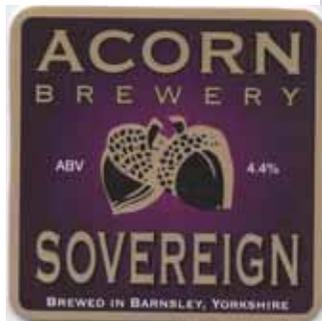
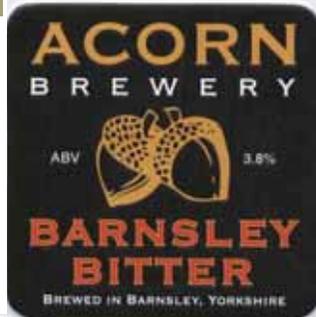
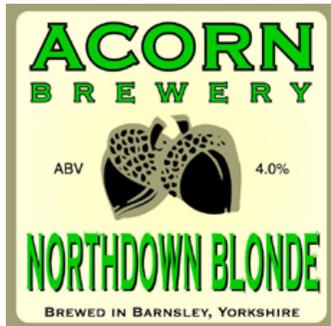


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Newsletter From The Barnsley Branch Of The Campaign For Real Ale.



CAMPAIGN FOR REAL ALE

# THE BAR FREE

Barnsley Ale Report

October

November 2008

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



**CAMRA LocAle** - the new accreditation scheme to promote pubs that sell locally-brewed real ale, reducing the number of 'beer miles' and supporting your local breweries

## Launches In Barnsley In November 2008

### What is CAMRA LocAle?

CAMRA LocAle is a new initiative that promotes pubs stocking locally brewed real ale. The scheme builds on a growing consumer demand for quality local produce and an increased awareness of 'green' issues.

The CAMRA LocAle scheme was created in 2007 by CAMRA's Nottingham branch which wanted to help support the tradition of brewing within Nottinghamshire, and will be launched in Barnsley in November 2008. Other areas involved in Yorkshire are Sheffield, York and Keighley.

### Everyone benefits from local pubs stocking locally-brewed real ale...

- **Public houses** as stocking local real ales can increase pub visits
- **Consumers** who enjoy greater beer choice and diversity
- **Local brewers** who gain from increased sales
- **The local economy** because more money is spent and retained locally
- **The environment** due to fewer 'beer miles' resulting in less road congestion and pollution
- **Tourism** due to an increased sense of local identity and pride - let's celebrate what makes our locality different.

### INSIDE THE "AWARD WINNING" BAR

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Hannah At The Hob	7	Trip to Spire Brewery	18
Champion Away Ales	9	"Ooh Betty!"	25
Pub Design Awards	11	Social Events	27

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

# The Moulders Arms



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 Tue to Thur - 4pm to 1am  
 Fri - 3pm to 1am  
 Sat - 12noon to 1am  
 Sun - 12noon to 5pm & 7pm to 1am



# SOCIAL EVENTS CALENDAR

Contact details on page 26

## Wednesday 1st Oct

Survey social of Worsbrough Common. Starting at the Silkstone, Park Road at 7.45pm.

## Wednesday 8th October

LocAle meeting at the Mill of the Black Monks, Cundy Cross. Meeting starts at 8pm so catch the 32 bus at 7.15pm.

## Thursday 16th October

Charity Race Night at Market Hotel, Elsecar. We aim to get the first race going at 8pm so please be early. Horses and race sponsorship available before the night so please get in touch. Catch the 66 bus from Barnsley at 6.35pm or the train at 7.26pm.

## Friday 24th October

Pub of the Season Presentation the Station Inn, Darfield. The presentation will be made at about 9pm. Page 3 for more information.

## Saturday 25th October

Keighley and Worth Valley Real Ale Festival. Catch the 9.35am train from Barnsley. A day travel ticket on the K&WV railway gives you free admission to the festival and unlimited travel on the trains.

## Tuesday 28th October

Branch meeting and social at the Moulders Arms, Summer Street, off Summer Lane, Barnsley. Meeting starts at 8pm.

## Saturday 8th November

Charity Bonfire night at Margaret's, This popular event will this year raise money for our charity, the Samaritans. A donation of (£5 per head) for food will be taken. NOTE: THAT ALL THE MONEY WILL GO TO CHARITY. You must book a place as there will only be a SMALL limited number permitted.

## Wednesday 12th November

Survey social of Ardsley and Stairfoot. Starting at the Pheasant, Doncaster Road at 7.40pm. Catch the X19 at 7.25pm.

## Saturday 15th November

Annual Beer and Curry trip to Bradford. Depart from the Joseph Bramah, Market Hill, Barnsley at 6pm. Return from Bradford 11.30pm. Book early for this one or you will be disappointed.

## Tuesday 18th November

The BAR distribution social. Pick up your December/January copies from the George and Dragon, Summer Lane, Barnsley from 8pm.

## Thursday 20th November

Tasting panel meeting and social at the Station Inn, Darfield. Catch the X19 at 7.25pm for an 8pm start. Tasting cards will be available.

## Tuesday 25th November

Branch meeting and social at the Horseshoe, Wombwell. Meeting starts at 8pm

For anyone who may not know, there is no Barnsley Beer Festival this year. See our website for more information.

Watch out for timetable changes, they happen far too frequently and usually affect one or two printed times above. Sorry if there are any errors but it is hard to plan bus times when they change so frequently, and as I was trying to get information, the SYPTE website was not working.

Call Traveline on 01709 515151 before setting off out.

*Margaret Croft*



Barnsley Interchange

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.

The BAR is printed in English only. A PDF format is available at [www.barnsleycamra.org.uk](http://www.barnsleycamra.org.uk) this can be translated into other languages. Software to make the translation is not provided by CAMRA Ltd or the editor.

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## GEORGE & DRAGON

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WE ARE IN THE 2009  
 GOOD BEER GUIDE



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THE CAMPAIGN FOR REAL ALE



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**CEMETERY PARK**

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Thursday 5pm to 11pm - £2 - CAMRA Free

Friday 12pm to 11pm - £2, £3 after 5pm - CAMRA Free, £2 after 5pm

Saturday 12pm to 11pm - £3 - CAMRA Free

Buses to the Festival are the 3, 4 and 22

Thursday Evening - POKE

Friday Evening - TREEBEARD

Saturday Lunch - Quiz, Morris Dancers

Saturday Evening - LAUGHING GRAYVY

# BRANCH OFFICERS COPY DEADLINE

## Branch Chair

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S72 8DZ

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pubsofficer@barnsleycamra.org.uk

## Festival coordinator plus Acorn and Oakwell Breweries Liaison Officer

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01226 243876  
beerfestival@barnsleycamra.org.uk

The deadline for news, articles and adverts to be considered for publication is **Friday 31st October 2008**. These should be sent to Nigel Croft at the address on the left.

Barnsley CAMRA is Looking for a New Editor for its Newsletter.

(Currently Bimonthly Averaging 28 Pages A5)

The BAR  
(you're reading it)

- **No Experience Required**
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- **Support from Past Editors**
- **Flexible Hours**
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www.camra.org.uk

# Autumn Pub Of The Season The Station Inn - Darfield

This year's autumn pub of the season award goes to the Station Inn at Darfield. The pub had been closed for a long period of time, during which it was threatened with demolition. Then along came Rodger and Kris Smith who sympathetically restored the pub back into a traditional village local. To accompany the traditional local theme the pub's bar was also graced with eight hand pumps dispensing ever changing guest ales from national and local micro breweries. The ales are served in oversized glasses and are always in great condition. One of the regular real ales on offer is Oakwell brewery's Barnsley Bitter one of the few pubs in the area to offer the brew. The pub has a great friendly atmosphere with a wide ranging clientele mix. Children are made extremely welcome. As well as refurbishing the pub the outside beer garden and smoking area have also had a makeover. It was these factors that impressed the CAMRA judges. The pub gained high marks and praise from all the judges.

The pub has been open now for a few months and in that time Rodger and Kris have made a few changes. The pub now offers good value meals, and a traditional Sunday lunch. In the next few weeks they'll be unveiling their new full evening menu which I'm sure will be a great success. The Sunday lunch has proved very popular and booking is advised. Another change is the introduction of a quiz night on Tuesdays which again has proved extremely popular with the locals. Over the next few months forthcoming events planned are a Halloween party and a regular weekly music night. In the near future they would also like to offer draught real cider. On hearing the news Rodger and Kris were elated. 'It's great news! At last we're

getting some recognition for our hard work, and winning pub of the season has come as a big surprise. The real ales and the bottled beers are all selling well and we're really pleased with how things are going.'

Barnsley CAMRA will be holding a presentation evening on Friday 24<sup>th</sup> October at around 9 pm. On the current form I'm sure this will be the first of many awards for the Station, well done!

*Phil & Annette Gregg*





The Commercial dates back to 1890 and the present licensees Paul & Kate have managed to keep the pub in the CAMRA Good Beer Guide for 10 years. The central bar serves a no smoking snug, a games room/public bar and a comfortable lounge. The pub offers Wentworth Brewery beers and a further 4 guest beers. Food is available (lunch and evenings) from the menu or the day's specials board. Two popular beer festivals are held in the pub each year, May/June and November.

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

Open Times Ae:-  
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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 distant run,  
Yours is the Earth and  
everything that's in it  
Food, which is more,  
you'll be a man, my son.*

Rudyard Kipling

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about you are losing theirs  
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thornbridge **KIPLING**  
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## CHAMPIONS TABLE

### BARNSELY CAMRA AWARD WINNERS

#### The Station Inn

Darfield

Autumn Pub of the Season 2008

#### Keel Inn

Canal St, Barnsley

Summer Pub of the Season 2008

#### Shaw Lane Sports Club

Shaw Lane, Barnsley  
Club of the Year 2008

#### The Market

Elsecar  
Pub of the Year 2008

#### The Gatehouse

Barnsley  
Spring 2008 Pub of the Season

#### The Huntsman

Thurlstone  
Winter 2007/08 Pub of the Season

#### Tim and Anna

The Fitzwilliam Arms, Elsecar  
Commitment to Real Ale Award

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

## Our Advertisers at a Glance

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Ring O'Bells - Silkstone - Page 4  
The Station Inn - Darfield - Page 10  
The Moulders Arms - Barnsley - Page 2  
Acorn Brewery - Wombwell - Back Cover  
Crown and Anchor - Barugh Green - Page 8  
Thornbridge Brewery - Derbyshire - Page 4  
The Devonshire Cat - Sheffield - Page 12  
The George and Dragon - Barnsley - Page 2  
The Commercial - Chapeltown - Page 4  
Dog and Partridge - Flouch - Page 14  
Kelham Island Tavern - Sheffield - Page 18  
The Crown Inn - Elsecar - Page 16

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# RING O'BELLS Silkstone

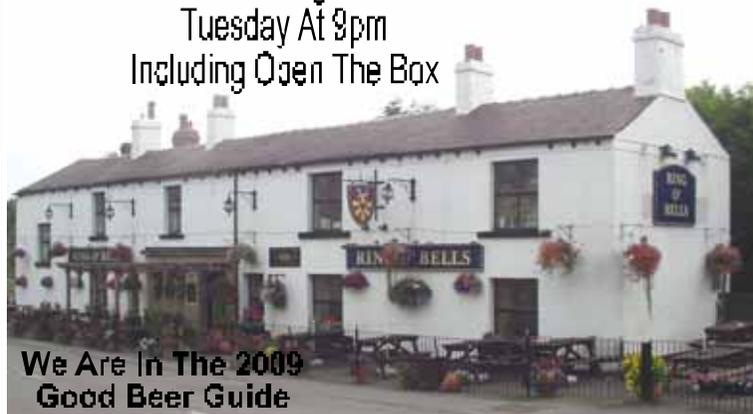
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We Are In The 2009  
Good Beer Guide

# “Ooh Betty!”



This year the Gregg's made our annual pilgrimage to the South West for our annual holiday to not so sunny Cornwall. Whilst on holiday I like to sample some of the Cornish delights notably the cracking real ales. We've been taking our main holiday in Cornwall for the last 6 years and over that time I noticed a massive increase in the number of small micro breweries and the numbers of quality real ales they produce. This year was no exception.

On one of the many rainy days we decided to have a run out to the Blissland Inn nr Bodmin. This pub won the prestigious National Pub of The Year 2001. It was here I stumbled upon The Coastal brewery and their silver SIBA award winning brew Golden Sands. This 5.8% ABV strong golden ale was full bodied with a citrus hoppy finish, and very drinkable. The pub offered 6 real ales and cider and I'm sure the pub will only go on to earn further awards. It's well worth a visit!

In my opinion the finest brewery in Cornwall has to be Skinners. Their ales are always in cracking form. This year saw a new brew, Cornish Blonde at 5% ABV. Using British and American hops they've produced a delicious easy drinking wheat beer perfect for summer. Skinner's also donate some of the profit from the beer to another group close to my heart 'Surfers Against Sewage,' a group campaigning for clean, safe recreational water for everyone, hear hear! So popular was the Blonde that Old Abion in Crantock (The nearest GBG pub to where we were staying) they were struggling to keep up with demand! Whilst visiting Truro, I called in at Skinners Brewery where I browsed round the brewery shop and the wealth of bottled beers and merchandise. I also got the chance to sample some of the beers in the brewery bar which has to be the most impressive brewery bar I've seen. Unfortunately as we were accompanied by the 'little un's' we were unable to take the brewery tour. It was then that I was told that Skinners had just won a Gold and Bronze at this year's GBBF. The brewery won Gold in the Bitters Class for Betty Stoggs Bitter and a Bronze award with Cornish Knockers. Needless to say all the staff was delighted with the news.



The tale of Betty Stoggs goes as follows:

'Betty Stoggs was a native of West Cornwall. She was unkempt and lazy, could never mend her stockings, couldn't knit or cook and liked a drop of ale. Her child was taken from her by the "small people" washed in the morning dew and returned. The shock of which turned Betty into a reformed character. Sort of!!'

And as for Cornish Knockers these were known as the Tin Mine Fairies. They lived down the mines and used to guide the miners to the rich veins of tin with their knocking. It is said that the miners would throw the left over crusts from their Cornish pasties into the mine to keep on the right side

of the Knockers. Due to the demise of mining over the years in Cornwall the Knockers have had to find another way to earn their crusts and have come above ground, in disguise, to help with the brewing of the Skinners ales.



So armed with a wealth of take home bottles we unfortunately had to make our way back home back up north but with a new Travelodge due to open shortly I'm sure it won't be for long.

Phil Gregg  
Pubs and Clubs Officer  
Barnsley CAMRA

# Pub, Club

**The Mill of the Black Monk**, Cundy Cross is now stocking two Acorn ales on a permanent basis and the brewery and pub are planning to develop their relationship over the coming months. The **Abbeydale Black Monk Bitter** which is a dark malty ale is still a permanent house beer at the pub. The **Hope Inn**, Cundy Cross has re-opened after a major refurbishment, unfortunately no real ales. The **Priory Arms** has also removed its real ale.

**The Old Hall**, Great Houghton has re-opened and is serving two real ales Marstons Pedigree and Jennings Cumberland Ale.

**The Friendship** at Gawber is closed but the **Yorkshire Lass** has been named back to the **New Inn**.

**Tom Treddlehoyle**, Pogmoor has stopped selling its guest beer, and now offers John Smiths Cask and Tetley Cask.

**The Woolley** at Woolley is offering serving Taylor Landlord, this pub may well see new life

as the village of Woolley grows.

**The Gatehouse**, Barnsley has got temporary managers, the pub has been offering six real ales but on the day of Barnsley Vs Derby this was quickly reduced to none, with no beer for the evening drinkers! **The White Bear**, Barnsley has new owners, the pub still offers Acorn Barnsley Gold, though the second pump seems to have been made redundant.

Due to the closure of Cains Brewery in Liverpool, the **Last Orders** at Wombwell has closed.

**The Morning Star**, Dobie St, Barnsley has been closed and boarded up.

**The Huntsman**, Thurlstone has applied for a license to offer the pub for the use of civil weddings.

**The Pinfold Hotel** in Cudworth, is going under new management. The new licensee will be a Cudworth couple, Sean Banks and Janice Lavrack. Both of their families are well known in Cudworth. We wish them the very best of luck.

*Nigel Croft*

# & Brewery News

## Acorn Brewery - Wombwell

The brewery continues to enable drinkers to educate their palate by producing an IPA at 5% which features a different hop variety each month. In the pubs in September there was the 9th in the series of American hopped ales featuring Willamette hops, out for October is the Centennial variety with Ahtanum and Nuggett for November and December respectfully.

The seasonal beer for October is Kashmir which is a 4.7% dark malty premium ale. No doubt some readers will be pleased to hear that with the onset of darker nights the 6% Imperial Russian Stout Gorklavka is once again available. And following positive feedback from the special Yorkshire Day brew - Yorkshire Pride, we have decided to bring out the beer as



a permanent to our portfolio, this is now available.

The brewery was once again a finalist at Great British Beer Festival with Barnsley Bitter for the third year running. The highlight was picking up a silver in 2006.

Trade continues to develop well with yet another batch of casks acquired to meet the growing demand for the brewery's ales.

## Clarks - Wakefield

Three new beers from the Cudworth brewer, Paul Senior at H.B. Clarks. In October it's the Libra beer from the Zodiac collection, In The Balance, this 3.8% abv beer is a light golden coloured ale with a hoppy aroma. For November it's the Scorpio beer and Sting In The Tail, a 4.2% abv low strength IPA which is fruity but has a dry finish. The new seasonal beer came out in September and is Henry's Harvest Special, a brown 4.4% abv beer which is well balanced with a subtle hoppy finish.

*Nigel Croft*





# BBQ - Thank You

## Barnsley Trading Standards.

Not satisfied with the amount of beer in your glass? Ask for it topped up. Still not satisfied?

Contact Barnsley Trading Standards on 772532 And write to your MP.



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



August Bank Holiday, Barnsley CAMRA held its first Charity BBQ event, and due to wonderful weather, (not burnt) burgers, a terrific tombola and a raffle, the branch

raised £245 for the Barnsley Samaritans on the day. The branch would also like to thank two of our branch members who donated £250 to the charity on the day making the whole days event raise £495.

Thanks also go to Margaret Croft, Les Key, and Lynette Mace as well as others who gave their time to make the day's events work. Also to Dave and the team at the Market, Dave says the Acorn Baking Blond only lasted four hours!



### 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 93,000 (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 dispersed, 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)**



# SAY YES TO A FULL PINT

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

Is your pint short? Then ask for a top up. Still short? See page 22 Page 22

# Hannah At The Hob

BY Hannah Lucas

Summer has passed us by and it is now time to think about dark evenings, harvest festival and bonfire night, all good reasons to relax with a beer. Have any of you noticed the extra information on beer labels, the hop and barley varieties. Bottled beer seems to be going the same way that wine did a decade or so ago when the grape type began to be specified. Can any one remember the days of cheap, rough Australian wine like Kanga Rouge and Kanga Blanc? No grape type mentioned here. But it was not long before the vineyards of the Hunter Valley began to supply British supermarkets with good quality wine using named grapes such as Shiraz. Interestingly both grapes and hops grow on plants which are known as vines.

## Hops

The hop seems to be a very English plant because it contributes so much to our way of life. I am thinking about the landscape of the hop fields, the architecture of the oast house, herbal medicine, recipes, folklore and of course our language with general words such as hop picker and specific terms such as bines or stems and bags or pokes.

The hop flower is used to flavour beer and it works out at about 1 dried flower per pint and different varieties give beer different characteristics. Wold Top Brewery, *Keeper's Light*, use Cascade and Northdown hops to give a citrusy flavour while Thornbridge Brewery's newish brew, *Jaipur Kent*, has the English varieties Target, Pioneer and Fuggles. The original *Jaipur* is made from American hops. Another Thornbridge beer, *Hop Shock*, has a very strong hop flavour from the varieties Amarillo, Chinook and Willamette. Barnsley's Acorn Brewery are also using American varieties of hops in their series of IPAs. As with wine, different beers go with different foods and The Fat Cat (Sheffield) has started to offer beer and food events. [www.fatcat.co.uk](http://www.fatcat.co.uk)

If you traveled through Kent this summer you may have seen the distinctive conical oast houses although many are homes rather than hop kilns. Ale is hop free but beer is made with hops, these were introduced from the Low Countries around 1400.

London soon developed a beer brewing tradition and Kent had ideal soil for growing hops, and plenty of wood for the charcoal used in the kilns. The main hop growing counties were Kent, Surrey, Hampshire, Hertfordshire, and Worcestershire and hop market was set up at Little Eastcheap in London to feed the city's breweries.



Commercial breweries replaced inn brewing almost entirely by 1700, and by 1840 there were over 50,000 separate breweries in Britain however, just 40 years later that number had dropped by half. The turn of the 20th century saw only 3,000 breweries left. Today that number has dropped to a few big brewers and many mini breweries.

One of the most famous of the hop farms was owned by Whitbread. It was 300 acres in size and employed 5,000 hop pickers. Hop picking became a working holiday for many eastenders and the annual number rose to 80,000 until mechanisation in 1934.

There are usually 3 rooms in an oast; the kiln (oven), the drying room, and the cooling room. The hops were dried in the drying room located above the kiln, then dragged into the cooling room, before being pressed or baled into pockets for transport to the breweries. The conical roof creates a good draught for the fire. The odd projections at the peak of the roof are cowls which can be pivoted to create the right airflow or the kiln fire. But by 1830 the cowls were obsolete, replaced by electric fans.

Although most hops are now imported the oast house remains a symbol of Britain's heritage. So the next time you have a pint of beer, take a moment to appreciate the years of history behind that drink. Cheers!

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 O O G M H N Z X L H Y Z Q T L Z R G N L  
 R H R L Y D K C D V D F J V H D N X O R  
 T T C T A C E R I H S N O V E D E H T D  
 N R E V A T D N A L S I M A H L E K Z V

## PRIZE WORDSEARCH.

Our winner of four free pints from last month is Dave Devonport of Gawber, Dave will be drinking his four pints in the George and Dragon, Summer Lane, Barnsley.

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, 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 31st October 2008.**

The winner will be the first correct answer drawn from the entries. Draw to be made 1st November 2008. One entry per person only. Good Luck!

## PUBLICANS

SUDOKU X rules are extremely easy: Fill all empty squares so that the letters from the word PUBLICANS appear once in each row, column diagonals (X) and 3x3 box.

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# RECYCLE THE BAR

## Barnsley Pub Guide

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



Finding real ale in Barnsley has just got easier. Barnsley CAMRA has now launched its long awaited Barnsley On-line Pub Guide.

If you are after a real ale pub that serves *Lunchtime Food* and has *Wheelchair Access* then fill this in on your search, if you are after a pub that offers a *Guest Beer* and an *Outside Area* then the On-Line Guide will find them.

So find a different pub to try Acorn Beers or look for Abbeydale beers.

The guide has full public transport service numbers and lets you know if it's near a train station.

Find the Barnsley Guide at:  
[www.barnsleycamra.org.uk/pubguide](http://www.barnsleycamra.org.uk/pubguide)

## CAMRA Pub Survey of Wombwell From February to April 2008

<<<  
**George Hotel** - John Smiths Cask  
 This small busy local offered us beer in good condition. The pub had a good clientele mix. A great local community pub.  
**Prince of Wales Hotel** - John Smiths Cask  
 Yet another busy community pub with a good clientele mix. The pub like the others in the area offered John Smith's Cask and was in ok condition. The pub is on the main Wombwell circuit and this probably reflected in the tired looking interior.  
**Barley Sheaf** - Tetley's Cask  
 A large two roomed pub on the fringe of the large Aldham House estate. The pub although quiet

was very friendly and offered the CAMRA stalwarts a refreshing change in beer choice.  
**Periwinkle** - No cask ales  
 Probably the most run down pub we had surveyed this year. It's easy to see why since the survey the pub has been put up for sale (de-licensed) paving the way for development. If only the owners took a look at other pubs in the locality.  
**The Ash Inn** - Black Sheep Bitter, Speckled Hen  
 This recently refurbished and impressive gastro pub has always had a reputation as being a quality pub. With what we saw on our survey this looks set to continue. The guest beers on offer were in great condition although pricey. The pub was very comfortable and a nice place to be.

*Phil Gregg*



## CHAMPION AWAY ALES

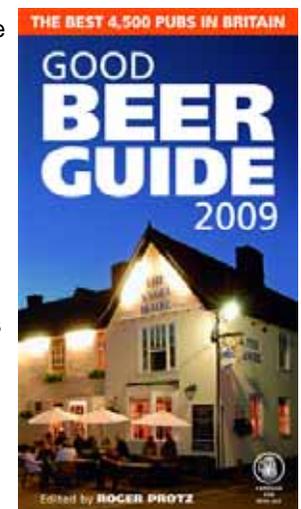
Unfortunately a poor start to Barnsley FC's season – as I write three league losses and one league cup game lost. Let's concentrate on the FA Cup – we're good at that! However still plenty of matches to play and five more away games in this issue, using our trusty 2008 Good Beer guide to lead us to the very best real ales:-

**Saturday 18<sup>th</sup> October: Crystal Palace**  
 A late kick off (5.20pm) – courtesy of Sky TV – for this fixture against the Eagles of South London. Croydon's seven Good Beer Guide choices are mostly in the town centre about two miles from Selhurst Park and this evening we'll choose the aptly named **Spreadeagle**, 39 High Street. A smart town centre pub, sympathetically converted by Fuller's from former bank premises into one of its Ale and Pie houses. It sells the full range of Fuller's ales as well as occasional guest beers. There is a large function room with its own bar plus a large screen TV for sports events upstairs. Situated close to the historic Surrey Street market, local history prints adorn the walls. Canopies and chairs will be provided for smokers by the town hall entrance. Immaculate toilets are in the old bank vaults. Open 11am to midnight Saturdays. Tel: (020) 8781 1134 Rail Station: East/West Croydon Tram Station: George Street Tramlink

With Laurence Mace

**Tuesday 28<sup>th</sup> October: Doncaster**  
 Of the six Good Beer Guide entries we already featured the Plough in a previous Away Ale so today we'll opt for a fresh choice: the **Mason's Arms**, 22 Market Place. This atmospheric old alehouse is close to Doncaster's historic Corn Exchange building. A corridor leading to back rooms opens out around a bar counter to form a small but interesting drinking lobby. Local Morris dancers often limber up here with a few pints of Taylor Landlord, Tetley Bitter and a gust beer are the other ales. Beware of annoying the pubs' friendly clientele by switching on the barley used TV in the former smoke room. One regular has recently introduced a pub game for such occasions called 'tossing the telly'. Open 10.30am to 11pm Tuesdays. Tel: (01302) 340 848

**Saturday 1<sup>st</sup> November: Charlton**  
 No entries for Charlton in this year's Good Beer Guide, so we'll stay on the train for two more stops and alight at Woolwich Arsenal station for the **Prince Albert (Rose's Free House)**, at 49 Hare Street, only a mile and half back to The Valley. A fine old London free house, this pub serves a constantly changing range of up to six real ales as well as a selection of Belgian beers. A large collection of pub memorabilia adorns the walls and bar. The lunchtime rolls are, to say the least, 'well filled' and inexpensive. The pub hosts events for special-interest groups such as steam railway enthusiasts, and actively participates in many CAMRA events, including Community Pubs Week and Mild Month. Open: 11am to 11pm Saturdays. Tel: (020) 8854 1538



## "The Samaritans" SAMARITANS - ORDINARY PEOPLE DOING EXTRA-ORDINARY THINGS

(Barnsley Branch) 77 Pitt St. Barnsley.

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

Today this is a long way from the truth. Would you believe that only a small percentage of calls are from suicidal people? The vast majority are from individuals faced with problems and dilemmas which at one time or other are beyond their control. Marital difficulties, loneliness, money worries, health problems, addiction, business pressures and depression are just some of the issues facing our callers.

Our volunteers in Barnsley have been listening to such problems for over thirty-three years, day and night three hundred and sixty five days a year.

**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 BARNSELY 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

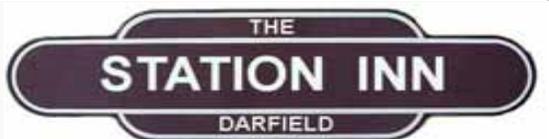
**CALL SAMARITANS: (01226) 202222**

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

**We Have Raised Over  
£700 So Far This Year**

## FREE HOUSE

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



### Pub Opening Hours:

Monday 5 till 11.30  
Tue to Sat 12 till 2.30 and 5 till 11.30  
Sunday 12 till 11.30

### Now Serving Food In Our Designated Dining Area

#### Full menu available

Tues to Thurs 5 till 8; Fri 5 till 8.30 and Sat 5 till 7

Changing daily specials, plus **two for £8.45** on selected meals.

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

Additional starters and sweets available

#### Lunchtime Opening:

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

Canopied Smoking Area - Large Family Beer Garden - Large Car Park

Available for private functions

The Station Inn, 128 Doncaster Road, Darfield, S73 9JA

Tel (01226) 752096 - [www.thestationinn.org](http://www.thestationinn.org)

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

## Champion Away Ales

### Saturday 22<sup>nd</sup> November: Preston

This year's Good Beer Guide gives nine excellent real ale outlets to peruse. Finney's Sports Bar was last season's choice so out of the other eight we'll go for the **Bitter Suite**, 50 Flyde Road. This single-room bar was converted from a keg-only club less than two years ago in the hands of a landlady with 17 years experience at another Good Beer Guide entry in town. It is completely free of tie and the five guest beers from micro-breweries change almost hourly. The one permanent ale, Goose Eye Bronte Bitter, is badged as Bitter Suite. The entrance is at the side of the Mad Ferret bar. Singer's night is Wednesday, and live music is played in the upstairs function room which serves real ale. Although surrounded by University buildings, it is not primarily a student bar. Open: Noon to midnight Saturdays. Tel: (01772) 827 007 Website: [bittersuitepreston.co.uk](http://bittersuitepreston.co.uk)

### Saturday 29<sup>th</sup> November: Nottingham Forest

A brand new Away Ale stadium and with Nottingham's excellent real ale ethos we're going to be spoilt for choice as there are nine entries alone in the Nottingham: Central section of this year's Good Beer Guide. Going with probably the best known for its real ale we'll feature the **Vat and Fiddle**, 12-14 Queen's Bridge Road. Deservedly popular and friendly, the Vat has a well-earned reputation as a genuine drinkers' pub. The Castle Rock brewery tap, it serves four of its beers plus six guests, always including a mild. A traditional cider and perry are also usually available. A choice of over 65 whiskies is on display together with 10 flavoured Polish vodkas and a selection of foreign bottled beers. A proposed extension will add additional rooms, incorporating a viewing area into the brewery. Open 11am to midnight Saturdays. Tel: (0115) 985 0611 Nearest tram stop is Station Street.

**The New 2009 Good Beer Guide Is Out Now.** [www.camra.org.uk/shop](http://www.camra.org.uk/shop)

## CAMRA Pub Survey of Wombwell From February to April 2008

### Part one 6<sup>th</sup> February 2008

#### Low Valley Arms - Camerons Strongam

The pub had recently reopened after being damaged with the July floods of 2007 and now has an open plan layout. The cask ale sadly was found to be of poor quality and after a swift pint we moved on.



#### Thawleys - No cask ales

Again damaged in the July floods. The pub in the past has offered Cask ales. Conversation with the landlady found out that they had been offering Theakstons Old Peculiar recently but due to poor sales had removed it from sale. She did however say that the pub was hoping to do more food trade and the extra trade would hopefully allow them to sell Cask ale so fingers crossed. [Maybe of a lower abv for session drinking, ED]

#### The Railway - No cask ales

Apart from the England match the main topic of conversation on the evening was The Railway pub. The landlord had recently applied to convert the pub into bed sits and CAMRA had opposed the plans. The pub was the busiest of the evening with a great age mix. The pub sadly is Keg only which is a pity as such a community pub would be a fantastic place for cask ale.

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### The Anglers Rest - No cask ale

A small Keg pub that has little to offer the discerning drinker. The pub was quiet with just a handful of drinkers. After a swift half of Guinness we moved on.

### The Last Orders - No cask ales

On entering the pub we discovered that it had been recently taken over by Liverpool brewer Cain's. Sadly keg only the pub did however offer two Cain's bottled beers and keg mild. After a conversation with the barmaid and the landlord we had a swift half and left. In August Cain's Brewery went into receivership and the pub is closed.

### Locky's Bar - No cask ales

Nitro keg and bottle only town centre style bar popular with younger drinkers. The pub has a loud music policy and is notably rowdy.

### Squires Bar - No cask ales

On entering the pub we found it to be keg only. This was a surprise as it's owned by FGL who own other outlets in the borough most of which offer cask ale. We decided to have half of Guinness but were then told it was off and would we like half a smooth instead. On hearing this we said no thanks and left without having a drink.

### Horseshoe - Guest Beers

We then finished the night at the Horseshoe, busy but quiet. This made a great place for a chat and a lovely pint of Old Moor Porter, Heaven!

### Part two 5<sup>th</sup> March 2008

#### Alma Inn - No cask ales

A large open plan layout. The pub used to offer John Smiths cask, due to apparently poor sales this was removed.

[www.barnsley.camra.org.uk](http://www.barnsley.camra.org.uk)

**The Old Moor Tavern - Black Sheep, John Smiths Cask**  
The pub had recently had a change in ownership. Both of which were in average condition.

The pub has for years been known for its food but it seems a shame that the drinking space is so limited compared with other pubs in the area.

### The Meadows - Taylor Landlord

Family pubs aren't thought of as quality cask ale outlets, but on our visit we found beer to be in excellent condition. Members commented on the quality of the beer and how surprised they were.

### The Junction Inn - Theakstons

Black Bull, John Smiths Cask  
One of the many FGL pubs the Junction Inn is under the management of a past CAMRA award winner Brad. A clean and friendly and busy pub.

### Part three 2<sup>nd</sup> April 2008

#### King George - No cask ales

The first pub on our survey and not a great start! The pub has an open plan layout. It used to offer cask ale sadly this has been removed. The interior has also been altered but fortunately some of the original tiles still remain.

#### Royal Oak - John Smith's Cask

John Smith's was in good condition and good value. Large pub with three bar areas



#### KG's Sports and Social Club - No cask ales

Typical sports and social club, big screen T.V and keg only.

>>>

# Trip To Spire Brewery

It's always good to visit another brewery, especially so when it's an award winner like Spire Brewery. Finding the brewery can be a problem at times as the newer ones tend to be small and often tucked away out of sight. I'd expected the Spire Brewery to be in Chesterfield itself but in fact it's a few miles away in Stavaley. Spire has a secret weapon however, Super Jim. Jim is an old friend of Barnsley Branch and was determined to get us safely to the brewery, meeting us at the railway station, putting us on the correct bus and meeting us at the other end and shepherding us safely into the brewery door.

There we met head man Dave McLaren for a history of the brewery and some excellent hospitality. Ranked along the bar was a very fine range of Spire Brewery's finest, starting with a very tasty 3.9% ABV session bitter called Overture. Well named for a start to the tasting and there is a musical theme to Dave's beer naming which continued with a 4.5% Golden Bitter named Land of Hop & Glory. I'd have been happy to stay with either of the first two beers but the 4.3% Mild named Dark Side of the Moon was winking at me from the next pump. Beautifully smooth and tasty.

Already feeling well and truly spoilt for choice, it was time for Sovereign IPA at 5.2%, a good traditional gravity for a classic beer style and Sovereign lived up to the tradition.. I'm not sure if there is a musical connection but I wouldn't be surprised. Dave's musical knowledge is obviously more extensive than mine.

Could things get any better? Standing proudly at the end of the bar was Sergeant Pepper Stout at 5.5%. Another award winner for Spire, this time at the CAMRA National Winter Ales Festival, I reckon it must be unique in having black pepper added to the brew. At first sip there is a slight warming aftertaste of pepper. Subtle and quite delightful, the hint of pepper is a treat with each sip.

Also at the brewery was an interesting bunch of brewers from the West Midlands and between us we had a superb visit. Just when we thought it was getting time to make a move, Super Jim took us to the brewery tap a few miles away – The Britannia. Cracking pub.

Eventually Jim guided us back into Chesterfield and a tippie or two before the train back home. Many thanks to Jim for looking after us so well and to Dave for the fine hospitality. The Sergeant Pepper stout wasn't the only thing about the day to leave a warm glow. Great day out.

*Colin Wilson*

# Pub Design Awards

The Campaign for Real Ale (CAMRA) holds annual Pub Design Awards, which celebrate the very best in vision, imagination and restraint in Britain's pubs.

Announcing the most recent awards, Pub Design Award judge, architectural historian and writer Steven Parissien said: "The pub is at the hub of our way of life. And much of the pub's importance derives from its architectural form. Pubs depend not just on their beer, their food, or their landlord for their success, but on how they look, both inside and out. Pub design is an element that can make or break a pub - and can, in turn, either enhance or injure its local community. And it is this element that the Pub Design Awards aims to celebrate and publicise. Thankfully 2007-8 has been an exceptionally earl for pub role-model for the future."

The winner of two awards, the Refurbishment Award and CAMRA / English Heritage Conservation Award, is The Weaver Hotel, South Parade, Weston Point, Runcorn, Cheshire, which is an Oakwell Brewery house.

The judges said: "Carefully conserved by Maddocks Design Partnership of Altrincham for Barnsley's Oakwell Brewery, this jaunty former commercial hotel and bar has been through decades of neglect and decline, but has now been restored to something like its Edwardian glory."

"Internal archaeology revealed the original room plan, which was faithfully reproduced 'Period' light fittings have been installed; genuinely Edwardian paint colours - and, encouragingly, even wood graining - applied; superlative stained glass windows restored; dado tiling and the old column radiators repaired; a new but harmonious bar counter inserted; the original ceilings uncovered; the double-leaf front doors retained, and copied for the former off-sales entrance; and real fires reintroduced. Outside, the brickwork and stone dressings have been sensitively reapointed, and the roof appropriately re-slated."

"A pub that just two years ago seemed not long for this world has been rescued and rejuvenated. Altogether a highly impressive job, worthy of two awards - and of the notice of pub owners across the UK. Here's a fine example of what can be done to reinvigorate a pub and its surrounding community, using relatively meagre resources but a lot of common sense and well-placed enthusiasm."

Congratulations to Oakwell Brewery on winning the awards and for setting an example of how to rejuvenate a pub. With the high number of pub closures locally our pub owners should follow Oakwell's lead.

The Weaver Hotel - Winner of the Pub Design Award 2007.



**KELHAM ISLAND TAVERN**  
68 Russell Street, Sheffield, S3 8RW  
Tel: 0114 275 2419  
Open Daily from 12 noon

**Yorkshire CAMRA Pub of the Year 2004 and 2007 and Sheffield CAMRA Pub of the Year 2004, 05, 06, 07 and 2008 Meeting and Beating Expectations**

**11 Real Ales always available including Mild and Stouts/Porter plus Traditional Cider**

**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**

**Folk Night Every Sunday**

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

**Disabled Access and Facilities**



# 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*

 12 Real Ales on at All Times:  
 - 7 Guest Ales  
 - 5 Permanent - The Devonshire Cat Best Bitter, Caledonian Deuchars IPA, 2 Abbeydale beers and Theakstons Old Peculier.

 12 Continental Draught Beers:  
 - Including Erdinger, St Louis Kreik, Fruiti, Leffe, Paulaner, Amstel and Warsteiner and a guest Belgian Beer. We are now the only pub in Sheffield to sell Paulaner Wheat Beer on Draught!

 100+ Bottled Beers from Around the World:  
 - Belgium, Germany, Czech Republic, Britain, USA, Austria, Australia, Corsica, China, Indonesia, Italy, Kenya, Mexico, Sri Lanka and Thailand.

 Traditional Cider Straight from the Barrel:  
 - 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](http://www.devonshirecat.co.uk)  0114 279 6700

## Greener On The Other Side



**Biere Blonde au Muscat de Frontignan**, 5.5% ABV (15mls of this 15% sweet wine in every bottle of the beer). Dark straw colour, fine bubbles, little head. Perfumed grapey nose; floral bouquet (!). Very flavoursome, sweet but not cloying, delicate, reminiscent of pama violet; mid-palate powdered ginger, some citrus at end balancing the sweetness. Good length of flavour but not bitter or cloying. Overall well made, but not to everyone's taste – it's certainly unique; works best chilled. The brewery suggested it makes a good aperitif; couldn't drink at lot of it! As with all the bottles, since our visit the website indicates a change of

bottle design and name of beer. This one is now called 'La Mouska' and they suggest it should be drunk at 8-10 degrees C with fruits and pastries.

**Biere Blanche**, 4.5% ABV (wheat beer)  
 Pale amber, little head retention. Nose – metallic. Not a typical wheat beer mouth feel. Coriander flavour (but faint). Little else anyone could think of to say, though a bit better when allowed to warm slightly (in comparison to the first beer which was better when colder)  
 Least impressive beer we tasted

The website now names it 'La Pavo', says it uses 5 spices, 3 cereals and few hops; recommends it at 8-10 degrees with seafood or fish.

**Ambree**, 5.5% ABV  
 Cloudy brown. Licorice nose. Fruity and malty to taste. Fades away quite quickly with spicy sweetness at end. More like a typical Belgian brown ale; for one couple this was certainly what they would be happy to drink in a bar. Brasseriedbc.com calls this an English-style ale, to be served at 10-12 degrees. They state it is lightly carbonated, will go with all foods and is made from 4 varieties of malt. They call it 'L'Occita'.



**Blonde**, ABV 5%  
 Pale straw/ cloudy. Spicy orangey aroma. Mouth feel of a wheat beer (unlike the wheat beer itself!). Fruity and tangy (too much so for some). Mid palate bitterness, with some feeling this extended to the finish



The brewery comment that they use lots of aromatic and bitter hops in this beer, 'La Pesca', to be served at 8-10 degrees with white meat.

Three of the four beers were well made, all were cloudy, despite careful pouring. (All are BCA). We agreed it very much depends on personal preferred style as to which one would drink.

According to the website there is another beer available in larger bottles / barrels, a blonde style, called 'Via Domita', named after an ancient Roman road in the region. We did not have the opportunity to taste this.

This was the second holiday in a row when we nearly didn't have anything for our article. Maybe next time we'll go to this place we've heard about called Biarritz..

*Diamuid Kerrin and Ian Hartwright*



DON'T JUST THINK IT... JOIN US TODAY... PAGE 23

# H.B. CLARKS

## The Core Range

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

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

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

STILL AN INDEPENDENT, FAMILY OWNED BUSINESS, CLARK'S CONTINUE TO BREW EXCITING AND INNOVATIVE ALES - NEW BEERS ARE BEING PRODUCED MONTHLY WITH THE ZODIAC COLLECTION AND WE ARE INTRODUCING FOUR NEW SEASONAL ALES

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

**Pick Point is the Cask Ales Manager Tel. 01931 62472 or Your Nearest Depot**

# The Crown Inn

Tel: 01226 743851

## Hill Street, Elsecar

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

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

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

# BAR-fly Lands At The Milton Arms Elsecar



The Milton Arms lies in the historic village of Elsecar. The home of the Elsecar Heritage centre and former Barnsley Brewery, Elsecar is a village with much history and a paradise for drinkers of real ale. The village is also surrounded by open countryside making it popular with walkers.

This fantastic community pub has an award winning beer garden with beautiful summer flower displays and aviaries. No matter what age the Milton caters for all. Children are welcome until 9:45 pm. The traditional multi room pub has a cosy feel and the walls are adorned with pictures and typical memorabilia. The Milton Arms has a busy restaurant serving good value meals, and traditional Sunday lunch. Meals are very popular and booking is advised. The pub has events most nights



Vikki and Phil and the 2007 Summer Award

Monday is Domino knock out night, Tuesday is quiz night and Sunday evening they have a family fortunes style quiz. The real ales offered at the pub include Everards Stones bitter plus up to two changing guest beers. One of the guest ales is often sourced from a local micro brewery such as Wentworth. The real ales are served in oversized lined glasses and always in great condition. The pub has been a CAMRA award winner winning pub of the season (Summer 2007) and is highly regarded by CAMRA members, and a regular pub of the season nominee.

The pub can be easily reached by public transport. Bus numbers 60,66, 72A & 227 pass the pub whilst Elsecar train station is just a short walk. The hard work of licensees Vikki and Phil has created a pub that appeals to all ages and is undoubtedly one of the best in the area.

### Elsecar-by-the-sea

In 1910 a local amateur photographer, Herbert Parkin, took some photographs of the local reservoir and surrounding areas and sent them into the Sheffield Star under the caption Elsecar-by-the-Sea. The name caught on and with the help of good transports link from Sheffield via the local railway station a thriving tourism business was established. The Hoyland council decided to create the public park to take advantage of the influx. The name is still jokingly used by some locals and to advertise events around the reservoir.

BAR-fly

Don't Be Stupid,  
 Use Your Brain,  
 Beer Only Goes With  
 Buses and Trains

01709 515151  
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## Greener On The Other Side

On the last day, Ian and Fiona came to the rescue. Three 'local' breweries had been identified in pre-holiday research, the closest about an hour away. This had, however, been due to move to new premises and details of the new location were sketchy to say the least. Sheltering from a torrential thunderstorm at an aquarium (a happy child equals happy parents!) we came, by chance, upon a leaflet for the very brewery. Now confident of the location and opening times (those of you who have trekked into the boondocks in search of a pub or brewery only to find it closed will understand) we made our way to **Brasserie D'Oc** ([www.brasserieoc.com](http://www.brasserieoc.com)). Not only might this save our taste buds, it might also rescue the article for the BAR! The brewery is located on a small industrial estate just off the D613 between Peznas and Meze (close to a junction with the D51 and D158). For those travelling with children it is also close to the Musee-Parc La Plaine des Dinosauries. Perfect! Be good while Daddy goes to the brewery and then you can see some dinosaurs! The brewery was well set up for visitors. We were able to sample all of the beers whilst watching the brewer running the bottling plant. Beers were duly retrieved and the serious business of a collective tasting back in Lagrasse took place later that evening on the terrace.



### Collective tasting notes

Range of Jardin Secret top fermented, bottled conditioned beers (they describe triple fermentation on the label and we were told use hop pellets early and hop flowers later) 750ml, not filtered or pasteurised, approx 3 Euros per bottle.

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# THE DOG & PARTRIDGE

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## Greener On The Other Side

As CAMRA members with young children and a penchant for France but a strong sense of duty we wanted (as Marie Antoinette said) to have our cake and eat it. Last year, we just managed to find a 'Beer in Provence'; this year we set ourselves a greater challenge by staying further west in the Languedoc – Roussillon region, which makes as much wine as the entire USA, almost twice as much as Australia and three times as much as South Africa. Strangely it is not known for its hop farms or barley fields...

We stayed in the village of Lagrasse (they say it's greener on the other side) which is in the Corbieres district. We were interested in seeing the Cathar castles nearby (just so we could say we'd had a 'Cathartic' experience), but we also looked forward to the end of each day when the children were in bed and we could admire the sunset over the 8<sup>th</sup> century abbey and sample the beery delights available to us.

From the first paragraph you'll know that our options were limited unless we drank Euro-fizz lager, northern French beer or the more widely known Belgian brands that were brewed closer to England than we were staying. In the latter category we availed ourselves of :-



**Trois Monts**, Bottle Conditioned Ale (BCA), Biere de Garde, (Brasserie de St Sylvestre) near Steenvoorde in French Flanders, 8.5% ABV. 750ml corked bottle approx 2.5 Euros in a supermarket. Golden yellow, soft pillowy white head, vigorous bubbles. Does not taste as strong as it is though alcohol is apparent mid to late palate.

**Chi'ti Blonde** (Brasserie Castelain, near Lens, France)  
Not BCA, 6.4%. Pale straw, lightly carbonated. Hop aroma like a best bitter. Initial mouth puckering bitterness then alcohol, honey and bubblegum flavours. Dry long hop finish. Overall better to drink than it might sound!

**Leffe Blonde** (Inbev, formerly Interbrew, Leuven, Belgium)  
Spicyish blonde ale, available every where, but a good standby when faced with Euro-Fizz!

**Alfingem blonde** (Affligem brewery, owned by Heineken, Opwijk, Belgium)

Mid yellow pleasant beer with gentle sweetness.

**Jenlain Ambree** (Brasserie Duyck, near Valenciennes, France) 6.5% ABV Biere de Garde. A rich dark amber beer with fruity malt predominating before a bitter finish.

**Pelforth Blonde and Brune** (Heineken, Marseilles)

The blonde (5.8% ABV) is an undemanding clean beer with a bitter finish. The Brune (6.5% ABV) is altogether a different beast: red to brown in colour with a sticky medicinal sweetness and candy sugar notes. You may or may not like it, but you know you are drinking it!

**La Goudale** Brasserie Gayant, (Douai, France), 7.2% ABV 750ml corked bottle

An accomplished beer, pale gold in colour, with a hoppy citric bitterness. Recommended.

**33** – 'nuff said, brewery: who cares!

We enjoyed trying the good wine made locally (we were surrounded by vineyards and a trip to a winery has a lot in common with a brewery visit with explanation of the winemaking process, tastings, and discussions with people passionate about their product). Ian wants to give a special mention to the wines of Chateau St Aurid (Vignerons: Claude Vialade & sons) outside Lagrasse; particularly the oak aged full bodied robust reds made from blend of Grenache and Syrah grapes. However, by the end of the fortnight we had still not found any beers brewed in the Languedoc. We were thinking this article would have had to be filled out with references to Ch'ti beer (see above), Pschitt lemonade and wines from the area of La Clape. And if we were really scraping the barrel, as it were, we'd have to fit in Langered in Languedoc, Legless in Lagrasse, Cultured in Corbieres and at worst, a doc in D'Oc.

*Continues on page 16*