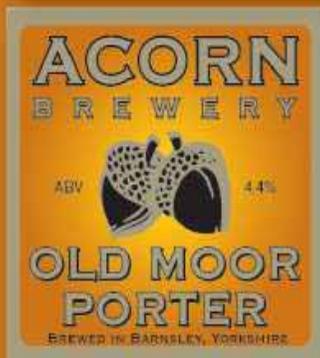
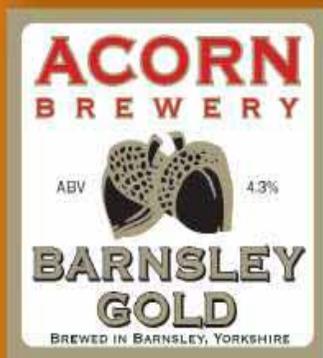
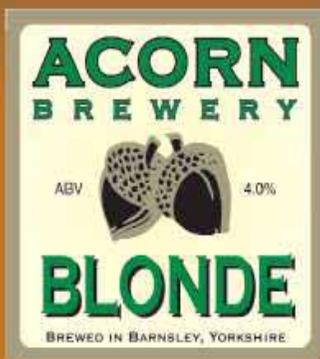
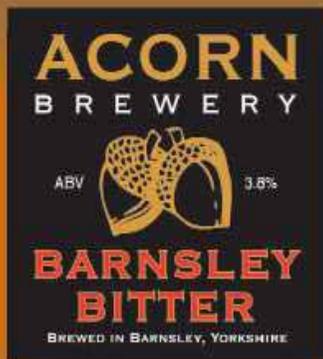


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Newsletter From The Barnsley Branch Of The Campaign For Real Ale.



CAMPAIGN
FOR
REAL ALE

THE BAR FREE
Barnsley Ale Report

Oct-Nov

2010

WWW.barnsleycamra.org.uk



Woolpack Closes!

The Woolpack in Esholt closure highlights importance of pubs to communities

The pub famous for being the "Woolpack" in Emmerdale is due to close due to the departure of its tenants.

The pub, which is used in the external shots of the popular ITV soap, is tied to Enterprise Inns, and reports have indicated that the current tenant Nichola McGrath is struggling due to inflated rents and high beer prices.

Mike Benner, Chief Executive of CAMRA, the Campaign for Real Ale said:



"No doubt the tight-knit (albeit fictional) community in Emmerdale would jump at the chance to buy this icon of a pub together, but unfortunately the Government have recently scrapped plans to provide over £4 million to provide support for community owned pubs. Without financial support, communities simply cannot afford to keep their pubs afloat."

John Healey MP, Labour's former Pubs Minister said:

"We've all got a favourite Woolpack, Rovers Return or Queen Vic that helps bond our communities and the closure of this pub will be sad news to local people. Earlier this year as Pubs Minister, I put in place a package of measures aimed at helping save local pubs. That support was pulled by the new government as part of its slash and burn approach to key local services."

More on Page 3:

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**LESS THAN
20 MILES
BREWERY
TO BAR**



SOCIAL EVENTS CALENDAR

Contact details on page 26

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

How can you help?

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

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

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



LocAle Pub Sudoku

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

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

Sunday 3rd October

Sponsored walk, starts at the Station Inn, Silkstone Common at 12.45pm, catch the 12.16pm train from Barnsley to Silkstone Common to arrive by 12.30pm. The walk is 9 1/2 miles round Thurlstone and should take about 5 1/2 to 6 hours. More information at barnsleycamra.org.uk/walk

Wednesday 6th October

Survey social of Goldthorpe. Meet at the Horse and Groom at 7.45pm. Catch the X19 at bus at 7.25pm from Barnsley.

Saturday 16th October

Day trip by train to Gainsborough CAMRA Beer fest—ring Jeff for more details

Saturday 23rd October

A look round the new Toad Brewery (TBC) and the Cask Corner. Followed by a wander round Doncaster. Catch the X19 bus at 10.25am

Tuesday 26th October

Branch meeting and social at the Packhorse, Royston. Catch the 59 at 7.43pm. Note 8.15pm start.

Saturday 30th October

Pub of the Season presentation to Waggon and Horses at Langseth. Please Note this is an afternoon social and the presentation will take place around 1pm. Catch the 20A bus at 11.52am.

Wednesday 3rd November

Survey social of Wombwell Part1. Catch the 229 bus at 7.10pm or the 226 bus at 7.20pm to meet at Thawley's for a 7.45pm start.

Sunday 7th November

Rotherham CAMRA v Barnsley CAMRA for the Wentworth Cup. This year it's back to the Phoenix Social Club. The challenge is Croquet.

Catch the 11.12am train to Meadowhall then the 11.42am train to Rotherham for a 32 or 33 bus to Brinsworth.

Thursday 18th November

RACE NIGHT at the Tommy Treddehoyle. Pogmoor. In aid of Barnsley Tykes Disability Football Club. Meet 7pm for a 7.30pm start Buy a horse or sponsor a race in advance, see Simon at the pub or contact Margaret, my details or on the opposite page.

Saturday 20th November

Annual trip to Bradford. Please book early for this. £5 deposit secures seat. Depart Barnsley from Joseph Bramah, Barnsley at 6pm. Return from Bradford 11.30pm with drop offs on route. No going out of way.

Tuesday 23rd November

The Bar distribution social. Meet at the George and Dragon 7.30pm to 8pm.

Tuesday 30th November

Branch meeting and social at Keel Inn, Canal St, Barnsley. Start 8pm.

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/ 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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Huddersfield & District
Campaign for Real Ale



Oktoberfest

Beer & Cider Festival 2010

The Sikh Leisure Centre (APNA Venue),
Spring Grove Street, Huddersfield, HD1 2NX

Thu 14th October 6pm – 10:30pm
Fri 15th October 12 noon – 11pm
Sat 16th October 11am – 11pm

Admission: £3 entry, £1 for CAMRA members

Around 90 Real Ales from local, regional
and NEW micro-breweries
Cider Bar featuring rare ciders and perries
Breweriana and products stall
Refundable festival glass
Seating and hot food available
Festival charity



Directions: The Leisure Centre is next to the Sikh Temple
behind the Fire Station, at the bottom of Spring Grove
car park. It is near the Grove Inn and 5 minutes walk
from the Bus station & 10 minutes walk from
the Railway station.



COPY DEADLINE

The deadline for news, articles and adverts to be considered for publication is **Friday 5th. Nov. 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.
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CAMRA Against Closures

In March 2010, former Pubs Minister John Healey MP announced a 12 point action plan to support community pubs. As part of this plan, the previous Government promised £3.3 million to support community ownership of pubs (administered through the Plunkett Foundation) and a further £1 million to Pub is the Hub.

With the most recent Beer & Pub Association report highlighting that 39 pubs are closing every week, CAMRA has to do more than ever to support local pubs through these difficult times.

CAMRA's own research shows that 84% of people believe a pub is as essential to village life as a shop or post office. Despite their popularity pubs are still under threat and need our help.

CAMRA is calling on everyone to join the Save Our Pubs campaign to put a stop to the closure of British pubs.

The British pub is a cornerstone of our way of life, more popular than restaurants, clubs, cinemas or other entertainment. Whether you drink real ale or not, CAMRA works to protect the nation's pubs. CAMRA is not just about beer. We think the best place to enjoy a decent pint is in the pub and so we campaign in many ways to promote quality pubs.

CAMRA campaigns for good pubs as well as for real ale; after all the best place to enjoy a



good-quality beer is in a decent pub. CAMRA runs a number of initiatives to recognise and promote excellence in pubs and to encourage pub going. This includes a host of awards schemes for the best pubs and the inclusion of high-quality pubs in our annual publication the Good Beer Guide as well as a range of local guides and newsletters. After 5 years of persistent campaigning CAMRA, as a lead member of the Lo-

cal Works coalition, achieved a great campaign victory that saw the Sustainable Communities Act become law in October 2007.

The Act provides a channel for local people to drive Central Government assistance and action to improve the economic, social and environmental well being of their area. This means that local people can use the Act to promote community pubs and the availability of local beers.

The Act will enable CAMRA to pursue measures including:

- * Increasing the number of pubs eligible for rate relief
- * Ensuring full planning permission is required to convert a pub to another use
- * Outlawing the use of restrictive covenants that prevent a closed pub being reopened
- * Allocating funding to initiatives to promote local beers

Cider Rips

YORKSHIRE CIDER PRODUCERS - HUDDERSFIELD ORCHARD, HUDDERSFIELD

In 2008 Dave Kendall-Smith was sitting under an apple tree in Paddock, Huddersfield. As he says "In rather Newton-esque fashion, I had an idea! But where Newton thought of gravity (I'm sure he means gravity), I thought of cider."

David used to sell real cider at Huddersfield's Rat & Ratchet and decided to try his hand at making the stuff. As there are no orchards of any size in the area a supply apples was the first hurdle to overcome. Dave decided to advertise around the town and managed to gather enough together from various districts in the locality (Lepton, Lockwood, Paddock) and from some known sites in Wetherby and Lincolnshire to make around 13 gallons. I can confirm that it was an excellent first attempt and it sold out at the Rat & Ratchet Cider Festival in May 2009.



In late August 2009 Dave made his first cider press and he managed to get 1.75 gallons from a box of apples. There were some teething issues relating to the management of the 6 tonnes of pressure required but these were



resolved with the use of a sheet of titanium.

Fermentation started in the first juice after only two days following pressing with the natural yeast in the apples getting to work almost immediately. Over a hundred-weight of apples were collected the following weekend and were converted into juice.

Later in September Dave returned from a lovely week's holiday in Northumberland, to find a lot of apples and pears to collect. Recent articles in the Campaign for Real Ale's magazine, The Huddersfield Examiner and a door leafleting campaign had proved very successful!

On a Friday night in early October, with a couple of hundredweight of fruit to process the press decided it didn't like the pressure so decided to split but Dave was not to be cowed by this set-back and with an armada of information technology and financial services know-how he purposefully set about rebuilding the press to be better than ever before. Some key modifications were made, some of which were dreamt up in a haze of Leeds' finest ale and planned out on the back of a fag packet. Elastic bands, scramblers, guttering and boundary rope were considered in this task.

The magic ingredients of gallons of tea, much head scratching, teeth-sucking and the sterling efforts of friends Andy and

(Continued on page 11)

CHAMPIONS TABLE

BARNSELY 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

A few rumours for you this time, please note that this is what they are and should be taken as just that, although there might just be a semblance of truth in them!

1. It seems that there are a few pubs around the Yorkshire region that are selling keg Magnet through a hand pump, now you might not think that there is anything wrong with this; but a hand pump as a dispenser is normally a sign of proper cask conditioned ale and as such should guide the customer towards that beer. My reply to this news was as follows:

a) Magnet is supposed to be their premium beer and therefore should be at a premium price, but John Smiths spent so much on their ad. campaign for the J.S. Smooth with the penguins and Mr. Dee etc. that they had to bung up the cost to the publican so it was more than Magnet.

b) For a cellar-man to serve the keg beer through a hand pump he must first de-pressurise the keg (dangerous), use a custom spanner to remove the filling / dispensing valve (even more dangerous), and then to use a device similar to a vertical dispenser to extract the beer - this will allow air into the space above the now flat as a fart ale, unless they have a mechanism for supplying a top pressure of CO2, in which case it is definitely not real ale!

c) Whoever the brewery is they will not take kindly to anyone - no matter how good they are; tampering with their sealed casks and carefully prepared beer.

I have been trying to do a bit of research on this one, and no brewery admits openly to be brewing the keg Magnet, but I have discovered that Scottish Courage brew it, and they have not answered any e-mails I've sent on this subject.

Also I seem to remember, from the seventies Sam Smiths trying a similar scam with the 'hand-pump' working a micro-switch underneath the bar, to use an electric pump for the ale

2. Toad Brewery recently opened just outside Doncaster, just a few weeks after the Donny Festival (good planning or what!) A month or so into their brewing a small fire forced them to relocate to the Little Ale Cart Brewery, behind the Bottom Wellie, in Sheffield. However, after a very brief sojourn there, they were asked to leave, because of lack of cleanliness. As far as I can make out they are now at the Thorne Brewery premises, I will check this one out on our visit in October.

Jeff Harrison

Our Advertisers at a Glance

The Commercial - Chapeltown - Page 6
 Phoenixabc - line cleaning Page 8
 Dog & Partridge - Flouch - Page 10
 The Crown Inn - Elsecar - Page 18
 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

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 Mention you've seen their advert in The BAR

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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 **Tommy Treddlehoyle**, Pogmoor has been offering some great guest beers since new manager Simon has taken over. Apparently the Copper Dragon Golden Pippin was in great form.

The **Travellers Inn** at Birdwell is now open again after being closed for a few months. The building has had a facelift and a new pub sign now makes the pub look very welcoming. Beers on offer are Black Sheep Bitter and Classic Brewery Bitter a report from Kevin, Birdwell resident says both beers were excellent.

According to the property agents Fleurets **The Station** at Darfield Is under offer. Local rumours are that it's to become an Indian restaurant but these are unconfirmed.

The **Mill of the Black Monk** at Cundy Cross has re-opened as an Italian restaurant, having said this, the large signs outside the pub say "Bar open as normal". So will pop in and take a look.

The **Commercial** on Summer Lane, Barnsley has been bought by Dave formally of the Keel Inn, and after essential work has been carried out it will open as a Freehouse offering a small range of guest beers. This could be mid to end

October. The **Polish Club**, Summer Lane is offering a guest beer from the Marstons range. In just the last couple of months the threat to many more pubs in the Barnsley area has increased. The latest closures are, **The Priory** at Cundy Cross, **The Butchers Arms** at Monk Bretton, **The Old Hall** at Great Houghton, **The Royal Arms** near New Lodge. Pubs demolished in the last couple of months are **The Cutting Edge** at Worsbrough, **The Countryman** at Wombwell, **The Dearn Hotel** at Bolton on Dearne and the **Gardner's Arms** at Hoyland.

An arson attack on **the Woodman**, Wakefield Road, Barnsley has put the life expectancy on the pub to only a few months. Planning permission to demolish **the Victoria** at Hepworth has been submitted along with plans to demolish the **Drop Inn** at Low Valley, Darfield, both for housing.

Another pub under threat is the **Gatehouse**, Barnsley. It seems that someone wants to close it and turn it into a fish and chip shop, I can't see why we cant have both...

Barnsley CAMRA are actively opposing any changes of use and demolition to any pub.

& Brewery News

Acorn Brewery

News from the breweries upcoming beers for October and November is, Quantum a beer brewed from lager malt and Saaz hops will be out for October, and at 4.5% will help warm up the darker nights. As for November the brewery will be offering Kashmir, a 4.7% Deep ruby coloured bitter, spicy and crisp with citrus flavours and a dry but malty bitter, fruit finish. The next IPA from the New Zealand Hop range is Pacific Jade IPA, again this is 5% abv and is described as a herbal infusion of fresh citrus and crushed black pepper, I can't wait.

Clarks Legend beers will be as follows. October is Groucho Marx, a 4.4% abv golden ale with soft fruit undertones leading to a complex bittersweet aftertaste. November is Kirk Douglas, a 4.2% abv pale amber beer with a sweet malty flavour but a lasting, bitter finish. And to end the range sees 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 Firecrest a 4.2% abv amber beer. It is a smooth tasting beer with balanced malt, hop and fruit taste and subtle bitter aftertaste.

H.B.Clarks

The "Film Legend" Birthday beers will soon be coming to (The End), sorry... But before they do

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.

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*** Free Samies ***

PUB OF THE YEAR 2005

AS SEEN IN THE GOOD BEER GUIDE

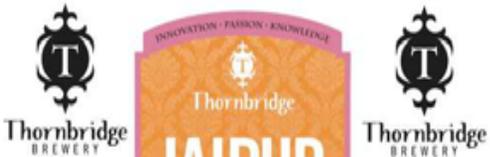


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10th Otley Beer Festival 2010

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AT

OTLEY RUGBY CLUB

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(ONLY 350 YARDS FROM PREVIOUS VENUE)



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12 NOON - 11 PM

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£5 ENTRY INCLUDES COMMEMORATIVE GLASS, PROGRAMME & £2.50 DRINKS TOKENS

www.OtleyBeerFestival.co.uk

Organised for OTLEY PARISH CHURCH to raise funds for LOCAL CHARITIES



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 13 years. The central bar serves a cosy snug, a games room/public bar and a comfortable lounge. The pub offers Wentworth Brewery beers and a further 4 guest beers.

Food is available (lunch and evenings) from the menu or the day's specials board.

Two popular beer festivals are held in the pub each year, May/ June and November.

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

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



107 Station Rd, Chapeltown

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Forename(s)

Date of Birth (dd/mm/yyyy)

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Forename(s)

Date of Birth (dd/mm/yyyy)



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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 nearly 119,000 (over 360 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 P. Kershaw of Coppice Avenue. He shall be drinking his prize at Shaw Lane Club (is he a local?). He shall be receiving his reward shortly.

The answer was Shaw Lane Sports Complex. and the postcode I was looking for was: S70 6HZ.

I used the centre bit out of this picture.



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/joinus 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

Monastic Food and Drink

I was pleased to discover that the recently launched Jervaulx Blue cheese, made by the Wensleydale Creamery, has been awarded gold status by the Guild of Fine Food. The cheese is named after Jervaulx Abbey where Cistercian monks made cheese from about 1150 onwards and the Creamery is now campaigning for Regional Origin status.

Monastic orders, with their large estates and educated members, were innovators in agriculture, manufacture and technology. They produced cheese, wine, ale, herbal medicines and liqueurs such as Lindisfarne Mead and Buckfast Tonic wine from Buckfast Abbey. You may remember the campaign to ban "Bucky" because some Glaswegians were front loading on it and getting drunk quickly.

Some monasteries produced ale on a commercial scale to supplement their income. There is record of Jervaulx producing several ales from 1526 and the monks were permitted to drink ale on fast days to wash down their ration of bread and salt. Records seem to show that monastic consumption was high, 4 litres a day, which is a significant amount, even for weak ale. I understood that beer was drunk instead of water because it was more hygienic but these monasteries, such as Fountains Abbey, were built around clean streams and wells. Perhaps they enjoyed the finer things of earthly life and celibacy was optional too!!

Monks pioneered the use of hops to flavour and preserve beer, having previously used a herbal mixture known as gruit (grut) hence the term gruit ale. Monastic brewers also developed the double-bottomed brewing vat that gives 2 infusions of the mash. The weaker second beer was given to novices and nuns so they clearly kept the stronger stuff for themselves. Henry VIII curtailed the influence of the English monasteries but French and Belgian monasteries continued to be influential brewers, Trappist beers etc.

Monastery ruins often show the location of the

brewhouse and the ruins of the C17 brewhouse near Whitby Abbey have just been converted into des res. sadly not a microbrewery but the oak floor planking is made from old beer vats.

Yet again I come back to the importance of local food and drink and how a location contributes to the nature of ingredients such as milk, brewing water etc. This results in regional characteristics and regional preferences. We are creatures of habit and tend to go back to the comfort of the familiar and this is as true of beer as for anything else. So what do you think are the generic characteristics of Yorkshire beer? Colour, gravity, head, bitterness etc. a discussion that could go on for many nostalgic hours over several pints. Please let me know what you think.

Returning to cheese, local producers face strong competition from bigger producers and so I am recommending any local cheese for this dish. Jervaulx is the flavour of the month but do not forget the other regional cheese makers who are probably feeling the competition from the Wensleydale success. Consider Yorkshire Blue or Shepherds Purse Blue.

Blue cheese becomes mellow when cooked and I am suggesting a slice of blue cheese on top a grilled steak, beef or pork. It melts and makes a lovely sauce with any mushrooms that may also be in the pan. (Not pleasant with lamb or gammon) Roasted courgette makes a tasty vegetarian option. Also try a cauliflower risotto topped with pieces of blue cheese. Beer, cheese and good bread is a classic, all from Yorkshire too.

www.cistercians.shef.ac.uk/rievaulx/history/dissolution

www.gruitale.com/intro_en.htm

www.wensleydale.co.uk

www.yorkshiredalescheese.co.uk

www.buckfast.org.uk

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Plus CIO & Royal British Legion Club throughout the UK

Competition

Win Four Pints of your choice



A bit different!
The picture was taken by me, of a real ale pub, (in G.B.G.) on one of my travels, all you have to do is tell me the name of the city I was in.

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 5th. Nov 2010.**
The winner will be the first correct answer drawn from the entries. Draw to be made Sat 6th. Nov 2010, One entry per person only. Good Luck!

presents the

20th Wakefield Beer Festival 2010

130+ Cask Ales Bottled Beers Cider, Perry Fruit Wine

WAKEFIELD CAMRA

4th - 6th November

LIGHT WALKS LESLIE CENTRE OPPOSITE WAKEFIELD BUS STATION
OPENING TIMES AND ADMISSION CHARGES

Thursday:
6 - 11pm admission £3 on the door inc souvenir tankard
Trade and CAMRA Members only from 3pm

Friday:
11 - 4pm admission £3 on the door inc souvenir tankard
5.30 - 11pm admission £8 advance tickets only inc souvenir tankard
Advance ticketholders admitted free to daytime session

Saturday:
11 - 11 for small beers run until £4 on the door
Entry admission to card carrying CAMRA Members is free admission with option of beer or purchase glass, except Friday Evening where admission is £3 Beer Taken.

FRIDAY EVENING TICKETS ON SALE FROM TOURIST INFORMATION and local pubs

WAKEFIELD: Black Rock Bull & FairHouse; Farnham's Red Shoe; The 10; OSSETT: Brewer's Pride The Tap; CASTLEFORD: Shoulder of Mutton; PONTEFRAC: Golden Ball; HORBURY: Bees; WALTON: New Inn; SOUTH MIRKBY: Travellers Inn; LEEDS: Gooch; SHEFFIELD: Fat Cat
For tickets by post contact Mark Goodie: 01924 796423 or 07793 147234

Festival sponsored by
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Real Ciders.
Hot and Cold Food.



FRIDAY 8th OCT 5pm - 11pm
SATURDAY 9th OCT 12-11pm
SUNDAY 10th OCT 12-11pm

Triangle Cricket Club,
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Triangle.
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01422 839784
trianglericricketclub@hotmail.com

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WE WAS BRUNG UP PROPER!

"And we never had a whole Mars bar until 1993"!!!

CONGRATULATIONS TO ALL MY FRIENDS WHO WERE BORN IN THE 1930's 1940's, 50's, 60's and early 70's!

First, we survived being born to mothers who smoked and/or drank while they carried us and lived in houses made of asbestos... They took aspirin, ate blue cheese, raw egg products, loads of bacon and processed meat, tuna from a can, and didn't get tested for diabetes or cervical cancer.

Then after that trauma, our baby cots were covered with bright coloured lead-based paints.

We had no childproof lids on medicine bottles, doors or cabinets and when we rode our bikes, we had no helmets or shoes, not to mention, the risks we took hitchhiking.

As children, we would ride in cars with no seat belts or air bags.

We drank water from the garden hose and NOT from a bottle.

Take away food was limited to fish and chips, no pizza shops, McDonalds, KFC, Subway or Nandos...

Even though all the shops closed at 6.00pm and didn't open on a Sunday, somehow we didn't starve to death!

We shared one soft drink with four friends, from one bottle and NO ONE actually died from this. We could collect old drink bottles and cash them in at the corner store and buy Toffees, Gobstoppers, Bubble Gum and some bangers to blow up frogs with.

We ate cupcakes, white bread and real butter and drank soft drinks with sugar in it, but we weren't overweight because.....

WE WERE ALWAYS OUTSIDE PLAYING!!

We would leave home in the morning and play all day, as long as we were back when the streetlights came on.

No one was able to reach us all day. And we were O.K.

We would spend hours building our go-carts out of old prams and then ride down the hill, only to find out we forgot the brakes. We built tree houses and dens and played in river beds with matchbox cars.

We did not have Playstations, Nintendo Wii, X-boxes, no video games at all, no 999 channels on SKY,

no video/dvd films, no mobile phones, no personal computers, no

Internet or Internet chat rooms.....WE HAD FRIENDS and we went outside and found them!

We fell out of trees, got cut, broke bones and teeth and there were no Lawsuits from these accidents.

Only girls had pierced ears!

We ate worms and mud pies made from dirt, and the worms did not live in us forever.

You could only buy Easter Eggs and Hot Cross Buns at Easter time...

We were given air guns and catapults for our 10th birthdays,

We rode bikes or walked to a friend's house and knocked on the door or rang the bell, or just yelled for them!

Mum didn't have to go to work to help dad make ends meet because we didn't need to keep up with the Jones's!

Not everyone made the rugby/football/cricket/netball team. Those who didn't had to learn to deal with disappointment. Imagine that!! Getting into the team was based on MERIT

Our teachers used to hit us with canes and gym shoes and throw the blackboard rubber at us if they thought we weren't concentrating. We can string sentences together and spell and have proper conversations because of a good, solid three R's education. Our parents would tell us to ask a stranger to help us cross the road.

The idea of a parent bailing us out if we broke the law was unheard of.

They actually sided with the law!

Our parents didn't invent stupid names for their kids like 'Kiora' and 'Blade' and 'Ridge' and 'Vanilla' and 'Tiger'

We had freedom, failure, success and responsibility, and we learned HOW TO DEAL WITH IT ALL!

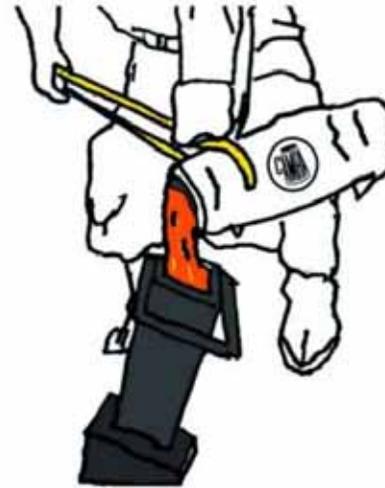
And YOU are one of them!
CONGRATULATIONS!

You might want to share this with others who have had the luck to grow up as kids, before the lawyers and the government regulated our lives for our own good.

And while you are at it, forward it to your kids so they will know how brave their parents were.

CAMPAIGN FOR REAL ALE
MEMBERS' WEEKEND & AGM 2011

SHEFFIELD
2011



Octagon Centre
University of Sheffield
15-17th April 2011

Members Weekend 2011

For those who haven't been to a members weekend, there are two sides to the event - the business side which is the formal AGM conference and associated policy discussion groups and workshops and the social side which includes a members bar, coach trips to breweries, cider trip, pub crawls and more.

It should be a great weekend in Sheffield whether you wish to get involved in influencing CAMRA's campaigns and policies or simply enjoy a few beers with friends!

To attend you need to register, the easiest way to do this is pre-register either through the CAMRA website or the form that will be printed in Whats Brewing, you will then be sent your badge and registration card which you can exchange for the conference pack at the venue without having to queue at the registration desk, you will also be sent out the members weekend handbook in

advance. Those that pre-register will also be informed about the trips - tickets often sell out quite quickly for these! Pre-registration is expected to open in November.

We will also be looking for volunteers to work at the members weekend, primarily staffing the members bar or stewarding but there will also be other jobs such as coordinating the coaches going out on trips, helping on the local travel information stand or for those who come to Sheffield early, stuffing the conference packs!

Also branches should look out for instructions from HQ with regards to submitting motions for debate at the AGM.

*Kind Regards
Andrew Cullen*

*Chairman & Beer Matters magazine editor
Sheffield & District Campaign for Real Ale*



The 2011 Members' Weekend and AGM is in Sheffield, which arguably may be described as the real ale capital of England - home of the national Pils of the Year 2008 and 2009 and also Champion Beer of Britain 2004. According to surveys by the local branch there are over 200 different beers available in the city's pubs at any one time - it's like a beer festival every day! The city is also host to 7 breweries within its boundaries and many more close by. During the Members' Weekend many of these breweries will be offering tours and tasting sessions for delegates.

It is also very easy to get out and about to all the excellent pubs, bars and breweries, with a modern Supertram system, a comprehensive local bus network and affordable all day travel passes available.

If you fancy enjoying the city for a few hours and having a bit of a stroll in the countryside, possibly taking in a nice country pub along the way the Peak District National Park is on the doorstep and is easily accessible by bus or train.

The Members' Weekend will commence on Friday 15 April and end mid-afternoon on Sunday 17 April 2011.

The Weekend is open to all CAMRA members 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 representatives 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 forums
 - Enjoy a few drinks in the members bar
 - Visit pubs in Sheffield and the surrounding area
 - Visit local breweries on organised trips
- To find out more about the Members' Weekend and AGM 2011, visit www.camra.org.uk/agen

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



Audrey and Steve Receiving Their 2006 Pub of the Year Award

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PUB OF THE YEAR 2006
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Apart from the 4-0 thrashing a Q.P.R.'s Loftus Road in Barnsley F.c.'s first match, the initial month of the season has gone very well with a welcome seven points gained for the Reds. It's very early in the season to judge this team but one thing's for sure; the brand new CAMRA



CHAMPION AWAY ALES

Good Beer Guide 2011 (G.B.G.) will foretell some cracking pubs and beers for the remainder of the season.

Tuesday 19th. October: Burnley

Just three pubs make up Burnley's section of the brand new G.B.G. 2011. 'Away Ales' has visited two of them so the choice is made for us:-

Gannow Wharf, at 168 Gannow Lane (BB12 6GH), is next to the Leeds-Liverpool canal, on Gannow Bridge, this biker-friendly local offers a warm welcome to real ale enthusiasts. Six beers change weekly and most are sourced from local breweries under the LocAle scheme. Try the gallon challenge - if you dare! The venue has a cosy, covered, heated smoking/drinking area. Facilities include live music, quizzes, karaoke, pool and satellite TV sports.

Open 7pm to 11pm Tuesdays.

Nearest station is Rosegrove. Buses are nos. 4 and 65

Tel: (07855) 315498

Saturday 23rd October: Coventry

Coventry offers 12 choices in the G.B.G. 2011 so there's plenty from which to select one venue today. **The Old Windmill**, 22-23 Spon Street (CV1 3BA) is a popular half-timbered pub in the medieval Spon Street, known locally as Ma Brown's and probably the oldest pub in Coventry. It has lots of small rooms, one of which is the old brewhouse where the old mash tun and copper can be seen. A 10% discount is offered to CAMRA members on all beers. The pub can get very busy at weekends with people getting a last (decent pint before hitting the clubs. The beer range includes Greene King, Old Speckled Hen, Sharp's Doom Bar, Taylor

With Laurence Mace

Landlord, Theakston Old Peculier and Wychwood Hobgoblin, plus other guest beers all on handpump. Meals are served 11am to 5pm Wednesday to Sunday. Open 11am to 1am Saturdays Tel: (024) 7625 2183

Tuesday 9th November: Preston

With eight great real ale pubs entered in the new G.B.G. for Preston, we can choose from

five not previously featured in 'Away Ales'. One standing out from the rest is **The Old Black Bull**, 35 Friargate (PR1 2AT). This mock-Tudor city-centre pub is now completely free of tie for cask beers. A small front vault, a main bar with distinctive black and white floor tiles, two comfortable lounge areas and a pool table continue to make this a popular venue. There is also a patio to the rear. Live music is played on Saturday evenings and all TV sport is shown. Up to nine guest beers come from micros or small independents, whilst Hydes Boddingtons Bitter is the staple beer. Despite some other great boozers on Friargate the Old Black Bull has won the local CAMRA Pub of the Year. Open 1:30 am to 11pm Tuesdays Tel: (01772) 823397

Saturday 13th November: Ipswich

Another town with eight great pubs entered in the 2011 G.B.G. Only four featured to date in 'Away Ales', so as usual we'll opt for a different one. **The Arboretum**, 43 High Street, (IP1 3QJ) is a single-bar pub with a new restaurant and function room upstairs, specialising in locally-sourced freshly-prepared food, available both lunchtimes and evenings. Food is mainly traditional English with some European influences and modern twists. Beers from local small brewers including Humpty Dumpty and St. Peter's are complemented by a selection of local bottled beers. Imported German bottled beers and traditional cider from Thatchers or Cheddar Valley are also stocked. There is a patio to the rear.

Open 11am to 11pm Saturdays Tel: (01473) 222 177 Web: the-arboretum.net

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STILL AN INDEPENDENT, FAMILY OWNED BUSINESS, CLARK'S CONTINUE TO BREW EXCITING AND INNOVATIVE ALES. - NEW BEERS ARE BEING PRODUCED MONTHLY BASED AROUND FAMOUS PEOPLE AND WE ARE INTRODUCING FOUR NEW SEASONAL ALES FOR 2009/10



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

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

The Crown Inn

Tel: 01226 743851

Hill Street, Elsecar

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

Food is served:

Mon 12-2 and 5.30-7.30; Not Tue

Wed and Thurs 5.30-8.30

(Wednesday is Curry Night)

Friday 5-7, Saturday 12-2

Sunday 12.30-3.30

Monday - Games Night

Thursday - Quiz Night

Friday - 50's 60's Disco

Saturday - Karaoke



(Continued from page 4)

Tony resulted in a much larger construction.

The fruits of Dave's labours were around 70 gallons which consisted of three types of product: Dry Cider, Medium Dry Perry and Lincolnshire Hedgerow, apples for which were collected as the name suggests over a weekend from the hedges of Lincolnshire, all weighing in at around 7.0% ABV. They were particularly well received at this year's Rat & Ratchet Cider Festival. Such was the quality that (apart from the quantity that has been saved for the next Huddersfield CAMRA Oktoberfest) the rest has been snapped up by Yorkshire brewery Great Heck to sell in their own pub and for distribution to selected outlets in the county. For the forthcoming season David has reinvested in his equipment. Not only

have further modifications been made to the press, but a professional milling machine has been purchased. The acquisition of oak casks will expand maturation facilities to accommodate both the extra yield the mill will provide, and also the larger quantities of fruit donated by the public.

David does have a plan for the future, a ten year plan, at the end of which there will be a producing orchard. In the mean time harvesting the thousands of disparate fruit trees throughout Huddersfield will be a challenge.

David Litten

Yorkshire Regional Cider Co-ordinator

THE DEVONSHIRE CAT

Devonshire Quarter

**OVER 100 DIFFERENT BEERS FROM
ALL OVER THE WORLD**

**CHOOSE A REAL ALE FROM OUR SELECTION OF 12
DIFFERENT ALES AT ALL TIMES!**

**EVER TRIED A TRAPPIST BEER MADE BY MONKS?
OF THE 7 TRAPPIST BREWERIES IN THE WORLD WE HAVE 6!**

Maybe something a bit sweeter.
We have fruit beers on draught and in bottles

We offer freshly prepared food for all!

Whether you want a light snack, a light or hearty meal, you won't be disappointed! And of course you could try one of our renowned homemade beef burgers.

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!

Business leaders should take an example from the small brewery revolution.

Academics from the Nottingham University Business School have been studying the history of brewing in England (Why were there no courses like that in my day?) and reckon that business leaders can learn a great deal from real ale fans. Real ale fans demonstrate how greater consumer awareness can revitalise a struggling industry. The study found that the range of beer products and brewing centres declined massively between 1900 and 1970 in the UK. Does anyone remember the Whitbread Tour of Destruction tee shirts? Certainly the formation of CAMRA in the early 1970's is seen as the point when that decline started to reverse as the fight against bland, mass-produced beers gathered pace. By making known the demand for real ale and campaigning for more choice and quality, the conditions became right for the growth of microbreweries into the vibrant industry sector it now is. From 1324 mainly local breweries in 1900 we were down to 141 centralised breweries in 1970 as the trade continued to concentrate on economies of scale to the detriment of choice and quality. We now have hundreds of small breweries spread across the UK where economy of scale is less of a concern and the required quality and choice has been recovered. It is also good for the economy as it creates jobs. Its nice for CAMRA to get a bit of recognition for the last 36 years of effort, so thanks to Professor Peter Swann, the study's author, for his kind words.

CW

Festivals around Here

Sept/ Oct

Thurs 30 Sept-Sun 3 Oct Beer Festival at the **Brewery Tap (Spike)**, 51 Albion Road, Idle, Bradford - featuring "LocAles"

Thurs 30th Sept – Sat 2nd, Oct 36th. **Sheffield CAMRA Beer Festival** Cemetery Park Sheffield 100+ Real Ales and even more cider & perry than before – see ad. on page 24

October

Fri 1-Sun 3 Beer Festival at the **Wheatsheaf Inn**, Burn near Selby in conjunction with Brown Cow Brewery noon-23.00, 20 real ales Sunday 3-Tuesday 5 October the Maltings Coming of Age Festival featuring 40 beers over 3 days Sun 12.00-22.30 Mon & Tue 11.00-23.30, Tanners Moat, York

Fri 8-Sun 10 3rd. Triangle Beer Festival at **Triangle Cricket Club, Grassy Bottoms**, Triangle, near Sowerby Bridge open 17.00-23.00 Friday, 11.00-23.00 Saturday & Sunday see ad. Page 8

Sat 9 6th. **East Keswick Beer Festival**, a celebration of real Yorkshire ales with the famous Illingworth pork pies and other refreshments, with live music at East Keswick Village Hall, on bus routes 99 Leeds - Wetherby and 923 Tadcaster - Otley, £5 entry includes commemorative glass, programme and drinks tokens

Sat 9 4th. **Bubwith Beer Festival**, 300 tickets only at £12.50 including entry, live music, hog roast supper and festival glass, on sale from Sat 19 June at the Jug & Bottle, Main Street, Bubwith YO8 6LX phone 01757 289707 info@jugandbottle.co.uk .

Thurs 14th – Sat 16th. Huddersfield CAMRA **Oktoberfest Beer & Cider Festival** at the Sheik Leisure Centre. approx 90 Real Ales + cider & perry – 15 mins walk from railway station, 5 mins from bus station see ad. on page (XX)

Thurs 14th – Sun 17th. **Gainsborough CAMRA 2nd. Beer & Folk Festival**, Old Hall, 2mins walk from town centre, atmospheric fest in the great hall of 15th. cent. Medieval manor house . On the Sat afternoon, free admission to rest of the National Heritage building. 40 ish. Beers + ciders – see socials page 27

Thurs 14th. – Sun 17th. **Nottingham Robin Hood Beer + Cider Fest** grounds of Nottingham castle 700+ beers

Sat 16 Beer Festival at **Almscliffe Village Hall**,

Huby 20.00-00.30 £8

Thurs 21st.-Sun 24th. Worth Valley 2010 Beer & Music Festival on stations and trains of the **Keighley & Worth Valley Railway** www.kwvr.co.uk

Thurs 21st – Sun 24th **Mansfield & Ashfield CAMRA Beer Festival**, Civic Centre, Mansfield

Thurs 21st. – Sun 24th. Swan at **Crimble Beer Festival**, Carr Lane, Slaithwaite

Fri 22-Sun 24 **Craven Beer Festival**, Craven Arms, Cruck Barn, Appletreewick over 20 Dales-brewed beers, huge barbecue lunch and eve, camping and accommodation nearby www.craven-cruckbarn.co.uk

Sat 23rd. **Stubbing Apple Day** at the Stubbing Wharf, King St, Hebden Bridge HX7 6LU www.stubbingwharf.com

Wed 27th. **A Very Large Beer Festival** starts in the evening @ **J.D. Wetherspoons** – all over the country!

Thurs 28th—Sat 30th. **SIBA & Manchester CAMRA Great Northern Beer Fest** , Palace Hotel, Oxford Road 300+ beers, but only 48 at one time, all hand-pump. £5:00 but with CAMRA discounts.

Fri 29-Sat 30 Beer Festival at the **Pennine Manor Hotel**, Nettleton Hill Rd, Scapegoat Hill, (20 beers at festival prices) free transport from Outlane Terminus and Slaithwaite Train Station.

Fri 29th.—Sat 30th. **Chesterfield CAMRA Market Beer Fest**, Market Hall Assembly Rooms, Chesterfield. 130+ chilled ales + cider & perry. Tickets from Pomegranate Theatre or the T.I.C.

November

Thurs 4th—Sat 6th **Wakefield CAMRA Beer Fest**, Lightwaves Leisure Centre 130+ chilled ales + cider & perry. CAMRA members free at all times. See ad on page (XX)

Thurs 11-Sun 14 Annual Beer Festival at **Alverthorpe WMC**, 111 Flanshaw Lane, Alverthorpe, Wakefield WF2 9JG

Fri 12-Sat 13 **Otley Beer Festival** at a new venue Otley Rugby Club, Cross Green, Otley, LS21 1HE £5 entry inc programme, souvenir glass, £2.50 beer vouchers, no advance tickets www.

(Continued on page 13)

Dear Man at the BAR

Now the nights are drawing closer, would it be a good idea to put candlesticks on the tables instead of turning on all the lights in my pub?

You would think that other than the risk of a fire it would be a good idea Mr Landlord, however just think of other Health and Safety issues that may arise from this simple eco friendly gesture.

Let's say a regular drinker in your pub "we will call him Harry", gets a bit tipsy and moves the candlestick to the floor and in an attempt to jump over the candlestick he slips and falls. He now has a broken leg which is in a cast. It itches really bad too. He struggles to catch the bus to your pub, his wife brings him and takes him home, after only an hours drinking. Harry also burnt his arm when he fell and the dressing rubs when he lifts his pint, slowing down his drinking in his shorter drinking time. As for the pub cat, well when Harry fell the only thing stopping him from hitting his head on the fire hearth was the cat, sleeping happily in front of the fire. The cat fortunately died instantly.

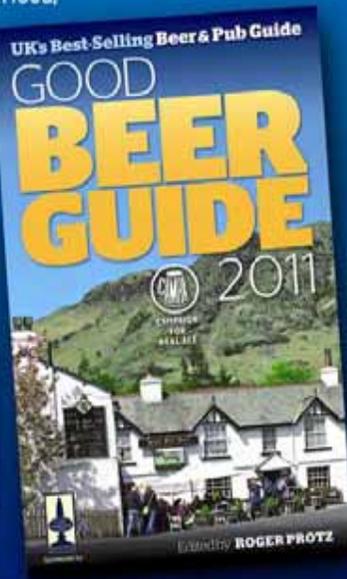
Just remember this is only hypothetical and the chance of this scenario happening are, well quite unlikely but remember all this Mr Landlord if you decide to put out candlesticks on your table. However a sign on the wall as you walk into the pub saying "Please don't attempt to jump over the candlesticks - At anytime" should be more than adequate. Put it next to the sign that says "Free Beer Tomorrow".



Barnsley CAMRA made the presentation of **Summer Pub of the Season 2010** to the **Dove Inn, Doncaster Road**, Barnsley in August. The presentation was made by Eric (Left) the branch Chairman and delightfully received by Sharon, Phil and the team at the pub. Pop in anytime for fine pint of Old Mill Bitter and Seasonal ales.

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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(Continued from page 12)

otleybeerfestival.co.uk/ see ad, page 6

Thurs 18-Sat 20 **Moonraker Beer Festival** organised by Colne Valley Lions This Years charity is to be The Laura Crane Trust for Young People suffering from Cancer - held at Slaithwaite Conservative Club.

Fri 19-Sun 21 **Winter Ale Festival** at the Fox & Goose, Hebden Bridge, featuring a War of the Roses.

Thurs 25th.- Sun 28th. **The Commercial's Winter**

Fest, Station Road, Chapeltown, 40ish. ales of a seasonal theme (and a few ciders) all new to the pub, will be presented over the course of a very special weekend for the landlord, Paul.

Fri 26-Sun 28 **Cropton Brewery's Winter Beer Festival** in the big marquee outside the New Inn, Cropton, Friday 18.00-midnight, Saturday 11.00-midnight, Sunday 11.30-23.00 over 80 Real Ales, traditional ciders and continental beers

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

Taken from the *Saltaire Brewery Newsletter*:-

Festival survivors guide!



We are not talking about Glastonbury or Leeds Fest, this is a far more dangerous and arduous experience; it's about surviving the Summer beer festivals!! These days every pub, club, church or brewery is putting on a festival. We are all for it! A good festival provides a great way to spend an afternoon or evening. Pubs will usually offer two or three real ales but a festival can have up to two hundred!! They offer a chance to try weird and wonderful brews from top strength beers to mad

flavoured ales. Our own festival specials this year have included Chilli and Chocolate, a coconut special called 'Mutiny' and a guava extravaganza, Madagascan Ale! (These are often to be found at our Monthly Beer Club).

Festival attendance benefits from a bit of planning...

1. Go early. The best beers run out fast as word spreads about the 'must have' pint!
2. Check how the beer is going to be presented. If it is cooled or cellared it will keep its condition across the duration of the festival. If it is in a warm school hall in August - go the day the festival opens while the beer is in good condition!
3. Check out whether the beer is being served through a hand pump or on gravity. A lighter hoppy beer is better served through a hand pump.
4. Dark beers and strong beers survive the festival environment longer than delicate pale beers. If you end up at a festival late in the day - drink darker or stronger beers, or those being served through a hand pump.
5. Read the programme! Search out anything interesting and novel! If you know nothing about beer, ask the bar team what's going well, or for their recommendations!
6. Accept you are never going to taste them all and be selective. (This approach usually deteriorates as the time at the festival increases!)
7. At big festivals study the layout of the beers before consumption depletes planning skills. This way you can find the beer you want.

...Or do what I do - wander in and get the first beer I see!! Enjoy!



Yorkshire Cider Producers – Ampleforth Abbey



Benedictine monks arrived in Ampleforth, North Yorkshire in 1802 following their exile from France as a result of the French Revolution.

They grew apples from the outset but it was not until 1902 that they planted a formal orchard which consisted of around fifty apple varieties and over two thousand trees in more than two hectares. In the spring of 2009 two further orchards were planted close

by, in the former castle vegetable garden, at Gilling. That brought the total number of trees to over two thousand two hundred, and it is here, in the community orchard, that Fr. Rainer Verborg trains local enthusiasts in the skills of grafting and pruning.

The monks continue to harvest the fruit each year, around fifty per cent of which is sold at local markets or at the Abbey gate, the rest being used to produce what has now become their legendary cider and cider brandy.



Fr. Rainer is a former orthopaedic surgeon and for many years taught mathematics, biology and religious education to the students at Ampleforth College, but it was his bee-keeping skills that were noted and considered transferable to horticulture. He took charge of the sadly neglected orchards in 2003 and followed the leadership of his apple mentor Fr. Edmund Hutton who had pioneered the orchard operation.

Although the apples produced were used in the College and Abbey and sold locally they could not compete with the large, perfect, evenly-sized commercial varieties so

Fr. Rainer started making apple juice and selling that instead.

Producing cider was the next logical step. Ignoring skeptics who insisted it wouldn't work because none of the apples were cider varieties, Fr. Rainer built his first presses from wooden beams and car jacks and made sixty litres. It was an instant hit!



Mechanical presses were installed and in 2005 two thousand litres were produced and sold out almost immediately. Annual cider production is now around five thousand litres whilst over seven thousand litres are distilled to make cider brandy.

Production is completely organic and because the orchard consists of numerous apple varieties they are far less susceptible to diseases than those that are planted with a single variety.

The cider is strong and dry and weighs in at 8.3% ABV and generally the final fermentation takes place in the bottle. It has a wonderful, complex, very fruity flavour due to the large variety of apples used. Quality is ensured by using the best quality apples and observing strict cleanliness in the production area.

Ampleforth Abbey cider can be purchased in litre bottles from various carefully selected outlets in London, Harrogate, York, and Wales in addition to the Ampleforth Abbey Shop and Tea Room. It has also been spotted (and sampled) at a couple of Yorkshire beer and cider festivals this summer.

Visits to the orchards and juicing can be arranged with Fr. Rainer by telephoning 01439 766 000 or by e-mail via the website:
<http://www.abbey.ampleforth.org.uk/our-work/orchards/>

David Litten
Yorkshire Regional Cider Co-ordinator