festival at the Commercial** in Chapeltown (5 minute walk from Chapeltown rail station or bus 66 from Rotherham + 10 min walk or 265 bus from Sheffield or Barnsley). [www.thecommie.co.uk](http://www.thecommie.co.uk)

Sat 26 - **Sampling Weekends at Bradfield Brewery**, Watt House Farm, High Bradfield, Sheffield, S6 6LG. Sat 10am - 4pm, Sun 10am - 2pm. Brewery shop open Mon-Sat 10am-4pm, Sun 10-2. Try before you buy. Tel: 0114 2851118.

Tue 29: **CAMRA Yorkshire Regional Pub of the Year** Runner-up Award Presentation to the Kelham Island Tavern, Russell St, Sheffield S3. (evening)

## December

Fri 2nd - Sun 4th. **Imperial Club and Brewery Winter Beer Festival**, Arcadia Hall, Cliff Street Mexborough S64 9HU (07866) 881478

Sat 3 - **Christmas Blues & Ales Fest** Snowflake CADS, Snow La entrance, Shalesmoor, Sheffield, S3 7AL. Noon-midnight. Real ale bar, lots of music + Films, BBQ & veggie food & more. Visit: [www.cads-online.co.uk](http://www.cads-online.co.uk)

Thu 8 - Sun 11: **Suddabys Winter Beer Festival** Suddabys Crown Hotel, Wheel gate, Malton, N. Yorks. 32+ beers, live music & celebration of 25 years in GBG. Tel: 01653 692038 or visit [www.suddabys.co.uk](http://www.suddabys.co.uk)

Sat 10 - **Christmas Fayre & Beer Festival**, Boot & Shoe, Main St., Barkston Ash, nr Leeds, LS24 0PR. Tel: 01937 557374 or see: [www.bootandshoe.info](http://www.bootandshoe.info)

Sat 17th - **The Scoopers Christmas Seminar**

At the 'Valley of Beer', Sheffield. Start at Harlequin, Nursery Street, around 11:00am and then wander around the local area. Meet some old friends and maybe make some new ones? All welcome.

## January 2012

18th - 21st **National Winter Ales Festival 2012**

Sheridan Suite, Manchester M40 8EA; Wed - Even only. Thurs, Fri & Sat - All day 300+ British and Foreign beers, Real Ale in a Bottle, Ciders and perrys see info on p.13



## February

3rd - 4th **Chesterfield CAMRA Beer Festival**, Winding Wheel, Chesterfield 80+ beers and ciders tickets on sale early December

10th - 11th **Ilkley Roundtable Beer Festival** Ilkley King's Hall, Station Road, Ilkley LS29 8HB. Usually over 100 beers + ciders and perrys, Tickets are on sale 1st December from their usual outlets or see: [www.ilkleybeerfestival.org.uk](http://www.ilkleybeerfestival.org.uk)

15th - 18th **Derby Winter Beer Festival** In The Roundhouse on Pride Park next to the Railway Station

29th Feb - 3rd Mar. **The 20th. Rotherham Real Ale & Music Festival** at MAGNA BAAs of STEEL! Over 200 Real Ales (all handpumped) + cider, perry and foreign beers. Helping Disadvantaged Children (last year raised over £35,000). Tickets available now from Magna, or see: [www.magnarealale.co.uk/tickets.htm](http://www.magnarealale.co.uk/tickets.htm)





## CHAMPION AWAY ALES

With Laurence Mace

Seven away games to cover... in this edition, so there is no time to dally. **Barnsley FC. Have had a mixed start to the season and have only won one away fixture (with four draws and three defeats)**

so we need a bit more luck on the road. With the new CAMRA 2012 Good Beer Guide (GBG) our pub choice is guaranteed to be quality.

### Sat. 3<sup>rd</sup> December: Peterborough

Boasting eight excellent choices in the GBG. Peterborough offers an excellent range of pubs. The **Hand and Heart**, 12 Highbury Street, Millfield PE1 3BE is essentially unchanged from when it was built in 1938, and this back-street community local is one of Britain's Real Heritage Pubs. A drinking corridor connects the public bar with its Art Deco fittings to the rear room served by a hatch. At least five real ales are available including one from Oakham. Two beer festivals are held annually. Traditional English and Irish music plays on the third Thursday of the month and a Cheese Club meets on the fourth Thursday. Cambridgeshire CAMRA pub of the year 2010. Open Saturday 11am. To 1am. Tel: (01733) 564653

### Sat. 17<sup>th</sup> December: West Ham

A new ground from a league game since West Ham's relegation from the Premier League, though we recently lost 2-0 in the FA Cup in January. Choosing the nearest real ale entry in the GBG. Plaistow E13, gives us the **Black Lion**, 59 - 61 High Street E13 0AD, an early 16<sup>th</sup> century coaching inn rebuilt about 250 years ago, retaining some original features including low ceilings, oak beams and a cobbled courtyard. East Anglican Breweries regularly appear on the guest list in this top-quality freehouse in what is otherwise a real ale desert. Excellent home-cooked food is served alongside the guest beers. Open Saturdays 11am to 11pm. Tel: (020) 8472 2351

### Mon. 2<sup>nd</sup> January 2012: Doncaster

Our nearest Away Ale fixture is on a bank holiday so we'll visit nearby Mexborough's **Concertina Band Club**, 9a Dolcliffe Road. S64 9AZ. This now unique club brewery is a regular in the GBG The 'Tina' as it is known locally, was originally home to the Concertina Band for many years. Photographs of the band from earlier times plus many well-deserved CAMRA awards are displayed. The club has a bar area above the cellar brewery, a small TV and poolroom, and a large concert room. CAMRA members are very welcome - just show a GBG or membership card to be given entry Beers are Concertina Club Bitter, Bengal Tiger, Ariel and John Smith's Bitter.

Open 2pm to 4pm and 7:45 to 11pm, **BUT CHECK** as it is a bank holiday. Tel: (01709) 560841

### Sat. 14<sup>th</sup> January: Leicester

The **Swan and Rushes**, 19 Infirmary Square LE1 5WR is a comfortable, triangular, two-roomed pub in the city-centre with a relaxed atmosphere, filled with breweriana and framed photos on the wall. Up to nine real ales are available, including Batemans XB, Oakham JHB, Bishop's Farewell and seasonal beers, or you can choose from the bottled beer menu featuring more than 100 international classics. Seasonal food-linked beer festivals are held each year plus cider and cheese events. Thursday is quiz night and live gigs take place on some Saturdays. Homemade pizzas are available. Open Noon to Midnight Saturdays Tel: (0116) 233 9167 Web: [www.swanandrushes.co.uk](http://www.swanandrushes.co.uk)

### Sat. 4<sup>th</sup> February: Watford

The **West Herts Sports Club**, 8 Park Avenue WD18 7HP is a clubhouse featuring a comfortable modern bar decorated with a sporting theme. Guest beers usually come from small independents, whilst the permanents are Fuller's London Pride and Young's Bitter. The function room, home of the CAMRA Watford Beer Festival can be hired. This is also CAMRA's East Region Club of the Year for the past two years. Non-members can gain access up to three times a year by showing their CAMRA membership card or a copy of your GBG. Open Noon to 11pm Saturdays Tel: (01923) 229 239 Web: [www.westhertssports.co.uk](http://www.westhertssports.co.uk)

*(Continued on page 13)*

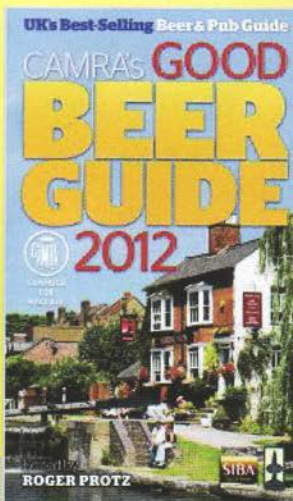
(Continued from page 12)

## Tues. 14<sup>th</sup> February: Burnley

Tonight's choice is the **Talbot Hotel**, 65 Church Street BB11 2RS, situated on the A56 close to the town centre. There is always a warm welcome at this recently refurbished free-house, which dates back to the 1800's. The licence is a cask ale enthusiast and offers two guest beers in addition to his six regular ales: Copper Dragon Golden Pippin, Holts Bitter, Moorhouses Premier, Taylor Landlord and Ram Tam, and Thwaites Wainwright, guests could be from any of the following: - Coniston, Ossett, Cairngorm or Cameron's. Live bands feature regularly at weekends, and there are two pool tables and a large screen TV for major sporting events. The Talbot even has its own Facebook page!  
Open 4pm to Midnight Tuesdays  
Tel: (01282) 412 044

## Sat. 25<sup>th</sup> February: Coventry

Today we'll feature the **Gatehouse Tavern**, 46 Hill Street CV1 4RN in the city centre near junction 8 of the ring road. This pub was rebuilt by the landlord from the shell of the gatehouse to Leigh Mill (long since gone). The garden is the largest within the city-centre. Stained glass windows depicting the six nations give a clue to the sporting nature of this pub. A free house, there are normally six real ales available. Meals are served lunchtimes: Mon to Fri until 2pm (3pm Sat) and evenings Tue to Fri 6pm 'till 9pm.  
Open 11am to Midnight Saturdays Tel: (024) 7663 0140



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## CAMRA National Winter Ales Festival 2012

Sheridan Suite, Manchester,  
18<sup>th</sup>-21<sup>st</sup> January 2012

*Britain's biggest showcase of winter beers*

If you're looking for any excuse in January to shake off the cold and damp of winter, pay a visit to CAMRA's National Ales Festival from 18<sup>th</sup> – 21<sup>st</sup> at Manchester's Sheridan Suite.

With a whopping selection of over 300 winter warmers, as well as foreign beer and real cider/perry options, the Festival is the biggest showcase of its kind in Britain. During the 4-day festival, thousands of stout, porter, strong mild and old ale drinkers are expected to come through the doors, and with recent research showing that 52% of alcohol drinkers in Britain have now tried real ale, the festival is welcoming newcomers to see what all the fuss is about.

To complement the beer, the Festival promises an unbeatable food buffet including English and Indian dishes, as well as live music on the Saturday. The National Winter Ales Festival is also home to the Champion Winter Beer of Britain competition, and on the opening day (January 18<sup>th</sup>), all eyes will be on who wins the top prize after Hop Back brewery of Downton, Wiltshire took the overall title in 2011 for their Entire Stout.

Graham Donning, NWAFF Festival organiser, speaking in anticipation of the 2012 Festival, said: *'Considering the positive growth we've seen over the last couple of years in terms of the number of brewers opening up across Britain, let alone those producing winter beers, we're gearing up for another great year and welcome drinkers old and new to come along and enjoy a pint. I can't remember the last time there was so much choice available to drinkers in terms of stouts, porters, old ales and other winter beer styles on the market, so it's an exciting time to be organising this festival.'*

For more information, please visit [www.alefestival.org.uk](http://www.alefestival.org.uk)  
Festival opening times and admission prices-

Wednesday 18<sup>th</sup> January - 2:30pm – 5:00pm – Trade Session, invitation only

Wednesday 18<sup>th</sup> January - 5:00pm – 10:30pm - £2 (£1 for CAMRA member, £1 for Concession)

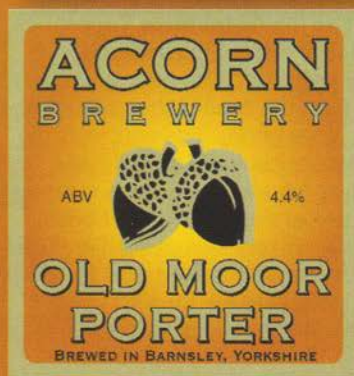
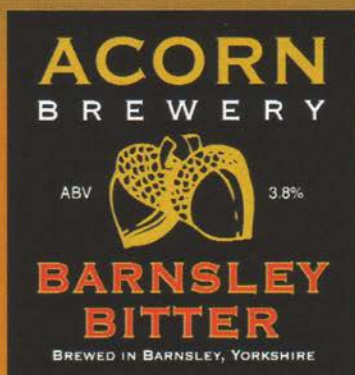
Thursday 19<sup>th</sup> January – 12:00pm – 10:30pm - £2 (free entry for CAMRA member, £1 for Concession)

Friday 20<sup>th</sup> January – 12:00pm – 4:30pm - £3 (£2 for CAMRA member)

Friday 20<sup>th</sup> January – 4:30pm – 10:30pm - £5 (£4 for CAMRA member)

Saturday 21<sup>st</sup> January – 12:00pm - 10:30pm - £4 (£3 for

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# Around Barnsley in 80 Beers

## Beers 5 to 8

My epic task of drinking 80 different real ales in and around Barnsley continues. But let me point out that this is not a pub guide to Barnsley, and the beers I drink are not always going to be available and may well just be a guest beer. With this in mind I head out to find more beer...

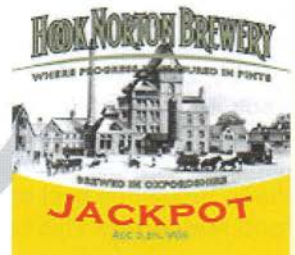


The town centre was once a desert for a pint of real ale, now the sand is blowing away and pockets of fine real ales are appearing all over town. The newest new-build is the **Glasshouse**, part of the new Gateway Plaza complex at the corner of Westgate and Sackville Street. The Glasshouse has a large area

set aside for the drinker and an even larger area for its pub restaurant visitors all of which are well catered for in this modern lively pub with spectacular views over the south of the town.

There are two real ales on offer and today I will mention the guest beer I had. **Hook Norton Jackpot 3.8% abv** is a golden bitter that was well-balanced and easy drinking, a slight fruitiness and bitterness made this beer well worth the walk up the hill for.

**Food Matching** - This beer goes well with fish dishes, and cheese ploughman's.



The West of Barnsley has a fair shear of real ale pubs and I dropped in at the **Spread Eagle** in Penistone for a beer while waiting on my bus back to town. The pub has recently been refurbished and its small bar serves a large open plan lounge and a small lounge. The games room to the back of the pub was popular while I was in.

The real ale on offer was

one of the most sort after in the North back when real ales were rear to find. **Taylor Landlord at 4.3% abv** is a classic strong pale ale which has won more national awards than any other beer, including four times CAMRA Champion Beer of Britain. A nationally renowned, refreshing pale ale this beer is a favourite with regular real ale drinkers and the keg drinkers who drink the odd real ale.

**Food Matching** – This beer goes well with curries.

*(Continues >>)*



(Continued from page 15)



Royston has had quite a hit when it comes to losing its pubs. Cobbys and the Railway now have new houses on their plot, the Ship is slowly, "very slowly" being turned into flats. However among the remaining pubs is **The Cross** on Summer Lane. This multi roomed community pub has one small bar that serves the

comfortable lounge and the drinking corridor. Once possibly an Oakwell Brewery pub, becoming a John Smiths house in the 1970's. Now a tenanted pub leased through one of the UK's leading pub companies. A couple of real ales are on offer but I am going to highlight the Black Sheep Best Bitter.

**Black Sheep Best Bitter** is a 3.8% light, clean drinking bitter. It's a proper Yorkshire bitter where the name bitter is reflected in the taste. Amber in colour with fruity, malty and hoppy aroma this is Black Sheep Breweries best selling beer and is a permanent real ale here at the Cross.

**Food Matching** - This beer goes well with beef dishes and strong cheeses.



The next stop is Wombwell and the Anglers Rest. This small roadside pub is a little gem and well worth the visit. As well as guest beers from Local breweries you will usually find a real cider. The pub has three small rooms and a beer garden with wood burning stove. The landlady is always keen to hold events and Help for Heroes is usually the benefactor of these

evenings. The real ale I have opted to try is **Wentworth Vanilla and Almond Stout**.

This dark aromatic stout smells and tastes just like the name suggests though with a hint of chocolate at finish. At 4.8% you can have a couple and still have room for another.

**Food Matching** - This rich beer goes well with chocolate and coffee.

Does your local have any interesting real ales? If so drop me an email, my address is on page 28



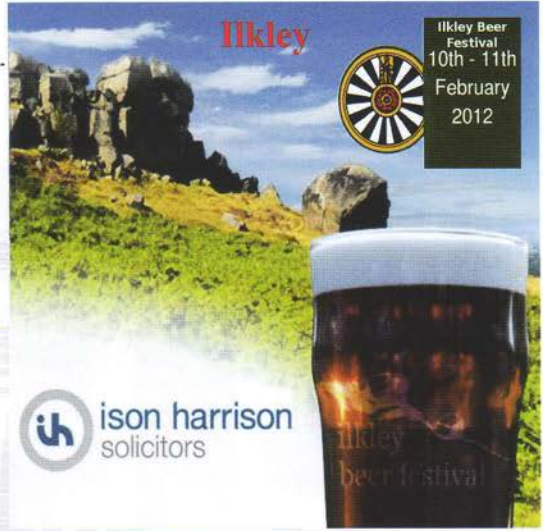
8 down, 72 to go...

*Nigel Craft*





29th. February - 3rd. March 2012



## Workshop and Retford Brewery



### Information request

Some colleagues and myself are currently researching the Workshop and Retford Brewery, which was demolished in 1962, as background for a novel. We would love to hear from anyone who worked for the company in the late 1950's or early 60's. We are particularly interested in finding an original recipe for Workshop Ale, and in speaking to anyone who can remember the taste, or the experience, of drinking this, or any of, their beers.

The Workshop and Retford Brewery was a large employer and a landmark enterprise for the whole of Bassetlaw. Workshop malt was critical to the success of brewing operations in Manchester and the Midlands. Photographs provide an indication of the sheer size of the operation. Ornate wrought iron gates opened out onto a large eye-catching and decorative five storey

building, built from bricks of different colour in a style in favour at the time.

Mike Richards, the Head Brewer at Thorne Brewery informed us that both his father and grandfather worked at the brewery and also provided a number of useful photos. The photograph shows Mike's great grandfather William Hudson Lee (right) and his colleague Arthur Staples when they worked as draymen. They're pleased with the new petrol wagon as they rode steam wagons prior to this. We believe this photograph was taken in the 1930's.

We have also gained detailed information/photos from a visit to Bassetlaw Museum (thanks to Helen, and her colleagues) and had a useful conversation with Frank Greaves who worked at the bonded warehouse and packaging plant built on the site of the Brewery by Tennants (Manager from 1974 until his retirement in 1993). We have also come across some interesting photographs of the brewery insignia: the Half Moon (Retford) and the Langold Hotel (now demolished).

The brewery was acquired by Tennant Brothers of Sheffield, in 1958 and demolished in 1962 when Tennants were taken over by Whitbread. The company was finally wound up in April 1970.

*If there is any more information out there, please contact: [dave@stksbge.demon.co.uk](mailto:dave@stksbge.demon.co.uk)*

*thanks, Dave Pickersgill*

*Or anyone could let me know (Jeff) and I'll pass on the info. Thanks*



Timothy Taylor Landlord, Black Sheep Best Bitter and Tetley Trad on all the time and 3 guest beers appearing regularly we can't expect you to like everything - so please ask for a free taster before you buy!

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

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# Jemmy Hirst at the Rose & Crown CAMRA's Yorkshire Pub of the Year 2011



On a sunny Saturday afternoon in October CAMRA members from five branches in Yorkshire and a branch in the



West Midlands gathered, together with locals, in the Jemmy Hirst at the Rose and Crown in Rawcliffe, East Yorkshire. The reason for the gathering was to celebrate the pub winning the prestigious title of CAMRA's Yorkshire Pub of the Year 2011.

A framed certificate was presented to the licensees Jane and Simon Hicks by CAMRA Regional Director, Mick Moss and following his congratulations, Jane responded with some well chosen words followed by this poem written especially for the occasion with everyone asked to call out the missing word at the end of every couplet:

We welcome you all to the Jemmy Hirst  
The pub which Yorkshire CAMRA this year  
put..... **FIRST**

To all of us in Rawcliffe this makes a great day  
So thank you for recognising us in  
this..... **WAY**

With all the different beer names from the board  
we wipe, we know they've all be excellent beers  
of their..... **TYPE**

Thanks to many for a long journey made  
It all helps us celebrate this  
great..... **ACCOLADE**

Jane concluded: "Nobody told us it would be such hard work; nobody told us about the friends we would make and the fun we would have. Nobody told us it would prove so rewarding."

Glasses were raised amidst cries of "cheers". We then settled back for a few more beers.

Five beers, including two locally brewed specials (Jemmy Wren by Phil Usher of Bird Brain and Accolade by Sue Simpson at Brown Cow) were

then supped in copious amounts and were accompanied by a superb buffet of locally produced fayre assembled especially for the event.

The pub was one of eighteen that were nominated by the CAMRA branches in Yorkshire, and were assessed by a team of experienced judges on various criteria. These were not only the quality, temperature and price of the real ales and cider available but also included aspects of the pub itself: service & welcome, community focus, style and décor, atmosphere and the supporting of CAMRA aims.

The runner up in the competition was the Kelham Island Tavern in Sheffield and in third place was Brigantes Bar & Brasserie in York.

## Barnsley CAMRA Autumn Pub of the Season 2011



Barnsley CAMRA were out in October making the well deserved Autumn Pub of the Season presentation to Dave and Lisa at the Commercial on Summer Lane, Barnsley.

The pub opened its doors after months of renovation work in March and the pub has been a popular venue for ages and drinkers since day one. Well done to everyone at the Commercial. Phil Gregg CAMRA Pubs Officer (right) making the award to Dave and Lisa.

# Hannah At The Hob

By  
Hannah Lucas

The English apple crop has been very good this year and cooking apples are excellent value at the moment. I enjoy savoury dishes more than puddings but I do like a sharp tasting mousse after a substantial main course. I also like a pudding that is easy to make and can be made in advance.

I have often made gooseberry fool but I never thought of making an apple fool. I found this recipe in a recent copy of The Sunday Telegraph magazine. It is lovely so I thought that I would pass it on.

A fool is a very traditional English fruit dessert and recipes for gooseberry fool can be traced back to the C15. A fool is a combination of fruit puree mixed with whipped cream or a blend of cream and custard. It is served chilled as an individual portion in a pretty glass bowl. My mother used to make gooseberry fool with fruit from the garden and she used more custard than cream. Cream was much more of a luxury and relatively more expensive than it is now. She had this strange cream maker that made cream from an emulsion of melted unsalted butter and warm water. The cream maker was a glass jug with a blue plastic bowl screwed onto the top. A valve linked the two parts and a lever was used to pump the butter mix from the top into the glass jug. I wanted to see if they were still around so I



looked for a cream maker on the Internet. I retired with a headache when my first search came up with something that had nothing to do with cooking!

## Roast apple fool. Serves 8

800g Bramley cooking apples - peeled, cored & halved  
50g soft brown sugar plus 3tbs  
5tbs Somerset apple brandy or Calvados or brandy  
250ml softly whipped double/whipping cream  
200g custard

Put the apples, 50g sugar and 2 tbs cider brandy into a roasting tin.  
Bake at 350C for about 30 minutes until pulpy, soft and golden brown.

Mash the apple mixture with a fork or potato masher

Allow to cool then blend with the remaining ingredients adding sugar and cider brandy to taste.

Spoon into dishes and decorate. I used thin slices of fudge as a garnish  
Chill before serving

I had some conference pears, which were over ripe, so I made the dish again replacing the apples with the pears. Roasting the fruit concentrates the flavour. A very small splash of elderflower cordial could be used instead of cider brandy.

*H.L. November 2011*

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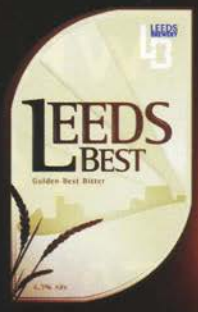


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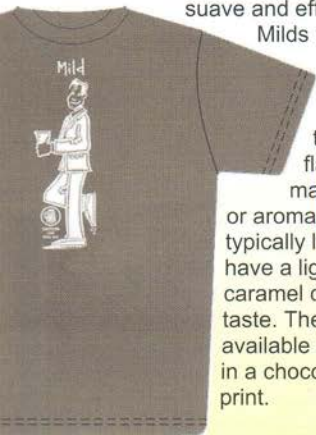
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# Barnsley CAMRA Exclusive

Looking for a beery gift for the drinker who has everything? Well you are in luck. Barnsley CAMRA have teamed up with Easy Clothing Crew Ltd, in Barnsley and have a range of Real Ale T-Shirts. The shirts are from the popular Christine Jopling design for Endangered Beer Styles.

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



**Light Bitter:** Blonde and bright, refreshing lively while being cool and easygoing. Fun and feisty company. Light Bitters are light bodied and low in alcohol but with evident hop character may be present. The Light Bitter T-Shirt is available now in sizes M, L, XL in a honey gold shirt with black print.



**Porter & Stout:** These are distinguishing dudes with smooth characters. Recognisable by their rich dark bodies and thick creamy head. Porters are complex in flavour and are typically black or dark brown. The darkness comes from the use of dark malts, unlike stouts, which use roasted barley. Porters should have full mouth feel and a pronounced finish through bitter hopping. Stouts are typically black, have an initial malt and caramel flavour with a distinctive dry roast bitterness in the finish. The Porter and Stout T-Shirt is available now in sizes M, L, XL in a black shirt with white print.



**Old Ale:** Demands respect, Old Ale is formidable but friendly, mature but robust. Typically black or dark brown but can be paler. Old Ales are full bodied with a malty richness. Strong old ales are again typically dark brown or black and may have a very rich roast malt in the aroma and taste. The Old Ale T-Shirt is available now in sizes M, L, XL in a black shirt with white print.



Shirts are £11.50 each for CAMRA members and £13.50 to non members, price includes P&P £10.50/ £12.50 if collected.

Other sizes by request, contact Margaret on page 28 for prices.

Send your Cheque / postal order payable to "Barnsley CAMRA" to Shirts, 8 Newtown Ave, Cudworth, Barnsley S72 8DZ with Membership Number (if applicable) Shirt(s) Required, Size and Return Address.

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# Competition

## Win a Tenners Worth of Real Ale



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

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

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

Entries should be with me no later than **3rd February 2012**, and will be entered into a draw to take place the following day.

Good Luck...

## Last Issues Answer

This was of course the **Ring o' Bells** at Silkstone, The winner was **Sean Horbury** of Silkstone who will be drinking his prize in the either the Ring o' Bells or The Silkstone Lodge.

We only had 12 correct entries into this draw, so I must be making it harder; but please keep entering, it could be you next!



# Pub and Club Winners 2011/12

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

### The Market

Elsocar  
Pub of the Year 2011

### Dog & Partridge

Hazlehead  
Winter Pub of the Season  
2011/12

### The Milton Arms

Elsocar  
Summer Pub of the Season  
2011

### Conservative Club

Barnsley  
Club of the Year 2011

### The Commercial

Barnsley  
Autumn Pub of the Season  
2011

### The Cherry Tree

High Hoyland  
Spring Pub of the Season  
2011

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

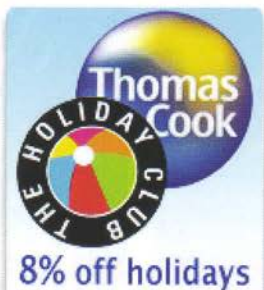


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**Exclusive members newspaper - 'What's Brewing'** - A monthly colour newspaper informing you of beer and pub news and detailing events and beer festivals from around the country.

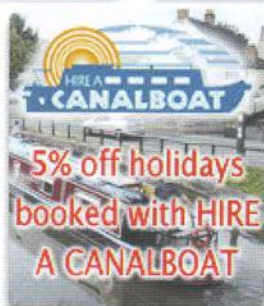
**Exclusive members magazine - 'BEER'** -

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

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

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

**Active Campaigning** - Have the chance to



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

**Book Discounts** -

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

**CAMRA Complimentary Clubs** -

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

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

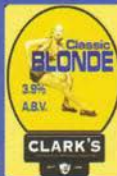
## Join by Direct Debit and receive further discounts

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

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or fill in the form on page 27.

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

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

### Your Details

Title \_\_\_\_\_ Surname \_\_\_\_\_

Forename(s) \_\_\_\_\_

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

Address \_\_\_\_\_

Postcode \_\_\_\_\_

Email address \_\_\_\_\_

Tel No(s) \_\_\_\_\_

### Partner's Details (if Joint Membership)

Title \_\_\_\_\_ Surname \_\_\_\_\_

Forename(s) \_\_\_\_\_

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

Direct Debit Non DD

Single Membership £20  £22

(UK & EU)

Joint Membership £25  £27

(Partner at the same address)

For Young Member and concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call 01727 867201.

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 \_\_\_\_\_

Signed \_\_\_\_\_ Date \_\_\_\_\_

Applications will be processed within 21 days

12/10

## Campaigning for Pub Goers & Beer Drinkers

## Enjoying Real Ale & Pubs

# Join CAMRA today - [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus)



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

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



This Guarantee should be detached and retained by the payer.

### The Direct Debit Guarantee

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

Name and full postal address of your Bank or Building Society Service User Number

To the Manager Bank or Building Society

9 2 6 1 2 9

Address

Postcode

Name(s) of Account Holder

Branch Sort Code

Bank or Building Society Account Number

Reference

### FOR CAMRA OFFICIAL USE ONLY

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

Membership Number

Name

Postcode

### Instructions to your Bank or Building Society

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

Signature(s)

Date

# BRANCH OFFICERS

## Branch Chair

*Eric Gilbert - 07596 987552*

## Secretary and Webmaster

*Nigel Croft - 07736 288072 or 01226 719450*  
camra@barnsleycamra.org.uk  
188 Barnsley Road, Cudworth S72 8UJ

## Treasurer

*Laurence Mace - 07752 399182*  
4 Darley Cliff Cottages, Worsbrough, Bnsly, S70 4AJ

## Young Persons Coordinator

*Elizabeth Askam*  
theyoungones@barnsleycamra.org.uk

## 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

## 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

## Two Roses Brewery Liaison Officer

*Ian Hunter - tworosesBLO@barnsleycamra.org.uk*

## Geeves Brewery Brewery Liaison Officer

*Mark Wainwright*  
geevesBLO@barnsleycamra.org.uk

## 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 3rd February 2012**. These should be sent to The BAR Editor (Jeff Harrison) at the address on the left.



**CAMPAIGN FOR REAL ALE**

Campaign for Real Ale Ltd  
230 Hatfield Road  
St Albans  
Herts  
AL1 4LW  
01727 867201  
camra@camra.org.uk  
www.camra.org.uk

4000 Copies Seasonally

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**WE LOOK FORWARD TO WELCOMING YOU**



# SOCIAL EVENTS CALENDAR

Contact details on page 28

## DECEMBER

### Tuesday 13th

Short branch meeting then Christmas social in some of the towns real ale pubs. Meeting starts at 7:30pm at the Courthouse, Regent Street and ends at 8:30pm.

### Saturday 17th

Barnsley Youth Jazz Association are at Marks and Spencer's, Barnsley from 11am to 1pm playing and singing Christmas Carols. Collections are being made so come and join in and help collecting. This is our chosen charity for 2011/12. A few beers in town after.

## JANUARY

### Wednesday 4th

Survey social of Old Town Barnsley and Wilthorpe. Meeting at Miners Rest. Old Town at 7:30pm.

### Saturday 7th

Good Beer Guide 2013 Survey tour. Meet at Old No 7 at 12 noon (Part 1) Price is £6 per person. Visiting around 10 pubs.

### Sunday 15th

Not The Christmas Party 12 noon to 4pm. Venue TBC. Buffet and raffle etc.

### Saturday 28th

Good Beer Guide 2013 survey tour. Once again meet at No 7 12 noon. Cost will be £6 each tour or £10 if you go on both. About another 10 pubs to visit.

### Monday 23rd

Beer Festival meeting at the Market, Elsecar. 8pm start, everyone welcome.

### Tuesday 31st

Branch meeting and social at the West End Club, Cudworth. Starts at 8pm.

## FEBRUARY

### Saturday 4th

Winter Pub of the Season presentation to Dog and Partridge, Hazelhead. Award presented around 9pm. Please contact me for travel details and to book seats.

### Wednesday 8th

Survey social of Kendrey and Worsbrough dale. Catch any bus going to Stairfoot. We start meet at the Ashfield W.M.C at 7:30pm

### Saturday 11th

Charity Race Night at Darfield Cricket Club. Start at 6.30pm with the Barnsley Youth jazz Association playing and showing their talent. The first race starts at 7:45pm.

### Wednesday 15th

Social and tasting evening. Come along and try different beers and a chance to fill your tasting cards or just for a get together. Meet at the Commercial, Summer Lane at 8pm

### Tuesday 21st

AGM at the Old Number 7, Barnsley. The meeting starts at 8pm in the downstairs bar.

### Monday 23rd

Beer Festival meeting at the Market, Elsecar. 8pm start, everyone welcome.

### Tuesday 28th

Branch meeting and social at the Anglers Rest, Wombwell. Meeting starts at 8pm

Note: Not all socials make this page. For up-to-date events visit our website at :[www.barnsleycamra.org.uk](http://www.barnsleycamra.org.uk). Or call Margaret. Also please use any information printed here as a guide, it was correct as we went to print. I strongly suggest you to check before heading out by calling Traveline on 01709 515151 or visiting [www.travelsouthyorkshire.com/](http://www.travelsouthyorkshire.com/) and use the Journey Planner before setting out.

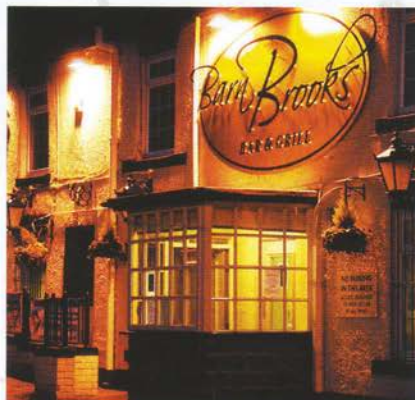
*Margaret Craft*



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