



# ACORN BREWERY

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

# THE BAR FREE

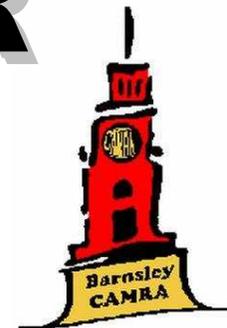
Barnsley Ale Report

**Dec - Jan  
2009/10**



**CAMPAIGN  
FOR  
REAL ALE**

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



## *Festive Edition*

The Barnsley branch of CAMRA wish all our readers a Very Merry Christmas and a Prosperous New Year, but BAR - HUMBUG! To Mr. Darling.



And yes, he's done it again, and confirmed that the VAT will be going back up at New Year to the original level of 17.5%—this will probably add a further 8-10p on a pint of beer. Then there will be another rise in what will almost certainly be his last budget. Does he not think we've had enough? Or is he just totally out of touch with what Joe Drinker thinks?

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**CAMRA Local Ale** - 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
- Rose and Crown - Hoylandswaine
- Royal Hotel - Barugh Green
- Shaw Inn - Barnsley
- Shaw Lane Sports Club - Barnsley
- Silkstone Inn - Barnsley
- Silkstone Lodge - Silkstone
- Stafford Arms - Stainborough
- Spencer Arms - Cawthorne
- Station Inn - Silkstone Common
- Waggon and Horses - Langsett
- Wortley Arms - Wortley

### How can you help?

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

**LESS THAN 20 MILES  
BREWERY TO BAR**



# SOCIAL EVENTS CALENDAR

Contact details on page 26

## December '09

**Sat 12th**  
Off to Leeds for a visit to the **Traditional German Christkindelmarket** and the Frankfurter Scheune which provides a authentic German Bier - keller. Plus going to some of the best real ale pubs in city centre. Meet 10am for 10-12 am fast train to Leeds.

**Tues Dec 15th.**  
**Early Branch meeting** at the Trades and Labour Club, Racecommon Rd. NOTE early start 7-30 pm. Followed by Christmas social.

**Sat Dec 19th.**  
Stagger around the **Valley of Beer** in Sheffield, with the 'Scoopers', meet 12 noon in Harlequin, on Nursery Street, Sheffield.

## January '10

**Wed 6th.**  
Part 3 of **Barnsley Town Centre survey.** Meeting at Joseph Bramah 7-30 pm

**Sun 17th.**  
12 noon till 4 pm **Not the Christmas Party**, venue to be arranged. Tickets will be £8 each, under 18's free. Includes 2 beers and food. Please book

with Margaret ASAP

**Tues 19th.**  
**The Bar distribution and social.** George and Dragon, Summer Lane. 8 pm

**Sat 23rd.**  
**Eastern Survey**  
Must be a CAMRA member for these. Book early there are limited seats. Meet Joseph Bramah for both surveys and 5-30 pm will be departure time. Fares £7 each trip, £12 for both

**Sat 30th.**  
**Western Survey.**  
Must be a CAMRA member for these. Book early there are limited seats. Meet Joseph Bramah for both surveys and 5-30 pm will be departure time. Fares £7 each trip, £12 for both

**Tues 26th.**  
**Branch meeting and social**, another new venue, Harboro' Hills WMC, 8 pm

*Advance Notice. Barnsley CAMRA AGM will be on Tues Feb 23rd at Market Hotel Elsecar. 8pm start*

*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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**My wife said "Watcha doin' Today?"**

**I said "Nothing"**

**She said, "You did that yesterday"**

**I said "I wasn't finished"**

## COPY DEADLINE

The deadline for news, articles and adverts to be considered for publication is **Friday 1st January 2010**. These should be sent to me (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.  
Quarter page for 6 issues £110**



Campaign for Real Ale Ltd  
230 Hatfield Road  
St Albans  
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AL1 4LW  
01727 867201  
camra@camra.org.uk  
www.camra.org.uk

# All Pub company ties

**must be referred to the Competition Commission urgently.**

CAMRA, The Campaign for Real Ale, has criticised the Office of Fair Trading (OFT) for failing to protect consumers by taking no action following the consumer group's super-complaint submitted in July and has called on the Government to refer unfair tie arrangements in the pub sector to the Competition Commission.

In the response to CAMRA's super-complaint, the OFT has said that consumers benefit from a good deal of competition and choice in the pubs sector, but CAMRA has challenged this at a time when prices are rising and seven pubs are closing every day.

CAMRA's super-complaint followed the hard-hitting report from the parliamentary Business and Enterprise Select Committee (BEC) which called for urgent action to re-balance the relationship between pub-owning companies and their lessees in the interest of consumers.

Mike Benner, CAMRA's Chief Executive said, "We do not accept that there is sufficient competition between pubs or adequate consumer benefit from competition and choice within this sector. The OFT decision fails to address the legitimate concerns raised both in our super-complaint and the BEC report and does nothing to address the imbalance in the landlord/ lessee partnership which is leading to higher prices, less choice and weak investment in pubs."

Mr Benner added, "It is difficult to see how the OFT can argue that competition is working well in the pubs sector when demand is falling, yet prices are rising. Urgent action is now required by Government to stem the flow of pub closures, build a sustainable future and ensure that consumers get a fair share of the benefit from tied agreements as demanded by competition law."

Mike Benner said, "There simply cannot be effective competition between all pubs when many pub landlords are placed at a huge disadvantage, by paying wholesale beer prices that can be around 50p a pint greater than their free of tie competitors."

The OFT has found that higher prices exist for some products in tied pubs, but claims that these are marginal, with a pint of lager costing drinkers 8p more in a tied pub compared to a free house. CAMRA, however, claims that this fails to fully consider that higher prices in tied pubs lead to artificially higher prices in other local pubs through lack of effective price competition and contends that today's cash-strapped

drinkers would not regard an 8p premium as marginal.

CAMRA is urging Lord Mandelson to overrule the OFT by referring anti-competitive and unfair tie arrangements of the large pub operating companies to the Competition Commission for an urgent investigation. In taking this decision Lord Mandelson will help secure a sustainable future for Britain's pubs and a fair deal for Britain's 14 million pub-goers.

CAMRA is also calling on the Government to take immediate legislative steps to protect pub landlords and therefore consumers from unfair and anti-competitive contract terms.

CAMRA has called for a policy framework to support community pubs which benefit society following the publication of 'Pubs and Places' by the Institute for Public Policy Research (ippr) in March.

Dr. Rick Muir, author of 'Pubs and Places', said, "Pubs play a key role in community life by providing a friendly and safe environment for people to socialise with friends, family and their wider community. The positive social contribution of many pubs is under threat as a result of high rents and high tied beer prices imposed unfairly by large pub owning companies. Pub landlords are rightly very concerned that unfair tie arrangements are having a serious impact on their ability to compete by reducing prices and improving facilities. The relationship between large pub owning companies and pub landlords needs urgent rebalancing and both the Government and Competition Authorities have their roles to play. In addition a new Government policy framework is required to support, incentivise and reward well-run community pubs."

In calling for referral to the Competition Commission, The BEC report stated the disappointment of the Select Committee that the OFT has previously failed to act on this matter and had refused to acknowledge the current problems in the market. The report said, on the point that the market is working, that "if pubcos push too hard and are too greedy they will fail. But on the way bad companies will inflict real damage on their direct customers, the lessees, and on their indirect customers, ordinary drinkers."

Mr. Benner added, "The Business and Enterprise Select Committee have been proven correct in the view they expressed early this year that an OFT investigation would not be satisfactory and that the Government should now assume responsibility."

# Tasting Beer

There are over 2,500 different real ales brewed regularly in the UK. With such an amazing range of different beer styles, such as bitters, old ales, milds, barley wines and stouts and the biggest variety of draught beers in the World it's no wonder that tasting British real ales has become every bit as sophisticated as tasting wine.

There has never been a better time to appreciate our traditional British drink, but you don't have to be an expert. Such a wide range of flavours are available to you that you will soon realise what beers most appeal to your taste buds, whether they are chocolaty stouts or light floral golden ales.

Tasting beer is just like tasting wine, but forget about spitting it out. The first step is to make sure the beer you are tasting is served at the right temperature. Too cold and real ale loses many of its complex flavours. Served too warm, it can develop some you don't want and quickly loses condition in the glass.

## Use your eyes!

Beer should look good. It should be colourful and bright and if it is meant to have a significant head of froth, this should be thick and creamy. Remember that many beers, particularly from the south of England, are not brewed to be served with creamy heads. Remember too that some beers, such as wheat beers may be cloudy, but these too should look attractive and not



dull or flat in appearance. Generally though, your beer should be bright and clear and your glass should not contain any sediment.

## Use your nose!

The best way to sniff your beer is with a glass which is half-empty. This enables you to give it a quick swirl, place your hand over the glass to hold in the lovely aromas fighting to escape and then dive in and take a nice deep breath. You will soon learn to recognize key features such as hoppiness from a classic pale ale, the burnt chocolate flavours of a stout or the banana nose of a wheat beer.



## Now the taste!

As you take your first taste of the beer you'll notice the sweetness from the malts at the front of your mouth while dry bitter flavours from the hops dominate the back of your mouth as you swallow the beer and learn to appreciate the 'finish'

Just like wine, beers have their own unique characteristics and complexities from the style, the ingredients and the recipe. Tasting beer is every bit as satisfying as tasting wine and you'll soon learn to appreciate the various styles. Beer can be enjoyed on its own, but it is also exceptionally good with food, so don't think for a moment that the dining table should be reserved for wine! Experiment and you'll soon become skilled in matching different beers to different food dishes.

## CHAMPIONS TABLE

### BARNSELY CAMRA AWARD WINNERS

#### *The Conservative Club*

Pitt St. Barnsley  
Autumn 2009 Pub of the Season

#### *The Silkstone Inn*

Barnsley  
Summer 2009 Pub of the Season

#### *Shaw Lane Sports Club*

Shaw Lane, Barnsley  
Club of the Year 2009

#### *The Station Inn*

Darfield  
Pub of the Year 2009

#### *The Cherry Tree*

High Hoyland  
Spring Pub of the Season 2009

#### *The Huntsman*

Thurlstone  
Winter 2008/09 Pub of the Season

#### *The Station Inn*

Darfield  
Autumn Pub of the Season 2008

#### *Keel Inn*

Canal St, Barnsley  
Summer Pub of the Season 2008

Nominate your local at  
[www.barnsleycamra.org.uk](http://www.barnsleycamra.org.uk)  
(CAMRA Members Only)

## In the Tap Room

We are now coming towards the 'Season of Goodwill to all' and also the time of once-a-year Drinkers is with us. Now am not going to knock them, but please, when you're trying to find a Mackeson or a Cherry-B, because that was what you drank the last time you were in a pub. Please, try not to shout all the time, take the tinsel out your hair, and to leave space for us regulars to get to the bar.

Also, for the Managers/Landlords, we all know that times are hard and you need all the customers that you can get, why don't you try to attract these newcomers to come back again, during the year. A selection of good beer would be nice, served by a pleasant, intelligent person who knows a bit about it, can pull a proper full measure in a clean glass and of course, knows how a sparkler works and why it's there.

While we're on the subject of office parties and such, we are told that there should always be a designated driver, who stays on soft drinks; so why are these drinks so expensive? The low or even no alcohol beverages have no duty on them, the alcohol has been distilled out and sold as the industrial version, this should offset the cost of extracting it. Who is getting all the profit?

Recently, the wicked trend of smartie-coloured drinks seems to have expanded again, do not drink anything out of the bottle! Use a straw, or even a glass.

1. The opener can and normally chips the top. You'll be ingesting broken glass
2. They are stored where rats can run over the tops who urinate as they go. 'nuff said!

Jeff Harrison

# Our Advertisers at a Glance

The Commercial - Chapelton - Page 6

Dog & Partridge - Flouch - Page 10

The Crown Inn - Elsecar - Page 18

The George & Dragon - Mexborough - Page 8

H.B.Clarks Brewery - Wakefield - Page 18

Acorn Brewery - Wombwell - Back Cover

Thornbridge Brewery - Derbyshire - Page 6

The Devonshire Cat - Sheffield - Page 18

The George & Dragon - Barnsley - Page 6

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



# Pub, Club

Roger & Kris have sadly left the **Station Inn** in Darfield. The pub closed at the end of October due to poor trade. There is no news as to future of the pub however the owner has applied to build two houses in the pub car park. The pub will however still remain.

New signs have appeared outside the **Ardley Lodge** saying it will soon be a trendy wine bar.

The **Old Hall** at Great Houghton is selling guest beers from the SIBA direct delivery scheme meaning Andy can now offer a better choice of guest beers.

**Darfield Cricket Club** is having a regular guest beer from Theakstons as well as local brews. Beers recently available have been Theakstons XB, Best Bitter and Mild

Planning permission has been submitted to alter the **Royal Albert** at Blacker Hill. The alterations would see the pub extended and the layout made more open plan, this would also mean the existing traditional lounge and bar will be lost in the changes.

The **Three Travellers** (Chocolate Bar) on shambles street in Barnsley is closed and up for sale (Freehold) the asking price is £275k.

The **Silkstone Lodge**, Silkstone has new licensees, the pub continues to serve guest beers.

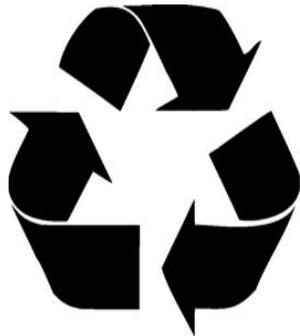
The **Star Inn**, Cudworth will be offering a winter/Christmas beer over the winter season, Simon said something different from the usual John Smiths Cask.

You can now update Pub news **live** on the branch website. Just post it and tell everyone about your local.

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

# RECYCLE THE BAR

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



## Barnsley Trading Standards.

Not satisfied with the amount of beer in your glass?

Ask for it topping up.

Still not satisfied?

Contact Barnsley Trading Standards

on 772532

And write to your MP.



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

# & Brewery News

## Saltaire Brewery

The brewery has expanded after a busy year with sales up 20% year on year. Extra brewing vessels from Germany have increased the output by 33% from 240 to 320 casks per week (an extra 5760 pints). They have always planned for the possible expansion and ensured that the space was there for the new fermenters without having to move to newer premises. The increase in capacity has also resulted in an increase in personnel, with the head brewer Tony Gartland recruiting another member to the brewhouse team. Over 150 people applied for the new post.

## HB Clarks

The series of famous peoples birthday beers is now drawing to an end and the last two are for December and January. Ol' Blue Eyes 4.4% abv is a smooth ruby beer with a malty taste and a hop aroma and celebrates Frank Sinatra birthday, while January beer is The Kings Ale, a 3.8% beer. A pale, citrus beer with a complex hop aroma fit for a King. Also for the winter months we see another two new beers, Midwinter Mistletoe at 4.2% which is a pale beer with a malt aroma and sharp, but pleasant taste, and Christmas Cracker at 4.8%, a real warming Xmas ale with lingering malt overtones.

## Eco Brewery

New brewery coming to Barnsley in 2010.

*Nigel Croft*

# GEORGE & DRAGON

SUMMER LANE - BARNSELEY

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

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

**PUB OF THE YEAR 2005**

**WE ARE IN THE 2009 GOOD BEER GUIDE**



Telephone (01226) 205609  
Patio Seating Area With Off-Road Parking  
Open Every Day 12noon to 11pm

## Some more facts

\* East Anglia is the most heavily populated area in the UK for CAMRA members

\* CAMRA has 647 overseas members including members in New Zealand, Vietnam, Costa Rica, Saudia Arabia and Taiwan

\* More than 1,600 of our members are doctors and over 80 are Reverends

\* CAMRA boasts at least three Ladies and Four Lords with CAMRA membership cards

\* Peterborough is CAMRA's largest branch with around 2,500 members

\* Gainsborough is CAMRA's smallest branch with around 100 members.

### New Brewery, Same Result



### Best Beer in Sheffield

Winner Sheffield Beer Festival 2009



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

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

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

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



107 Station Rd, Chapeltown

CELEBRATING 100,000 MEMBERS!

Save money by paying by Direct Debit!

## Join CAMRA today... in our quest to reach 200,000 members!

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](http://www.camra.org.uk) or call 01727 867201. All forms should be addressed to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

### Your Details

Title ..... Surname .....

Forename(s) .....

Date of Birth (dd/mm/yyyy) .....

Address .....

..... Postcode .....

Email address .....

Tel No (s) .....

### Partner's Details (if Joint Membership)

Title ..... Surname .....

Forename(s) .....

Date of Birth (dd/mm/yyyy) .....



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

For Young Member and concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association.

I enclose a cheque for .....

Signed ..... Date .....

Applications will be processed within 21 days

0709

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

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

**Name and full postal address of your Bank or Building Society**

To the Manager Bank or Building Society  
Address  
Postcode

**Originator's Identification Number**  
9 2 6 1 2 9

**FOR CAMRA OFFICIAL USE ONLY**

This is not part of the instruction to your Bank or Building Society

Membership Number  
Name  
Postcode

**Name(s) of Account Holder (s)**

**Bank or Building Society Account Number**

**Branch Sort Code**

**Reference Number**

**Instructions to your Bank or Building Society**  
Please pay CAMRA Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with CAMRA and if so will be passed electronically to my Bank/Building Society.

Signature(s)  
Date

**The Direct Debit Guarantee**

This Guarantee should be detached and retained by the payer.

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

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

## BARNSELEY CAMRA?

CAMRA was formed in the early 1970's to campaign and fight for real ale and drinkers rights. The nature of the campaign has changed and diversified over the years but there are still battles to fight. CAMRA isn't a small group of enthusiasts but a nationwide army numbering over 100,000 (over 320 in Barnsley) and growing – a bigger membership than most political parties, trades unions etc. We're big enough and active enough to be heard. Why not join us in the fight for a better deal for drinkers.

## WHAT IS REAL ALE?

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

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



**The winner of the last issues competition was: Peter Willey of Berry Brow. He shall be drinking his prize in The Huntsman at Thurlstone**

**The answer was obviously 'The Wentworth Arms' of Penistone and the postcode I was looking for was: S36 6HG**

**Just underneath the bridge, to the right, is the chip shop.**

# Free Beer

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

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

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

This benefit will only run for another 12 months and is a 'thank you' from JD Wetherspoon to all our members and prospective members for their support in the past.

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

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

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

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

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

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

# Hannah At The Hob

BY  
Hannah Lucas

Winter again and I am enjoying cooking hearty food. I also enjoy reading about the work of Alan Coxon who shares my interest in the history food and the origins of our eating traditions.

( [www.alancoxon.com](http://www.alancoxon.com) )

Alan spent 8 years recreating a 15th. Century English product known as ale-gar, which is an ale version of balsamic vinegar. Curiosity got the better of me and I bought a bottle, online. But I should have made better use of the p & p and bought the ancient Greek vinegar and naughty sounding, Roman Rub!

## Ale-Gar

England has a tradition of drinking ale and so does not have a tradition of using wine-related products like wine vinegar. Water was foul so the majority of the population drank ale, only the wealthy could afford imported wine. All this ale drinking, apparently, resulted in leftovers which

turned sour and were used to make ale-gar. Ale, unlike beer, does not contain hops and hops are a natural preservative inhibiting the souring process. This suggests that ale-gar production may have declined when beer replaced ale as the national beverage.

Alan's ale-gar is made from ale, herbs, cinnamon and chocolate milk stout and is suitable for vegetarians. Ale-Gar is a cross between Worcester Sauce and Balsamic vinegar. In turn, Worcester sauce is based on a Roman sauce made from decomposing, fermented fish and Worcester sauce does contain anchovies. Another cultural link, this time, with Thai fish sauce.

I expected to find that Ale-Gar tasted strange because I really dislike stale beer with that distinctive lactic acid taste. However it was pleasant, dark, sweet vinegar with a strong malt taste. When cooked, it produced lovely sticky syrup with a sweet, cinnamon, toffee apple taste. Ale-Gar makes a tasty marinade for grilled meat. Basting a roast with Ale-Gar produces a nice dark colour with flavour and the slight acidity to remove the fattiness of duck or lamb skin.

## Roast curried parsnip with Ale-Gar

Partly cook parsnip pieces in water that contains curry powder and salt. Drain and then score the surface with a sharp knife. Coat in ale-gar or balsamic vinegar and roast in the usual way.

(Also try with potato, carrot or butternut squash)



Frank and Sharon  
 (formerly of Hickleton Village Hall)  
 Welcome you all to  
 their new pub !!!

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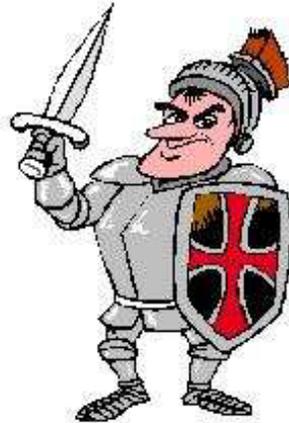
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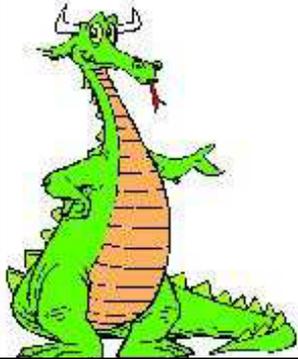
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# Competition

Win Four Pints of your choice

1. (city)	
2. (city)	
3. (city)	
4. (town)	
5. (village)	
6. (city)	
7. (town)	
8. (town)	
9. (city)	
10. (town)	

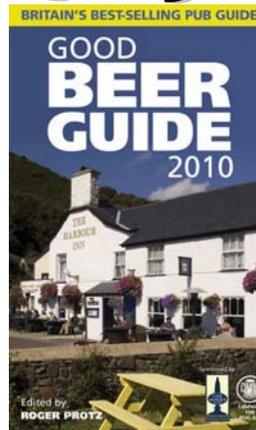
This issues competition is a bit different; All you have to do is to correctly identify where the photos on page 12 were taken (all by me). They are all from this year (2009) and have been mentioned in one of the last 6 issues of the BAR

Send your Answers along with your name, address and which LocAle pub you would like to drink your 4 free pints. You must be and state you are 18 or over. Send to me (Jeff Harrison) either by email, post or text. (Address and number on p26).

**Closing date is Friday 1st January 2010.**

The winner will be the first correct answer drawn from the entries. Draw to be made Sat 2nd January 2010, if I'm sober enough!. One entry per person only. Good Luck!

Get your copy



See Order Form Page 17.



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# Beer in the pub

Keeping and serving keg beer is a simple matter - connect the keg to a cylinder of gas and press a button! Real ale is a different matter...

Keg beer is simply connected to a cylinder of gas and served. Real ale is a very different matter. When the beer arrives at the pub it needs to undergo its secondary fermentation before it can be served. The usual practice is for the casks to be placed in a cool deep cellar.

Some pubs keep their beer in a special cool room on the ground floor, a few keep their beer behind the bar - preferably nowadays with some modest external cooling system. Real ale is served at cellar temperature 12-14 C (54-57 F), which is somewhat cooler than room temperature. If real ale is too warm it is not appetizing, it loses its natural conditioning (the liveliness of the beer due to the dissolved carbon dioxide).



On the other hand if the beer is too cold it will kill off the subtle flavour. Unlike keg beer which has to be chilled, real ale has flavours you need to taste! Real ale is not 'warm', 'cloudy' or 'flat'. Real ale is served below room temperature, like red wine; served properly it should be entirely clear; if it kept and served properly it will have enough natural life to be appetizing.

How long a beer needs to stand depends on the beer, particularly its alcoholic strength and how vigorously it ferments. Some modern beers have a weak fermenta-

tion and may clear within twenty four hours. That does not mean that these beers have conditioned sufficiently and to serve them as soon as they are clear is not necessarily to serve them at their best.

The cask is wedged on its side, to encourage the sediment to sink into the belly. Every cask has two plugs where instruments can be knocked into the cask by force. The cellar person knocks a small wooden peg into one. A hard wood peg seals the cask, a soft wood peg allows carbon dioxide to escape. By alternating hard and soft pegs as needed, the cellar person carefully controls the natural carbonation of the beer. Too high a carbonation and the beer will have a nasty bite, too little and the beer will be flat.

When the fermentation is about right, a tap is knocked into the cask at the other entry point. The cellar person will check that the beer is clear, has the right level of carbonation, and has lost the unpleasant flavours associated with beer that is too young. When the beer is ready to serve, the tap is connected to the dispense system. How long the beer lasts depends on its strength - stronger beers are more robust, and may last for weeks, weaker beers are normally drunk within a few days. This is why turnover is so important for quality - ideally the pub sells enough beer that you always drink it at its best.

## Pale Ale or JPA

India Pale Ale changed the face of brewing early in the 19th century. The new technologies of the Industrial Revolution enabled brewers to use pale malts to fashion beers that were genuinely golden or pale bronze in colour.

First brewed in London and Burton-on-Trent for the colonial market, IPA's were strong in alcohol and high in hops: the preservative character of the hops helped

keep the beers in good condition during long sea journeys. Beers with less alcohol and hops were developed for the domestic market and were known as Pale Ale.

Today Pale Ale is usually a bottled version of Bitter, though historically the styles are different. Marston's Pedigree is an example of Burton Pale Ale, not Bitter, while the same brewery's Old Empire is a fascinating interpretation of a Victorian IPA. So-called IPAs with strengths of around 3.5% are not true to style. Look for juicy malt, citrus fruit and a big spicy, peppery bitter hop character, with strengths of 4% upwards.

## Porter & Stout

Porter was a London style that turned the brewing industry upside down early in the 18th century. It was a dark brown beer - 19th-century versions became jet black - that was originally a blend of brown ale, pale ale and 'stale' or well-matured ale. It acquired the name Porter as a result of its popularity among London's street-market workers. At the time, a generic term for the strongest or stoutest beer in a brewery was stout.

The strongest versions of Porter were known as Stout Porter, reduced over the years to simply Stout. Such vast quantities of Porter and Stout flooded into Ireland from London and Bristol that a Dublin brewer named Arthur Guinness decided to fashion his own interpretation of the style. The beers were strong - 6% for Porter, 7% or 8% for Stout. Guinness in Dublin blended some unmalted roasted

barley and in so doing produced a style known as Dry Irish Stout. Restrictions on making roasted malts in Britain during World War One led to the demise of Porter and Stout and left the market to the Irish. In recent years, smaller craft brewers in Britain have rekindled an interest in the style, though in keeping with modern drinking habits, strengths have been reduced.

Look for profound dark and roasted malt character with raisin and sultana fruit, espresso or cappuccino coffee, liquorice and molasses, all underscored by hefty hop bitterness. Porters are complex in flavour, range from 4% to 6.5% and are typically black or dark brown; the darkness comes from the use of dark malts unlike stouts which use roasted malted barley. Stouts can be dry or sweet and range from 4% to 8% ABV.

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## CHAMPION AWAY ALES

Mark Robins, the new Barnsley F.C. Manager, has been a breath of fresh air for our team since the last BAR. putting on 16 points in 10 games, as I write after the Peterborough away win. Also enjoying a great League Cup run, we were only thwarted by a massive side, Manchester United, and put on an impressive performance - we just couldn't score! The new CAMRA Good Beer Guide 2010 (G.B.G.) is also giving us great service to point us in the best directions for great away ale:-

### Saturday 5th. December - Blackpool

Six pubs to fight over in the G.B.G. for Blackpool and only two have been featured in previous Away Ales. This time it's the turn of the oddly named **No. 4 & Freemasons, Layton Rd.** This smart suburban pub fronts onto Newton Drive and is located a mile inland from the seafront with bus stops (bus nos. 2 + 15) directly outside. The main lounge has both dining and drinking areas with TV screens and pictures of Blackpool's heyday. The rear games room has pool and darts. The beers: Twaites Nutty Black, Original, Wainwright and Lancaster Bomber are served in top condition, and meals are available noon 'till 8pm on Saturdays.

Open noon 'til midnight Saturdays  
Tel: (01253) 302877

### Saturday 19th. December - Crystal Palace

Croydon's section in the G.B.G. boasts seven pubs, however two are Wetherspoon's outlets so we'll go for something different this year. **The Green Dragon, 58-60 High Street,** us a vibrant Town and City Pub Co. pub at the heart of South London's 'capital city' and caters for all. Winner of the local CAMRA P.o.t.Y. award in 2008 it's a well-run alehouse where young staff are efficient and attentive. Expect around six draught beers including locally-sourced options and regular draught cider. Permanent ales are: Dark Star Hophead, Hogs Back TEA, and Wells Bombardier, some on gravity, some on hand pump. On weekend evenings the pub will be busy and noisy. Food is available all day, including the celebrated Dragon soup and sarnie. Nearest stations

With Laurence Mace

are East and West Croyden, and the nearest tram stop is George Street.  
Open 10am. 'til 1am. Saturdays  
Tel: (020) 8667 0684  
Web: [myspace.com/greendragonpub](http://myspace.com/greendragonpub)

**Saturday 26th. December - Preston North End**  
We've got ten great choices in the G.B.G. for Preston's area and because it's a bank holiday fixture and opening hours could be an issue we'll choose the very CAMRA-friendly **Grey Friar, 144 Friargate.** This Wetherspoon's pub plays an active role in encouraging young people to appreciate real ale. Preston's students flock here for a range of ales and food at the best prices around, mixing with locals and workers who between them create a bustling atmosphere. The pub plays an active role in CAMRA recruiting. Situated in a fine real ale drinking area on the edge of the city centre, the standard permanent ales are Green King Abbot, Marston's Pedigree, Theakston Best Bitter and Old Peculiar plus number of guest beers on hand pump. Usually open 9am. 'til 1am. Saturdays but check ahead  
Tel: (01772) 558542

### Saturday 9th. January - Coventry

The G.B.G. gives a massive 13 recommended 13 pubs for Coventry and 'Away Ales' have only 'used' three of them so far. Today's choice is the **Greyhound Inn, Sutton Stop, Hawkesbury Junction.** Winner of the 2005-2007 CAMRA award for Best pub in Warwickshire, this roadside inn dates from 1830 and has many original features. An extensive menu of freshly cooked food is available and regular beer festivals are held on the St. George's Day weekend and in mid July. The terrace and rear garden have their own outside bar in the summer with an additional four cask ales served from the barrel. The two regular beers are Highgate Dark Mild and Marston's Pedigree. The pub is also conveniently within a 25-minute pleasant canal side walk of the Rich Arena.

Open 11am. 'til 11pm. Saturdays  
Tel: (024) 7636 3046  
Web: [thegreyhoundinn.com](http://thegreyhoundinn.com)

### Saturday 30th. January - Reading

Only the second visit for Away Ale to Reading, so there's still nine pubs from the ten listed in the G.B.G. to try. A great choice to feature has got to be the local CAMRA P.o.t.Y. **The Nag's Head, 5 Russell Street.** The Nag's is a thriving real ale haven attracting a wide range of customers. Twelve locally-brewed ales are on offer, always including a stout and a mild, plus cider and a perry, as well as an extensive selection of single malt whiskies. The pub runs regular brewery trips and real ale cruises along the Thames. Traditional British cuisine is served during the early evening and weekend lunchtimes. The rear garden even has a variety of hops growing!

Open noon 'til midnight Saturdays  
Tel: (0118) 957 4649  
Web: [nagsheadreading.com](http://nagsheadreading.com)

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Rick Pomfret is the Cask Ales Manager  
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# The Crown Inn

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Hill Street, Elsecar

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

Food is served:

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

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



Dear Man at the BAR

I have noticed that after a few beers people in the pub appear more attractive. Are Beer Goggles Real?

There have been attempts to investigate the idea that people seem to find others more attractive when drunk. And to prove a point I went out onto the streets of Barnsley on a Friday night in search of the answer.

I armed myself with photos of 3 famous women. One was a supermodel, one was an actress and one was a rather ugly politician. I asked a passer by who I noticed had had a couple or three drinks to rate the pictures for attractiveness. After about 6 minutes he gave me an answer. I went to the pub to ponder over the findings.

The result supported the beer goggles theory, with the man saying the supermodel was the most attractive, clearly this was because of the beer, as we all know supermodels are only chosen to be clothes hangers and clearly not for their good looks, designers hire these people because they want you to look at the clothes not their face.

This left me pondering, as alcohol has no obvious positive biological effects, why the alcohol receptors in the brain haven't evolved away. Now we know: Drunk people will be more likely to reproduce! Perhaps more study is needed on the reproduction rates of teatotalers and Social drinkers

No tax money was spent on this study, in fact no money was spent at all!



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Devonshire Quarter

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Maybe something a bit sweeter.  
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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!

# Conservative Club Takes Pub of the Season Summer 2009



The presentation of Pub of the Season for Summer 2009 to the Barnsley Conservative Club was a great turnout, with about 20 to 25 members turning up for the beer and presentation.

Nigel, branch secretary (right) presented the award to Kevin and Irene saying that the real ale being offered to the clubs members was some of the best in town.

# Competition



See Page 21 for details

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

## THE GOOD BEER GUIDE 2010

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

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

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

### NEW! Find the best pubs on your mobile phone

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

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



### How to Order

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

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Expiry date  Issue Number (Switch / Maestro)

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

Cardholder name  Signature

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# Festivals around Here

By now you should have been to our third festival of the year; The Winter Ales Extravaganza at Shaw Lane Sports Club, and I hope you all had a wonderful time. This is one of the quiet times of the year for festivals; with the Christmas and New Year celebrations taking place, problems with public transport, and the weather all slowing this down somewhat. I can only find a couple, but they are good ones—not to be missed.

## December 2009

### 18th. and 19th. The Scoopers Xmas Seminar

Not a festival as such, but a bloody good day out. The scoopers / tickers / bottlers of the country normally have a Christmas Get-together for a stagger around the Valley-of-Beer in Sheffield. If you would like to tick some tickers this is the place to spot the experts. (Harlequin, Fat Cat, Bottom Wellie, Hillsborough Hotel, Barrack Tavern) from noon onwards.

## January 2010

### 20-23 January 2010 National Winter Ales Festival

Sheridan Suite, Oldham Road, Manchester

See ad. on page 24, and information on page 13

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

# Winter Beer styles

What we, traditionally, should be drinking during this season of merriment: as taken from CAMRA's 'Dictionary of Beer':

**Porter** - A dark, slightly sweetish but hoppy ale made with roasted barley; the successor of 'entire' and predecessor of stout. Porter originated in London around 1730, and by the end of the 18th century was probably the most popular beer in England.

**Stout** - One of the classic types of ale, a successor in fashion to 'porter'. Usually a very dark, heavy, well-hopped bitter ale, with a dry palate, thick creamy, and a good grainy taste.

**Old Ale** - Now virtually synonymous with 'winter ale'. Most 'old ales' are produced and sold for a limited time in the year, usually between November and the end of February. Usually a rich, dark, high-gravity draught ale of considerable body.

**Barley Wine** - A strong, rich and sweetish ale, usually over 1060 OG, dark in colour, with high condition and a high hop rate.

## National Winter Ales on the move!

As some of you will know, the CIS Management announced that the New Century Hall (NCH) was to be "closed" to any external event from December 2009. The reasons, I am told, are that the hall requires refurbishment and would cost circa £1m so rather than spend this and then close/sell the building (always been a long/short term plan) they have decided to close it to outside events. The CIS plan to build a larger, newer building on the site on Miller Street (14 acres) but, as far as I am aware, they will not be including any form of facility similar to the NCH. With this in mind and the fact that I had been looking for an alternative anyway (the obvious ones being far too expensive) the Working Party visited the Sheridan Suite, also known as "The Venue" - and decided that we would move the NWAFF to the Venue for 2010. This, though not in central Manchester, is just 1.1 miles from the City Centre edge and within easy reach of The Northern Quarter where many of the free houses are located and Victoria Station and the adjacent interchange for Piccadilly. It is easily accessible by 12 service buses and with a huge (free) car park is ideal for Branches organising coach trips to the event. There are also several service buses stopping on:

Oldham Road outside Venue: 24, 72, 80,82, 83, 88, 180, 181, 182, & 184 and the Night Bus 82; On Queens Road: 53; & on Hulme Hall Lane: 54 &53

The National Winter Ales Festival will take place between Wednesday 20<sup>th</sup> – Saturday 23<sup>rd</sup> January 2010. The actual Champion Winter Beer of Britain tasting panel and competition will convene from Wednesday morning followed by the Trade Session from 2.30pm and general

public from 5.00pm. The winners of the competition will be announced during the Trade Session. This will mean that all of the beers will be available at every session. Also all of the beers will be on one level! We are also opening from noon on Thursday with free entry to card carrying CAMRA members up to 4pm and then discounted entry at every other session (including the Wednesday evening). Public food will be provided from the in-house kitchen and available at all sessions. There will be a dedicated dining area and plenty of seating so you can all relax whilst enjoying your Winter beers. Additionally, we are running a specific "Old Tom" Bar serving Robinson's Old Tom Original, Chocolate and Ginger throughout the event. Entertainment is on Saturday night only from the "Road Runners" with a "Punk" fancy dress theme as last year's "Pirates" theme was so popular

With a larger capacity, all beers on one level and all available from the first public opening session, easier access for the public with escalator access and disabled lift to the hall on the 1<sup>st</sup> floor (and for the volunteers setting up and taking down - an easily accessible delivery bay, and goods lift) this promises to be an excellent venue for CAMRA's Winter Ales showcase. And to top it off we are having a Cain's Brewery bar dispensing their wares and a Robinson's Old Tom bar dispensing, on gravity, Robinson's Old Tom Original, Ginger and Chocolate! Luvely! See <http://www.alefestival.org.uk/winterales/>  
Cheers, Graham Donning

**Please note the National Winter Ales Festival has no facilities for children, therefore the event is adults (over 18s) only.**

# Making Beer Pt.1

## Making malt

Brewing starts with barley. The starches in barley cannot be fermented, so they must be converted into a fermentable form, by malting. The grains of barley are soaked in water and allowed to germinate. Then they are heated and turned regularly, either in the traditional 'floor' maltings or in huge rotating drums.



When germination has unlocked the rich natural sugars in the barley, the grains are heated in a kiln, which stops germination. The degree of heat affects the type of malt produced and its flavour - high heat produces dark roasted malts, lighter heats lighter coloured malts. Malt does not just give the wherewithal to produce alcohol, it also gives colour and the body of flavour of the beer. Brewers do use other ingredients such as sugars and fermentable starches. Some ingredients improve the appearance of the head, assist fermentation, or act as preservatives. CAMRA has long argued that brewers should declare the ingredients they use, just as happens with other foodstuffs. Excessive use of fermentables that are not malt is one cause of dull beer.

## Brewing

The malt is now ready for brewing. In the brewery, malt is crushed into a powder, and then mixed with hot water. The thick porridgy liquid is left in a vessel called a mash tun for several hours while the sugars in the malt dissolve. When the liquid has absorbed as much sugar as possible, it is run off through the slotted base of the vessel. This liquid is now called wort. Hops were introduced to Britain in the 16th century by Dutch brewers; they add bitter flavour and aroma to the beer, but also act as a preservative. Wort is boiled with hops in a vessel called a copper for at least an hour. The most traditional brewers use the whole flowers of the hop. After boiling, the hopped wort is run over a bed of the boiled hops as a filter. The wort is then cooled and run into fermentation tanks, where yeast is added.

## Fermentation

Yeast is a microscopic fungus which feeds off the fermentable sugars, producing alcohol and carbon dioxide. Yeast cells divide and grow rapidly in this warm sugary liquid. Within a few hours a scum appears on the top of the wort, and this rapidly builds up into a great foamy yellowy-brown crust - though fermentation takes place throughout the liquid. British ales are brewed with the ale yeast *Saccharomyces cerevisiae*, at a temperature of 18-22 C (65-72 F). Brewers go to great lengths to retain their own specific yeast variety uncontaminated, as each one produces different flavours during the fermentation process. Leftovers: Yeast may be turned into Marmite; yeast and spent grain may be fed to farm animals, used hops are used as fertiliser. When fermentation has finished, the 'green beer' is run into conditioning tanks for a few days. The remaining yeast continues to turn sugar into alcohol, and also helps purge the beer of rough after-tastes. It is how the beer is treated now that determines whether it is traditional cask conditioned ale ('real ale') or a brewery conditioned product.



# Space the Final Frontier

Please read the following as an example; I am mathematically challenged and therefore use



by the strong nuclear force and gravity won't change either. So, after a year, the moon is at the same place and my measuring tape is measuring the same 300,000,000 meters. (Yes, I have a very big measuring tape!)

But ... what about the 2.5 centimeters? Doesn't it exist then?

What if I send an electromagnetic signal to the moon and have it bounce back? (Actually, we do that and we notice a tiny recession of the moon but that is not my concern; I can't use that in a thought experiment).

So, last year, the signal was back after exactly two seconds. Will it also today? If so, then I don't understand at all the expansion of the universe.

simple numbers to illustrate something.

We see things from 12 billion years ago. Since this could be the universe horizon, we could imagine that its light has travelled nearly at the speed of light, say 300,000,000 meter/second. It means that the universe expansion makes something one light year away from us to move at the speed of 2.5 cm per second. Or, something that is one light second away, to move at the speed of 2.5 cm per year.

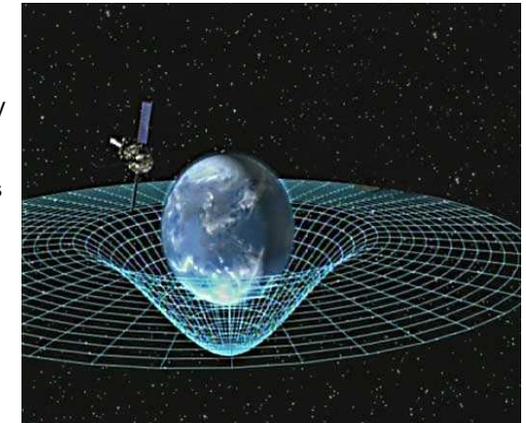
Let's say that the moon is at exactly 300,000,000 meters from earth; or one light second.

One year from now, the moon will then be 300,000,000.025 meters away. Funny, isn't it? Now, has my measuring tape expanded too?

Well first, I read that the expansion is not valid for us because gravity keeps us together and it makes sense: during one year, the mass of the earth hasn't changed and the laws of Newton still apply.

... or do they?

My measuring tape made of atoms bounded



And what about gravity? It is supposed to be proportional to the square of the distance but ... which distance? The one of my measuring tape? Why?

And this is why I don't even know what space is.

*Cheers,  
Michel*