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BREWERY

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

THE BAR FREE

Barnsley Ale Report

**Aug - Sept
2010**

www.barnsleycamra.org.uk



**CAMPAIGN
FOR
REAL ALE**



Another Happy New Year?

No Happy New Year for pub goers after VAT increase

- VAT increase means combined VAT and duty rates on a pint in the pub to hit £1 in New Year

- VAT increase means up to 10p increase on a pint

CAMRA, the Campaign for Real Ale, has recently predicted that the impact of a VAT hike to 20% in January 2011 will force the rate of pub closure to increase above the current devastating rate of 39 a week.

Mike Benner, CAMRA Chief Executive, said:

'In the New Year, many pub goers will be hit with a VAT increase that will push up the combined taxation on a pint of beer to over a pound! This historically sad moment for the nation's 15 million pub goers is compounded by the knowledge that this increase will cause yet more well-run community pubs to shut their doors unless the Government acts. Relentless tax increases on the nation's pubs are contributing to pub closures, job losses and a decline in community spirit. Also:

'The announcement of a review into alcohol pricing and taxation this Autumn gives the Government an opportunity to avoid the harm that this VAT increase will impose on pubs. CAMRA will be pressing for targeted measures to support well-run community pubs. These measures could include a new class of business rate relief for community pubs and a compensatory reduction in beer duty.'

Locale & Your Nearest Local	2
The Cider Pips	4
Hannah at the Hob	7
Pub of The Season	11
Beer Festivals	12
Sarah Hughes Trip	14&15
Away Ales	19
Competition	21
In the Tap Room	25
Socials	27



**LESS THAN
20 MILES
BREWERY
TO BAR**



SOCIAL EVENTS CALENDAR

Contact details on page 26

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

How can you help?

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.

- 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

- Anglers Rest** - Wombwell
- Cherry Tree** - High Hoyland
- Conservative Club** - Barnsley
- Courthouse Station** - Barnsley
- Cross Keys** - Darfield
- Cubley Hall** - Penistone
- Dog & Partridge** - Hazlehead
- Eastfield Arms** - New Lodge
- Gatehouse** - Barnsley
- George and Dragon** - Barnsley
- Horseshoe** - Wombwell
- Huntsman** - Thurlstone
- Joseph Bramah** - Barnsley
- Keel Inn** - Barnsley
- Kings Head** - Mapplewell
- Market Hotel** - Elsecar
- Milton Arms** - Elsecar
- Packhorse** - Royston
- Rose and Crown** - Hoylandswaine
- Royal Hotel** - Barugh Green
- Shaw Inn** - Barnsley
- Shaw Lane Sports Club** - Barnsley
- Silkstone Inn** - Barnsley
- Silkstone Lodge** - Silkstone
- Strafford Arms** - Stainborough
- Spencer Arms** - Cawthorne
- Station Inn** - Silkstone Common
- Waggon and Horses** - Langsett
- Wortley Arms** - Wortley

LocAle Pub Sudoku

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

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

AUGUST

Tuesday 3rd to Saturday 7th
Great British Beer Festival, Earls Court London (see ad. opposite)

Friday 13th

Summer Pub of the Season Award to Dove Inn, Doncaster Rd. Meet from 8pm for presentation around 9pm. See page 11 for information.

Monday 16th & 23rd.

Summer beer festival meetings at Shaw Lane Sports Club 7:30pm start

Friday 27th to Sunday 29th

Barnsley Summer Beer Festival at Shaw Lane Sports Club. See page 13 and the branch website for details

Tuesday 31st

Branch meeting and social at Dove Inn, Doncaster Rd. 8pm start

SEPTEMBER

Sunday 5th

Charity BBQ at Market Hotel Elsecar, we start serving at 1pm with all money raised going to the Barnsley Tykes Disabilities Football Club

Wednesday 8th

Survey social of Elsecar. Meet Clothiers at 8pm. Catch the 66 bus at 7:25pm

Saturday 18th

The Club Trip. Survey of some of Barnsley's Clubs that sell Real Ale. We start at 12noon

at the the Conservative Club on Pitt Street, Barnsley. CAMRA members only with very limited space.

Monday 20th

Beer festival meeting, Shaw Lane Sports Club. 7:30pm start

Tuesday 21st

The BAR distribution social. Meet at the George and Dragon, Summer Lane 8pm. If you can help deliver some of 'THE BAR' magazines come along and pick up copies. We always need help for this.

Tuesday 28th

Branch meeting and social held at The Dog and Partridge, Hazlehead. We Catch the 7:08pm train to Penistone and meet at Wentworth Arms. We leave the Wentworth at 7:50pm to Dog and Partridge. Return from there to Penistone is at 10:15pm, catching the train at 10:49pm back to Barnsley, arriving in Barnsley for 11:05pm

ADVANCE NOTICE

Sunday October 2nd Sponsored Walk for **Barnsley Tykes Disability Club**. See page 16 for full details

Margaret Croft



Barnsley Interchange

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

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It's that time of year again!

Preparations for CAMRA's flagship event, the Great British Beer Festival are very much underway, and already the event looks to be shaping up to be a huge success!

Such is the demand for quality real ale, cider and perry from the UK's 15 million beer drinkers that advanced ticket sales are up by almost a third on last year.

Meanwhile, CAMRA's Festival organising committees are pleased to report that a number of Britain's leading brewers will again be exhibiting at the event.

Last year, the Festival attracted a fantastic 64,000 people through the doors over the 5-day event, with drinkers keen to sample the 500 real ales, ciders and perries from across the UK. The foreign beer bar was also resoundingly popular, with brews featured from nations such as Germany, Belgium, Italy, USA, Czech Republic, and the Netherlands.

Advance tickets: Tel: 0844 412 4640 or
www.seetickets.com

COPY DEADLINE

The deadline for news, articles and adverts to be considered for publication is **Friday 3rd Sept. 2010**. These should be sent to me (Jeff Harrison) at the address on the left.

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

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



Campaign for Real Ale Ltd
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www.camra.org.uk



Zero tax for lower strength Beers

CAMRA calls for "People's Pint" to save pubs and help promote responsible drinking 55% of all drinkers support lower strength beer option in pubs

CAMRA, the Campaign for Real Ale, has launched a campaign at this week's Great British Beer Festival, which could save drinkers 60 pence on a pub pint of lower strength beer as well as giving them greater choice.

CAMRA is calling on the Government to introduce a "People's Pint" by abolishing excise duty on all beers at 2.8% abv or below. As well as saving consumers 60 pence on a pub pint of lower strength beer the move would make it easier for drinkers to enjoy a night out while drinking within sensible limits. Alcohol Concern has expressed support for CAMRA's new campaign.

A 60 pence reduction on a pub pint of lower strength beer would help get people back into pubs at a time when pubs are being battered by the recession, huge increases in beer tax and fierce competition from supermarkets selling alcohol as a loss leader. Pubs are currently closing at a rate of more than seven a day.

CAMRA will be showcasing Welton's Brewery's 2.8% abv beer 'Pride 'n' Joy' at the Great British Beer Festival being held in Earls Court, London this week. Visitors can comment on 'Pride 'n' Joy' at gbbf.camra.org.uk/beers

Mike Benner, CAMRA Chief Executive, said: 'Zero duty on lower strength beers is a win-win scenario for brewers, pubs, consumers and the Government. Quality lower strength beers can be packed with flavour- a lower alcohol content does not need to translate into a reduction in flavour. For the consumer, this proposal means greater choice as well as a saving at the bar if they opt for a beer of 2.8% abv or less. For the Government, this is an opportunity to make it easier for people to drink responsibly whilst also supporting the tens of thousands of jobs under threat as a result of falling beer sales and pub closures.'

Don Shenker, Alcohol Concern Chief Executive, said: 'We support CAMRA's call to revisit the issue of alcohol duty in order to encourage the drinks industry to produce lower strength beers. People are entitled to have more choice and greater control over their own drinking. Having more lower strength drinks on the market allows people to enjoy a night

out while making it easier to stay within safe drinking guidelines.'

CAMRA's "People's Pint" campaign follows alarming new figures from research body AC Nielsen which suggest that off-trade sales through supermarkets could overtake beer sales in pubs next year and that there is a need for lower priced beers in pubs.

Mike Benner continued: 'Pubs provide a safe and sociable place for adults to enjoy alcohol responsibly and it is essential that the Government supports our campaign to enable pubs to compete more effectively with ludicrously low supermarket beer prices. With 55% of drinkers in favour of a lower alcohol beer option*, the demand is clearly there and the Government is free to introduce a zero-rate on beers of 2.8% abv or less under existing EU rules and should therefore do so.'

CAMRA claims that while pub prices for lower strength beers could be up to 60 pence a pint lower, the effect on supermarket prices would be minimal.

Ray Welton, Head Brewer at Welton's Brewery, said: 'There's always the element of lower strength beers being unique selling points, and I know of a few pubs where licensees are thriving because of offering a low strength beer option to their customers. A low strength beer allows people to enjoy a beer when they may wish to moderate their drinking levels. There is certainly already a consumer demand for a low-strength beer option in pubs, but to further this, there needs to be a national campaign in order to champion its merits.'

CAMRA consumer survey, June 2009. Compiled by TNS

- 'I'd like you to tell me how much you agree or disagree with the following statement - I would like to see a lower strength beer option (around 2.8%) in pubs, offered for sale at a price lower than standard pub beer prices?'

1/ The duty per pint of 2.8% abv beer is 26 pence, to which a typical licensee will mark up by 100%, which delivers them a 50% gross profit on the sale price. VAT of 17.5% is then added, which increases the cost of duty to the consumer of just under 60 pence.

Cider Rips

Recently, Mr David Litten (A.K.A. 'The Bloke From Hull') has been installed as the Yorkshire Region Cider Co-ordinator, He has taken over from Eric

Hirons-Smith who gave us years of stunning service, David can be found wandering around most of the smaller and lesser known festivals in the region, and can be approached to give opinions on almost any subject. It is with his help that I have compiled this section, and if you would like to get added to his e-mailing list just get in touch with me and I'll pass over your details. But beware, your mailbox will soon fill up; he is a prodigious mailer!

Bloke from Hull



that the then bar manager only ever failed one person. Nothing to do with cider though, it was because he couldn't find the leak in the blow-up rubber duck that we had as bar decoration. So as you can see, cider bars weren't normal, even in those days.

But this has expanded a great deal since then. These days, proper training sessions take place at the Great British Beer Festival each year. They run for an afternoon and are only for CAMRA members, whether they are sent by their Branch or decide to learn a bit more for themselves it doesn't matter, all are welcome.

This training session involves learning about cider and perry, how it's made, an overview of the UK cider industry, a bit of history, and a whole a lot more. Plus how to run a cider bar, from ordering to setting up the bar - everything you need to know, including how to wind up the rest of the staff! And this is all finished off with a tutored tasting session, where you can learn about the different styles and flavours of both ciders and perries. This is often the bit which many trainees find the most difficult. I do the tasting with them, but for some reason I never seem to get in the state that some of them find themselves in at the finish. But that's a completely different lesson.

So anyone who fancies learning about cider and perry, fill out the form that is in What's Brewing every year or online at CAMRA's website, and come along. And if you're not a CAMRA member, hard luck, but perhaps it will encourage you to join. Then you'll have no excuse.

Cheers,

Mick Lewis

(Continued on page 11)

CHAMPIONS TABLE

BARNSELY CAMRA AWARD WINNERS

The Dove Inn

Barnsley
Summer Pub of the Season 2010

Shaw Lane Sports Club

Shaw Lane, Barnsley
Club of the Year 2010

The Market

Elsecar
Pub of the Year 2010

The Market

Elsecar
Spring Pub of the Season 2010

The Millers Inn

Low Barugh
Winter Pub of the Season 2009/10

Conservative Club

Barnsley
Autumn 2009 Pub of the Season

The Silkstone Inn

Barnsley
Summer 2009 Pub of the Season

The Cherry Tree

High Hoyland
Spring Pub of the Season 2009

CAMRA Members can
nominate their local
pub or club at
www.barnsleycamra.org.uk

In the Tap Room

Pubs are closing all around us: but who's fault is it? The Government? The Breweries? The Pub Co's or just greedy entrepreneurs / Landlords? I believe that it could be a combination of all or some of these, but also adding the customers—if you want to keep your pub open USE IT. If you do finally get there; try to be a bit welcoming to others, do not clog up the bar, do not swear all the time, and basically help to give the place a friendly atmosphere. Now that I have alienated you all, let me explain why I have said this.

A couple of years ago, on our travels around the area, after visiting a festival, towards the North of us, we went for a wander around this town. Coming across a pub that had been recommended to us: a large estate-type place on a main road, the double-fronted type with a central door leading to two separate rooms—a lounge and a bar. We went into the lounge and found the bar so blocked with people sat at bar stools that the bar was beyond reach never mind viewing the pump-clips. After several of my "excuse me's" and getting in return "I've been coming in here every day for 10 years, you lot turn up once a year I'm not shifting!" I got to the point where I could guess by the shape of the clip the brewery. A couple of beers were duly ordered but had to be passed around the bar through the staff hatch-way. We then were shuffled towards an outside smoking area, the only place to stand. This was full of youths that barely looked old enough for shandy, but they had certainly learnt some language (not the Queen's English) but when one of them vomited all down the wall and the others cheered we then gave in and left.

The next year we were walking past to another pub and the place is boarded-up awaiting sale.

Maybe some are just not worth saving?

I once read a write-up in a newsletter that said "Can get busy at weekends, but doesn't use door staff as the locals sort out any trouble"

Jeff Harrison

Our Advertisers at a Glance

The Commercial - Chapeltown - Page 6
 Dog & Partridge - Flouch - Page 10
 The Crown Inn - Elsecar - Page 18
 The George & Dragon - Mexborough - Page 8
 H.B.Clarks Brewery - Wakefield - Page 18
 Acorn Brewery - Wombwell - Back Cover
 Thornbridge Brewery - Derbyshire - Page 6
 The Devonshire Cat - Sheffield - Page 18
 The George & Dragon - Barnsley - Page 6

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



BOWER BEER FEST

Hall Bower Athletic Working Men's Club would love to see you at this year's BOWER BEER FEST

A WARM WELCOME AWAITS YOU AT OUR 3RD BEER FESTIVAL SO COME AND JOIN US

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 2010
 Hall Bower Athletics & Working Men's Club
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RECYCLE THE BAR

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



Barnsley Trading Standards.

Not satisfied with the amount of beer in your glass?
 Ask for it topping up.
 Still not satisfied?
 Contact Barnsley Trading Standards on 772532
 And write to your MP.



www.barnsley.gov.uk

Pub, Club

After a short closure, the **Travellers Rest** at Pogmoor has re-opened. Planning permission has been submitted by the owners of the **Hare & Hounds**, Hoyland Common to refurbish the nearby **Prince**. The Prince has been closed and boarded up for some time. The plans are extensive and is great news for the local community. The **Talbot Inn**, Mapplewell has added an extra handpump bringing the choice of beers to four. John Smiths Cask and Theakston Old Peculier are permanently available with two changing guest beers. The **Spencer's Arms** at Barugh Green been closed and boarded up.

The **Keel Inn**, Canal Street, Barnsley has re-opened with ex landlord from the Shaw Inn (from 5 years ago). He has Acorn beers on the handpumps and is keen for drinkers to tell him what they would like him to order. The **Green Dragon** at Thurgoland is now offering real ale. The **Silkstone Lodge**, Silkstone has changed its guest beers from Brass Monkey Beers to Bradfield Brewery beers. The Polish Club on Summer Lane, Barnsley is now serving a real ale from the Marstons range.

& Brewery News

Acorn Brewery
 New Zealand Hoped IPA's a still to come are, Riwaka and Hallertauer Aroma. News from the brewery is that a couple more NZ hops have been found so a full calendar is available. The brewery will have brewed around 40 IPA cask ales since 2007, Acorn brewers believe they have probably already established a world record for brewing single variety hopped ales in this original 19th century premium strength style. Dave Hughes said: "With hop supplier Charles Faram, we have sourced hops to create these distinctive cask-conditioned IPA ales. New Zealand hops are still in the stage of being explored by UK brewers, this line up has made a very interesting and enjoyable range. Since we began brewing IPA we have continually increased production as licensees demand more each month. This success has helped our growth and also highlighted our quality and innovation." Yorkshire Pride will be available for Yorkshire Day, Forester will be out in August followed by Harvester in September. To help with the ongoing demand for Acorn cask and bottled beers, 2 x 20 barrel conditioning tanks have been purchased from Germany

H.B.Clarks
 The "Film Legend" Birthday beers continue with Dustin Hoffman for August. This 3.8%abv beer is straw coloured with a zesty hop aroma and dry finish. For September we see Greta Garbo, is a 4% abv amber bitter with a predominantly fruity aroma. Initial sweetness leads to a long, dry finish. And October settle down with Groucho Marx, a 4.4% abv golden ale. Soft fruit undertones lead to a complex bittersweet aftertaste.

The Brew Company
 The Brew Company has announced that it is to overhaul their beer range throughout the summer. Brewer, Pete Roberts explained "The beer range we started with two years ago covered most styles of beer from dark bitters to IPA's, but obviously through experience and time we have been able to identify what styles drinkers like most. Since July 2009 I have been experimenting with different yeasts and hops to see what we can achieve and now we feel the time is right for a radical change in our whole beer range". Their regular beers will become seasonal, such as "St Petrus Stout", "Eclipse Porter" and Abyss Best Bitter", whilst a new range of paler, hoppy beers will become regular features. Also in the pipeline during 2010 will be a new range of exciting fruit beers to match the season!

GEORGE & DRAGON

SUMMER LANE - BARNSELEY

Just on the edge of town, the George and Dragon offers 3 traditional handpulled beers: <<< John Smiths Cask plus two changing guests >>> And always served with a warm welcome from Keith, Noreen and the staff in oversized lined glasses.

Monday Night Pool - Tuesday Night Darts
Wednesday & Sunday General Knowledge Quiz
*** Free Samies ***

PUB OF THE YEAR 2005

WE ARE IN THE 2009 GOOD BEER GUIDE

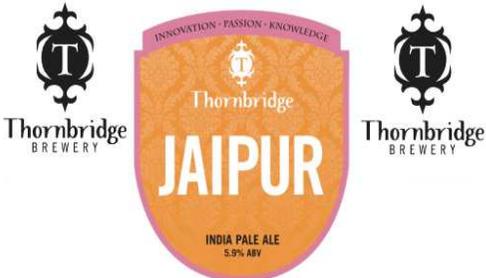


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9th - 11th September 2010

THURSDAY: 12 - 5 pm (Free Entry)
THURSDAY: 5 - 11 pm (Individual £3 / Two for £5)
FRIDAY: 12 - 4 pm (Free Entry)
FRIDAY: 5 - 11 pm (TICKET ONLY* - Individual £3 / Two for £5)
SATURDAY: 12 - Sell-out or 11 pm (Free Entry)
NB: Free Entry to Card-carrying members at all times (inc Fri Eve)



CAMPAIGN FOR REAL ALE

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*A TOTAL OF 400 TICKETS WILL GO ON SALE ON THE 1ST JULY
Contact: Alan Canvess (01482) 446320 E-mail alan@canvess.karoo.co.uk



The Commercial dates back to 1890 and the present licensees Paul & Kate have managed to keep the pub in the CAMRA Good Beer Guide for 11 years. The central bar serves a cosy snug, a games room/public bar and a comfortable lounge. The pub offers Wentworth Brewery beers and a further 4 guest beers.

Food is available (lunch and evenings) from the menu or the day's specials board.
Two popular beer festivals are held in the pub each year, May/ June and November.

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

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



107 Station Rd, Chapeltown

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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)

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Single Membership (UK & EU)	£20 <input type="checkbox"/>	£22 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£25 <input type="checkbox"/>	£27 <input type="checkbox"/>

For Young Member and concessionary rates please visit 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

0709

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

Please fill in the form and send to: Campaigns for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society

To the Manager: Bank or Building Society

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Postcode

Name(s) of Account Holder (s)

Bank or Building Society Account Number

Branch Sort Code

Reference Number

Originator's Identification Number

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Name

Postcode

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Signature(s)

Date

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

See back of form for full details

BARNSELY CAMRA?

CAMRA was formed in the early 1970's to campaign and fight for real ale and drinkers rights. The nature of the campaign has changed and diversified over the years but there are still battles to fight. CAMRA isn't a small group of enthusiasts but a nationwide army numbering nearly 114,000 (over 350 in Barnsley) and growing – a bigger membership than most political parties, trades unions etc. We're big enough and active enough to be heard. Why not join us in the fight for a better deal for drinkers.

WHAT IS REAL ALE?

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

Join CAMRA Today by using the

Application form on the right or Online at www.camra.org.uk/joinus



Last competitions result : The winner of the last issues competition was: Mr D. Capel of Chapel-town. He shall be drinking his prize at The Cock in Birdwell, He shall be receiving his reward shortly.

The answer was the Conservative Club on Pitt St. and the postcode I was looking for was: S70 1AW.



Join CAMRA today and receive £20 worth of JD Wetherspoon real ale vouchers for free!

This is carrying on for yet another year. Thank You Mr. Wetherspoon!

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

This benefit may only run for another 12

months and is a 'thank you' from JD Wetherspoon to all our members and prospective members for their support in the past.

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

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

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

For more information on all of CAMRA's membership benefits please visit www.camra.org.uk/oinus and for full terms and conditions of the JD Wetherspoon vouchers please visit www.camra.org.uk/jdwvouchers

Hannah At The Hob

BY
Hannah Lucas

I am returning to a topic that interests me, the similarities between dishes across different cultures. This time I am looking at chips or French-fries, not potato crisps; the Americans use the term chips for crisps. Do you remember when American restaurants removed the term French fries from menus because France failed to support an aspect of US policy in Iraq?



Chips etc.

The term French-fries is unambiguous – deep fried potatoes. But the variations are numerous from big thick chips to ribbon like fries, both types being fresh cut or frozen.

Even the fresh cut chips may not be that simple because they can be bought ready cut and bagged with an antioxidant liquid, which prevents blackening. Then there are those frozen chips, which are formed from mash potato rather than cut potato. Other variations include oven chips, microwave chips, deep fried chips, potato wedges with or without the jacket, chips pre-seasoned with chilli powder, filled jacket potato skins etc etc. But the potato fashion has gone back to home made chips and pubs are now promoting them as a side dish and as an alternative to frozen/oven chips with a meal. They are particularly good at The Commercial, Chapeltown.

I can remember my mother making chips by peeling and hand cutting the potato then soaking the raw chips in cold water to remove excess starch. Drying them in a clean white cloth that had been a pillowcase in its previous life. They were then fried in beef dripping. The cloth would be washed and used again and the old fat would have its life extended by boiling it with an equal of water then chilling it so that the clean fat set on the top and the food residue and unwanted flavours dissolved in the water. Don't try this at home, the process smells disgusting. Anyway, we now use old fat to power cars or we tip it down the drain to solidify and restrict the flow in the sewers.

The toppings for chips are even more numerous and the beer drinking Belgians have a chip culture with about 4,000 take away stalls and 30 different

sauses. The favourite being chips and mayonnaise or a meal of chips, mussels and mayo. This seems strange but then we enjoy chips, scampi and mayo/tartare sauce. Another popular but strange snack is Frieten Special that is chips, mayo, ketchup and fried onions. But I like chips and curry sauce, chips and gravy or chips and mushy peas. At least this Belgian chip obsession is an attempt at preserving their food culture against the march of the American fast food chains.

I was reading an article about the impact of tar sands extraction in

northern Canada and there was a reference to a traditional Quebec dish called Poutine. (tar sands extraction is about getting bitumen from opencasting gravel in an area that was once ancient forest. It is an area about the size of England and it can be seen from space. It is BP and our pensions fund investments again)

Poutine

is a heap of chips topped with cheddar curds and covered with spicy gravy. The soft cheese melts and hangs to the chip as it is eaten. The dish can be home made or the cheese and the gravy can be bought in pouches. Again the idea seems strange but cheese on chips has become a popular snack in Sheffield and Wakefield. How about Barnsley?

I made the dish with thick chips that held their shape, small pieces of mozzarella cheese (it would not grate) and thickened beef stock. I had cooked mince the day before and I reserved some of the very tasty stock and then added a hint of tomato puree and chilli powder. For a vegetarian option I would use a stock made from mushrooms, fried onions, garlic and chilli. I did consider tinned tomatoes but every vegetarian dish seems to be based on tinned tomatoes. Mozzarella is not always made with non-animal rennet but cheddar goes suitably stringy unlike Wensleydale style cheeses. Yorkshire curds and cottage cheese are not suitable either.

This is a tasty comfort dish and no more strange than cottage pie with a crispy cheese topping or moussaka made with potato, lamb and cheese. Will it catch on here?

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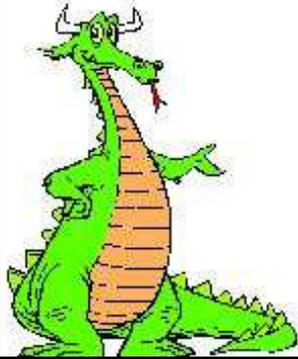
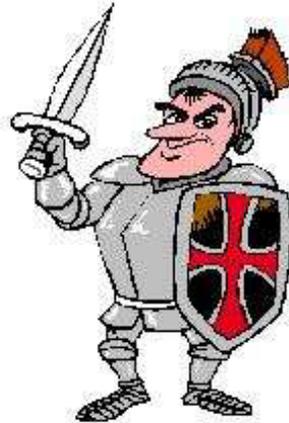
Wed / Thurs / Fri / Sat

12:00 - 2:00 pm

and 6:30 - 9:00 pm

Sunday

12:00 - 4:00 pm.



Competition

Win Four Pints of your choice



Even more tricky!
The picture was taken by me, standing outside one of our local hostleries. All you have to do is tell me the postcode of it.

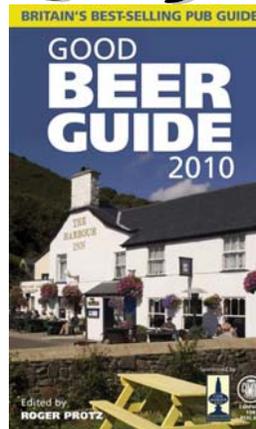
Send your Answer along with your name, address and which LocAle pub you would like to drink your 4 free pints. You must be and state you are 18 or over. Send to me (Jeff Harrison)

either by email, post or text. (Address and number on p26). **Closing date is Friday 3rd. Sept 2010.**

The winner will be the first correct answer drawn from the entries. Draw to be made Sat 4rd. Sept 2010, One entry per person only. Good Luck!

This will be the last of this style of competition as I've run out of ideas, if anyone can suggest anything else please get in touch

Get your Copy



See Order Form Page 17.



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10 healthy reasons to drink beer

Everyone is looking for a reason to drink beer. Right? It turns out that a lot of people are. So here are 10 great reasons to drink more beer. Not only that, but they're all true. Beer really is good for your health, so drink up!

1. Beer reduces stress

Alcohol in general has been shown to reduce stress. This one is obvious, and may be the best reason beer is good for your health.

2. Beer is good for the heart

A study was conducted from 1982 - 1996 on the elderly. It was found that those who drank at least 1.5 units per day had a 20-50 percent less chance of having heart failure.

3. Beer improves blood circulation

Beer increases your "good" cholesterol, or HDL (high-density lipoprotein) cholesterol. Its basically a kind of blood fat, so it reduces blood's tendency to clot.

4. Beer is chock full of fiber

The fiber comes from the cell walls of the malted barley. A couple of pints of beer can have as much as 60% of your daily recommended fiber. The extra fiber will keep you regular and can also lower the risk of heart disease.

5. Beer as a multi-vitamin

Beer is a significant source of magnesium, selenium, potassium, phosphorus, biotin, folate, vitamin B6 and vitamin B12

6. Beer can prevent strokes

A study published in Stroke magazine in 2001 showed that alcohol drinkers have fewer strokes. Because it thins the blood, it increases the circulation in the brain, thereby protecting from silent strokes which are caused by tiny blood clots.

7. Beer keeps your brain young

A large study, published in the December 2001 issue of Alcoholism: Clinical & Experimental Research, was conducted on elderly Italian men and women. It showed that moderate drinkers had a 40% lower risk of mental impairment.

8. Beer is good for your liver

Alcohol expands the small blood vessels in the liver. This speeds up metabolism so it can help clean all the toxins out of the liver. This is from Beer Net Publication, April 2001 Biological Institute.

9. Beer cures insomnia

Lactoflavin and nicotinic acid, both present in beer, can promote sleep. Also hops are a natural sedative.

10. Beer fends off gallstones

According to Professor Oliver James at the University of Newcastle, beer protects against gallstones and kidney stones.

Tue 24th to Sat 28th August, 2010
The Embankment, Bishops Road, Peterborough, PE1 1EF

Peterborough Beer Festival 2010

CAMRA

Dear Man at the BAR

What is beer?

All beer is brewed from malted barley, hops, yeast and water, although other ingredients such as fruit, wheat and spices are sometimes used. The yeast turns sugars in the malt into alcohol and the hops provide the bitter flavours in beer and the flowery aroma.

The flavour of the beer depends on many things, including the types of malt and hops used, other ingredients and the yeast variety. Getting the yeast right is essential as each variety has its own distinctive effect on the beer.

Why isn't all beer real?

Real ale is a natural, living product. By its nature this means it has a limited shelf life and needs to be looked after with care in the pub cellar and kept at a certain temperature to enable it to mature and bring out its full flavours for the drinker to enjoy.

Brewery-conditioned, or keg, beer has a longer shelf life as it is not a living product. Basically, after the beer has finished fermentation in the brewery and has been conditioned, it is chilled and filtered to remove all the yeast and then it is pasteurised to make it sterile. This is then put in a sealed container, called a keg, ready to be sent to the pub.

The problem is that removing the yeast and 'killing off' the product through pasteurisation also removes a great deal of the taste and aroma associated with real ale.

What makes real ale 'real'?

Real ale is a natural product brewed using traditional ingredients and left to mature in the cask (container) from which it is served in the pub through a process called secondary fermentation. It is this process which makes real ale unique amongst beers and develops the wonderful tastes and aromas which processed beers can never provide.



Barnsley CAMRA made the presentation for Club of the Year 2010 to the Shaw Lane Sports Club. The award was made to Sharon Dolan (left), stewardess of the club by Clubs and Pubs officer Phil Gregg (right). Also in the picture are some of the hard working staff who are, from left to right - Lindsey, Ben, Joanne, and Jess.

THE DOG & PARTRIDGE

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Audrey and Steve Receiving Their 2006 Pub of the Year Award

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Away Ales

We'll have to drown our World Cup disappointment by having a great start to Barnsley F.C.'s new season. Mark Robins' new team kick off with great optimism as it's his first full season in charge and so has his own signings to play for him. No doubt the division will be just as tough as last time but a good beginning is so important

to build upon. CAMRA's 2010 Good Beer Guide (G. B.G.) will as always, continue to bring us to the best pubs en route.

Saturday 7th August: Queens Park Rangers

Although we featured this same outlet only two years ago, it's got so many different beers any Barnsley fan who likes his real ale must visit here before the match: The Great British Beer Festival, at Earls Court Exhibition Centre, Warwick Road. Open 3rd. to the 7th August (11am. 'till 7pm. on the Saturday) with only! **450 real Ales + cider, perry and tons of foreign beer** there's plenty of choice and masses of room and food stalls. About an hours walk from Loftus Road – or ten minutes on the tube, it's well worth the journey... After all how often does a Barnsley away game coincide with the G.B.B.F.?

Advance tickets: Tel: 0844 412 4640 or www.seetickets.com

Saturday 21st August: Bristol City

Bristol is really spoilt for choice when it comes to selecting a G.B.G. pub to feature a magnificent 15 entries in this years guide – just in the 'Central' section. **The King's Head, 60 Victoria Street, BS1 6DE**, is a classic small pub, dating from pre 1660 and listed in CAMRA's National Inventory. A narrow area around the bar leads to the tramcar snug to the rear. Multiple historic pictures of Bristol as it was long ago make fascinating viewing. A resident ghost, said to be an earlier landlady is reported to haunt the pub, the beer range is made up of Sharp's Doom Bar, Atlantic IPA, plus Wadworth 6X and Wickwar BOB, all on hand pump. Unfortunately food is only served weekday lunch times. Just a few minutes walk from Temple Meads station on the way into town. The King's is also well served by buses. There are tables outside for summer drinking.

Open: noon 'till 5pm and 7pm 'till 11pm on Saturdays
Tel: (0117) 927 7860

Saturday 11th September: Norwich

16 pubs make up Norwich's entry in the G. B.G., so plenty of great flavours to explore again. **The Ketts**



**CHAMPION
AWAY ALES**

With Laurence Mace

Tavern, 29 Ketts Hill, NR1 4EX, is a friendly free-house in easy reach of the railway station and close to riverside moorings (*who's going by barge? ed*) It has a large, partitioned bar and a conservatory that houses the pool table. The current management policy is to provide a good range of locally produced beers and ciders (*is this not Locale? ed*) and the pub boasts four beer festivals a year. Permanent beers are Black friars Mitre Gold; Norfolk Square Winkle Porter, Sunshiny; Tipples Lady

Evelyn's; Woodforde's Wherry Best Bitter and Nelson's Revenge. Lunchtime meals and bar snacks are available. In addition, an arrangement with the local Indian Takeaway allows customers to order excellent reasonably priced meals in the evening, with the pub providing plates and cutlery (*Why does this not happen more often? ed*)
Open: noon 'till midnight everyday Tel: (01603) 449654

Saturday 25th September: Reading

The G.B.G. gives ten recommendations for Reading and today we'll visit the **Foresters Arms 79-81 Brunswick Street, RE1 8NY**. This two tier urban gem with a rare side corridor, has managed to avoid being weakened by "progress". It retains a magnificent green tiled frontage and although tightly packed into a terrace has a country pub ambience, the garden at the rear is a haven of peace and there is also a small seating area at the front. The pub runs a bus (in conjunction with the Nags Head – last season's Away Ale choice) to all Reading F.C. home games. Breakspear Bitter and Harvey's Summer Best Bitter are both on hand pump here. Nearest station is Reading West
Open: Noon 'till Midnight on Saturdays Tel: (0118) 059 0316

Tuesday 28th September: Scunthorpe

Out of Scunnies four G.B.G. entries Away Ales have already used three, so the choice is made for us today: **The Honest Lawyer, 70 Oswald Road, DN15 7PG** a few minutes walk from the railway station. This town-centre real ale haven is designed on a legal theme, with a long, narrow bar area which opens out into a wider seated area, The bar boasts eight hand-pulls and offers two regular real ales: Daleside Bitter and Taylor Landlord – and six guest beers, plus a real cider and Gales fruit wines. Upstairs the Gallows restaurant serves excellent food and can be hired out. Outside the pub frontage are tables with overhead heaters for cooler weather.
Open: 11am 'till 11pm Tuesdays Tel: (01724) 849906

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



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

The Crown Inn

Tel: 01226 743851

Hill Street, Elsecar

Paul and Sue welcome you all to their well loved local. Call in and see for yourself. They offer Tetley Cask Bitter and a weekly changing Guest Beer.

Food is served:
Mon 12-2 and 5.30-7.30; Not Tue
Wed and Thurs 5.30-8.30
(Wednesday is Curry Night)
Friday 5-7, Saturday 12-2
Sunday 12.30-3.30

Monday - Games Night
Thursday - Quiz Night
Friday - 50's 60's Disco
Saturday - Karaoke



(Continued from page 4)

LOCAL FRUIT

Do you like to support your local economy? Celebrate the wealth of nearby produce too often overlooked in this era of globalisation? Well a recent CAMRA initiative has lent a hand in identifying locally produced ciders and perries.

The initiative was launched at Reading Beer and Cider Festival in May. Following on from the recent success of the Locale scheme, there was a demand for a similar approach to cider and perry promotion. The result was the production of two new pumpclip crowners.

Paul Scrivens, Reading cider bar manager said " this is a welcome addition to the bar. Many customers are keen to try the local products, but with a range of over 150 on the bar at one time identifying the local ones has sometimes been a problem. The new crowners provide a clear and consistent message, and I've had a good response from the public."

After the success of the launch at Reading, the new crowners will be making an appearance at other CAMRA festival cider bars. It is hoped that publicans will make use of them in promoting local products in their pubs.

The exact definition for what qualifies as local has been left to the discretion of the individual branches, to allow for regional variations in cider availability, and CAMRA branches across the country have been encouraged to promote the scheme in their area.

If you know of a pub that serves real cider or perry which is not local to the district, you can recognise their efforts by proposing them for a "Real Cider Sold Here" window sticker? Details can be found at www.camra.org.uk/ ciderstickers. This scheme relates to any cider and perry which conforms to CAMRA's definition - they don't have to be locally produced. A list of ciders that CAMRA does not consider to be real can be found at www.camra.org.uk/ nonrealcider.

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You may have had food matched with wine?

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Enjoy excellent beer and food in a relaxed and friendly atmosphere

Here at the Devonshire Cat!

Summer Pub of the Season

The Dove Inn, Doncaster Road,
Barnsley

One of Old Mill Brewery's 19 houses and an outlet for a rarely seen beer in Barnsley, the Dove has become the adopted pub for Barnsley football fans, especially those who like their real ale. Serving Old Mill Bitter and their regularly changing seasonal beer, the current owners have created a light and airy pub from the previous smoky John Smiths house. Wood-panelled within and flower basket-laden walls outside provide a very welcoming atmosphere together with a spacious paved beer garden, an upstairs veranda gives great views over Oakwell and the Dearne Valley Country Park. (see competition from the April / May edition ed.)

Hats off to Sharon, Phil and the team who keep the beer in great form and are well deserving of this award, which the Dove last won in Autumn 2007

We look forward to meeting you all for a presentation evening on Friday 13th. August at around 9pm. But, don't forget to pop in anytime soon to check out this great pub.



Lynette Mace

Festivals around Here

AUGUST

Sunday 25 July-Sunday 1 Aug Summer Beer Festival at the **Dog & Bone**, 10 John Street, Lincoln, LN2 5BH, 12 beers, 4 ciders/perrys <http://www.dogandbonelincoln.co.uk/index.html>

Friday 30 July-Sunday 1 Aug Beer Festival at **The Junction, Baildon**, downhill and across bridge from Shipley Station

Saturday 31 July **Selby Town Council's** First Beer Festival at Selby Town Hall 16.00 'til late, in conjunction with Brown Cow Brewery admission £5 per person to include souvenir glass, programme and first half pint of beer.

Saturday 31 July-Sunday 1 Aug **Whitby Lions'** First Beer Festival in Henry's Bar at the Metropole Hotel, Whitby, 30 beers, 3 ciders

Tuesday 3-Saturday 7 August **The Great British Beer Festival**, Earls Court, London (see article on page 26)

Friday 13-Sunday 15 August **Tarnfest Beer Festival** at the Tarn, Yeadon, live music

Saturday 14-Sunday 15 August Third **Hall Bower Beer Festival** at Hall Bower Athletics & WMC, 53 Hall Bower, Newsome, Huddersfield HD4 6RR, 30+hand-pulled local, regional and national beers, food, children and families welcome www.hallbower.co.uk (or see page 24)

Thursday 19-Sunday 22 August Tenth Annual **Lifeboat Beer Festival** at the Captain Cook Inn, Staithes, North Yorkshire, ales with a maritime theme and 15 different flavoured fish cakes, B & B and camping available

Friday 20-Sunday 22 August First Beer Festival at the **Harewood Arms**, 101 Kirkgate Wakefield WF1 1JG - 01924 201 321

Tuesday 24-Monday 30 August Beer Festival at the **Barnes Wallis Inn**, Station Road, North Howden DN14 7LF next to Howden Station, around 20 beers www.barneswallisinn.com

barneswallisinn.com

Tuesday 24-Saturday 28 August **33rd. Peterborough Beer Fest**, in Giant Marquees on the Embankment (see ad on page 20)

Friday 27-Sunday 29 August Bank Holiday Beer Festival at the Nook, Holmfirth 11.30 till late; 40+ cellar cooled real ales, ciders & fruit wines

August Bank Holiday Beer Festival at the **Sportsman**, Huddersfield featuring Fernandes Brewery beers from Wakefield - 18 casks!

Saturday 28-Sunday 29 August **The Galtres Festival** of fun music & dance, food beers & ciders (inc scrumpy and perry) at Crayke near York www.galtresfestival.org.uk

Saturday 28-Monday 30 August **Rodley Beer & Music Festival** <http://theowlatrodley.co.uk>

SEPTEMBER

Saturday 4 September Stillingfleet **"The Heat Is On" Beer Festival** at Stillingfleet Village Institute from 12.00 until beers run out, selection of Yorkshire beers, cider and perry, live music, £5 entry includes souvenir glass and first ½ pint, Arriva bus 42 Selby-York (if travelling from West Yorkshire to Selby and on, stipulate to driver which kind of Arriva Day Ticket you require)

Thursday 9-Saturday 11 September **Hull Real Ale & Cider Festival**, Hull City Hall (see ad. on page 7)

Friday 10-Sunday 12 September Annual Beer Festival at the **Reindeer, Overton**, just uphill from the National Mining Museum at Caphouse Colliery 20 Real Ales plus ciders and perrys, live bands all weekend, open from noon each day, bus service 232 also 128 (daytime)

Friday 10-Sunday 12 September **Sheffield RUFC's** 2nd annual beer festival @ Abbey-

(Continued on page 13)

THE GOOD BEER GUIDE 2010

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

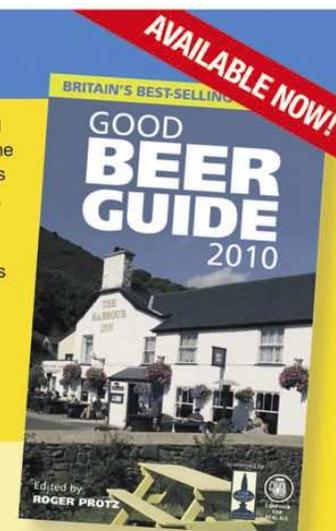
As well as being a pub guide, the book contains details on all the country's breweries from the largest companies to the smallest microbreweries. It also includes **tasting notes** for the vast majority of beers brewed in the UK. This guide is indispensable for beer lovers and includes a selection of features on beer, brewing and pubs.

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

NEW! Find the best pubs on your mobile phone

CAMRA has launched a new mobile phone service to help you track down the best real ale pubs from the Good Beer Guide. This service features full contact details, pub descriptions and maps sent direct to your phone.

A new satellite navigation service is also available featuring Good Beer Guide pubs for TomTom devices. Further information at www.camra.org.uk/gbg



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Greg Mulholland MP re-elected Chair of **All Party Parliamentary Save the Pub Group**

The Leeds North West MP to continue the leadership of Parliamentary group, and a Northampton South MP elected as a Vice

Chair.

The post election re-launch meeting of the All Party Parliamentary Save the Pub Group on Wednesday June 9th was attended by over a dozen MPs and saw Greg Mulholland MP (for Leeds North West) elected as the Chair; and Brian Binley MP (for Northampton South) and Lord Bilston as joint Vice Chairs.

The meeting also appointed CAMRA, the Campaign for Real Ale to provide secretariat support to the Group and approved plans for the formation of a new Executive Committee of MPs and Peers.

Greg Mulholland MP, Chair of the All Party Parliamentary Save the Pub Group, said:

'In the last Parliament the Save the Pub Group was successful in persuading the Government to take seriously the threats facing Britain's pubs. The Group will build on this success in the new Parliament by effective campaigning on a whole range of issues including beer taxation, planning law, and reform of the beer tie.

'Early priorities for the Group include maintaining progress on reform of the beer tie, working with the new Government on the Decentralisation and Localism Bill which will introduce a Community Right to Buy for pubs threatened with closure and the Police Reform and Social Responsibility Bill which will ban the below cost sale of alcohol.'

Jonathan Mail, CAMRA's Head of Policy and Public Affairs, said:

'CAMRA is looking forward to supporting the Save the Pub Group in its objective to preserve and protect the British Pub. CAMRA will also be supporting MPs to run pub campaigns in their local constituencies in partnership with pub licensees and pub goers. The Save the Pub Group will undoubtedly play a key role in ensuring the Coalition Government bring forward a package of policies to support and incentivise well-run pubs.'

The Thurgoland Boundary walk is this years 2010 Charity Walk.

We will be raising money for the Barnsley Tykes Disabilities Football Club.

The club was founded in 2002 to give young people with learning difficulties or disabilities an opportunity to play football. The club now has around 60 players who meet at Barnsley football club each Wednesday evening to train. The club is actively looking for games and tournaments to play in. The players have various disabilities and teams are grouped depending on their ability. The club's aim is to progress onwards and upwards to the best of their ability. When a player has progressed to the advanced stage they are then trained as coaches to help the less able players.

The club needs funding for various projects as well as waterproof clothing, football boots as many of the players are on benefits and cannot afford these items. The club also pays for the lighting at Barnsley football club and any transport to matches and tournaments.

The majority of the help is purely by volunteers who are from all across the borough and all help in various ways. The players and committee are very grateful for any donations that both Barnsley CAMRA can raise throughout the year as well as direct donations. You can visit the football teams on Wednesdays between 4.30pm and 6pm at the Barnsley FC training ground. Ask for Molly Walker, you will be made most welcome. The club would also be interested if anyone is willing to volunteer, so if you have an interest in football, and can help people with disabilities then also please get in touch by calling Molly Walker on 747313.

Sponsored Walk

(Continued from page 12)

dale Sports Club—Venue is a few minutes walk from Dore & Totley railway station and on bus routes 97,98 (First) and 218 (TM Travel).

Friday 10-Sunday 12 September **British Festival of Ales** at the Black Swan, Fearby near Masham www.blackswan-masham.co.uk

Friday 10-Sunday 12 September **Swan and Slip Inn Beer and Cider Festival** at the Swan, 16 Bishopgate Street, York YO23 1JH and the Slip Inn, 20 Clementhorpe, York YO23 1AN www.theswanyork.co.uk and www.theslipinnyork.co.uk

Thursday 16-Saturday 18 September 2nd.

York Outdoor Beer & Cider Fest, Knavesmere, Marquees adjacent to the racecourse Thursday 16-Sunday 19 September Beer Festival at **The Navigation, Mirfield**, three minutes from the train station

Friday 17-Sunday 26 September **York Food & Drink Festival** includes a beer tent on Parliament Street

Thanks again to Bob Wallis and his team at Wakefield CAMRA for their help in compiling this section

Yes, we to, have yet another festival on the way.

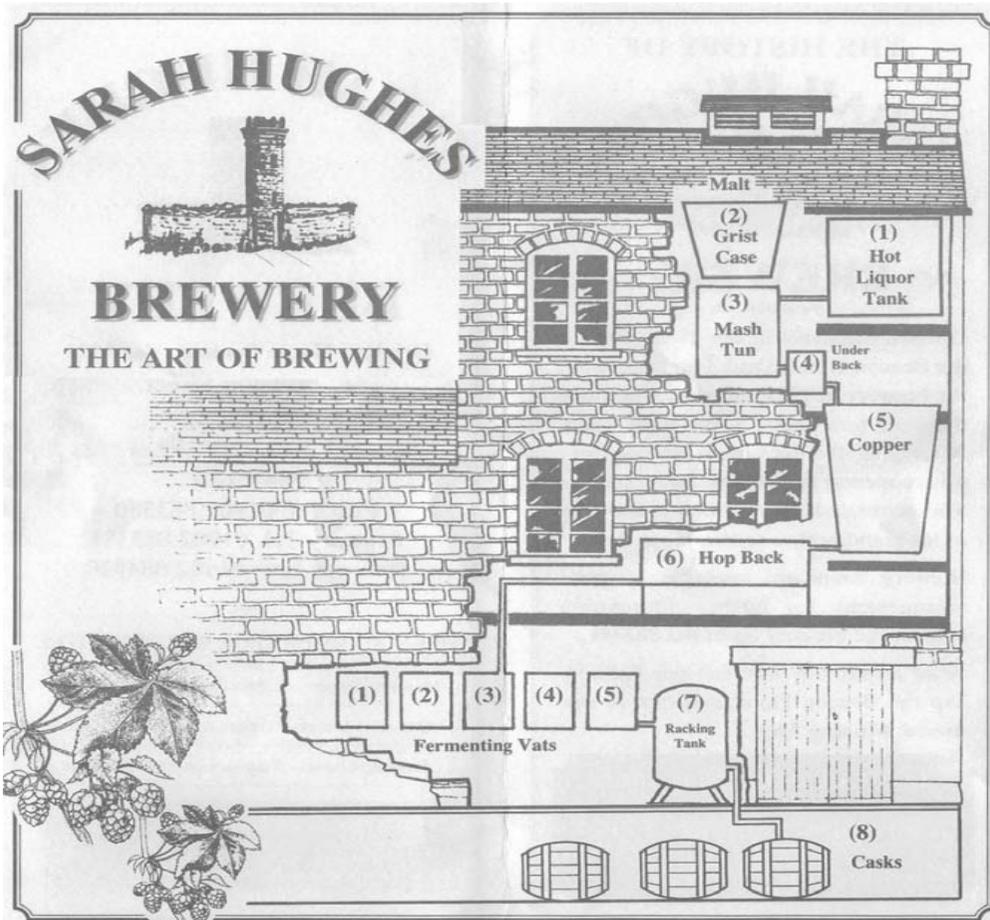
This England – long hot summer days – the thwack of leather on willow and quality cask beer. No, it's not a CAMRA fetish party it's a summer beer festival at Shaw Lane Sports Club.

The summer festival will be held over the August bank holiday weekend, that's Friday 27th August, Saturday 28th August and Sunday 29th August 2010- get these dates in your diary. We'll be open from 12 noon to 10.30pm every day.

There is a sport festival planned nearby for this weekend, but entry to the Shaw Lane site is free of charge, with a small £2 cover charge on entry to the beer festival, which will be in the Pavilion bar. We won't be doing advance ticket sales. You can spill out of the beer festival and watch Barnsley's 2nd XI play Whiston PC's 1st XI at cricket on Saturday.

The festival is still in the planning stage, but I expect to have 30 firkins of ale, mild, stout, cider, perry and imported lager. Our beers and cider will be at normal pub prices. There will be live entertainment outside on Friday and Saturday nights from 8pm and the Sports Club are planning to fire up the BBQ.

You can't be a real country unless you have a beer and an airline. It helps if you have some kind of a football team, or some nuclear weapons, but at the very least you need a beer - Frank Zappa



We were invited for our Annual Day Out to go and visit the Sarah Hughes Brewery near Dudley.

Opened originally in the 1860's behind the Beacon Hotel, Sarah Hughes bought the brewery in 1921 and started to brew the beer now called Dark Ruby Mild. After lying idle for 30 years the brewery was re-opened by John Hughes, who continued the tradition and recipe of his grandmother to this present day.

How the brewery works:

Water is boiled over night in the Hot Liquor Tank (1) ready for brewing the next day. The boiled water % malt (milled barley) from the grist case (2) is mixed in the Mash Tun (3) to make the mash. after 1 hour 30 minutes it is run off through the Under-back (4), then into the Copper (5). It is then boiled vigorously for 2 hours adding the hops etc. After boiling it is run off into the Hop-Back (6) for cooling to 20 degrees C. After 30 minutes it is run off from the Hop Back into the Fermenting Vats (1),(2),(3),(4), (5).

The Yeast is then added and the brew left to ferment for 6 days, during and after this the yeast is skimmed from the top of the beer and kept for the next brew.

The beer is then transferred to the Racking Tank (7) and left for 12 hours. After this it is then run off (Racked) into casks (8), these are then cool-stored, waiting for delivery or dropped into the cellar and kept for one week before sale.

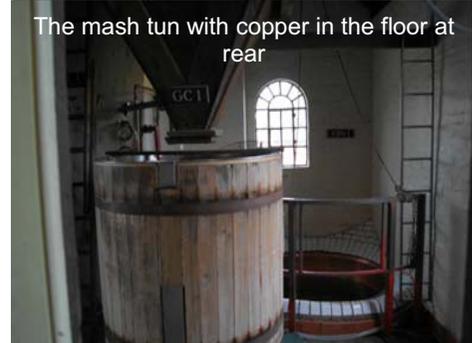
Thus endeth the visit and now the serious business begins!

Is your pint short? Then ask for a top up. Still short? See page 24

Page 14



We arrived early, and are waiting for The Beacon Hotel to open. The tower of the brewery is in the background.



The mash tun with copper in the floor at rear



The floor below, with the cooling and hop-back



HM Customs & Excise, Dudley



Afterwards we then went on a little trip around the Midlands calling at Silsdon, Wolverhampton and Derby



The Great Western, Wolverhampton



I can't remember this ones name!



The Royal Standard, Derby

Page 15 Looking For a Real Ale Pub in Barnsley? Visit www.barnsleycamra.org.uk/pubguide