

ACORN BREWERY

**WE ARE PLEASED TO ANNOUNCE
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**WE HAVE AVAILABLE OUR PERMANENT ALES
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Newsletter From The Barnsley Branch Of The Campaign For Real Ale.

THE BAR FREE

Barnsley Ale Report

**June - July
2009**

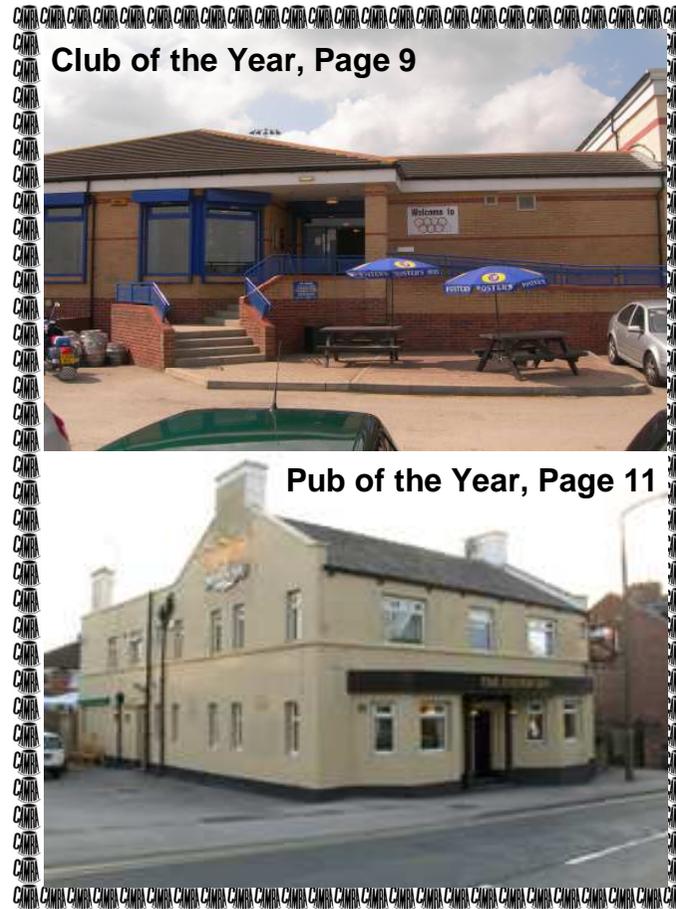
www.barnsleycamra.org.uk



**CAMPAIGN
FOR
REAL ALE**



Awards Announced



Club of the Year, Page 9



Pub of the Year, Page 11



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CAMRA LOCAL^e

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



SOCIAL EVENTS CALENDAR

Contact details on page 26

JUNE

Wed 3rd - Monk Bretton and Carlton survey social. Meet at the Full House on Rotherham Rd for 7-45pm. Catch Bus 59 @ 7-28pm. Get off at Netto, then a few mins walk.

Thurs 9th - Charity Quiz night at Station Inn Darfield. Monies to Barnsley CAMRA's charity which this year is the Blind and Partially Sighted Association. Catch bus 219 @ 7-28pm. There will be a courtesy bus provided for journey back to town at the end of the evening.

Sat 20th - West Riding Ale Trail. Meet Barnsley rail station @ 9-45am for 10-01am train to Huddersfield. Visiting a number of pubs at various stops on trail, one of them will be the Navigation Tavern at Mirfield who have a mini beer fest on that weekend.

Fri 26th. - Club of the Year Presentation to Shaw Lane Sports and Social Club, Shaw Lane. Meet from 8pm onwards. Full details on page 9

Tues 30th - Branch meeting and social at Ring O' Bells, Silkstone. Catch bus 21 @ 7-28pm meeting starts 8pm

JULY

Fri 3rd—Pub of the Year Presentation to Station Inn, Darfield. Catch either bus 19 @ 7-25pm or bus 219 @ 7-28pm Further details on page 11
Sat 11th Survey social of Clubs that are selling

real ales or are reported to be. Meet at the Conservative club at 12noon. You must be a CAMRA member for this tour round as there are a limited number of seats. Cost will be £6 per head. Book with Margaret asap.

Tues 21st—The Bar distribution and newsletter posting night. In the George and Dragon, Summer Lane. 8pm

Tues 28th—Branch meeting and social. Station Inn Darfield. Either bus X19 @ 7-25pm or 219 @ 7-28pm meeting starts at 8-15pm

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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This is the new pump from the **Green King Stable** it supposedly allows the bar staff to pull a drink with or without a head! Call me old fashioned, but I thought that's what a sparkler is for.



COPY DEADLINE

The deadline for news, articles and adverts to be considered for publication is **Friday 3rd July 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
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Big discounts for multiple bookings, e.g. Quarter page for 6 issues £110



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Beer sales down 8.2%



UK beer sales dropped by 8.2 per cent in the first quarter of 2009, compared to the same quarter in 2008, according to the latest UK Quarterly Beer Barometer, published by the British Beer & Pub Association (BBPA). This is by far the highest first quarter fall since 1997, and comes after the Chancellor announced yet another increase in Beer Tax in the Budget.

The UK Quarterly Beer Barometer, the comprehensive guide to beer trends in Britain, shows that 1.7 million fewer pints were drunk every day from January to March, than in the same period in 2008. Compared with the first quarter ten years ago, 326 million fewer pints were sold across the country - a decline of 3.6 million pints a day.

Beer sales in pubs, bars and restaurants were down 6.3 per cent on the same quarter in 2008 - equating to 753,000 fewer pints every day. In total, 68 million fewer pints were sold in the on-trade during January to March 2009 compared with the same period in 2008.

Falling sales are hitting government duty revenues hard, says the BBPA, and must raise questions over the Government's continued policy of raising Beer Tax, as seen in the Budget. Tax income from duty in January and February was down £17 million on the same period in 2008, despite an 18 per cent tax increase during the period.

Jonathan Mail, CAMRA Head of Public Affairs, said-

'It is now clear that ever-higher rates of beer tax are simply penalising responsible drinkers

without raising any extra money for the Government. A pint of beer sold in the pub generates over 90 pence in tax and by standing idly by while 6 pubs a day close the Government are losing much needed tax revenues. Tax on beer sold in pubs has risen by 20% since the start of last year and the Government must now take urgent action to give well run community pubs a break.'

Darling in Creek Drama



The Budget Disaster!

"It is disappointing that the Chancellor has ignored widespread public concern about the plight of Britain's pubs and decided to press ahead with an increase which will result in yet more valued community pubs closing down. Well-run community pubs are already struggling as a result of last year's 18% increase in beer duty and the recession. This further beer duty increase will push more valued pubs over the edge resulting in job losses, reduced Government tax revenue and many more deprived of their favourite local pub."

said Mike Benner, CAMRA Chief Executive

A small Beer festival



On Friday 10th July, which is part of the Annual Village Festival in Birdsedge, near Penistone, on Saturday 11th July.

The village has been running a small festival for several years to raise funds for the refurbishment of the Village Hall and in 2008 were finally successful in being awarded a National Lottery grant. This has enabled refurbishment to finally go ahead and the Village Hall officially reopened on May 1st. The Village Hall is a registered charity and the festival is still an important aspect of fundraising activities which are even more critical in order to keep this new resource running to benefit the local community.

Over the past seven years we have upgraded the bar run during the festival, phasing out cans and introducing first premium bottled beers and then kegs of real ales sourced from local breweries. Last year we presented 10 beers from breweries in the region and in 2009 we are featuring 12 beers from six local breweries, namely :-

Kelham Island , Leeds Brewery , Mallinsons (Huddersfield) , Ossett Brewery , Summer Wine Brewery and Wentworth Brewery.

Wherever possible there will be seasonal beers from each brewery and these monthly specials will only be available in July.

Also on offer will be a couple of real ciders and a perry, as well as some bottled lagers

and a range of soft drinks.

Entertainment on the Friday night is from the Frumptarn Guggenband (Barnsley) and Harry Rowland (a local young musician - winner of a Musical Youth competition).



Food is available throughout the weekend from our BBQ , which has built a reputation for quality and value over the last few years.

The BeerFest is a dedicated night open to the general public but with a discount for CAMRA members. More details are available on the BeerFest website at:

<http://www.birdsedgevillagefestival.org/beerfest.html>

All proceeds from the BeerFest go to Birdsedge Village Hall as we begin the huge task of raising funds to finish the refurbishment. I hope that you can include something in the upcoming edition of The Bar and look forward to seeing some of your members and readers at the Birdsedge Beer Festival in July.

Mike Halpin

For the other fests in our area see page 20

CHAMPIONS TABLE

BARNSELY CAMRA AWARD WINNERS

The Station Inn

Darfield
Pub of the Year 2009

Shaw Lane Sports Club

Shaw Lane, Barnsley
Club of the Year 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

Shaw Lane Sports Club

Shaw Lane, Barnsley
Club of the Year 2008

The Market

Elsecar
Pub of the Year 2008

The Gatehouse

Barnsley
Spring 2008 Pub of the Season

The Huntsman

Thurlstone
Winter 2007/08 Pub of the Season

**To Nominate your local go to
www.barnsleycamra.org.uk
(CAMRA Members Only)**

In the Tap Room

Beer is taxed at the brewery. The Revenue and Brewer "dip" the tun and calculate / agree the volume of production, the tax which is paid before the beer leaves the brewery.

Now if a publican short measures by an average of 5% they will sell 21 'pints' for every 20 pints he receives from his brewer. Ergo, the brewer has paid the tax on 20 pints and yet the final customer pays the tax on 21 'pints'. Who gets the tax on the extra 'pint'? Not the Revenue, yet the final consumer has paid it, and not the brewer who has already paid the tax on 20 pints.

J.D. Johnson, Halifax

*I thought that defrauding the Inland Revenue was treason and so your publican might loose a bit more than their reputation.
So you are doing them a good turn when you insist on a full pint.*

Ed.

Can I now just get onto my high-horse about something that's been annoying me for ages, I'm talking SMOKING in pubs, sorry, outside pubs.

For years non-smokers had a little space / room in most hostelrys and the others had a free run of the place APART from this designated NON-SMOKING area.

Now it has gone full circle, and the smokers are banished to a little annex, normally stuck in a corner of the car park, or at worst onto the pavement—this is now their space, don't fill it up with prams, shopping trolleys, and worst of all non-smokers.

P.S.

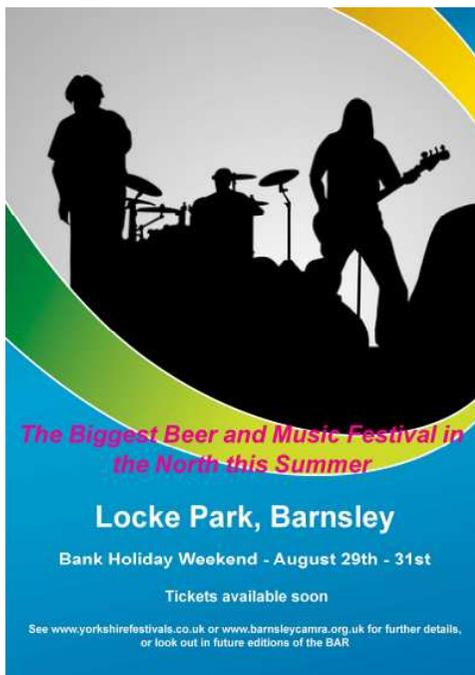
Since I wrote this rant, the 'laws' on smoking cabins have changed. Before a 'cabin' had to have at least 50% free air, this did not include the roof, it now does!

South Yorkshire Environmental Health are on the warpath; Beware; if you've just spent good money on trying to keep customers, you might have to start all over again!

Our Advertisers at a Glance

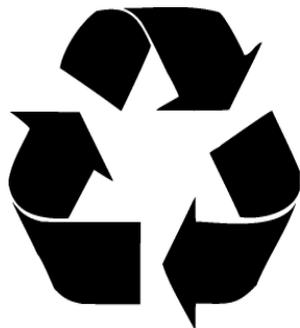
- The Commercial - Chapeltown - Page 6
- Dog & Partridge - Flouch - Page 10
- The Crown Inn - Elsecar - Page 18
- The George & Dragon - Mexborough - Page 8
- H.B.Clarks Brewery - Wakefield - Page 18
- The Station Inn - Darfield - Page 20
- Acorn Brewery - Wombwell - Back Cover
- Thornbridge Brewery - Derbyshire - Page 6
- The Devonshire Cat - Sheffield - Page 6
- The George & Dragon - Barnsley - Page 6

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Mention you've seen their advert in The BAR



RECYCLE THE BAR

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



Barnsley Trading Standards.

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

www.barnsley.gov.uk

Pub, Club

The **Conservative Club** on Pitt Street, Barnsley is offering a changing guest beer as its cask ale and not John Smiths as reported in a past edition of the BAR.

The **Courthouse Station** on Regent Street, Barnsley is the latest pub to join the LocAle scheme. The pub now offers a LocAle from H.B.Clarks on a regular bases, and continues to offer a real cider.

The **Gatehouse**, Barnsley is still offering a range of 6 real ales including at least two from a LocAle brewery.

The **Sun Inn** at Monk Bretton is now offering Black Sheep Bitter alongside its John Smiths Cask.

The **Three Horseshoes** at Brierley is just one of a handful of pubs run by Fact Gold Ltd, Some of their leased pubs, including the aforementioned are now displaying Enterprise "Pub for lease" boards. It would be a shame to see some of these FGL pubs close, as they nearly all offer a choice of real ales.

The **Station Inn** is now offering a guest Cider and Perry. Sales have been good, now Roger is just finding a way to get them through the handpump on the Bar...

The **Old Hall** Inn at Great Houghton is now

offering a changing guest beer alongside the Black Sheep Bitter.

I found it strange to read about the **Eastfield Arms** at Blacker in the local paper, kicking people out for wearing hoodies. This is the weirdest dress code I have come across in all my years of beer drinking. It's not just the hoodie, but also the knitted bonnet cardigan, It's ok if you remove them once in the pub though.

Planning has been applied for 10 houses and demolition of the **Railway** at Royston. Other pubs highlighted for buildings are the **Prince of Wales Feathers**, Worsbrough; **The Silkstone**, Park Road, Barnsley and the **Friendship**, Gawber and the **Hermit**, Higham, the **Low Valley Arms**, Wombwell.

The **Dodworth Valley**, jcn 37, Dodworth is sometimes offering 2 real ales, sometimes, as on more than one occasion there has been non available.

The **Chestnut Tree**, Barugh celebrated national cask ale week by holding its first mini beer festival. This offered a range of real ales from other breweries other than Greene King. I tried 3 or 4 on my visit and was impressed with the set-up.

& Brewery News

The Penistone Line Partnership is teaming up with the **Summer Wine Brewery** at Honley to produce a special beer named after the Penistone Line. Penistone Line Rail Ale has been served in local pubs along the line and on music trains since. Partnership chairman Neil Bentley has been working with The Brewery to create the tipples which has been delivered to the pubs via trains on the line.

Acorn breweries latest offerings for June and July are the European IPA's, these will be Marynka IPA for June and Aurora IPA for July, both these are 5%. Sales records at the brewery for March and April 2009 have seen a 25% increase on sales for the same months in 2008, and at Doncaster Beer Festival, Acorn's Darkness was voted best Mild of the festival and Bobek IPA was voted best 'LocAle' of the festival. Well done everyone.

H.B.Clarks continue their famous people with birthdays in this month with Ear We Go, a beer with a bit of bite! At 4.2% for Mike Tyson, while the July beer will celebrate the birthday of Sir Edmund Hillary with Top of the World at 4%.

Nigel Craft

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 Sarnies ***

PUB OF THE YEAR 2005

WE ARE IN THE 2009 GOOD BEER GUIDE



Telephone (01226) 205609

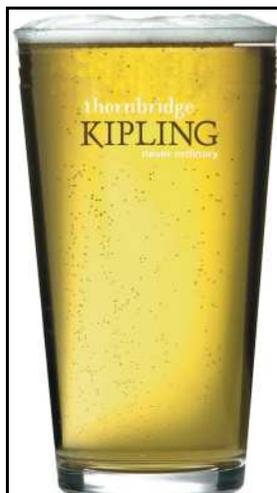
Patio Seating Area
With Off-Road Parking

Open Every Day
12noon to 11pm

Don't leave your homebrew too long

One day a friend offered to give me a hand at clearing out the bits and pieces that had collected at the brewing end of my kitchen. We found a few dozen bottles of strong ale that were put down to mature some months previous.

Wondering if they were still OK, I picked up the first bottle pulled off the stopper, had a mouthful and poured the rest down the sink. I picked up a second bottle, pulled off the stopper, had a mouthful and poured the rest down the sink. Pick up another bottle, pulled off the stopper had a sink and poured the rest down the mouth. Picked up another bottle, sink the stopper and pulled the mouth down the sink. Pittled anwer, stopped pulling and sink the mouth down the bottle, picked up nuvver, pulled down the sink and stopped the pullover and sank the mouth in down the bockle and pulled it out den I sank and Z Z Z Z Z Z Z Z Z Z



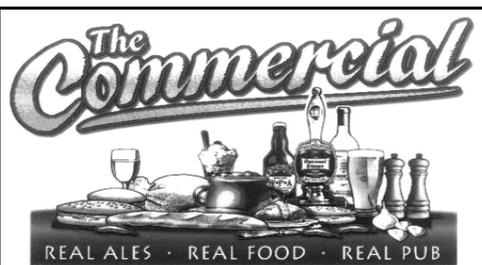
*If you can walk with crowds
and keep your virtue,
Or walk with kings,
nor lose the common touch
If neither foes nor loving
friends can hurt you
If all men count with you,
but none too much
If you can fill the
unforgiving minute
with sixty seconds' worth
of distance run,
Yours is the Earth and
everything 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

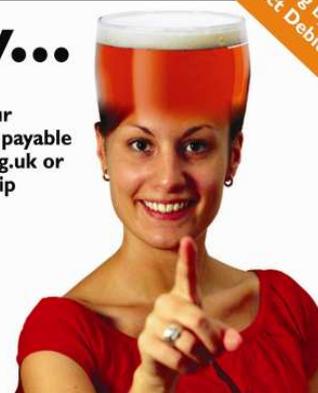


107 Station Rd, Chapeltown

It takes all sorts to campaign for real ale

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Date of Birth (dd/mm/yyyy)

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

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Single Membership £20 £22

Joint Membership £25 £27

(UK & EU)
(Partner at the same address)
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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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 98,500 (260 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

The winners of the last issues competition were: both of whom identified the Bun & Milk Club in Elsecar opposite the Milton Arms—with the POSTCODE, S74 8ES

For the **Festival tickets and beer voucher** Mr. Geoff Ryder, who already had a ticket for the festival, but he had the beer, and passed on the two free tickets to his friends. And the **Four Pints** go to Mr. Ian Keenan of Hoyland Common who came to our festival and dropped off the correct answer, but needs to get back in touch with me with the rest of his details (look on page 26)

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/jdwvouchers

Hannah At The Hob

BY
Hannah Lucas

Summer savouries

Summer is here and it is time to enjoy eating and drinking outside. I watch, with envy, those TV food programmes showing Mediterranean families enjoying a summer meal that lasts all day.

Southern Europe is not unique in this respect. Prosperous Victorian and Edwardian families also enjoyed long meals, which included the *Savoury Course*, served after the dessert & before the cigars & port. Dishes that were very small but highly flavoured such as cheese straws, angels on horseback (oyster wrapped in bacon) devils on horseback (prunes & bacon) & Patum Gentlemen's Relish on toast. Savoury food at the end of a meal seems strange because something sweet closes down the appetite but we still serve cheese after the pudding. But in France, cheese tends to be served before dessert.

The knack seems to be in having small tasty portions & not following the *all you can eat for £5* approach. The principle also extends to enjoying different beer or wine with different courses. But I just cannot get the hang of this restraint thing. The recipe below is a traditional *savoury* but I am recommending it as a light main course accompanied by a light drink such as Sam Smith's organic lager or a robust porter/stout like Acorn Old Moor Porter or Wentworth Oatmeal Stout.

Stilton

Stilton is unusual because it is named after the place of sale rather than the place of production. It was sold in the coaching inns around Stilton & is associated with the Bell Inn. Early cheeses grew mites & maggots on the rind that were considered normal and were eaten with the cheese. Modern Stilton is a traditional product but minus the *meat* and it carries the Protected Designation of Origin status.

Blue Stilton is mellow and creamy where white Stilton is very pale & more acidic. The smell of

blue Stilton is stronger than the taste & it becomes mellow when cooked. Danish blue takes on a nasty salty taste when heated so only Stilton for this recipe.

I find pears difficult to buy sometimes, they just fail to ripen. Under-ripe pears are fine but discard those that develop a pulpy texture and are brown inside.

If possible, use watercress, another traditional English food under threat, in this case from rocket. Serve with a salad that includes walnuts, which go with cheese & pear.



Stilton Savoury

4 slices of brown bread cut thick - toasted
Large bunch of clean, dry watercress or rocket
4 pears, peeled, cored and thinly sliced
8oz or 200g Stilton in thin slices (Blue or White)
Pinch cayenne pepper

Oven 180C Mark 4 preheated
Toast bread and place in dish in buttered ovenproof dish
Cover with the watercress, top with pear then cheese
Bake 5-10 minutes until the cheese has melted, sprinkle with cayenne and serve hot

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

The George and Dragon

Church Street, Mexborough.

Tel: 01709 584375

Serving 4 Real Ales

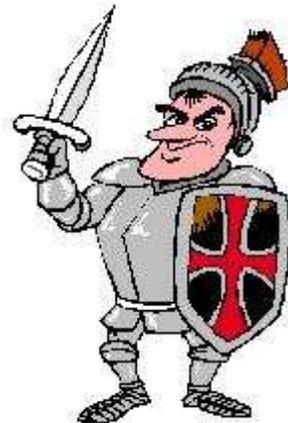
Home Cooked Food

Sunday Carbery

Large Steak Menu

Restaurant and Bar Meals

Quiz Night Every Thursday



OPEN ALL DAY EVERY DAY

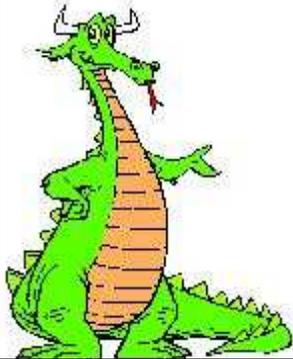
Food served

Wed / Thurs / Fri / Sat

12:00 - 2:00 pm
and 6:30 - 9:00 pm

Sunday

12:00 - 4:00 pm.



Competition

Win Four Pints of your choice



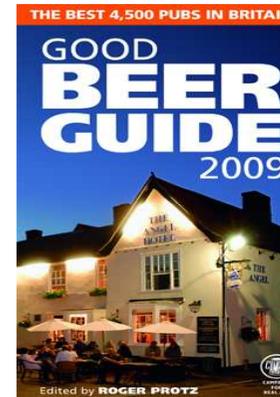
On the Left is a picture I took whilst standing outside one of our LocAle Pubs but Which one?

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 3rd July 2009.**

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

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FREE HOUSE

Kris & Jo, Roger & Wendy offer you a warm welcome to Barnsley's latest quality real ale outlet. Offering eight cask ales changing daily including milds stouts and porters. Large selection of ciders, perries and continental beers, plus a collection of over twenty single malts

THE STATION INN DARFIELD

Pub Opening Hours:
Monday 5 till 11.30
Tue to Sat 12 till 2.30 and 5 till 11.30
Sunday 12 till 11.30

Now Serving Food In Our Designated Dining Area

Full menu available

Tues to Thurs 5 till 8; Fri 5 till 8.30 and Sat 5 till 7
Changing daily specials, plus **two for £8.45** on selected meals.

Sunday Lunch Served from 1 till 4 with a Choice of Roasts - £6.95

Additional starters and sweets available

Lunchtime Opening:

Tue to Sat 12 till 2.30 for lunch menu with OAP and group specials.

Canopied Smoking Area - Large Family Beer Garden - Large Car Park
Available for private functions

The Station Inn, 128 Doncaster Road, Darfield, S73 9JA
Tel (01226) 752096 - www.thestationinn.org
Email enjoy@thestationinn.org

Festivals around our Area

This is the period of the year that brings us to a bit of a lull in festivals, last month there were just too many — I did four in one weekend! And now just that many in a month. Oh well.

JUNE

4—6 Dewsbury, West Riding Licensed Refreshment Rooms; pub-type fest with additional bar and stillage set up outside

26—28 Newark LocAle + Wine Fest, Castle Grounds; approx 40 ales Free entry

JULY

8—12 Derby, Assembly Rooms: one of the 'must-go-to's' of the year, over 100 beers

9—12 Rising Sun, Sheffield: pub fest with tented bar area at rear of pub in car-park

10 th. Birdsedge, nr. Penistone one day only ! see article on page 4

Other dates for your diary are:

1st. August ; Yorkshire Day when we normally have a walk around several of the pubs in Leeds, and usually co-insides with a pub festival in the Scarborough Hotel across from the station.

4—8 August, GBBF; Earls Court: London Supposedly the biggest pub in Britain.

29—31 August; Locke Park, Barnsley this is a new event for us; not a beer fest as such, but a jazz and blues festival, where we are running a CAMRA Beer Tent: see advert on page 24. Much more about this event in the next issue.

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

Page 20

BAR-fly Does the Winners



This year's Barnsley CAMRA club of the year 2009 award goes to Shaw Lane Sports Club. This is the second consecutive year the club has won the accolade. The club has gained a great reputation with CAMRA members for good quality real ale. On hearing the news club manager Sharron was overjoyed. "Once again it's fantastic news! I'd like to say a big thanks to all the customers for their support and to the staff who without their hard work this wouldn't have been possible. We changed things around this year with the permanent beers being Black Sheep Bitter and Acorn Barnsley Bitter. We've also just introduced a changing guest beer normal from local breweries. This has become extremely popular with the regulars and often runs out very quickly. In May they were selling a mild to support CAMRA's mild campaign."

Pubs officer Phil Gregg said, "once again Sharron and the staff have pulled it out of the bag, it's testimony to all their hard work. This year we saw more clubs than normal, but the Shaw Lane again came out on top, well done!"

Close to the centre of town the club is a fantastic facility catering for sports such as cricket, football and rugby plus many others

Barnsley CAMRA will be holding a presentation night on Friday June 26th at around 8 pm. So come along and show your recognition to this fantastic club.

Runners up this year were the Royal British Legion Club in Penistone & Darfield Cricket Club, well done to both and keep up the excellent work.

Page 9 Looking For a Real Ale Pub in Barnsley? Visit www.barnsleycamra.org.uk/pubguide

THE DOG & PARTRIDGE

COUNTRY PUB & HOTEL



A warm welcome awaits you at the family run, award winning historic Coaching Inn situated in the Peak District National Park, high up on the A628 Woodhead Pass.

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



Audrey and Steve Receiving Their 2006 Pub of the Year Award

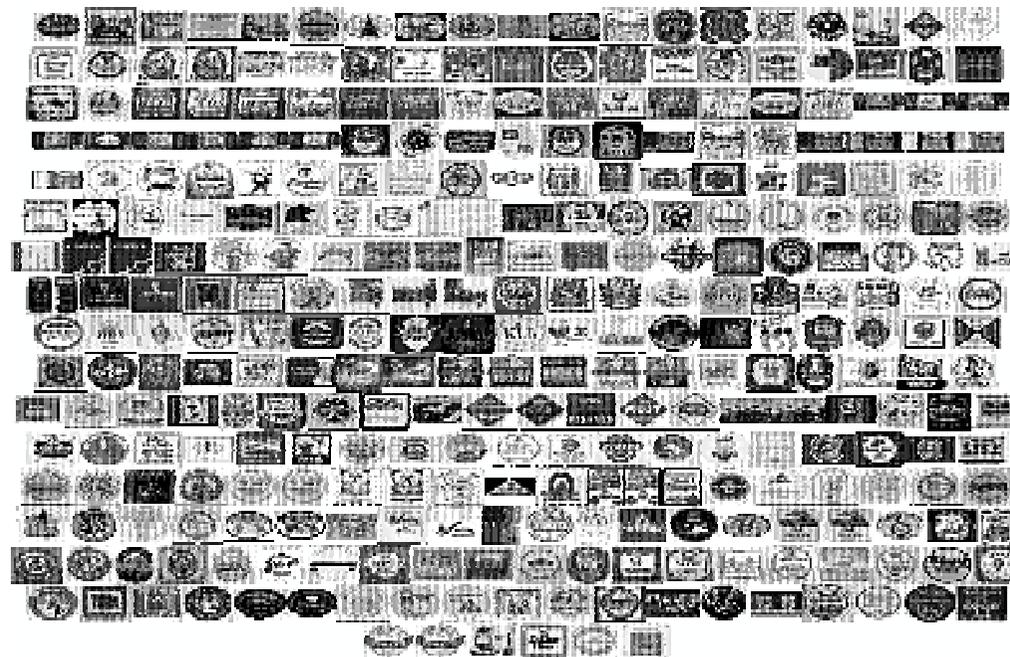
**BARNESLEY CAMRA
PUB OF THE YEAR 2006
SILVER AWARD IN 2008**

Open Mon - Fri 12-11; Sat & Sun 11-11

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Tegeestologists are upset!



Some beer mats are collectible items. Tegeestology is a Latin term defined as the practice of collecting beer mats or coasters, with practitioners known as tegeestologists. Collecting beer mats is an especially popular hobby in Germany, where beer mats are known as Bierdeckel. There is an international collector's association called IBV in Germany which has been active since 1958.

The use of beer mats is said to date back to the Saxon era. when beer mats were placed over drinks to prevent insects or debris falling in.

Tegeestologists are in mourning at the news that the world's biggest beer coaster company has gone bankrupt.

The Katz Group, master manufacturers of coasters since 1716, has filed for protection from its creditors in the courts. Despite cornering two-thirds of the European market with clients such as Kronenbourg and Stella Artois, the German-based company said it had

been hit by reduced orders in line with falling beer sales.

To many, the beer mat may be little more than a memento. But to scores of serious collectors, the news of Katz's difficulties is devastating.

Andrew Norbury from the British Beer Mat Collectors Society said: "There aren't as many people collecting as collect stamps, but there is still a fair following. You can't collect them all, there are so many – I collect ones made in Britain, but the society as a whole tries to get as many as possible."

A spokesman for Katz said filing for protection would "help bring our business back to a very strong position". He said the firm's US operation, controlling 97 per cent of the coaster market, was unaffected. "We face some very difficult challenges," he said.

H.B. CLARKS

The Core Range



H B CLARK FIRST BEGAN BREWING IN 1906, AND IS STILL VERY MUCH IN PRODUCTION TODAY. HENRY BOON CLARK WAS OUR FIRST MASTER BREWER, AND HE COULD NEVER HAVE IMAGINED THE STRENGTH, GROWTH AND SUCCESS OF THE BREWERY.



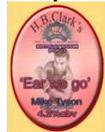
ONE OF THE HIGHLIGHTS WAS IN FULL VIEW, AND PROVED THE QUALITY AND SUCCESSES THAT HENRY BOON CLARK FOUNDED WHEN, WITH HIS ORIGINAL RECIPE, CLARK'S TRADITIONAL WON FIRST PRIZE IN THE 1983 GREAT BRITISH BEER FESTIVAL, IN THE BEST BITTER CATEGORY.



RECENT ACCOLADES ALSO INCLUDE 'CLASSIC BLONDE' AND 'GOLDEN HORNET'



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



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



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

The Crown Inn

Tel: 01226 743851

Hill Street, Elsecar

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

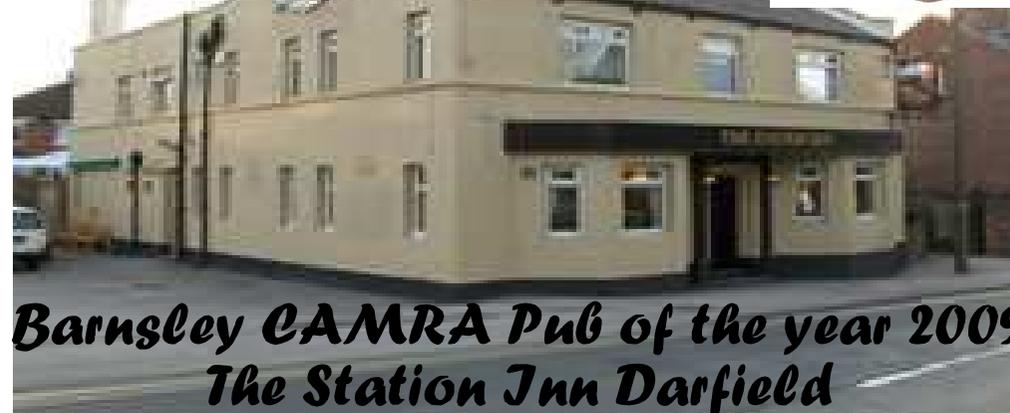
Food is served:

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

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



BAR-fly Does the Winners



Barnsley CAMRA Pub of the year 2009
The Station Inn Darfield

This year's pub of the year award goes to The Station Inn at Darfield. This is a remarkable achievement as the current owners have only been trading for just over twelve months. However if you have drank at the Station it's easy to see why. The pub got high marks from the CAMRA judges. The quality eight real ale's in oversized glasses and friendly atmosphere certainly made an impression.

All this is thanks to the hard work of licensees Roger & Kris Smith and their wives Wendy & Jo. On hearing the news Roger & Kris were ecstatic and shocked, "We're stunned, that's fantastic news. We've only been open just over a year and to win such an award is remarkable. It's been hard work mind, especially with the current economic climate and state of pubs in general. The response we've had has been great. Our customers keep coming back which is always a good sign. Thanks of course go to all the staff, our customers and CAMRA for their support."

Pubs officer Phil Gregg said "this is a great achievement! Roger & Kris have done a fantastic job. The Station is a great traditional community pub. I would like to congratulate them on their achievement."

The eight real ale's showcase the different styles available today. Golden ale's, bitters, stouts, porters and a regular mild are often available. Beers are sourced from local and national breweries with a locally brewed beer regularly available. Over recent weeks Roger & Kris have introduced real Cider and Perry to their range. Sourced from small producers, these have quickly become a popular hit with customers. Good value food is also available including a popular Sunday lunch.

CAMRA will be making a presentation on Friday 3rd July at around 8 pm, so come along a raise a toast to a great local pub.

THE DEVONSHIRE CAT

Devonshire Quarter

OVER 100 DIFFERENT BEERS FROM ALL OVER THE WORLD

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

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

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

We offer freshly prepared food for all!

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

You may have had food matched with wine?

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

Enjoy excellent beer and food in a relaxed and friendly atmosphere

Here at the Devonshire Cat!

All You Need To Know

Everyone knows one, the person that stands at the end of the bar, butts in when not wanted, and just gives you totally useless facts, unconnected with your conversation, and all to be taken with a pinch of salt.

Jimmy Nowall

What Is It Called?

1. The practice of eating insects is called entomophagy.
2. Mid-men, the male versions of mid-wives, are called accouchers.
3. The plastic things on the end of shoelaces are called aglets.
4. The distance that a place-holder falls from a glass when it is lifted (you know, place-holders sometimes get stuck to the bottom of a cold glass when you lift the glass) is called a bevemeter.
5. The apparatus used in alcohol distilleries for freeing the spirit from water is called the dephlegmator.
6. One that speaks two languages - is bilingual - can be said to be diglot.
7. Ducks are never male. The males of the species are called drakes.
8. Shoemakers are commonly called cobblers but correctly speaking a cobbler is a shoe repairman. A shoemaker is a cordwainer.
9. The device at the intersection of two railroad tracks to permit the wheels and flanges on one track to cross or branch for the other is called a frog.
10. A specific length of thread or yarn according to the type of fibre is called a hank for linen, a hank is 274 metres (300 yards); for cotton, it is 768 metres (840 yards).
11. The white part of your fingernail is called the lunula.
12. A depth of 2 fathoms (3,6 metres) is called a Mark Twain. Originally a fathom was the distance reached by two arms outstretched.
13. In the early days of film making, people who worked on the sets were called movies. The films were called motion pictures.

14. The tendency of the leaves or petals of certain plants to assume a different position at night is called nyctitropism.
15. The back of the human hand is the opisthenar.
16. Someone who uses as few words as possible when speaking is called pauciloquent.
17. People that study fish are called ichthyologists.
18. The pin that holds a hinge together is called a pintle.
19. The gland responsible for producing the hormone that regulates growth is called the pituitary gland. It is the size of a pea.
20. A melody is a group of notes in a certain order that results in a sweet or agreeable sound. An easily remembered melody is called a tune.
21. Compulsive shopping was identified by a German psychiatrist almost a hundred years ago. Clinically it is known as oniomania. Shopaholics are the people who do not suffer from chrematophobia, which is the fear of touching money.
22. In early France the distance a man could walk while smoking one pipeful of tobacco was called a pipee.
23. The central shaft of a bird's feather which bears the vane or web of the feather is called a rachis.
24. The small cup in which an espresso is served is called a demitasse.
25. A philologist studies linguistics and etymology.
26. The hairless area of roughened skin at the tip of a bear's snout is called the rhinarium.
27. Someone who habitually picks their nose is called a rhinotillexomaniac (rhino = nose, tillaxis = habit of picking at something, mania = obsession with something)
28. A building in which silence is enforced, like a library or school room, is referred to as a silentium.
29. The ear-splitting sound produced by the high notes of a bagpipe is called a skirl.
30. The fleshy projection above the bill on a turkey is called a snood.
31. People who chase after rare birds are called twitchers.
32. 3 gills of ale and beer is 1 pint, 2 pints = 1 quart, 4 quarts = 1 gallon, 9 gallons = 1 firkin, 2 firkins = 1 kilderkin, 3 kilderkins = 1 hogshead, 2 hogsheads = 1 butt.

(Continued from page 16)

championship for home brewers. These golden achievements inspired them to take the big leap into professional brewing...



Nøgne Ø and Haand-bryggeriet produce bottle conditioned beers of British style, Irish style, Belgian style, German style, American style and even old Norwegian style, all with a personal touch added. I think that most of the bottles end up abroad. With a bit of luck you can find them in the UK, too. Just ask in well assorted beer shops or pubs specializing in foreign beers. Is Norwegian beer expensive? Yes, it is. Our beer taxes are actually much higher than yours (don't tell Downing Street!), so Norwegians pay much less for a bottle of Norwegian beer in foreign pubs than in Norwegian shops... If you still decide to come to our country, I have an advise on how to avoid adding insult to injury. Make sure that what you pay dear for is the quality of the beers, and not the snobbish interior and location of bars serving mediocre or lousy beers from multi-national companies..

The Norwegian equivalent to CAMRA is NORØL (Norwegian National Union of Beer Friends). Both organisations are members of the EBCU (European Beer Consumers Union). With about 1000 members NORØL is much smaller than CAMRA, even if our small population (less than 5 millions) is taken into consideration. So if you know any Norwegian beer drinkers over here, please ask them to join! During last year's GBBF in Earls Court, I think that we recruited at least six new members at the EBCU stall, so the

task is not impossible... They can join at www.nor-ale.org.

Kjell Dahle
member of NORØL and CAMRA

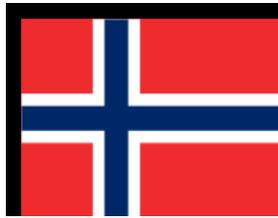
PS Last time I was in England, I visited Stoke. There I learnt that one of the city's GBG listed pubs, Coachmakers Arms, is in danger. Local authorities seem to think that modernization means knocking down old gems like this thriving pub, actually one of the most charming I have ever been to. I guess that Elsecar's Market Hotel is the closest you get to this sort of pub in your area, and I'm sure that Barnsley CAMRA wouldn't have allowed a new road, a car park or a shopping centre to be built on that site in the name of progress.. So show some solidarity with the locals in Stoke, and sign the petition at www.thecoachmakers.co.uk!

Thank you so much for the write up. Good job I wasn't spelling it! but, just have a look at the article on page 13
ed.

The British get a bigger Pint

This could have been a headline in a news paper from the year 1824, because in that year a new law was passed setting the size of the gallon as the volume of ten pounds of pure distilled water, rather than the old eight pounds of wine. But because the number of pints to the gallon wasn't changed by the new law; this meant the pint itself had to get bigger, growing from sixteen ounces to twenty, which is a pound and a quarter.

THE BEERS OF NORWAY



Towards the end of the Barnsley Beer Festival, your editor asked me to write an article about Norwegian beer for THE BAR. How

could I possibly refuse, having been one of the punters who drank the festival more or less dry within its first two days? Your hard working organizers thus had to add the task of supplying more beer from local pubs and breweries to all the other things they were already in charge of. Well done, all of you!

Let me get to the subject I was given; the beers of Norway. Until some years ago, the best thing I could say to you Brits about Norwegian beer was that our lagers are very much better than yours. They still are, although I must admit that some UK cask conditioned lagers are of a very high quality. Myself, I prefer British real ale to Norwegian lager, and the days at Elsecar were really pleasant, having a nice B&B just across the road from the festival venue. Two fabulous pubs (Milton Arms and Market Hotel) were within a stone's throw, and the Sunday carvery of Harley's Horseshoe Inn (also GBG listed) was definitely worth my half hour walk from Elsecar.

I wish we had such pubs in Norway! We don't, but we do have a few beers to mention. Starting with Aass Bock (be sure to get the pronunciation right - it is more like oss in Ossett or Auss in Aussie than ass), this is an excellent, malty dark lager which was heavily recommended by your late champion of beer writing,

Michael Jackson. It is produced by our oldest remaining brewery, Aass in Drammen, just outside of the capital. This riverside brewery goes back to 1834, and is still family owned. Its bock is as strong as 6,5, but if you ever come to one of their pubs (there are a few of them in Oslo as well), my recommendation is "toppet Bokk". That is a small bottle of bock poured in a half-litre glass, topped up with their best draft lager called Bayer. That nut brown beer (also quite nice by itself) is a bit dryer and less strong (4,7).



Over the last few years, the number of micro breweries has risen in my country, too. In Oslo there is a good brew pub called Oslo Microbryggeri. This spring their many brews have included porter, oat stout, and Oslo pilsner (ten times better than the ubiquitous Ringnes pilsner, although all Norwegian lagers are still supposed to be brewed according to the German purity laws of 1516). Two micro breweries producing bottled beers are also worth mentioning. Nøgne Ø (Naked Island) of Grimstad, the name has connections to one of Ibsen's poems, and Haandbryggeriet (The Handicraft Brewery) of Drammen, both grew out of our Home Brewers Association. I'm quite proud to have been one of the judges the two years that these home brewers became overall winners at the Norwegian



(Continued on page 17)

The Countryman Inn

Please see below the e-mail from Barnsley Council stating that planning permission for the demolition of the Countryman Inn has been granted. Needless to say Barnsley CAMRA are disgusted with the verdict and this goes to show just how little Barnsley Council listen to the opinions of local groups and residents. They have shown no willing to adopt policies and advice laid out in the sustainable communities act and seem intent on ripping the heart out of our communities. I will on behalf of CAMRA be sending a strong letter to the planning board regarding the decision and will also be inviting the local MP to one of our monthly meeting to voice our concerns direct. Thanks for all your help and publicity on this matter and rest assured we will continue to campaign against the closure of our community pubs.

Phil Gregg
Pubs Officer
Barnsley CAMRA

I am writing to confirm that application No. 2009/0286 for proposed application to demolish the Countryman Public House to make way for new housing, was granted planning permission at the Planning Regulatory Board meeting on 5th May, 2009

Dawn Bullen
Senior Technician
Planning Development Control

There have now been further developments: ('The Chronicle')

An application to demolish The Countryman pub to make way for houses has been approved by the council. The decision, made at a planning board meeting this week, was described by Coun. Dick Wraith as a sorry day for Wombwell. Pub management company, Punch Taverns, now have three years in which to sell the land and start work on redeveloping the site with 12 dwellings. Coun Wraith said at the meeting: "The landlord didn't even know there was an application until he saw it in the Chronicle. "It is right what people say down there, there is not another pub nearby and they want to shut it. I want to make sure the sight line, levels and materials are compatible with the area. It is a sorry day for Wombwell."

After the meeting Coun Margaret Morgan said: "The point is if you don't use it lose it and in this case The Countryman does not get as many regular customers as it did. Pubs are becoming out of reach for the ordinary manager or pub landlord because the rents are so high and we cannot make people use them." She said her two concerns were the trees adjacent to the pub and the access route on to Park Street.

Later, Barnsley CAMRA announced in a statement: "This goes to show just how little the council listen to the opinions of local groups and residents. "They have shown no willingness to adopt policies and advice laid out in the Sustainable Communities Act and seem intent on ripping the heart out of our communities. "I will. on behalf of CAMRA be sending a strong letter to the planning board regarding the decision and will also be inviting the local MP to one of our monthly meetings to voice our concerns." Ten letters of representation were received by the planning board and a protest petition containing 198 signatures.

Our Day Out@

George Wright Brewery



A trip across the Pennines to check out the validity of our new Yorkshire Passports?

The George Wright Brewery started producing and selling their quality ales in the spring of 2003. The original plant consisted of a 2 1/2 barrel system purchased from the Wolf Brewery in early 2002. It soon became

Despite producing award winning ales the brewers, Keith Wright and George Dove, knew that consistency and quality go hand in hand and whereas the 5 barrel plant could produce quality ales it was never going to produce the consistency they required.

In late 2003 the decision was taken to purchase a new brewery. The brewery would be a fully computer controlled 25 barrel plant housed in a 7000 sq. ft building, producing both consistent and high quality ales demanded by landlords and customers alike.



apparent this was far too small and a 5 barrel brewing plant was sourced from the Tomlinson brewery 6 months later.



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

Page 14

George Wright Brewery

The new brewery was designed using a CAD 3D model that enabled Keith and George to 'walk around' the brewery before it was built .

The whole brewing process has been designed to ensure that the highest quality ale possible is produced and a substantial investment in both time and money has been made to ensure that every cask is perfect.

For some reason, all this computer-controlling and the guarantee that all beers are brewed exactly the same as before, does seem to be a bit more suited to the chemical plant just across the river at Ellesmere Port, rather than a small craft brewery, but that is just my opinion. Ed.

After we said our goodbyes to owner Keith Wright, and are left in the very capable hands of Mr. Derek Jones their Brewery Liaison Officer, who is a VERY large and VERY loud Merseysider, he took us around a few country lanes to The Colliers Arms - A bit pricey for



our humble Yorkshire tastes, but the food was excellent.

A couple of hours later we set off again, a few miles into the delights of sunny St. Helens, and we arrive at a rare gem of a boozer: The Turks Head.

In the G.B.G. it says it has six beer pumps! This turned out to be six in the lounge, and six

in the bar, all with different beers. I don't think anyone one will mind if I say that the tap room reminded me of the Archer Hotel in Two Pints.



A great pub and one well worthy of its local winning status.

This is where we left Derek, and had to put up with the friendly tomes of Tom-Tom and Eric arguing with it, to guide us to our next destination, the bar at Stalybridge Station. I think we arrived just at the wrong time, but not only was the platform crowded, but inside the bar, not even Popeye could swing a hamster. Three beers had gone off, but were soon replaced by another ale.



That ends the lesson for today

Page 15 Looking For a Real Ale Pub in Barnsley? Visit www.barnsleycamra.org.uk/pubguide