

# BEER LEEDS

SUPPORTING REAL ALE AND CIDER IN LEEDS

ISSUE 4



THE MAGAZINE OF LEEDS BRANCH OF CAMRA



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# BEER LEEDS

**AUTUMN 2022**

**ISSUE 4**

Hello and welcome to this issue 4 of Beer Leeds.

We welcomed Bosun's Brewery into our region during 2021 having relocated from Huddersfield. Their beers have been on bars around the region and further afield. Read about them in this issue.

We can report of some good pub news happening over the next month or so but there is a real concern for the hospitality trade which is highlighted in a Campaign we have begun. The extract in the magazine is taken from our website.

One of our reporters ventured to the edge of Lancashire to visit some pubs in the villages of Saddleworth, a good day out. There is a thought provoking article about beer styles from the beer blogger "points of brew".

Beer scores are always welcome via <https://whatpub.com/> There is an information guide in the magazine on how to send scores to us and to other areas when visiting.

Enjoy the magazine.

**Nigel Halton**  
Magazine Editor

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# BEER LEEDS

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# PUB & BREWERY NEWS

## PUB NEWS

There have been a few developments on the pub scene over the last few months, some good news but mixed with concerns over the hospitality trade. In June the **Handsome Bar** near the University opened up after several months of renovating the building. The Handsome beers are from the brewery which is based in Kendal, 3 handpulls on the bar.



We now know that East of Arcadia will be renamed **Meanwood Tavern** (the name of a previous pub on that site) once the pub has been refurbished. There will be a new bar and seating area with food on aswell.

In Otley there are some pub changes & additions on the horizon.

The **Cross Pipes** is currently going through a refurbishment and is planned to be a Freehouse when it re-opens.

Planned for opening in October is the **Curious Hop Beer Cafe**, a collaboration bar with the Curious Hop and Major Tom's Social. It will be in the unit that was Groove Pad, (this unfortunately closed in June) and will have cask ales, beers on tap along with charcuterie platters.

Sadly the **Manor House** closed the doors in July after the long standing tenants decided to leave. Thwaites have put the pub up for sale, we await news of any interested parties following an open meeting held in August.

A new JD Wetherspoon is planned to open this Autumn, it will be at the White Rose Centre and called the **Scribbling Mill**.

Leeds has 2 new bars which sell local beers on tap. The **Green Room** on Wellington Street have a choice of Northen Monk, Kirkstall and Magic Rock beers on draught. You'll find some local brewed ales on draught at the **Pinnacle Beer & Gin Hall**.

## BREWERY NEWS

### ANTHOLOGY BREW

Liam is still double brewing on his existing plant but hopes to have the new 5BBL kit in operation by October.

His first barrel aged beer was getting packaged and he was planning to launch it at Kobenhavn in Halifax as well as a bar in Leeds on the last weekend of August. It's a Bourbon Barrel aged Export Stout.

He will be pouring at Indie Man Beer Con in Manchester with 6 of his beers.

Over the summer months some of the Leeds breweries have been brewing beers in collaboration with other breweries.



## NOMADIC BREWERY

"Friend to All" a summer IPA was brewed with Amity Brew Co (see photo), whilst "Snainton Strider" a best bitter was brewed with North Riding Brewery.



Just before we went to print Katie announced the sad news that the brewery has had to close due to COVID debts and increased costs.

## HORSFORTH BREWERY

"Five by Five" a west coast IPA has been brewed with Kirkstall brewery, they also joined up with Harrogate Brew Co for a beer called "Peach Boys".



## NORTH BREW CO

"Fruited Sour" featuring strawberry, honey and other flavours was brewed with Vault City Brewing. A collaboration with Northern Bloc ice cream makers gave us "Ice Cream Ube Sour".

Their other plant Field Recordings have brewed "Monument" 11% Imperial Stout and lately a beer called "Green Tomadachi".

## AMITY BREW CO

"Supasoaker" an 8% IPA and "Cosmic Whip" a strawberry and raspberry sour were brewed with Thornbridge Brewery.

## NORTHERN MONK

They have collaborated with Pentrich Brewing and Polly's Brew Co to produce "KnockOut" a dry hopped IPA.

Lots of new beers being released over the last few months including an 11% Imperial Stout called Let it Flow and Lost Highway a 7.4% IPA.

## KIRKSTALL BREWERY

Two new Belgian style blonde ales have been released this summer, "The Rando" and "Belgian Landrace". Recently brewed is a 7.2% IPA called "Alpha Kappa".

A few Leeds breweries celebrate birthdays, a 2nd for Tartarus, a 5th for Horsforth and a 6th for Quirky.

Credit for some of this news goes to <https://www.leedsbeertours.co.uk/newsletter>







We first met many years ago in another life in the exciting world of insurance. Whilst I made a clean break from it 11 years ago James keeps his hand in, and still works for a major insurance broker in Leeds.

He has never dabbled in the world of Home Brewing, but his love of beer led him, and some like minded friends to get involved with the local East Keswick beer festival. There he learnt to appreciate the product that is real ale, and about cooling jackets, cask shelf lives once opened etc.

An ambition among friends to run a pub nearly came to fruition, but the available ones were mostly tied houses with the restrictive rulings that can go with that proving uneconomic.

Around the end of 2019 the owners of Bosuns' Brewery based in Huddersfield, but originally at Horbury decided to sell up the business. This came not long after relocating to Huddersfield and renovating the business. Up for sale was therefore a new 10 barrel kit plus a brewery tap on site. Crucially, the then current head brewer Garry was happy to stay on and brew. Bosun's Co – director Steven Cree suggested they should buy the business, but before they could do so it was snapped up by a third party.

The above sale however unexpectedly fell through, and in January 2020 the business was back on the market. The friends bought it, and looked forward to the start of a successful business.

However once again fate intervened this time unkindly when a certain worldwide pandemic caused the closure of the hospitality industry. They were therefore left with

## CHAT WITH JAMES TOSH CO – DIRECTOR OF BOSUN'S BREWERY





a brewery tap that couldn't open, and around 20BBL of unused cask ale (their first brews).

Not the start they had been hoping for!

In an effort to save the beer, and make some financial return they were able to use a local bottler to bottle their real ale, and they then proceeded to sell it to anywhere that would take it including online sales. Fortunately the stay at home edict hadn't dampened the public's desire to drink different beers, and try different flavours so this gave a crumb of comfort to the brewing industry.

Whilst they now had a base in Huddersfield for when the world quietened down their ultimate ambition was to relocate the brewery nearer to home. A site on the Sandbeck Industrial Estate just outside Wetherby, and close to the AIM became available, and work went on behind the scenes to move. Again head brewer Garry, and assistant Rowena played a key role in this by agreeing to travel from Huddersfield to Wetherby each week to continue brewing.

The current site has room for both the brewery, and a tap room, and pop up taps have been appearing since October 2021.

By the time the next edition of Beer Leeds comes out, and you read this it is hoped it will be open on a permanent basis during weekends (check website to make sure).

They have a 10 barrel kit plus 2 fermentors, and a third fermentor on the way.

At the time of writing their canned range is fully stocked, which means they can concentrate on cask production. This could be anywhere between 6.5 to 8.5 barrels per week currently so there is available capacity to produce extra cask ale when required. The beer names tend to have a nautical theme per the brewery name, and there is a selection of regular and seasonal beers to try.

**Bosun's are happy to deliver around Yorkshire so if there are any individual bars or even chains looking for a change, and some excellent beers please contact James on 07703 535 735 or by email [James@bosunsbrewery.com](mailto:James@bosunsbrewery.com) or on the brewery 'phone (01937 227 337) or even via the company website ([hello@bosunsbrewery.com](mailto:hello@bosunsbrewery.com)).**

The friends still get involved with local village beer festivals, and recently came to the assistance of Clifford beer festival when cooling facilities were needed for the early deliveries.

Thanks to James for the interview, and best wishes for a less turbulent future.

Photos show the front of the new brewery, and tap room, and co. director James Tosh in front of the fermentors in the connecting brewery.

**Keith Sunderland**  
BLO for Bosun's Brewery



## It's Just All A Matter Of Style

Taking a break from tasting cider and perry this issue Cider Leeds is taking a look at styles. No not fashion statements, trendy haircuts or pencil pleated velour curtains - Cider Leeds really does not do that sort of style! Instead we are turning the spotlight on how ciders are categorised by CAMRA.

For many years beer festivals up and down the country have run a cider bar and the chances are the ciders would have been categorised as Dry, Medium or Sweet, the really serious bars may have added Medium-Dry and Medium-Sweet in the mix too. Leeds was no different, it did us well and helped everyone to find a cider to suit their palate. However the range of cider available now is wider and the old categories don't work so well, plus it didn't really give you a clue as to what the cider was really like. So CAMRA has come up with a new way of classifying ciders and perry. Well in truth it's not that new as several other organisations have been using something similar for quite a few years. There is a lot of information about cider styles on the national CAMRA website, for the full story visit <https://camra.org.uk/learn-discover/the-basics/intro-to-cider-styles/>

### Key Factors in Cider Making

Within the UK cider is informed by three key factors.

1. Firstly we have the matter of which apple or pear variety is being used, this can hugely effect the end product. Think about making toast, the type of bread used really effects how the toast turns out, whether it's using brown bread, thick sliced or home made, you can make toast with any sort of bread you are just going to get different sorts of toast at the end of it.
2. Another factor is the Cider making methodology used, here the skilled cider maker has a lot of different methods at their disposal. Going back to the toast you could put your bread under the grill, drop it into a pop-up toaster or hover it over an open fire - all will produce toast, but different styles of toast.
3. The third is the potential use of additional flavours, flavourings in cider did not start with Strongbow Dark Fruits, it's been going on for years, probably for as long as cider has been made which is literally hundreds of years. This is like the topping on your toast, you could add strawberry jam, marmalade or peanut butter and it will still be toast, the use of additional ingredients does not stop it being toast, it's just different.

### The Basic Styles

OK enough of this toasty talky let's get back to cider  
The basic styles which CAMRA defines are:

- Western counties
- Keeved
- Eastern counties
- Traditional perry
- Modern perry
- Flavoured (fruit)
- Flavoured (botanicals)
- Ice
- Bottle-fermented
- Low/No alcohol
- Rosé
- Co-Fermented
- Spirit products



So that's quite a bit more than Dry, Medium or Sweet! Without going into great detail about all of the above we will have a look at just a couple of them this issue. Keep reading Cider Leeds as I'm sure we'll mention if not cover in detail the other styles and if you can have a look at the web address mentioned earlier. It may take us a while, but we hope to be able to cover all cider styles in Cider Leeds. So let's start with the first two.

## Western Counties Cider

This is the 'traditional' style and probably the one which most people think about when cider is mentioned, it is characterised by being tannin rich. Cider with tannins from apples developed historically for cider production. A style with its roots in the western and south-western parts of England and parts of Wales, but now produced from apples grown UK wide and internationally.



Made using classic, tannin-rich, cider apple varieties providing bold structure and intense aromas, flavours and mouthfeel. These varieties are classified into families described as bittersweets, and others which bring some acidity (bitter sharps and sharps) and fruitiness (sweets).

## Keeved Cider

A naturally sweet style, sometimes referred to as French or Normandy style. With western counties style tannic character, this style is characterised by undergoing a particular process prior to fermentation, known as keeving, which normally leads to a lower alcohol content and retention of residual sweetness. These ciders are often presented in bottles with a degree of natural carbonation.

To be continued.....



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# PUB AWARDS

## PUB OF THE MONTH March 2022

Dave's Pies & Ale in Burley, Leeds opened in November 2021. It's a micropub in a busy area and supports local breweries with the added wide choice of pies to go with your beer. Here are the pleased recipients of the award.



## NORTH BAR 25 YEARS

We recognised North Bar in Leeds as one of the first craft ale bars to open in the UK and presented them with a plaque to highlight this.



## Announced recently are the Yorkshire CAMRA award winners

Yorkshire Pub of the Year 2022 goes to Heaven & Ale in Barnsley.

## PUB OF THE MONTH April 2022

The Fleece in Pudsey is a regular award winner with a well kept range of ales, a good community pub. Julie pictured accepting the award.



Yorkshire Club of the Year 2022 goes to Hanging Heaton Cricket Club.



Alfred J Brown wrote many books about Yorkshire and particularly of his fondness for its beer and inns. In *Broad Acres* he set out his agenda:

A village inn is not simply a place where one goes for food and drink and lodging, as one goes to an hotel in the city. It is an integral part of the village, and the dale in which it stands. It has a character of its own, which it has acquired through years - and sometimes through centuries - of its existence. The old innkeepers appreciated and treasured this tradition; they became part and parcel of the inn itself. They were proud of their heritage and jealous of their reputations. The inn to them was a sacred trust.

Edmund Bogg was an interesting character. He was a regular in Whitelocks in Leeds where he formed the Savage Club, a group of artists, writers and musicians. He called himself 'T'Owd Chief' and wore a Red Indian feathered head dress. In his descriptive book *Lower Wharfedale* he writes of Boston Spa's first inn



'While the bridge between Boston Spa and Thorp Arch was being built a traveller on horseback arrived and took up quarters for the night at the Masons Arms, the first pub in the village. Seeing many workmen about he ordered refreshments to be supplied to them and they enjoyed them selves right gloriously. Elevated by the exhilarating sprit of Old John Barleycorn they loaded their generous benefactor with thanks and having quaffed their liquor, and puffed the fumes of 'Old Virginian' weed to their heart's content, they retired, or rather 'serpentine'd' each to his home for the night. Next morning, on the ostler going to the stable to look after and dress the traveller's horse, lo! to his great surprise and consternation, he found the stable door wide open and the horse gone! Going to

the traveller's bedroom, to ascertain if he were still there, and tapping gently, but receiving no reply, he opened the door and found - 'the bird had flown!' Instead of paying his 'reckoning' the generous stranger had left on the dressing-table the following epistle:

Dear Boniface,  
Obliged by pressure of business to leave your delectable hospitium early this morning, I am sorry I shall not be able at present to settle my small account; but I hope ere long to have an opportunity of doing so. Wishing you, in the meantime, uninterrupted health, and prosperity in your undertaking, at which I thought it my duty, as a pioneer traveller, to be handsome last night.

I remain, dear Boniface,  
Yours obediently,  
VIATOR

PS - Don't you wish you may get it, Master Boniface?

For years afterwards the landlord was wont to tell this story to his customers as an excellent joke; always ending with the remark, by way of consolation: 'Niver mind lads! there was luck in the gentleman's letter; for we've niver looked behind us sin' that neet.'

Charlotte Bronte, in *Jane Eyre*, wrote of a pub called the George in Millcote (It being generally accepted that Millcote was Leeds) Its alter ego was situated just below the railway bridge on Lower Briggate

A new chapter in a novel is something like a new scene in a play; and when I draw up the curtain this time, reader, you must fancy you see a room in the George Inn at Millcote, with such large figured papering on the walls as inn rooms have; such a carpet, such furniture, such ornaments on the mantelpiece, such prints, including a portrait of George the Third, and another of the Prince of Wales, and a representation of the death of Wolfe. All this is visible to you by the light of an oil lamp hanging from the ceiling, and by that of an excellent fire, near which I sit in my cloak and bonnet; my muff and umbrella lie on the table, and I am warming away the numbness and chill contracted by sixteen hours' exposure to the rawness of an October day: I left Lowton at four o'clock a.m., and the Millcote town clock is now just striking eight.



Charles Dickens was a great man for inns and wrote of several Yorkshire ones. Of the George and New Inn at Greta Bridge – now called the Morritt Arms - on the A 66 he actually wrote of his visit there and later placed it in his novel *Nicholas Nickleby*:

'Greta Bridge was the second night's stop for coaches on the London to Carlisle route. Dickens and his friend Hablot K Browne - 'Phiz' the cartoonist - arrived there on a freezing, snowblind night in January 1838. He was later to refer to what was then called the New Inn as '... the best inn I have ever put up at'. But it was not his first impression, as he wrote to his wife:

'...We have driven through snow from Grantham, paid £6 for two places inside... arrived 11 pm, we reached a bare place with a house standing alone in the midst of a dreary moor, which the guard informed us was Greta Bridge... it was fearfully cold, and there was no outward signs of anyone being up in the house. But to our great joy we discovered a comfortable room with drawn curtains and a most blazing fire...in half an hour, they gave us a smoking supper and a bottle of mulled port... then we retired to a couple of capital bedrooms, in each of which there was a roaring fire halfway up the chimney.'

He went to describe their most fulsome breakfast:

'... toast, cakes, a Yorkshire pie, a piece of beef about the size and much the shape of my portmanteau, tea, coffee, ham and eggs.'

When the journey was repeated in the novel things were a little different:

'The day dragged on uncomfortably enough. At about six o'clock that night, he and Mr Squeers, and the little boys, and their united luggage, were all put down together at the George and New Inn, Greta Bridge.

Mr Squeers, being safely landed, left Nicholas and the boys standing with the luggage in the road, to amuse themselves by looking at the coach as it changed horses, while he ran into the tavern and went through the leg stretching process at the bar. After some minutes, he returned, with his legs thoroughly stretched, if the hue of his nose and a short hiccup afforded any criterion.'

A fictional George and Dragon finds its place in a poem by Marriott Edgar who was famous for writing such humorous verse as *Albert and the Lion*, *Sam's Musket* and *Three ha'pence a foot*. This one begins:

I'll tell you the tale of an old country pub  
As fancied itself up to date,  
It had the word 'Garage' wrote on t' stable door  
And a petrol pump outside the gate.

The 'George and the Dragon' were t' name of the pub,  
And it stood in a spot wild and bleak,  
Where nowt ever seemed to be passing that way  
Except Carrier's cart once a week.

And so on for another twelve verses. However, let's move on to the conclusion from a shortened version from Yorkshire:

A belated traveller arrives at an inn, the George and Dragon, in the early hours. He bangs on the door for a long time. Eventually an upstairs window opens and a furious female head is thrust out.

'What the hell d'you want at this time o' night?'

The traveller replies timorously 'Can I speak to George, please?'

Neil Hanson in his book *Classic Country Pubs* wrote of Tan Hill Inn, England's Highest Inn

Whichever way you travel, north or south, there is one pub right on the roof of England - the Pennines - that you should not miss. The Tan Hill Inn, at 1,732 feet above sea level, is the highest inn in England. It is situated about four miles south of the summit of the notorious Stainmore Pass on the A66, invariably one of the first roads to be blocked by the winter snows, but to reach it requires a round trip of several miles to the east or the west.

One way to approach Tan Hill is from the east through Richmond, up Swaledale to Reeth; then fork right into Arkengarthdale and keep going. It can also be reached from the A66 just west of Stainmore Summit; from the A685 Brough-Kirkby Stephen road ; or from just west of Keld in Upper Swaledale. There is also a (very) rough road from Bowes across Sleightholme Moor; use it only if you have every confidence in your suspension. . . or if you are driving someone else's car! From whatever direction you approach, you will think that you must have missed Tan Hill and that no one could possibly have built a pub in such a desolate spot- but you have not, and someone did! Tan Hill sits right on the Pennine Way, at the crossroads of tracks that were ancient when the Romans invaded Britain. Drovers, pack-horse traders and the coal miners who worked the numerous fell-top pits all once used the inn. There is nothing luxurious about Tan Hill's thick stone walls, flagged floors and wooden benches, but countless lost and weary travellers down the centuries have been grateful for the shelter offered by this lonely inn, and for the warmth from its blazing open fire. Now it sits in splendid isolation, its nearest neighbour almost four miles away, the only sounds the bleating of sheep, the call of grouse and curlew and the wind keening across the moor. A tale is told of the landlord who wished a shepherd 'Happy New Year' on 16 April because he was the first person he had seen that year.

Shortly after writing this in 1987 Neil Hanson became the licensee of the Tan Hill Inn, remaining there for three years.



From the parish of Lastingham on the Yorkshire Moors comes this interesting tale:

The Reverend Jeremiah Carter, Curate of Lastingham in the North Riding of Yorkshire and husband of the licensee of the Blacksmith's Arms in that village, was reprimanded by the Archdeacon of York for what was claimed to be 'clerical impropriety'. He wrote in his defence to the Archbishop:

'My wife keeps a public-house, and as my parish is so wide that some of my parishioners have to come from ten to fifteen miles to church, you will readily allow that some refreshment before they return must occasionally be necessary; and when can they have it more properly than when their journey is half performed? . . . to divert their attention from foibles over their cups, I take down my violin and play them a few tunes, which gives me an opportunity of seeing that they get no more liquor than is necessary for refreshment; and if the young people propose a dance I seldom answer in the negative. . . . Thus my parishioners enjoy a triple advantage of being instructed, fed, and amused.

He was acquitted.

John Morgan worked for fifty years at the Yorkshire Evening Post with many of them as its racing correspondent – Ranger. He has written two amusing books of his experiences. Here's a tale from one of them:

I bumped into an old pal, George Firth. George has retired and lives in Bridlington. But there was a time when he was mine host at the Viaduct, Lower Briggate, Leeds. We yarned about the old days, and George recalled that one of his customers was a market trader, who was invariably

first through the door at opening time. George and his regular always made small talk, and then the landlord - remembering that the following day was Mothering Sunday - asked the market man if he would bring in a potted plant when he called for his evening pint. The chap duly obliged. He arrived with the blooming foliage, placed it on the bar, and said to George: 'Take it with my compliments.'

Another customer overheard the act of generosity and asked: 'Can you get me one?'

'Where do you work?' the trader responded.

The chap replied: 'The Royal Ordnance Factory, Barnbow.'

Quick as a flash the plant purveyor asked: 'Can you get me a tank?'

Joe Miller's Jests was a humorous magazine from which this 1739 tale is taken:

A gentleman coming to an inn in Smithfield, and seeing the hostler expert and tractable about the horses, asked, how long had he lived there? And what countryman he was? 'I'se Yorkshire, said the fellow, and ha' lived sixteen years here. I wonder, reply'd the gentleman, that in so long a time, so clever a fellow as you seem to be, have not come to be master of the inn yourself. Ay, said the hostler, but maister's Yorkshire too.

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The support of the following pubs in hosting recent branch meetings is greatly appreciated: Terminus Taproom, Wapentake and the Fox & Newt.

### **DON'T BE A WAZZOCK! DON'T DRINK AND DRIVE.**

Public transport information for the Leeds area is available from Metro offices and at [wymetro.com](http://wymetro.com)  
There really is no excuse.

# A HISTORY OF CURRENT BREWRIES IN BEER MATS



Passionate, unusual, eccentric 3 words to sum up the brewery, its owners, and its beers. Venezuela with a dash of Yorkshire, and imaginative beers flavoured with plants from the South American rain forest.

Even the name is a little odd a loose translation of "cochino amor" a raw passion which borders on filth like pigs in mud or something similar.

The company burst onto the Leeds brewing scene in 2019, and right from the start promised to provide us with flavours that we had never experienced before.

A festival debut at our 2020 Leeds BF was sadly cancelled to the pandemic, but a brewery tap was opened in Cross Green followed by



an outdoor venue in the Climate Innovative District nearby. At the time of writing the latter still exists, but the former is closed (hopefully temporarily) except for prearranged private functions. Thing may have changed by the time this magazine comes out so please check website etc.

As well as eye catching designs on their cans the brewery have issued 8 mats to date.

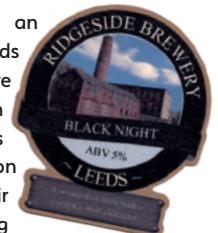
The reverse of the first two from 2020 are shown here. Cat. 1 shows a pig in a nappy apparently on a hallucinatory trip, and Cat.2 shows a friendly 3 toed sloth. Need I say more?



Born in the shadow of the iconic chimney which features on their early mats the brewery was the brainchild of the late lamented Simon Bolderson. It is based on the Penraevons Industrial Estate just off the Meanwood Road.

The brewery quickly became an established part of the Leeds brewing scene with a mixture of cask and craft beers with imaginative flavours. Nowadays the emphasis seems to be more on the craft side particularly since their investment in a 5 head canning line on site. The brewing kit has also recently been expanded from 8 to 12 barrels. There is an online shop, but also they have on site a cold store, and tap room/bottle shop in a second premises close by on the same estate. Thus you can drink or take away on Friday/Saturday, and with a wide selection of these cans available it is well worth a visit. However please check their websites for more up to date details beforehand.

The brewery have issued 7 mats the first six of which came out together in 2011. Their distinctive shape quickly made them a must for beer mat collectors. All 6 were one sided (1/0) mats, and the first two are shown here.







Owned and run by our own social secretary Dr. Katie Marriott the brewery has recently celebrated their 5th birthday. Katie learnt the art of brewing whilst at the now defunct Whippet brewery. She then cuckoo brewed for her fledgling company whilst also brewing for owners Burley Street out of the cellar of the Fox & Newt. She now has a brewery and tap room in Sheepscar, Leeds with a 13 hectolitre kit (roughly 8 barrel), and her cask beers can be found all over Leeds. As a staunch CAMRA member the beers are dominated by cask, but the recent pandemic forced a hasty rethink in order to save beer, and having proved popular there is



a certain amount of beer in mini kegs and pouches available. Katie is a great fan of colabs, and often gets out and about or welcomes other breweries in as a means of getting her beers to a wider audience as well as seeing how other brewers do things. She is also busy with tap takeovers as she promotes her beers further afield. The brewery has an online shop, but there is also an in house shop on Fridays and Saturdays which coincides with the brewery tap being open. As always details may change by the time the magazine is printed so please check websites for more up to date details. The brewery has officially issued 2 beer mats with the front of their first from 2017 shown here. However it has also recently issued a special beer for a charity fund raiser, and a mat that was produced showing the beer has been credited to the brewery. The front of that mat is also shown.



Keith Sunderland

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# WhatPub, NBSS and the Good Beer Guide



CAMRA have several resources about pubs, breweries, beer, and cider. Some are open to members of the public and some are restricted to CAMRA members. One of the most widely used is WhatPub and its companion database the National Beer Scorecard System (NBSS), sometimes known as WhatPub scores. The web address for WhatPub is <https://whatpub.com/> and from here CAMRA members can access the NBSS scores. At Leeds CAMRA, we use these NBSS scores to help us choose the pubs we put forward for CAMRA's annual Good Beer Guide book. Some features of WhatPub and the NBSS require a login, this is your normal CAMRA login, in case of issues please contact [camra@camra.org.uk](mailto:camra@camra.org.uk).

## What is WhatPub.com

WhatPub is CAMRA's online pub guide with over 55,000 venues, most of which serve real ale, and is a great tool when planning a visit to pubs throughout the country. The information is held on a dedicated WhatPub website that is open to everyone, whether they are a CAMRA member or not. [WhatPub.com](https://whatpub.com) can be accessed from a computer, tablet and mobile phone via your web browser.

Each entry on [WhatPub.com](https://whatpub.com) has a description of the pub, a summary of the facilities it offers and a list of the beers it serves. Opening times are listed but are subject

to change, so it is always best to double check with the venue before travelling. Several other features are also recorded such as whether it is close to a railway station, if food is served, disability access and lots of other useful information. It's not just pubs though as off licences and clubs are included too. For clubs there is an indication as to whether they allow CAMRA visitors. An extract from the entry for Leeds CAMRA Pub of the Year 2019, The Cardigan Arms, is shown here.

### Cardigan Arms

364 Kirkstall Road  
Burley  
Leeds  
LS4 2HQ

[View on Map](#)

[0113 226 3154](tel:01132263154)

[Send an email to the Pub](#)

[cardiganarms.co.uk](http://cardiganarms.co.uk)

#### Features

Real Ale Available

LocAle Accredited

Historic Pub Interior  
Nationally Historic Pub Interior

#### Facilities

Disabled Access

The website is easy to use, just search on your favourite pub and you'll soon see how it works, but if you get stuck help is as hand at <https://whatpub.com/faqs>. If you ever notice something incorrect or incomplete, you can either fill in the feedback form which is accessible from the link at the bottom of each entry. Alternatively, for entries in the Leeds area, you can contact us directly at [whatpub@leeds.camra.org.uk](mailto:whatpub@leeds.camra.org.uk).

## What is the NBSS?

WhatPub is more than just a list of pubs it is also where CAMRA monitors beer quality via the National Beer Scorecard System (NBSS). It's a very simple system where CAMRA members can record what beer they have had, and how well kept it was. To contribute, you simply score your beer from 0 (no real ale) to 5 (just about the best beer ever!). Half marks are allowed. When

a lot of members score beer in a pub, we get a great insight into how well kept the beer is at each venue week in week out.

On each WhatPub entry there is the Submit Beer Scores box to the right of the screen, simply tell us the date of visit, which beer you had and the score you think it should be. It's as simple as that! The WhatPub website is linked to our database of breweries and the regular beers they brew so in many cases the beers are already listed for you in a pick list.

For further information see the national website <https://camra.org.uk/beer-and-cider/beer/national-beer-scoring-system/>.

Guide (GBG). So important are the scores that this is the only way new entries can get into the GBG! In the autumn a report is produced by Leeds CAMRA of the venues in our area with a beer quality average score of 3.5 and above and where a minimum number of scores have been received. A vote then takes place where members decide between these pubs and the current GBG entries. The vote will determine which pubs should be in the next edition of the guide. So, adding a score either regularly or just occasionally really does help Leeds CAMRA.

So if you are already a CAMRA member don't forget to submit your scores - if not then why not join us!

### WhatPub scores and the Good Beer Guide

Scores are monitored throughout the year and give CAMRA an insight into beer quality throughout the UK. Each branch uses the scores differently. Here in Leeds the scores are a very important part of the selection process for the flagship publication the Good Beer



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# THORNER TO SEACROFT

Warren Yabsley has recently completed one of the world's most prestigious ultramarathons, the Ultra Tour du Mont Blanc TDS (91 miles and over 9,200m/30,000ft ascent in 44 hours non-stop) but this tour of less frequented pubs is easily accessible by bus.

Why start at Thorne when the Transdev 7 bus goes from Leeds bus station to Wetherby? Because I previously covered pubs from Bramham to Walton via Boston Spa, albeit quite a while ago. However, you can still see the article in Issue 142, along with many other previous editions, on the branch website ([www.leeds-camra.com/branch-magazine](http://www.leeds-camra.com/branch-magazine)).

That route passed through Clifford where Richard Coldwell lived – a much missed, ever vibrant and forward-thinking committee member who sadly passed away in 2019. Would anyone else have been as bold to organise a branch meeting in BrewDog when one of their beers was reclassified as being real ale?

Back then, this magazine was called 'New Full Measure' but when the branch committee was looking for a more relevant title following the hiatus of editions caused by the pandemic the name of Richard's blog, 'Beer Leeds', seemed perfect while also ensuring his memory lives on.



Nearest to Thorne's church is The Mexborough Arms. It isn't as old as most of the properties on Main Street and from its appearance and large car park I wonder if it was built in the 1930s when

roadside pubs were popular though it isn't as large as many of these.

There is a room either side of the small central bar with the larger one on the right more frequented. Both rooms have large windows and pleasant, neutral décor. The sole cask beer is Timothy Taylor Landlord and sadly it ran out while my half was being poured, which will have disappointed at least four regulars who were planning on having another pint of it. At the back is a conservatory where diners can enjoy Indian cuisine from Wednesday to Monday whilst beyond is a sizeable grassy beer garden.



Not far along Main Street is The Fox, an old stone building that has a cosy and traditionally furnished interior. There are old pictures and paintings on the walls, some of which have wallpaper that has a Victorian scene design, together with 'The Fox' sign that is made of multicoloured glass and includes the animal of the same name.

To the left of the front entrance is a small room that has a TV whilst to the right is the main seating area. Ahead is the tiny bar, which was serving Carlsberg Tetley Bitter, Leeds Pale and Timothy Taylor

Landlord, and to the left of this is a small seating area.

At the rear is a car park, each side of which is a grass area complete with benches, and a covered area where flower plants and fruit & veg is sold at a reasonable price. From my understanding, someone in the village is trying to promote localism & community and the pub seems fully behind this – there's a charity book stand inside too. Produce is available between approximately 10.30 and 5 and if there's no-one at the stall just ask at the bar where someone will happily assist.



Main Street curves near the end of the village and soon The Beehive will be on the left. This venue has seen a number of name variations and rebrands over the years with it ranging from being a pub through to a restaurant. At the moment I'd say it's about two-thirds along the scale.

It is furnished to a high standard, both inside and outside, with many modern décor touches that create comfortable surroundings. The small area to the right of the entrance is for dining and the main area to the left is primarily for this too. There are a couple of stools at the bar and soft chairs/settees beyond the bar together with an alcove with similar soft seating.

Ossett Blonde, Timothy Taylor Landlord and Titanic Plum Porter were the three cask beers available.

Now, forgive the next two paragraphs as I want to provide some context to the experience in the venue (and include a shameless plug for one of my main walking groups!).

I walk most Sundays with the Huddersfield Ramblers and due to the fantastic, positive approach of the group this has attracted regular members from a very diverse geographic location meaning the group has walks in many parts of Yorkshire, Lancashire and Derbyshire. Although I currently participate in non-stop 90-100 mile ultramarathons if I'm able to walk 10-14 miles and have such a vibrant outlook on life when I'm in my mid-80s, like the three oldest group members, I'll be extremely pleased.

After every walk most group members call in at the nearest pub. It's not uncommon for 20+ to have a drink, whether it's non-alcoholic, wine, G&T or beer, but on this occasion there were just nine of us. I'm normally the only one with a rucksack and boots having made my way to the start using the train and/or bicycle whereas everyone else drives so ditched the gear and looks 'ordinary' so it's not obvious we're a walking group.

The aforementioned alcove in the pub, which had eight seats, was free so we sat there and attempted to add a seat from an unused table in the main area. However, we were abruptly told this wasn't possible, which wasn't sympathetic to the

group's age demographic and infuriated the group's Chairman.

Staff members soon came over and apologised for their manager's behaviour and sourced a stool from the store room but the damage had been done, which was exacerbated by the table (and nearby ones) having never been used during our visit.

Maybe it's three-quarters restaurant!

And, you never know who you're upsetting. Just because you're 'only' have a drink this time it doesn't mean you're not considering the venue for an upcoming event. Could the mere drinker be planning a meal for a large family gathering/friends' reunion/work event? The list goes on.

That's enough of being negative and time for being positive.

The Penda's Arms at Whinmoor isn't on the #7 route – the nearest stop on Coal Road is an 8 min walk – but it is just a few paces from the final stop of First 16/16A/56. There are no other pubs around so if I didn't include it now, when would I?

This Greene King estate pub, perhaps built in the 1950/60s, has little going for it on paper but appears to have been a friendly community venue for a number of years. Back in 2016, the landlord of The Regent in Chapel Allerton, a Good Beer Guide regular for many years, was transferred to The Penda's Arms and it didn't take long for the venue to win Pub of the Month. That was my first visit but

subsequently called in whenever I had to visit the Royal Mail Seacroft Delivery Office to pick up a parcel as it wasn't far off route.

I believe the aforementioned landlord has since been in post for a while at The Devon, Crossgates so I wondered how the cask beer quality would be on my visit to The Penda's Arms and am extremely pleased to say it was cracking. I'd planned on only having one half but stayed for a second as a result and then a third despite none of the beers being of my preferred style: Jorvik Blonde, Little Critters White Wolf and Yorkshire Heart Blonde.

As I've commented in previous articles, I believe stocking desirable cask beers from local, independent breweries that regulars want to drink but which have a lower margin per pint than Greene King IPA, for example, will positively impact profits in the long-term.

Why? Because rather than having a pint or two occasionally people will choose to visit the pub more regularly and stay for longer because they're enjoying the beer.

It was very busy on my Sunday teatime visit with a mix of ages and clientele and was popular for excellent value pub grub. At the time of my visit some meals were two for £10.99 and there wasn't any skimping on the portion size. And a simple but important thing that contributes to an enjoyable meal is hot plates, as was the case here – so many places serve food on cold/ lukewarm plates meaning peas, chips etc. go cold very quickly.

The interior, in terms of decoration and furniture is generic Greene King style: modern and inviting to a variety of ages without being cosy or unique. The nod to individualism is displayed through the couple of history boards that include derivation of the pub's name – King Penda of Mercia died in a nearby battle in 656AD.



Now, let's head to Seacroft and by the green is the attractive stone-built Cricketers, which now serves a large area due to paucity of other pubs in the area. The #7 and various First buses stop by the green though Seacroft bus station is just a 3 min walk. One of my friends in the Huddersfield Ramblers was born, and still lives, in east Leeds. They remember going to this pub when it was still in the countryside!

The Cricketers has a simply furnished front and rear room with interconnecting bar from which Sharp's Doom Bar is sold at a competitive price and I saw a couple regulars drinking it. The evening sunshine was pouring into the rear room, which contains a pool table and was livelier than the front room. There is a large area to the left on two floors that is seemingly unused.

I've featured fewer pubs that normal but there aren't many pubs on or close to York Road, along

which the #7 travels, and the couple that are still trading don't have cask beer.

Continuing the negativity, The Old Red Lion, a Marston's managed pub I believe, on the A64 and half a mile from Seacroft bus station in the direction of York has been closed for quite a while and is looking in very poor condition. Given the amount of passing trade (and it has a large car park) there is potential for it to be a thriving, primarily food-led pub provided there is a suitable business model and appropriate investment. However, I'm not confident in seeing it reopen.

(Note to self – finish the next article on a more upbeat tone!)

### BUS INFORMATION

Transdev (Harrogate Bus Company) #7 runs approximately every 30 minutes until teatime Monday to Friday then hourly in the evenings. At weekends an hourly service is provided throughout. The journey time from Leeds bus station to Seacroft is approximately 15-20 minutes and 30-40 minutes to Thorne.

By the time you're reading this the following should be applicable – the maximum single fare on any bus within West Yorkshire will be £2 (First already offer £1.40 singles after 7pm that can be purchased on the bus or via the app) and the MCard West Yorkshire DaySaver, which enables unlimited travel on all buses at any time of day, will be reduced to £4.50.





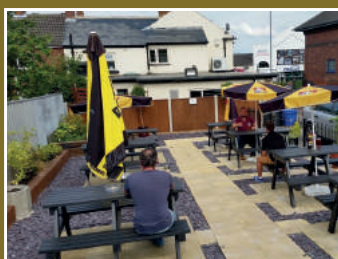
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## The Red Lion

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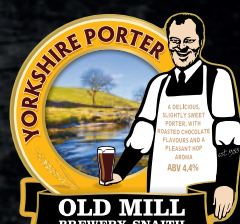
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# STOLEN

## YORKSHIRE

### SADDLEWORTH – UPPERMILL AND DIGGLE

*Saddleworth – an area of 13 villages and hamlets and a population of just over 30,000. In 1974, government reforms moved Saddleworth from the control of the West Riding County Council and into the newly formed Oldham Borough Council. In effect, it had been dumped into Lancashire!*

*But Saddleworth was obviously different. Textiles had been the main industry and the local architecture of the mills, supporting infrastructure and the three-storied weavers cottages were of the Yorkshire type, (i.e. were built of local millstone grit, whereas the majority of Oldham was generally constructed of Accrington red brick.)*

So, fifty years on, I decided to see if Saddleworth was in anyway still Yorkshire. Paul and myself travelled by way of three buses, the last being the First 184 Huddersfield to Oldham and Manchester via Uppermill, from which we alighted outside the Commie Inn Uppermill about 11.20am. This being a sunny Saturday the village was crammed with locals shopping and visitors browsing and we two exploring local hosteleries.

After a swift wander up and down the High Street the only open drinking venue was the UPPERMILL CONSERVATIVE CLUB. Situated at 75 High Street it is a stone fronted

building with a large downstairs room and bar, with upstairs a concert room. We sat outside in a very pleasant beer garden enjoying the single ale, Millstone Tiger Rut, a very pale, light fruity beer, brewed in nearby Mossley.

Due to time constraints, we took the 356 bus from opposite the Commie Inn to the neighbouring village of Diggle. An eight minute journey back on the A670, passing under the impressive railway viaduct and Brownhill Countryside Centre, back onto the Huddersfield Road took us a bus stop just beyond the GATE INN.

A new landlord had just taken over, and having been let down by suppliers, had only one beer – Marstons Wainwright. This is a modern stone pub with four distinct rooms: lounge, tap room, pool room and dining room, all well furnished. It has a number of letting rooms and a small grassed beer garden to the side.

From the pub it was straight across the road, passing Diggle Fisheries, up a steep hill, passing Diggle pond and left onto the canal towpath. The ice-cream parlour on the opposite bank of the Huddersfield Narrow canal was doing a roaring trade, as we made our way to the Standedge Tunnel, (the longest canal tunnel in Britain.) Leaving the towpath we made our way onto

Sam Road, then right onto Station Road to the DIGGLE HOTEL.

This is an old, detached, stone building set in its own grounds, with a large garden to the front and a wooden decking stage. Inside, there are three rooms with wooden or tiled floors and ancient rustic wooden furniture. The walls are whitewashed, with floral paintings and local photographs adorning the walls and an open fireplace with iron stove. Four beers on offer: Taylors Landlord and Boltmaker, Black Sheep bitter and Millstone Tiger Rut.

From here it is a pleasant, slightly strenuous, walk through the hills of Saddleworth. Opposite the Diggle Hotel we took Lee Side, passing Kilngreen church, over a bridge crossing Diggle Brook and up a long pull, bounded by meadow flowers and shimmering grasses, (wonderful views here of the hills of rural Saddleworth that encircle you.) At the junction we turned left onto the increasingly narrowing High Stile Lane, scarcely a car's width in places, onto Church Lane, past the dominating edifice of St Chad's church to the CHURCH INN.

This is a large, multi roomed pub, laid out for dining in two rooms, with stone pillars and wood panelling and a solid wood and stone bar in the lounge. This is the



Commie Inn



Granby Arms



Saddleworth Brewery Pump Clips



Cross Keys



Hare & Hounds

home of the Saddleworth Brewery, which started brewing in 1997 in a 120 year old brewhouse. It was expanded in 2011 with a new 13 barrel plant. The first thing we noted was the Yorkshire Rose plaque attached to the door frame. We sat on the wooden benches enjoying two of Saddleworth's own brews, St George's bitter and Saddleworth mild, (the other choices being Copper Dragon Golden Pippin and Patriot and Recoil Craft Antidote Blonde,) and read the local free newspaper, the Saddleworth Independent.

Being close to Yorkshire Day it was interesting to note what Saddleworth's intentions were to be on that auspicious day. The banner headline on page 2 said it all, 'White Rose to fly high on Yorkshire Day.' The article goes on to stress... Saddleworth's Yorkshire history, culture and identity... that there will be a Yorkshire Declaration of Identity, with a garland of white roses placed around the neck of the statue of Ammon Wrigley, local poet and historian... and a parade along the (Uppermill) village High Street. Saddleworth's colours nailed firmly to the mast!

Back to pubs and beer. From the Church Inn it's up a steep rise to the cemetery, (some very impressive gravestones and mausoleums, set amongst an unkempt, overgrown hillside. Bram Stoker would have waxed lyrical in here!) At the cemetery a left turn takes you up the even steeper Running Hill Gate to the CROSS KEYS.

The Cross Keys is a J.W. Lees tied house and comprises of two detached stone buildings. The pub itself has three separate rooms, each with a fireplace. The lounge has an old battered wooden

bar and Yorkshire stone flagged floor, as does the adjoining room. The snug is carpeted. It is well furnished throughout and the walls are a delicate green. The second building is a function room and there is a courtyard to the front. The three beers are all Lees: bitter, Manchester Pale Ale and Stout.

From here it about a mile or so down to Uppermill, (a 30 minute walk,) passing the cemetery and heading down Church Road until reaching the High Street. Still plenty of choice pub-wise, but time was a-pressing, so it was into HARE & HOUNDS.

This is a two roomed, modern pub, with multi TV screens, with grey being the predominant colour scheme. Furniture was modern throughout and the bar was grey and the lounge grey carpeted. Three beers: Lees bitter and Manchester Pale Ale and Marstons Wainwrights.

Almost next door is the ALBION TAP. A micro bar leaning towards the modern trend of scaffolding poles and rough wood tables. Furniture is modern and the bar stainless steel with inset brushed aluminium panels. The floor is plain boarded and the walls are predominantly wood, decorated with murals. The ceiling, for some peculiar reason, has bees painted on it and subtle lighting provide illumination. Two beers on offer: Lees Manchester Pale Ale and Millstone Tiger Rut.

Unfortunately, no time to complete all the pubs of Uppermill, but also to be tried are the Commie Inn, (Tetley + 3 guests,) Waggon Inn, (Robinsons x3,) and the Granby Arms, (Landlord + 2 guests,) all on the High Street.



# It's Just Beer, Mate

If there is one thing beer likes, it's labels. Not a week goes by when a new acronym isn't being wheeled out to confuse everyone, leaving them debating what on earth it stands for. IPA, DDH, TDH, HDHC, you name it we've had it. There's even been a TDHNDIPA recently thanks to Verdant Brewery down in Cornwall. Yeah, figure that one out if you can! It doesn't stop there either, as we try to pigeon-hole beer even further into either 'craft beer' or 'real ale'.

Whilst I appreciate the effort to differentiate between what could be an old-school or traditional IPA and a thick & hazy juice bomb, at what point do we just accept that it's all beer at the end of the day? Much like the tribalism of old where people defended their favourite brand to the hilt, it seems you're in one camp or the other, whilst disparaging your opposite number at the same time. But why?

I was pretty snobby when I first got into beer, coming from a clean slate and jumping in to hazy beer with both feet from the off. I hadn't progressed from industrially-produced lager or moved on from cask beer to keg beer, I started afresh on the cloudy stuff. As far as I was concerned, if beer wasn't yellow, hazy and tasted of tropical juice I wasn't interested. This is what beer could be and what I'd been missing out on all these years.

Now whilst I still love a pint of the hoppy custard, I'm no longer averse to a good well-kept pint of cask if I see one. Heck, cask might even be becoming 'cool' as breweries more recognised for their juicy numbers brewing and producing beer to be pulled through a sparkler. And yes, cask beer can be hazy for those still stuck in the 1970's sat at the back. So, with that in mind, where is the line between 'real ale' and 'craft beer'? In fact, is there even a line at all?

Whilst we can try and define our beers by serving method, how they're stored, their colour or clarity there are of course grey areas in-between. Even CAMRA's initial definition of real ale was revised as of January 2022, showing that it isn't possible to give something an exclusive or permanent definition. Whilst the US has a legally-binding definition of craft beer the UK doesn't, nor is CAMRA's coined label of real ale. There's simply too many grey areas to enforce it.

Take recently retired local brewery Five Towns as an example. Malcolm brewed (as far as I'm aware)

exclusively on cask. He had, what would be defined as, real ale within some of those casks (bitters and low ABV pales etc) however he also brewed some heavy-hitting DIPAs and stouts, some of which would elsewhere be classed as craft. So does that make it a real ale brewery that dabbles in craft beer? A cask brewery that also does keg? Or, more simply, a brewery that just produces good beer?

They aren't the only example either, take the likes of Vocation, Brew York, Revolutions and, looking further afield, Kernel as great examples. Breweries who excel in both cask and keg beer, so how do we define or label those?

Of course, there's no right or wrong answer here but at the end of the day it is just beer. Be it hazy, clear, hoppy, bitter, sweet, carbonated or otherwise, it's just beer and we can enjoy it in whatever measure and how we please. No sandals and socks needed for a pint of cask and no beard on man-bun needed to enjoy a pint from keg, man or woman can enjoy either, or both, equally. <https://pointsofbrew.beer/>



The advertisement for Bosun's Brewing Co. features a collage of beer labels including 'King of the Hill', 'Bosun's', 'Down the Hatch', and 'Bermuda Triangle'. Below the labels, the text reads 'Yorkshire Beer Brewed In Wetherby', 'Cask, Pin and Cans available.', and 'Brewery Tap Room @ LS22 7TW'. At the bottom, contact information is provided: 'WWW.BOSUNSBREWERY.COM', 'HELLO@BOSUNSBREWERY.COM', '01937 227387', and '@BOSUNSBREWERY'. The background shows two glasses of beer on a wooden table.



Our pubs and breweries are a uniquely British phenomenon, with a rich tapestry of heritage woven throughout our country's history. Today, they play an important part in shaping our culture, community, society and tourism. **However, both of these face an existential crisis in the wake of high inflation, which is impacting energy, fuel, ingredient and product pricing, that has created a cost-of-living crisis.** The price of a pint is seeing exponential rises. Coupled with pressures on the cost of living, people are being out-priced from visiting pubs and this is leading to pub and brewery closures, and job losses.

For the first time, England and Wales has under 40,000 pubs, with 7,000 closing in the last decade. At that rate, there will be no pubs in 50 year's time. 46% of businesses are considering insolvency. 45% of hospitality businesses have been forced to reduce operating hours. A sixth of those businesses have no cash reserves remaining. Fuel duty and VAT is making up 45% of the cost of a litre of fuel. Finally, the Craft Beer Report 2022 shows breweries have reduced cask ale production by 21%.\*

**Leeds CAMRA is launching a campaign to lobby our MPs to encourage a positive course of action from the Government.**

1. **Introduce a relief scheme to help small businesses with soaring fuel price**
2. **Introduce a relief scheme to help small businesses with soaring energy bill payments**
3. **For the 2022/23 Retail, Hospitality and Leisure Relief Scheme to be extended to small businesses in the supply chain**
4. **Look at the early implementation of Draught Duty relief, with two additional considerations:**

**Further relief applied to traditional cask real ale**

**Further relief offered to small businesses that produce draught beer and cider**

Our website [www.leeds-camra.com](http://www.leeds-camra.com) has details of a petition that the Branch has generated.

## APPOINTMENT WITH B.E.E.R!

### SEPTEMBER

**Wednesday 28th Sept, 7:30pm**

PotM presentation to Horsforth Brewery Taproom

### OCTOBER

**Tuesday 4th October 7:30pm**

Branch Meeting – Adelphi, Hunslet Rd, Leeds

**Wednesday 12th October 7:30pm**

July Pub of the Month presentation & social at Kirkstall Brewery Taproom.

### NOVEMBER

**Sunday 6th November 1pm**

Social & Garforth census, meet at Quirky Taproom.

**Tuesday 8th November 7:30pm**

Branch Meeting - Grove Inn, Back Row, Leeds.

### DECEMBER

**Monday 5th December 7:30pm**

Branch Meeting – Crowd of Favours, Harper St, Leeds

**Thursday 8th December 7:30pm**

Christmas Social around Leeds city centre.

Meet at Lamb & Flag.

### JANUARY 2023

**Wednesday 4th January 7:30pm**

Branch meeting at Head of Steam, North Lane.

**Monday 16th January 2023 7:30pm**

Branch AGM – The Wardrobe, St Peter's Sq, Leeds

Times, dates and venues are subject to change.  
Check the website and social media for confirmation of events.

<https://www.leeds-camra.com/events>

<https://www.facebook.com/leedsrealale>

<https://twitter.com/leedscamra>

Love  
beer?

Love  
pubs?



## CAMRA Membership is for you!

We're leading the fight to keep pubs alive and thriving in every community, serving quality ales and ciders.

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for  
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Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinup](http://www.camra.org.uk/joinup), or call **01727 798440**.\* All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

### Your details:

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

Forename(s) .....

Date of Birth (dd/mm/yyyy) .....

Address .....

.....

..... Postcode .....

Email address .....

Daytime Tel .....

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

Forename(s) .....

Date of Birth (dd/mm/yyyy) .....

**Direct Debit** **Non DD**

**Single Membership (UK)** £28.50 ☐ £30.50 ☐

Under 26 Membership £20.00 ☐ £22.00 ☐

**Joint Membership** £36.50 ☐ £38.50 ☐

(At the same address)

Joint Under 26 Membership £22.00 ☐ £30.00 ☐

Please indicate whether  
you wish to receive **BEER**  
by email OR post: ☐ Email ☐ Post

I wish to Opt-in to ☐ General Communications  
☐ Branch Communications

Concessionary rates are available only for Under 26 Memberships.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association which can be found on our website.

Signed .....

Date .....

Applications will be processed within 21 days.

### Direct Debit Instruction

Please fill in the whole form using a ball point pen and send to:  
**Campaign for Real Ale Ltd. 230 Hatfield Road, St. Albans, Herts AL1 4LW**  
Email: [membership@camra.org.uk](mailto:membership@camra.org.uk) Telephone: 01727 867201

**Name(s) of Account Holder**

**Billing Address**

**Bank or Building Society Account Number**

**Branch Sort Code**

**Postcode**

Payments will show as **CAMRA Membership**  
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☐ I understand that CAMRA has partnered with Stripe, who collects Direct Debits on behalf of CAMRA and confirm that I am the account holder and the only person required to authorize debits from this account.

Signature .....



This Guarantee should be detached  
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- If you receive a refund you are not entitled to, you must pay it back when Stripe asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us. Setup of Direct Debit Instruction with Stripe on behalf of CAMRA.



Campaign  
for  
Real Ale

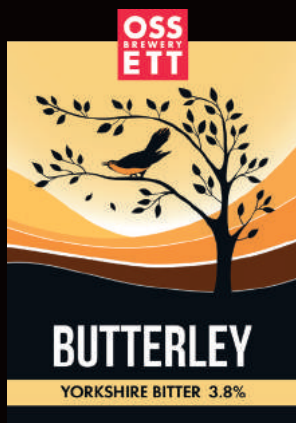
\*Price of single membership when paying by Direct Debit. \*Calls from landlines charged at standard national rates, cost may vary from mobile phones. New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership. The data you provide will be processed in accordance with our privacy policy in accordance with the General Data Protection Regulations.



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