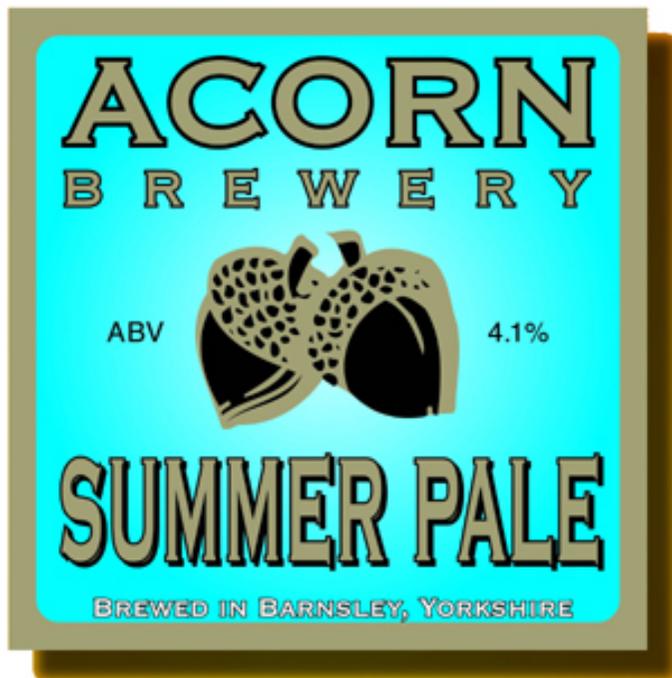


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Newsletter From The Barnsley Branch Of The Campaign For Real Ale.



CAMPAIGN
FOR
REAL ALE

THE BAR FREE

Barnsley Ale Report

August September 2008

www.barnsleycamra.org.uk



Smoking Ban Good For Ale

A year on from the smoking ban in England and Wales the volume of beer sold in pubs is down by 8%. The impact of the smoking ban, the promotion of cheap supermarket alcohol, high food and fuel prices and the economic uncertainty mean that many pubs are under pressure. During 2007 CAMRA found that 57 pubs a month were bulldozed or converted into other uses. Among this doom and gloom there is reason to be optimistic about real ale sales and by extension about the future of pubs that serve good quality real ale. Pub chain JD Wetherspoons has reported that in the wake of the smoking ban real ale sales are up and leading real ale brewer Greene King has

www.takethetop.co.uk



SAY YES TO A FULL PINT

reported a 6% increase in their beer volumes. These figures reflect a general optimism in the industry that real ale volumes could be about to return to growth. It also reflects figures released by CAMRA in early 2007 that reported that only 25% of real ale drinkers smoke compared to 43% of lager drinkers."

This could also be showing that when times are getting tough the drinker is turning to a quality drink and not wasting their hard earned cash on over advertised poorer quality beers.



www.camra.org.uk

INSIDE THE "AWARD WINNING" BAR

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Conrad and the team extend their welcome to customers old and new.

The Moulders Arms



Two Real Ales
Sky Sport on two Plasma TV's
GK Quiz Night Wednesday
with bingo and free supper 10pm
Cash Prizes
Sports Quiz Saturday
with chip butties 1pm start
Beer Prizes
Buskers Night Friday
Music Quiz Night Sunday
Plus Raffle - Cash Prizes

2008 Good Beer Guide Entry
19 Summer Street, Barnsley
Tel. 01226 215767

Mon - 4pm to 11.30pm
Tue to Thur - 4pm to 1am
Fri - 2pm to 1am
Sat - 12noon to 1am
Sun - 12noon to 5pm & 7pm to 1am

RING O'BELLS

Maggi and John Welcome
You All to Their Award

Winning Pub
Quiz Night
Tuesday At 9pm
Including Open The Box

Silkstone

Open From
12noon
Every Day

**CAMRA PUB
OF THE SEASON
WINNERS**

Summer 2006
Summer 2005
Summer 2004
Spring 2001

Real Ales Include
Greene King IPA, H &
H Bitter, Olde Trip,
Abbot Ale and Ruddles
County. Plus Seasonal
Guest Beers.
01226 790298



We Are In The 2008
Good Beer Guide



SOCIAL EVENTS CALENDAR

Contact details on page 26

Friday 1st August

Annual trip to the Scarborough Hotel. Leeds, for the start of our Yorkshire Day Celebrations. Meet at the Barnsley train station for the 11.12am train.

Saturday 20th September

The Barnsley CAMRA Sponsored Walk. Meet at the Joseph Bramah at 11am for a 12 noon start. About 8 miles to the Station Inn at Darfield (the long way). Much more on p11

Tuesday 23rd September

BAR Distribution social, Start 8pm at the George and Dragon, Summer Lane, Barnsley (Note new location).

Saturday 27th September

Western outpost survey trip, leaves the Joseph Bramah at 5pm with drop off home at the end of the evening. **CAMRA A members only.** Please book ASAP £7

Tuesday 30th September

Branch meeting and social at Darfield Cricket Club. Catch the X19 at 7.25pm.

[Advance Notice - Race Night - Thursday 16th October at the Market, Elsecar]

Timetable changes happened at the end of July so please check our printed times. And just when you are used to the changes they inevitably happen again... Changes take place six times a year. Sorry if there are any errors but it is hard to plan bus times when they change so frequently. Please check before heading out.

Call Traveline on 01709 515151 before setting off out.

Margaret Croft



Barnsley Interchange

Thursday 21st August

Tasting Panel Meeting/Tasting Social at the Horseshoe, Wombwell. Tasting cards will be provided if you have run out. Starts about 8pm, catch the 222 or 229 buses at 7.20pm or 7.40pm

Sunday 24th August.

Charity BBQ at the Market Hotel, Elsecar. From 2pm, so skip lunch as there will be loads of food, games inc Giant Jenga, raffle etc. Please come along and offer our support. All proceeds to the Barnsley Samaritans.

Tuesday 26th August

Branch meeting and social at The Star, Cudworth. Catch the 32 or 47 bus at 7.15pm or 7.40pm.

The Baris 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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beerfestival@barnsleycamra.org.uk

The deadline for news, articles and adverts to be considered for publication is **Friday 22nd August 2008**. (note early date) These should be sent to Nigel Croft at the address on the left.

Barnsley Beer Festival

The annual beer festival that takes place at the Keel Inn, Canal Street, Barnsley in October will unfortunately not be taking place this year.

The branch has been unsuccessful in having its budget approved. The ever increasing costs have hit us and we were not willing to put up the price of beer to £2.70 a pint and charge £4 to get in.

This problem is only due to the small size of the festival. If we can find a new larger venue then the costs can be shared more and hopefully reduced.

We would like to thank everyone who has already offered their help this year and to everyone who has helped and drank at the festival at the Keel Inn over the last few years.

Barnsley CAMRA would also like to thank Dave and Lisa and all the staff at the Keel Inn for their help and use of the pub for the Festival, thank you, it was great while it lasted.

If you have any ideas for festival venues in the Barnsley Area then please let us know we would love to run a festival in 2009.

Nigel Croft



CAMPAIGN FOR REAL ALE

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

Pub of the Season Summer 2008

This years Summer Pub of the Season was awarded to Dave and Lisa Fisher at the Keel Inn, (nr ASDA) Barnsley. The pub has been in the hands of the couple since 2003 and since this time has offered two local changing guest beers. This freehouse has multiple rooms which offer a changing ambience. Well done to every one at the Keel Inn.



Pictured right is Dave receiving the award from Chair, Eric Gilbert



Pub and Club of the Year Awards 2008



Dave Picks Up Gold for the Market, Elsecar



Sharon Picks Up Gold for Shaw Lane Sports Club



Steve and Audrey Pick Up Silver for the Dog & Partridge, Flouch



Glynn Picks Up Silver for the Darfield Cricket Club

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

Monday Night Fool - Tuesday Night Darts
Wednesday & Sunday General Knowledge Quiz
*** Free Samles ***

PUB OF THE YEAR 2005

**WE ARE IN THE 2008
GOOD BEER GUIDE**



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*If you can walk with crowds
and keep your virtue,
Or walk with kings,
nor lose the common touch
If neither foe nor loving
friends can hurt you
If all men count with you,
but none too much
If you can fill the
conspiring minute
with sixty seconds' worth
of distant run,
Yours is the Earth and
everything that's in it
Ferd, which is more,
you'll los 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

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CHAMPIONS TABLE

BARN SLEY CAMRA AWARD WINNERS

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

Tim and Anna

The Fitzwilliam Arms, Elsecar
Commitment to Real Ale Award

The Dove Inn

Barnsley
Autumn 2007 Pub of the Season

Nominatey our local at
www.barnsley.camra.org.uk/webforms
(CAMRA Members Only)

Our Advertisers at a Glance

- H.B.Clarks Brewery - Wakefield - Page 16
- Ring O'Bells - Silkstone - Page 2
- The Station Inn - Darfield - Page 22
- Hickleton Village Hall - Hickleton - Page 10
- Acorn Brewery - Wombwell - Back Cover
- The Gatehouse - Barnsley - Page 8
- Crown and Anchor - Barugh Green - Page 8
- Thornbridge Brewery - Page 4
- The Devonshire Cat - Sheffield - Page 12
- Team UK - Barnsley - Page 4
- The Commercial - Chapeltown - Page 18
- The George & Dragon - Barnsley - Page 4
- Dog and Partridge - Flouch - Page 14
- Kelham Island Tavern - Sheffield - Page 8
- The Moulders Arms - Barnsley - Page 2
- The Crown Inn - Elsecar - Page 16

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



Sponsored Walk 2008 Barnsley to Darfield

Saturday 20th September

This year's sponsored walk will be raising money for the Barnsley Samaritans, so please, if you are twiddling your thumbs thinking of something to do on this day, then join us. If you can, please register either by phoning or emailing Margaret, see page 26 for contact details or on-line at www.barnsleycamra.org.uk/walk. You can of course just turn up on the day.

We start by meeting at the Joseph Bramah, Market Hill, Barnsley. I am thinking of a late breakfast to start some of us off so arriving at 11am will have us ready for the 12 noon departure. Before we set off please ensure you have told Margaret you are taking part, she will be somewhere near the bar area.

We depart the Joseph Bramah at 12 noon and walk through town via Queen Street and Cheapside, through the Alhambra and under the subway onto Doncaster Road, we then arrive at the Dove Inn at 12.15pm. Easy isn't it?

At 12.35 (15 mins) we depart the Dove Inn right onto Oakwell Lane and join the Trans Pennine Trail. Negotiate the paths (signs will be up) until you get to Stairfoot where you then follow the signs for Wombwell. The brickworks have taken over some of the walkway so follow the path round and past the Marine Band Monument Pyramid, a Site of Special Scientific Interest (SSSI). When you get to the back gate of the Ash Inn at 1.30pm (55 mins) I suggest you stop. At 1.45pm rejoin the trail and head right

crossing over Bradberry Balk Lane and exiting right at Littlefield Lane. Cross Mitchells Way and join path ahead.

Take the second left and follow this to the car park and then walk onto Wombwell High Street and left to the Horseshoe. Arriving at 2.30pm (45 mins). Here you have time for a beer and a burger should you wish.

We depart the Horseshoe at 3.10pm and head left and walk down Station Road to the roundabout. Heading right, follow the path until the first entry back onto the trail and head right. Pass under the bridge and exit the trail at the stile on the left further on. At the end of the path cross the road and join new path, follow (left) any will take you to the Old Moor Tavern. Arrive at 4pm (50 mins).

Depart the Old Moor Tavern at 4.20pm and follow Cathill Lane. After the hill and about 300 yards to the end exit left through a space in the hedge and onto a footpath across the field to Balkley Lane, at the end finish at the Station Inn, arriving at 4.50pm (30 mins) END 8 Miles



In the 1997 General Election the Labour Party promised that it would protect consumers from short beer measures. Eleven years on the Government has yet to keep its promise. Please sign up to the National Full Pints Petition to call on the Government to keep to its word and end short beer measures.

Now that the average price of a pint in the Barnsley area is close to £2.50, It's now up to you to make sure you get what you pay for.

- If your pint has a head larger than you like ask for a top up
- Drinking in a pub that uses lined glasses, though the majority of good licensed pubs and clubs in the Barnsley area will top up your beer before you have the chance to ask.
- Visit www.takeittothetop.co.uk and sign the on-line petition now
- If you are not satisfied with the top up, contact trading standards - Details on P 20

Pub, Club

The Mill of the Black Monk which was closed after flooding last year, has been taken over and now re-opened by a new team. Black Monk Bitter 3.9% abv will be permanently available. The Mill of the Black Monk is reputedly the oldest building in England housing a pub. The building dates to 1130 and was originally mill for the nearby monastery.

Also at Cundy Cross is the **Hope Inn**, this pub has also just re-opened after a refurbishment. No reports as to the beers available as we went to print.

The Royal, Wakefield Rd is closed after fire, but still up for let.

The Oakleaf on Day Street has planning permission approved for demolition and erection of 9 town houses.

Rose and Thistle Pub on Wellington St will not be the traditional type bar we were hoping for, banners saying Voudou and Papa B's Bar

were a bit of a give away ... Ho hum. **White Bear** is offering Barnsley Gold and Blacksheep Bitter at £1.80 a pint, 10p less than before the budget.

The Old Hall, Great Houghton has now been fully refurbished and was due to open as we went to print. Cask Beers are advertised.

The Chestnut Tree is hoping to have a mini beer festival with a music festival over summer.

The new Wetherspoons, **the Silkstone Inn**, 64 Market St, Barnsley seems to be on schedule though its opening time for Sept seems a little early, I am saying October.

Spencer Arms at Cawthorne is offering four real ales, inc Tetley, Black Sheep Bitter, Pedigree and Theakstons Best Bitter.

The Sportsman on Wakefield Rd has new signs saying to let with property development potential.

The Station Inn at Darfield is now serving food and the opening times have been extended. Please see their advert on page 22

Nigel Croft

& Brewery News

H.B.Clarks - Wakefield

The new beers for August, September are **Pride of Place**, a 4.4% abv beer which has a hoppy aroma that leads to a dry finish and is a wonderful golden colour. Then it's **Still Intact**, a 4% abv brew that is well balanced with a hint of chocolate biscuit in the flavour and a session beer. Watch out for the regular beers as well over the summer, **Classic Blond**, **No Angel**, **Westgate Gold** and **Ram's Revenge**.

Saltaire Brewery

Saltaire Brewery is hosting a beer festival in September, this will take place on Fri 19th Sept 4 to 11 and Sat 20th Sept 11 to 11. The inaugural Beer Festival takes place over the second weekend of the Saltaire Arts Festival. And will offer over 30 beers from across the UK. The £2 entry fee includes a free souvenir glass.

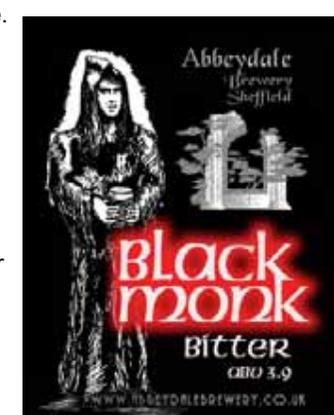
Kelham Island - Sheffield

The brewery has launched a new range of beers under the title Kelham Island World

Series, every month they are going to launch a new beer that is inspired by the brewing style of the chosen country. The first beer was called Mayor of Einbeck, a German style beer.

Abbeydale - Sheffield

A new beer has been produced by Abbeydale for the Mill of the Black Monks, Cundy Cross.



Black Monk Bitter 3.9% abv was launched at the re-opening of the pub and will be a permanent beer alongside other real ales.

(See Pub News Above)

Nigel Croft

"The Samaritans"

(Barnsley Branch) 77 Pitt St. Barnsley.

SAMARITANS - ORDINARY PEOPLE DOING EXTRA-ORDINARY THINGS

What single word comes to mind when we think of Samaritans?

SUICIDE!

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LAST YEAR ALONE WE TOOK 7565 CALLS

Barnsley Samaritans are now in crisis.

It costs roughly £1200 per month to run our branch. Our branch is a registered charity. We receive NO government funding, NO national support and are solely responsible for our survival. The Barnsley Centre cannot survive unless there is a dramatic increase in donations. Imagine no local non-judgemental organisation to listen to those in need.

**TO LOSE BARNLSLEY SAMARITANS WOULD BE SUICIDAL.
PLEASE HELP.**

Sexually confused ? Alone ? Marriage in difficulties ? Abused at home/work ?
Racially abused ? Invalided ? Teenage problems ?
Addicted to drugs/alcohol ? No one to talk to ? Suicidal ?

WE are HEAR for YOU

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**Barnsley CAMRA Charity
of the Year 2008 / 2009**

**Sponsored Walk 20 Sept
See Page 24 for Info**

It takes all sorts to campaign for real ale

Join CAMRA today...

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



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Forename(s)

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Date of Birth (dd/mm/yyyy)

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

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

For 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

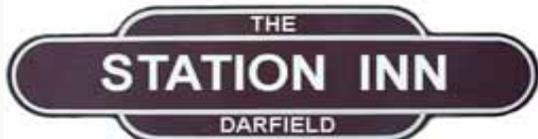
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Pub Opening Hours:
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Tue to Sat 12 till 2.30 and 5 till 11.30
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Tel (01226) 752096 - www.thestationinn.org
Email enjoy@thestationinn.org



SAY YES TO A FULL PINT

www.takeittothetop.co.uk

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 90,000 (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

Hannah At The Hob

BY
Hannah Lucas

I am looking at herbs again and in particular those which were used to flavour ale and were also used in some traditional British dishes. I have also been busy weeding the garden but dreaming about relaxing with a drink, sat in the sun, waiting for the BBQ to do what BBQs do best.

Nettles

Many of us regard nettles as a painful weed and have childhood memories of rubbing nettle stings with dock leaves. The sting contains formic acid similar to that of wasp and bee venom. But nettles are free, native and versatile and, for example, were used as a textile fibre similar to flax which becomes linen after processing. Barnsley, of course, being an important linen town before the days of coal and glass. Nettle fibre, from the long stem, was used to make fine underwear, tablecloths and coarse sacking and there is a reference to a coat of nettle fibre in the Hans Christian Anderson tale of the *Princess & Eleven Swans*. After many centuries, the nettle was replaced by "colonial" cotton which was easier to use in the new, large mills of nineteenth century Lancashire. But during World War 1 Germany returned to nettle fabric when cotton became difficult to import. The Japanese are now using nettle fabric for some very expensive luxury garments.

Nettles have been used medicinally and as a Spring tonic to cleanse the blood and to treat conditions such as gout and rheumatism. A lotion was used for skin conditions including eczema.

Nettle shoots and young leaves may be used as a food in a similar way to spinach leaves but always cooked. Examples being soup, pasta dishes with soft cheese and eggs florentine. The BBC website has a very good recipe search section. www.bbc.co.uk/food/recipes/database/nettlesoup_8113.shtml

Nettle extract is found in many dark green foods as the colouring agent E140 and in a dried form in nettle tea.

In his diary, Samuel Pepys refers to a nettle pudding, boiled in muslin and containing rice, nettle, onion and cabbage served with gravy. Moving back to the present, Cornish Yarg is a relatively new cheese but is made from a thirteenth century recipe and gets its name from an inversion of the name of its modern founders "Gray". Nettle leaves are pressed into the cheese to give a distinctive flavour and an outer edible covering. It has a crumbly texture and combines both creaminess and acidity. Lovely with summer tomatoes, fresh bread and a glass of beer, for example, *Keeper's Light* (4.5%ABV) from the Driffield based brewery, Wold Top: www.woldtopbrewery.co.uk

I tried the beer at Castle Howard where it was launched at the Yorkshire Food Fair in May 2008. The accompanying talk explained the rationale for the new bottling plant and the move towards selling more bottled beer. The draught beer is popular but distribution is becoming increasingly expensive because of the cost of fuel, the need to travel more miles to get to fewer pubs and the fact that a large part of the brewery catchment area is the North Sea.

Nettles were also used in drinks including an alcoholic tonic made with dandelion root /ginger root, orange / lemon juice and sugar instead of malted barley. British ale was bittered with nettles until the introduction of hops in the seventeenth century. The ingredients for nettle ale being malted barley, water, yeast and nettle leaves.

There are several websites giving recipes for nettle drinks but they do seem to be hard work when there are plenty of good bottled beers around. www.greenchronicle.com/recipes/nettle_beer

That takes me back to sitting outside with a glass of beer watching the wild life on those nettles that I am now not going to pull up; the butterflies basking in the sun and then the moths if I linger until dusk.

The Gatehouse

Eldon Street
Barnsley

Dear Customers of the Gatehouse and anyone who has popped in for a quick drink.

Thank you for all the support and custom you have given me and the staff at the Gatehouse over the past three years.

I especially appreciate the Real Ale drinkers who have helped get the Gatehouse onto the real ale drinkers map as a pub not to miss when in Barnsley.

It is now time for me to leave the Gatehouse, a move I am not looking forward to at all. By the time this is printed I will only have one week left in the pub before I move on, not far but not the Gatehouse.

Again, thank you so much. I greatly appreciate your support over the years.

Best Regards,

Robert Rudge Tel. 01226 282394

THE CROWN & ANCHOR

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Neil & Carol

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Barugh Lane, Barugh Green,
Barnsley, S75 1LL



New Indian restaurant at the Crown and Anchor
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Our winner of four free pints from last month is Ian Cosford of Sheffield, he will again be drinking his four pints in the Devonshire Cat, Sheffield. For your chance to win just find all our advertisers in the grid. They can go horizontally, vertically and diagonally in all eight directions. When you have them all, find the hidden message by using the unused letters.

Look for the advertisers within the pages, or a full list is at p25. Send the hidden message along with your name, address and which advertising pub you would like to drink your 4 free pints. You must be and state you are 18 or over. Send to Nigel Croft either by email, post or text. (Address and number on p26). **Closing date is Friday 22nd August 2008.** The winner will be the first correct answer drawn from the entries. Draw to be made 23rd August 2008. One entry per person only. Good Luck!

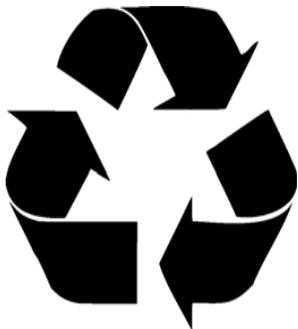
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CHAMPION AWAY ALES

Well we did it last season, didn't we ...?

Barnsley FC survived the relegation trap door and got to play at Wembley for the FA cup: so close in both instances. Now the new season beckons and a new look team with plenty of optimism about. The same can't always be said for the national pub scene at the moment so let's get behind both pub and club as we go on our quest for the best Away Ale with CAMRA's Good Beer Guide as companion of course.

Saturday 9th August: Queens Park Rangers

No need to follow the Good Beer Guide on this



occasion as we mark on this season just two miles from **CAMRA's Great British Beer Festival at Earls Court Exhibition Building**, Warwick Road, London. The fixture gods have smiled on Barnsley CAMRA members who support the Reds (me anyway), especially as your author will be there already. Needless to say the choice of over 450 real ales, ciders, perry and foreign and bottled beers is astounding; however you're limited to 11am to 7pm opening on the Saturday so you may want to stay over perhaps and make it more worthwhile. The festival is open Tuesday 5pm to 10.30pm

With Laurence Mace

then Wednesday, Thursday and Friday noon to 10.30pm. Better still if you are a CAMRA member, volunteer to work it! Website: www.gbbf.org.uk or tickets from: seetickets.com or 0871 230 5594. Remember our CAMRA card for discounted and quicker entry.

Saturday 23rd August: Birmingham

Twelve Good Beer Guide pubs to select from in Birmingham City Centre's section, so this time around we'll choose the **Briar Rose**, 25 Bennetts Hill. This large city centre Wetherspoon's pub is located in the former Abbey House building, which was the first branch of Abbey National. A comfortable and plushly decorated pub it has a 40 bedroom Wetherlodge above, plus a large function room. Children are welcome in a family area at the rear until 9pm. Breakfasts served from 7am (8am Sunday) until noon and a full menu to 11pm, offering the usual Wetherspoon's food deals. Courage Directors, Fuller's Discovery and London Pride, Greene King Abbot and Wye Valley HPA are the permanent beers, supported by guest beers which regularly feature for a week at a time; and real draught cider is also available. Open 7am to 1am Saturdays. Tel (0121) 643 8100

Website: jdwetherspoon.co.uk Nearest train stations: New Street or Snow Hill. Nearest tramstop: Snow Hill

Saturday 13th September: Blackpool

From Blackpool's eight Good Beer Guide choices we've already featured four pubs so again trying a fresh choice we'll visit the **Old Bridge House**, 124 Lytham Road, near Bloomfield Road junction. An easy stroll from the Prom and Blackpool FC stadium, this is a real community pub, popular with locals and visitors alike. There are usually Theakstons Mild, Wells Bombardier and two guest beers, whilst food is served daily until 7pm, except Tuesday. Families with children are welcome in the large cabaret bar at the rear until 6pm. Out front is a forecourt with benches for outdoor drinking. Nearest tramstop: Barton Avenue. Open 11am to midnight Saturday. Tel (01253) 341998

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The Hickleton Village Hall



Six Changing Real Ales
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Food Served
Wed to Fri 6.30-9.00
Sat - 12-2.30; 6.30 - 9. Sun - 12 - 4

Steak Night Every Night
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(eat in or take away)

What's On
General Knowledge Quiz Tuesday and
Sunday

Function Room Available
Buses from Barnsley:- 219 and X19

Away Ales

Continued from page 9

Saturday 20th September: Southampton
Southampton's eleven Good Beer Guide recommended pubs give an interesting variety of types including one off-licence. Today we'll feature the **South Western Arms**, 38-40 Adelaide Road, St Denys, as it's one I really enjoyed on my last trip to St Mary's ground. This thriving community pub offers a large, changing range of ales and ciders (usually Weston's or Biddenden). The pump clips of forth coming beers are always on display, the permanent beers being Caledonian Deuchars IPA, Fuller's Chiswick, Hop Back Summer Lightning and Ringwood Best Bitter. Annual beerfestivals attract crowds from far and wide to this regular local CAMRA Pub of the Year. The interior has two levels with pool, darts and table football on the quieter mezzanine. It is adorned with a multitude of old inn paraphernalia – there is always something new to discover. The spacious outdoor area and the friendly pub cat help make this a popular drinking venue.

Adjoins St Denys train station.
Open Saturday noon to midnight.
Tel: (023) 8032 4542

Tuesday 30th September: Ipswich
In Ipswich we have seven Good Beer Guide pubs, of which we've already featured two, so going with a new choice today we'll visit the **Greyhound**, 9 Henley Road. This popular Adnam's pub is a short uphill walk from the town centre near the museum and Christchurch park. It has a cosy front bar, comfortable long side lounge and an outside drinking area for the summer. Since the present landlord took over this pub it has been in every issue of the Guide and he is justifiably proud of the pub's reputation. Bitter, Broadside, Explorer and seasonal Adnam's beers combine with guest beers, all on handpump. Do not miss it if you are visiting Ipswich.
Open 11am to 2.30pm and 5pm to 11pm Tuesdays.
Tel: (01473) 252862
Website: greyhound-ipswich.com

CAMRA Pub Survey of Elsecar on 7th November 2007

On the 7th of November members of Barnsley CAMRA visited Elsecar to conduct yet another pub survey. The survey proved a popular one with a great attendance.



Fitzwilliam Arms
Cask ale available:
Adnams Broadside,
Tetley's Cask
This traditional two roomed pub

(lounge and tap room) has a great cosy welcoming feel. The tap room has a pool table, (note the height of the floor from one side to the other) TV and juke box. To the rear of the pub is an outdoor seating/smoking area. Children are welcome in the pub. Just prior to our visit the pub had a change of licensee, however I found the beer good and great value at £2.20 per pint. The staff were very friendly and made us all feel welcome.

Ship Inn
Cask ale available: none

This traditional two roomed pub is typical of the area. The pub does occasionally have real ale however this is mainly on weekends. Sadly on our visit the pub was keg only.

The Market
Cask ale available: Farmers Best Bitter, Crown traditional bitter, Thornbridge White Swan and Wentworth Pale Ale (permanent.)

The Market is Barnsley CAMRA's Pub of the Year, and it's easy to see why. This alehouse has four fast changing real ales (now five) always available. Above the bar in the snug are the pump clips (usually a dozen or so) of the upcoming ales. The Market is a multi roomed pub, the walls are adorned with old

pictures of Elsecar and the surrounding area. All the cask ales are fantastic value at £2 per pint and always in excellent condition. All the staff were extremely friendly and helpful.

Milton Arms
Cask ale available: Wentworth Bumble Beer, Wentworth Harem Scarem, Stones Cask.

The Milton Arms was last year's Summer Pub of the Season. The three cask ales are always in good condition and served in lined glasses. The multi roomed pub offers good food and has an award winning beer garden. Due to the success of cask ale Phil increased his range to three ales one permanent (Stones) and two guests usually from Wentworth.



The Crown
Cask ale available: Black Sheep Best Bitter, Tetley's Cask.

This two roomed pub offers two cask ales both in excellent condition on our visit. The pub has an outside seating area to the front and is typical of a village local. The walls are adorned with sporting memorabilia. The pub has a large TV and games room.

Clothiers Arms
Cask ale available: none

A two roomed local, once served real ale but now doesn't.

Overall, Elsecar is a real ale drinkers heaven, with just the odd exceptions. A great choice offered and at reasonable prices too. Please note that licensees have changed since this survey in November last year and some pubs may have changed.

Phil Gregg



The Commercial
REAL ALES · REAL FOOD · REAL PUB

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 days 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 A/E:-
Mon - Thurs 12 - 3, 5.30 to 11;
Fri to Sun All Day.
Tel. 0114 246 9066



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Food available Tue to Sat 12 till 3pm

Gold Award in Sheffield in Bloom 2007 and Silver Gilt Award in The Yorkshire in Bloom 2007

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Big Jim's Quiz every Monday from 9pm onwards with a Free Buffet

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Cumberland Ales

Judith and I had a few days break in April, staying in our Dandy trailer tent at Keswick in the Lake District, which gave us a good opportunity to sample a few Lakeland Ales in their natural habitat.



Oddfellows Arms Bar

Any one familiar with Keswick will know that the pedestrianised market area and the streets running off it contain at least ten or twelve pubs, all selling real ale. You can find Thwaites, Robinsons, Theakstons, Black Sheep etc, but the main brewer to be found is Jennings, which only has to travel about twenty miles from Cockermouth; the sort of carbon footprint CAMRA should delight in. We sampled Jennings Cumberland Ale in the Oddfellows Arms, where it was delicious. Later in the week, Jennings Best Bitter was not quite as good in the George though it went down well with a half-portion of their Giant Cow Pie, full portions of which are best left to Desperate Dan and perhaps one or two trenchermen in Barnsley CAMRA.



Cockermouth High Street



Judith and I at the White Lion, Ambleside

We put our recently received National Travel Passes to use on the bus to Ambleside where refreshment

was sought in the White Lion: it can be reported that they do nice sandwiches and bar snacks etc. The regular real ale seems to be Worthington Bitter, which we rejected in favour of the presumably guest Hawkshead Bitter. This proved to be a good choice as it was superb.

Another bus pass trip took us to Cockermouth. Again, a good choice of pubs, with obviously plenty of Jennings. We, however, found our way to the Bitter End, which is an absolute gem. On entering, one is greeted by a lovely aroma of malt and hops coming from the small brewery situated at the rear of the lounge and viewable through windows. I sampled Bitter End Lakeland Bitter, the mash for which includes Roast and Crystal Malts, giving the brew a dark colour and a very robust flavour. I loved it! Judith sampled Bitter End's Golden Ale and pronounced it excellent. Again good sandwiches. In the words of General MacArthur, "we shall return".



Bitter End Brewery, Cockermouth



Barnsley CAMRA will soon be launching the successful LocAle scheme that was introduced last year in Nottingham. To qualify a pub must sell a beer that has been brewed within a 20 mile radius from its doorstep. Pubs that sign up to the scheme receive a variety of free point of sale material to promote that they sell local beers. Barnsley CAMRA have identified some pubs but are now asking licensees who think they are eligible to contact them and get signed up to the scheme. Similar initiative have been adopted in York, Sheffield and Newark.

To simply show how the scheme works I will choose the **Pack Horse** at Royston. The pub has a changing guest beer though not always from a LocAle brewery. To join the scheme the pub would need to have a beer on from one of these listed breweries as a guest beer all the time.

All these breweries are within a 20 mile radius of the pub, however not all of these are available via the SIBA Direct Delivery Scheme **Salamander, Bradford, Halifax Steam, Hipperholme, Eastwood and Eland, Elland, Anglo Dutch, Dewsbury, Ossett, Ossett, H.B. Clarks, Fernandes and Tigertops at Wakefield, W/F6, Altofts, Abbey Bells, Hirst Courtney, Golcar, Golcar, Empire, Slaithwaite, Linfit, Linthwaite, Summer Wine, Brockholes, Oakwell, Barnsley, Acorn, Worrwell, Glentworth, Doncaster, Concertina, Mexborough, Wentworth, Wentworth, Bradfield, Bradfield Crown, Abbeydale, Kelham Island, Sheffield, White Rose, Little Ale Cart** all at *Sheffield*.

Barnsley CAMRA will soon be launching the scheme and would like as many pubs as possible to join in, it's **totally free** and will promote local beers for local drinkers. For more information or if you are interested in your pub joining the scheme, or you would like a list of breweries that your pub could have then please contact Nigel, contact details are on page 26.



The Devonshire Cat

*Devonshire Green
Sheffield*

The Devonshire Cat is a completely independent pub offering an enormous range of interesting beers; we hope you will experiment with many different styles and flavours available. Some you will love, others you may not, but finding those you love is part of the fun

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- We sell 2 guest Saxon Ciders. They are similar to Scrumpycider with something extra as they are brewed by an Italian who has added his own style to the ciders.

Homemade Food Served Until 8pm Everyday:

- We take as much pride in our food as we do in our beer. All our food is prepared on the premises, not pre-packaged like all the pub chains. Here at The Devonshire Cat we believe that the best thing to accompany a great meal is a great beer, so each item on the menu has a recommended beer.

The Devonshire Cat - 49 Wellington Street, Sheffield S1 4HG

 www.devonshirecat.co.uk  0114 279 6700

Farting

Among the many thousands of words that I read about beer, brewing, pubs and the whole associated business during the course of a week the blogs are my favourite items. Particularly one by a bloke called Stonch, a publican who lives in London. Recently he touched on a subject close to many drinkers' hearts: farting. Here's what he had to say under the heading: 'One way to improve beer festivals'.

I spent two evenings at CAMRA's London Drinker Festival. When one of the capital's biggest festivals is within walking distance of home, it would be rude not to. As usual I came away with mixed feelings. On one hand, you've got access to a remarkable selection of cask and international beers. It's a great chance to challenge your drinking habits with new flavours and styles not available in your local pub. Having visited lots of CAMRA festivals, I'm learning to live with the lack of music, the uninspiring municipal venues and the soup kitchen cuisine. But there's one thing I can't tolerate any longer. Someone needs to speak up.

I'm talking about the farts. Almost every conversation you have is broken up by an onslaught of nostril-searing arse-gas. Eyes begin to dart around anxiously, playground rhymes run through your head as you consider whether to cry foul. Culprits might sheepishly retreat (although they never own up), but some are so brazen, you wonder whether they realise that dropping your guts in a public place is a faux pas. It's just completely unacceptable. Yes, I recognise that when you put a lot of blokes together in a confined space and pour beer down their necks, there will be problems. But really, fellas, is a little restraint too much to ask for?

In truth, like most writers of blogs, Stonch was seeking for reaction and he certainly got it. Paul from Cambridge wrote:

At the Cambridge Winter festival some

disgusting oaf sitting near me let rip with the sort of guff that could strip paint at 40 paces. He seemed extremely proud. I suspected that he lived on his own. These people should be banished from society.

Stonch responded that perhaps there should be a farting area outside and Paul suggested they should share with the smokers – a heady and combustible mix! Another response was:

I think it was Nietzsche who said "where there is beer there are farts" or it might have been my mate Dave.

And Ron Pattinson wrote:

The absence of music and the delightfully fruity, farty aroma are the main reasons I go to beer festivals.

Each to his own as they say, but if it's the Ron Pattinson I think it is, then it's about his level. Tandleman, who obviously comes from the real world – the north – has this to say:

While this is all good knockabout fun, I suspect this farting problem, if it exists, is more of a southern thing. That's where all the bearded stereotypes (and latent farters it seems) live. We don't seem to attract that type up north or maybe we just ventilate better?

Leigh from Leeds took the argument across the water:

I recall one debauched evening in Dublin being marred significantly by the fact that every pub seemed to reek. That, or every pub was boiling veggies en masse in their kitchens!

At which point Stonch called it a day:

Thank you, Tandleman. Praise indeed. My work here is done. I am tempted to retire on a high.

And thank you Stonch for having the nerve to raise such a delicate subject. It needed saying.

Barrie Pepper



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The Crown Inn

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Hill Street, Elsecar

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

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

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

BAR-fly Lands At The Dog & Partridge Hazlehead, Flouch



The pub and hotel overlooks the moors, and is a bit out in the wilds, but a lovely place nevertheless, and only a 20 to 30 minute walk from the nearest bus stop, (unless it's Sunday or a Bank Holiday) so a well deserved drink of Acorn Barnsley Bitter is always needed on arrival at the bar. Other guest beers are available and on my visit I had John Smiths Magnet, Bradfield Farmers Blonde and Robinsons Top Tipple. No wonder the pub was runner up in this year's Barnsley CAMRA Pub of the Year competition as all these were in excellent condition, and can be enjoyed while relaxing in front of the roaring open fire on cold winter months or in the stunning moorland views from the beer garden during the long summer days.

The place was once known as Border Hill House but changed in 1740 when the owners the Gothard family were granted their first licence, and it has been the Dog and Partridge since then. It is on the old medieval salt way and has been supplying shelter and refreshment to travellers who choose to cross the Pennines. The pub has had many owners including many prominent landowning families such as the Payne's of Frickley Hall, the Bosville's of Gunthwaite Hall and the Pilkington's of Chevet Hall who still own the surrounding grouse moors to this day.

The food can be enjoyed in either the family area, the main bar or evenings in the Beaters Restaurant. The staff here are very friendly and often go out of their way to make sure you are enjoying yourself, unless you prefer to be having a quiet drink. I missed the evening entertainment, a resident organist, so also missed out on an enjoyable sing-a-long I guess. I should have booked the 'Booze and Snooze' package the hotel offers, and you get breakfast...

The Barn is where you can choose to stay at the Dog and Partridge and is more than a few bales of straw thrown in a corner. It's a conversion of the adjoining 18th century barn to 10 en-suite bedrooms, one of which has full disabled access. The tasteful conversion has kept many of the original features including the arched doorway, circular windows and Queen post roof trusses, which have been left exposed in all the 1st floor bedrooms and staircase.

The Dog and Partridge is today a family run inn and hotel, still offering travellers, walkers and anyone who cares to call in food, warm shelter from the hostile moors and wonderful real ales.

See the Dog and Partridge advert here in the BAR on page 14 and take a look at the website at: www.dogandpartridgeinn.co.uk Buses from Barnsley to the Flouch roundabout are the 20, 23 and 24. Sundays and Bank Holidays from the Waggon and Horses, Langsett catch the 57 (Sheffield Holmfirth service) to the door.



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BAR-fly

Rychlé Nápoju v Praze

Swift Drinks In Prague (continued from page 15)

On the flight over I had picked up a copy of the English language 'Prague Post' and in their leisure section was mentioned a brew pub, Ferdinanda, on Opletavá (a street off the south eastern side of the central square). I checked it out and was lucky to find a spare table near the TV showing the Dutch stuffing the French (in football terms) and worked my way through their beers. I started with their 'light beer' (designated 11° which presumably related to alcohol content) blonde, pleasant enough, seemed similar to Helles' beer in Munich. The similar (11°) strength dark was more flavoursome, quite malty and I presume is a similar style to Budweiser dark lager that you can occasionally get in Barnsley Morrisons. I then tried the 12° lager, not packed with flavour but certainly more hop bitterness than the others. Finally, there was a 13° dark beer that was served in a different glass (0.4ltr rather than 0.5ltr measure, presumably reflecting its greater strength). This was malty, fruity and had a slightly sour (but not 'off') flavour that I have come across in some Belgian beers and 'old' ales. Probably not to everyone's taste. Each beer was a very reasonable £1.20.

Of course food was needed to soak up the beer. I opted (as a starter) for a plate of 'pivni syr', apparently cheese softened in beer, traditionally served (as I had it) with rye bread, chopped onions and sprinkled with paprika and what I thought was ground caraway. The Czechs obviously have a robust approach to food as I never managed a main course.

I imagine there are other brew pubs in the beautiful city of Prague and I was lucky and delighted to have found two within such a short walk (10 minutes each time) of where I was staying. Finally there is an interesting Prague related word which you should know but never experience - defenestration. (Look it up in guides or history books!).

Diarmuid Kerrin

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COUNTRY PUB & HOTEL

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Audrey and Steve Receiving Their 2008 Pub of the Year Award

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PUB OF THE YEAR 2006
SILVER AWARD IN 2008**

Open 12-3 & 6-11; Sat & Sun 11-11

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Rychlé Nápoju v Praze

Swift Drinks In Prague

I was on a brief trip to Prague for work (conference), and was hoping to have the opportunity to try a few beers, especially ones not available in Barnsley. The Czech website mentioned in the CAMRA newspaper What's Brewing is (understandably) in Czech, so looked in some general guide books and found one brewpub near where I was staying, close to the top end of Wenceslas Square.

This was Pivovarský Dům, restaurant and brewery, wooden tables, gleaming copper in one room and a waitress service. Most people were eating but it was fine just to have a drink. The in house brewery offers up to 10 beers, so the choice was great but potentially frustrating, if like myself you had a time limit. Fortunately they anticipate this problem by offering a tasting wheel: a mini 'lazy susan' with holes for 10 x 100ml glasses and a printed circular guide to which beer was which. This litre of varied house brewed beer was more expensive than trying two separate half litres (standard measure) but still was only the equivalent of approximately £3. The printed guide even told you where to start: 'light beer' followed by 'dark beer', followed by their sour-cherry beer and so on. Highlights included their coffee beer (not unlike Wentworth Oatmeal Stout) and their green nettle beer (better than it sounds and a reminder that in medieval times, before hops were in common usage, nettles and other plants were added to flavour and preserve beer). A 'bock' beer was



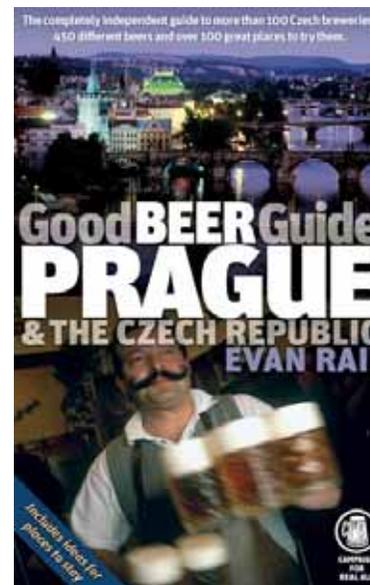
bock' beer was beer of the month. Quality was good, it was a great (if short) experience and I would recommend a more leisurely visit.

I had a chance to walk around Prague city centre later in the evening. In the square the big TV screens and the cheering Czechs reminded me of England's absence from Euro 2008 but it was a great atmosphere and I did not miss the opportunity to visit the Staropramen bar set up in the square, so as not to feel left out.

In the bars I passed walking around the city centre Pilsner Urquell seemed the most common brewery with Staropramen a close second. Some did advertise Budweiser (what we know as Budvar to distinguish it from the American fizzy bland beer) but I was unable to find the 'White Whale' in Old Town, recommended by my sister-in-law (as it had good cheap Budweiser Dark and an outside toilet!) However, her directions were "It's down an old alley next to a puppet shop", which in central Prague narrows things down to about 500 locations.

Prices for beer were incredibly variable, even in the city centre, from approximately 80p per 0.5 litre up to a staggering £5 per 0.5 litre in the main old square.

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This unique volume features a comprehensive portfolio of the best beer bars and pubs in the capital city of Prague, now a major tourist destination visited by over 12 million people each year. Only £2.99 from CAMRA www.camra.org.uk/shop/ or 01226 763201