

The Free Magazine From The Barnsley Branch Of The Campaign For Real Ale



CAMPAIGN
FOR
REAL ALE

THE BAR

Barnsley Ale Report



Spring 2016

FREE

Pub of the Season

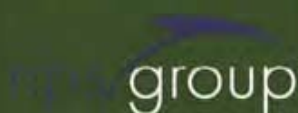


Hoylandswaine Sports & Social Club is situated in the small village and isn't new to picking up awards from CAMRA. Back in 2012 the club was awarded with Summer Pub of the Season, and now this popular sports & social club has just been crowned Barnsley CAMRA Spring Pub of the Season for 2016. Yes, it's a club, but we don't change the name of our seasonal awards.

Full story on page 3

www.barnsleycamra.org.uk

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Spring Pub of the Season

HOYLANDSWAINE SPORTS & SOCIAL CLUB

In Barnsley we are blessed with some of the finest cask ale clubs in the county if not the country, and nestled on the hillside with wonderful panoramic views over Barnsley borough is one such club.

Hoylandswaine Sports & Social Club is situated in the small village and isn't new to picking up awards from CAMRA. Back in 2012 the club was awarded with Summer Pub of the Season, and now this popular sports and social club has just been crowned Barnsley CAMRA Spring Pub of the Season for 2016. Yes, it's a club, but we don't change the name of our seasonal awards.

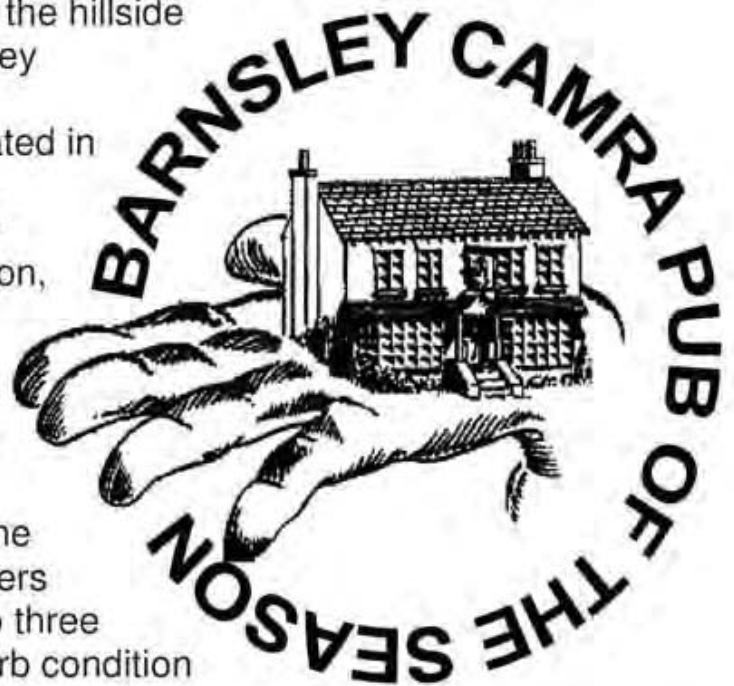
A visit to this cracking little club is a must. The club is at the heart of the community and offers the cask ale drinker a superb choice of up to three cask ales. The cask ales are always in superb condition and sourced from local breweries such as Abbeydale.

The club is home to a number of sports teams such as cricket and bowls. It also runs a quiz night on a Wednesday. The fantastic views and warm welcome make it a great place to pass the hours away with a great pint of real ale (accompanied by a pork pie on a Saturday afternoon!)

The club has become a firm favourite of real ale drinkers, and Barnsley CAMRA will be holding a presentation evening to celebrate the club's win. This will take place at around 9pm on Friday 22nd April. So please come along and join us celebrate this fantastic club with a great pint of cask ale.

There will be a free mini bus (*donation towards cost gratefully received*). This bus is for CAMRA members and you must book your seat with Margaret Croft before the day, Margaret's contact details are on page 26. We meet at Old No 7 from 7pm onwards for a 7.45pm departure. The bus returns prompt from Hoylandswaine Club at 10pm directly back to Barnsley bus station and Old No7 for about 10.20pm.

As we went to print, the 92 & 92a bus to Hoylandswaine via Cawthorne was running on a reduced service, rescued by Stagecoach due to the bus company with the 92, 92a route going into liquidation. It is hoped the service will be fully re-instated before too long. The village is also served by the number 20 service from Barnsley.



Phil Gregg

Pub, Club & Brewery News

As we go to print news that **The Beggar & Gentleman** Hoyland town centre is closed. The owners, Enterprise Inns are seeking a new licensee to run the pub. A few large developments are underway in the area of the town centre but none show any change of use to the pub. Barnsley CAMRA are submitting a Asset of Community Value (ACV) to the pub to give it an extra layer of protection from developers. Unfortunately **The Travellers Rest** at Pogmoor closed in the new year and the application for housing on the site was granted. As we go to print the pub was being demolish. This pub had recently been bought by Century Bars and Inns who quickly submitted their planning for demolition.

The Old No7, Barnsley has recently reopened following a two week extensive refurbishment project. This has seen the toilets being completely refurbished and decoration work taking place as well as a refurbished bar.

The Shakespeare in town is up for lease. This is one of Barnsley's pubs that hasn't had a name change (as far as we know) the pub opened in 1822 and George Miller was the licensee until 1837.

Chris & Georden are leaving the **Houghton Arms** at Great Houghton. They are opening a new business venture in the village. As we go to print there has been no word regarding future owners.

There is a new licensee at **The Cross Keys** Darfield. The good news is cask ale is back on the bar with a great pint of Timothy Taylor Landlord on my recent visit.

Barnsley is set to get its first micro pub. Local brewery **Two Roses Brewery** is set to open a micro pub in a former retail unit in The Victorian Arcade in Town.

Acorn Brewery

It's been a cracking month in the brewery despite some technical set backs with the brew kit! They're currently brewing 185 Brewers Barrels of Barnsley Bitter (about 53,000 pints) for the next JD Wetherspoons Ale Festival which runs from Friday 11th to Sunday 27th March!

January has seen the continuation of the Barnsley Bitter listing with Mitchells and Butlers, which has taken their flagship beer across the UK. The brewery recently held a meet the brewer event at Elsecar's latest outlet Maison Du Biere. The brewery had samples of Acorn Blonde available on cask, Gorlovka which was real ale in a bottle along with a good selection of their other bottled beers.

Information on the brewery and its beers were available from Paul Hicks and the afternoon was a great success. The latest seasonal beers coming from the brewery are:



Drop Kick 4% -

Brewed to celebrate the Rugby Six Nations - well hopped, pale straw in colour.

Requiem 4.5% - Rich Mahogany Premium Bitter - malty Bitter with predominant spicy and earthy overtones.



Polaris IPA 5% German hopped IPA with intense fruity and floral aroma leading to minty fresh notes.

Jolly Boys Brewery

Many moons ago, four like-minded lads shared a laugh and a pint whilst talking about their day jobs.

The beer flowed.

They talked about the importance of fun, friendship and family. They stared at their pint glasses, enjoying that silence that only real friends can have. Ruminating. How could these elements be brought together, whilst giving

something back to the town and people they loved so much? The answer was simple. Set up a brewery. In Barnsley. With one aim: to fulfil an honest desire to serve the public with quality Northern ales.



We serve in April.

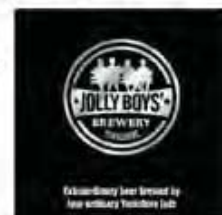
Twitter: @jollybrewery

Facebook: Jolly Boys' Brewery

www.jollyboysbrewery.com

Geeves Brewery

The team is gearing up to restart bottling their beers but have decided to bring the process in-house, so in the next few months they should have a range of bottle-conditioned beers (Real Ale In A Bottle) available. This allows smaller runs and at the same time increase the range of beers available in bottle so be able to offer one-off and special beers as well as the core range.



*Phil Gregg
Pub and Clubs Officer*

Barnsley Club Scene

Darfield Conservative Club

This edition's featured club is the Conservative Club, School St, Darfield. Originally established in 1886 as The Darfield & District Conservative Club, the Conservative club is one of the oldest drinking establishments in Darfield. The club is popular with locals and visitors alike. The club has regular live entertainment most weekends details of which can be found on the clubs Facebook page.

The clubs hosts a quiz and card bingo every Tuesday starting at 8:30 pm as well as a number of sports teams. The club has an impressive large function room which is free to hire and a large snooker and pool room.

The club offers a popular rotating guest beer alongside the house beer John Smiths Cask. Recent guest ales have come from both national and local microbreweries, further details of guest ales can be found on the club's Facebook page.

This fantastic club is well supported by the local community. Guests are allowed one visit per month and are asked to sign in on arrival.

Opening Times	Monday- Thurs	11 am -11:30 pm
	Friday & Saturday	11 am-12 pm
	Sunday	11 am -5 pm, 7pm -12 pm

Phil Gregg Clubs Officer, Barnsley CAMRA

wetherspoon



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The Horseshoe, Wombwell
The Wagon & Horses, Chapletown
The Church House, Wath-Upon-Deane
The Blue Bell, Hemsworth

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Bradfield Brewery is a family run brewery based on a busy working farm in the Peak District, within the picturesque village of Bradfield. Using the finest malts, traditional hops and natural spring water from our own borehole we produce a range of distinctive and award winning cask conditioned real ales.



Alongside our core range of ales, we regularly produce seasonal brews



AVAILABLE DURING MARCH

Irish Dexter

4.8% abv, A deep red coloured malty ale with sweet flavours and a dry finish

Plum Bitter

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Bradfield Brewery
Watt House Farm,
High Bradfield, Sheffield, S6 6LG
Telephone: 0114 2851118
www.bradfieldbrewery.com
info@bradfieldbrewery.com

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A range of our
ales are also
available in bottles
and 5 litre mini kegs





20 Miles Brewery To Bar

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

Listed below are pubs and clubs in the Barnsley area. These outlets should regularly serve at least one real ale that is 20 miles or less from the brewery to the bar.

Anglers Rest - Wombwell
Barley Sheaf - Wombwell
Barnbrook - Mapplewell
Bridge Inn - Thurgoland
Cherry Tree - High Hoyland
Commercial - Barnsley
Conservative Club - Barnsley
Crown & Anchor - Barugh Green
Crown Inn - Elsecar
Dog and Partridge - Hazlehead
Fitzwilliam Arms - Elsecar
Furnace Inn - Hoyland
Fox and Hounds - Shafton
Fox House Inn - Carlecotes
Huntsman - Thurlstone
Joseph Bramah - Barnsley
Jump WMC - Jump
Keel Inn - Barnsley
Longcar - Barnsley

Market - Elsecar
Miners Rest - Old Town
Milton Arms - Elsecar
Old Number 7 - Barnsley
Penistone Church FC - Penistone
Royal - Barugh Green
Rose and Crown - Hoylandswaine
Royal British Legion Club - Penistone
Saville Square - Hoyland Common
Shaw Lane Club - Barnsley
Silkstone Golf Club - Silkstone
Spencer Arms - Cawthorne
Sports & Social Club - Hoylandswaine
Spread Eagle - Penistone
Staincross Club - Staincross
Station - Dodworth
Talbot Inn - Mapplewell

The Keys - Hoyland Common
Waggon and Horses - Langsett
Wortley Arms - Wortley
Wortley Hall - Wortley
Wortley Men's Club - Wortley
 Updated February 2016
 Should your local be on this list?
 Contact Margaret or Phil p24



MEDIUM

How can you help?

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

LocAle Pub Sudoku

Sudoku rules are easy: Fill all empty squares so that the letters (Upper and Lower Case) from 'LocAle Pub' appear once in each row, column and 3x3 box.

		A			L			b
	L		c	u	o			
P						u		o
				L				l
o			b		P			e
L				c				
b		u						P
			u	b	e		A	
c			l			b		



The last two years has seen Stancill Brewery go from strength to strength, with 2016 marking an important next step for the ambitious Sheffield brewery.

Stancill are approaching their second anniversary and have seen the business grow and develop considerably during this time. Since acquiring the brewing equipment from Barnsley's Oakwell Brewery, not only have founders Tom and Adam succeeded in recreating Oakwell's legendary Barnsley Bitter, but they have won the Champion Bitter of Yorkshire for the past two years.

Their range of core craft ales has grown, picking up a number of awards along the way. Stainless 4.3% has developed into one of their most popular brews and has gathered a dedicated following of drinkers and landlords alike.

In addition to expanding their core range of ales, Stancill are even responsible for creating Sheffield's first ever pilsner. Sheffield Pilsner is available in a number of bars and pubs across Sheffield, with bottles available from selected retailers around the city.

The iconic steel workers logo has had a slight rework, but the most noticeable changes are in the eye catching pump clip designs and their point of sale merchandising.

In February 2016, Stancill has undergone a rebrand with a new website to match. The iconic steel workers logo has had a slight rework, but the most noticeable changes are in the eye catching pump clip designs and their point of sale merchandising. The brewery continues to grow and while Stancill's aim is to cement their status as one of the major players in the Sheffield brewing scene,

they also have one eye on expanding outside of Yorkshire.

Tom Gill, MD of Stancill, "I'd like to thank all of our loyal customers and landlords that have been enthusiastic about our beer since our very first brew, and also thank our suppliers and CAMRA for their support and encouragement". Stancill also hold numerous events across the city; their most recent was a successful beer and gourmet food evening at the Showroom Cafe/Bar. They will be teaming up with the Red Deer in Sheffield as part of Sheffield Beer Week for a 'Tap Takeover and meet the brewer session' on the 17th March. Their core range of beers will be on offer with one or two specials available too.



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Number of pubs in UK falls to lowest level for a decade

The number of pubs in the UK fell to its lowest level for a decade in 2015, according to a campaign group calling on the government to cut beer tax further. New figures published in February by the Campaign for Real Ale show that there were 52,750 UK pubs at the end of last year. The rate of decline slowed to 27 pub closures a week in the second half of 2015, compared with 29 in the six months before this and 45 a week in 2009 – the worst year for last orders.

CAMRA argues that the sector requires further beer tax relief to help with what it warns could be a “fragile recovery”.

The figures, compiled as part of a tracking exercise by independent research company CGA Strategy, are net closures, taking into account new openings.

The rate of closures of community pubs fell last year from 26 a week to 20.

CAMRA is calling on the government to continue and strengthen its support for pubs by helping keep beer affordable and ensuring that more pubs stay open through tax cuts.

“The latest figures show that the work of campaigners across CAMRA, the wider pub and beer industry, and the government is taking effect and arresting the decline in the number of pubs being lost every week” said Tim Page, CAMRA’s chief executive. “However, it’s a fragile recovery which could very quickly be reversed if the government fails to build on this positive development and misses the chance to support the British pub and beer industry by reducing tax again.”

About 4,000 CAMRA members, including members here in Barnsley, have already lobbied their MPs to call for a reduction in beer duty and the organisation is urging as many people as possible to make their

views known.

A report from the Centre for Economics and Business Research last year showed that pubs and drinkers would benefit from a cut in beer tax, conclusions supported by the improving figures.

It found that beer would have increased by 16p a pint, there would have been more than 1,000 additional pub closures, 750 million fewer pints would have been sold and 26,000 jobs would have not been created, had the chancellor not cut beer tax in 2014.

Tim Page added, “It’s pleasing to see that our campaigning to protect community pubs is having an effect, with closure numbers reducing. Local pubs are vital to their communities and the wellbeing of their users, as a recent report from Oxford University showed.

“As well as reducing tax, the government can continue to support these pubs by strengthening national planning regulations and supporting local groups seeking to list pubs as assets of community value.”



Department for
Communities and
Local Government

www.camra.org.uk/listyourlocal

AWAY ALES

It's been a "funny old season" for Barnsley FC so far, to coin a well-worn phrase. First we started quite well, then had a terrible losing patch in Oct/Nov last year, and now we've just won seven on the trot; and now at a Wembley final in the Football League Trophy, as I write.

Now there's just six more away games left to try and reach the promised land of the play-offs, accompanied by our trusty CAMRA Good Beer Guide 2016, as always:

Saturday 5th March: Walsall

Walsall Cricket Club, on Gorway Road WS1 3BE.

This comfortable club house lounge has a panoramic view of the field, much local cricket memorabilia, and two large sporting screens. Non-members' entry is by CAMRA membership card. Castle Rock Harvest Pale and Wye Valley HPA are the regular beers supplemented by one changing guest (sourced nationally). Open Saturday noon to 11pm. Tel (01922) 622094 Web: walsallcricketclub.com

Saturday 19th March: Fleetwood

The Steamer, Queens Terrace FY7 6BT, is a former coaching inn dating from 1842 and is one of Fleetwood's oldest surviving pubs, still with a mahogany and Spanish teak bar. Up to eight guest beers and real cider are available. The pub has both pool and dominoes teams. Open Saturday noon to 1am Tel (01253) 681001

Monday 28th March: Port Vale

The Duke William, 2 St Johns Square, ST6 3AJ, is an imposing Victorian building in the heart of the Potteries' mother town with a friendly and relaxed atmosphere. The family-run pub is a popular haunt for drinkers and diners since reopening in 2010 following extensive refurbishment. Original features including the horseshoe-shaped and heated footrail. The ground floor holds a lounge/bar spanning two rooms and a large public bar. Beers to be enjoyed are Joule's Slumbering Monk, Oakham Citra, Sarah Hughes Dark Ruby Mild, Springhead Roaring Meg plus three changing guests. Open usually 11.30am to 11pm but check because of the Bank Holiday - Easter Monday. Tel (01782) 814809. Web: dukewilliamsburslem.com

Sunday 3rd April: WEMBLEY STADIUM

(Football League Trophy Final)

An extra away game to squeeze in now, following a successful penalty shootout at Fleetwood, and we now face Oxford United at football's home ground. As the immediate pubs next to Wembley will be very busy I've selected one of the closest Good Beer Guide entries, the **Black Horse**, 425 Oldfield Lane North, Greenford UB6 0AS. There's a choice of a

pleasant three mile canalside walk or a rail option only half-a-mile away - just two stops to Wembley Stadium Station.

This Fuller's pub is large, tastefully refurbished and split-level, with a landscaped garden overlooking the Grand Union Canal. Bargees and walkers are frequent visitors; the canal used to deliver the beer here. Fuller's London Pride, ESB and one changing beer (often Fuller's) are the choices. Open Sunday noon to 11pm. Tel (020) 8578 1384.

Web: blackhorsegreenford.co.uk

Saturday 16th April: Burton

The Burton Bridge Inn, 24 Bridge Street, DE14 1SY, a 17th-century pub, is the flagship of the Burton Bridge Brewery estate and fronts the brewery itself. Two rooms are served from a central bar - a smaller front room with wooden pews, brewery memorabilia, many awards and framed old maps of Burton, and a back room featuring oak beams and panels. The beer range comprises Burton Bridge Golden Delicious, Sovereign Gold, Bridge Bitter, Burton Porter, Stairway to Heaven and Festival Ale, plus one regionally sourced guest. Also malt whiskies and fruit wines. A dining room and skittle alley are upstairs. Open Saturday 11.30am to 11.30pm. Tel (01283) 536596. Website: burtonbridgeinn.co.uk

Saturday 23rd April: Sheffield United

For our nearest "Away Ale" ground we visit a 19th-century pub the **Sheaf View**, 25 Gleadless Road, Heeley, S2 3AA. It has experienced a chequered history but has become a real ale oasis since reopening as a free house in 2000. The walls and shelves are adorned with beer bottles and assorted breweriana. A wide range of Belgian and continental beers, together with malt whiskies, complements the eight real ales, always Acorn Blonde and Kelham Easy Rider with six changing guests often from Great Heck, Pictish, and Saltaire. A busy pub, especially on Sheffield United match days! Open Saturdays 11.30am to 12.30am. Tel (0114) 249 6455

Sunday 8th May: Wigan

The John Bull Chophouse, 2 Coopers Row, Market Place, WN1 1PQ, is a unique pub, run by the same family for over 40 years, and is a must-visit if you are in Wigan. The building dates back over 300 years and has been cottages, stables and a slaughterhouse in the past. A popular two-floor town-centre venue, it is renowned for having the best pub jukebox for miles around, and a pool table upstairs. It offers ales on six handpumps, Thwaites Wainwright and five guests, continental beers and a real cider. Locally CAMRA's Pub of the Year 2014. Open Sunday 2pm to midnight. Tel (01942) 242862

Good luck to Barnsley FC for the remainder of this season, and hope 2016/2017 season is even better.

COME ON YOU REDS!

Laurence Mace

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Pale rider

Once the beer that revolutionised brewing, India pale ale fell from favour and in strength until it was revived by a new wave of brewers

One of the many benefits of being Viceroy of India was the retinue of servants who looked after all your worldly requirements. Lord Curzon, who rejoiced in that title from 1899 to 1905, recalled in his memoirs that he was once trekking on horseback from Afghanistan to India when he started to hallucinate about beer.

"As I rode down the grassy slopes," he wrote, "I saw coming towards me in the distance the figure of a solitary horseman. At that moment I would have given a kingdom, not for champagne or hock or soda, or hot coffee, but for a glass of beer!" Right on cue, the horseman arrived alongside Curzon, opened his coat and handed the viceroy a bottle of Bass Ale.

The ale Bass brewed in Burton in the 19th century was a typical member of a style – IPA – that revolutionised brewing both here and abroad. It was a beer bound up with imperial pride and grandeur, produced by brewers secure in the knowledge that the sun would never set on the British Empire.

But the sun went down on IPA long before the empire disintegrated. Brewers from central Europe hurried to England in the 19th century to study pale ale, then returned home to fashion the first golden lagers. They repaid their English hosts by exporting lager, complete with side orders of ice, to the colonies in Africa and India, sending IPA into rapid decline. The decline was intensified by severe restrictions placed on the strength of beer by the British government during World War I.

As a result, IPAs that had once boasted strengths of 6 and 7 per cent ABV fell to as low as 3.6 per cent. Only the Burton IPAs maintained their original strengths and charged a premium price.

For most of the 20th century, IPA was a side-

lined style and the few beers that kept the name would have been unrecognisable to the Victorian Raj in India.

The remarkable renaissance of IPA is the result of the explosion of 'craft' brewing in both the US and Britain. Brewers have delved into archives to restore old beer styles and IPA has been the greatest beneficiary of their research. At the Great American Beer Festival in 2015, IPA had more entries – 336 – for judging than any other style. IPA's share of the American 'craft beer' market in 2014 stood at 21 per cent.

Harpoon brewery in Boston, Massachusetts, claims to have brewed the first revivalist IPA in 1993. It was soon followed by Pike brewery in Seattle, and both beers were based firmly on the English model. But modern artisan brewers are a restless bunch, endlessly looking for fresh aromas and flavours in their beers.

As a result, a distinctive American IPA style has developed, with a bold and brash character made possible by the pungent citrus flavours of local hops. As well as standard IPAs, with strengths of around 7 per cent, there are now Double and Imperial IPAs as

high as 12 per cent.

One of the pacesetters for the rebirth of IPA in Britain was the Burton Bridge brewery, which is sited in the town where the style grew to fame in the 19th century, and first brewed its Empire Pale Ale (7.5 per cent) in 1996. They age it in casks for six months prior to bottling with live yeast: the maturation time replicates the length of a journey to India by fast sailing ship.

There are now several hundred British interpretations of IPA. For the true taste of original IPAs, you can sample Shepherd Neame's India Pale Ale (4.5 per cent), based on an 1870s recipe, and the redoubtable Worthington's White Shield (5.6 per cent), still brewed in Burton and the closest you'll come to the beer handed to the parched Lord Curzon.

Roger Protz is one of the world's top beer writers, travelling the globe searching out new brews, and edits CAMRA's Good Beer Guide. Read more of Roger's writing at protzonbeer.co.uk or follow him @rogerprotzbeer



From the Spring 2016 Edition of BEER

AROUND BARNSELEY IN 80 BEERS!

Beers 73 to 76

Over the winter I ventured out and had some excellent ales from lots of real ale pubs in, around and outside of Barnsley. Some of these I have added to my penultimate Around Barnsley in 80 Beers. The ones I didn't mention were just as good as these mentioned but maybe too Christmassy and strong for reading about in spring.



First on my list is the **Cock Inn** at Birdwell. This small stone-built pub is welcoming with its open coal fire. The larger of the two rooms has a slate floor, beams, brassware and old village pictures. Five real ales are always available with four changing guests with at

least one local beer. Home cooked food is served daily and is very popular. I opted for a good North Eastern ale, Camerons Strongarm 4% abv.

Camerons Strongarm 4% abv.

This beer had a good balance of malt and hops in its taste with a lovely ruby colour. It also had an impressive tight cream head that lasted the whole pint.

Food Matching - Great with a Steak and Ale Pie or a Cheese Ploughman with a dash of brown sauce.



Next is the **Fitzwilliam Arms**, Elsecar. The pub is situated near the train station. Recently extended, the pub now has a new bar and a fantastic restaurant. The furnishings here are of a high standard and comfortable. The bar serves a plush lounge/dining area and the popular games room. Four guest beers are on offer with a couple being from

local breweries. The large family beer garden is something else, great for the kids with a fantastic play area. A large function room and bar is also available. My beer for today was Yorkshire Heart Brewery JRT Best Bitter 4.2% abv

Yorkshire Heart Brewery JRT Best Bitter 4.2% abv

Quite a golden beer in colour with a malty taste and a fruity and dry hoppy finish.

Food Matching – This Best Bitter would go well with red meat dishes and for you veggies try it with a good veggie sausage, mash and mushy peas.



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OBE CLUB

We are proud to list the quality real ale pubs and clubs below as local members of the OBE club, honoured for serving the perfect pint of Ossett Brewery beer.

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FOUNTAIN INN, Welthorne Lane, Ingbirchworth, Penistone, S36 7GJ

CROWN INN, 22 Hill Street, Elsecar, Barnsley, S74 8EL

SALUTATION, 14 South Parade, Doncaster, DN1 2DR

STAR INN, 64 Barnsley Road, Upper Cumberworth, Hudders, HD8 8NS

Ossett Brewery Pubs are also members of the OBE Club, check the website for locations.
For further details about Ossett Brewery Beers or the OBE Club please contact the sales team
on **01924 261333** or visit **www.ossett-brewery.co.uk**





◀ My next pint was while Barnsley CAMRA were out on a survey social. The **Lord Nelson** at Hoylandswaine is on the main A628 Barnsley Road and is a popular food destination.



This restaurant area here is taken up by the majority of the pub but drinkers are made more than welcome with a comfortable lounge seating area to the side and rear of the bar.

The pub offers one real ale, this being a true Pennine Light Mild, Timothy Taylors Golden Best, just 3.5% abv, so a half with your meal still means you are well under the driving limit, in England and Wales.

Timothy Taylor's Golden Best 3.5% abv

A great session beer for the spring and summer to come, this Pennine Light Mild is amber in colour with a smooth creamy, smooth, malty taste with just a small amount of hop and fruit in the aroma.

Food Matching – This beer would go Vegetable Fajitas or Cod and Chips.



My last call for this edition is to the **Horseshoe** in Wombwell. This large splendid red brick pub was built in the nineteen thirties to replace an earlier terraced pub of the same name on the same site which dates back to at least 1839. The pub converted well into the Wetherspoons it is today, large open space dividing into convenient comfortable areas which allow the provision of

several different pub experiences within one space. The pub offers up to 3 guest ales (more during festivals). My choice today was Saltaire Cascade Pale Ale.

Saltaire Cascade Pale Ale 4.8% abv.

Sweet, malty and citrus in the aroma, and the lingering dry bitterness of a full bodied pale ale.

Food Matching - This would go well with the Gourmet Texan Beef Burger or the Vegetarian Texan Burger from the menu.

76 different beers drunk in Barnsley's pubs and clubs to date, my last four will be in a pub near you. You still have chance to let me know If your local has an interesting real ale? If so, drop me an email, my address is on the branch officers' page. Cheers!



Nigel Croft



 **Oakham ales**

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Timothy Taylor Landlord, Black Sheep Best Bitter and Tetley Trad on all the time and 3 guest beers appearing regularly we can't expect you to like everything - so please ask for a free taster before you buy!

Many of our guest beers come from micro breweries within a 25 mile radius, which gives us the Barnsley CAMRA Locale certificate, although we do also feature other beers from around the country.

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 - Unique brewery section listing all the breweries in the UK - micro, regional and national - that brew real ale, with tasting notes for hundreds of their beers written by a trained CAMRA tasting panel.
- 

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Pipers make award-winning crisps that are delivered by our vans and through our distribution partners throughout the UK as well as exporting to Europe and the USA.



Available from Barnsley CAMRA - Contact Margaret on page 24

GOOD BEER GUIDE 2016... AVAILABLE NOW!

The Campaign for Real Ale's (CAMRA) best-selling beer and pub guide is back for 2016. Fully updated with the input of CAMRA's 170,000 -plus members, the Guide is indispensable for beer and pub lovers young and old.

Buying the book directly from CAMRA helps us campaign to support and protect real ale, real cider & real perry, and pubs & pub-goers.

The new Guide will be published in **September 2015**, you can order a copy now (details below).

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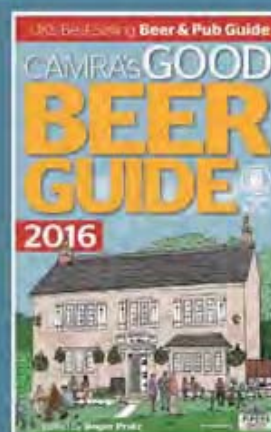
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Hannah At The Hob

We have been lucky to have recent breaks in both Sweden and Spain, a first for both countries. In both cases, the food was lovely, especially the meatballs.

Meatballs

Our Spanish, local for locals bar served a small bowl of tapas free with a drink. The choice was from 2 or 3 simple dishes in contrast to those English tapas bars serving every manner of everything. The Spanish tapas included meatballs in tomato sauce, spiced chicken wings or potato omelette.

I started thinking about the spread of meatballs across different cultures, religions and nations. They are family food at its nostalgic best being local, fresh and inexpensive. They all involve minced meat with herbs & spices browned in oil/fat then cooked in sauce. Travel makes me think about the dominance of pork in European food and the absence of pork in Eastern & Middle Eastern food. Then back to China and plenty of pork again. Meatballs appear in tomato sauce in Italy, almond sauce in Spain, rich onion gravy as English faggots, with warm spices such as cumin or ras el hanout in North Africa, with loads of fresh herbs, lemon and yogurt in Syria and with chilli and lentils in India. Marks & Spencer have starting selling lamb kofte pide as part of their taste of Istanbul range. The dish is an open pastry case filled with a few lamb & chicken balls topped with a tomato and chilli sauce. Almost a curled up pizza and very tasty too.

In Sweden, the gravy was strained and smooth with addition of double cream. The idea seemed odd until I thought about beef stroganoff and steak Diane. A thought to linger on; I am now a gravy and cream addict.



Meatballs must be soft as well as tasty. Bread crumbs stop the meatballs being dense and hard.

The best method is to soak the crumbs in water or milk then squeeze dry before mixing with the meat. The ratio is 100g of fresh crumbs to 500g of meat.

Spanish Almond Sauce

- 150mls chicken stock
- 150mls dry white wine
- zest from 1 lemon
- a few strands of saffron
- 2 tsp sugar
- salt & pepper
- 1 slice white bread, no crust
- 60g whole almonds
- 3 garlic cloves
- 3 tbs olive oil

Brown but do not fully cook the meatballs, and put aside.

For the sauce, pour the stock and wine into a pan and bring to a boil. Add the saffron, lemon zest, salt and pepper to taste, and the sugar. Put aside.

Fry the bread, almonds, and garlic cloves in the oil until golden brown. Lift them out and cool a little before blitzing into a paste. Then add to the stock mixture before adding the meatballs. Simmer, covered, over very low heat, turning once, for about 20 minutes, until cooked through, adding a little water if necessary.

Adapted from The Food of Spain by Claudia Roden. A good read too.

Hannah Lucas

Winter Pub of the Season



In February Barnsley CAMRA members and locals celebrated the achievements of the Talbot Inn at Mapplewell being awarded Winter Pub of the Season 2015/2016. The award was presented to Rob and all the staff at the pub. The owners David and Leah wished everyone a great evening and passed on their thanks (from a distance). Congratulations once again to everyone at the Talbot Inn.



THE PENISTONE SPRING BEER FESTIVAL Friday 22nd to Sunday 24th April 2016

After the success of our beer festival back in November we've decided to have another go this April!

We'll have a selection of 30 seasonal real ales and at least 10 ciders!

The three day festival runs Friday 22nd April and finishing Sunday 24th with St Georges day in the middle.

There'll be live music over the weekend and fingers crossed for some sunshine.

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www.barnsleycamra.org.uk

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- The opportunity to campaign to save pubs and breweries under threat of closure.
- Discounts on all CAMRA books including the Good Beer Guide.



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For more on your CAMRA Membership Benefits please visit www.camra.org.uk/benefits

* This price is based on the Direct Debit discount. ⁹⁹ Joint CAMRA memberships will receive one set of vouchers to share. CAMRA reserves the right to withdraw any offer at any time without warning and members should check the CAMRA website for updated and details of current offers.

Competition

Win a Tanners Worth of Real Ale

Congratulations go to Mrs Fiona Dickson of Denby Dale who correctly identified the pub in the Winter edition as the Beggar & Gentleman. Fiona will be enjoying a tanner's worth of beer at the Huntsman, Thurlstone.

So it's your turn to try and win some beer money. Simply name the pub in the picture (Now with a change of use) To enter, send your answer, name and address, and the name of a pub/club where you will drink your tanner's worth of beer. You **MUST** be and state that you are 18 or over (people do still miss this out and we simply cannot accept their entry.)

Please submit your answers by text, email or post to the Editor Nigel Croft. Details are on the branch officers' page 24. Closing date is **Friday 6th May 2016**, and you will be entered into a draw to take place within a week of the closing date. Good Luck...

By entering this competition we will assume that you have agreed to our T's & C's at www.barnsleycamra.org.uk/TsandCs



Pub and Club Winners

The Old No 7
Barnsley
Pub of the Year
2015

Hoylandswaine
Sports & Social Club
Spring Pub of the
Season 2016

**The Rose &
Crown**
Hoylandswaine
Autumn Pub of the
Season 2015

Saville Square
Hoyland Common
Spring Pub of the
Season 2015

**Wortley
Men's Club**
Wortley
Club of the Year
2015

The Talbot Inn
Mapplewell
Winter Pub of the
Season 2015/16

Dove Inn
Barnsley
Summer Pub of the
Season 2015

Furnace Inn
Hoyland
Winter Pub of the
Season 2014/15

THANK YOU

Thanks go to the **Commercial**, the **Silkstone Inn**, the **Old No7** and the **Conservative Club**, Barnsley, the **Cock Inn**, Birdwell, and the **Horseshoe**, Wombwell for hosting recent Branch Meetings.

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Proof Readers

Linda and Laura - Thank you!



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COPY DEADLINE

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to be considered for publication is:

Friday 6th May 2016

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4000 Copies Seasonally



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- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.
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- If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.
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Social Events Calendar

Saturday 19th March - Club Survey Trip

Off we go on our Club Survey tour. We meet at the Conservative Club on Pitt St. at 12 noon for a 12.30pm depart. A list of all clubs we shall be visiting will be available on day. Bus fare £5 per seat. Book with Margaret asap.

Monday 21st March - Festival Meeting

Beer festival meeting at the Joseph Bramah, starting at 8pm till 9.30pm

Tuesday 29th March - Branch Meeting

Branch meeting and social to be held at The Keys, Hoyland Common catch the 66 bus at 7.35pm. Meeting starts at 8pm.

Tuesday 5th April - Tasting Panel

Tasting beers from Geeves Brewery. We meet in the Anglers Rest, Park Street, Wombwell and fill in supplied tasting cards. Catch the 22 bus at 7.35 or the X20 at 7.40pm. CAMRA members interested in becoming part of the tasting panel, please come along. We can put you forward for taste training at some point in the near future.

Wednesday 6th April - Survey Social

Survey social of Wortley and Thurgoland. Meet at Old No 7 from 7.15pm where we will depart 7.30pm - Transport will probably be two cars.

Saturday 9th April - Barnsley FC

A visit to Barnsley FC to go survey the Redfearn's Bar, the bar is for season ticket holders and members of the Supporters Trust but with prior arrangements we can attend the club house. Meet up in Dove Inn at 1pm then to Football Club for 1.45pm. Times may change!

Wednesday 13th April - Festival Meeting

Beer Festival meeting at Market Hotel Elsecar. Starts at 8.15pm to 9.45pm. Catch the 66 bus at 7.35pm from Barnsley or the 7.26pm train.

Tuesday 19th April - Branch Meeting

Branch meeting and social - (Note this is a week early due to beer festival set up next week) Starts at 8pm at the Rose and Crown at Darton. Catch the 7.15pm 93 bus or the 7.34pm train to Darton.

Wednesday 20th April - Tasting Panel

Tasting beers from Acorn Brewery. We meet in the Old No7, Market Hill, Barnsley from 8pm and fill in supplied tasting cards.

Friday 22nd April - Pub of the Season

Spring Pub of the Season to Hoylandswaine Sports and Social Club. The award will be made at 9pm. There's free transport for CAMRA members, contact, Margaret. We meet at Old No 7 from 7pm for a 7.45pm depart. Return from Hoylandswaine at 10pm directly back to town.

23rd - 28th April - Beer Festival Set-Up

Start of the Set up for Barnsley Beer Festival at Elsecar Heritage Railway. Staffing form is online at our beer festival page and sent out by paper to all CAMRA Members with this Spring Magazine

**Friday 29th April to Monday 2nd May
Barnsley CAMRA & Elsecar Heritage
Railway Real Ale and Music Festival.**



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

Wednesday 4th May - Survey Social

Part 1 of the survey of Barnsley Town Centre. Meet at Old No 7 for start of survey at 7.30pm.

Tuesday 10th May - Tasting Panel

Tasting beers from Two Roses Brewery. We meet in the Talbot Inn, Mapplewell at 8pm and fill in supplied tasting cards. Catch the No 1 bus at 7.30pm.

Tuesday 31st May - Branch Meeting

Branch meeting and social the Talbot Inn, Mapplewell. Bus No 1 bus at 7.30pm, meeting starts at 8.15pm

More meetings and events take place than what we put onto this page. See our calendar on our website for all our events.

Join the Free Text Update

Just send a text with your CAMRA number and name to the secretary's mobile (07736288072) requesting "CAMRA Text" Updates. These can be stopped by texting "STOP" at anytime.

Information correct as we went to print.

Margaret Croft

THE DOG & PARTRIDGE

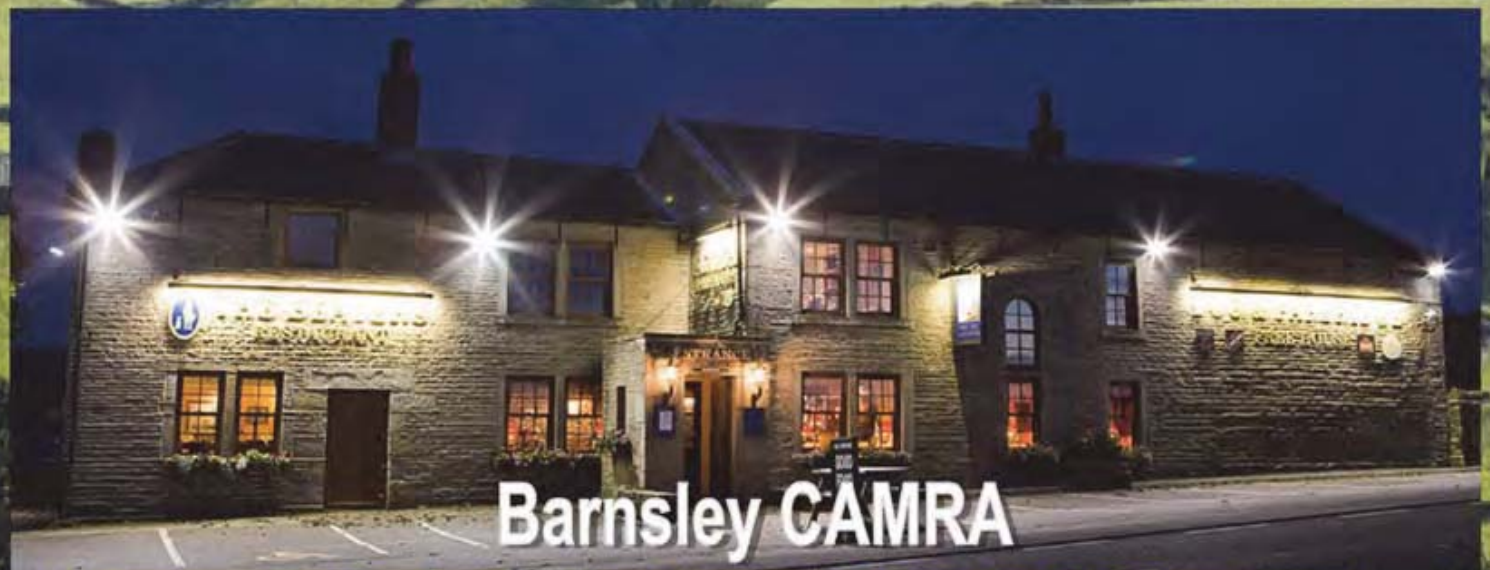
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Barnsley CAMRA

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GORLOVKA IMPERIAL STOUT

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BARNSELEY GOLD

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