

BEER LEEDS

SUPPORTING REAL ALE AND CIDER IN LEEDS

ISSUE 3



Campaign
for
Real Ale

THE MAGAZINE OF LEEDS BRANCH OF CAMRA



Real Premium Yorkshire Ales Snaith, Yorkshire

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May



June



July

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BEER LEEDS

SUMMER 2022

ISSUE 3

Hello and welcome to this issue 3 of Beer Leeds, one that has articles about history of beer in Yorkshire, bottled ciders, beer mats, pub crawls around Manchester and a Leeds district.

Thanks to all the contributors.

Locally our branch is continuing with pub censuses in different areas of Leeds, a report of Otley is in the magazine. We have been handing awards to pubs in recognition of their good work and members are monitoring the situation within the Leeds pub and brewery sector. There are some instances of pub closures but no brewery casualties to report. If you hear of any pubs struggling do contact us and let us know.

Nationally CAMRA has its Summer of Pub campaign running until the end of August. Watch out for events near you.

<https://camra.org.uk/pubs-and-clubs/current-campaigns/summer-of-pub/>



Beer scores are always welcome via <https://whatpub.com/>

Enjoy the magazine.

Nigel Halton
Magazine Editor



CONTENTS

PUB & BREWERY NEWS	Pages 4 & 5
SUPERMARKET CIDERS	Pages 6 & 7
OTLEY BEER CENSUS & AWARDS	Page 9
BREWING UP A STORM	Pages 10, 11 & 12
TETLEY'S PUB QUIZ	Page 12
MINI PUB QUIZ	Page 13
A HISTORY OF CURRENT BREWRIES IN BEER MATS	Page 15
AROUND MANCHESTER, VICTORIA	Pages 16 & 17
HEADING TOWARDS WAKEFIELD	Pages 18, 19 & 20
(NOT) GOING OUT	Page 12
NORTH BAR, LEEDS	Pages 23 & 24
APPOINTMENT OF BEER	Page 25
MEMBERSHIP	Page 26

BEER LEEDS

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PUB & BREWERY NEWS

PUB NEWS

Good news about two city centre pubs that closed at the time of the Pandemic. **Foleys Tap House** re-opened at the beginning of May, there are 6 cask ales from Black Sheep and 6 guest ales. Despite planning permission being granted for student accommodation in the building that houses the Victoria Family & Commercial, the pub is to be retained and is due to open again at some point.

The **Highland** in Burley is another pub that has re-opened after a period of closure, always 2 cask ales on the bar.

Work is progressing slowly on the **Handsome Tap Bar** near the university, there isn't a definite opening date yet.

In Horsforth the **Old Kings Arms** has had a refurb, Kirkstall brewery beers and guest ales are pub's beer selection.

Against the Grain is a new micropub which has opened in Bramley with a couple of handpulls and some European beers and charcuterie boards.

Just announced at the end of May is the news that **Five Points Brewing Co** (who are behind Whitelock's in Leeds) have acquired the lease of **East of Arcadia** in Meanwood. It will close for a refurb in August and re-open in September under a new name.

BREWERY NEWS

BOSUN'S BREWERY

They are in the process of building a permanent Taproom at the brewery located in Wetherby. It's planned to be open in June but no confirmed date. Their next popup Taproom event will be 9th July.

The Taproom events have the core range plus some pilot brews. At the May event Black Sea stout was a success.

<https://bosunsbrewery.com/>

CHEVIN BEW CO & MARLOWE BEER PROJECT

Stephen and Marcus now have their new 1BBL kit, supplied by Powell Brewing, in operation. The first brew was from Chevin and was called Norwegian Wood Kviek IPA at 7.5% which used a Norwegian yeast.



MEANWOOD BREWERY

They have been brewing several new beers, up to 9 over the last few months, included are Enemy of my Enemy a 5% Haskapa sour IPA, Purple Goddess a vanilla and plum porter and Court of Horrors a session IPA.

By early June they should have their first set of cans on sale, 3 different beers Enemy of my Enemy being one.

They have also been blending some of the beers and came up with a tasty one. They blended Enemy of my Enemy sour with our East Coast Pale to create Love Thy Enemy. The tart glory of Enemy Of My Enemy combined with the creamy mouth feel and juiciness of Love You Make create the perfect combo.

NORTH BREW CO

Field Recordings is a new venture into brewing for North. It is an experimental plant and is based at their original brewery at Taverners Walk. The first beer from them was A Hymn for the Fields launched in April and was an 8% Saison dry hopped.

PIGLOVE BREWING CO

We're looking to raise £15,000 to allow us to develop our rebellious little brewery. Support us on our mission to keep pushing the brewing boundaries and bringing you the bravest beers with the most eccentric taste. Our planned expansion includes the addition of 2x1000L Bright beer tanks to help us to increase production and make our little brewery more self-sufficient. We also want to secure 2 new jobs within our Brew Crew (a full-time bar supervisor and a UK sales Rep) as well as getting a van for local deliveries and to help out with brewing logistics.

LINKS for the Campaign:

https://linktr.ee/Piglove_Brewing

BREW COLLABORATION WITH CITU

Extra Pale Ale 4%

They are working together with CITU Group Ltd to create an amazing Pale Ale inspired by the new Climate Innovation district development in Leeds.

PIGLOVE BY THE RIVER

Open for Summer

Address: Climate Innovation District, 29 Secret Garden, Leeds. Open Weds- Fri 4-10; Sat, Sun 1-10.

RADIANT BREWING

Stuart let us know that he has a new Lemon Cheesecake pale ale due out in June, check out social media for when and where that is on sale.

This will be in keg, he does hope to supply some beers in cask as he has had a few requests. In the next few months he hopes to get some beer canned.

SUNBEAM ALES

Nigel is celebrating 10 years doing what he enjoys and has sent us this tale of his micro brewery.



On the 1st August 22

Yorkshire day, Sunbeam Ales will have been trading for 10 years!

From humble beginnings of a big pan on the hob in the kitchen at Sunbeam Terrace, Beeston. I started selling bottles to the, sadly no longer, Beer Ritz in Headingley. To what I have now, a 2BBL brewery in my garage. I am now solely focused on producing top quality cask ales. Supplying permanent house ales to Jacobs Well - Bradford, Polka Hop - Wakefield, Oscars - Morley and many other satisfied returning guest ale customers. It's been an incredible journey with mostly ups, winning many awards. As with anything there's always challenges on the way, not least during the pandemic. But with incredible support from home drinkers buying my weekly bag in a box offerings, I have got through the other side stronger than ever! And still do monthly bag in the box deliveries thanks to the amazing support! I will be celebrating Sunbeam Ales anniversary on the 17th of July at Jacobs Well in Bradford. There will be some old favourite ales, some special and some new. Jacobs Well are doing some special pies and I will even bake some cakes! Oh and there will be some music too. So come along and join in the fun!



SUNBEAM ALES
10 year anniversary
BIRTHDAY BASH
JULY 17th 2-10pm
JACOBS WELL,
14 Kent Street, Bradford, BD1 5RL
Ale, music, pies and cake.
Come and join the fun!



Supermarket Ciders

In this edition of Cider Leeds we are turning our attention to ciders which are readily available in Leeds, in supermarkets to be precise. Internet purchases are great but sometimes you just want something to grab off the shelf when you are food shopping, so here we have it 4 ciders from 4 well known retailers. All in the £2-£3 range, except the smaller bottle which came in at under £2. We've gone for a range of ciders - a light flavoured one, a traditional West Country cider, a South African with an unpronounceable name and a supermarket own brand. There's a lot of cider out there, but in truth there's not a lot of variety in some supermarkets. Or to put it bluntly the quality is not high, yes Asda and Tesco it's you we're talking about.

The Line up

Here's the ciders and some of the info from the bottle, some are more informative than others, but I suppose it's the contents which really matter. So let's get going and prise off those crown caps. Pssst, plug plug and off we go!

Retailer	Producer	Cider Name	Produced In	ABV (%)	Bottle Size (ml)	Label Description	Neck Label
B & M Stores	Brothers	Marshmallow	Somerset	4.0	330	English Cider	Born in a field in Somerset
Marks & Spencer	Sheppy's	Oak Matured Vintage Cider	Somerset	7.4	500	Vintage Cider	Matured in Oak Vats
Sainsbury	Sxollie	Cripps Pink Apple	South Africa	4.5	500	Modern Cider	Made from famous apples you know & love
Morrisons	Sandford Orchards	Devon Red	Devon	4.5	500	Supreme Cider	Cider done right

MARSHMALLOW MADNESS

Cider: Brothers Marshmallow (4.0% ABV)

Apple varieties: No mention of apples on the label!

Guess that B&M is not really a supermarket, it could be called a 'Variety Store' so it's close enough for us. We wanted to showcase a great fruit cider in this feature but was disappointed by the selection in the shops, too often the fruit flavours completely dominate the taste of the cider. The bright coloured labels of the Brothers branding caught my eye, which is kind of what they are there for! This cider is produced by Showerings who own the Babycham brand, look out for a relaunch of Babycham coming soon. The Showerings family have a few flavoured ciders under the Brothers banner including Toffee Apple, Rhubarb & Custard and this one - Marshmallow. Well that's certainly a differently flavoured one! Was it worth it? Well let's have a taste.

Tasting Notes: The first thing you notice is the bubblegum pink colour then the vigorous fizz on pour but it soon settles down. The aroma is some sort of confectionery smell possibly sherbet dib dabs or cream soda pop. Taste wise it's not unpleasant but on the other hand neither is it cider. It's something sweet, not synthetic, pure sugar really. Reading the label does make

you think it could be a marshmallow taste, but that's probably just the power of suggestion, not sure I'd get this if I was drinking 'blind'. The finish is a bit drier with some herbal notes so at last a bit of relief from the sugar onslaught. Overall it is very easy to drink probably best outside in the sun, but as an alcopop or soda alternative. More lip sticking than lip smacking then? Going to score this quite low as there's not enough cidery taste. Where are the apples? Oh I get why they are not mentioned on the label now!

Overall cider score: 4 out of 10

Drink again: Not dismissing it, but would rather not

What three words: Alcoholic Cream Soda

INTERNATIONAL CHALLENGER

Cider: Cripps Pink (4.5% ABV)

Apple varieties: Cripps Pink

OK so how do you say Sxollie? Well I go for Skol-ee, might not be right but it's just about there. Sxollie are a South African producer and quite a big one at that, in fact South Africa is a big cider producer on the world stage, second only to the United Kingdom. The apple variety Cripps Pink may not be immediately recognised, but if we mention Pink Lady then it

may sound more familiar. Sxollie produce quite a few ciders you will probably find at bigger supermarkets Cripps Pink (Red label), Granny Smith (Green) or Golden Delicious (Yellow), but look out for the new packaging which has a either big X or lots of little X's on them. Confused? Don't be, just try the cider.

Tasting Notes: Now this one pours quite fizzy too, the colour is a very light yellow looking like white wine, the aroma is wine-like too. At first there is a hint of sulphur which soon goes leaving plenty of crisp juicy apple flavour. There's a lot of character coming from the eating apples here, so it is light, crisp and particularly refreshing. It has very little aftertaste, a characteristic of making cider out of eating apples, so much that you can say its very clean and easy to drink. This cider needs to be drunk outside sat on the grass, blanket optional. This is quite a sophisticated cider with plenty of wine like qualities - if I was posh I would say what grape variety but I'm not so its white wine, OK?

Overall cider score: 7

Drink again: Ooh yes please

What three words: crisp apple refreshing

SUPREME CIDER

Cider: Sandford Orchard Devon Red (4.8% ABV)

Apple varieties: Farmers Glory, Dabinett & Sweet Alford.

Compared to the other large chains Morrisons has by far the best selection of cider and perry for the discerning drinker, a bit like their beer selection I suppose. Yes there's lots of mainstream and novelty brands but quite a few good quality ciders to be found. Sandford Orchards are one of the smallest big brands, if you see what I mean, they sit in that strange middle ground between big producers and small craft operations and as such they benefit from having a foot in both camps. They have both the ethos of a small producer by making good tasty cider but also have some of the economies of scale of a larger producer and hence a national listing with Morrisons. Well done Sandford Orchards.

Tasting Notes: A medium carbonated cider which pours totally clear and light gold in colour. The smell is like a proper cider, a real beer festival cider smell! To the taste, it is light and very cidery, there is some sweetness but it certainly stays on the on dry side of medium. The aroma hinted at it and the taste confirms that there is a fair bit of tannin in this cider, but it never completely dominates the flavour as there are some eating apples in the mix to lighten the proceedings. I would prefer more of the traditional cider apple flavour to come through to give it a bit more body as it strays a bit too close to being undistinguished. Absolutely nothing wrong with the cider but for me it's too light in taste, I would prefer more oomph. Oh yes and a good good cheese board too!

Overall cider score: 6

Drink again: Yes, but with the promise of a bigger cider afterwards

What three words: Flavoursome but unchallenging

SUPERMARKET OWN-BRAND

Cider: Sheppey's Oak Matured Vintage Cider (7.4%)

Apple varieties: Bittersweet cider apples

Again not strictly speaking a supermarket, shall we call Marks and Spencer a department store? M&S may not be top of your list to find cider, but it has a small selection next the beer bottles and craftsploitation cans. There nestled amongst the usual cider suspects is a bit of own branding which is great to see there's not much own branding of cider in supermarkets about, except for at the 'value' end of the market. Bought this bottle from one of their larger shops but hopefully it should not be too difficult to find in M&S food halls across the city. Quite a classy packaging as you would expect from M&S, don't think this is aimed at the park bench drinker, not that it is in any way expensive! Blended by respected cider maker Sheppey's, big plus point, so someone at Marks's knows what they are looking for.

Tasting Notes: Another very light gold cider with mid carbonation and super clear. After pouring this has a very good aroma, maybe a touch of spirits, it's only fleeting but could be whisky. Again reading the label and seeing oak already puts suggestions in your mind what you are expecting. The taste is fulsome and rounded, first impression is that it is stone fruit, like sultanas in a baked apple. This is followed by a gentle spiciness and dry mouthfeel which certainly follows through to the big drying finish. It is here right at the end when the spirit makes a re-appearance where it combines nicely with the tannins. After the first few drinks the woodiness really comes through and you realise that this is a complex cider with great depth. This is an interesting sip and savour cider, rather than one to quench your thirst, which I guess that's what it is designed for!

Overall cider score: 8

Drink again: Yes, definitely

What three words: Full-bodied proper cider

CONCLUSION

These four ciders show that there is cider to be found in large supermarkets and most do stock something apart from blocks of discounted fermented apple juice concentrate. Some are better than others it must be said and it can be a matter of you get what you pay for but at least it's there. But it does make you realise that Leeds is lucky to have several specialist off licences around the city who stock a great range of cider and perhaps it is those independent retailer we should be supporting.





WHITELOCKS

EST. 1715

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OTLEY BEER CENSUS AND AWARD PRESENTATIONS

Our first out of city beer census was to the town of Otley on Sunday 20th Feb which also coincided with 2 pub presentations planned. A good number of volunteers arrived to carry out the survey who helped to go around the 20 central pubs on the list.

The afternoon began at the Black Horse where we presented them with a belated "Most Improved Pub of the Year 2019" award. This pub was taken over in 2019 by a joint partnership with Kirkstall Brewery and Brudenell Social Club and after a considerable refurbishment re-opened offering the Kirkstall range of beers along with guest ales. Since then it has become a popular pub with regular events and accommodation available. Here's Morgan receiving the award.



After this our willing surveyors set off to check their allotted pubs and no doubt sample the beers (and ciders) on offer that day. There were 1 or 2 pubs that weren't open on Sunday and outlying pubs too far away for this census but information about them was gathered.

Here are the interesting facts discovered that day.
Number of different breweries in Otley was 25.
Number of different beers in Otley was 40.
Number of Leeds breweries represented was 8.
Number of Leeds beers represented was 11
Number of Yorkshire breweries represented was 18
Number of Yorkshire beers represented was 33
Most common beer was Timothy Taylor Landlord.

Of all the beers on sale, 83% were from Yorkshire and 44% of the beers were from Leeds breweries.

The pub with the highest number of different beers, cask and keg was the Black Horse.

Pubs selling cider were noted, a total of 20 lines were recorded in those that sold it. 12 different ciders were on sale with 8 different cider producing companies represented. A lot of the ciders on sale were from 2 large producers.

Following the afternoon's census, people gathered at the Old Cock for the presentation of Dec 2021 Pub of the Month award. This traditional free house serves cask ales from mainly Yorkshire breweries with a choice of real ciders. It is a multi CAMRA award winning pub with a loyal staff.

Linda and Ryan look pleased receiving the plaque from Mike.



BREWING UP A STORM

A brief examination of the place of beer in literature and with a particular reference to Yorkshire.

An old saying goes:

There are three kinds of beer in Yorkshire – good, bad and 'ammonds.

A more specific description comes from the 17th century poet George Meriton in his little tome **The Praise of Yorkshire Ale**:

*It's pleasant to the taste, strong and mellow,
he that effects it not is no boon fellow;
He that in this drink doth let his senses swim,
there's neither wind nor storm will pierce him,
It warms in winter, in summer opes the pores,
'twill make a sovereign salve 'gainst cuts and sores;
It ripens wit, excelerates the mind,
makes friends of foes, and foes of friends full kind;
It's physical for old men, warms their blood,
It's spirit makes the cowards courage good;
The tatter'd beggar, being warm'd with ale
nor rain, hail, frost, nor snow can him assail;*

Yorkshire has a long and distinguished history of beer dating back to the Roman occupation. Commercially there was the common brewer – that is to say one that sells to others. The first was in Scarborough in the 17th century - it lasted until 1932. The oldest existing brewery is Samuel Smith of Tadcaster in business since 1758. Joshua Tetley started brewing in 1822 and it continued on the same base in Leeds until its present owner the Danish company Carlsberg closed it in 2011. But it has a fascinating history full of anecdote: Clifford Lackey writes in **Quality Pays**, the company's story:

Another record achieved by Tetley ale has become part of the history of the stage; it is the only thing known to have defeated the great escape artist, Houdini. During the week starting 6th February 1911, Harry Houdini, who was appearing at the Empire Theatre, Briggate, Leeds, invited challenges from local firms

and organizations to devise a means of securing him so that he could not escape. Nobody had ever succeeded; Houdini had escaped from everything put to him as a challenge – prison cells, a solder-sealed metal coffin submerged in water, specially made police handcuffs, straightjackets, 'burglar-proof' safes ... But he nearly lost his life when Joshua Tetley and Son challenged him to escape from a padlocked metal cask filled with Tetley ale. Houdini took up the challenge and agreed to attempt the feat at the Empire Theatre on Thursday 9th February 1911.

The story is told in **Houdini – the Untold Story** by Milbourne Christopher.

'In Leeds, a local brewer filled his water can with beer. Padlocked inside, Harry who didn't drink, was overcome by the alcohol. Had it not been for Franz Kukol, he might have been drowned. He was only partially conscious when Kukol, disturbed by the quiet behind the curtain, dashed into the cabinet and hauled him out of the can. Afterwards a stagehand joked: 'Why run away from the beer, Mr Houdini? It's what most of us run after.' He was in no mood to laugh.'

On Saturday 18th June 1983, the escapologist David De Val, succeeded where Houdini failed when he escaped from a 50 gallon cask of Tetley bitter at the Tetley gala day.

But David De Val had taken into account what Houdini had not realized. Before he climbed into the cask David told the 2500 crowd that Houdini had not known about the carbon dioxide given off by all beer, the discovery made in Leeds by the scientist Dr Joseph Priestley, a century and a half before Houdini's attempt. David told the crowd: 'Although he, and I, both managed to perform the escape in water, with beer it is a different matter as carbon dioxide builds up in the barrel if there is any air space and can send you unconscious.' However, even though David had this knowledge, a

man with powerful bolt cutters stood by to release him if he got into difficulties. But he succeeded in getting out in 1 minute 41 seconds, although he did admit to the press afterwards that towards the end he was beginning to get a little worried.

Wards, the Sheffield brewery, used dray horses for many of its city deliveries. Thunderer was one of them who unfortunately came to a sad end:

'Thunderer was captured from the Russians at the siege of Sevastopol by Captain Aloysius Ward of the Sheffield brewing family and, because of his great strength, was used by the company to deliver the heavier loads around the hilly suburbs of the city. His favourite tipple was, naturally, vodka, of which he expected a gill at every pub he visited on delivery day. Alas, such indulgence brought the inevitable result. Thunderer collapsed on Snig Hill in the winter of 1859, and although revived by a half bottle of vodka, he died after staggering a few hundred yards. Obviously, even in the equine world, beer is best.

A famous Yorkshire beer is Old Peculier from Theakston's of Masham. A brewery handbook explains its origin:

'This famous ale derived its name from an earlier honour which was conferred on the town - 'The seal of the Official of the Peculier of Masham'.

The story began during the reign of William the Conqueror, when the lands and estates of Mashamshire were given to one of his captains - Nigel de Albini - who had ravaged this part of the country. He later became Bow-Bearer to William Rufus and was with William when he was mysteriously killed by an arrow in the New Forest.

The lands passed to Nigel's son, Roger de Mowbay, who proved his worth as a knight at the Battle of Standard in 1138, when the invading Scottish army was defeated.

Roger then went to the Holy Land to fight in the Crusades, but was captured by Saladin and held to ransom for seven years. He was redeemed by the Knights Templar and in gratitude gave the living of the church at Masham to the church of St Peter in York. However, the Archbishop of York was not overjoyed at the news. His responsibility of administering the law there would mean a journey through thick forests



inhabited by cut-throats and vagabonds. His solution was to free Masham of 'all the customs and claims of his archdeacons and officials'. Thus the Peculier (derived from the Norman French word meaning 'particular' rather than 'odd') Court of Masham was established.

The Chairman, or Official of this Court, had a seal to mark his approval or decision and exercised a great deal of local power. Records show that offences dealt with by the court included:

- Poor attendance at church - and bidding the church wardens to mend one's ways.
- Drunkenness, swearing brawling and scolding
- Not bringing one's children to be baptised
- Telling fortunes and using enchantments
- Harboursing Roman Catholic priests.

Although no record of that seal exists, the seal used today was granted by George III in 1741 and is thought to be based on the original one. It has been suggested that the kneeling man in the seal may signify Roger de Mowbray while a prisoner of Saladin.

There is nothing new in blogging. In Anthony Avis's book **The Brewer's Tale** he relates an entry from the company diary of the Tadcaster Tower brewery of a staff outing when Mr Tripp was the general manager:

10 August 1889

The annual brewery outing to Scarborough took place, but it was very wet, which somewhat spoiled the day. However, the men made the most of it and, said Tripp. They had lunch at the Imperial Hotel in Huntriss Row. When the cloth

was removed, the loyal toast was proposed. Mr Buchanan, the cashier, proposed the success of the company and the health of Mr Tripp. He responded by outlining the advances made during the year and observed that there were 20 more employees round the table than last year and said that he hoped (perhaps with inner reservations) that there would be still more next year. A toast was then proposed to the brewer and his staff, followed by one to

the travellers and visitors, and finally to 'Our next merry meeting'. Luncheon over, the throng dispersed further to enjoy the benefits and pleasures of the 'Queen of English Watering Places'. Tea was provided and they returned to York by the 10pm train.

Barrie Pepper



PUB QUIZ

This year marks the 200th anniversary of the formation of Joshua Tetley & Sons at the Hunslet Road site, from humble beginnings the brewery grew until it dominated the drinking scene in Leeds during 2nd half of the 20th Century. The brewery went through several changes in ownership before Carlsberg closed down it's Leeds operation in 2011. Although people's views on Tetley Mild, Bitter and Imperial differ there is no mistaking that Leeds was a Tetley town. The brewery gave much to Leeds by providing employment to hundreds of people not just on the brewing side but in it's pubs which were dotted throughout the city.

To mark this anniversary Leeds CAMRA is running a pub quiz in one of the few buildings left of the brewery. The venue is The Tetley art gallery, bar and kitchen housed in the grand 1930s offices of the former brewery. The quiz is going to be held on Sunday 17th July from 14:00 and will run until about 16:30 when the winners are declared. As an added attraction we will be running a guided tasting of three of the beers which The Tetley

has on the bar, this is an added extra so drinking is not essential but it will be cheaper to buy the beer as part of the quiz package rather than over the bar.

Tickets for the event can be found on <https://www.leeds-camra.com/events> and cost £5.00 per person, with an additional £5.00 if you are wanting the guided tasting.

There is a prize of a £20 bar tab to the winning person/team and a brewery trip for 2 people to Nomadic Beers.

Advance tickets are not essential but advisable.



Leeds CAMRA Branch

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*Real Ales from: Brown Cow,
Timothy Taylor's, Theakston's,
Leeds Brewery and Stod Fold Brewery*

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MINI PUB QUIZ

ALL ABOUT LEEDS

- The bones of which animal were found during the construction of Armley Gyratory, showing they used to roam around in this area over 150,000 years ago?
 - Lion
 - Hippo
 - Llama
- How tall is Bridgewater Place to the nearest m?
- True or False, Jelly Tots were invented in Horsforth.
- Which Band recorded their Live at Leeds Album in University of Leeds Refectory?
- What year was Leeds United FC formed?

WORDSEARCH

A	G	O	L	D	E	R	N	I	G	W	W	S	W
R	T	L	N	R	T	A	R	E	G	A	L	P	L
N	T	S	L	U	L	W	E	D	C	R	A	I	I
S	L	S	O	E	D	E	E	W	N	L	A	L	T
O	O	T	E	S	E	S	I	L	R	O	B	S	D
U	S	L	P	O	W	T	M	D	I	I	L	N	N
R	B	R	E	G	B	C	B	E	G	T	O	E	A
P	T	T	D	I	E	O	A	R	R	N	N	R	L
O	G	I	E	C	T	A	R	L	O	G	D	P	G
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WORDS TO FIND IN THE WORDSEARCH:

Stout
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 Golden
 Pale
 Pilsner
 Lager
 Brown
 Gose
 Witbier
 West Coast
 New England
 Bitter
 Blonde
 Sour
 Mild



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A HISTORY OF CURRENT BREWERIES IN BEER MATS



North Brewing opened their 1st bar on New Briggate 25 years ago making it the 1st craft beer bar anywhere in Britain.

Since then they have opened a further bar in Leeds Centre plus others in Holbeck ("Cross Keys"), Meanwood ("Alfred"), Chapel Allerton ("Further North"), & Oakwood ("Preston"). Outside of Leeds there are also bars in Otley ("North Bar Social"), and Harrogate ("North Bar").

The original brewery just off North Street is now used for experimental beers following the opening of a large new brewery and tap (Springwell Works) just off the bottom end of Meanwood Road on Buslingthorpe Lane where they aim to produce nearly 3,000,000 pints per year. All are well worth a visit.

The brewery have produced 11 mats to date with their first from 2015 pictured together with the reverse of their 9th from 2020.



Like North Brewing Co above Northern Monk is another example of a brewing success story in Leeds, and show there is much variety in a strong local brewing community following the departure of Joshua Tetley in 2011.

They converted an old flax store in Holbeck into their first brewery together with a bar ("Refectory") in 2014. A further floor above can be used for private functions or even weddings.

Three years later they found they needed to expand operations, and now occupy a second site on Sydenham Road where Leeds Brewery used to be before they too expanded to another site.

Since then they have also opened a second "Refectory" in Manchester.

In the 8 years to date the brewery have been credited with producing 42 mats some of which have been in sets depicting modern art on the reverse.

Their distinctive monk logo is shown here on the front of their 2nd mat from 2014 together with an example of the artwork on the reverse of their 40th mat from 2019.



Keith Sunderland

AROUND VICTORIA

MANCHESTER

Courtesy of Northern Rail's special cheap tickets, a £3 return took us on the slow, meandering, scenic route to Manchester Victoria, taking in the delights of Batley, Brighouse, Sowerby Bridge, Todmorden, Littleborough and Rochdale to name a few. The Factory four, Tony, Malcolm, Charlie, (a late substitute for Paul,) and self arrived around midday for a tour of a small portion of the Northern Quarter, one roughly contained within an area of the Ring Road, High Street and Shudehill.

On exiting Victoria Station we passed on the impressive looking Victoria Beer House Bar and Kitchen, possibly catching it on our return. A goodly 10 minute stroll and we arrived at the **MARBLE ARCH** on Rochdale Road.

This sturdy pub has a brick and marble frontage with pillared entrance and ornate brick chimneys. The lounge has a terracotta tile and mosaic flower floor, with glazed brick walls and tiled ceiling, with a row of chandeliers. There are leather covered setts and church pews and iron and dark wood tables. There is an open fireplace with wood and tile surround backed with a Harpurhey Brewery mirror. The large windows are nicely etched and the bar is of decorated wood and green tiles. On

entering, note how the floor slopes seriously towards the bar. This being the Marble brewery tap there were five of their beers; Pint, Stout, Earl, Petite and Bitter, along with Brewsmith Birthday Beer.

We backtracked from here to the corner of Angel Street to the **ANGEL**. This is a single-room, old workers pub with mismatched tables and chairs and bench seats. The walls are half wood/half dark painted and there is an open fire with marble surround. The stand out feature is the baby grand piano. It has a well-worn lived-in look. There were six beers on, unfortunately from our perspective, five were from Yorkshire. A couple of Roosters, Saltaire Triple Chocaholic, Acorn Darkness and New England IPA accompanied the sole Lancashire beer, Moorhouses Pride of Pendle.

From here we headed onto the Ring Road and the **BAR FRINGE**, (8 Swan Street.) This is a one room bar with wooden floors and yellow walls. Furniture is a mix of bar stools, wood chairs and benches, sofas and armchairs. It has an upright piano, large display of bottles and a motorcycle suspended from the balcony. Eclectic! Outside is an enclosed cobbled beer courtyard. On the beer

front; Jersey Liberation Ale, Twisted Wheel Sunday Sessions, Green Duck One Great Thing, Oakham Citra and Kelham Island Pale Rider.

A little further down the Ring Road, on the corner of Oldham Road is the **CROWN & KETTLE**. This is a very high ceilinged building, with walls that are stripped back stone and brick. The central bar is backed by two high bowed arches and these are set of by the tall arched windows. The furniture is modern wood tables and chairs and modern artworks decorate the walls. Half a dozen bees; Durham Jarrylo and Dark Angel, Triple Point Gold and Crylo, Manchester Oh My XPA and Beatnik Republic Air of Debonair.

Crossing the road we headed back to the **SMITHFIELD MARKET TAVERN**, which is virtually opposite the Bar Fringe. It was refurbished in 2020 and is run by the Black Jack Brewery. It is a multi sectioned hotel, has modern wood furniture throughout and is very tastefully furnished and decorated. There is an upright piano and a, now pretty rare, bar billiards table. It is the current Central Manchester 'CAMRA Pub of the Year.' Most of the beers are Black Jack; West Coast, Irk



Bar Fringe



iBid



The Lower Turk's Head



Jack In The Box



Crown & Kettle

Street Pale, Darceys Pale and Summers Porter, accompanied by Runaway Imperial Stout.

Adjacent to the Smithfield is the Grade 11 listed Old Smithfield Market which had been renovated in 2017. In one corner of this compact market you find the **JACK IN THE BOX**. This well stocked little bar is also run by Black Jack and the seating is in the centre of the hall and is shared by other outlets. Although small it has a decent selection of beers. Six are from Black Jack; Mosaic Light, Pub Ordinary, Manchester Stout, Extra, Dark Ruby and West Coast. Along with these was Saltaire Mayflower.

From here it was down Eagle Street and High Street, passing the brick frontage of the old wholesale fish market, to the Arndale Centre. After a goodly amount of searching we eventually found the **MICRO BAR**, interspersed amongst a variety of market stalls. Nothing overly exciting, a couple of units with modern metal furniture. Three beers were on sale Brightside B-Side, Elland Blonde and Titanic Plum Porter.

The next two pubs both were from the Holt's stable. The first was the **LOWER TURKS HEAD**, (36 Shudehill,) with a beautifully brown and sand coloured tiled frontage, which is opposite the Shudehill tram station. It is a traditional, multi room pub, well carpeted with comfortable seating and wood panelled walls. Upstairs is a separate drinking terrace. Four Holt's beers were on sale, of which I tried the Two Hoots.

A few doors higher up Shudehill was the second Holt's pub, the **HARE & HOUNDS**. Again another fine, traditional establishment, Grade 11 listed and dating back to about 1800. Two rooms, the Tap Room was furnished with leather covered bench seats, with conventional wood and iron tables and chairs and open fireplace. Lighting is subtle throughout. Note the chocolate tiles in the entrance. Just two beers; Holts Bitter and Robinsons Dizzy Blonde.

With time a-pressing we headed back to Victoria station, with just time for a quick one in the **SADLERS CAT**. This sits in Sadlers Yard, behind the Co-op headquarters. This is a very modern, single storied, solid wooden building that looks something akin to an army barracks. The large glass windows make light and airy and outside is a large patio. It is run by Cloudwater Brewery with three of their beers on cask. I chose the Cloudwater Hoppy. Interesting history, as it sits on the site of Manchester's first steam mill and replaced the, now demolished, Crown & Cushion.

No time for a visit to the Victoria bar, as the train was due in five minutes, but all-in-all a decent variety of pubs and bars, likewise the beers.

Good health!

R.I.P



HEADING TOWARDS W

In my articles I always attempt to cover every pub in an area whereas most 'out and about' features in CAMRA branch magazines usually follow bus routes so may often miss those pubs that are more than a few minutes' walk from the nearest stop.

Surveying the whole area as a cyclist doesn't pose any problems but without two wheels would normally require multiple buses and/or a fair bit of walking to visit all establishments. Although I always provide bus numbers and walking times, I recognise this isn't ideal for many pub-goers and isn't being inclusive of those who are less-abled.

This time it's different. Five pubs are on the Arriva 110 route and should you opt for a sixth it's served by Arriva 444. That said I can't comment on the pubs' general accessibility and facilities for disabled patrons.

If you know your bus operators and routes, which many CAMRA members do being regular users (with a fine line drawn before becoming a public transport geek!), you've probably worked out I've ventured from Robin Hood to Lofthouse with an optional little diversion. The title may also have given it away though originally I was going to simply call it 'Robin Hood to Lofthouse' but that would

have left no ambiguity and made the previous sentence redundant.

Anyway, let's start at the closest pub to Leeds then head towards Wakefield.

The Coach and Horses at Robin Hood describes itself as a "traditional pub" and I'd agree: a cosy feel, strong on conversation, low ceiling with beams, fireplace, patterned carpet, dark wood furniture, brass/copper plates on the walls and shelves adorned with whisky jugs and various knick-knacks.



The place is bigger than it looks from the outside with semi-separate areas extending to the rear. The bar is immediately ahead as you enter with four handpulls on its far side. Some pumpclips may face forward and others backwards so it's worth asking what the full range is before ordering. On my visit it was Carlsberg Tetley Bitter, Marston's 61 Deep, Moorhouse's White Witch and Rooster's Yankee. At the end of the bar is a board asking for reviews of recent beers and a tally of votes for breweries

to feature in the future – Bradfield, Leeds, Moorhouse's and Rudgate were listed.

Based on my overall experience I nominated it for Pub of the Month. It didn't win, as expected, not because it isn't a good pub but because of location, i.e., not in the city centre or a well-frequented part of the branch area. Raising awareness of lesser-known pubs has been a really big motivator for writing these articles for a decade.

Just a few paces along the road is The Angel, a Greene King pub that was serving Abbot, IPA and Old Speckled Hen, which was in good condition. The barman was sympathetic to my drowned rat look that was acquired after very heavy rain set in for the night – it's at times like this I can see advantages of the bus.



This large venue offers very competitively priced food and has typical chain décor though provides an individualistic touch through black and white photos of the local area. It was lively on a Saturday evening with many

WAKEFIELD

Our roving reporter, Warren Yabsley, continues his exploration of lesser-known locations for pubs within the branch area.

playing pool though if you prefer it quieter on the busiest night of the week there's plenty of room, simply head to the left of the bar aiming towards the extension area.

The Halfway House is next and, unsurprisingly, midway between Leeds and Wakefield. Situated at the crossroads in Robin Hood, it's an old, imposing building with pretty hanging flower baskets outside. The Lounge, with function room beyond, is often not open but the 'Sports Bar' is more than adequate in size. It has high ceilings, large windows, wood strip flooring and a pool table with the shape best described by the non-technical term: squiggly.



Signs indicate it is an Orange Acorn pub, which is a new name to me. An emphasis on cask beer has been tried with beer mats and the large banner outside sporting brewery logos from Leeds, Ossett and Rooster's. However, Black Sheep Bitter was the solitary ale available. I didn't see many others drinking it so figured the sensible decision was taken to have one cask beer in

good shape rather than multiple on poor form.

From here you could walk for 8 mins along A654 Leadwell Lane in the direction of Rothwell then right along Westfield Road for 3 mins to The Rosebud. Alternatively, Arriva 444 from Leeds via Rothwell stops almost outside. If you're wanting a bus from The Halfway House to the Leadwell Lane/Westfield Road junction the only option is Square Peg #9 that runs every 90 minutes until teatime Mon-Sat.

And the reason for the detour, especially when it's situated between Robin Hood and Carlton? It's a cracking pub. This is the first place I've featured twice in an article but given it was way back in the Summer 2015 magazine when covering Rothwell and Carlton it's hardly repetitive.

There are two completely separate rooms that are traditionally furnished where conversation is key. From the front entrance the Bar is to the left and Lounge to the right with a bar that serves both rooms. The five cask beers are split across the two sides with a blackboard in each room describing what's available on the other side. Goose Eye Springwell, Jolly Sailor Selby Pale, Marston's Wainwright, Oakham Citra and Ossett White Rat were available on my visit. Although pale and blonde beers

aren't my preference I appreciate when cask beer is served well and here it was outstanding.

I scored my beer 4.5 on National Beer Score System (NBSS; maximum 5), which is a CAMRA tool to record the quality of how the pub or club serves the beer and not whether you like it because that's what Untappd is for. There's an explanation of how NBSS works and why it's important on the national CAMRA website – a simple 'NBSS CAMRA' Google search should do the trick.

To put my score into perspective, I've only given 4.5 to about 1% of halves/pints I've drank and single figures a score of 5 (I won't convert this into a percentage to avoid highlighting how many beers I've consumed!).

Continuing from the opening paragraph's Diversity & Inclusion (D&I) accessibility theme if you're not able to manage the 4 or 5 steps at the front there's level access from the rear where there is also a car park and beer garden complete with grass.

As per The Coach and Horses, I nominated this venue for Pub of the Month. Based on the same reasons as above, it sadly did not win. Also, it wasn't even nominated for The Good Beer Guide 2023 and because my visit was just

after the deadline it was too late to change this. Based on the beer quality if it was in the city centre or a well-frequented area within the branch area I'm certain it would be included.

Reason indeed for exploring pubs you don't usually visit and informing friends, family and the branch of those where you've experienced great quality beer, a cracking atmosphere, places really making an effort to promote community values etc.

Hey, if you're into D&I why shouldn't this translate to pubs where location is the discriminator for recognition? Or am I jumping on the woke bandwagon?!

If you're happy to wander, part way along Leadwell Lane is a former railway line that is hard surfaced and after an 11 min walk emerges opposite The Gardeners Arms. If The Rosebud is omitted, you can continue your journey on the 110 with a bus stop within seconds of the pub.



This is a Star (Heineken) operated pub with associated subtle chain feel and décor. The L-shaped bar has seating on three sides and offered Bradfield Farmers Blonde – in good condition – and Marston's Wainwright on my visit. To the right of the bar is a large 'montage' on

the wall celebrating the local area and its history. On top of the large base photo are many smaller ones of the area including those of mines and miners. Very competitively priced food is served and live music is a regular feature, especially tribute bands. Large windows at the front provide a view of the paved area complete with benches and the all-important bus stop.

The Castle, situated after crossing the M62 and just within the Metropolitan District (which is identical to the branch area), is the final pub covered in this article. It was quiet on my visit – and no cask beer is available – so it's not surprising that The Waggon and Horses, situated almost next door, is no longer a pub.

Originally, I'd say this survivor could have been a small 'corridor' pub with a room to the right from the front entrance, one to the left served by the end of the bar, the main length of the short bar in the corridor and a room beyond with side entrance. Today, only the side entrance is used, the front rooms have been joined and the potential corridor is no more. However, low ceilings and being refurbished in a traditional style retains its warm and cosy feel. There are some old photos of the local area on the walls and many trophies in the front windows, possibly for darts given the board is used.

Bus information:

Arriva 110 runs approximately every 15 mins Mon-Fri & 20 mins Sat-Sun until teatime then every 30 mins each evening. The last service towards Leeds every day is about

10.45pm. The journey time from Leeds Bus Station to The Halfway House is approximately 15-20 mins depending on time of the day.

Arriva 444 runs approximately every 30 mins Mon-Fri until teatime then hourly each evening and hourly throughout the day Sat-Sun. The last service towards Leeds every day is about 10pm. The journey time from Leeds Bus Station to The Rosebud is approximately 40-45 mins depending on time of the day.

If you purchase an Arriva West Yorkshire ticket (£5.20 adult/9.50 duo/10.00 family) rather than a Leeds Urban (£4.50/7.50/9.00) [prices may be more on the bus] you'll be able to venture beyond The Castle and enter Wakefield branch area where a similar number of pubs are encountered before reaching the city, including The Woodman in Outwood that advertises in Wakefield branch's magazine O to K (Ossett to Knottingley).

Walking times

(according to Google):

Coach and Horses - Angel 1 min
Angel - Halfway House 10 min
Halfway House - Gardeners Arms 8 min (see main text for Rosebud diversion)
Gardeners Arms - Castle 17 min

MINI QUIZ ANSWERS

1. Hippo
2. 110m
3. True
4. The Who
5. 1919



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(Not) Going Out

After months of being stuck inside and fears over social interaction, 2022 was meant to be the year that things finally resembled something like normality. Hopes of a good summer, good beer and good company were at the very forefront of people's minds. Maybe even a holiday abroad without the need to test before and after, the very thought of it! But, for many reasons, it seems that our hopes and ambitions may have been dashed before we can even begin to apply the factor 50 sunscreen...

The world, it feels, currently sits on a knife edge. There's political unrest both at home and abroad with skyrocketing costs hitting our pockets and cash reserves harder than ever before. Our beloved breweries aren't immune either. Grain costs have increased, and are set to increase dramatically again, with the cost of electricity, hops, water and much more beside similarly following suit. So where does that leave them, and where does it leave us?

Sadly, breweries are already closing their doors as their future is seemingly unsustainable. After their trade evaporated overnight during Covid, a sharp increase in costs was the last thing they needed, with little support being offered by the government. Likewise, the expected wave of support from drinkers heading back out again might not be quite as dramatic as once expected. We, in this lovely beery world, are happy to pay a bit more for a quality pint but when your spare money is rapidly diminishing, how free will we be with our hard-earned cash?

There's a limit to the price drinkers are willing to pay for their pint, so breweries can't simply increase their prices. Too much and customers will think they are taking the mickey, too little and they might well run the risk of closing their doors. After people had become accustomed to drinking at home, the hope was that the unrivalled quality of a freshly pulled pint would tempt them back out again. It might not be that simple.

The more you assess the landscape, the more you see that people's habits might well have changed. Whilst beer alone may have been enough to coax out the regulars, now it seems they need something else

too, food being top of the agenda. 'What food have they got on?' seems to be a recurring question with some beer tickers now turning into street food tickers too. With money being tighter than ever, what is the metaphorical carrot to be used as a lure to fill a once busy pub?

I was looking forward to a summer of beer (newborn child permitting) and a summer of adventure, visiting new and old places alike. But with the car now costing the best part of £70-80 to fill and costs of public transport never seeming to be 'value for money' I've found myself scrutinising any and all unnecessary journeys. I will, of course, continue to support where I can and dip my hand in my pocket accordingly. The old adage of 'just a couple' might become just that, rather than an impromptu afternoon session of beery enjoyment...

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Public transport information for the Leeds area is available from Metro offices and at wymetro.com
There really is no excuse.

NORTH BAR LEEDS

North Bar turns 25 years old! That's right, a quarter of a century of great drinks, parties, smiles and a little slice of Belgium in Leeds' city centre.

North Bar opened its doors in 1997. Started by John Gynge and Christian Townsley, it began not as a craft beer bar, but amongst a rocky landscape of bars in Leeds. Its mission was to just be a cool place, a safe place, somewhere where anybody from any walk of life could walk in and be met with a smile, nice drink and feel welcome and safe.

About as continental as the beer selection got, Kronenburg 1664 was the one to raise eyebrows. The rest of the taps were occupied by Guinness, John Smiths and other macro offerings.

1998 was the year that it all changed. John and Christian travelled to Belgium and unbeknownst to them, we're about to set ourselves on a path that would see them through right to this very day, opening bars across Yorkshire and a 20k HL brewery along the way.

If you've ever made the trip to Belgium, you'll know all about beer cafes and the rich history many of its breweries are steeped in. John and Christian got their first slice of that in Ghent, tasting the likes of Orval, Duvel, Chimay and Duchesse de Bourgogne for the very first time and experiencing table service in a Belgian beer cafe. What could be better than being seated, handed a menu with hundreds of beers listed, picking one at random and having it brought to you on a tray, the beer being poured from a glass bottle into its accompanying glassware and placed on your table with a plate of cubed cheese, mustard and celery salt whilst the hustle and bustle of a small cobbled town passes you by? - honestly, it's one of the best experiences you could have.

Inspiration struck and with the help of James Clay, John and Christian quickly got to work bringing those beers over and bringing that table service to New Briggate. North Bar had begun its journey to become the first

craft beer bar in the UK. It was the first bar in the UK to serve Belgian beers that we now consider to be quite commonplace. Duvel Blonde, Orval all had their first pours in the UK. It wasn't long until North's reputation for bringing beers from around the world and serving them in the relaxed and welcoming environment grew, adding to their list of first pours Erdinger Weisse Bier, Sierra Nevada Pale Ale and Brooklyn Lager.

Fast forward 25 years and North Bar is now the grandfather of craft beer bars in the UK. It launched some of the UK's biggest craft breweries, including Magic Rock and Northern Monk. Poured countless exclusives,

countless shots of tequila and persuaded a generation of drinkers to have 'one more for the road', it's seen hundreds of friendships made, brought together couples who have gone to start families and inspired drinkers to go on to start their own breweries.

This year North Bar turns 25 years old and we're celebrating the only way we know how, a very big party. But this isn't just any party. We have got A LOT lined up.

We've looked back at our past and reached out to breweries who have helped make what North Bar is today.

From July 1st - 2nd we have a spread of special beers and events that are going to make this a birthday to remember!

Starting at 5pm on Friday July 1st, the birthday beers begin pouring! We'll have a line up of North Bar classics, Duchesse De Bourgogne, Saison Dupont, North Boom 1997 is making a return, Brooklyn Lager as well as some very special collaborations will all be pouring.



We've been incredibly lucky to collaborate with some of the best breweries in modern brewing.

We've been incredibly fortunate to work on two beers with one of the most important craft breweries in the world, Sierra Nevada. Produced on their pilot kit we've made two strong ales that reflect our love of Belgian Beers, expertly blended cocktails and quality spirits.

NORTH BAR X SIERRA NEVADA (USA): OUDE MODE: BA TRIPEL WITH ORANGE ZEST: 10.6%

The "Old Fashioned" is one of the original American mixed drinks, some say it was the first drink referred to as a "cocktail" over 200 years ago. As Old Fashioned aficionados at North Bar, we couldn't resist creating a barrel-aged beer inspired by this classic. We brewed our Stricklander Belgian-style tripel with coriander (Oude Mode is the Flemish translation for old fashioned) and aged it in freshly emptied Kentucky bourbon barrels. After 6 months in whiskey-soaked oak, we moved it onto freshly toasted orange zest for a hint of enticing citrus aromatics that complement the spicy yeast character and woody bourbon notes.

NORTH BAR X SIERRA NEVADA (USA): GRAIN BILL BARLEYWINE: BA BARLEYWINE: 11.7%

Over the years, Sierra Nevada has aged countless beer styles in freshly emptied bourbon barrels to obtain that wonderful whiskey character that we all love. We decided to pay tribute to the classic American spirit by brewing a beer that captures the essence of Kentucky-borne whiskey. It began with the classic bourbon grain bill of Corn, Barley, and Rye. From there, it was lightly hopped with experimental hop HBC-472 (known for its woody, coconut-like aroma), fermented with our most voracious yeast strain, and then aged in a blend of bourbon barrels from different distilleries for eight months. A big beer with a light body, expect warming notes of rich spicy fruit and oaky vanilla undertones complemented by a dry, yet smooth finish.

We've also managed to swag a keg of vintage 2015 Narwhal, Imperial Stout. Narwhal Imperial Stout is inspired by the mysterious creature that thrives in the deepest fathoms of the frigid Arctic Ocean. Rich with notes of espresso, baker's cocoa, roasted grain and a light hint of smoke, Narwhal brims with malt complexity. Aggressive but refined with a velvety

smooth body and decadent finish, Narwhal will age in the bottle for years to come.

NORTH BAR X BROUWERIJ KEES (NL): FAT RASCAL IMPERIAL STOUT

Before everyone was making Rum Barrel aged marshmallow, chocolate salted caramel, ice cream whip imperial stouts there was only one desert stout to rule them all. It's probably the first sweet stout we can remember drinking, Brouwerij Kees Caramel Fudge Stout. Still beer, not overly sweet, wonderfully balanced and regularly holding a place on North Bar's tap. We've collaborated with Kees to produce a very similar beer with a nod to Yorkshire. An Imperial Stout made with a grist to replicate sweet and molasses like raisins, rested on glacier cherries and almonds. Essentially a liquid Fat Rascal.

NORTH BAR X ROOSTERS BREWING CO (UK): NZ PALE

We've worked with Roosters on producing a cask special. Roosters were pivotal in the development of North Bar and the UK beer scene, being one of the first UK breweries to introduce us to juicy American Hops.

Together we've made an easy and sessionable Pale Ale, diverging from our history with US hops and opting for New Zealand hops instead. There are going to be a lot of strong beers pouring over the weekend and we're going to need something to ease into, this is that medicine!

NORTH BAR X NORTH BREWING CO: AMERICAN PALE ALE

We tried very hard to get some fresh Sierra Nevada Pale Ale and Torpedo Extra IPA onto UK shores, we even tried to get some cask Sierra Nevada Pale Ale, but sadly the stars did not align. So we've taken matters into our own hands. We've followed a strict recipe to clone Sierra Nevada's Pale Ale, using the choicest malts and freshest whole cone Cascade hops. Our Chiko inspired American Pale Ale will be available on cask, keg and to take home in cans.

Saturday 2nd July, the real party begins! We're kicking off the day with a VIP visit. We reached out to Brooklyn Brewery to ask about a collaboration. They're quite a

big brewery now and don't really have room in their busy schedule for a little brew. Garret Oliver did, however, have a flashback to his time at North and jumped at the chance to visit and celebrate with us. His schedule has been totally rearranged to make time for an exclusive bottle share of Brooklyn's most hidden brews and incredibly rare Ghost Bottles. The event will be taking place at 1pm at £11 a ticket with all the proceeds going to our charity partner, St. Georges Crypt.



Late afternoon Erdinger will be taking care of attendees with a 'Champagne Reception' or a 'Weisse Bier Reception' pouring glasses of their esteemed 'Pikantus'. Complex and intensive – Pikantus is an outstanding example of Bavarian brewing skills. The dark chocolate colour of our wheat bock already

gives connoisseurs a first hint of what to expect: a rich symphony of aromas. The well-rounded body and rich malt flavour of the Pikantus that develops on the palate includes notes of plum and dark chocolate, as well as a hint of liquorice. Sparkling carbonic acid sets a refreshing counterpoint. Its silky-smooth character lingers on the palate.

We'll be welcoming back a line up of live DJ's from North's history, there'll be free photos in the photobooth for you to find in your pocket the next day, tequila + veredita, raffles and prizes, cheese, food offerings, beer and many many laughs.

The only thing left to mention is the most important part of North's history. Forget the beer, the breweries, the collabs and the tequila, none of this would have been possible without you. At the centre of North Bar is the people. The people who have been with us since day one, the people who may have only been in once and the people who only just discovered us yesterday. The people are the best part about North Bar and we'd like to thank all of you who have supported us through the years. Thank you!

North Bar's 25th birthday party is going to be the most North Bar-centric party North Bar has ever had and we would love to see you here to celebrate with us.

APPOINTMENT WITH B.E.E.R!

JUNE

Sunday 26th - Beer Census & Social

Barwick & Crossgates. Meet New Inn, Barwick @ 1pm

JULY

Friday 1st - Presentation & 25th Anniversary Event

at North Bar, Leeds from 7:30pm.

Tuesday 5th - Branch Meeting

At Terminus Taproom, Meanwood. 7:30pm

Sunday 17th - Tetley Pub Quiz 2pm

At The Tetley art gallery. See article for details.

Sunday 24th - Beer Census Horsforth

Details TBC

AUGUST

Branch Meeting, Check Website

Sunday 21st - Beer Census Headingley

Details TBC

OCTOBER

Branch Meeting, Check Website

Sunday 23rd - Beer Census, Garforth.

Details TBC

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>

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Forename(s)

Date of Birth (dd/mm/yyyy)

Address

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..... Postcode

Email address

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Partner's Details (if Joint Membership)

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

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Single Membership (UK) £28.50 ☐ £30.50 ☐

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Joint Membership £36.50 ☐ £38.50 ☐

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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 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 on your bank statement.

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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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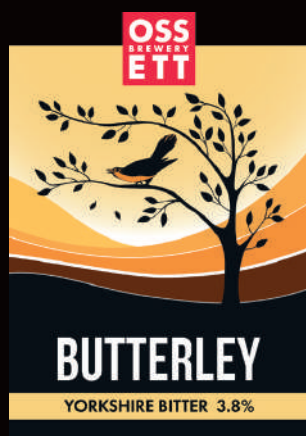
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