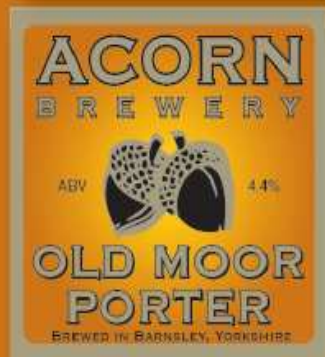
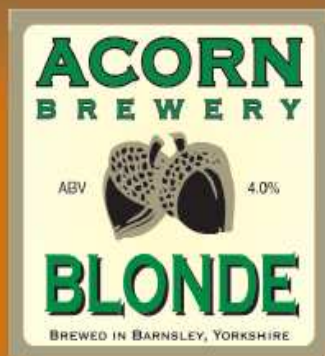
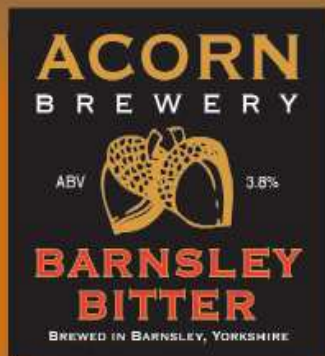


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Newsletter From The Barnsley Branch Of The Campaign For Real Ale.



CAMPAIGN
FOR
REAL ALE

THE BAR FREE

Barnsley Ale Report

Dec - Jan
2010 - 11

www.barnsleycamra.org.uk



Merry Christmas

Alcohol is more harmful than crack!

Screamed the tabloids after Professor Nutt released a report on the issue of substance abuse. However, his findings don't really compare to the headlines themselves, he is trying to match a legal substance, alcohol, with an illegal one, crack cocaine. The former is regularly used completely safely in society by an enormous percentage of the UK's population. Whilst the other is an illegal drug sold on the black market for a tiny number of drug users. Prof. Nutt compared the harm done in volume terms, so of course alcohol is more harmful when you compare it like that (as is crossing the road!).

This tabloid coverage is damaging and as ever does not reveal the whole truth; the scaremongers are seriously damaging the drinks industry and our freedom to enjoy ourselves responsibly. Just tell everyone who will listen that this edict is just wrong and perhaps we might be able to stop this stupidity. Will the government now ban drinking in all pubs and allow tobacco, pot, and cocaine instead, purely for health reasons?

What we really need is some way of stopping the anti-social binge, or excessive drinking that is caused by a few but affects us all, but how do we do that?

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**LESS THAN
20 MILES
BREWERY
TO BAR**

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

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

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

Updated November 2010

LocAle Pub Sudoku

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

How can you help?

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



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



SOCIAL EVENTS CALENDAR

Contact details on page 26

DECEMBER

Wednesday 8th: Tasting Panel Tasting Social. Catch 7.14pm train to Sheffield. We start in the Sheffield Tap then pop over to the Rutland Arms before travelling home on the 10.06pm train. You don't have to be on the Tasting Panel or even be a CAMRA member to join us on this Imbibers Evening.

Tuesday 14th: Short branch meeting starts at 7.30pm at the Courthouse, Barnsley and ends at 8.30pm followed by a Christmas wander around Barnsley Town Centre Real Ale Pubs.

Barnsley CAMRA would like to wish everyone a very Merry Christmas and Happy New Year

JANUARY

Wednesday 5th: Wombwell Survey Social Part 2. Meet at the Alma, Alma Street at 7.45pm (see our website for full details nearer the date)

Sunday 9th: Join us at the Annual, ever so popular "Not The Christmas Party" at the Dove Inn, Doncaster Rd, Barnsley. Price per head is £9 and include cost of buffet, and 2 pints of real ale. Plus there will be games and raffle. Start 12 noon till 4pm.

Saturday 15th: Eastern Outpost survey for GBG 2012. Pick up from Joseph Bramah at 6pm, price is £5 If you go on the Western Outpost trip on 22nd the cost is £8

for both.

Tuesday 18th: The Bar distribution and social at George and Dragon, Summer lane. Starts at 8pm

Saturday 22nd: Western Outpost survey for GBG 2012. Pick up from the Joseph Bramah at 6pm, price is £5 If you go on the Eastern Outpost trip on 15th the cost is £8 for both.

Tuesday 25th: Branch meeting and social at Harborough Hills W.M.C. Vernon Street, Barnsley Starts at 8pm

Wednesday 26th: GBG2012 Voting meeting. (TBC) The Miners Arms, Old Town 7.30pm start

Bus times change far too often so please take the information printed here as a guide, though it was correct as we went to print. Bus times seem unable to keep to a fixed timetable for more than 2 to 3 months. So I strongly suggest you to check before heading out The train timetable changes on 12th December 2010

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

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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beerfestival@barnsleycamra.org.uk

COPY DEADLINE

The deadline for news, articles and adverts to be considered for publication is **Friday 31st. Dec. 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



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Pub-Friendly Government Promised

The Prime Minister, David Cameron, recently used Parliamentary Question Time to speak of his big support for pubs and his wish to deliver a "pub-friendly Government". This commitment from the Prime Ministers follows his recent decision to appoint a Community Pubs Minister following a high profile CAMRA campaign.

The Government's support for pubs is already demonstrated by plans to ban below cost alcohol sales in the off trade and introducing a community right to buy for pubs under threat of being lost.

CAMRA will be pressing the Prime Minister and the Community Pubs Minister to continue their support for pubs by backing the CAMRA supported Protection of Local Services (Planning) Bill. This Bill will give Councils' powers to close planning law loopholes which developers use to demolish or convert a pub without the need for planning permission.

Editor of the Year

Tom Stainer, Editor of CAMRA's BEER Magazine (and of course, 'What's Brewing') was recently voted Editor of the Year in the Customer Magazine (consumer readership) category of the British Society of Magazine Editor awards.

BEER, which was launched in August 2008, is CAMRA's membership magazine and is produced quarterly.

Tom Stainer said, "This is a tremendous accolade for not just the BEER team, but CAMRA and real ale as a whole. To recognise beer and pubs as such a vital and exciting subject matter among extremely high-quality and high-profile competition makes it even more rewarding to pick up the prize."

Mike Benner, CAMRA's Chief Executive congratulated Tom and his team and said, "This is fantastic news for Tom and his team and for all involved in the wonderful BEER magazine. It's great to see a magazine about beer, our national drink, win such a prestigious title."



BEER has been a huge success for CAMRA and its very satisfying to see all the hard work get its just rewards."

The award was presented to Tom by TV's 'Pub Landlord' Al Murray! (on the left)

Wentworth Cup



The event was held at The Pheonix Sports and social club at Brinsworth in Rotherham. As last year's victors Rotherham Camra had the choice of what sport to play and de-

ecided on a game of croquet. The matches were refereed and coached by Rotherham Camra Secretary Steve Burns. The competition was a fierce affair with a wealth of



dirty but legal tactics being used. In the end it came down to the last game and Rotherham were crowned winners winning 3 games

to 2. After the match members enjoyed a great buffet thanks to the club. Rotherham's win means that they will host the competition again next year and get to choose the sport.



Cider Rips

Cider and Perry Report

by Joanne Herman,
Festival Reporter
GBBF 2010

What's the ap-peel?

On my third day as CAMRA festival reporter at the Great British Beer Festival, rather than visit the bars and beers I was familiar with I decided to venture outside my comfort zone and explore the mysterious world of cider and perry.

As a real ale enthusiast, I was largely ignorant of these curiously named drinks and was keen to learn more about them and understand how big a part cider and perry play at the GBBF. Of course I didn't assume that festival goers only come here for beer - this much is evident from the large crowds surrounding the cider bar. However I did detect a divide between those who come to the festival for the beer and those who come for the cider, made from apples and the perry, produced from pears.

Bitter sweet symphony

It seems that cider and perry drinkers possess a slightly different palate compared to a typical real ale drinker. They tend to favour the dry, medium or sweet fruity tastes in contrast to the smoky, malty, bitter or even citrus flavours found in beer. They are attracted by the smooth, gasless qualities which make their drinks so quaffable.

According to Chris Rouse - Cider and Perry Bar manager (North West Essex), the recent growth in cider and perry drinking comes from the introduction of sweeter varieties. At this year's festival more people are gravitating to-



wards the sweeter end of the cider and perry spectrum than ever before - the sweeter ciders and perries proving most popular closely followed by the medium and dry varieties in that order.

So who is drinking all this sweet stuff? According to Gilliam Williams, former chair of the Apple Committee, it's the younger audience who are getting stuck in. Instead of the "industrial ciders"

which we all know and which are featured regularly on supermarket shelves, this audience is more inquisitive and socially aware. They are moving away from mass produced, cold, fizzy and pasteurized forms in favour of naturally fermented apple and pear juice with real flavour.

As one veteran cider drinker and CAMRA steward at the festival rightly pointed out, when the larger corporate companies began to promote the mass produced ciders and perries (or pear ciders as they are often incorrectly called) on national television, it inadvertently gave Real cider and perry makers a platform to profile themselves against. Rather than seeing this as a threat, smaller cider and perry producers saw it as an opportunity to distinguish their distinctly different naturally produced flavoursome products and market them to a younger more discerning audience.

Younger drinkers are certainly becoming more cider-savvy, particularly the ladies! This year's GBBF has also seen more people are asking for perry - rather than "pear cider". Watching them at the bar it is evident that they are an enthusiastic bunch and relish comparing the different flavours on offer. "Consumers are now more knowledgeable and have a discerning palate" states Chris Rouse "the number of people asking for 'pear cider' has declined this year which is a good sign and a lot of people

(Continued on page 11)

CHAMPIONS TABLE

BARNSELEY CAMRA AWARD WINNERS

Waggon and Horses

Langsett
Autumn Pub of the Season 2010

The Dove Inn

Barnsley
Summer Pub of the Season 2010

Shaw Lane Sports Club

Shaw Lane, Barnsley
Club of the Year 2010

The Market

Elsecar
Pub of the Year 2010

The Market

Elsecar
Spring Pub of the Season 2010

The Millers Inn

Low Barugh
Winter Pub of the Season 2009/10

Conservative Club

Barnsley
Autumn 2009 Pub of the Season

The Silkstone Inn

Barnsley
Summer 2009 Pub of the Season

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

In the Tap Room

The editorial of the Good Pub Guide 2009 highlighted an issue that is vexing an increasing number of people. Read what it has to say :-

This year more readers than ever before have complained to us about pub visits being spoilt for them by badly behaved children running around unchecked. As one said: 'Far too many pubs let children run around playing near the bar like they are at play school.' Another: 'They completely spoil it for aficionados like myself who love "proper pubs"... I am sick of going into a pub and feeling I am at play school.' Another: 'No longer can one enjoy an adult evening without feeling that one is dining in a crèche.' As one pointed out: 'It's not the kids' fault, it's the b----y stupid parents who let their kids run riot in a place where hot food and drink is being served.' Another agreed: 'I find it very helpful to be able to take children to the pub on special occasions. The moment any of them cause a problem to adult drinkers we remove them from the pub without ceremony. Surely any problem is entirely the fault of ill-disciplined parents. I feel so sorry for hard-working landlords who have to deal with bad manners from parents who ought to know better. It is so often the parents who should be asked to leave!' But take care about that: one of our readers, a solicitor in his sixties, asked a doting father if there was any possibility of his keeping his obviously sick baby quiet - the father suggested that they resolved the matter outside!

This is a peculiarly British problem: in continental restaurants and cafés it's normal to see families with children, not normal to see kids spoil things for grown-ups. So we have considerable sympathy with the landlord of one charming Sussex pub who told us that he had decided it 'just didn't suit children', as he didn't want to do plates of chips or burgers and didn't want to have to look after customers' children while they had a meal and a few drinks. However, over 90% of the pubs in this Guide do allow children (an increase of about 10% in just the last four years). And there are plenty of pub-going families whose well behaved children cause no problem.

We confess that we can't see an easy solution. It's easy to say that we could start treating parents who let their children run riot with the disdain normally reserved for lager louts. But would that have any impact on people who think they are entitled to a thoroughly relaxed family day out? And you can imagine the retort when a publican asks a badly behaved family to quieten their children: 'We've just spent over 50 quid here, do you want us to leave without paying?'

Jeff Harrison

Our Advertisers at a Glance

The Commercial - Chapeltown - Page 6
 Boxer Game Machines—Page 6
 Dog & Partridge - Flouch - Page 10
 H.B.Clarks Brewery - Wakefield - Page 18
 Acorn Brewery - Wombwell - Back Cover
 Thornbridge Brewery - Derbyshire - Page 8
 The Devonshire Cat - Sheffield - Page 18
 The George & Dragon - Barnsley - Page 6

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 MEMBERS' WEEKEND & AGM 2011

SHEFFIELD
 2011



Octagon Centre
 University of Sheffield
 15-17th April 2011

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

The **Crown and Anchor** at Barugh Green is adding Greene King IPA as a permanent beer and offering a changing guest beer, recent ales include Acorn Old Moor Porter, Concertina Drunken Witch, Youngs Special and Ruddles County. Neil Fletcher also picked up the Best Cellar 2010 Award for Yorkshire and North East run by Innserve.

We say farewell to licensees from the **Wentworth Arms**, Penistone and The **George and Dragon**, Barnsley. Both these pubs have been in the good beer guide over the years and Barnsley CAMRA would like to offer a thank you to licensees of both pubs.

The **Flying Dutchman** at Jump, the **Priory Arms** at Cundy Cross and the **Lundwood Hotel** at Lundwood and the **Railway** at Wombwell have all closed.

The **Old Crown** at Penistone is offering a guest beer as is the **Britannia** at Spring Vale, Penistone. Also at Penistone, the **Royal British Legion Club** as introduced a second real ale.

We have been informed that **Jump W.M.C.** may be offering a real ale, though at this time I have not been out to confirm, though the club has had real ales on in the past.

Ardley W.M.C. has removed cask Johns from its bar. **Harborough Hills Club** is coming to terms with the damage caused by Hull away fans the other week. The club did offer a place for away fans to drink but will now be thinking twice before allowing police escorted fans into the club.

Punch Taverns look to be set to spend some money on a few of their pubs in the area. Planning has been submitted to refurbish the **Rose and Crown** at Hoylandswaine and the **Crystal Palace** at Thurlstone.

The **Blacksmiths Arms** at Thurlstone is about to offer real ale for the first time in years, the licensee said he was willing to give real ales a go after consultation with his pubs area manager. He will offer a permanent session beer alongside a changing ale.

Barnsley CAMRA and **wearebarnsley.com** recently and jointly promoted its first **Pubs Week**. Feedback from some pubs were very favourable and we look forward to having a second week of promoting Local Pubs in 2011, the dates for your diary are 7th to 13th November 2011. If you have and interesting things going off in your local, let us know now and we will add it to our events list on the website.

& Brewery News

Wentworth Brewery

Earlier this year Wentworth brewed a range of stouts that proved so popular they are continuing to brew them until further notice.

The four speciality flavoured stouts were: chilli, port, vanilla and liquorice, in addition was an Extra Hot Chilli Stout for The Commercial in Chapeltown, Sheffield. All the Stouts were 4.5% except for the Port which was 4.9%.

October saw a new range of specials which included Damson Porter 5.2% & Meathead 3.8% For November a couple of bonfire night themed beers were available - Burnt Fingers 4.5% and Sparkling Eruption 4.7%.

Wentworth bottle about a dozen beers for Rhythm & Booze which include Ronnie's 'owd Cock and Bobby Dazzler. They are also bottling Snowman's Revenge, which will be available in December in time for Christmas. Barnsley CAMRA has not been informed if any of the beers in bottles are bottle conditioned real ale. More info on the

centre pages.

H.B.Clarks

The "Film Legend" Birthday beers are near their finally and the last couple of beers in the series are Kirk Douglas (December), a 4.2% abv. pale amber beer with a sweet malty flavour but a lasting, bitter finish. And to end the range in January it's Cary Grant at 4% abv, a light gold bitter with a delicate grapefruit aroma and fresh, bitter, citrus flavour.

The season of rare birds continues with through winter with Velvet Scoter. This is a 4.4% pale and easy drinking beer with fresh hop aroma with a hint of malt, this leads to a dry finish. This beer will be available from December through to February.

Over the Christmas holidays you will also be able to try Christmas Cracker, a 4.8% warming porter with a lingering malty flavour.

Nigel Craft

Member's weekend

Just a reminder that the 2011 Members weekend is taking place in Sheffield on the 15th.—17 April. You'll be able to:-

- Review what's been happening at branch, regional, and national level over the past year.
- Have you're say, review campaigning themes and form policy.
- Hear guest speakers on issues relating to beer, brewing and key campaigns.
- Meet the formal requirements of an AGM, including presentation of accounts.
- Meet up with CAMRA members from around the country, National Executive and HQ staff members.
- Discuss ideas to forward the campaign through workshops, policy discussion groups and seminars.
- Enjoy a few drinks with local specialities in the members bars.
- Visit pubs in Sheffield and the surrounding areas.
- Visit local breweries on organised trips.

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 •Friday 21st January 12.00 - 22.30
 •Saturday 22nd January 12.00 - 22.30
 *Food Available All Sessions

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 •Friday (until 4.30pm) £3
 •Friday after 4.30pm £5 •Saturday £4
 *£1 Discount for CAMRA members except Thursday FREE all day
 *Tickets available on the door
 *Souvenir Programme £1

ENTERTAINMENT
 •Saturday Evening - Doctor Busker
 •Saturday - Fancy Dress Day - Victorian Theme (optional)
 •Great Pizzas!

Over 18's only except Saturday afternoon when families most welcome
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Food is available (lunch and evenings) from the menu or the day's specials board.
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Date of Birth (dd/mm/yyyy)

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Tel No (s)

Partner's Details (if Joint Membership)

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

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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

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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 119,100 (374 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.C.Little of South Anston. He shall be drinking his prize at The Silkstone, Barnsley. He shall be receiving his reward shortly.

The answer was Peterborough. and the pub is the Brewery Tap, the home of Oakham Ales. You can view the brewery though a glass wall of the pub!



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

Fruit curd, butter and cheeses.

It has been a good autumn for fruit; especially apples so it seems a good time to consider an apple and cider recipe, ingredients that are quintessentially English.

Fruit curds, fruit butters and fruit cheeses are not dairy products but very smooth fruit pastes, with curd being the most soft and cheese the most firm. They are served sliced on bread instead of butter or with bread and real cheese in wealthier households. Speciality cheese shops like Paxton & Whitfield sell jars of sweet products to serve with cheese. I found a jar of pear & vanilla confit, to serve with hard cheese, at the back of my kitchen cupboard and I saw similar products for sale in the cheese section of French supermarkets. I have not seen this before and never on an artisan market stall so I assume that this is a new trend in France. Fruit cheeses are mentioned in English medieval texts and antique collectors look for the small copper moulds that Victorian cooks used to serve medlar cheese. (A medlar is a strange pear type fruit that looks like a pomegranate)

These fruit cheeses appear across the world from New England to Pakistan and the Spanish have a traditional quince paste called membrillo and the Portuguese version is marmelada.

At first these fruit pastes seemed strange but fruit preserves, cheese and ham appear with continental breakfast buffets, the Belgians favouring pear spread. The origin of marmalade is the Spanish quince dish, membrillo but made with Spanish Seville oranges.

A traditional Jersey dish is Jersey Black Butter. This is being revived and promoted as part of Jersey's food history. Before tourism and large-scale dairy production Jersey produced apples and cider using up to 20% of the arable land. On Black Butter Night locals got together to peel apples and make the preserve. There is a fascinating archive film showing one of these evenings. The preserve is called black because of the inclusion of liquorice and treacle. To give a flavour of the evening, the locals peeled something like 1400lbs of apples and used 20 gallons of cider and 3lb of spices. Cooking the butter took 30 hours then it needed to be pulped and bottled.

There has also been press and CAMRA comment about perry and cider perry. Perry is made from

perry pears, which are grown on a small scale so perry is an artisan product. Cider is made from apples and can be artisan or bulk fizz. Is mass produced perry cider an authentic product or a marketing tool made with pear essence?

I bought a jar of black butter and also made a batch of cideder apple butter using an adapted version of an old Marks & Spencer recipe. The cider butter tastes of apple and the Black Butter has a stronger mixed spice and citrus flavour.

I used M & S vintage dry cider from Thatcher's of Somerset, which was pleasant to drink, but I noticed that it was made from apple concentrate. I have halved the original quantities but it still made 4lb+. I am going to use it as apple sauce and to glaze pork/ham. It does not keep beyond 6 months so I have stored mine in the fridge.



Cidered apple butter

- 2lb chopped Bramley apples (skin & core)
- 1 pint cider
- ½ cinnamon stick
- 6 cloves
- 1lb 8 oz sugar approx
- Clean, warm jam jars with covers & lids

Slowly cook all the ingredients except the sugar until it is very soft. Remove the spices and press through a sieve (not food processor which chops the skin) Weigh the pulp and return it to the pan Add 12oz sugar for each pound apple pulp. Slowly warm to dissolve the sugar then cook until it is creamy (stir as it sticks) Cool for a few moments, pour into warm jars then cover.

The tradition of black buttermaking has been captured on a film premiered at the Jersey Museum. June 2010 www.news.bbc.co.uk/local/jersey/hi/people_and.../8734100.

Home Preserves by Jackie Burrow 1979 Sundial Books London

Elsecar Survey

8th September 2010

Pub: Clothiers

Cask ales available None

Our survey of Elsecar started at the Clothiers. Situated on a corner at the top of the hill the Clothiers is a stone fronted traditional pub. Inside the pub has two medium sized rooms. On our visit the pub was fairly quiet with only a handful of drinkers. The range of drinks available was typical keg products with the exception of Theakstons Dark (Keg Mild.) It just seemed a pity that no cask ale was offered unlike most of the other pubs in the area.

Pub: The Fitzwilliam

Cask ales available Guest Beers.

The Fitzwilliam has undergone some major changes since our last visit. The outdoor area has been totally transformed with a kids play area and fantastic outside seating area. Inside the pub has been tastefully re decorated. We were welcomed with three cask ale's and I really enjoyed The Blonde Bombshell from Old Mill brewery. The pubs was quite busy with lots of locals creating a good atmosphere. Well worth a visit.

Pub: The Crown

Cask ales available Tetley's Cask, Guest Ale

Lovely stone fronted roadside pub. Inside the pub has two rooms one of which is a plush lounge area with lots of sporting memorabilia adorning the walls. On our visit we found the guest beer was Adnams Explorer and in fantastic condition. The pubs was quiet with a few locals enjoying the cosy atmosphere.

Pub: The Milton Arms

Cask ales available Guest Beers

The Milton is closed Wednesday nights, But this fantastic pub has an award winning beer garden and aviaries. No matter what age the Milton caters for all with attended kids welcome until 9:45 pm. The multi room pub has a cosy feel and the walls are adorned with pictures and local memorabilia. Events here include Domino knock out night and two quiz nights.

Black sheep bitter and two guest beers are on offer but please note the pub is closed all day Wednesdays.

Pub: The Ship Inn

Cask ales available None

The Ship Inn in Elsecar is typical of lots of pubs in our area. The pub has seen a lot of different licenses over recent times. On our visit the landlady was shortly to leave as they were taking on a pub in Halifax. The pub is a typical of the area and was pleasant although the range of drinks on offer was very limited. The hand pump on the bar hadn't dispensed any cask ale for some time. Since our visit the pub has been closed but has thankfully reopened under new management.

(Continued on page 18)



Competition

Win Four Pints of your choice



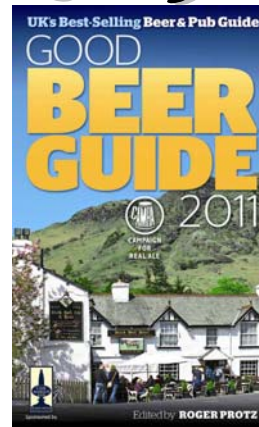
A bit different again!
The picture is from our archives, I have blacked out the name, all you have to do is tell me what the pub is now called

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

(Address and number on p26). **Closing date is Friday 31st. Dec 2010.**

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

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See Order Form Page 16.



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Did thirst for beer lead to civilization?

Some archaeologists have said that there is a possibility that beer may have helped lead to the rise of civilization.

Their argument is that Stone Age farmers were domesticating cereals not so much to fill their stomachs but to lighten their heads, by turning the grains into beer.

Signs that people went to great lengths to obtain grains despite the hard work needed to make them edible, plus the knowledge that feasts were important community-building gatherings, support the idea that cereal grains were being turned into beer, said archaeologist Brian Hayden at Simon Fraser University in Canada.

"Beer is sacred stuff in most traditional societies," Live Science quoted Hayden, as saying.

The advent of agriculture began in the Neolithic Period of the Stone Age about 11,500 years ago. Once-nomadic groups of people had settled down and were coming into contact with each other more often, spurring the establishment of more complex social customs that set the foundation of more-intricate communities.

The Neolithic peoples living in the large area of Southwest Asia called the Levant developed from the Natufian culture, pioneers in the use of wild cereals, which would evolve into true farming and more settled behavior. The most obvious explanation for such cultivation is that it was done in order to eat.

Archaeological evidence suggests that until the Neolithic, cereals such as barley and rice constituted only a minor element of diets, most likely because they require so much labor to get anything edible from them - one typically has to gather, winnow, husk and grind them, all very time-consuming tasks.

However, sites in Syria suggest that people nevertheless went to unusual lengths at times just to procure cereal grains - up to 40 to 60 miles. One might speculate, Hayden said, that the labor associated with grains could have made them attractive in feasts in which guests would be offered foods that were difficult or expensive to prepare, and beer could have been a key reason to procure the grains used to make them.

"It's not that drinking and brewing by itself helped start cultivation, it's this context of feasts that links beer and the emergence of complex societies," Hayden said.

Feasts would have been more than simple get-togethers - such ceremonies have held vital social significance for millennia, from the Last Supper to the first Thanksgiving.

"Feasts are essential in traditional societies for creating debts, for creating factions, for creating bonds between people, for creating political power, for creating support networks, and all of this is essential for developing more complex kinds of societies," Hayden explained.

"In traditional feasts throughout the world, there are three ingredients that are almost universally present," he said. "One is meat. The second is some kind of cereal grain, at least in the Northern Hemisphere, in the form of breads or porridge or the like. The third is alcohol, and because you need surplus grain to put into it, as well as time and effort, it's produced almost only in traditional societies for special occasions to impress guests, make them happy, and alter their attitudes favorably toward hosts."

The brewing of alcohol seems to have been a very early development linked with initial domestication, seen during Neolithic times in China, the Sudan, the first pottery in Greece and possibly with the first use of maize. Hayden said circumstantial evidence for brewing has been seen in the Natufian, in that all the technology needed to make it is there - cultivated yeast, grindstones, vessels for brewing and fire-cracked rocks as signs of the heating needed to prepare the mash.

"We still don't have the smoking gun for brewing in the Natufian, with beer residues in the bottom of stone cups or anything like that," Hayden said.

"But hopefully people will start looking for that-people haven't yet."

Hayden is planning to submit research on the origins of beer to the journal *Current Anthropology*. Noted, not the most interesting read in *Barnsley*.

Ginger Wine

This is a brief guide to brew your own tippel for the festive season. It is my recipe that I have used for approximately 15 brews, the quantities are for FIVE gallons, just reduce appropriately for lesser quantities.

Preparation takes all one afternoon, so make sure you have enough time to finish in one go, once in the fermenter, it looks after itself, with just a little nursing every few days. If you start straight away it should be done just in time for Christmas, but certainly by New Year.

- 3 x kgs Root Ginger
- 3 x large Jalapeno Chillies (de-seeded)
- 1 x tsp Pectolaze (optional)
- 2 x kgs Granulated Sugar
- 1 x tsp Wine Yeast
- 2 x Campdon Tablets
- 1 x sheet Gelatine (optional)

1. Buy root ginger, use an ethnic shop, not a supermarket, it's far to expensive in them, try to get pieces that are round and fat (makes it easier to peel!)



2. Break the ginger into golf-ball sized lumps, and do your best to peel, don't need to remove all the skin, but you'll have problems getting the wine to clear later on.



3. Once peeled, finely chop into rice crispy-sized bits, and leave to soak in 1 x kettle-full hot water.

4. Pour the chopped ginger, very finely chopped chillies and hot water into a food processor / liquidiser and reduce to a smoothie type consistency

5. Pour this mixture into a big pan, or a couple of smaller ones, add 500g of the sugar and stir well, gently heat to a simmer and leave for approx 10mins, the colour will change from a yellow/green to a light

straw colour, at this point add the pectolaze, and leave to stand for 30 mins. to cool slightly.

6. Into your fermenter half fill with warm water and then pour in the ginger syrup, top up to 3/4 full with cold water (do not go to top, otherwise it will bubble over)

7. Leave to cool to room temperature (about 15 / 20 C. and add yeast, give a good stir / shake, and fit an air-lock.

8. It probably won't start fermenting straight away, normally takes a couple of days, but keep at room temperature, and watch for bubbles in the air-lock.

9. Every 3-4 days the bubbles will slow down, this is your clue that the wine needs feeding, unscrew the lid and add some more sugar 250g a time, give a good stir and replace the cap

10. When you've run out of sugar (about 3 weeks) and the bubbles have stopped, add the two crushed campdon tablets, and move the fermenter to a cool place, to settle.

11. Couple of days later draw off a wine glass full and test a mouthful, if not clear, dissolve the gelatine into a cup of boiling water, and add to the wine giving a good stir, and return to the cool place, 'till clearish

12. Now to bottle, into each one add tsp sugar, cap tightly and drink in a few days time.

13. It will turn out to be around 10/12% ABV. so it is quite powerful! Be careful.

All the equipment, and ingredients are available locally. If anyone is having any problems with this, please don't hesitate to get in touch. Merry Christmas!



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Audrey and Steve Receiving Their 2006 Pub of the Year Award

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Currently hovering over the relegation zone, Barnsley FC badly need some away points, as well as a more assured home performance, to climb back up the table. Writing after a very disappointing home defeat to Leicester and not winning any away games so far this season, the Reds must re-group and push onwards now before it's too late!

However turning to the new 2011 Good Beer Guide (G.B.G.) for the best away ale pubs is always a pleasant distraction, especially as the next fixture is so close: -

Saturday 4th. December - Doncaster

Our nearest rivals are doing a lot better than Barnsley so far this season, and proudly boast six G.B.G. entries this year. Having just visited the new Toad Brewery see page 15 (opposite the new football ground) and the Corner Pin, 145 St. Sepulchre Gate West DN1 3AH, we can recommend both: the brewery for a pint just before or after the game, the pub at any time. The Corner Pin is a traditional street-corner pub situated just a short walk from the town centre and the Travel Interchange. Recently relieved from demolition the Pin celebrated by earning the Cask Marque and a local Pub of the Season award. It comprises a smart lounge and a public bar, with an outside drinking area to the rear. Up to three guest beers are on offer, often sourced from local microbreweries.

Open noon 'till midnight Saturdays. Tel: (01302) 340670

Saturday 18th. December - Millwall

A brand new Away Ale venue and the nearest G.B.G. pub is in SE8 Depford: the Dog and Bell, 116 Prince Street SE8 3JD, about one mile from The Den, From the 1860's the pub was the Royal Marine and its current name dates back to an earlier pub that existed here. A much-loved moderate-sized Victorian freehouse, it has survived the now closed wharves and dockyard it was built to serve. It offers three guest ales and several Belgium bottled beers, plus the permanent Fuller's London Pride, ESB and seasonal beer. The modern kitchen is reassuringly open to view from its walled yard behind the pub.

Open noon 'till 11:30 Saturdays. Tel: (020) 8692 5664

Tuesday 28th December – Swansea

Swansea's G.B.G. section contains six recommended pubs and we've visited three previously, so going for a



CHAMPION
AWAY ALES

With Laurence Mace

fresh entry we'll pick the Wig, 134-136 St. Helen's Road SA1 4BL, quite near the old Vetch Field ground. A short walk from the city centre, the Wig is approached by a number of steps with disabled access to the right. The L-shaped interior includes a bright, comfortable, open-plan area to the front with a smaller games room with darts and pool to the rear. Outside seating is popular in summer, with a covered smoking area. Five handpumps serve a rotating range of beers, often from

Adnams, Cottage and Rhydney breweries. High quality food is available until 8pm (6pm Sunday). Open: 11am 'till 11pm Tuesdays (NB. check as it's a Bank Holiday)
 Tel: (01792) 466519 web: thewigswansea.co.uk

Saturday 1st January 2011 – Nottingham Forest

There's a magnificent ten choices in Nottingham Central part of the G.B.G. for your delectation. Only three of them have featured before in this column so there's plenty to go at! The Canalhouse 48-52 Canal Street NE1 7EH is a listed three-storey Castle Rock pub with a canal inlet on the inside, traversed by wooden walkways. It used to house a canal museum before it was converted into an open-plan pub that retains a certain quite cosiness. One floor doubles as a function room that has hosted multiple beer festivals – including SIBA champions. The canal-side decked patio is very popular in summer, half-covered and heated for overcast evenings. Food available daily is varied in choice. Castle Rock Harvest Ale is the permanent beer.

Open: noon 'till 1am Saturdays (NB. check as it's a bank holiday)
 Tel: (0115) 955 5060 nearest tram: Station Street.

Saturday 15th. January – Hull

Hull boasts seven pubs in the G.B.G. and today we'll feature Walters, 21 Scale Lane, HU1 1LF. The pubs name recalls a 1920's barbershop on the same premises. Although Walter's is a modern café bar in style it is a haven in an area of the old town that is over populated by fashion bars. Sixteen handpumps offer ten real ales, usually including beers from local breweries Great Newsome and Wold Top, and six ciders. Belgium and German draught and bottled beers are also available. Am over 21's door policy operates. CAMRA's Hull Pub of the Year 2009. Open: noon 'till 11pm Saturdays Tel: (01482) 224004
 Web: waltersbar.co.uk

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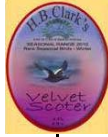
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Rick Pomfret is the Cask Ales Manager
Tel. 07801 922473 or Your Nearest Depot

(Continued from page 8)

Pub: The Market Hotel.

Cask ales available Guest Beers

Barnsley Camra pub of the year 2010 and its easy to see why. This fantastic pub situated at the side of the Elsecar heritage Centre offers the discerning drinker a wealth of tipples to wet their appetite. One our visit the pub was busy with locals. The four fast changing guest beers were from local micro breweries and the range changed whilst we were there. The cask ale is exceptional value at £2.20 a pint and its easy to see why the pub is loved by so many members.

Phil Gregg



(Continued from page 4)

who sample them who are not CAMRA members join at the festival".

CAMRA is doing its utmost to improve consumer awareness. This year it is offering members and non members the opportunity to visit cider and perry producers so that they can see, first hand, how real cider and perry is made.

CAMRA is also actively helping publicans set up cider and perry festivals in their area. Although beer festivals around the country are now well established, many publicans recognize the increasing popularity of real cider and perry and are keen to satisfy the demand.

Simon Reed, co producer of Rough Old Wife

cider which featured at this year's GBBF explained that real cider is a growing industry and will continue to expand to satisfy demand. Pubs that offer a range of real ales attract an audience who seek variety and quality. Cider and perry drinkers are no different. The taste of a particular cider can differ from one year to the next, due to the fruit. Environmental conditions also play a big part in the production of cider and perry making. Just like a vintage year in wine, the taste of particular cider can vary due to the growing conditions of apples and pears. This all adds to the excitement and unpredictability in apple and pear production.

Pub Closures

This is a copy of an e-mail we have sent to the Development Control team at Barnsley Council:-

On behalf of our branches current 340 members I would like to object to the recent planning application

2010/1324 to demolish The Flouch Public House, Hazelhead & build seven houses including access.

The Flouch Inn has long been an iconic and well known pub located at the entrance to the Barnsley Borough on one of the main Trans Pennine routes. The area around the Flouch Inn has recently seen the closure and subsequent planning application for housing of another community pub The Victoria at Crow Edge. The loss of the Flouch would mean a loss of a local community resource. The local area has recently seen an application for a brewery and visitors centre which at Camra we fully support. The brewery and visitors centre should bring people and subsequently trade into the area therefore creating a demand for local pubs that support local produce

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

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

A major part of the application other than the loss of the pub that we also feel is worrying is the access to the site. Situated on the busiest road in the borough the siting of a housing development so close to a major road would almost certainly create problems with noise and access. We look forward to your response.

*Yours truly,
Phil Gregg*

Pubs Officer Barnsley Camra

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

Enjoy excellent beer and food in a relaxed and friendly atmosphere

Here at the Devonshire Cat!

Festivals around Here

A very quiet time approaches us over the winter months, always the same this time of year, because of the weather and dodgy public transport, however there are a few to savour, and enjoy at your leisure.

Wednesday 1st December Sunday 5th December.
Winter Beer Festival, over 50 ales The Star Inn, Folly Hall, Huddersfield.

Friday 3-Sunday 5 December **Merryfossmas Beer Festival** at the Village Inn, Wilberfoss, open 12.00 till late all weekend - with lots of different Christmas Special Real Ales, buses 744 and 746 from Wakefield

Thursday 9-Sunday 12 December Annual **Midwinter Beer Festival** at Suddabys Crown Hotel, Malton.

Friday 10-Saturday 11 December **Doncaster Racecourse's own Annual Beer Festival** probably in the "Ale on the Rail" and "The Motivator" bars, over 25 different beers including ciders and bottled beers as well as real ale) concurrent with race meeting

Friday 10-Saturday 11 December **Winter Beer Festival** at the Slip Inn, Clementhorpe, York

Friday 10-Sunday 12 December **First Beer Festival** at the Wadkin Arms, Cliffe Road, Osgodby near Selby YO8 5HU (just off A63 in village) 7 extra beers + 4 regulars including a mild www.wadkinarms.co.uk

Friday 17-Saturday 18 December **Christmas Festival of Music** at the Waggon & Horses, Lawrence Street, York with 8 Christmas beers, mulled wines and mulled ciders.

Saturday 18 December **The Scoopers Xmas Party**, a walk around Sheffield's 'Valley of Beer', this is the time of year to meet old friends and if bothered tick off the Tickers, we normally meet at Harlequin, Nursery Street 11:00 am.

19-22 January 2011 National Winter Ales Festival Sheridan Suite, Oldham Road, Manchester, M40 8EA
The biggest Winter Ales Festival yet!

With a selection of 200 beers, real ale in a bottle, ciders and perrys we lay down the challenge that we will be able to find something which suits your tastes. See ad. on page 6.

And now for some dates for your festival diary, our **Easter Festival at Elsecar** is having to change dates, due to a cock-up on the booking front!, it will probably be:
29 Apr 16.00 - 22.30
30 Apr 12.00 - 22.30
01 May 12.00 - 22.30
02 May 12.00 - 15.00 (drink up session)
But a lot more details in the next edition.

The **Worsbrough beer festival** is the first Saturday in July 2011 (with possible Friday night bar)

A return to **Shaw Lane Sports & Social Club** would be over 9-10-11 September 2011.

The **10th Derby CAMRA Winter Beer Festival** will run from Thursday 24th - Saturday 26th February 2011! This is normally one of the best Winter ales fests within a days travelling distance but the festival is moving to Derby College's Roundhouse campus which is located just behind Derby's railway station and 15 minutes walk from the City Centre. Don't let the walk put you off though, they're providing a shuttle bus at least every 10 minutes from the market place to the festival throughout the festival.

Rotherham Real Ale & Music Festival (The White Rose Festival) 2nd-5th March
After 19 wonderful years at Oakwood, the Rotherham Real Ale & Music Festival is moving to the MAGNA Science Adventure Centre in 2011. With a fantastic venue, fabulous real ales and superb live entertainment, Rotherham's favourite charitable event promises to be the best ever. As you might have guessed from the theme title, they are focussing on all things Yorkshire this year. So there will be lots of Yorkshire breweries represented among the 200+ real ales.

If anyone needs any guidance or more details about any of these festivals, please don't hesitate to get in touch with me (details on page 26)

Jeff

Dear Man at the BAR

What incentives would you offer to designated drivers over the festive season if you were the landlord of your local?

Well as the price of soft drinks can be very high, I would offer a favourable discount, if not free soft drinks to the designated driver.

And this idea is not new, up in North Yorkshire Safer Neighbourhood Teams are running an "I'll be Des" campaign in Filey, Eastfield and rural Scarborough.

This scheme means that being the designated driver during any festivities, you can buy non-alcoholic drinks at a discounted price.

Here in Barnsley, all it would need is a hand full of pubs to agree to take part in the scheme. It wouldn't be expensive to run, a few well displayed posters would draw in the driver to your pub along with his drinking passengers. The designated driver would need to show their driving licence and maybe some sort of "designated driver" ID card when buying the soft drinks.

This idea would be a great way of encouraging people to be the designated driver when they are out having Christmas and new year in the pubs. It is also a reminder that the safest amount of alcohol to have if you are driving is none. It would be a great way for everyone to enjoy the festive season and have a happy Christmas, and a scheme like this would be a step to ensure it is also a safe one.

Though I will catch the bus and let the bus driver be Des.



Editorial

For a couple of years now I have been editing this newsletter, taking over from the great and almost godly Nigel Croft, who for years did a wonderful job but then eventually had far too much going on.

I am enjoying being a lot more involved in my local CAMRA branch and although this now only takes 20-30 hours to compile, I spend most of my time looking for information to pass on.

Every issue is a challenge and I am learning with each one, I read all comments and messages I get and try to accommodate all, after all it is your magazine and I'm only here to help express your views. So, please let me know: send letters, messages, e-mails and even texts (I DO NOT TWEET!).

The main criticisms I've had:

1. **I don't live in Barnsley**; when I first moved to High Green it was part of Barnsley, then with the change in the boundaries, it became part of Sheffield, however, I still vote in the Penistone / Stocksbridge constituency, and



this is definitely within Barnsley CAMRA area.

2. **The Newsletter is not local enough**; Yes, I have tried to spread it outside the district, into the regions but now thinking a bit more Peterborough was a 'tadge too far. So from now on, as I now have a

copy of the local pub pictures archive, I'll try and keep everything within a days travelling by public transport, or at least in our LocAle district.

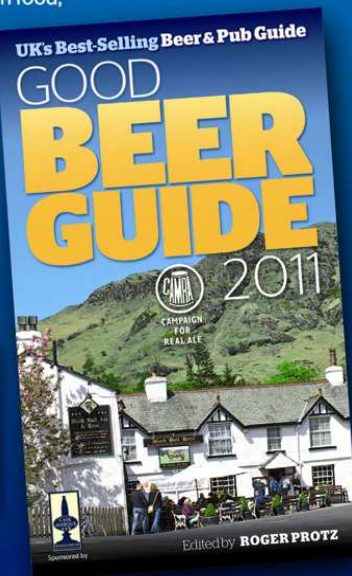
3. But more than anything else, please help me by contributing. Anything: rumours, gossip, your trips to the seaside, good or bad pubs, the best / worst beer you've ever had, the best / worst pub you've ever been in. I would love to start a letters & comments page.

All the best, Merry Christmas and a great New Year to you all

Jeff

Available now... THE GOOD BEER GUIDE 2011

The *Good Beer Guide* is the long-established pub guide which is beloved by beer enthusiasts. The Guide contains 4500 of the top real ale pubs in the UK including details of which beers they serve, opening hours and address and additional information on food, amenities for families and atmosphere. As well as being a pub guide, the book contains details on all the country's breweries from the largest companies to the smallest microbreweries. It also includes tasting notes for the vast majority of beers brewed in the UK. **This guide is indispensable for beer lovers and includes a selection of features on beer, brewing and pubs.** You can buy the *Good Beer Guide* from bookshops but CAMRA makes more money which we then plough back into campaigning if you buy directly from us. The new edition will be published in September and you can place your order now.



NEW!

Find the best pubs on your mobile phone

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

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

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Autumn Pub of the Season 2010

Waggon and Horses, Langsett

This years Autumn Pub of the Season is an old favourite of Barnsley beer drinkers, The Waggon and Horses at Langsett.



Vanda accepting the award from Chair, Eric Gilbert

The Waggon is an old unspoiled Inn set in beautiful countryside on the edge of the Dark Peak District. Take in the view from the flowing lawn out towards Langsett reservoir.

The Battye Family have run the pub for thirty seven years during which they have developed the business in a variety of ways.

The food at the Waggon and Horses is home made from scratch, locally sourced and frankly glorious. To quote Susan Nowak and Jill Adam in CAMRA's Good Pub Food Guide. "The Waggon and Horses has a reputation for the best Meat and Potato, and Bilberry Pies in Yorkshire."

Bed and Breakfast is available with three en

suite bedrooms which have earned three diamonds from the English Tourist Board. The family provide further accommodation with Stanley House, a holiday cottage on the Village Green (just yards from the pub). A living pub the Waggon runs a series of events throughout the year with such celebrations as the annual Hunters Moon Night. Plus the Langsett Independent Film Festival, which screens short films from around the world with the audience voting for award winners. This event is now so successful that the pub feels the need to extend it a little.

Future events will very likely include a mini beer festival.

The presentation of the award was held on 30th October and was typical of this hard working pub. The staff calmly keeping beer and food flowing, mother hen Maureen up to her elbows in the kitchen and licensee Vanda managing to squeeze in 5 minutes to graciously accept the award on a sunny if windswept lawn.

The Battye's show us how a rural pub can not only survive but thrive despite the increasing obstacles thrown in their path. Long may they and future generations continue to do so.

Eric Gilbert



Regional Brewery News

Wentworth Brewery



A picture of their brewer (Richard) at the launch of the Speciality Stouts range, comprising of Chilli, Vanilla, Liquorice and Port, all have flown out and won several little festivals across the country. (*I have sampled the liquorice and the vanilla stouts at different venues—the former is wonderful, but the vanilla was a bit too sweet for me ed.*)

And the December specials:



Also going very well this month are the Damson Porter 5.2% and Wentworth Porter 5.2% the Damson winning top prize in a midlands festival. They are riding the Wetherspoon beer festival admirably due in part to the Ember Inns Beer Festival who are showcasing our Rampant Gryphon.

Also good news for Wentworth Brewery is that they are now in partnership with Punch Taverns to supply outlets out of their CUK Tingley Depot. (*I think this is the old Carlsberg / Tetley Depot, near Wakefield that no longer does Tetleys ed.*)

Anyway, good luck to you all; seem to be doing a grand job.

Thornbridge Brewery

They have announced the arrival of two new brewers, Rob Lovatt and Caolan Vaughan, to their team. Rob, a trained microbiologist, began his brewing career at the renowned Meantime Brewery in London and spent nine years working as Alastair

Hook's (2008 British Guild of Beer Writers Brewer of the Year) right-hand man, eventually managing all production at their Greenwich facility. After leaving Meantime, Rob then led the development, installation and commissioning of the new, fully automated 20 hectolitre Camden Town Brewery in London.

Rob has joined the team to replace Thornbridge's departing brewery manager Kelly Ryan who after four years has decided to make the move back to his home country of New Zealand. "It's been the toughest decision of my life" said Kelly, "It's been absolutely incredible to be a part of Thornbridge and contribute to its growth. We are brewing almost 2 million pints of beer a year more than when I started. Amazing!"

As one antipodean leaves another Caolan Vaughan joins as Lead Brewer/Production Manager. Originally from Melbourne, Australia with a number of years brewing experience at the highly acclaimed Little Creatures Brewery in Freemantle.

With their fantastic brewing pedigree the new recruits will be a welcome addition to the talented Thornbridge team led by Brewer of the Year, Stefano Cossi. Jim Harrison, Thornbridge's MD, says "Kelly has been an important member of the team with his enthusiasm and passion for making great beers and his ability to communicate this to others. Rob and Caolan join us as we are recording record sales and demand for our beers and as we look to once again expand our brewing horizons and brew styles such as Pilsners and other lagers their experience and talent will be invaluable".

However Kelly remains adamant that he'll be part-Thornbridge forever. "I'll never cut my ties with Thornbridge. I've seen the work it's taken to get our beers how we want them and grow the company as we have. Thornbridge is in my blood now. They're my family" "Also living in New Zealand gives Thornbridge the potential to be involved with a number of projects throughout Australasia.



Caolan Vaughan and Rob Lovatt

Toad Brewery Trip



Yes, at this point I have an apology to make: not only that I was daft enough to listen to rumours from a bloke from Scunthorpe, but I was stupid enough to believe them! So I'm very sorry Toad. What I can say in my defence is that some of what the bugger said in the

last issue was true:- They did open at the wrong time, and had a small fire, a cable-drum overheating that then burnt a couple of pallets, they did move to Little Ale Cart, but left on decent terms, never did they go to Thorne.

But, now back to the story:

We left Barnsley on a bus that was very, very full; most of us had to stand up all the way. (Don't organise a trip on a race and match day). On arriving at Donny a quick pint was in order, so straight into The

large industrial unit, opposite the football ground.

The Toad Brewery Bar is actually situated inside

the brewery and is open whenever Doncaster have a home game.

As well as having a great atmosphere you can also get to sample all their current selection of real ales across the eight pumps.

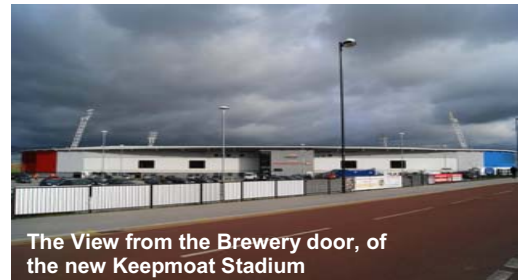
The bar is situated right next to where they brew the ales so you can even get to see the whole process as you enjoy the end result!

On my bar at the

Peterborough festival, we had three of their beers, unfortunately none were to my taste. However, at the Gainsborough Fest. and at the brewery they had a different selection, and they were brilliant; *The Frogspawn Massacre* is probably the best beer from a new brewer I've tasted this year: well done (ed.)



The brewery in one corner of the Unit



The View from the Brewery door, of the new Keepmoat Stadium

Railway; a change of management has improved the beer selection no end. A little sojourn via The Leopard To the Corner Pin (see Away Ales page 19). And then into town; The Plough and Tut 'n' Shive were next before another bus ride towards the brewery, a



The Toad Brewery Bus



The assembled team from Barnsley



The bar does get quite busy, just before a match!