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



**CAMPAIGN  
FOR  
REAL ALE**

# THE BAR FREE

Barnsley Ale Report

**Oct - Nov  
2009**

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



## *Tetleys in Leeds?*

Yorkshire branches of CAMRA, the Campaign for Real Ale, have recently joined forces to continue the quest to save the iconic Tetley's Brewery in Leeds by launching a petition at the Great British Beer Festival, Earls Court, London.

The decision to close the historic Hunslet brewing site was met by criticism from CAMRA last November, with Carlsberg UK, owner of Tetley's Leeds site, attacked for failing to promote Tetley's beer at a time of increasing consumer interest for real ale.

The petition from CAMRA's Yorkshire branches comes after a motion at CAMRA's national AGM in April was passed unanimously proposing a national campaign to save Tetley's. CAMRA's aim is to ensure that cask brands continue to be brewed in the city of Leeds, preferably at the existing Hunslet site, and will be presenting the petition to Carlsberg UK's Northampton HQ once members of the public have had the opportunity to voice their concerns by signing the document.

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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  
**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 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

## OCTOBER

**Sat 3rd** Day out to **Sheffield Beer Festival**. Held in Cemetery Park. Meet Barnsley rail station at 11am for 11-14 train. CAMRA members free admission to fest.

**Wed 7th**. 1st of our **Survey socials of Barnsley Town Centre** Meet at Gatehouse for 7-30pm. Come along and maybe you'll be surprised.

**Sat 10th**. The annual **Shaggy's B'day Trip**. This year we're off to **Hebdon Bridge**, for a small walk around the 4-5 pubs in the village. Meet on the Leeds train, 9.42am from Barnsley

**Sat 17th**. The annual **Beer and Curry trip to Bradford**. Book early with Margaret for this popular event. Depart from Joseph Bramah at 6pm. Time of return from Bradford 11-30pm. Drop offs arranged. Fare TBC.

**Fri Oct 23rd**. Pub of the Season presentation to the **Conservative Club**. Pitt St, Barnsley. Award presented around 9pm. Come along and join the festivities.

**Sat 24th**. Visit to **Keighley Worth Valley Beer and Music weekend**. Meet Barnsley rail station at 10am for 10-12 am train to Leeds.

**Tues 27th**. **Branch meeting and social**. Thornley Arms Dodworth, Barnsley 8pm start. Bus 21 @ 7-20pm

## NOVEMBER

**Sat 7th Nov**. **Charity Bonfire night party @ Margaret's**. MUST book with Margaret in advance. restricted numbers.

**Wed 04 th**. **2nd Survey Social of Barnsley**. This time meet @ Courthouse 7-30pm. Come along you may find more than you expected.

See you all at the **Winter Ales Festival (12-14 November)** at the Rugby Club, Shaw Lane, Barnsley. Volunteers are required for all sessions, please see page 4 for further details.

**Tues 17th November Distribution Social**, George and Dragon, Summer Lane from 8pm

**Sat 21th**. **Day out in Mexborough** fast becoming a Real Ale pub crawl venue. Start and finish at George and Dragon. Bus 222 from Barnsley @ 11-11am.

**Tues 24th**. **Branch meeting and social** at Dove Inn. Barnsley. 8pm start.

**Sat 28th**. Meet Barnsley Rail station 10am. Off to **York for a wander** around some great real ale pubs. Really good day out come along and join us. catching 10-12am train to Leeds.

*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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**If You have problems see the advert for  
trading standards on the previous page**

## COPY DEADLINE

The deadline for news, articles and adverts to be considered for publication is **Friday 30th October 2009**. 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.  
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Campaign for Real Ale Ltd  
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camra@camra.org.uk  
www.camra.org.uk

# 100,000 Members!



The Campaign for Real Ale, is thrilled to announce a landmark moment in their 38 year history as their numbers swell to 100,000 members.

Despite many campaigning successes over its 38 year history, CAMRA is pledging to push middle-age to one side as it steps up its campaigns to save Britain's pubs and get a fair deal for beer drinkers. As the UK heads for a general election next spring, CAMRA is pushing for reform of the beer tie, fair taxes on beer, minimum pricing regulations to stamp out loss-leaders in supermarkets, zero duty rate on low strength beers, planning law reforms to protect pubs and for a central Government policy framework to protect and promote well-run community pubs.

Mike Benner, CAMRA Chief Executive, said:

'We are overjoyed at reaching 100,000 members, brought together by our passion for great British beer and community pubs. But while we may relax and raise a glass or two to celebrate at the opening of the Great British Beer Festival, we are not complacent and tomorrow the hard work campaigning for drinkers' rights will continue.'

CAMRA was formed in 1971 by Michael Hardman, Jim Makin, Graham Lees and Bill Mellor, when an idea of a campaign arose whilst they were bemoaning the state of British beer and pubs during a holiday in Ireland. Popularity for the then-named Campaign for the Revitalisation of Ale quickly grew, and membership levels rose sharply, with CAMRA boasting over 5,000 members by the end of 1973.

In the early years of the organisation, CAMRA quickly formed three key campaigning tools, which remain integral to this day. The year 1974 saw CAMRA publish the Good Beer Guide for the first time, selling 30,000 copies in the first 7 months of its release. In the same year, the Corn Exchange, Cambridge, played host to the first CAMRA beer festival, with half of the beer supply in the venue selling out in the first day. And lastly, CAMRA's first national celebration of real ale in September 1975, the Covent Garden Beer Festival, which was a predecessor to today's Great British Beer Festival.

# Pub of the Season

## *The Conservative Club, Pitt Street, Barnsley*

This year's autumn pub of the season award had been awarded to The Conservative Club on Pitt Street Barnsley. The judges were extremely impressed with the quality of the beer. The recent introduction of the guest real ale sourced from local breweries has become very popular.

On hearing the news licensees Kevin & Irene were overjoyed. 'That's fantastic news and totally unexpected!' said Kevin. 'It's all down to everyone's hard work at the club and thanks go to all the staff. The guest real ale has become very popular with the regulars'.

The club has recently changed their opening hours to 6:30pm - midnight Monday to Thursday, Friday & Saturday 11:30am - 3:30pm & 6:30pm till midnight; the club is closed all day Sunday. All Camra members are welcome just show your card on entering. We will be holding a presentation night on Friday 23 rd October at around 9pm. Please come along and support this great new town Centre real ale outlet.

*Phil Gregg.*

# Yet Another Festival

## **12-14 November 2009 (Thu-Sat):**

The first ever Barnsley Winter Ales Festival, Barnsley Rugby Club, Shaw Lane, Barnsley, South Yorkshire S70 6HZ (10 minutes from town centre). The festival will showcase over 30 real ales, plus ciders and imported beers. Opening hours are 6.00 p.m. to 11.00 p.m. on Thursday and Friday, and 12 noon to 11 p.m. on Saturday. The purchase of advance tickets is strongly recommended (200 people maximum). Tickets cost £2.00 for Thursday and Saturday, and £3.00 for Friday: CAMRA members receive free half pint on entry to all sessions. Advance tickets will be available on-line

and at selected ticket outlets – check Barnsley CAMRA web site for details. The venue is our Club of the Year and located about a mile and a half from the town centre near good bus routes (7, 20 & 21). Barnsley's first XV will be at home to Knottingley on Saturday afternoon. Barnsley CAMRA website for more details: [www.barnsleycamra.org.uk](http://www.barnsleycamra.org.uk) or email: [beerfestival@barnsleycamra.org.uk](mailto:beerfestival@barnsleycamra.org.uk) or contact Jeremy Sykes on 07776453811. Volunteers needed, staffing form under the "Web Forms" link on the Barnsley CAMRA website.

*Cheers, Jeremy.*

# 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*

Any container that is watertight and of sensible capacity can be used for serving beer. Glasses, tankards pewter mugs are the favorites. Under certain circumstances or emergencies, the slippers of fair buxom maidens, or tea cups can be found more appropriate or suitable.

As far as I'm concerned, nothing shows off the attributes of a good well-conditioned beer than a plain, well polished glass. It is the visual aspect that is most pleasing and comforting in so much that you can see what you are drinking. Served in pewter mugs, or other opaque drinking vessels much of the character of the beer is lost and hidden. Although the beer is usually just as good, its attributes have been unable to visually prime the senses for enticing a thirst.

Glasses must be scrupulously clean. The most displeasing and common fault with serving beer is dirty glasses. When dry a glass can look clean, but filled, trace deposits can be magnified by the action of the beer.

The inside surface of the glass will hook and retain the rising condition gas. The tiny beads of gas accumulate into large ugly bubbles that stick inside the glass marring and creating a false impression as to the clarity and condition. An accompanying defect from this same source is a rapid destruction of the foam head **IF BUBBLES CLING TO THE SIDE OF THE GLASS. THEN THE GLASS IS DIRTY.**

(From David Lines Book 'The Big Book of Brewing')

*Jeff Harrison*

# Our Advertisers at a Glance

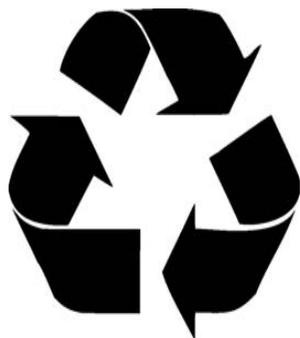
- The Commercial - Chapeltown - Page 6
- Dog & Partridge - Flouch - Page 10
- The Crown Inn - Elsecar - Page 18
- The George & Dragon - Mexborough - Page 8
- H.B.Clarks Brewery - Wakefield - Page 18
- The Station Inn - Darfield - Page 20
- Acorn Brewery - Wombwell - Back Cover
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## RECYCLE THE BAR

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



### Barnsley Trading Standards.

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



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

# Pub, Club

The **Courthouse Station**, Regent Street is reporting as having a real cider on at all times, real ales are also popular serving Acorn and Clarks.

The **Gatehouse** on Eldon Street North has now put back some of the real ales. Up to three real ales are now available.

**Cawthorne Club** is offering a real ale to its members, I called in to find an excellent pint of Black Sheep on offer.

**Harborough Hills WMC**, the guest beers are going very well, and chatting with staff and members I hear there may be a couple more handpumps on the way, watch this space, or better still call in.

The **Conservative Club** on Pitt Street in town is also reporting excellent sales of real ale. The guest beer here can change quite frequently and offers its members a wide choice of styles from session bitters to old ales and strong ales. The **Shaw Inn** on Racecommon Road is still offering Acorn Old Moor Porter as a permanent

beer to its range. The **Anglers Rest** at Wombwell is offering real cider as well as real ale. The **Mill of the Black Monk** in Cundy Cross has changed its guest beers from all Acorn. It now offers an Acorn beer plus Greene King and Black Sheep beers. The **Joseph Bramah** in town has been commented on by a few real ale drinkers in the area as having a great range of beers available. The **Packhorse** at Royston is offering Oakwell Barnsley Bitter as a permanent beer alongside John Smiths Cask and a changing guest beer. There is a new licensee at the **Millers Inn** at Low Barugh, the beer choice is staying the same with beers from the Marston's range. The **George and Dragon**, Summer Lane are continuing to serve two changing guest beers along side the popular John Smiths Cask. Gwinny and Dave at the **Huntsman** are going back to Saudi Arabia, Barnsley CAMRA would like to wish them all the best. New owners are expected to move in soon, but changes to the running of the pub will be few.

## & Brewery News

THE SHEFFIELD BREWERY CO. LTD  
The Hallmark of a Perfect Pint...  
THE HALLMARK OF A PERFECT PINT

Eddy Munnely, director of the Sheffield Brewery Co Ltd, says their new logo is ready for launch, "we're excited by this prospect as the new logo truly reflects our links with Sheffield. It's based on our established strap line "the hallmark of a perfect pint.." The main logo is a hallmark stamp with an engraving similar to a traditional cutler's mark. We also designed the 5 piece hallmark to go with the existing strap line and it contains our initials and the ingredients which go into making our beautiful beer."

The brewery is asking all landlords to contact them to make arrangements for replacing any old pump clip designs which featured the Yorkshire Rose with our new ones.

### Acorn Brewery

During 2009, the brewery has sourced European hops for its IPA's, these have included varieties from Germany, Slovenia, Poland and the Czech Republic. The last batch of these beers are about to feature in pubs and clubs from October. Spalt is the October IPA, Lubelski the November IPA and Celeia is the December IPA. By the end of this year the brewery will have brewed 36 different IPA's over 3 years and all have been popular with landlords and drinkers alike. I for one am looking forward to the 2010 range.

Despite the economic climate, Acorn Brewery have reported a bumper year and say that demand for their beers has grown year on year. Things are looking great for Acorn.

*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 Samies \*\*\*

## PUB OF THE YEAR 2005

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# 9<sup>th</sup>-Otley Beer Festival 2009

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[www.OtleyBeerFestival.co.uk](http://www.OtleyBeerFestival.co.uk)

Organised for OTLEY PARISH CHURCH to raise funds for LOCAL CHARITIES



The Commercial dates back to 1890 and the present licensees Paul & Kate have managed to keep the pub in the CAMRA Good Beer Guide for 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;  
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Tel. 0114 246 9066



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### Your Details

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

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Address .....

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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



*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  
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you'll be a man, my son.*

Rudyard Kipling

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

## BARNSELY CAMRA?

CAMRA was formed in the early 1970's to campaign and fight for real ale and drinkers rights. The nature of the campaign has changed and diversified over the years but there are still battles to fight. CAMRA isn't a small group of enthusiasts but a nationwide army numbering over 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: Tom Price of Halifax Street and he shall be drinking his prize in The Courthouse Station ( a local?)**

**The answer was obviously 'The Courthouse Station' on Regent Street in town and the postcode I was looking for was: S70 2HG**

**I think this building was originally a hotel, and I'm**

**sure it had a bar underneath, does anyone have any more information?**

# 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](http://www.camra.org.uk/joinus) and for full terms and conditions of the JD Wetherspoon vouchers please visit [www.camra.org.uk/jdwvouchers](http://www.camra.org.uk/jdwvouchers)

# Hannah At The Hob

BY  
Hannah Lucas

The summer edition included Colin's article about the Porto bars, which tend to be eating-places & I wrote about the similarities between bar snacks in different cultures. In this edition I am going to write about Portuguese toasted sandwiches which are widely available in Porto, northern Portugal. They are tasty enough to make at home, too.

Portugal is Britain's oldest ally with a food culture influenced by its colonial territories in Goa and Brazil plus local fish. Many areas are not very prosperous and rely on local produce such as pork sausages, salami, black pudding and fish including salt cod. Salt cod & salami were ways of saving food for the winter.

The coast is beautiful but hit by strong Atlantic winds especially during the winter and this may be behind the big portions which were too large even for greedy feeders like me. A meal would be served with a full portion of chips plus a full portion of rice and a complete meal would be topped with a fried egg.

## Francesinha – the indulgent Portuguese toasted sandwich

Francesinhas (Little French in Portuguese) are sandwiches usually made with smoked ham, salami, sausage and steak. Note *and* not *or*. The bread is then covered with cheese and surrounded by a thick tomato and beer sauce. The sauce is not unlike serving a spicy version of Heinz tomato soup. I love tomato soup with soldiers of toasted cheese. I remember seeing a student add a fried egg to a bowl of tomato soup & it resembled a burst zit!

Toasted sandwiches appear in several cuisine's including the toasted bread & cheese floating on French onion soup, Italian fried mozzarella sandwiches from Naples which are known as mozzarella carrozza (mozzarella in a coach) The Welsh have the rarebit made with bread, cheese and beer and the French have toasted cheese and ham in the famous croque monsieur. All great dishes great in own right but also a way of using up leftovers.

I recently visited The Brewery Tap (near Leeds station) and I enjoyed a Yorkshire Buck which is toasted bread, topped with bacon, poached egg and a cheese & beer sauce. [www.brewerytapleeds.co.uk](http://www.brewerytapleeds.co.uk)

Francesinhas are local to Porto and their origin seems confusing some writers referring to the C19 and others to the 1960s. In keeping with the popularity of large portions, a Francesinha 'especial'

is topped with a fried egg and may include chips to dip into the sauce. Dainty feeders might go for a Francesinha pica-pau, which is a sandwich cut into small pieces & eaten with a wooden cocktail stick. It is named after a woodpecker because the eater needs to hold the plate close to the face and picks up the pieces of sandwich like a woodpecker pecking at wood.

I love hot sandwiches and I ask my butcher to cut pork steak or beef steak on a bacon slicer. I interleave it with clingwrap and then freeze it. It can



be pan fried from frozen.

## Francesinha

Make a toasted sandwich with slices of cooked sausage, ham and hot steak and include a slice of cheese such as cheddar. Onion, mushroom and pepper would make a good vegetarian option. Put a slice of cheese on top of the hot sandwich and place it in a bowl. Pour over the very hot sauce and serve.

## Sauce

2 x tsp cornflour dissolved in 250ml milk  
4 x tbs beer  
1 x tbs butter  
1 x tbs tomato puree  
1 x tbs port or red wine  
bay leaf  
salt to taste  
chilli flakes or powder to taste  
chicken stock cube - crumbled  
hot water to dilute if too thick

Whisk together everything except the bay leaf  
Add the bay leaf, boil & stir  
Season and dilute to taste

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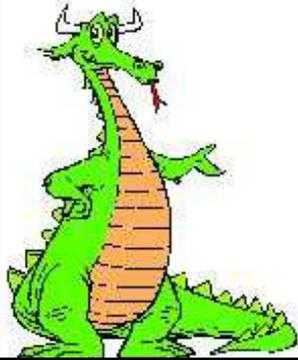
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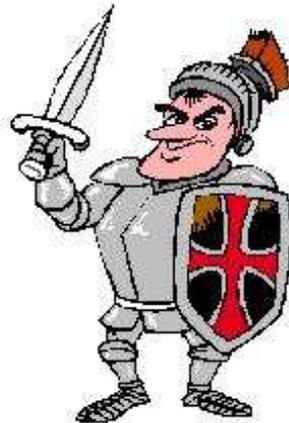
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12:00 - 2:00 pm

and 6:30 - 9:00 pm

Sunday

12:00 - 4:00 pm.



# Competition

## Win Four Pints of your choice



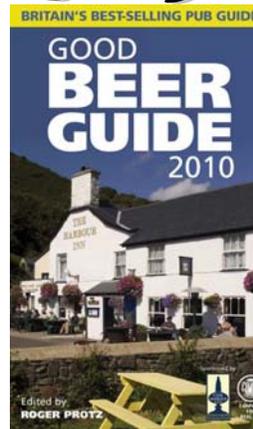
On the Left is a picture I took whilst standing outside one of our outlying pubs but Which one?

Unfortunately this is not one of our featured LocAle Pubs, so it's a 'tadge harder this time!

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 30th October 2009.**

The winner will be the first correct answer drawn from the entries. Draw to be made 1st November 2009. One entry per person only.  
Good Luck!

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*See Order Form Page 17.*



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Email [enjoy@thestationinn.org](mailto:enjoy@thestationinn.org)

## Locke Festival Report

Thanks to everyone who volunteered for setting up, serving and stewarding at "Beer in the Park" this past Bank Holiday weekend. Although the turnout was disappointing, and it rained every day, everyone who did attend had a great time, both in the quality of beers and ciders available and the bonhomie inside the beer tent.

The LocAles theme worked very well with all the real ales sourced from within 20 miles of the Locke Park venue. Visitors could get a sense of local identity and pride, while locals could celebrate what makes our locality different.

My own highlight from the weekend was Bourbon y Tequila's salsa set inside the beer tent late on Saturday night – although we didn't sell any beer because everybody was dancing the night away.

Feedback from local residents has been good and many people have put forward ideas to make next year's "Beer in the Park" even better.

Cider of the festival was clearly Broadoak's Bristol

Port cider, which for those people who didn't try it before it sold out is bright orange in colour, cloudy with a medium sweet flavour.

We stocked imported lagers for the first time in ages. The Früh Kölsch, which is a soft very drinkable Kölsch with a hoppy, dry finish, proved most popular. Funny that, as the most famous place to drink Kölsch is the tavern Früh near to the cathedral in Cologne.

Of the LocAles Acorn Strongheart, Golcar Dark Mild, Spire Twist and Stout, Anglo Dutch Auntie Glad's Ghoul, Concertina Bengal Tiger and E&S Eden all received the big thumbs up from customers.

Finally some more thanks to sponsors our Acorn Brewery of Barnsley and Wentworth Brewery, Jack and the team from Acton Jennings and the many equipment suppliers who to a one provided a first class service.

See you all at the Winter Ales Festival (12-14 November) at the Rugby Club, Shaw Lane, Barnsley.

*Jeremy Sykes*

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

Page 20

# Wentworth Cup

Every year we (Barnsley CAMRA) take on a team from our rivals (Rotherham CAMRA) in a challenge of mind, good-hearted banter and physical prowess, the previous winning team picks the venue and the challenge ahead—this year it's up to us after last years rout of a good but rather stale Rotherham team.

So, last Sunday we were off to the Millers Inn at Low Barugh for an afternoon of jollification. We had two games planned; both of chance and very little skill involved, just to give all a chance.

The First, being a **Duck Race** down the River Dearne at the rear of the pubs beer garden; the river was surveyed and the launching point was found, and scrambling over and done with, the ducks finally got wetted. A very slow meander down river happened and a few nudges took place, but after what seemed like hours, a winner was resolved.



The Start of Boat Race



The Winning Duck

Next we have the other game 'Nail on the Head' if you haven't heard of this don't be alarmed, 'cause no one else had either. We were rescued by a local, who competes every year for the pub, explaining the rules: You need to knock a nail into a log, one-hit-at-a-time, Two people taking it in turns. The first to get yours all the way in



Discussing Rules

is the winner. This is not as easy as it seems, as you can't touch the head of nail to get-your-eye-in!

So off we went, a good start for Barnsley winning the first contest, but then all fell to bits, and at the end we lost this section 4:1! Does this ring a bell for the supporters from Oakwell?



Let the Girls have a go!

So, now the score is one game all, and it goes to a penalty-shoot-out; a few games of pool were decided upon. In which we lost the first two!

Therefore, Rotherham CAMRA are the holders of The Wentworth Cup for this year; but I hope they look after it well, and show it off, because they won't have it next year.

All-in-all a good day was had by all, and can we thank all the staff at the Millers for a lovely welcome and a right family friendly day.



All the Competitors

Page 9 Looking For a Real Ale Pub in Barnsley? Visit [www.barnsleycamra.org.uk/pubguide](http://www.barnsleycamra.org.uk/pubguide)

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### Tuesday 20<sup>th</sup>. October – Nottingham Forest

The new GBG has nine pubs in the Nottingham Central section and only two have been favoured so far in our "Away Ales". **The Newhouse**, 123 Canal Street, is the current local Pub of the Year, so it makes the obvious choice for today. This comfortable and friendly two-roomed local is decorated with memorabilia from BBC Radio Nottingham and the local Evening Post. Note the brewery names etched into the wall tiles in the public bar where sport is shown. Darts, Bar Billiards and table skittles can also be played, and quiz night is on Thursday. Featuring Castle Rock; Harvest Pale Ale and Everards; Tiger, there are up to eight cask beers from micro / regional brewers, always including a mild and a LocAle. This pub regularly wins local CAMRA awards especially for the mild.

Open: noon 'till 11pm Tuesdays  
Tel: (0115) 950 2419

### Saturday 31<sup>st</sup>. October – Peterborough

Peterborough's GBG – listed pubs number eight in this new edition and we've only explored three in past seasons. For a truly unique pub we'll visit **Charters**, the largest Dutch barge in this country, moored and run aground on the bank of the at Nene at Town Bridge. The twelve real ales served here generally include a mild and the latest beers from micros are a speciality, Oakham; JHB, White Dwarf, Inferno and Bishops Farewell are all permanents, Traditional cider and Belgium bottled beers are also available, and on the upper deck, a full Thai / oriental restaurant. On the bank-side a permanent marquee (with a foreign lager bar) is situated in Peterborough's largest beer garden. Live music inside the barge every Friday and Saturday. We might stumble upon one of their bi-annual beer festivals!

*I was down there, and used the place regularly during Peterborough's Beer Festival, it is a spectacular venue and ONE of the country's pubs that you must visit before you die! (Ed.)* Be careful of the sloping floor though.

20 mins. walk from BR station, on way to football ground.

Open noon 'till very late Saturdays

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Web: [www.bluesontheboat.co.uk](http://www.bluesontheboat.co.uk)

### Saturday 28<sup>th</sup>. November – Plymouth

For our furthest 'Away Ale' fixture Plymouth offers a marvellous 13 entries in the new GBG. From a personal visit, albeit 6½ years ago, I'll recommend the **Borrington Arms**, 13 Borrington Terrace, Turnchapel – though it was being knocked about by builders at the time we stayed for a couple of nights! The new edition describes it thus: "It is a light, airy, two-roomed waterside pub, popular with locals and walkers using the South West Coastal Path. The 'Bori', local CAMRA Pub of the Year in 2006, is well served by road as well as water taxis form the Barbican to Mount Batten Pier. Regular beer festivals are held on the last weekend at odd-numbered months. So again the timing of the match could be perfect! The pub has an excellent reputation for home-cooked food which maybe enjoyed al fresco in the garden, planted in a former quarry".

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Web [www.bori.co.uk](http://www.bori.co.uk)

Bus nos. 2 and 17

With Laurence Mace

A Change of Manager for Barnsley F.C. and a new change for "Away Ales" - the new Good Beer Guide 2010 (GBG), just out in time for this issue of the BAR. Let's hope whoever takes the reins at Oakwell can be as successful as the new book, now in its 37<sup>th</sup>. year. It is still the definitive guide to finding the perfect pint.

### Saturday 17<sup>th</sup>. October – Doncaster Rovers

Six featured pubs from Doncaster's' contribution to the new GBG and we've already covered three in previous away fixtures. Today we're recommending their local Pub of the Year, the **Red Lion**, 37-38 Market Place; this large, historic pub has been given a new lease of life since it was taken over by Wetherspoon. A lively front drinking area gives way to a quieter area with tables and chairs towards the rear. Although much altered over the years it has here in 1776 that discussions took place to organise the St.

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Here at the Devonshire Cat!

## Dear, Man at the BAR

I had a great few days at the recent Yorkshire Real Ale and Music Festival at Locke Park, I couldn't help noticing though, after a few fine beers I found myself stumbling to the left more than to the right. Why was this?

Anon.

There could be a number of things that coursed this problem.

- You may think your walking straight but your right leg is slightly stronger and longer than your left leg, so you will unconsciously walk anticlockwise, and quite possibly, back to the bar. A simple remedy is to affix a beer mat to the bottom of your left shoe when your about to head home.
- Another cause is that one of your eyes is more dominant than the other, so when you walk you tend to walk where you can see best. So when you stumble, it is likely you stumble in the direction of the dominant eye, as the brain is trying to recover the situation you push more on the other leg to recover, resulting in a stumble in that direction, so Mr Anon, your dominant eye is your left one.
- It could also be you built up more change in your pocket as you went to the bars. By putting all this change in your left pocket all evening, with only your key in the right pocket to counterbalanced you. The increased weight and forces of gravity on your left leg may have be causing you to stumble to the left. Remember to always put loose change in the charity buckets and tins.

Anon, I personally tested out these theories the other night in town. After each beer I placed the change in my left pocket, my keys were in my right. I had no problems while visiting friends around the pub and standing chatting at the bar early in the evening. However after reaching sensible drinking levels and by now, having a pocket full of change, I noticed a stumble. The change was in my left pocket, though I stumbled to the right, clearly showing that my right eye must be more dominant than the left. A few drinks later, I affixed a beer mat to my right shoe and was later caught on camera walking in circles down Wellington Street, again clearly showing that I had over done it a little with the beer ... mat. Hi!

Need to know why? How? Or where? The Man at the BAR knows it all, just drop him a line and see what he says.  
[camra@barnsleycamra.org.uk](mailto:camra@barnsleycamra.org.uk)



## Silkstone Inn Pub of the Season Summer 2009

Barnsley CAMRA were delighted to present pub manager Andrew Ibbotson (L) with the Summer Pub of the Season Award for 2009. Eric Gilbert said the town centre pub was well run by Andrew and all his team. The beer range which includes a dark beer at all times was excellent. Many members of CAMRA came to support the presentation, some played the weekly quiz and won on the evening.

# Warsaw

Warsaw does indeed have beautiful medieval buildings in grand squares; the sad and impressive fact is that these were all carefully reconstructed post war as the originals had been flattened by the Nazis towards the end of WW2. The fairly modern hotel I stayed in was a newer build than the 14<sup>th</sup> century historic cathedral! The most striking edifice in the city is the Palace of Culture, built in honour of Stalin, but actually most reminiscent of a New York capitalist 1930s skyscraper. Attending a conference held in this building gave me the opportunity to explore whether Warsaw might have any beers to rival those of Prague or even Barnsley.



There were two brew pubs within a few hundred metres of each other along the central Nowy Swiat street, running parallel to the Vistula River. The buildings here are elegant and appear 17/18<sup>th</sup> century, but are modern reconstructions, just as the Old Town medieval buildings to the north.

I went to Bierhalle that had table service indoor and out, and a chunky menu listing hearty food and their own brews. The menu describes their Pils, Marzenbier, Weizen, Dunkel, Bock and Altbier, though only the first three were available when I visited. Average price for these was 8 zlotys ( £1.75 ) for 0.4 litre – note this was fairly upmarket part of town and probably

does not reflect prices elsewhere.

The Weizen ( wheat beer ) was cloudy ( I think all the

beers were unfiltered ) and had a fluffy head. The nose was not very striking and first taste suggested dry rather than sweet banana and clove flavours. It was quite spicy towards the end with good lasting bitterness. The lack of sweetness made it refreshing and I felt it was a good example of the style. Menu notes state it is top fermented with ageing for 21 days.

Finally at the Beerhalle, there was the bottom fermented Marzenbier, brewed between October and April to be drunk in the summer, preserved by its relatively high alcohol content. This had a tight white head also I could detect moderate alcohol flavours on the palate, little bitterness until the end, and not much else distinctive, though it was not unpleasant to drink.

The food included plates of local cheese, rye soup, beetroot soup, and a tasty and a filling beef stew with a tangy potato pancake and sour cream for £6.

On a separate occasion, I went up the same street to the corner of Krolewska, where Browarmia is to be found ( closed Sunday ). As with Beerhalle, this brewpub is food orientated with table service. I had to keep reminding myself that when you give the money for the bill, saying 'Thank You' at that stage means 'Keep the Change' so watch it if you have large denomination notes!

More expensive, too - £2.50 for 0.5 litres, roughly the price of a Barnsley pint these days, depending where and what you drink. My notes here were less detailed, partly because I was eating and catching up with a colleague I'd not seen for a while, but partly because the beer was less striking.

We had a wheat beer, top fermented and unfiltered, which I just recorded was 'cloudy and not unpleasant': not exactly glowing praise!

Next was a Blonde at 4%, for which I

wrote 'vanilla notes'.

Finally, the Stout, usually something I look forward to ( at this point I could also hear the pricking up of ears of our local CAMRA Chair Eric in Wombwell ). Well, it was black, had a chocolate nose, with subtle roast malts and chocolate on the palate. Drinkable, but not a patch on Acorn Old Moor Porter.

The atmosphere in the brew pubs was convivial, with a variety of clientele, most in their 20s. No one seemed the worse for wear, but I did reflect that if anyone drank too much and felt unsteady on their feet, there'd always be a nearby Pole to hang on to ( sorry ).

Other than that, I did manage to purchase some corner-shop bottles for tasting in my room during the course of my stay. These tended to be around £1 for 500 ml / 660 ml bottles, and as far as I could tell a number were brewed by the same company.

There was Zywe, a 6.2% flavoursome, malty, fruity lager style. I had Kozlak bock: light brown, caramel / roast malt nose, fruity sweet alcohol flavours, with little bitterness at the end.

I tried the Zywiec porter, 7.6% ABV in a 330ml bottle. Eric, put your ears down – I could taste fruit and smoke in the mid palate, but it had a metallic, tin can-like aftertaste. Zubr was a 6.3% light gold beer for which I wrote 'OK' and noted little bitterness.

Finally the 7% De Bowe Mocne was pale amber, with a white head, little hops and tasted weaker than it was.

It was only on my way home that I realised how low hop / low bitterness so many of the beers were ( with the glorious exception of the Beerhalle Pils ). When I changed planes at Schipol in Amsterdam I lowered my principles briefly and bought a tin of Heineken to slake my thirst. I really noted how bitter and flavoursome it appeared to my tastebuds compared to what I'd had over the past few days. I never thought I'd have that to say about the green can, and it made me realise I needed to get back to Yorkshire quickly!

*Diarmuid Kerrin*

## 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)



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# Festivals around Here

Fri 25th Sept 'till Sun 27th Sept **A Festival of Yorkshire Beers** River Don Tavern, Eastoft, Near Scunthorpe: 15 real ales from Yorkshire breweries.

Thurs. 1st Oct 'till Sat 3rd Oct; **Sheffield CAMRA Festival** see Ad. on Page 24, volunteers are still needed see their website or any Sheff. CAMRA member: 100 ish . Beers.

Thurs. 1st Oct 'till Sat 3rd Oct; **Huddersfield CAMRA Festival** new venue, Sikh Leisure Centre (near the Grove) 80+ Beers

Sat 3rd Oct ONLY **East Keswick Beer Festival** A celebration of real Yorkshire ales, with the famous "Illingworth" pork pies', East Keswick Village Hall (Between Leeds and Wetherby)

Thurs 15th. Oct 'till Sun 19th Oct; **Gainsborough Beer & Folk October Festival** New fest: Old Hall, Gainsborough Free entry;, and moderately priced beer 30—40 Beers. (mostly Lincolnshire breweries)

Wed 28th. Oct. Start of **Wetherfest** 30th anniversary: 50 ales and ciders from all over, in venues all over!

Fri 30th & Sat 31 Oct. **Chesterfield CAMRA Festival** Market Hall; Tickets required from T.I.C. 60+ Beers (mostly Derbyshire breweries)

Thurs 5th. Nov 'till Sat 7th. Nov **Wakefield CAMRA Festival** Lightwaves Leisure Centre 90+ Beers and cider.

Thurs 12th. Nov 'till Sat 14th. Nov. **Barnsley CAMRA Winter Ales Festival, Shaw Lane R.C.**: volunteers needed see our website or ring Jeremy on 07776 453811: also see write-up on Page 4: 30+ Ales and ciders

Sun 15th Nov. End of **Wetherfest**

Fri 20th & Sat 21st Nov **9th Otley Beer Festival** Otley Civic Centre See Ad on Page 6

Thurs 26th 'till Sun 28th Nov **Commercial Winter Ales Festival** Chapeltown: 40ish winter beers (all new to the pub)

*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!*

# Wallops?

Have you ever played wallops? More to the point, have you ever heard of wallops? Take notes for there's going to be a short quiz next period. Wallops is a form of skittles played exclusively in that section of Wensleydale around the villages of West Witton, Redmire and Castle Bolton and usually, these days, during the August feast days. It's a simple game with the object of knocking down nine skittles by hurling an 18 inch wooden stick at them. You are allowed three throws. The landlord of the Fox and Hounds in West Witton will explain all. But the fact that wallops commands only one paragraph in the newly published *Played at the pub* by Arthur Taylor, a book of 185 pages, will give you some idea of the vast knowledge of pub games displayed and explained within it.



This is not Arthur's only book on the topic: *Pub Games* in 1976 was his first effort followed by *The Guinness book of pub games* in 1992 and he has won awards for work on other aspects of pubs and beer. But he has travelled long and hard to discover the extent and variety of games and sports of the pub particularly in Great Britain and Ireland. And on occasions he has taken me with him.

I have contrasting memories of meeting him on a

freezing January Sunday morning on a football pitch next to a pub near Barnsley to watch a nipsy match. Nipsy is just one of a family of games often described as 'poor mans' golf' where a projectile is struck by a long-handled club. Others of the genre included knur and spel, peggy and billets and they were mostly found in the north and more precisely in mining areas. Sadly all seem to have vanished from our popular culture. He also ushered me to North Yorkshire and the Birch Hall Inn at Beck Hole for the Copper Kettle open quoits championships on a scorching hot July day. Quoits is alive and well and living particularly in the north-east of England including North Yorkshire.

I haven't counted the number of games included in this fascinating book – Arthur has them divided into 22 chapters plus an introduction and one on lost games. Darts and skittles take up most space and it's not surprising that Yorkshire gets a heavy mention in these and most other sections. Take darts where the county even has its own style of board with no trebles and no outer bull and a darts historian claims it was in Dewsbury where the numbering system was devised. And from Leeds comes the oft repeated tale of how, in 1908, the game ceased to be a game of chance after the landlord of the Adelphi Inn in Kirkstall Road was summoned before the magistrates for allowing darts to be played in his pub. He called William 'Bigfoot' Annakin, his best player, in his defence. Bigfoot displayed his skill by scoring specific numbers. Case dismissed.

Arthur Taylor take us through his catalogue of ring games, cue games, pushing and shoving, throwing and clobbering, twisting and spinning, racing, spoof and tippet and even dwile flonking a great favourite of Michael Bentine and Kenneth Williams. The pub quiz gets a mention too and also another claim for Yorkshire – the first ever was in a York club in September 1946.

We have it all: rules, variations on rules, famous matches, anecdotes, tall tales and simple, plain facts. This is a fascinating book, beautifully illustrated and worthy of a doctorate at a liberal university such as Loughborough or Leeds Carnegie. It is published by English Heritage is a series *Played in Britain* and costs £14.99.

*Barrie Peppet*

# A Very Long Week!



In Locke Park, The Beer Tent starts its erection—Mon lunchtime

Fencing complete—looks like Sangatte camp, without the sun! - Mon afternoon



Yes, it's raining again! The fencing team at rest—Mon afternoon

Beer Tent erected and start of stillage scaffolding—Tues morning



I take a break, and start enjoying Bank Holiday week in Peterborough—Thurs, Fri, Sat.

Back at Locke Park, the cooling system behind stillage—Sun morn.



Didn't rain at all in Peterborough, but now we're back into a swamp! - Sun afternoon

Looks OK from the front though, Is that Mr. Cullen working? - Mon lunchtime



Yes, even the beer gets fenced in, If I never see another panel of this stuff again, I'll be a lot happier—Mon afternoon

What the customer doesn't see, underneath the absent bar: — Mon evening



Empties and a small holiday home! - Mon night

*For an official report see page 20*