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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

**Aug - Sept
2009**

www.barnsleycamra.org.uk



Give us a Break!

Pub goers are facing another miserable New Year kicking when we predict that the price of a pint could go up by at least another 8p per pint.

From the 1st January the Chancellor is returning VAT to its usual 17.5% when the temporary period at the current lower rate, designed to stimulate the economy, comes to an end.

But, Mr Alastair Darling says he has no plans to change the excise duty on beer, which was increased by 8% in last year's pre-budget report, to compensate for the cut in VAT and ensure retailers don't drop the price of beer.

CAMRA head of policy and parliamentary Jonathan Mail said "It really is time the Chancellor gave pubs a break. But by not cutting the duty rise he is foisting yet another tax increase on the pub-going public".

Locale & Your Nearest Local	2
Club Of the Year	4
Hanna at the Hob	7
Sponsored Walk	11
Joe Locke and a Festival	14-15
Beer Festivals	16
Champion Away Ales	19
Festival Report	20
Competition	21
In the Tap Room	25
Socials	27



SOCIAL EVENTS CALENDAR

Contact details on page 26

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
- Courthouse Station** - Barnsley
- Cross Keys** - Darfield
- Cubley Hall** - Penistone
- Darfield Cricket Club** - Darfield
- 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
- Railway** - Wombwell
- Rose and Crown** - Hoylandswaine
- Royal Hotel** - Barugh Green
- Shaw Inn** - Barnsley
- Shaw Lane Sports Club** - Barnsley
- Silkstone Inn** - Barnsley
- Silkstone Lodge** - Silkstone
- Strafford Arms** - Stainborough
- Spencer Arms** - Cawthorne
- Station Inn** - 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

Saturday 1st August

IS YORKSHIRE DAY. With lots of our members at the Great British Beer Festival those of us left behind can enjoy our annual visit to Leeds to celebrate. We catch the fast train to Leeds at 11.12am and meet at The Scarborough Tap. From there a crawl around some great pubs.

Tuesday 4th to Saturday 8th August THE GREAT BRITISH BEER FESTIVAL Earls Court, London

Monday 17th August

Beer & Music Festival Meeting at Shaw Lane Sports Club. 7.30pm, Everyone Welcome - Only a 20 min walk from town or catch the 7.09pm number 43 bus

Wednesday 19th August

Pub of the Season Presentation to the Silkstone Inn, Market Street, Barnsley. Quiz starts at 8pm with presentation at about 9pm during the interval. More on page 9.

Monday 24th August

Beer & Music Festival Meeting at Shaw Lane Sports Club. 7.30pm, Everyone Welcome - Only a 20 min walk from town or catch the 7.09pm number 43 bus

Tuesday 25th August

Branch meeting and social at the Milton Arms, Elsecar. 8pm start. Three real ales here. Catch the 7.24pm train, or the 7.25pm number 66 bus.

Saturday 29th to Monday 31st August

Yorkshire Beer and Music Festival (CAMRA Beer Tent) at Locke Park, Park Road, Barnsley. Saturday Jazz, Sunday Blues and Monday Family Fun Day and Folk Music - 75 Real Ales, 25 Ciders, Bottled Beers and Wine. See Page 15 For full details

Sunday 13th September

Wentworth Cup Challenge, Between Barnsley CAMRA and Rotherham CAMRA. To be held at The Millers Inn, Low Barugh, 2pm Sunday lunches are available, book early (be ready to start at 2pm) Catch the 11.45am or 12.45pm number 95a bus.

Friday 18th September

Charity Event Race Night - Hoping to be at the Shaw Lane Sports, Barnsley. Watch out for posters and on the website for more information. First race will start at 8pm.

Saturday 26th September

Sponsored walk from Silkstone Common to Denby Dale. Full details on page 11 or from our website under socials/charity

Tuesday 29th September

Branch Meeting and Social at the Courthouse Station Barnsley. 8pm start (confirmed)

Bus times changed as we went to print, so please, Sorry if there are any errors but it is not my fault buses cannot just keep to a fixed timetable for more than 2 months. So I as 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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Bahamas Guinness

Guinness is brewed under license all over the world, including here in the Bahamas. As long time Guardian readers will know, the barley is grown on the occasionally Bahamian island of San Serif. One year, with typical Bahamian efficiency, they planted the barley upside down, and when the beer was brewed, it turned out creamy white with a black head. Undaunted, the Bahamian brewers stuck the label on the bottle upside down and suggested the people drink the beer standing on their head.



ers stuck the label on the bottle upside down and suggested the people drink the beer standing on their head.

COPY DEADLINE

The deadline for news, articles and adverts to be considered for publication is **Friday 4rd September 2009**. These should be sent to Jeff Harrison at the address on the left.

£15 - Spot Ad 3cm X 5cm Per Issue
£25 - Quarter Page Per Issue
£45 - Half Page Per Issue
£70 - Full Page Per Issue

**Big discounts for multiple bookings, e.g.
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Save your local



Campaigning to implement the Sustainable Communities Act



residential value of their property. It is therefore not surprising that many rural pubs have been lost.

If rural communities are not just to become

dormitories, it is vital that the residents take a more active involvement, and this is exactly what has been happening across the UK.

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.

Visit <http://forum.camra.org.uk/viewforum.php> for information about Saving the Great British Pub.

The role of the rural British pub as a cohesive centre of its community has never been more important than it is today, and yet a record number have ceased to trade in recent years.

Exactly why so many have closed is a complex equation, but taken at its most simplistic, changes in employment patterns, the explosion in residential house prices, and a lack of awareness of the wider role that pubs can play in supporting essential services, are the key issues.

Beyond the chatter and laughter of the rural bar room crowd on a busy Sunday lunchtime, there are also the quiet times mid-week in February when no one bar the publican and his dog venture past the front door. In previous centuries, these were the times when the local agricultural workers or skilled craftsmen would have popped in to warm themselves, exchange a little gossip, and indulge in a pie and a pint. But times change; the agricultural workforce has dwindled as mechanisation has taken root, and many of the traditional village-based craftsmen have long ceased their particular trades. Even the beer is now largely delivered in metal casks, and coopers are a rare breed. In short, there are times when all is too peaceful, when tranquillity can transcend viability.

In parallel to these demographic changes, there has been a phenomenal explosion in residential property prices over the past couple of decades. Assessed on its business turnover, rather than its relative position and the bricks and mortar it is built from, the value of a modest pub business can be dwarfed by the value of the property were it to be converted and sold for residential use. Even many successful pubs are often worth less than the

Club of the Year



Above shows the stewardess, Sharon accepting her award for Barnsley CAMRA Club of the Year 2009 for the Shaw Lane Sports Club. Presented by Eric Gilbert who concluded: Winning the award twice in two years proves the club is getting the simple things like beer right.

Shaw Lane Sports Club

Ale Music

The first ever Yorkshire Beer & Music Festival will take place at Locke Park, Park Road, Barnsley, this bank holiday weekend. Barnsley CAMRA have joined up with Yorkshire Festivals Ltd for a major open air event. CAMRA's beer tent will be serving around 80 LocAles and 25 Ciders. (The only alcohol outlet. On the site) Tickets to the Festival will include entry to the beer tent, with a free drink for CAMRA members. The music starts on Saturday 29th August with one of the best sax players around, Snake Davis, along with Jim Diamond, then smooth jazz from Twelve Bars from Mars, some classic jazz standards until we finish up with Bourbon y Tequila - guaranteed to get anyone dancing. On Sunday 30th August the mood changes as the music becomes largely blues. While Monday 31st is a Family Day with children's rides, face painting, craft stalls and folk music on stage in the beer tent which holds over 1,000 people, as well as the main stage. The gates and bars open at 12.00 noon to 10.30 p.m. on Saturday, 12 noon to 10.30 p.m. on Sunday and 12 noon to 6.00 p.m. on Monday.

Advance tickets are £7.50 for Saturday (£8.50 on the door) £6.50 (£7.50 on the door) for Sunday and £6.00 for the Family Day on Bank Holiday Monday. Or buy an advance ticket for all three days of the festival for just £18.00. Children under 12 accompanied by an adult get free entry all days for afternoon and early evening sessions. Advance tickets are only available on-line at the moment, but ticket outlets will be added soon with details on the website below.

Barnsley's Locke Park is a beautiful open space located about a mile and a half from the town centre, and on a good bus route (43 & 44). Websites for more details visit these websites: www.barnsleycamra.org.uk and www.yorkshirefestivals.co.uk or email: beerfestival@barnsleycamra.org.uk or contact me, Jeremy Sykes on 07776453811 or Mark Wainwright on 08712347721.

CAMRA Volunteers are needed, and links to the staffing form is on the websites above, or phone for a paper copy to be sent via post.

Cheers and see you all there
Jeremy Sykes – Beer Tent Coordinator

CHAMPIONS TABLE

BARNSLEY CAMRA AWARD WINNERS

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

Keel Inn

Canal St, Barnsley
Summer Pub of the Season 2008

The Gatehouse

Barnsley
Spring Pub of the Season 2008

Nominate your local at
www.barnsleycamra.org.uk
(CAMRA Members Only)

In the Tap Room

This column was originally going to be the place for a rant, but as nothing has upset me or anyone else recently. I am just going to ask for a bit of feedback on a couple of ideas I've had.

I have been making wine for many years now, but in the last 6 months have started brewing my own beer, from scratch. This full grain brewing has taken over half of my kitchen! I brew 5 gallons every fortnight, and have started naming them after the Grand Prix that normally coincides with a brewing day. I now have Istanbul Stout, Silverstone Pale Ale, and a Nürburgring 'Lager' will be on its way soon.

I'm thinking about running a Home Brew Competition to try and raise some money for our charity – don't know how it will work, but I have some ideas.

1. First of all, I need to find out if anyone else is brewing, and their whereabouts.
 2. What they brew.
 3. If they are interested in entering, to win some great prizes (yet to be arranged!).
- I'd like to try and get the winners ale brewed commercially, maybe for next years festival?

Every year we do our days sponsored walk again for the charity (see page 11) and this normally has a great turnout. Over the last few months I have become increasingly rotund and would like to start on something slightly more challenging, so I've bought a tent and the rest of the equipment for longer expeditions. For example, weekends away and longer walks, this summer I would like to attempt The Barnsley Boundary Walk that is made up of twelve short walks joined to form a continuous route some 73 miles (117 km) in length. You can join the route at any point and enjoy one or more sections to suit your time and energies. And next year a bigger trip, the Coast to Coast. If anyone else is interested in coming along, just get in contact, or see me on the sponsored walk.

Jeff Harrison

Our Advertisers at a Glance

- The Commercial - Chapeltown - Page 6
- Dog & Partridge - Flouch - Page 12
- The Crown Inn - Elsecar - Page 18
- The George & Dragon - Mexborough - Page 8
- H.B.Clarks Brewery - Wakefield - Page 18
- The Station Inn - Darfield - Page 20
- 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

A little bird was flying south for the winter. It was so cold the bird froze and fell to the ground into a large field.

While he was lying there, a cow came by and dropped some dung on him.

As the frozen bird lay there in the pile of cow dung, he began to realize how warm he was.

The dung was actually thawing him out!

He lay there all warm and happy, and soon began to sing for joy.

A passing cat heard the bird singing and came to investigate.

Following the sound, the cat discovered the bird under the pile of cow dung, and promptly dug him out and ate him.

Morals of the story:

- (1) Not everyone who shits on you is your enemy.
- (2) Not everyone who gets you out of shit is your friend.
- (3) And when you're in deep shit, it's best to keep your mouth shut!

Pub, Club

Club News, **The Harborough Hills WMC**, Vernon Street, Barnsley, is now offering a real ale. Secretary to the club Annette Swift said "We are now offering a guest real ale that will change on a weekly basis, we are only offering one at the moment but watch this space for future developments".

The Limes, Wakefield Rd, Staincross is now serving a guest beer, beers to date have been Clarks Westgate Gold, Charles Wells Bombardier, Theakstons XB, and when I called in on the 29th May, they has Theakstons Old Peculier in a wooden cask, I had to stay for more than one, and called back the next day for a carry-out.

The Wilthorpe, at Wilthorpe has new owners, the cask beers range has not changed, with John Smiths Cask and a changing guest beer on offer.

Adding to last issues news, Andy at the **Old Hall** Great Houghton has introduced a changing guest ale. This has proved popular

with recent guests beers being Robinson's Dizzy Blonde, Jennings Tom Fool, York Terrier, Brains Rev James & Morrissey Fox Blonde. The Black Sheep Bitter is still available at all times.

Two pubs that had recently been bordered up in the area have quickly re-opened, these are the **Butchers Arms** in Monk Bretton and the **Black Bull** at Stairfoot, sadly neither are offering a real ale.

The **Full House** at Monk Bretton continues to offer a choice of real ales, a recent visit by the branch found John Smiths Cask, Black Sheep Bitter and Wells Bombardier, all in good condition. This estate pub can be found at the edge of a large housing estate off Rotherham road. The lounge bar is spacious and modern. The pub also has a restaurant area.

Our trepid explorer, and chairman of the branch, Eric has reported a good few pints of Black Sheep Bitter and Theakstons Old Peculier were imbibed at the Fountain Inn at Ingbirchworth. He also said he would be calling in again, soon ...

& Brewery News

Acorn Brewery - Barnsley

Three summer beers are coming from the brewery this summer. Firstly due to popular demand is Summer Pale 4.1% abv. A straw coloured ale with a floral aroma and slight bitterness, Summer Pale is brewed using wheat malt together with Mount Hood and Styrian Golding hops. A well received seasonal ale in previous years it will be available until September.

The second is a newcomer, Quantum 4.5% abv uses lager malt, Fuggle and Golding hops to give light well balanced premium ale.

And the third, returning after three years is Pioneer is 4.6% abv is also being offered as a more traditional deep copper coloured bitter delivering a pleasant lemon and grapefruit aromas from the English hop.

Managing director Dave Hughes said: "Summer Pale has gone very well in previous years as a light refreshing brew, but this year we have added two premium beers that give a taste of summer and even more choice to our customers.

H.B.Clarks - Wakefield

A series of beers based around famous people with birthdays in the month continues with 007 3.8% abv for August, this beer is a light and hoppy and as Sean Connery would say, will leave you "shaken not stirred". Each of the beers are brand new with Paul Senior, head brewer concocting each original recipe. So what for September, Who Dunit? 4.4% abv celebrating Agatha Christie's birthday. A copper coloured beer with fruit flavours, with a hint of "mystery". Rumbling Rose 4% abv will be the latest seasonal beer, this amber coloured ale is full bodied and fruity with a hop finish and is available September to November.

Nigel Craft

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

GEORGE & DRAGON

SUMMER LANE - BARNSELEY

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

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

PUB OF THE YEAR 2005

WE ARE IN THE 2009 GOOD BEER GUIDE



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Who are these people?

Answers on a postcard to the Market Tavern, Elsecar



*If you can walk with crowds
and keep your virtue,
Or walk with kings,
nor lose the common touch
If neither foes nor loving
friends can hurt you
If all men count with you,
but none too much
If you can fill the
unforgiving minute
with sixty seconds' worth
of distance run,
Yours is the Earth and
everything that's in it
And, which is more,
you'll be a man, my son.*

Rudyard Kipling

If you can keep your head when all
about you are losing theirs
.....you're probably
drinking **KIPLING!**

thornbridge **KIPLING**
a South Pacific Pale Ale

Call now to stock
01629 641000



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 10 years. The central bar serves a no smoking 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

It takes all sorts to campaign for real ale

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Complete the Direct Debit form below and you will receive three months membership free and a fantastic discount on your membership subscription. Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk or call 01727 867201. All forms should be addressed to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.



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Please state which CAMRA newsletter you found this form in? **The BAR - Barnsley**

Direct Debit Non DD

Single Membership £20 £22

Joint Membership £25 £27

For 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

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

CAMRA Membership makes a Wonderful Gift to any Beer Drinker

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 100,000 (over 300 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



The winner of the last issues competition was: Janet Higgins of Great Haughton and she shall be drinking her prize in the Station Inn at Darfield.

The answer was obviously 'The Silkstone Inn' on Market Street in town and the postcode I was looking for was: S70 1SN

Free Beer

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

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 new benefit will only run for 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 on **Saturday 31 October 2009**.

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 2009.

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/jdvwouchers

Hannah At The Hob

BY
Hannah Lucas

I have been thinking about holidays and the delights of foreign food, not knowing what I am going to be served but then finding it strangely familiar. Some types of dish appear in many cultures for example pastries with savoury fillings like Cornish pasties and samosas. There are also similarities between the snacks served with drinks; tapas, bar snacks and cocktail canapés. I cannot decide if they are designed to slow down the absorption of alcohol or make the drinker more thirsty. They may be free or for sale and they may be made on the premises or bought in packets and of course roasted nuts hit all these boxes.



Canapés are those tasty morsels served with cocktails. The name is derived from the French and Spanish word for a couch because the base is usually a piece of white toast cut into a geometric shape. The toast is topped with a flavoured butter such as lemon butter

and then a pretty topping.

The original tapas also featured bread but as a lid placed on top of a drink to deter the flies. It then evolved into a snack. They were popular on Sundays and Festival days when the Spanish men adjourned to the bars whilst the women prepared a special meal. There are 3 types, the cosas de picar are finger foods such as olives, cheese, nuts or tiny fritters. Banderillas are snacks on sticks and the named is derived from the bullfighters dart. Dishes include peppers, pickles, cold sausage and black pudding. Cazuelas are dishes with sauce that need to be eaten with a fork. Examples include mini meat balls and prawns with garlic.

English bar snacks are equally varied and I have fond memories of the snacks that used to be on the bar at The Furnace in Hoyland. On a Saturday there were either continental salamis or Barnsley pig bag, tripe, bull's pissler and black pudding. On a Sunday there was Yorkshire



pudding and gravy. In North Yorkshire and Cleveland there was the Sunday cheeseboard. In general, have these treats died out or is it that I am not going to the pub on time?

I have fond memories of pickled eggs, hard boiled eggs in white malt vinegar stored in a large glass jar behind the bar or on the counter in the chip shop. I always thought that the hardboiled egg was pickled with its shell and the vinegar did the rest. But this is an oldwives tale. They were served in a paper bun case with a cocktail stick and salt that became a vinegary mush

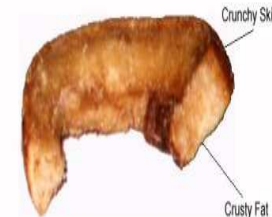
Another dish that has travelled, the Dutch in Pennsylvania make pickled eggs with baby beetroot added to cider vinegar and the people of Michigan use white vinegar and chillies.

Then there are pork scratchings. They are cold pieces of roasted pig skin plus a layer of fat and they are usually sold in a small bags decorated with the face of a smiling pig. Pork

scratchings apparently originated in the West Midlands around 1800 but they appear across the pork eating world so I am not convinced by the claim. The West Midlanders referred to the Xmas pig as the Tunkey pig and it was especially fat yielding excellent scratchings. By the 1930s production moved away from the domestic to the butchers and they were a by product of lard making. They became industrialised after the war.

In Spain they are called chicharrones but are mainly used to enrich stews. In France they are called grattons and I have eaten them in a loaf and in sweet dough cake and in both cases I thought they were tasteless pieces of walnut. I recently saw some bread containing crackling at the Rob Royd Farm shop at Keresford. I have yet to try it.

Whether at home or abroad it is comforting to know that there will be a snack to have with my drink. But will it quell my appetite or make me thirsty. Clearly the need for some urgent research.



Hannah Lucas

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12:00 - 4:00 pm.



Competition

Win Four Pints of your choice



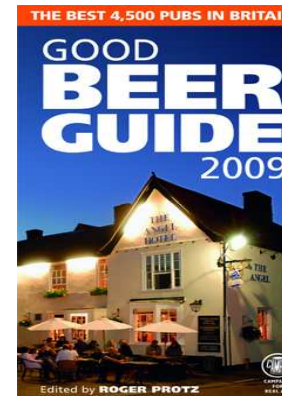
On the Left is a picture I took whilst standing outside one of our LocAle Pubs but Which one?

A full list of our current LocAle pubs can be found on page 2.

Send the **Postcode** of the pub 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 4th September 2009.**

The winner will be the first correct answer drawn from the entries. Draw to be made 4th September 2009. One entry per person only. Good Luck!

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Tel (01226) 752096 - www.thestationinn.org
Email enjoy@thestationinn.org

Festival Report

Dave Hughes has been telling me for the past umpteen years, "we should run a beer festival at the Milton Hall." And I keep saying, "people won't travel to Elsecar-by-the-Sea." Well they did! Which is why he's a successful brewer and I'm not.

The good people of Elsecar, Milton and Hoyland turned out in their hundreds to support our first Elsecar Barnsley Beer Festival. Add to the throng our faithful following from far and wide, with Norway pipping Belgium for the most travelled! Throw in a stag party on their way to Leeds, a birthday party for Scooby Doo, twenty cyclists and three dogs, and you have a very successful beer festival.

Beer sales were superb and people praised our team for the beer quality throughout. We sold out of food three times in one day and don't ask me about cider!

My apologies to people who attended on Saturday evening without advanced tickets and could not get in. This was our first time at the Milton Hall and we had not predicted the popularity of the event, to the

point where we would have sold out of beer on the Saturday night leaving nothing for people who had bought tickets for Sunday and Monday. For this reason we had no choice but to limit access to the festival to ticket holders only from 6pm on Saturday, this also allowed us to collect extra beers from the Market and other pubs to replenish supplies for Sunday and Monday.

Our festival publicity did encourage people to purchase advanced tickets; though with hindsight, this was not emphasised as much it should have been. It's a difficult balancing act.

Last but not least the Oscar's speech, my thanks to every volunteer who helped out whether you did an hour or every session. And of course thank you to you, the real ale drinkers, who made the festival such fun. My thanks to our main sponsor Acorn Brewery, and Wentworth, Clark's and White Rose breweries too. Thanks to the Milton Hall for having us and for the pubs who gave us beer in our time of need.

Rest assured there will be more beer and cider next year, same time Easter weekend 2010 **Get it in your diary.**

Jeremy Sykes

Summer Pub of the Season The Silkstone Inn, Barnsley

Congratulations are due to the Silkstone Inn, Markets Street, Barnsley which has been chosen as the Barnsley CAMRA Summer Pub of the Season. This JD Wetherspoon pub is a definite beacon for real ale in the part of the town centre that is a very dry area for cask beer drinkers.

The pub was opened in September 2008 and is a conversion of a former Co-op store. The name of the pub refers to the Silkstone coal seams mined in the coalfields of South Yorkshire. The décor of the pub is also influenced by the coalfield theme.

Down to beer, as well as its regulars, it features an ever-changing range of up to three



guests plus a cider with at least one beer being a LocAle (See page 2), plus at least one being a darker style beer. Over the period of 27th July to 7th August it will be focussing on beers from Bradfield brewery and Leeds brewery. This is part of a joint festival with the Horseshoe, Wombwell and the Joseph Bramah, Barnsley. The pub also hosts larger festivals with the rest of Wetherspoon's as well as their popular wine festival each year. During the hot summer months this year, sit outside and watch the shoppers pass-

by and pop-in with the European style street drinking area. Or sit in the open windows where the outside summer day comes inside.

The Silkstone Inn has a quiz night, this is held each Wednesday and starts at 8pm, it only costs £1 per person/team and all the money collected goes to the winner. As with all Wetherspoon's pubs they raise money for charity. The £630 raised to date has gone to CLIC Sargent, this organisation supports children and their families who suffer with cancer.

Andrew along with his managers and staff have put in endless hours in promoting real ale here at the Silkstone Inn. These efforts will now be acknowledged by Barnsley CAMRA with the pub picking up its first award for real ale.

The presentation will be made on Wednesday 19th August at around 9pm, during an interval in the quiz.

Barnsley CAMRA would like to thank the team at the Silkstone Inn for providing a great range of beers, a comfortable pub to drink them in and some great staff who generally seem happy to serve you. If it wasn't for their enthusiasm to real ale, this pub wouldn't be the award winner it is today. Well Done

Nigel Croft

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**CHAMPION
AWAY ALES**

With Laurence Mace

Survived again..! A very disappointing season last year, except the derby games, so here we go again to yet another league position and some interesting "big" teams to play. Using CAMRA's Good Beer Guide (G.B.G.) we'll find great pubs in places old and new.

In order to add a bit of interest to the end-of-season run-in I had a little bet with Laurence, that my team, Tranmere, would be playing Barnsley this season—it hasn't turned out. I'm just waiting for a draw in the FA Cup! ed.

Saturday 8th August – Sheffield Wednesday

Formally the Cask and Cutler, The **Wellington** at 1 Henry Street is a street-corner pub which has reverted to its original name, but is often referred to as the 'Bottom Wellie'. It continues to champion an ever-changing range of beers from small independent

brewers with eight handpumps always offering a mild, a stout or porter, and a real cider, plus a range of continental bottled beer. The house brewery, which adjoins the secluded garden at the rear, has been mothballed at the moment. (*Re-opened a few months ago as The 'Little Ale Cart Brewery'*) ed.
Open noon 'till 11pm Saturdays Tel: (0114) 249 2295

Saturday 22nd August – Leicester

The **Shakespeare's Head**, on Southgates, is a two-roomed local built alongside the underpass in the 1960's and has changed little since then, retaining all the charm of typical town pub of its era. Two large glass doors lead to an off-sales area with a bar to the left and a lounge to the right. Formally a Shipstone's house, the pub now sells Oakwell Brewery beers – Old Tom Mild and Barnsley Bitter – at very reasonable prices. A selection of hot food is served daily (breakfasts, jacket potatoes, baguettes), and Sunday lunch is popular.

Open noon 'till 1am Saturdays Tel: (0116) 262 4378

Saturday 12th September – Watford

The **Southern Cross**, at 41 – 43 Longley Road is a thriving large open-plan bar with a central serving area. Converted from two houses, it was the home of American Intelligence during WWII. Adnams Broadside, Caledonian Deuchers IPA and Wells Bombardier are augmented usually by three guest beers from the Beer Seller list. A regular entertainment themed quiz is held on Tuesday and Sunday. Food is served until 9pm and board games are available. No children under 14 are allowed in the bar.

Open 11am 'till 11:30pm Saturdays Tel: (01923) 256033

Tuesday 15th September – Derby

The **Alexandra Hotel**, 203 Siddals Rd, is named after the Danish princess who married the Prince of Wales (later Edward VII) in 1863. Originally called the Midland Coffee House, its end wall once advertised Zacharia Smith's Shardlow Ales, but both signs and the brewer have long gone. Originally a Shipstone's house, then a Bateman's pub it has latterly gone to Tynemill and become a strong champion of small breweries; Castle Rock Harvest Pale being the permanent beer. Two-roomed with a central bar the Alex was the birthplace of Derby CAMRA in 1974. Highly Recommended.

Open 11am 'till 11pm Tuesdays Tel: (01332) 293993

Saturday 26th September – Queens Park Rangers

The **Plough and Harrow**, 120 – 124 King Street W6, opened in 2002, in a former car showroom that had occupied the site since the demise of the original Plough and Harrow in 1959. This Wetherspoon pub has a spacious, modern interior with an Art Deco touch. It has tiled floors, a carpeted rear area reserved for families and diners, and a small enclosed back lounge. A Holiday Inn hotel occupies the upper floors. Usual range of beers are Courage Best Bitter and Directors, Fullers London Pride, Green King Abbot, Marstons Pedigree, plus some guest ales. Nearest tube stops are Hammersmith or Ravenscourt Park.

Open 9am 'till 11:30pm Saturdays Tel: (020) 8735 6020

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

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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



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Enjoy excellent beer and food in a relaxed and friendly atmosphere

Here at the Devonshire Cat!

Sponsored Walk 2009

Saturday 26th September - 12.30am



To Some Pubs at
Denby Dale

Catch the 12.01 train from Barnsley to Silkstone Common (but buy a return to Denby Dale). It's about a 3 to 3½hr walk following good paths with the odd stile to contend with.

Once in Denby Dale you have a choice of trains straight back, at 36 minutes past each hour for a 25 minute ride back to Barnsley, or a pub crawl of the area.



From The Station Inn at
Silkstone Common Train
Station

To register for this years sponsored walk of 10 miles, visit our website at www.barnsleycamra.org.uk/walk where links to sponsor forms will be available, or phone Margaret (details on page 26). Forms will also be available in selected pubs in the area.

Oasis in Porto?

In recent times our holidays have followed the advance of the small breweries across France. A change was in order this year and the north of Portugal was our choice. Had small breweries spread as far as Porto and what would we find beer-wise?

ZIP ... to put it succinctly. Sagres and Superbock fizz reign supreme, or so it seems. In Porto it appears that more beer is drunk than wine generally but our Portuguese cousins aren't very adventurous. Our guide to Porto mentioned three 'beer houses', known locally as 'after hours' as they traditionally stayed open into the early hours of the morning. Sadly their claim to fame has long been the quality of their seafood rather than their beers. Misplaced priorities there then, although the seafood was very good.

Of the three, we tried the Gambabar first and it turned out to be a modern restaurant rather than anything resembling a pub. Geared to food, one could dine at the bar or at a table. The bar dining experience wasn't exclusively for singles or couples either as we witnessed when a very neat clip-on baby seat was fastened to the bar rail for a young lad. Sagres, Sagres Bohemia or Heineken was the beer choice and the Bohemia proved to have a little more flavour than most of the fizzes. Second call was Porto Beer and this proved to have the best choice of bottled beer we encountered with a wide range of Belgian and German brews on offer. Again it was a very modern bar/restaurant but a pleasant enough place to hide from the hot sun. It was very hot and the beers all started at the 6%ABV level so a session would have been unwise. We didn't bother with the third beer house, Capa Negra, although all 3 are in close proximity. Capa Negra is on the ground floor of a modern hotel. Not very traditional in a World Heritage city, I reckon.

Despite the lack of availability of good beer there is a lot to do and see in Porto. We avoided the heat one morning in the tree shaded grounds of an old palace high above the Douro river. Our plan was to drop down the hill and visit the 'Port' museum (as in alcohol) then the Transport museum. Unfortunately there was little shade on the winding road down to river level but thankfully the Port Museum was cool and offered some respite from the heat. By the time I'd walked along the riverside to the Transport Museum

I was sweltering again. Fortunately a bar was close by with a shady tree or two and a cold fizz that went down very quickly. While looking for a menu I noticed they also had a couple of bottled beers on offer... including Shepherd Neame Spitfirewell I had to try it. The waitress managed to get 6 inches of froth when pouring it but the aroma of proper hops coming from the glass was a sheer delight. I didn't know whether to sup the beer or spend all afternoon sniffing it. Hannah hoiked me out eventually but I'm very grateful to Shepherd Neame for the experience. I was humming the Battle of Britain film theme all around the Transport Museum.

So despite the rarity of decent beer we had a good time and did anorak-ish things like seeking out the steam railway high up the Douro valley – hot and sweaty again but this time garnished liberally with soot and cinders ... marvellous. I'd recommend Porto, we landed as the annual festival of Saint John started. Two weeks of noise, sardines barbecued in the streets (sod the traffic) and the local custom of hitting each other on the head with plastic mallets that squeak on impact. Strange custom and I told Hannah she was daft to buy a hammer, thinking they were just for kids, but everyone from toddlers to pensioners was at it on Sardine Night. Be warned, if like myself you are a baldie, you will not escape. Bald heads are far from exempt from the ritual. All good fun into the early hours of the morning with fireworks and combustible balloons flying over the town. Wouldn't have missed it for anything.

Tourist tips:

* If you fancy a visit to a Port House, most seem a rip off and are tied into boat trips along the river. Make your way to Real Companhia Velha for a proper tour and sampling.

* Try the local food, the Franceshina for example (layers of toast, ham and cheese in a piquant tomato sauce) or have a bit of luxury with a coffee and pastry at the famous Majestic Café. Best to avoid the dish we saw translated as "porridges of curdled pigs blood".

Colin

Pub of the Year



On Friday 3rd July Barnsley Camra members along with a host of regulars celebrated The Station Inn at Darfield winning this year's pub of the year. We were all given a treat with 8 real ale's on offer one of which was a 'mystery beer' with a guess the strength competition. Roger, Kris, Wendy, Jo & all the staff have been overjoyed with

the news in what have been very trying times or all publicans.

So a big thanks to all at the Station for a great night.

Phil Gregg
Pubs & Clubs
Officer,
Barnsley Camra

N.B The mystery beer was Fallout from Atomic Brewery of Rugby at 5.9% A.B.V nobody guessed correctly (although some did come very close!)



Festivals around Here

Friday 24 July-Saturday 1 August, The Commercial, Chapeltown The Champion Beers of Britain from the last 30 years.

Thursday 30 July-Tuesday 4 August, celebrate Yorkshire Day on 1st August at Andy's first festival at the Bay Horse, Marygate, York, close to river and Museum Gardens, over 30 ales.

Friday 31 July -Sunday 2 August Fifth Anniversary Beer Festival at the Junction, Baildon, short walk from Shipley Station

Weekend around Saturday 1 August, Yorkshire Day Beer and Cheese festival, Scarborough Hotel, Leeds (opposite the Railway station)

Saturday 1 August Yorkshire Day is celebrated with Tetley Dave's Second Meet The Brewer Day at the Shoulder of Mutton, Methley Road, Castleford WF10 1LX

Friday 7-Sunday 9 August Captain Cook Inn, Staithes, North Yorkshire's 9th annual Lifeboat Beer, Banger and Pork Pie Festival www.captaincookinn.co.uk

Saturday 8 August Wilbeerfest at the Sports Pavilion, Storking Lane, Wilberfoss, York, just off A1079 Open from 2pm till late. Tickets £15 for one, £25 for two, includes festival glass, programme, hog roast and live music from 7pm provided by The Rumbles. 10 beers provided by Brown Cow Brewery, 3 ciders from the Jug & Bottle, Bubwith

Thursday 13- Sunday 16 August Grantham Beer Festival, Grantham Railway Club, Grantham over 40 ales

Monday 10-Sunday 16 August Summer Beer Festival at The Crescent, Windsor Crescent, Salford, M5 4PF about 50 ales, phone 0161 736 5600 for further details.

Friday 28-Mon 31 August Eleventh Annual Beer Festival at the Brewers Pride, Healey, Ossett

Friday 28-Sunday 30 August Sixth Annual Beer Festival at The Nook, Holmfirth including Nook Brewhouse beers among 40+ cellar cooled real ales, ciders and fruit wines. <http://www.thenookholmfirth.co.uk/special.htm>

Tuesday 25-Saturday 29 August 32nd Peterborough Beer Festival, Giant Marquees on the Embankment around 120 ales

Saturday 29-Monday 31 August THE YORKSHIRE REAL ALE AND MUSIC FESTIVAL, Locke Park, Barnsley about 75 ales, see ad on previous page, volunteers needed. www.yorkshirefestivals.co.uk or via www.barnsleycamra.org.uk

Friday 4-Sunday 6 September Tommy Turtle's Second Beer & Folk Festival at the New Inn, Walton, Wakefield WF2 6LA, buses 194/5/6 15 beers in tent, 5 in pub, food

Friday 11-Monday 13 September 8th Boots and Beer Walking Festival 11th - 13th September 2009 www.blacksheepbrewery.co.uk/BootsNBeer

Friday 18-Saturday 19 September Saltaire Brewery's September Festival, Friday 16.00-23.00 (ticket only), Saturday 12.00-23.00 pay on door.

Friday 25-Sunday 27 September Second Beer Festival at the Judges Lodgings Cellar Bar, 9 Lendal, York YO1 8AQ

This list is by no means definitive, there will be other ones I haven't found out about

Monk Bretton & Carlton

A survey around one of our out-lying areas, a nasty job but someone's got to do it!

Joker's (Formerly The Full House) - John Smith's Cask, Black Sheep Bitter, Wells Bombardier

A large 1960's estate pub situated on the edge of a large housing estate off Rotherham road. The pub is currently split into two large open plan rooms. One half is a Cantonese style restaurant. The other half is the public bar area. The bar is spacious and modern. The three real ale's on offer were found to be in excellent condition and members commented on what a pleasant pub the full house is.

The Sun Inn - John Smith's Cask, Black Sheep Bitter

A large traditional public house situated on Burton Road near to the Cricket ground. The interior of the pub is mainly open plan with separate drinking and games area. To the rear of the pub is a large conservatory and outside drinking area. The pub's interior was traditional but looked tired. The pub is currently up for let and over recent times has seen a number of changes of licensee. The two guest ale's were in ok condition but it was noted that the Black Sheep didn't taste like it normally does however this has also been noted at another pub.

The Norman Inn - No cask ales available
A large 1960's public house situated on Burton Road opposite the village church. This large food pub has undergone a number of refurbishments over recent years. The latest refurb. has seen the pub turned almost entirely into a restaurant with only a small drinking area around the bar. On our previous visit the pub had offered up to three cask ale's however due to choice constraints from the brewery and subsequent poor sales these have since been removed. This is a shame as

when the cask ale's were available they were kept in good condition. To the rear of the pub is a play area and large outside drinking area.

Monk Bretton WMC - No cask ales available
A typical WMC with large concert room and separate lounge area. The club offered great value to its members but sadly no real ale.

Wharnccliffe Arms, Carlton - No cask ales available

A large stone pub near the Manor Bakery. The pub was once one of the many FGL pubs. On our visit we found the pub up for let through Enterprise Inns. The present licensee informed us that he was leaving at the end of the week to take on another pub. The pub did have two hand pumps that had recently dispensed Black Sheep Bitter However this was no longer the case. The pub had a nice modern traditional looking interior with two main rooms.

Sturdy Lads - Unknown

The pub although trading had closed at 10:30 pm

Butchers Arms - Unknown

On our visit the pub was boarded up and up for lease. However since our visit the pub has reopened.

Old Bridge Inn - Unknown

The pub although trading had closed at 10:30 pm

Pheasant Inn - No cask ales available
Pub situated on the junction in the middle of the Old part of Monk Bretton. The stone fronted roadside pub has two large rooms to the front and rear of the pub. The pub has previously sold real ale but sadly no more. On our visit the pub was holding a Karaoke event and was extremely noisy.

Phil Gregg
Pubs and Clubs Officer

How was Joseph Locke connected to the unluckiest man in the world?

William Huskisson (1770-1829)

The MP for Liverpool 1823-1829

As a child he was malnourished and frequently laid up with chest complaints. Once, rising from his bed to do schoolwork, he fractured his arm. His horse fell on him just before his marriage. He was flattened by the pole of a carriage at the entrance to Horse Guards. When once in Scotland at the residence of the Duke of Athol, he tried to leap the moat but missed, savagely spraining his ankle and lacerating the tendons of his foot, the wrench of both permanently altering his gait and ensuring it would be many weeks before he could travel back to England. A while later he fell from his horse, and again broke his arm. He snapped it again not long after, this time falling from a carriage. "I do not by any means", wrote his friend George Canning, "like the accounts of the numbness in your arm," and he was right to be concerned. It was a complex fracture, the forebone splitting its entire length, and although many physicians tried to mend it, Huskisson never fully recovered its use. In 1827, Huskisson received what he called a 'decided attack of inflammation of the trachea', a condition that rendered his voice permanently raspy. His recovery period in France did not begin well: at Calais he tripped on a cable and lacerated his foot.



The accidents were not confined to his side of the family. In the spring of 1799 Huskisson married Emily Milbanke, the youngest daughter of Admiral Mark Milbanke, a naval commander-in-chief at Portsmouth (and the brother of Ralph Milbanke, the grandfather of Anne Isabella, wife of Lord Byron). Not long after the ceremony, Admiral Milbanke, eighty-two, plummeted to an exciting and unexpected death by falling over the banisters at his house in Upper Wimpole Street and landing on the marble floor of his hall.

Joseph Locke (1805-1860)

Locke was born in Attercliffe, Sheffield in Yorkshire, moving to nearby Barnsley when he was five. By the age of 17, Joseph had already served an apprenticeship under William Stobart at Pelaw, on the south bank of the Tyne, and under his own father, William. He was an experienced mining engineer, able to survey, sink shafts, to construct railways, tunnels and stationary engines. Joseph's father had been a manager at Wallbottle colliery on Tyneside when George Stephenson was a fireman there. In 1823, when Joseph was 17, Stephenson was involved with planning the Stockton and Darlington Railway. He and his son

Robert Stephenson visited William Locke and his son at Barnsley and it was arranged that Joseph would go to work for the Stephensons.



Whilst the Liverpool and Manchester Railway was being built, the directors were trying to decide whether to use standing engines or locomotives to propel the trains. Robert Stephenson and Joseph Locke were convinced that locomotives were vastly superior, and in March 1829 the two men wrote a report demonstrating the superiority of locomotives when used on a busy railway. The report led to the decision by the directors to hold an open trial to find the best locomotive. This was the Rainhill Trials, which were run in October 1829, and were won by "Rocket"

The man entrusted with the control of the Rocket on the opening day was Joseph Locke, a twenty-five year-old assistant engineer at the Stevenson Works who had impressed his masters with his ambition and dexterity.

Huskisson is the first person in history whose death from a railway accident has been widely noted. (Earlier deaths due to being struck by a steam locomotive occurred in 1821 and 1827, and fatal boiler explosions in 1815 and 1828.) While attending the opening of the Liverpool and Manchester Railway, Huskisson rode down the line in the same train as the Duke of Wellington. At Parkside, close to Newton-le-Willows in Lancashire, the engines stopped for water, and the travellers, contrary to instructions, left the carriages and stood upon the permanent way, which consisted of two lines of rails. Huskisson went to speak to the Duke of Wellington, to whom, in spite of their recent disagreement, he felt bound, as member for Liverpool, to show courtesy. At that moment several engines were seen approaching along the rails between which Huskisson was standing. Everybody made for the carriages on the other line. Huskisson, by nature uncouth and hesitating in his motions, had a peculiar aptitude for accident. He had dislocated his ankle in 1801, and was in consequence slightly lame. Thrice he had broken his arm, and after the last fracture, in 1817, the use of it was permanently impaired.

On this occasion he lost his balance in clambering into the carriage and fell back upon the rails in front of the Rocket, the advancing engine. It ran over his leg; he was placed upon an engine and carried at its utmost speed to Eccles, where he was taken to the house of the vicar. He lingered in great agony for nine hours, but gave his last directions calmly and with care, expiring at 9 p.m. He was buried with a public ceremonial in Liverpool on the 24th.

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