

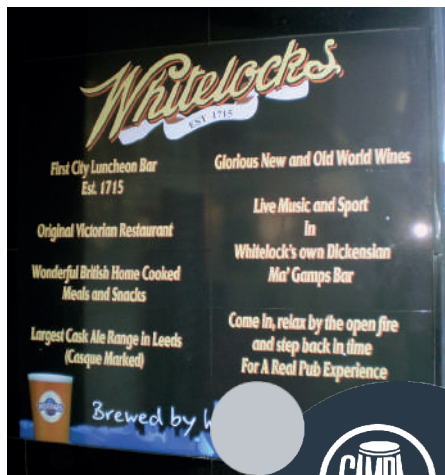
# BEER LEEDS

SUPPORTING REAL ALE AND CIDER IN LEEDS

ISSUE 2



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THE MAGAZINE OF LEEDS BRANCH OF CAMRA



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Real Ale



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## Coming Soon...



**March**



**April**



**May**



## SPRING 2022

## ISSUE 2

Hello & welcome to the latest issue of Leeds CAMRA's branch magazine. As I write this, pandemic guidance asking people to work from home & to avoid meeting socially in indoor public spaces (e.g. pubs) is about to be lifted.

These two pieces of guidance alone left the beer industry in a terrible position during December; traditionally the busiest time of year. According to UKHospitality, pub trade was down almost 60% on that of December 2019. A problem that extends to breweries, some of whom mothballed their brew kits for a while.

Later in this issue, you will be able to see the results of our Leeds City Centre Beer Census. Although it tells a story of pub numbers & real ale availability in overall decline, the numbers do show a level of resilience as many pubs & breweries are still here today.

Whilst that news may appear to more positive than anticipated, it is worth remembering that all these businesses still open are now saddled with extra debt, struggling with staffing levels & dealing with higher & increasing costs. It is a perfect storm that, in my view, is not sustainable. So, what can we do?

During my Chair's Report at the January branch AGM, I set out some action points that I think are easy for everyone to do.

**Action Point 1** I like to think everyone reading this is a lover of beer, pubs & breweries. Perhaps you are even reading this whilst enjoying a pint by a roaring winter fire. You all support the industry, however, my challenge to you is, could you go above & beyond? For example, Winter is a poor trading time anyway, so maybe stop using those CAMRA member discounts until later in the year. Or maybe buy that gift pack you saw at your local brewery as a present for someone's Birthday, or Anniversary.

**Action Plan 2** Please keep your local CAMRA branch updated with any pub, beer, or brewery news in your area. This helps your branch committee act we're needed to support the industry.

**Action Plan 3** Please be active & support local & national campaigns. How often have you overlooked or ignored an email about a CAMRA campaign, when often it's easy enough to participate. Perhaps a belated New Year Resolution is to stop ignoring these. CAMRA has a powerful voice, but we need the help of everyone to keep the volume turned up.

I hope that's food (or beer!) for thought & that you enjoy this issue of Beer Leeds.

Cheers!

Mike, Branch Chair

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# PUB & BREWERY NEWS

## PUB NEWS

### HANDSOME BREWERY (based in the Lake Distrit)

are to open a Tap Bar opposite the University around the end of March. The mural on the wall shows the destination.



The latest craft bar from Handsome will serve in addition to it's own range of beers other great rotating beers from the best craft breweries around the country, predominantly in the North. On draft will be Handsome Hound for which the recipe won CAMRA's Supreme Champion of Great Britain in 2011.

It is building a chain of bars and focuses it's beers in Cumbria, North Lancashire and West & North Yorkshire.

Handsome Tap Bar, Eldon Terrace, Woodhouse Lane, LS2 9AB

Check them out at [www.handsomebrewery.com](http://www.handsomebrewery.com)

Salford based **Seven Brothers** brewery are currently looking for a premises in Leeds, no definite venue found as yet.

**JD Wetherspoon** are supposedly looking for a new venue in the Leeds area, again no definite site or placing agreed yet.

## BREWERY NEWS

### ANTHOLOGY

Liam has a new 800L fermenting and conditioning tank, increasing overall tank capacity from 1600L to 2400L. Beers on the go are an Imperial stout and a bourbon barrel aged export stout around 7%.

There is also a 4% Blueberry Berliner Weisse with a purple colour.

Taproom days are planned for Spring and Summer.

### AMITY BREW CO

They now have their own Microcan canning line, the first beer canned is taproom favourite Squeezer a 6.5% No Coast IPA called Squeezer. They are launching a crowdfunding campaign to raise funds for a new enhanced kit for the brewhouse and improvements to their outdoor area.

### BOSUN'S

The team have settled in to the Wetherby site and are getting supplies to their customers. They have been well received in that part of north Leeds with the pop up tap room events. These monthly events will continue until they get the planning and licensing for a full time venue.

The new range of cans launched have been successful and they want to build on those going forward.

### LEEDS

The brewery is currently producing 60 barrels per week, the vast majority of this is being delivered direct to the pubs in Yorkshire.

They are picking when to do seasonal ales. The Christmas Porter was very popular with the first batch selling within a week. Considering a Spring seasonal for May.

During December sales dropped quite dramatically with the uncertainty in the trade,

The team were pleased that Midnight Bell won Gold at the SIBA 2021 North East Beer Awards in the category Dark Beers 4.5% to 6.4%.

### MEANWOOD

The following was supplied by Dan at the brewery: We have been pretty quiet over the last months, but we are now ready to launch our beers into the world. As the pandemic hit, we took the natural break



from normality to make lots of improvements to all aspects of our brewery and our processes. We rolled up our sleeves, put our scruffy trousers on and stripped out our old brew house, took down a wall and smashed up the floor.

As we went into winter and the pandemic went into its bleakest moments, we were massively held up by the company fabricating our brew house. This allowed us to lay a new floor, re-do the walls and focus our attentions on Terminus, our tap room and bottle shop.

Finally, more than 6 months behind schedule our brew house arrived! After commissioning and making the kit work the way we want it to we now have a brand new brewhouse, canning machine, hop torpedo and all the bits and bobs to make our beer the way we want it to be.

We are now able to boost our classic recipes as well as create a raft of new and interesting beers.

We will be launching all our new beers at Terminus Tap Room and Bottle Shop, our tap room in Meanwood but if that is too far to come then let your local know about us or tell us where you would like to see our beers.

## NOMADIC

Nomadic Brewery celebrated their 5th anniversary at the end of January, the Taproom had a selection of their beers including Sister Doris (a vanilla and chocolate stout) and Little Wanderer (a new lower ABV pale) Here's the Nomadic team enjoying the day.



## RIDGESIDE

Over the pandemic we installed a new 5-head canning line that was a huge step. Late last year we added a further 2 tanks and a new brightening vessel to our kit.

Due to need and demand they have also now upgraded (this week!) from an 8 barrel to a 12 barrel kit (1900-2000L brew length) so we can have approximately 12,000L of beer in process at all times now.

In addition, they have added a second site to the business on the same estate they are now. The intention of this is to have an expanded cold store and a small tap room/bottleshop for people to drink in or take away on a Friday and Saturday. These developments will allow them to add more tanks to the original site once cold store has been installed in site B allowing for further expansion if necessary.

## The CHEQUERS



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# Leeds CAMRA AGM Report

In January we hosted our AGM at The Wardrobe in Leeds. First, a big thank you to everyone who contributed to this. From the outgoing committee, to people who submitted motions for debate, to everyone who attended. Second, a warm welcome to the incoming committee for 2022. Here is a report on the highlights of the meeting.

## Motions for Debate

Three motions for debate were submitted, with all motions carried. It means that from this year, we are changing the way we nominate branch entries for CAMRA's Good Beer Guide. A lot more emphasis will be put on scores that are submitted on CAMRA's WhatPub website. More details will be shared about this later.

We are also changing the way we crown our Pub of the Year. Previously a purely democratic vote, there will now be a more scrupulous process which includes a round of voting, followed by the formation of a judging panel who will assess the top voted pubs, ultimately awarding the winner. More details on this too, later in the year, including how you can become involved with the judging panel.

Finally, our branch policy is filled with out of date & obsolete entries, so we have set ourselves a task to sort that out. It is a very administrative activity & we will be asking for branch members approval at a future meeting before finalising the policy.

## Beer Census

Branch has set itself a task of, for the first time ever, performing a beer census that covers the whole metropolitan area of Leeds. We really want to understand the impact of the pandemic across the city & this is a great way to do it. We will be arranging several social events throughout 2022 to help us do this, & of course we will need as much help as possible. The best way to keep up-to-date with this is either via our website, social media pages or make sure you are signed up to our monthly branch email (you can opt-in via your member's page on the CAMRA national website)

## Congratulations David Dixon

This year, the Chair's Special Award went to David Dixon as a thank you for being Leeds CAMRA's Beer Festival Organiser for 25 years. David stood down in 2020, however he is still very active with branch & we look forward to what the future holds as he gets the most out of his various other branch committee roles.



## 2022 Branch Committee

Here is the Leeds CAMRA branch committee for 2022.

**Mike Hampshire** (Chair, Social Media Coordinator, Newsletter Editor), **Tony Jenkins** (Vice Chair, Website Coordinator), **Keith Sunderland** (Treasurer), **Warren Yabsley** (Membership Secretary, Young Members Contact, Public Transport Coordinator), **Katie Marriott** (Social Secretary), **Dave Ansley** (Pub Data Coordinator, GBG Submissions Coordinator, Beer Scores Coordinator), **Nigel Halton** (Branch Contact, Magazine Editor), **David Dixon** (Pub Protection Officer, Cider Rep, Learn & Discover Coordinator, Tasting Panel Chair), **Mark Shaw** (Clubs Coordinator). We have some vacant position; Branch Secretary, Public Affairs Contact, Pub Campaigns Coordinator, Pub/Club Contact & Local Guide Editor

It's great that we have most roles filled, however it is a small number of people taking on many roles. If you are a Leeds branch member & would like to know more about helping on the committee, please get in touch. We do not have to wait until the next AGM to make any committee changes.

Our next AGM will take place in January 2023, day & time to be announced later.



# Pub Awards

## Pub of the Year 2019

Just before the Pandemic we voted for Pub of the Year which the **Cardigan Arms** in Kirkstall won.

This grade II listed Victorian pub was brought into the Kirkstall Brewery group in 2017 and sensitively refurbished. There are 8 hand pulls serving Kirkstall beers along with a few guest ales.

We finally managed to hand the award over after restrictions were eased.



## Community Pub of the Year 2019



The **Chemic Tavern** in Woodhouse is a deserved winner of this award.

It is a community focused pub with regular events and a good local following keeping it busy.

There are 4 cask ales on the bar, the popular Timothy Taylor Landlord along with 3 guests.

Here's Anna receiving the belated award.

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# LEEDS CAMRA CITY CENTRE CENSUS 2021

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On 27<sup>th</sup> November 2021 25 intrepid souls ignored the early snow of the night before to gather at the Head of Steam, Park Row for the start of the biennial city centre pub census.

The census should have taken place in 2020, but was curtailed due to the pandemic. We also usually have it in August, but decided this was too close to re-opening with table service still in place, and the number of beers down due to uncertainty over selling them.

Consequently we assembled in November with a view to go around all 68 bars potentially selling real ale.

A free drink on Leeds CAMRA was on offer to those who made it to the Grove afterwards, as a thank you.

Despite a power cut affecting some bars, and one being shut due to a nearby fire on the Headrow we successfully completed the task.

As we undertake this task every 2 years it enables us to compare the number of bars selling real ale over time and the number on offer plus what different breweries beers can be found.

We first undertook this challenge in 2014 so have four sets of figures to capture the changing scene.

This year we also included cider so as to get some better information for the whatpub.com website.

We found that:-

1. 67 of the 68 bars selling real ale had some on at the time of the survey. 3 years ago the number had been 76, but had been reducing from a peak in 2016 of 80.
2. 9 bars had gone in the 3 years since the last survey – Foley's, George, Last Picture House, Queen's Bar, Shenanigans, Slocken, Veritas, Victoria Family & Commercial, & 115 The Headrow. Only one had gone the previous time (Stick or Twist, and even that has now been rebuilt).

Foley's is believed to be awaiting a refit before opening later this year. The George has now re-opened as Galaccios Sports Bar, but without real ale. Covid, & working from home is likely to have affected those pubs around the Town Hall area in particular.

3. 7 bars still exist, but have stopped doing real ale as they are unable to get through it before it goes off. They are Botanist, Cosy Club, Dry Dock, Headrow

House, O'Neills, Rebound (ex Deli Doc Prosecco), & Toast.

4. 6 new bars have appeared including the rebuilt Stick or Twist - Bankers Cat, Brownhill & Co, Brew York, Head of Steam (Park Row), & Hoist.
5. 149 different beers (was 184) were available from 71 different breweries (was 93).

**However the percentage from Yorkshire breweries has gone up from 65% to 72%, and Leeds CAMRA area breweries representation was up from 9 to 12.**

This tallies with a conversation I have had with one real ale bar owner recently. Third part wholesalers had to cut back on real ale during lockdowns, and have not gone back to it to the same level. They are allegedly charging higher prices, and beers from all over the UK are less likely to be available from them. Consequently many bars are turning to more local breweries who can deliver themselves at more reasonable prices.

6. 19 bars had 6 or more beers on (26 before) with the Duck & Drake still top with 12 (was 15). Whitelocks was in second place with 9. This is surprisingly good given the past circumstances, and suggests a good recovery is possible.
7. Since the start of these surveys in 2014 Leeds Pale has stood out as being the most popular beer each time. However it has now been overtaken by Timothy Taylors Landlord ( in 10 bars). 5 beers took second place equally on 7 ( Ilkley Mary Jane, Kirkstall Pale & Three Swords, Leeds Pale, & Sharps Doom Bar).

A big thank you to all who braved the cold, and we look forward to seeing you all in another two years although at a warmer time of the year.

In the meantime we are undertaking a one off year long metropolitan census which aims to check every bar in our area on a similar basis to the city centre one. Some of this will be done by specific visits on a given day to areas where there are a few to look at in one place. More outlying ones will rely on local members to tell us what is happening near them.

By the time you read this we will have already undertaken the first social/census in Otley, but look out for further information on our website, on twitter and at our monthly meetings.

Keith Sunderland

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# *Something Completely Different* **Otley Beer Festival 'On Tour' 2021**

After the first Covid lockdown early in 2020, we decided to take a new approach for Otley Beer Festival - something completely different, unique even - an 'On Tour' festival.

However, planning ran into problems - covid restrictions and the feeling that customers may not wish to meet in large gatherings (even if allowed to), plus the lack of a venue due to the reluctance of the rugby club to allow us to return.



We therefore decided that if we could get enough landlords to agree, we would put one of our beers in each pub (or as many as possible) - thus encouraging people back into the pubs of Otley - the festival would therefore be 'On Tour'.

Following an initial trial at The Royalty in September 2020 we were scuppered again as by November the second full lockdown happened and all pubs were closed - hence no beer festival for 2020.

2021 arrived and eventually an easing of restrictions. With further steps to normality this meant that we could resurrect the 'On Tour' format and give something back to the pubs who had all struggled to survive. It took many hours (and pints) to convince most of Otley's pubs to participate in our proposed scheme. We got a great response from Otley's landlords.

On to November 2021 and Otley Beer Festival 'On Tour' was launched on our NEW interactive website.

18 pubs (a couple with 2 beers) plus our OBF 'Committee Room' with 5 beers on stillage in the courtyard at the rear of Otley Tap House; these were all hosts to this year's festival. There were 23 of our designated beers in total, plus our own canned beer 'Donation Libation' a 4.2% abv American pale ale brewed by Wilde Child. Otley's Shadow Brewing also produced 'Light Source' 3.6% abv pale ale especially for the festival.

Despite storm Arwen bringing its Arctic blast, the volunteers in our outside bar soldiered on in freezing conditions - no need for beer coolers this year.

Reaction to this unique format around town was, and has been, very encouraging - should we still be without a venue in 2022, it may well happen again.

Our thanks to all who supported us by coming to along Otley and many thanks to all who sponsored or donated to our designated charities - Alzheimer's Society and NSPCC.

Cheers!

**Jeff Utley MBE**





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# BRAVE BREWING WITH ECCENTRIC TASTE

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Early in 2020 word reached Leeds CAMRA that there was this eccentric new brewery using weird ingredients. Mysterious ingredients with strange powers? Brewing in Leeds? It was thought that someone from far away was using spare capacity at Legitimate Industries brewery. Now if you know Legitimate Industries you'll know that having connections with a South American gentleman who can source you some (ahem) herbs is right up there dark alley. But it wasn't them, it was a stand-alone brewery on it's own.

So our beer scouts got to work and discovered that, yes indeed, Leeds was going to get a new brewery and it was going to be called Piglove. Contact was made with brewery owner Marcos Ramirez and the rumours were confirmed to be true. Yes Leeds was to have a brewery with an eye on the exotic and a passion to brew with it. A tentative plan was put in place for Piglove to make it's debut at Leeds Beer Festival in June, possibly a collaboration brew too. In readiness for the festival Marcos kindly posted a some free samples for the beer festival organisers so they knew what to expect in a few months time. The festival organisers were impressed with the beer and did a couple of mini reviews of the two beers tasted, here's what they had to say.

## **PHANTASTICUM HOP HEALER, AMAZONIC IPA 6.5%**

Pours an interesting orangey-yellow colour with just the right amount of haziness. Good conditioning without being too fizzy, topped with a white head. The aroma is fresh modern hops, very inviting indeed. The initial taste carries on from here with bitter hops but soon overtaken by a citrus fruitiness, could be orange or lemon but it is certainly pithy and zesty, or as the cool kids say – juicy. The finish is short but that does make it more-ish.

## **PHANTASTICUM LIMBUS, STOUT 9%**

A very dark beer, almost black but tinged with red with a beautiful beige foamy head, if only all beers looked this good. The aroma is as light as the beer is dark, there is a roastiness, probably a bit of coffee in there too and just the slightest whiff of the alcohol beneath the head.. Taste wise it's a clear what this beer is, robust and thick in body, liquorice to the fore it's a stout alright and a very stout stout at that. Again the finish is quite short but this pushes it into the vert drinkable category, there are few clues as to the strength of this dark delight.

Then you know what hit, the festival was cancelled, the rest of 2020 was cancelled, heck even half of 2021 was cancelled! But Piglove kept going, set up an online shop, built a brewery and recently opened a tap room to sample their beers. Serving five of their beers on draught this really must be the most exciting new bar in Leeds this autumn. The beer range is now split into three – the Phantasticum, Maloca and Qaawa Series but what a range it is – IPAs in just about all of it's forms from session (Omnia 4.5%) to double (Shaman's Dance 8%), Stouts as mentioned above and even a smoked Kolsch (Holy Cosmos 5.9%). Yes sour beer lovers, you've not been forgotten about (Cosmovision 6%).

Full details are on their website <https://piglove-brewing.myshopify.com/> or why not hook up with them on the socials and get all the latest news straight to your device.

Twitter: [@piglove\\_brewing](#)  
Instagram: [@piglovebrewing](#)



New on to the Leeds beer scene is Radiant Brewing. Based out of North Leeds, the brewery is the brainchild of Stuart Hutchinson and Richard Littlewood. Just before Christmas 2021, I sat down with Stuart to find out more about Leeds' newest brewery.

As with many new microbreweries, Stuart started out as a home brewer, with a dream of starting a brewery business. "During one of the lockdowns I sent a few beers to friends, and they told me it was great, with big smiles on their faces," said Stuart. "It made me wonder if I could put big smiles on more people's faces and so Radiant came about."

"The focus is all about making the world a brighter place and to help that, we also raise money for charity too, with donations coming from beer sales"

Radiant don't yet have their own brewery, so they are taking help from Darkland Brewery in Boothtown, near Halifax, who are lending them the use of their brew kit.

"How did the relationship with Darkland happen?" continued Stuart. "I'd actually spoken to the guys at the Malt Brewhouse in Horsforth about cuckoo brewing there but unfortunately they didn't really have the capacity or storage space for us. But they were kind enough to let me shadow their head brewer Ricky on a few brews to get some experience of the big kit. It was Ricky who put me in touch with Darkland. I'm currently commuting to Halifax almost daily!"

I asked Stuart for more information on the first beers to be getting released. "The first two beers are a Mango Milkshake IPA and a Triple Chocolate Stout. As a new brewery starting up if I walk into a bar and say, 'here's an IPA, do you want to buy it?' They'd probably ask 'Why? I've got Cloudwater, DEYA, so why would I want one of yours? So, it felt like we needed to make an impact with our first beers. I love making these sorts of beers and I think they fit in with our ethos of trying to make the world a brighter place. I understand these beers won't be for everyone but hopefully it will get people excited and may interest those who aren't into beer."

Stuart went on to explain about his recipe development. "I love recipe development, coming up with the idea for something whacky and then creating a recipe that doesn't use artificial flavourings. I want to get as much as possible from the malts and hops. I like a lot of dessert inspired things, Neapolitan ice cream stout, lemon cheesecake pale, along with standard IPAs

and stouts. These beers fit with our business plan and help with getting us noticed. My preferred style is stout and porter, but it's not the most popular style. Triple Chocolate Stout may tickle some fancies!"

Currently, the beers are being produced into keg, but Stuart explained that the mid-term plan is to start small-scale canning too.

I asked Stuart for a bit more information on the charity element of the business. "We haven't got anything concrete yet as we're only just starting. There are so many worthwhile charities, but I think we will have a new charity every month and start local. It's a tricky one as I don't want to shout and scream about the charity side as it may make it seem like we're doing it for exposure. But it is nice to tell people about it."

With the first brews under his belt, I asked Stuart what next for Radiant. "We're taking it steady, and we'd love to have a brewery opening in North Leeds. Darkland

is 5BBL in size, I think we'll likely setup at 2.5BBL and scale up from there. A long-term plan is a taproom too."

There are 28 other breweries in Leeds, and I asked Stuart about his thoughts on that. "There's a lot of competition, but the brewing industry is so friendly. We are direct competitors, but everyone still helps each other out. As an example, Mark at Horsforth Brewery's attitude is to help small, up and coming breweries. We're all fighting for a small slice of the pie; how can we make that slice bigger?"

It was great to chat with Stuart and I look forward to trying the beers. "Darkland are currently selling our beers at their taproom, and I have meetings lined up with independent bars in Leeds to see if we can sell there too" finished Stuart.

<https://www.leedsbeertours.co.uk/>

## Skipton Beer Festival 2022



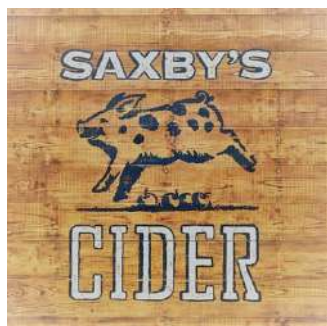
We're back at the  
Town Hall in April  
Thursday 28<sup>th</sup> from 3pm,  
(£2 on the door)  
Friday 29<sup>th</sup> & Saturday 30<sup>th</sup>  
from 11am  
(£3.50 on the door)

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





## Fruity Cider tasting



CAMRA has long been a supporter of cider, from traditional bone dry west country through to cider made from sweeter eating apple varieties. Changes in the definition of 'real cider' has meant, that flavoured cider can now be championed providing concentrates are not used. In this issue of Cider Leeds we throw the spotlight on flavoured cider, to be more specific we are looking at a Plum cider and a Rhubarb cider both of which come in 500ml bottles.

Flavouring cider with fruit and herbs is not exactly new, it's been around for literally hundreds of years though only recently has this been marketed as 'a thing'. Leeds drinkers showed their appreciation for fruity cider a few years ago when Pulp Rhubarb was twice crowned cider of the festival at Leeds Beer Festival, first in 2017 and then again the following year. At the time the Rhubarb was Yorkshire grown, so perhaps that had something to do with winning!

For our cider tasting we are travelling to Northamptonshire to a small producer whose name may not be familiar – Saxby's. The easiest way to get their ciders is online (<https://www.saxbyscider.co.uk/>)

as they tend to be like rocking horse poo around here. Both of these ciders have won multiple rosettes from the Great Taste Awards in recent years and it's easy to understand why, they are rather good.

### Saxby's Plum Cider 3.8% ABV

On pouring the first thing you notice is the beautiful pink blush to the cider, not so bright that you suspect something other than plums is causing the colour. Saxby's don't use any artificial ingredients such as colouring or flavourings which is good to know. This clearly comes out in the taste, which follows a fresh apple aroma. The Plum cider has a bit of carbonation, but soon dissipates to a moderate level. The plums add a pudding like sweetness lending an almost berry like taste to compliment the cider base. A good quality fruit cider manages to balance the appleyness of the cider and the fruitiness of the fruit, this is a good quality fruit cider. It finishes off with a welcome dryness to balance out the earlier sweet end of medium taste. Can see this going down really well at a summer barbecue where veg or meat is coated in a sticky honey glaze.



### Saxby's Rhubarb Cider 3.5% ABV,

The rhubarb cider pours much the same as the Plum, it's crystal clear with medium carbonation but this time it is very pale almost white wine like in appearance. The aromas of the Rhubarb are fantastic, there's all sorts going on there, yes it smells like a cider but added to that is obviously the rhubarb. It's got a smell like freshly cracked rhubarb stalks, definitely nothing artificial going on here. There's a bit of herbal character too and slight whiff of white wine, this carries through to the smooth easy drinking character of the cider. Try it with pasta and a tomato sauce, though I think it will be cracking with most foods. It's a medium if you care to categorise your cider by sweetness alone so will appeal to a wide range of people. Right at the end the rhubarb comes back to make it's presence felt, not too sweet but certainly not tart either. As with the Plum the Rhubarb finish is short and refreshing and along with the colour you would guess that a lot of eating and cooking apples are in the blend.

### About Saxby's

Based on a farm near Wellingborough in Northamptonshire Saxby's have been growing apples and making cider since 2011. They have a few varieties of apples on the farm including classics like Yarlington Mill and Kingston Black which they skilfully blend to produce fresh modern ciders. This is what Philip Saxby has to say "my new orchard was planted with a blend of cider apples and dessert fruit – a blend I still use to this day" To keep up with demand some apples do need to be bought in, back to Philip "I use apples from our own orchards as well as others from Northamptonshire and Herefordshire farmers". Saxby's produce about 8 different ciders plus limited edition 'one-offs', all to traditional recipes but with a modern twist. We leave the final words with Philip "Saxby's ethos is to produce high quality, authentic cider using fruit from English trees embracing both traditional and modern techniques, for a flavour that can be enjoyed by everyone." We'll certainly raise a glass to that. Wassail!

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# A CHAT WITH HORSFORTH AND QUIRKY BREWERIES

Here's a chat with 2 local breweries highlighting the difficulties of last year and the hopes for 2022.

2022 is already shaping up to be what could be an interesting year. Whilst Covid hasn't yet gone away, and is unlikely to do so for some time, it could be the year where things finally start looking a little like normal again. Or will it? January of this year may well have been the toughest and driest in recent history for some, but could there be more trouble ahead for our beloved breweries and pubs?

January is always tough for the hospitality sector, it's no secret, but a buoyant December usually allows affected business to negotiate through the following months. Sadly, the on trade was obliterated last year due to the ongoing rhetoric and guidelines surrounding social distancing and avoiding the dreaded virus. This had a knock-on effect with bars and pubs sitting on a surplus of stock which they desperately still need to sell, this is more evident in cask than keg.



Having spoken with Mark Costello, owner of Horsforth Brewery, he says that the early signs are promising, but there's still a huge amount of uncertainty surrounding cask beer. "We've had a decent month so far, but cask sales have been hit hard," he tells me. "There's been an increase in keg sales and a drop in demand for cask. I've been in constant contact with our customers and many have suffered with subdued sales and reduced their lines to reduce the risk of having to throw beer away. The fear of another lockdown meant they were willing to run out of beer rather than be left stuck with beer they couldn't sell," he continues.

It's an interesting insight into trade sales and whilst there's some positivity on the keg front, a reluctant approach to cask is one that's hard to ignore. Mark goes on to say, "Cask is our lowest margin product, so if there's a decrease in demand and keg sales replace that of cask, then it's not necessarily a bad thing for the business. We have always been committed to cask, however, and we hope that it will continue to be a

growing part of the business." It does signal trouble for the industry as a whole though, and again raises the question as to why cask beer is treated as a second-class citizen in comparison to its kegged counterpart. Of course, a shorter shelf life increases the risk of taking casks, but will people mitigate this risk by buying fewer in the coming months?



The story is familiar too when speaking with Aaron Getliffe, brewer at Quirky Ales in Garforth, as he tells me about their recent experiences.

"Luckily, sales in January haven't been too drastic. Are they down? Yes, but they're not as bad as we thought they would be," he explains. "That being said, they're not up to where they were before meaning our production is down. Last January we brewed two batches for cask, this year we haven't done any. Stock seems to be hanging around longer than it usually does, but I believe it will pick back up again," Aaron shares. He also acknowledged that, whilst January is usually a turbulent month, things definitely seem more challenging this year than that of previous ones.

Of course both Mark and Aaron remain optimistic about their respective future's and that of cask beer too, taking reassurance in its heritage which will hopefully win out. Whilst it's impossible to draw any firm conclusions at the start of the year, hopefully the deterrence of people visiting their local pubs over December doesn't have any lasting effects on people's future habits. Concluding our discussion, Aaron summed cask up quite poetically, "Cask ale is comfort in a glass, but complicated in its simplicity. A real menace yet beautiful to work with. It's a lynchpin of our society that, without it, we may have never seen the new world styles we are blessed with and love today."

If that doesn't inspire you to drink more cask ale, then I don't know what will...

<https://pointsofbrew.beer/>

# BEESTON AND CHURWELL

**Warren Yabsley continues to explore lesser-known areas for beer in the Leeds Metropolitan District.**

My last article was AD (Adwalton and Drighlington) and this time it's BC, which could be considered the wrong way around. Before COVID (a flippant BC!) I'd never visited the pubs of Beeston or Churwell but because I had my three jobs in the former, I decided it was an excellent opportunity to explore Beeston.

But why Churwell?

The weekend before the first lockdown way back in early 2020 I'd been walking around Elsecar and Barnsley one day and near Morley the other with a few inevitable beers afterwards while I still had opportunity. By chance, in December 2021 when Omicron panic had set in despite very encouraging data from South Africa, my weekend plan was identical. Not wanting to tempt fate I passed on the pubs in Morley and instead called at Churwell. Thankfully, an official lockdown was averted but pubs again suffered through 'stealth' as people were effectively discouraged from socialising.

Steering away from politics, the map on CAMRA's WhatPub website was invaluable as always to find the pubs. It's worth checking out to find that nearby pub you never knew existed or the best places to visit while on holiday.

For this journey let's start at Broadway on Dewsbury Road (A653; First 2/3/3A and Arriva 117/118/200/201/202/203 serve the road and stop just a few metres away). It's my best suburb find in Leeds for a very long time.

Two large rooms are very well appointed and are each side of the central entrance lobby with the

bar linking all three areas. Given the size of the rooms they could be somewhat soulless – unfortunately something that many purpose-built mid-20th century venues face – but they're not. A variety of seating, such as standard and high tables & wooden chairs, fixed benches and soft chairs, together with background music ensure the rooms are spacious rather than cavernous.

Black and white photos of the local area occupy the walls alongside a couple of TVs and an extremely large, high quality screen. In the room to the left is a pool table and dart board. Alongside the car park at the front is a well-kept beer garden.

Initially I thought the pub was quiet due to its size but when I counted nearly 20 customers on a Tuesday evening I changed my mind. Many city centre venues would (sadly) be envious. And from a CAMRA perspective, I was pleased to see at least 4 regulars drinking and talking about cask beer. Usually, Timothy Taylor Landlord and Leeds Pale are available but the latter had run out on my visit. I gave my Landlord a National Beer Scoring System rating of 4 (NBSS uses a 0-5 scale to assess the quality of how venues serve cask beer – not whether you like the beer, that's what Untappd is for – and heavily influences Good Beer Guide entries) and at £1.55 for a half was excellent value.

Heading 800 metres along Dewsbury Road in the direction of White Rose Shopping Centre brings you to Tommy Wass at a busy crossroads (Old Lane and Ring Road). The origin of the pub's name

is explained in this short article:  
<https://aboutbeeston.blogspot.com/2010/06/tommy-wasss-beeston-rediscovered.html>.

A couple of CAMRA members who sometimes travel along the road commented that over time a few letters spelling the pub's name had fallen off, which instigated mild tittering when the 'W' disappeared, but all were replaced during the first lockdown.

There is a large Lounge to the right but the smaller, simply furnished L-shaped Bar to the left that has wooden strip flooring and contains a pool table is more popular with most of the regulars engaged in conversation around the bar. Very competitively priced Ossett Blonde was available on my visit (£1.35 per half) and at least a couple of locals were also drinking it.

From here turn right along Old Lane for 0.7 miles (or First 75) to the T-junction then turn left along Town St and Old White Hart, with a Tetley Huntsman sign on the exterior, will be encountered after 200 metres. Alternatively, First 1 from Leeds city centre stops outside and 65 & 75 (not 75 to Shadwell) stop near the aforementioned T-junction.

A separate, small room has been retained that contains a dart board and is accessed by opting for the door on the right when entering. Going left takes you past the pool table with the bar and main seating area at the rear. Large pillars split this area that contains a variety of seating styles, most of which have a striped design, into small semi-separate areas. On one wall is a painted mural of iconic Leeds scenes and a high-quality image of Leeds United Football Club's (LUFC's) Elland Road stadium on another.

I was surprised to see a one-way system at the bar that was implemented through use of barriers. However, I was pleased that two cask beers were available (Carlsberg Tetley Bitter and Marston's Wainwright).

300 metres further along Town St is the terminus for First 1 with Whistlestop 100 metres beyond.

It's a mid-20th century purpose-built pub but is surprisingly comfortable having seen substantial investment from Blackrose Pubs. The fixtures and fittings in the large L-shaped single room are to a high standard and have a contemporary, fairly neutral colour scheme. There's a pool table and dart board at the far end. A few black and white photos of the local area adorn the walls complete with interesting, brief written descriptions.

The bar is without handpulls so I opted for half a keg cider and the friendly barman said it was only another 42p for a pint (£2.22) due to a special offer. I was amused by the background music that mainly consisted of early/mid-90s cheesy pop and included such 'classics'(!) as Whigfield Saturday Night, Los del Rio Macarena, Right Said Fred Deeply Dippy and Lightning Seeds Three Lions.

If you go down the narrow Crow Nest Lane beside the pub and continue for 500m you'll reach the dual carriageway Ring Road (A6110) and within a few steps to the left is Drysalterns.

It was acquired by Greene King following the takeover of Spirit for £774 million in 2015, which followed Punch's purchase of Spirit in 2005. Being someone who picks up on details, it amused me that

Spirit branded posters were still on display.

Two planning applications have been submitted since 2020 to demolish the mid-20th century purpose-built pub and replace it with a drive through coffee shop. By coincidence, I read a copy of the very professional South Leeds Life free community newspaper (I usually pick up a copy from Midnight Bell in Holbeck 'Urban Village') around the time I wrote this article and it provided much useful information.

The Save The Salters campaign group was established and over 50 objections were submitted to Leeds City Council with both applications turned down and the Planning Inspector stating that the loss of the pub would have a "harmful social impact". Due to the current landlord being on a short-term lease there is always the potential possibility of intentional winding-down so the local councillor is encouraging local groups to nominate the pub as an Asset of Community Value (ACV).

CAMRA was instrumental through vociferous campaigning in firstly championing the use of ACVs to help protect pubs then secondly achieving protection from being turned into alternative use premises without planning permission. Now, as part of this, if an ACV pub is listed for sale as a development opportunity the community will be notified and given first opportunity to buy the pub.

Focussing on the pub itself, the long bar is against the facing wall as you enter with a seating area in front and either side – up a couple of steps on the right – that together provide a mix of high & standard

height tables and chairs. There are many large drawings of LUFC players from across the ages on the walls. One cask beer is usually available but the pumpclip was turned around on my visit.

From here, First 51 and 52 head towards Churwell and Morley in one direction and Leeds city centre in the other (as does First 55/55C).

Heading outwards, there are two pubs in Churwell. The handpulls at New Inn (known locally as Bottom 'Ole), originally a multi-roomed corridor pub that has been opened-out with a number of sports TV screens, weren't in use though I received a friendly welcome.

The entrance corridor widens into the Bar area and beyond is a 'Dining/Function Room'. Before reaching the Bar area there's a room to the right accessed through an archway that contains a wall with large drawings of iconic LUFC players from across the ages whilst the area to the left-front is popular with locals. While sat in the former my knowledge of the legendary John Charles (LUFC 1949-57 and a short return stint in 1962 sandwiched between 5 years with Juventus) was extended by locals including that he was the landlord of this pub.

The other pub, Commercial and known locally as Top 'Ole, is 300 metres up the hill.

As you enter, the end of the bar is immediately to your right though you need to migrate right to access the main length that contains the handpulls. Marston's Wainwright and Theakston Best were available on my visit and I noticed a sign offering 'buy 5 pints of cask beer, get the 6th free' though I'm unsure whether many have taken up this offer.

To the left of the entrance is a room that contains a pool table and dart board. Opposite the long part of the bar is a small room with tables and chairs while at the end of the bar is a small L-shaped seating area. Here, there are some black and white photos of Morley and local life. Beyond, and down a couple steps, is a larger seating area that would appeal to pub-grub diners availing of competitively priced food served daily with weekday specials. There are a number of TVs throughout and a large screen showing sport.

Old Golden Fleece was between the two remaining pubs (I wonder whether this was known as Middle 'Ole?) but closed more than a decade ago and was demolished for a Tesco Metro. The pub sign remains, which I suspect was a

token nod when submitting the planning application.

Almost opposite is Bar 27 that according to WhatPub doesn't served cask beer so I didn't venture in though, as per well over 100 pubs, bars and clubs across Leeds Metropolitan District that I cycled past during the first lockdown, proudly exhibited a 'Thank You NHS' banner.

It's now time to get on the bus (or bicycle in my case) again. An issue that can discourage people from using buses is not knowing when you're at the desired location. However, this won't be a problem when heading back to the last venues because Elland Road stadium, the home of LUFC, is extremely prominent.

According to WhatPub, Billy's Bar in the stadium's South Stand serves one cask beer but due to limited opening times I wasn't able to visit. Any updates would be very welcome.

A building by the stadium served as a major vaccination centre but I found waiting for 15-minutes after a jab to check you had no adverse reaction seemed like an age when there's a good pub opposite and no clock in the post-injection area! To be on the safe side I decided to sample a couple of the beers across the road at Old Peacock,



*The Old Peacock*



*Old White Hart*



*The Whistlestop*



an Ossett Brewery pub, and ensure my quarter of an hour was well and truly passed.

As you'd expect from premises run by the brewery, it's a traditional well-run comfortable pub with emphasis on good condition cask beer and conversation – 3 beers from Ossett are available such as Blonde, Butterley and and Silver King. The décor of this 1960s building is typical of pubs in the chain plus has a large covered decking area at the front. Unsurprisingly, there are some LUFC photos and memorabilia in the main seating area whilst the smaller rear room has peacock feather patterned wallpaper and a stained glass window of a peacock displaying its tail feathers.

A word of warning, although I've not been on a matchday I'd expect it's best avoided if you're after a quiet drink.

This should end my article but would you like a bonus pub?

Golden Lion isn't in Beeston but it doesn't fit into any of my planned future articles so I've shoehorned it in here.

According to WhatPub it's in Holbeck being located where Beeston Road terminates at the M621 (First 1 stops 400 metres away

on a corner where Hunslet Hall Road meets Lady Pit Lane). It's a grand, old building that must have been built at great expense when the area was more prosperous and stands out from more recent development all around.

The interior is smaller than expected, the single room being long and thin with the small seating areas to the right and in front of the bar being more frequented than the somewhat larger area to the left.

The landlady was visibly shocked when I entered – I'm guessing new faces are a rarity – but I received a warm welcome and it had a good local following. Four people were playing dominoes and everyone was enjoying the lively 50s rock 'n' roll from the jukebox.

It hasn't seen the investment of some other pubs in this article. Small, metal framed cloth chairs akin to social club seating were present throughout and the carpet has a thin pile. Oddly, the wooden bar, from which cask Tetley Bitter is served, has white plastic sections attached to the top surface.

However, it would be remiss not to mention the spotless gents' toilets. The pristine Duckett urinals are porcelain heavily and I'd guess are original. There are few examples remaining of this heritage feature

in Leeds – Duck and Drake being one – but I feel this is the best-preserved.

I also smiled when I saw the opening times sign because rather than listing, for example, '12 to 11' it stated '12 while 11'.

This is a great way to end the article because it epitomises how all pubs in this article are traditional, locals' venues but because they are mostly situated in highly deprived areas and don't offer a wide range of cask beer are often overlooked despite being vital community hubs.

If any pubs in this article shut their doors it isn't me or the majority of Beer Leeds readers who will directly suffer but those who live locally and it's great to see the community effort to keep Drysalers open.

Leeds CAMRA will always support community efforts like this but the number of committee members is in single figures – the majority of whom work full time – so the branch is reliant on its 1800 members and local communities to raise awareness of potential pub closures and instigate campaigning efforts. In the meantime, as an individual is there a local community pub that you could support by popping in for a pint?



The Drysalers



The New Inn



Golden Lion

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# A HISTORY OF CURRENT BREWERIES IN BEER MATS

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Issuing a beer mat is probably the last thing on the minds of smaller breweries when they start up. Consequently the decision to produce a mat very often accompanies the decision to open a tap room at or near the brewery. This was the case with two of the breweries featured in the last issue (Amity and Shadow), and holds good for the ones featured in this edition.

## FRISKY BEAR BREWING CO.

Frisky Bear was created by Carl Saint in 2016 following 3 years of home brewing. It moved to the cellar of Oscar's Bar in Queen Street, Morley for a couple of years before moving to its current location at Unit 1 Vantage Point, Howley Park Road, East Morley. They produce some powerfully hopped beers including Yorkshire Pirlu a beer created in honour of Leeds United's Kalvin Phillips, and are well worth a try. During their spell at Oscar's the brewery produced two beer mats the second from 2018 is shown here. Unusually for a piece of advertising the mat does not show the name of the brewery or a beer.



## MEANWOOD BREWERY

Meanwood Brewery commenced life in 2017 as an expansion of the home brewing talents of brothers Baz and Graeme Phillips. They opened a tap room and brewery just off the bottom of Stonegate Road in Meanwood called Terminus after the old tram terminus there.

The tap room boast two floors plus an outdoor decking



area, and there are up to 4 hand pulls on plus several craft beers as well including guests. The bar itself is diagonally opposite East of Arcadia as well as being just above Alfreds, and the other side of the road from the Junction and Boot & Rally. All four also do real ales and craft beers making it quite a good area for an easy pub crawl.

They have issued just one mat in 2018 the front of which is shown here.

## QUIRKY ALES

Like the above owner Mike Quirk followed up his home brew hobby with the creation of a brewery in 2015. The brewery is In Garforth at unit 3 on Ash Lane complete with a tap room and bottle shop. There are usually up to three hand pulled beers on, and there is also a suggestion box for customers to put forward different beer styles they would like to see on. The brewery also host beer schools from time to time where members of the public can brew a beer of their own under supervision.

A beer mat was issued in 2016, and the front of this is shown nearby.



## WETHERBY BREW CO.

Wetherby Brew Co. celebrated its 4th birthday recently having also started in 2017 as the creation of Tom Roberts and Sean White. The beer station tap room is situated just off York road (B1224) close to the AIM with Wetherby Racecourse nearby. The bar boasts up to six handpulls plus a hand



pulled cider with craft beers, and bottle/can shop as well. If you are spoilt for choice you can always start with Platform 3 which is a selection of three thirds. At present the brewery only brew real ale for their own tap room although craft beers are available from their online shop or on premises. However they have recently expanded their kit to a 3 barrel plant, and hope that this will enable them to supply to local pubs on request. Only one beer mat has been issued back in 2017, and the front of this mat is shown here.



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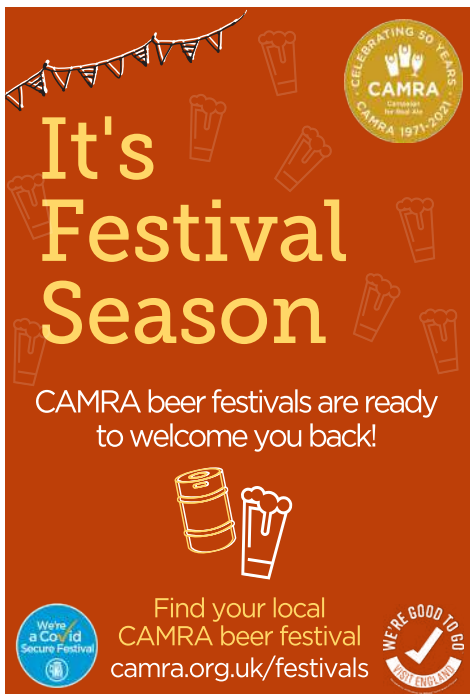
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# A Catch-up with **LEEDS** EST **BREWERY** 2007 A LEEDS LANDMARK

April 2021

In a city once dominated by Tetley's Brewery, Leeds Brewery find themselves in the strange position of now being one of Leeds' oldest operating breweries; they turn 14 this year. I caught up with co-owner, Sam Moss, to see how they are getting on. I've long been an admirer of Leeds Brewery. They popped up on the beer scene here just before Carlsberg started to wind-down the Tetley's Brewery operation & a little while longer before the thriving modern brewing scene we see today. They could be called modern pioneers, helping others see what was possible in a city that was once all Tetley's and nothing else. Although my chat with Sam would at some point veer towards how things have been during the pandemic, the first thing I really wanted to talk about and see was their new home. Yes, that's right, Leeds Brewery have moved.



Previously they operated out of a unit at Sydenham Road (LS11), but took the opportunity of an expanding next door neighbour in Northern Monk to handover the site to them and lay new roots a little further away. They now operate out of Park Farm Industrial Estate, still in LS11 and a stone's throw away from South Leeds' John Charles Stadium.

"We loved our site at Sydenham Road but having been there for so long, we started to become a bit blind to some of the quirks of the site that weren't right for us" said Sam. "With Northern Monk moving in next door and continuing to expand, we decided to move on. Our new home works much better for us."

You can see why. A more modern industrial unit with plenty of space, inside and out, which gives Leeds Brewery lots of flexibility in their operations. The centre piece, of course, is a brand new 32 hectolitre brew kit. In old money, that's 20 BBL. Or in very simple terms, that's approximately 5,600 pints per brew. "We've reduced our brew length in the move. The smaller size helps us when we're trying to sell beers like Midnight Bell in the Summer" explained Sam. Midnight Bell is their 4.8% ABV premium dark mild, traditionally more popular in colder months.

The new brew kit was manufactured by SSV Limited, who hired former Leeds Brewery Head Brewer, Venkatesh Iyer a few years ago. The kit has come with all the modern bells and whistles you'd expect, from internal vessel lighting, to a self-cleaning mash tun. They also have new on-site kegging facilities, however bottling remains contracted out to Robinsons Brewery in Stockport.

"I like the idea of manually digging out the mash" said Sam. "I think it make you really feel part of the beer you are making, although Rob (Warriner, current Head Brewer) probably disagrees!"

Leeds Brewery's focus has always been premium quality cask ale and this is still the case. "We've always been more traditional than craft and we love cask ale. I really enjoy drinking something like Leeds Pale in the Adelphi." Leeds Pale is their flagship 3.8% ABV pale ale and the Adelphi is one of the finest examples of a late Victorian-design pub you will find in Leeds. It was a good opportunity to start talking about pubs. Leeds Brewery previously managed a number of outlets in Leeds, but they were taken on by Camerons Brewery a few years ago. However, they continue to sell Leeds Brewery beers and are still affectionately known by many as Leeds Brewery pubs.

"We still own the Garden Gate and we have recently taken on a couple of pubs in North London" said Sam. The Garden Gate is a nationally recognised heritage pub in Hunslet, South Leeds. Whilst the new pubs are The Albert in Primrose Hill and The Belrose Pub in



Belsize Park. They are also helping out with The Cross Keys in Holbeck, Leeds. "Neither of these new pubs are being branded as Leeds Brewery pubs. We didn't think it made sense to do this in North London. They will remain independent free houses but we do sell some of our beers there, like Yorkshire Gold." Yorkshire Gold is their cask 4.0% ABV Golden Ale.



I asked Sam if there were any plans to open a taproom at the brewery. "We're planning on hosting things like brewery tours, tastings and training for our customers, but there are no plans for a permanent taproom." It makes sense. Although there is more than enough room for a permanent taproom, the location isn't ideal to guarantee regular custom.

I've avoided it so far, but it's time to talk pandemic. What impact did it have on the brewery? "Like everyone else, it's been a struggle" said Sam. "At the start of 2020 we ended our supermarket contracts as they weren't worthwhile for us, but that would have been a really useful cashflow during the pandemic! Our landlords have been great though, for both the brewery and the pubs" "(Looking forward to the end of the pandemic) it's like starting all over again, being in a new brewery and reconnecting with our customers. I am really looking forward to enjoying a pint of cask ale in a great pub." It sparked a lengthy chat about great pubs and delicious cask ale. What was clear was Sam's appetite for both has not diminished in anyway. In fact, the glint in his eye, the smile on his face and the excitement in his voice was enough to know that Sam is a man who is passionate to get back to what he loves. Leeds Brewery have started brewing again and you will be able to find their beers in Leeds-based pubs like the Midnight Bell and Lamb and Flag, from 12<sup>th</sup> April. A big thank you to Sam for inviting me to the new brewery and for being a great host. Like Sam, I am now almost mouth drooling at the thought of a pint of well-kept cask Leeds Pale in a fantastic pub surrounding.

<https://www.leedsbeertours.co.uk/>

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

### MARCH

**Wednesday 2nd 7:30pm** - Branch meeting at the Friends of Ham, New Station Street.

**Tuesday 8th 7:30pm** - Pub of the Month Jan 2022 Presentation at Duck & Drake. Kirkgate.

**Wednesday 23rd 7:30pm** - Pub of the Month Feb 2022 presentation to Granville's Beer & Gin house, followed by a Horsforth social.

### APRIL

**Wednesday 6th 7:30pm** - Branch meeting at Horsforth Brewery Taproom, New Road Side.

**Wednesday 27th 7pm** - Oakwood social, meet at Stew & Oyster.

### MAY

**Date and time TBC** - Branch meeting

### JUNE

**Monday 6th 7:30pm** - Branch meeting at The Wardrobe, St Peter's Square.

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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Or enter your details and complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and save £2 on your membership subscription

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 .....

### Partner's Details (if Joint Membership)

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

Forename(s) .....

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

### 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 on your bank statement.

☐ 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

|  | Direct Debit                    | Non DD                          |
|--|---------------------------------|---------------------------------|
| Single Membership (UK)                 | £28.50 <input type="checkbox"/> | £30.50 <input type="checkbox"/> |
| Under 26 Membership                    | £20.00 <input type="checkbox"/> | £22.00 <input type="checkbox"/> |
| Joint Membership (At the same address) | £36.50 <input type="checkbox"/> | £38.50 <input type="checkbox"/> |
| Joint Under 26 Membership              | £22.00 <input type="checkbox"/> | £30.00 <input type="checkbox"/> |

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.



This Guarantee should be detached and retained by the payer.

### The Direct Debit Guarantee

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- If an error is made in the payment of your Direct Debit, by Stripe or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society.
- 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

<sup>†</sup>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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**THE CARDIGAN ARMS**  
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LS4 2HQ

**KIRKSTALL BRIDGE INN**  
BRIDGE ROAD  
LS5 3BW

**BLACK HORSE OTLEY**  
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