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**WWW.ACORN-BREWERY.CO.UK**

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

# THE BAR FREE

Barnsley Ale Report

**Feb - March  
2010**

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



**CAMPAIGN  
FOR  
REAL ALE**



## A New Year

CAMRA's super-complaint, 'A Fair Share for the Consumer', was published in July

It centred on the need to reform beer tie arrangements to prevent large companies exploiting tie arrangements that prevent tied publicans from buying beer on the open market at fair prices. CAMRA argued that the wholesale prices paid by tied publicans are considerably higher, around £20,000 per year for an average pub, than would prevail in a competitive market. The lack of competition, particularly in areas dominated by tied pub companies, mean that consumers pay higher prices, and suffer a reduced quality of experience and a restricted range of products. CAMRA has calculated that if beer prices had only risen in line with inflation since 1990 then collectively consumers would be better off by £2.5 billion a year.

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**CAMRA LocAle** - the new 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 the 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
- Gatehouse** - Barnsley
- Horseshoe** - Wombwell
- Huntsman** - Thurlstone
- Joseph Bramah** - Barnsley
- Keel Inn** - Barnsley
- Kings Head** - Mapplewell
- Market Hotel** - Elsecar
- Mill of the Black Monks** - Cundy Cross
- 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
- Stafford Arms** - Stainborough
- Spencer Arms** - Cawthorne
- Station Inn** - Darfield
- Station Inn** - Silkstone Common
- Waggon and Horses** - Langsett
- Wortley Arms** - Wortley

## How can you help?

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

**LESS THAN 20 MILES  
BREWERY TO BAR**



# SOCIAL EVENTS CALENDAR

Contact details on page 26

## Wednesday 3rd February

Part 4 and final survey social of Barnsley Town Centre, we meet at the Silkstone Inn on Market Street at 7.30pm.

## Monday 8th February

Beer Festival Meeting at the Shaw Lane Sports Club. Everyone welcome. Starts at 7.30pm

## Wednesday 10th February

Good Beer Guide Voting Meeting at the Keel Inn, Canal Street, Barnsley, starts at 8pm CAMRA members only

## Tuesday 16th February

AGM meeting and then social held at the Market Hotel, Elsecar. 8pm start. CAMRA members only. Catch the 66 bus at 7.25pm

## Wednesday 17th February

Presentation of Winter Pub of the Season to the Millers Inn, Low Barugh. Catch the 92a bus at 7.15pm or the 95a at 7.45pm, a short walk off either bus.

## Saturday 20th February

Off to Rotherham for a visit to Oakwood Beer and Music Festival. Meet Barnsley rail station for 10.40am train to Meadowhall then 11.03 to Rotherham or catch the X12 bus at 11.10am

## Tuesday 23rd February

Branch meeting and social at the Wentworth Arms, Penistone. 8pm Start. Catch the 21 bus at 7.20pm or train at 7.08pm

## Wednesday 3rd March

Survey and social of the South East Barnsley. Meet at Mount Hotel on Pontefract Road at 7.30pm

## Monday 8th March

Beer Festival Meeting at the Shaw Lane Sports Club. Everyone welcome. Starts at 7.30pm

## Wednesday 10th March

Tasting Panel social at the Pack Horse, Royston, but everyone welcome. Just one here then into town for some more local beers. Start at 8pm off the 7.30pm 59 bus.

## Saturday 20th March

Leeds Beer Festival in Pudsey meet up at the rail station 11am for 11.12am train to Leeds.

## Monday 22nd March

Beer Festival Meeting at the Shaw Lane Sports Club. Everyone welcome. Starts at 7.30pm

## Tuesday 23rd March

BAR distribution social at the George and Dragon, Summer Lane, Barnsley. Copies of the BAR can be picked up here and help us put together the mailed out copies. 8pm

## Tuesday 30th March

Branch meeting and social at the Milton Arms, Elsecar. Starting at 8pm. Catch the 66 bus at 7.25pm (Festival set up date at Milton Hall)

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 months. So I strongly suggest you to check before heading out

Please call Traveline on 01709 515151 or visit [www.travelsouthyorkshire.com/](http://www.travelsouthyorkshire.com/) and click on 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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**2nd. To the 5th. April  
(Easter Holiday)**

## COPY DEADLINE

The deadline for news, articles and adverts to be considered for publication is **Friday 5th. March 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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www.camra.org.uk

## CAMRA launches 'Consumers v. OFT Pub Market Ruling' Campaign Fund Donate now at [www.camraappeal.org.uk](http://www.camraappeal.org.uk)

'The Office of Fair Trading did not properly examine the lack of competition in the UK pub sector and its impact on consumers. CAMRA is appealing this decision and we urge the country's 15 million regular pub goers to get behind our campaign to help save the Great British Pub and secure a fair deal for consumers.'  
(Mike Benner, CAMRA Chief Executive)

CAMRA, the Campaign for Real Ale, is today calling on pub goers to donate to its 'Consumers v. OFT Pub Market Ruling' Campaign Fund to assist in campaigning for a sustainable future for UK pubs, through reform of the beer tie.

The beer tie, as currently operated by large pub companies, forces publicans to buy beer at around 50 pence a pint more than they would pay on the open market. These inflated costs are passed onto pub goers through higher prices, poor facilities in pubs and the closure of 7 pubs a day. Reform of the beer tie to allow effective competition between pubs is long overdue.

On December 22nd 2009, CAMRA issued a legal challenge to the Office of Fair Trading (OFT) via the Competition Appeals Tribunal after the OFT rejected CAMRA's super-complaint in October, which focused

on high prices, pub closures and restricted choice. Having lodged the appeal, CAMRA is relying on donations from pub goers to fund its ongoing campaign.

CAMRA will be supported in its appeal by Edwin Coe LLP, and Europe Economics.

Mike Benner, CAMRA Chief Executive, said:

*'We are today calling for pub goers to support CAMRA's campaign to secure a fair deal for consumers by donating to our campaign to ensure the beer tie works in a fair and competitive manner. 'CAMRA has found that a lack of competition in the UK pub market is costing consumers £2.5 billion a year, as well as harming the pub-going experience through reduced quality and choice. The lack of effective competition is also a key reason why 7 pubs a day are closing, causing irreparable damage to local communities.*

*'Regrettably the OFT did not examine competition in local pub markets which is why we have taken the decision to appeal. The OFT's assertion that consumers benefit from a good deal of competition and choice in the pub sector is in our view not supported by the available evidence. 'CAMRA has pledged funds to the appeal process and is urging consumers to contribute to ensure our campaign stands the best chance of success. This is an historic opportunity for pub-goers to stand up to unfair conditions in the UK pub market and to assist the Office of Fair Trading in understanding the scale of harm to consumers.*

# Tasting Beer PT.2

Most of the beers listed in the Good beer guide, especially those to have been tasted by CAMRA members, will have had at least several of these Tasting cards filled out. As you can see all areas of the beers, flavours and aromas are taken into minute consideration.

## CAMRA BEER TASTING CARD

Date:-		Surveyor:-		Panel:-	
Brewer:-		Beer:-		Style:-	M B BB GA SB Sp O PS BW
Pub:-		Dispense:-	H G E A SP SW	Temp:-	<12°C / Cellar/ >14°C
Colour:-	BI DB Rd Br Ta Co PB Am Go Ye St	Clarity:-	Br Clr Ha Cld	Head:-	Ti Lo Cl - Bi Me Sm No
Carbonation:-	Hi Me Lo Fl	Mouthfeel:-	Sm Cr Gr Wa Ot	OG:	ABV: %

TASTE PROFILE SCORING 0 – 4: 0= undetectable, 1=faint, 2= moderate, 3= strong; 4= intense

	Malt	Roast	Caramel	Hops	Fruit	Sweet	Bitter	Sulphur	Astringent	Yeast	
Aroma						xxx	xxx		xxx		Body (thin – thick) (0 - 5)
Taste											Overall score (for style) (0 - 10)
Aftertaste											
Comments: -											

On the rear of the card the tasting procedures are re-enforced:

- 1) Use Good Beer Guide listed pubs where possible. For brewers with tied estates use tied houses if possible.
- 2) Avoid alcohol and full-flavoured foods before tasting.
- 3) During tasting limit beer consumption to ¼ to ½ pint per sample. Taste from half filled glasses for best results.
- 4) Do not smoke and avoid smoky or food smelling atmospheres, areas near toilets etc.
- 5) Limit number of samples to 6 per session, choosing weaker flavoured and lower gravity beers first.
- 6) Only record good representative samples. Discard any showing evident faults but if a consistent fault is found over time and in a variety of outlets this should be recorded accordingly.
- 7) Responses should be recorded by each individual and not by consensus. Joint tastings and discussion may help in the assessment of a beer but returns should be from individual tasters.
- 8) Complete the form fully, encircling the applicable items and completing all blank spaces. Original gravity and ABV should be noted from point of sale advertising material if provided—The Good Beer Guide continues to supply both, as they each provide different information.
- 9) Sample aroma first. Note taste during drinking. Record aftertaste as that occurring between 20 seconds and up to 3 minutes after swallowing, noting changes in aftertaste (e.g. increasing bitterness or declining malt).
- 10) Record each taste profile characteristic using the 0-4 scale (not detectable to intense) for scoring. Score body –05 (thin to thick) and enter an overall impression score (0-10) for style.
- 11) Note additional characteristics in the comments section.

## CHAMPIONS TABLE

### BARNSELEY CAMRA AWARD WINNERS

#### *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

#### *Shaw Lane Sports Club*

Shaw Lane, Barnsley

Club of the Year 2009

#### *The Station Inn*

Darfield

Pub of the Year 2009

#### *The Cherry Tree*

High Hoyland

Spring Pub of the Season 2009

#### *The Huntsman*

Thurlstone

Winter 2008/09 Pub of the Season

#### *The Station Inn*

Darfield

Autumn Pub of the Season 2008

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

## In the Tap Room

Just a couple of little stories about pub food.

Whilst on one of my jaunts into Sheffield I popped into one of the watering holes towards the Valley of Beer. Now I should have known better, but this place does get very busy at lunchtimes with lots of suits using it as a refectory. So I got a drink and sat down in a corner, as far from the melee as I could get. A few quiet minutes passed until a group of obvious office workers sat opposite me. Although all their group were within 2 or 3 foot of each other they spoke as though auditioning for the Town Crier. One rather large lady had a voice that only dogs could hear and made the beer in my glass quiver.

Their food arrived and in a few minutes so did one of their friends, The large lady screamed “SONYA” and propelled a half eaten chip across the room only to bang into the side of my glass and flop onto the table looking like a small, anemic cow-pat. She apologized and promptly came across to retrieve it, but first filled her mouth with lasagna. Sniggering she scooped up the offending item, but meanwhile spraying my table with the atomized contents of her mouth. I finished my drink and left before the rest of the room became covered in pig-swill.

Different pub, different day;

I'm sat at a small table in a corridor enjoying a pint of Old Moor Porter, when an elegant lady asks if she could use the seat on the other side of the table, as she's ordered some food. The food arrived, a dripping cake, she took the napkin and laid it on the table. Now she removed her false teeth and scraped the dripping off the bread cake, then promptly licked the false teeth clean. Satisfied, she wiped her dentures and wrapped the bread-cake in the serviette to put it into her coat pocket.

Now do we just issue anyone who orders food in a pub with a 'Pelican-bib' or just try to teach them some manners, and how to eat properly? And we wonder why today's kids are the way they are!

Jeff Harrison

# Our Advertisers at a Glance

- The Commercial - Chapelton - 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



## Oakwood Real Ale & Music Festival

17th.-20th February 2010



# RECYCLE THE BAR

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

**Barnsley Trading Standards.**

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

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

# Pub, Club

The **Conservative Club** on Pitt Street in town was recently reporting excellent sales of real ale. We can now inform everyone that a second beer is now available one being a strong ale.

The **George and Dragon**, Summer Lane is regularly offering Oakwell Barnsley Bitter as one of its two changing guest beers, the third cask ale is John Smiths Cask.

The **Black Bull** at Stairfoot has now been in the hands of landlord and landlady Darren and Karen since August last year along with the pub managers Laura and Paul. The pub has recently added John Smiths Cask so worth a call in if your walking or cycling on the Trans Pennine trail. Planning permission has been submitted to demolish the **Darfield W.M.C** on Snape Hill for housing. The club has recently undergone refurbishment but has been a target for vandalism over the past few months. See page 14

The **Cross** on Summer Lane, Royston is offering Black Sheep Bitter as well as John Smiths Cask.

This has been well received by the real ale drinkers in the area.

**The Woolley**, known as the Miners' Welfare, at Woolly closed on a Tuesday evening late last year when its lease expired. Early the next morning it was being demolished for safety reasons after a fire that fire investigators said "looked to be deliberate". More about this on page 11.

The landlady from the **Perrywinkle** (which is due to be demolished) in Wombwell has now moved to the **Thawleys** at Low Valley, Wombwell. And the landlady from the now demolished **Cutting Edge**, Worsbrough is the new landlady at the **White Bear**, Kexborough.

Andy Plummer is the new licensee at the **Huntsman**, Thurlstone. It is reported that he will be making very few changes. The pub offers up 6 real ales.

Down the road in Silkstone, the **Silkstone Lodge** also has new licensees. Julie Prigmore and Lyn Carr are sisters and on a recent visit by members were offering guest beers from the Brass Monkey Brewery at Sowerby Bridge.

# & Brewery News

## Acorn Brewery

Dave and the team are now on with their fourth range of single hop IPA's (India Pale Ale) brews this year using New Zealand varieties.

Hops from the UK, USA and Europe have all previously been featured as demand for the brews has grown each year since they started with UK hops in 2007. All the IPA beers are brewed to the same recipe at 5% abv with only the hop changing.

The first brew was out in January ("and was great"), Pacific Gem with 'distinctive berry fruit aroma. And February sees Motueka 'a desirable new world "noble" type aroma' and an March New Zealand Cascade 'exceptional levels of citrus, with grapefruit characteristics'. Later IPA's will be Green Bullet, Nelson Sauvvin, Riwaka and Hallertauer Aroma. The remaining months in 2010 will be made up from the most popular hops from the past three years.

With 34 IPA cask ales brewed 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.

Acorn managing director and head brewer Dave Hughes said: "With hop supplier Charles Faram,

we have again sourced hops to create distinctive cask-conditioned IPA ales. New Zealand hops are still in the stage of being explored by UK brewers, so this line up makes up a very interesting 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."

Acorn Brewery is one of Yorkshire's fastest growing breweries, since launching in 2003 Acorn has invested in a new brewery and now has a production capacity of 100 barrels a week. Original core brews Barnsley Bitter, Barnsley Gold and Old Moor Porter have won some forty awards.

Festive sales have once again proved buoyant, up by 27. per cent in 2009 over 2008. The Barnsley brewer delivers direct across Yorkshire, Lancashire, Greater Manchester, Cheshire and the North Midlands while leading wholesalers distribute across the UK.

Contact Dave on 01226 270734 and take a look at the back cover for more information.

*Nigel Croft*

# 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 \*\*\*

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INDIA PALE ALE 5.9% ABV

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Winner Sheffield Beer Festival 2009

thornbridgebrewery.co.uk  
01629 641000

There are two simple rules...  
You drink it, then you tick it!

## BEERTICKERS

beyond the ale

A documentary film about a strange hobby, a British tradition, usually involving obsession, and drinking good old real ale.

**DVD will be reviewed in next issue**

"An exuberant journey through a quintessentially British hobby. Be thirsty. Be very, very thirsty."  
Peter Brown, BEER WRITER & AUTHOR

Phil Parkin  
Mick the Tick  
Brian the Champ

QUICK FEET films

## The Commercial

REAL ALES · REAL FOOD · REAL PUB

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.  
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- If the amounts to be paid or the payment dates change CAMRA will notify you 10 working days in advance of your account being debited or as otherwise agreed.
- If an error is made by CAMRA or your Bank or Building Society you are guaranteed a full and immediate refund from your branch of the amount paid.
- You can cancel a Direct Debit at any time by writing to your Bank or Building Society. Please also send a copy of your letter to us.

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.

## 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 over 108,000 (over 320 in Barnsley) and growing – a bigger membership than most political parties, trades unions etc. We're big enough and active enough to be heard. Why not join us in the fight for a better deal for drinkers.

## WHAT IS REAL ALE?

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

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

**Last issues competition was a bit of a disaster—I only had 19 entries and most of those only got about 4 to 6 out of 10. However, Mr. Brian Hutson of Scunthorpe managed 9½. So by default he is the winner and he will be drinking his prize at our festival in Elsecar over the Easter holidays. (2nd.—5th. April) The answers I needed were:**

1. **Derby** Winter Ales, Darwin Suite
2. National Winter Ales, **Manchester**
3. **Peterborough** CAMRA Festival
4. CAMRA Fest. Market Hall, **Chesterfield**
5. Barnsley CAMRA Festival, **Elsecar**
6. **Sheffield** CAMRA Festival
7. Barrow Hill Roundhouse, **Chesterfield**
8. Yorkshire Real Ale and Music Festival, Locke Park, **Barnsley**
9. **Huddersfield** CAMRA Fest, Sheik Temple
10. **Gainsborough** CAMRA Fest, Old Hall

# Free Beer

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

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

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

This benefit will 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.

The idea of this added benefit is very simple and good fun. Put the vouchers in your wallet / purse and use them when you are near to a JD Wetherspoon pub and fancy a nice pint of cool real ale!

Please note that Life Members will also receive £20 worth of JD Wetherspoon vouchers in early 2010.

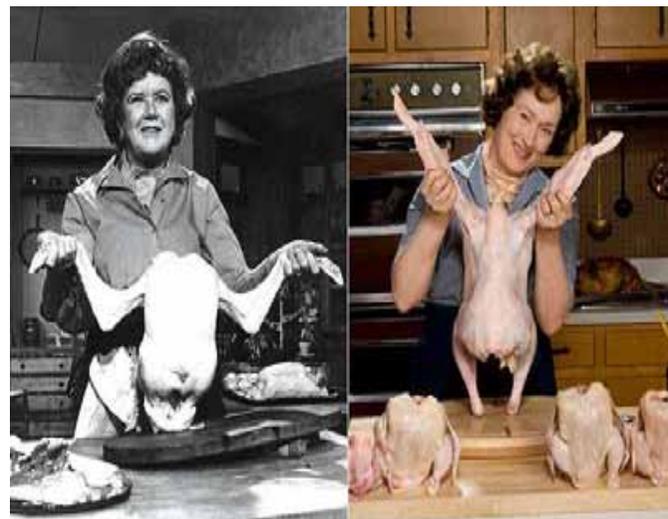
For more information on all of CAMRA's membership benefits please visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus) and for full terms and conditions of the JD Wetherspoon vouchers please visit [www.camra.org.uk/jdwvouchers](http://www.camra.org.uk/jdwvouchers)

# Hannah At The Hob

BY  
Hannah Lucas

**I have been looking forward to spring and as ever thinking about cooking seasonal food.**

*variety of foods and avoiding snacks. Just don't eat so damn much!*



Food culture is changing in France but, in my experience, fat and drunk people are still rare in France and they do enjoy their food and drink.

In spring, local new potatoes are around along with those from Cornwall and Jersey. Jersey Royals are cultivated in a particular way on small plots and can be traced back to the original seed potato (1880) They have Protected Designation of Origin status. They deserve to be featured as an important part of a meal and not as filler to make the meat go further. I have read that there is a link between declining potato consumption and increased body weight. I am guessing that the reason is to do with a lack of time to prepare potatoes and that this lack of time results in snacking and greedy, rushed eating.

I saw the film *Julia and Julia*, last year, and then I went on to read the books which have put me in a cooking mood. The books are about an American, Julia Child, who moved to Paris in 1948. She spoke no French and could not cook but was inspired to become an international expert in French cuisine and then a famous TV chef back in America. Food is very central to French culture and for me that culture is about local produce, seasonal food, good quality ingredients and no waste. Parallels with our present interest in cheaper cuts of meat, farmers markets and the CAMRA LocAle campaign.

Julia Child adapted traditional French recipes for American cooks but maintained their authenticity. Her process of experimentation prompted the following comments on healthy eating, which make sense to me. I am fed up with articles promoting super foods and strange diets and then there is the anti alcohol propaganda.

*1955, I had finished my chicken research and began madly fussing about with geese and duck. One weekend I overdid it a bit, when in a fit of experimental zeal, I consumed most of 2 boned, stuffed ducks..... This sort of research was a challenge to our ongoing Battle of the Belly. Our goal was to eat well but sensibly as the French did. This meant keeping our helpings small eating a great*

## Hot potato salad

The French make a feature of their local food specialities and they tend to serve potato salad warm. Adding the dressing to warm potatoes allows the flavours to be absorbed.

Use new potatoes or big potatoes cut up. Julia used wine vinegar but I have substituted English cider. I used Westons 1880 Anniversary Cider, which is suitable for vegans.

Make the dressing by mixing salt, English mustard paste and cider in a bowl

Slowly whisk in the olive oil. Ratio of 1 tbs cider to 2tbs oil

Boil and drain the potatoes and return them to the warm pan

Add the dressing and leave it to stand for a few minutes

Add chopped herbs such as parsley or chives or substitute spring onion pieces

*Julia and Julia* Columbia Pictures 2009  
Child with Prud'homme *My Life in France* Duckworth Overlook London 2009 P216  
Child. Bertholle. Beck *Mastering the Art of French Cooking* Penguin Books London 2009 P499

Frank and Sharon  
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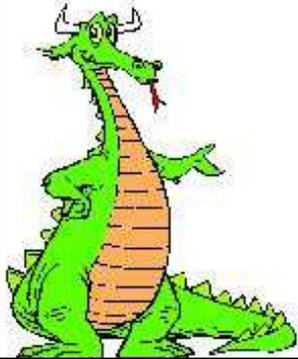
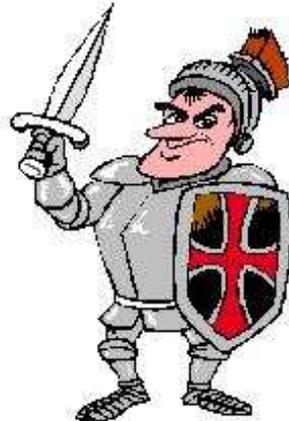
Wed / Thurs / Fri / Sat

12:00 - 2:00 pm

and 6:30 - 9:00 pm

Sunday

12:00 - 4:00 pm.



# Competition

## Win Four Pints of your choice



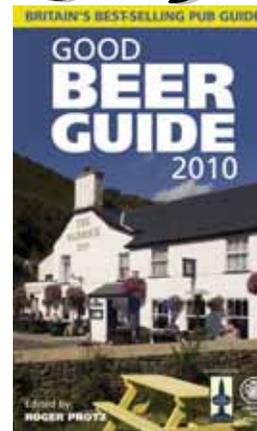
This picture was taken by me, standing outside one of our LocAle pubs. All you have to do is tell me the postcode of it.

Send your Answers 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 5th. March 2010.**

The winner will be the first correct answer drawn from the entries. Draw to be made Sat 6th March 2010, One entry per person only. Good Luck!

*Get your copy*



*See Order Form Page 17.*



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(Continued from page 19)

featured before we'll be visiting the Brewery Tap, Cliff Quay IP3 0AZ. Close to the former Tolly Cobbold brewery. After closure in August 2005 this pub was taken over by the Earl Soham Brewery and reopened a couple of months later. The micro brewery Cliff Quay (formally Church End) has been installed adjacent to the derelict Tolly Cobbold brewery complex. A selection of new beers will be created as the site is re-established, together with Earl Soham brews; usually available is Earl Soham Gannet Mild, Victoria, Cliff Quay Bitter and Tolly Roger. The bar itself remains unchanged with wooden floors, fine decor and stunning views of the River Orwell through the massive bay-window. A full food menu is available noon to 2pm and 6 to 9pm.

Open: 11am 'till 11pm Saturdays. Tel: (01473) 225501 web: thebrewerytap.org

### Tuesday 23rd. March; Bristol City

We've got 15 pubs for the Bristol (Central) section in the GBG, so there's plenty of choice as only three have been 'Away Ales'. The Barley Mow, 39 Burton Road, The Dings BS2 0LP is 400 metres from the rear exit of Temple Meads station, over the footbridge. A short walk brings you to this excellent pub, saved from closure by Bristol Beer Factory in 2008. Located in The Dings restoration area it has an open plan layout with a pleasant courtyard outside. Pictures of the area and local art feature strongly. Live music is held on Thursday and Saturday evenings and good food is served lunchtime and evening. Seasonal ales include the award-winning Milk Stout when available and the permanent ales are Bristol Beer Factory Red, No.7 and Sunrise. Worth getting a later train home for!

Open; 5pm 'till 11pm Tuesdays. Tel: (0117) 930 4709 web: mspace.com/barleymowbristol

## Another Fire

AN HISTORIC pub that was only saved from burning down by Fire Service managers, has risen from the ashes and is back pulling pints for village punters.

**The Elephant and Castle** on Tinglebridge Lane, Hemingfield, near Barnsley was severely damaged in the blaze on Saturday, October 30.

The fire started in the oven and the backdraught blew the chef across the room. It quickly spread through the kitchen, forcing staff and customers to evacuate the building.

South Yorkshire firemen were on strike at the time and the pub was attended by managers who were responding to emergencies in place of the FBU men.

Assistant Chief Fire Officer John Hoey was among manager crews from Mexborough and Barnsley fire stations who arrived to find flames bursting out of the kitchen door and windows upon arrival.

The bosses succeeded in confining the fire to the kitchen area of the pub, which is part of the Punch Taverns chain.

There was extensive damage to the inside, and most of the smoke and fire damaged interior had to be either refurbished or replaced with the total bill rising to around £100,000.

But after weeks of repair work, the venue was re-opened on Friday, November 27, by the Mayor of Barnsley John Parkinson.

Manageress Patricia Watson told Scoffer and Quaffer (South Yorkshire Times) that the business was now getting back on its feet.

She said: "The fire was devastating. We have been flooded twice before, but I think that the fire was even worse than that.

"The fire caused some much damage in the kitchen that we have to do a re-fit, and all the pictures, drinks and other things had to go from the main pub due to the smoke damage. We've also had a lot of the furniture cleaned and re-polished.

"We have gone for a more contemporary look now and business is starting to come back. We get local people in, and people who come from Rotherham, Barnsley, Doncaster, even Sheffield for the food we put on."

"I just want to say thank you to all the businesses who have done the work, I would say eight to 10 weeks of work has been crammed into just a few weeks which has been amazing. We have also had support from Punch Taverns every step of the way.

"We still get people coming in and saying that they did not realise that we had re-opened again." I just want to let people know that we are open for business."

## WINTER PUB OF THE SEASON 2009

### MILLERS INN, DEARNE HALL RD, LOW BARUGH

John Pulman is the manager of the Millers Inn at Low Barugh. He's been there approx. 15mths, the last six months he has been manager on his own. He is a trained chef and one of his previous jobs was as Head Chef at the Hilton Hotel on the Isle of Man. I can personally recommend the popular Sunday lunches. He is also a lover of real ales.

This pub is a truly popular local with Darts, Pool, Football and Clay Pigeon Clubs that play for and have their meetings here. It is also a venue for other social gatherings and events. Conker and Nail in the Log competitions are among some of the events run by locals.

The Millers has a large central walk round bar, with lounge and dining area to the left and games room to the right. Outside is a decked area and a garden that backs onto the River Dearne.

Inside, in the games room section and well worth a look is a red bricked wall mural that depicts a gunman and his dog. This is one of only two made.

The beer range changes weekly and comes from the Marston's Range which include beers from Jennings, Brakspear, Ringwood and Wychwood. At the weekends there are usually three beers on offer.

Barnsley CAMRA will be making the presentation for Pub of the Season on Wed 17th Feb. Please come along and join us. Margaret Croft Opening times are Mon to Thurs 5 -11pm Fri 4-11pm Sat 12 -12 and Sun 12-11.

*Margaret Croft*

## Arrogant Bastard Ale

For those of you who can remember way back to my first issue as editor, in April last year, I discovered an American beer on the internet called Arrogant Bastard Ale, and did a little feature on it.

Well, just before Christmas I ran across a supplier and being the kind-hearted gentleman that I am, decided that this would make a smashing Xmas present for my beloved.

On the rear of the bottle it says:

This is an aggressive beer. You probably won't like it. It's quite doubtful that you have the taste or sophistication to be able to appreciate an ale of this quality and depth. We would suggest that you stick to safer and more familiar territory - maybe something with a multi-million dollar ad campaign aimed at convincing you it's made in a little brewery, or one that implies that their tasteless fizzy yellow beer will give you more sex appeal. Perhaps you think multi-million dollar ad campaigns make a beer taste better. Perhaps you're mouthing your words as you read this.

We are a small, honest brewery with unrealistically high, yet cantankerously unwavering, standards. We concentrate on creating the most satisfying, big character ales imaginable, by using only the finest natural ingredients. And lots of 'em! It's an approach that leaves many bewildered, but it works for us Arrogant Bastards, and we're the only ones that need satisfying.

*If you don't like this beer, keep it to yourself—we don't want to hear from any snivelling yellow-beer-drinkin' wimps, 'cause this beer wasn't made for you.*



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Audrey and Steve Receiving Their 2006 Pub of the Year Award

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PUB OF THE YEAR 2006  
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**CHAMPION  
AWAY ALES**

The pub attracts a wide-ranging clientele and can get extremely busy at weekends. Good value pub is on offer. The smoking area is heated and covered.

Open: 11am 'till 11pm Tuesdays Tel: (01642) 245307 web: [sjf.co.uk](http://sjf.co.uk)

### Tuesday 16th. February: Scunthorpe

Let's hope we fare better than in the recent cup exit at Glandford Park in January when we lost 1-0. The GBG provides four entries for 'Scunny', two of which we've already used. Today The Berkeley, Doncaster Road DN15 7DS is my choice for a decent pint. This large 1930's Samuel Smith's hotel offering accommodation is 30 minutes walk from the town centre. The interior is decorated in period style and comprises four rooms:- a dining room, function room, lounge and a public bar at the rear of the building with a separate entrance. Landscaped at the front, it has a beer garden at the back. Lunchtime meals are available Monday to Sunday, evening meals Monday to Saturdays. Samuel Smiths Old Brewery Bitter is the only cask on handpump. Located close to Glandford Park football ground the pub may close on match days, although it was open on my last festive visit on New Years Day 2008.

Open: 11:30am 'till 2:30pm and 5pm 'till 11pm Tuesdays Tel:(01724) 842333

### Saturday 20th, February; Cardiff

A dozen choices for Cardiff in the new 2010 Good Beer Guide and only two have previously been featured in "Away Ales". The Chapter Arts Centre, Market Road, Canton CF5 1QE is today's recommendation, situated 100 yards north of Cowbridge Road East at Canton Police Station. Now returned to Chapters main building following reconstruction, this cafe bar continues to offer a superb range of beers plus good quality inexpensive food. Three or four guest real ales are usually available on top of the permanent Brains Rev. James, plus beers from many small German breweries. German beer festivals are held here twice a year. The fact that the bar is in an arts centre gives it a special character with works of art adorning the walls.

Open; Noon 'till Midnight Saturdays. Tel; (029) 203 1343. Web: [chapter.org](http://chapter.org)

### Saturday 6th. March; Newcastle

Another brand new venue for 'Away Ales' this city boasts nine entries in the GBG. An architecturally fine pub and listed in CAMRA's National Inventory of historic interiors is the Crown Posada at 33 Side, NE1 3JE. Behind the narrow street frontage with its two impressive stained glass windows lies a small snug, bar counter and a larger seating area. Look for the coffered ceiling, local photographs and cartoons of long gone customers and staff on the walls. Small local brewers are enthusiastically supported. The pub has been sympathetically refurbished over the years by the owners and is an oasis of calm and peace near the Quayside drinking, dining and clubbing circuit. The drinks include Hadrian Gladiator, Jarrow Bitter, Taylor Landlord and guest beers.

Open; Noon 'till Midnight Saturdays. Tel: (0191) 1269

### Saturday 20th. March; Ipswich

Ipswich sports a magnificent seven pubs in this years GBG. so selecting one of the four we've not

*(Continued on page 20)*

**With Laurence Mace**

With 30 points accrued at the end of 2009 and two games in hand on some other teams, Barnsley F.C. we're on a great run of eight unbeaten in the league, but unfortunately out of the FA cup at the first hurdle! We can "concentrate on the league" as they say now and follow our trusty 2010 Good Beer Guide (GBG) to the next six away games.

*Looks like I've lost my bet with Laurence! (ed.)*

### Tuesday 9th. February: Middlesbrough

A brand new away ales venue - but disappointingly only one entry in the 2010 GBG for such a large town. So the choice is made for us: The Star, 14 Southfield Road TS1 3BX. This large popular pub opposite the University campus has recently been sympathetically modernised. With a licensee dedicated to promoting a wide variety of real ales, four beers are usually available, together with Weston's Old Rosie cider. A contemporary relaxed atmosphere prevails, with sofas and easy chairs adding to the ambience.

# H.B. CLARKS

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ONE OF THE HIGHLIGHTS WAS IN FULL VIEW, AND PROVED THE QUALITY AND SUCCESSES THAT HENRY BOON CLARK FOUNDED WHEN, WITH HIS ORIGINAL RECIPE, CLARK'S TRADITIONAL WON FIRST PRIZE IN THE 1983 GREAT BRITISH BEER FESTIVAL, IN THE BEST BITTER CATEGORY.



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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



## Dear Man at the BAR

While sat in our local over Christmas, me and a few mates were pondering over the old age question. Is my glass half full or half empty? Could you please get out and give us the answer we have all be looking for for eons?

*Stumped*

This old chestnut. An optimistic will say it's half full, a pessimist half empty. So to find out what people in Barnsley would say I walked into town and a pub or two.

First chat was with a member of the current government party, he went on about the glass is fuller than if the opposition party were in power. So to equal it out I asked someone from opposition, he also rambled, saying the present power has changed the way such volume statistics are collected. I moved on. At a burger van I met a philosopher, he was just standing there eating his burger so I asked the question. He said if the glass was in a forest and no one was there to see it, would it be half anything? I left him to flip his burgers in his van...

I went back to a pub and asked the Landlord he said that, the glass had about 5% more than at the same time last year. It was time to talk to the banker, the glass has just under 50% of its net worth in liquid assets was his reply. The psychiatrist wanted to know what my mother said about the glass and the physicist explained that the volume of the glass is divided into two equal parts; one a brown, fruity smelling liquid, the other, colourless, odourless gas, so the glass is neither full nor empty. Rather, each half of the glass is full, one with a gas, one with a liquid.

The seasoned drinker, like myself thinks that the glass doesn't have enough beer in it and should head back to the bar.

One other situation I got into was when one person wanted to know who had been drinking his beer... ;-)



## Arson?

A PUB inferno that started hours after the final drink had been served was arson, say fire-fighters.

The Woolley - known as the Miners' Welfare - closed on a Tuesday before Christmas when the lease expired.

Early the next morning it was well alight and parts of the pub, on Bloomhouse Lane, Woolley Colliery, have been demolished for safety.

A fire service spokesman said: "Investigations revealed the cause of the fire to be deliberate." Police are investigating.

*With the stabilising in the housing market, are we about to see the old trick of torching empty pubs for cheap demolition return!*

# THE DEVONSHIRE CAT

Devonshire Quarter

OVER 100 DIFFERENT BEERS FROM  
ALL OVER THE WORLD

CHOOSE A REAL ALE FROM OUR SELECTION OF 12  
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EVER TRIED A TRAPPIST BEER MADE BY MONKS?  
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You may have had food matched with wine?

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

Enjoy excellent beer and food in a relaxed and friendly atmosphere

Here at the Devonshire Cat!



# Pre-register Now for Members' Weekend and AGM 16-18 April 2010



CAMRA Members' Weekend, including the National Annual General Meeting, is where our members discuss our future policy and direction. The weekend also offers the opportunity for members to socialise with friends, visit recommended pubs and go on organised trips.

The AGM is open to all CAMRA members and will be held at the Villa Marina, Douglas, Isle of Man 16th to 18th April 2010. If you have never been along to a Members' Weekend and AGM why not make this your first one!

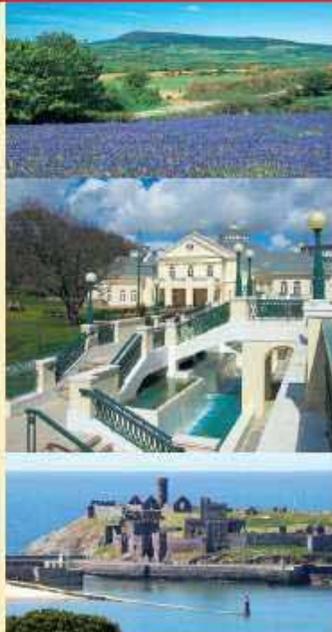
Please use the form to pre-register your interest. As a pre-registered member you will receive the Members' Weekend Handbook before the event. This will be sent out the week following the cut off for pre-registration. Alternatively visit [www.camra.org.uk](http://www.camra.org.uk) and pre-register on-line.

**Important Notice** – In order for members to be covered by the Isle of Man National Health Service we need to notify the Department of Health and Social Security who will be visiting the Isle of Man. Please inform us of any additional individuals travelling to the Isle of Man alongside you so that we can ensure that all of your party are covered by the health service. We would also recommend taking out travel insurance.

Members' Conference packs will be made available at the venue.

Members attending the weekend are asked to make their own accommodation arrangements.

Advice on booking accommodation can be found at [www.gov.im/tourism](http://www.gov.im/tourism) or by calling the Isle of Man Tourism Office on 01624 686801.



## I would like to pre-register (Closing Date for Pre-registration is Friday 19 March 2010)

Membership Number  Joint Number (if applicable)

Full Names First  Surname

(Joint members First if applicable)  Surname

Length of Stay  Date of Arrival  Date of Departure

### Would you like to volunteer at the Members' Weekend?

There are plenty of opportunities to get involved at the Members' Weekend. If you wish to volunteer to work at the Members' Weekend and AGM please mark in the boxes below the day and times which you will be available. Your details will be passed to the Members' Weekend Staffing Office and you will be contacted nearer the time.

Wed am  pm  Thu am  pm  Fri am  pm  Sat am  pm  Sun am  pm

Please return the completed form to: (Closing date for Pre-registration is Friday 19 March 2010)  
Members' Weekend 2010 Registrations, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.



Official Sponsor of the 2010 Members' Weekend

## 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](http://www.camra.org.uk/gbg)



## How to Order

Post: Complete the form below and send to: CAMRA, 230 Hatfield Road, St Albans, Herts, AL1 4LW

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

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

### To order your copy today please complete your details

(Please complete in BLOCK CAPITALS)

I wish to buy the 2010 Good Beer Guide for £11.00 CAMRA Members only plus P&P

I wish to buy the 2010 Good Beer Guide for £15.99 only plus P&P

Postal charges (UK £1.50 per order plus £1.00 per book, EU £4.00 per book, Rest of world £7.00 per book)

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Address

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CAMRA membership number

I wish to pay by cheque (please make cheque payable to CAMRA and please remember to include postal charges)

Please charge my  Mastercard  Visa  Delta  Switch / Maestro

Card number

Expiry date  Issue Number (Switch / Maestro)

Validation number (last 3 digits from number on reverse of card)

Cardholder name  Signature

ORDER  
YOUR COPY  
NOW!

# Festivals around Here

Over the last few months there has been a bit of a dearth of festivals, but now the season has started again. Low and behold, they clash, needs a bit of planning to get them all in (and some days booking off work!)

## 4-6 February

9th Derby Twelfth Night Winter beer Festival

Over 90 ales

## 5-6 February

3rd. Ilkley and District Round Table Festival

King's Hall, Ilkley

Around 80 ales + cider

## 5-6 February

The Winding Wheel, Chesterfield,

Over 100 ales

## 17-20 February

Oakwood Real Ale & Music Festival  
Oakwood College, Moorgate, Rotherham  
About 250 ales

The biggest festival of its kind in the world (all handpump) you need to go to this.

## 18-20 February

Liverpool Beer Festival

The Crypt Hall, Liverpool Metropolitan Cathedral,

About 200 ales

This is an amazing event in probably the best venue in the country, but you do need tickets, and they're almost certainly all gone by now! try for next year.

## 25-26 February

Bradford Beer Festival

The Victoria Hall, Victoria Road, Saltaire

Over 100 ales

## 18-20 March

Leeds Beer Cider and Perry Festival  
Pudsey Civic Hall, Dawson's Corner,  
About 150 ales

## Barnsley CAMRA Festival (A date for your diary)

Milton Hall, Elsecar

Opening Times

Good Friday 2nd April to Easter Sunday  
or Monday TBC 4th or 5th April 2010

Open 12 noon till 10:30 each day (18:00 last day)

£2.50 per session (Free Half to Card Carrying CAMRA Members)

*This list is by no means definitive, there will be other ones I haven't found out about, and if making a special journey, probably best to check details!*

I'll give you all an update on my 'Ticking'. It started on my 50th birthday a few years ago as a bet, that I could get 1,000 beers in a year, that I achieved but now the ticking has become something of an obsession.

Last year I went to 44 beer festivals, worked at 10 - all within a days reach of here.

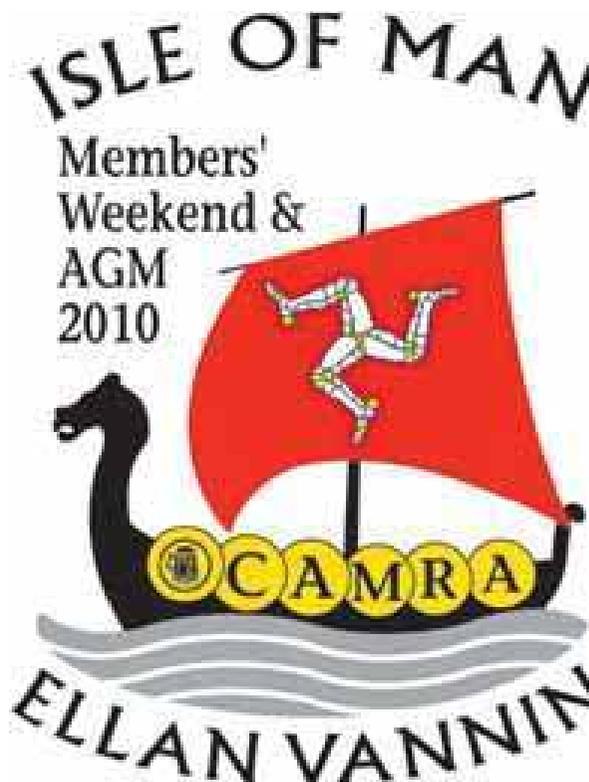
My beer total stands at just over 4,500 all 'collected' from 128 different venues, in 2½ years.

Now's the time for you to start getting involved: Page 27 has the details of our socials, mixed in with these is the important task of organising our festival at Elsecar over Easter. Come along and get helping, you could learn lots of stuff about beer, and what goes on behind the scenes.

# The CAMRA Members' Weekend and AGM

Villa Marina, Isle of Man

16th – 18th April 2010



Preparation is now well under way for the 2010 CAMRA Members' Weekend and AGM, which will be held at the Isle of Man's Villa Marina complex, and will commence on Friday 16th April and end mid-afternoon on Sunday 18th April 2010.

The weekend is open to all CAMRA members, and is an opportunity for them to discuss future CAMRA policy and direction, as well as a chance to socialise with friends and other CAMRA members.

The weekend gives members the opportunity to:

- \* Review what has been happening at branch, regional and national level over the past year
- \* Have your say, review campaigning themes and form policy
- \* Hear guest speakers on issues related 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 to campaign through workshops, policy discussion

groups and seminars

- \* Enjoy a few drinks with local specialities in the Manx and Celtic themed members bars
- \* Visit pubs in Douglas and the surrounding areas
- \* Visit local breweries on organised trips

Trips for the weekend are still in the planning stages, but it is proposed that there will be trips to all three of the island's breweries: Okells, Bushys and Old Laxey. Traditionally, these trips have been run on the Friday and Saturday evenings of the weekend, but for this year only the trips are being scheduled for the week running up to the weekend, as well as throughout the weekend itself.

There are also plans to organise various other trips giving members the opportunity to see more of the Island.

It is now possible to pre-register to attend the Members' Weekend by going online to the CAMRA website [www.camra.org.uk](http://www.camra.org.uk), and following the link from the Members' Weekend pages. Further information about the weekend can also be found in 'What's Brewing' and online, and there will be regular updates in the run up to the weekend.

All CAMRA members are welcome to attend, whether this is their first or fifteenth Members' Weekend, and it promises to be an enjoyable and informative few days. The Members Weekend is just one of the benefits of joining CAMRA, so if you are not a member, why not join today by completing the form opposite, or by going on-line to [www.camra.org.uk](http://www.camra.org.uk) and clicking on 'Join Us'.

## Darfield Club

Planning has been submitted to demolish Darfield W.M.C (Snape Hill) for housing. The club has recently been refurbished but has been a target for vandalism.

Reply: From Quaffer & Scoffer in the South Yorkshire Times

A Working Men's Club that has been a Darfield hub for 47 years is set to close. The club on the corner of Upperwood and Snape Hill Roads still proudly displays an old NUM flag in its concert room, but the community that once supported the club has faded away.

That fact, coupled with repeated vandal attacks from smashed windows to spray paint on the building after a handful of people were barred, is leading its owner of over two years to consider packing in.

Developer Ryan Morley has five other South Yorkshire clubs he has renovated and turned around into profit-making concerns.

Darfield is the first "failure" he has encountered, despite his investing £80,000 in a full refurbishment of the whole place bar the concert room.

But the club, that opened in 1962, is not the only one with a lost future in the area. Within spitting distance are four others for sale or lease, offering development opportunities.

An outline planning application for housing for 12 units on the WMC site has gone before Barnsley planners, but as a speculative move only, Quaffer was told.

Should business miraculously pick up in the New Year, the club will stay open and that is what the owner insists he would love to happen. He is adamant that he is no nasty developer and would use any

option he could to keep the club open. But, he added, he is losing too much money on it to carry on.

Renovation of the club was completed only six months ago in a bid to attract more people in, but it hasn't happened, a club regular said.

It is closed on Tuesdays and Wednesday and opens from 5pm to midnight now instead of its previous hours of noon to midnight.

He said: "There have been regular turns, pool nights, a weekly family disco, everything – but no-one's got any money, and this club is jeopardising the others Ryan has that are doing well.

"If it could just make enough to cover its mortgage he would keep it on. He got rid of the druggies and the scrappers from the pub to attract the decent people in, but there aren't enough of them around, it seems.

"It's a great shame for those that do want to keep it and use it."

The Sportsman was another local pub that suffered from vandal attacks before its shutters went down. Darfield WMC has until Christmas before its owner may do the same.

*I would like to thank Lee Pearce for all his help, he works for The South Yorkshire Times and they have just started running an article on local pubs and restaurants called Quaffer and Scoffer, we shall be swapping information in the future and publishing it in our respective publications, it seems he has the same perspective on the beer/pub scene as we have, so please support him and the S.Y.T, as much as you can.*

Thank you,

*Jeff*

## A Stranger in our Midst

When friends, house swapped with a family from Oxspring, I, as a CAMRA member from Norwich, was pleased to have the opportunity to explore a part of the country that I was completely unfamiliar with.

Armed with my mountain bike and freezing cold weather I set off west along the disused railway line through Penistone and beyond. The route was obviously flat and easy to follow but



there the pleasure stopped as footsteps in the snow that had frozen solid made the slippery journey feel like a corrugated iron marathon. Still, there were compensations, beautiful scenery and grouse up on either side of me, and the Dark Peak OS map promised my first pub at Dunford Bridge. A substantial gritstone detached building pronounced 'Stanhope Arms, bar .....' on the sign but alas I was to go thirsty as it was seriously and what looked like permanently closed. So onwards by snowdrifts and snowy moorland views to the A628 where the busy road and head-on easterly had me questioning my sanity clause (well, it was 29 December) but as I free-wheeled down Bord

Hill there was the Dog and Partridge and I was in and at the bar in record time. Two Acorn beers and the Farmers Blond were on offer, the Blond at £2.80 delicious, and the real coal fire as close to Nirvana as it is humanly possible to achieve.

Onto the Flouch but the door was locked (with a peer through the window to see Landlord on the pump) so a dash alongside the Langsett reservoir to the Waggon & Horses followed. Here, in a pub packed to the gunnels with diners, I was able to sample Farmers bitter (£2.80 for an excellent pint) friendly staff, another coal fire and a couple of CAMRA locals.

On now to the Mustard Pot, Midhopedstones with two handpumps on. I no longer drink Greene King (one handpump had GK Ruddles on) so to the Black Sheep. Unfortunately it was in very poor health and so I did not get to enjoy the substantial wood fire or the beautiful stone interior of what I suspect a superb pub when the beer is on form.

But I had been recommended Cubley Hall and it did not disappoint. A magnificent building with mosaic entrance floor, leaded windows, and even the walls made fascinating viewing, particularly the Victorian ladies! Tetley's Northern Cracker was a lovely malty reward for my efforts and in celebratory mood



I finished in the Wentworth Arms Penistone for Banks bitter (£2.53) for what felt like a genuine local. Night had now fallen but I was glad that I'd made the effort to explore. I'd only found one local brewery's beers but I'd met some lovely people and seen some beautiful wintery countryside and that made my day.

*Mont Hicks*