

BEER LEEDS

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ISSUE 5



THE MAGAZINE OF LEEDS BRANCH OF CAMRA



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for
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BEER LEEDS

WINTER 2022

ISSUE 5

Welcome to readers of this latest issue of Beer Leeds, hope you find the content of interest.

There is good news of some new pub openings in various parts of Leeds and some local breweries are building on the success of their business. As always if you know of any pubs opening (or closing) then do get in touch to let us know.

contact@leeds.camra.org.uk

Our pubs and hostellers will need supporting after the Christmas holiday so do try to visit them, the article "Hearth of the Community" brings out this point. Look out for Beer Mats that are rare, some are mentioned in our regular article.

Our correspondents have been out and about with visits to Scarborough and locally around Leeds in Hunslet, I'm sure people know of some of the pubs mentioned but perhaps not all of them.

The last part of Yorkshire – Beer Literature in this issue has some memories from it's author Barrie Pepper, along with some humorous tales.


Thanks to all contributors for this magazine.


Our website is now <https://leeds.camra.org.uk/>

Nigel Halton
Magazine Editor

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BEER LEEDS

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PUB & BREWERY NEWS

PUB NEWS

Despite the concerns that the pub and brewery trade have for the forthcoming months, we can report of several new openings and companies investing in their stock. Look out for pubs trying to deal with the cost of living crisis, offering discounts on beer on different days of the week.

What was the Stew and Oyster in Oakwood has now been renamed **Salt Oakwood** and re-opened early in November. This is the 4th SALT bar in Leeds from the team behind the Saltaire based beer factory. Expect to find cask ales from SALT brewery and Ossett brewery as well as a choice of craft beers on tap.

Just announced late November is the news that SALT beer factory are to open their next tap room in what is the Stew and Oyster on The Calls. There will be 4 cask ales & 7 craft beers.

Also in Oakwood the conversion of former Johnston's Dry Cleaners shop to a new bar called **The Melbourne** (being done by the same folk who run the Brunswick in the City Centre) has been completed and has opened late November. There are 3 cask ales and 8 keg lines, snacks available and a small function room.

In Roundhay, the **White House** has re-opened after a significant refurbishment. The function room has been upgraded and the front garden extended. This Chef & Brewer pub displays a regional walking map to aid walking enthusiasts.

In Morley, what was the Needleless Inn (closed since Oct 2021) has undergone a £250k refurbishment and re-opened now called the **Greedy Duck**. The pub offers 3 cask ales and will focus on home cooked classic dishes.

In Otley the **Curious Hop Biere Cafe** has opened after a transformation of the unit that was the

Groove Pad. There are 3 cask ales, local and regional, along with 10 keg taps offering European beers and UK craft ales.



Also in Otley a Steering Group Committee have been holding meetings to put together a community bid to purchase the Manor House. Follow the progress via :

The group's Facebook page: <https://www.facebook.com/groups/809850323595408>

Or, you can follow the Community Pub Group on Twitter: [@otleycommpub](https://twitter.com/otleycommpub)

The **Pack Horse**, Woodhouse is to close for a £300k renovation to include original features reinstated, a new beer garden and will offer a wide range of cask and craft ales. CAMRA list this pub as a Grade 11 status historic pub with regional importance.

BREWERY NEWS

TARTARUS BEERS

Have a new premises on Taverner's Walk in Leeds (previously North Brewing unit) and have opened up a Taproom to showcase their beers. The first weekend opening had a choice of some of their strong beers on keg, a correspondent had an 8.2% chocolate and coffee stout. Opening hours are Friday 5pm -10pm, Saturday 2pm - 10pm.

Seek out 2 seasonal beers a 12.2% Christmas Cake Imperial Porter and a 17% hazelnut Imperial Stout.

NORTH BREWING CO

Sister plant Field Recordings, now based at the Springwell site, have for the first time tried Barrel Ageing in a collaboration with Moersleutal craft brewery. It is a bourbon, scotch and rum barrel aged imperial stout with Columbian coffee and vanilla.

They celebrated their 7th birthday recently and launched new beers including a 10% imperial stout called Endless Ends

The business is expanding and have opened new bars in Manchester and Birmingham.

QUIRKY BREW



- Normally have five cask ales on at the tap room plus two keg lagers and a cider. They are planning on brewing three mild ales infused with cherry, maretto and rum. Also coming soon is their Classic Ale which is their take on Old Peculier.
- E



HORSFORTH BREWERY

Have used the same experimental hop in 2 beers, but with very different malt bases. One is a soft and hazy East Coast Pale and the other is a more malty, slightly bitter West Coast Pale. Both 5% and both banging!

They've also released a new 7.2% DDH IPA - Arrow to the Knee. Hopped with Citra and Mosaic in the whirlpool followed by a dry hop of Nelson Sauvin and Azacca, Arrow is low bitterness, high hop aroma, soft mouthfeel and a proper juicy banger!

MEANWOOD BREWERY AND PIGLOVE BREWERY

Have produced a collaboration beer called Meanlove, a 5.5% Guayasa west coast pale.

KIRKSTALL BREWERY

Are to supply 2 local businesses with custom IPAs. The Dakota Hotel and the Cult Wing restaurant will get their own house beer. 2 versions of the Drop Hammer imperial stout will be returning. One is Irish Whiskey barrel aged and the other is Bourbon barrel aged.

LEEDS BREWERY

Were in the news late October, a discussion with their Sales Manager revealed the following. He said that they are still brewing plenty of cask ale and also selling plenty to the trade. They are gearing up for the end of year/festive period and planning seasonals for next year. He finished by saying that they aren't going anywhere.

WILDE CHILD BREWERY

Keir at Wilde Child Brewery reports that 2022 has been a good year for them. Exporting canned beer has picked up again, sending pallets to 6 countries. He has some Australian hops which are being used in 2 new beers. These will be a dry hopped pilsner which will go through the lagering process for can and keg and a DDH pale for cask and keg. They are currently canning Hot Fuzz and Siege of Khartoum for the trade.

He is up to 185 recipes compiled over 6 years.



PUB AWARDS



PUB OF THE MONTH **July 2022**

The Kirkstall Brewery Taproom & Kitchen was the July PoTM winner, here's Jordan receiving the award.



PUB OF THE MONTH **August 2022**

Our August PoTM winner was Friends of Ham in Leeds. Sara was happy to accept the award that day.



PUB OF THE MONTH **September 2022**

Paul (left in pic) helped with the cellar at Fleece (Fartown, Pudsey) when the long-standing previous owners ran the multi award winning pub and assisted Nigel from Sunbeam Ales when brewing extremely popular, exclusive beers for the pub. Having built relationships with many small breweries in West Yorkshire while at Fleece, Paul's connections are why Wrens is able to stock 'pins' (36 pints rather than the standard 72 pints) of as much local, interesting beer as possible (for example, one-offs from Goose Eye feature regularly) whilst satisfying the restrictions placed upon the venue by the pubco (Star, i.e., Heineken).



After three years of absence, the CAMRA Bradford Branch is preparing for its next beer & cider festival! This will be held at Victoria Hall, Victoria Road, Saltaire, West Yorkshire, BD18 3JS. The dates, session times and entry prices are:

Day & session	Date	Times	Price	Note
Thursday	02-Mar-23	16:00 – 22:30	£4	Pay on entry (CAMRA members – free)
Friday afternoon	03-Mar-23	11:30 – 16:00	£6	Advance ticket
Friday evening	03-Mar-23	18:00 – 22:30	£6	Advance ticket
Saturday afternoon	04-Mar-23	11:30 – 16:00	£6	Advance ticket
Saturday evening	04-Mar-23	18:00 – 22:30	£3	Advance ticket & pay on entry

The entry charge includes a festival programme. For all sessions, a deposit is required for glasses (pint or half-pint and refundable). Glasses can be obtained when purchasing beer tokens. For CAMRA members, a half-pint token (redeemable for beers, ciders and perries up to 5% ABV) is also included in the entry charge for all sessions except Thursday.

Over 100 real ales, plus real ciders and perries, will be offered at the festival. Global and KeyKeg beers, wines and soft drinks will also be available. Details of the beers, ciders and perries will be published approximately 2 weeks before the event.

Live entertainment in the Main Hall will be provided for all sessions except Friday afternoon. There will be hot & cold food and snacks at all sessions. Our “Famous” tombola also makes another appearance!

Advance tickets are available for all sessions, except Thursday which will be “pay on entry” only. On

Saturday evening, “pay on entry” will be possible in addition to advance tickets.

From 01 Dec 2022, tickets can be applied for by post or online. Tickets will also be sold in selected pubs from 01 Jan 2023 and details of these will be confirmed nearer the time. For more information about tickets, see the branch website (<https://www.bradfordcamra.org.uk/>) and festival website (www.bradfordbeerfestival.co.uk).

As always, we cannot run the festival without the assistance of our willing volunteers. Those that have worked at the festival before will be contacted in due course. If you have not previously volunteered but wish to do so, please contact our Staffing Secretary (email: bbfstaffing@bradfordcamra.org.uk).

Peter D. Down

Bradford Beer & Cider Festival 2023 – Organiser



Cider Pub of the Year



The Leeds branch of the Campaign for Real Ale (Leeds CAMRA) issues many awards throughout the year. A quick flick through Beer Leeds and you are sure to find mention of either the Pub of the Month or one of the several annual awards for pubs or clubs. But the one which most interests cider and perry drinkers is the Cider Pub of the Year. There is not a cider pub of the year every year and it is usually announced in one of the two cider months which CAMRA celebrates, May and October. In October Leeds CAMRA were proud to announce that their Cider Pub of the year 2022 was Eat Your Greens. A big round of applause please for one of the hidden gems of the Leeds drinking scene.

Where Is It?

Eat Your Greens is located on 42 New York Street, LS2 7DY, it's effectively the road which takes you from the bus station to the market - it's nestled between the Co-Op and Outlaws Yacht Club. If you are not familiar with Eat Your Greens, then hopefully you soon will be and winning Cider Pub of the Year will give you the motivation to pay it a visit. Eat Your Greens is a shop which sells brews by day and a restaurant with a bar at night. It is on the ground floor of a modern tower block of flats and has single open space with a central island bar with plenty of seating around the perimeter.



On The Bar

But what's on the bar? Well unusually for Leeds CAMRA this award winner does not sell real ale, but it does sell real cider. On the beer front expect about 4 or 5 craft beers from smaller modern brewers as well as a good selection of local, German and UK beers in the fridges. But it is the cider we are for isn't it? Oh yes, at last we get to the cider. Similar to the beer the cider range is ever changing, no point mentioning brands as it may be gone by the time you read this, let's just say on draught there will be a carefully chosen cider. But if you want something special just explore the fridges or better still chat with the knowledgeable staff who will guide you through their selection. Expect to see the cool kids of cider - Oliver's, Pilton, Find and Foster and Little Pomona amongst others.

The Award

The Cider Pub of the Year award is not just about the cider it is about the overall offering the customer gets. So the judges take into account things like the community focus, the welcome given by staff, it's style & decor focus and even the cleanliness of the place!

So with just one tap dispensing cider the bar needs to be good to win and Eat Your Greens really wowed the judges. Eat Your Greens now goes forward for the regional award where it is up against the best cider pubs throughout Yorkshire.

Other Great Cider Pubs

If you are fancying a bit of a city centre cider stroll then here are a few suggestions for you.

For a good starting point which is just a few minutes walk, or a couple of bus stops ride, out of town then The Reliance is your place. In case you were wondering it's on North Street just opposite Lovell Park and has been serving good real cider for ages. Expect to find Pure North ciders both in Bag in Box and bottles. A particular favourite is the bottled Hogan's cider. The welcome here is always fantastic and it's no wonder that it is the only place which has been on every craft cider tour which Leeds Beer Tours have run.

Opposite the Town Hall is the Black Sheep pub Foley's Ale House. Since reopening in 2022 the knowledgeable staff there have been steadily building up their range of cider and beer. The Black Sheep cider may not be

real as it is thought to be made from concentrates but there are plenty of tasty alternatives, from the ever changing bag in boxes wonderfully displayed behind the bar or for those who prefer chilled cider have a look for what is in the fridges.

Wander down towards the railway station and you'll find Friends of Ham on New Station Street. Friends of Ham seems to be a regular outlet for 'Udders Orchard of Lindley near Huddersfield. The bag in box display is eye catching but again sadly not cooled so you may wish to ask for what is in the fridges where you can find a decent range including popular fruited ciders.

In the precincts between Briggate and New Market Street you will find Central Road and the lovely Brownhill & Co. Don't go looking for the hand-pulled cider, keg taps or boxes in the fridge, it doesn't have any of that. Instead Brownhill & Co specialise in bottles and cans from smaller producers, grab them from the fridge. If you have the time why not in-dulge in a large bottle, best shared between about two to five people.

Apologies if we have missed any great real cider places, let us know and we'll come out and sample the apples and pears!



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CAMRA names the best four pubs in the country



The Campaign for Real Ale (CAMRA) has named the best four pubs in the country as part of its Pub of the Year 2022 competition.

The finalists are the Station House in Durham, the Horse & Jockey in Stapleford, the King's Head in Norwich, and the

Tamworth Tap in Tamworth. They will now have a chance to compete for the National Pub of the Year title, one of the highest accolades afforded to Britain's pubs.

All the pubs in the competition are selected by CAMRA volunteers and judged on their atmosphere, decor, welcome, service, value for money, customer mix and most importantly – quality of beer. The four finalists will now have a chance to win the National Pub of the Year title for 2022, which will be announced in January 2023.

The Good Beer Guide celebrates its milestone 50th edition



CAMRA's Good Beer Guide – the UK's best-selling beer and pub guide – is celebrating its 50th anniversary this year.

The Guide, which surveys 4,500 of the best pubs across the UK, is the definitive beer drinker's guide to the very best pints in the most picturesque and friendly pubs.

Compiled by thousands of independent volunteers, it helps identify significant trends and themes across the pub sector. The 50th anniversary edition features a new cover design by Neil Gower, a foreword by HRH The Prince of Wales (22 August 2022) and an introduction to each region by Laura Hadland – award-winning author of 50 Years of CAMRA. It brings together pub and brewery information for the first time, making it easier than ever before to find your next local brew. The first edition in 1972 was just 96 pages in length and listed around 1,500 pubs with a brewery section covering just 105 brewing companies. Today, the Good Beer Guide features 1,864 breweries across the nation.

To order, visit: <https://shop1.camra.org.uk/product/the-good-beer-guide-2023/>



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YORKSHIRE BEER LITERATURE

PART 3

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

J B Priestley was one of Britain's most prolific writers and although he considered himself a playwright he also wrote more than 80 books and many essays, articles, radio, television and film scripts. In 1934 he compiled *English Journey*, a series of essays, one of which, *Sunday Evening in Bradford* reflected on how little there was to do in such a place at such a time. There were no cinemas, no music, no theatres; either you walked about or you visited the pubs.

Having seen the promenaders, I thought I would try the only places of entertainment allowed to open - the pubs. The first one I visited was very quiet - it was still early -and in the lounge I entered there were only five or six hobbledehoyos drinking glasses of bitter and elaborately chaffing the barmaid in the traditional style. Nothing wrong with the place except that it was dull and stupid. The next pub, a large gaudy affair, was doing better business. Its chief customers were either young men who stared, whispered, suddenly guffawed, and a number of youngish females who, if they were not women of the town, had certainly taken the most astonishing pains to disguise themselves as such, even to putting on the swollen greedy faces of the type. Nothing much was happening in there: an occasional guffaw, another order for drinks, a move from this little table to that, with the women of the town grimacing over their stouts and ports and missing nothing. This is not an attack on the place; I have not the least desire to see it closed; but I am puzzled to know why it should be open when so many obviously better places - the Civic Theatre, for example, are shut; I cannot see why playgoing, listening to music, watching films, even dancing, should be considered so much worse - or at least more secular - than sitting and boozing with prostitutes.

I then had a short walk and ventured into pub number three, a large establishment that seemed to be doing a very brisk trade. This time the lounge, which was crowded with people and thick with smoke, boasted some little coloured electric lights. That was all; nothing else, not even reasonable comfort; but it was enough, and every table, every seat, was taken. Fifteen shillings' worth of coloured lamps: this was gaiety, this was life; and so the place was selling beer, stout, port as fast as it could serve them, to patrons of both sexes. I do not think any of these people - and they were mostly young, pairs of boys, pairs of girls; with here and there an older couple - could be said to be really enjoying themselves; but at least they could look at one another, giggle a bit, talk when they found something to say, and admire the carnival splendour of the coloured electric lights. They did not want to go home, they did not want to walk up and down the streets, so here they were.

I endured about a quarter of an hour of it, then marched out to walk the two miles or so to my home.

I suffer from osteoarthritis in both knees and find it difficult to walk very far. It's surprising therefore that amongst my work I should have written a couple of books: *50 Great Pub Crawls* and *50 More Great Pub Crawls*. So to please myself in the second one I decided to take a tour of the pubs of the best known soap operas from my armchair.

For several years I worked in the press office of the Great British Beer Festival. By Friday at one of the four Leeds-based festivals most of our work was done and so the team spent time on some rudimentary market research. We set out to find which of the four soap opera pubs the drinkers liked best, and why.

Their choice was from the Woolpack in what was then called *Emmerdale Farm*, the Rovers Return in *Coronation Street*, the Queen Vic in *Eastenders* and the only radio pub, the Bull at Ambridge in *The Archers*. Few chose the

Bull but one man was quite determined in his support for what was the oldest of the four in broadcasting terms. And when asked what was it that appealed to him most? 'The décor,' he replied.

At the time I was compiling a guide for CAMRA Books called *The Best Pubs in Yorkshire* and, with the approval of the managing editor, decided to include *Emmerdale Farm's* Woolpack in Beckindale (as the village was then called) as a spoof entry. It was all for a bit of fun.

The cartographer was my good friend David Perrott, who lives in wild, west Wales and late one night – way after midnight – just before going to the final press stage, he phoned me in obvious concern. 'Where the blankety-blank is Beckingdale?' he screamed down the phone. 'I've checked every map of Yorkshire and I can't find it anywhere.' I calmed him down and told him it was a spoof entry and apologised for not letting him in on the joke. Off he went to his bed reasonably satisfied.

The following morning it seemed to me that here was an opportunity not to be missed. I telephoned a fellow journalist who worked in the Yorkshire Television press office and related the tale. YTV was the company that produced *Emmerdale Farm* and he was delighted and immediately sent out a media release. It was picked up at once particularly by the tabloids and the local papers, and both the programme and the book got plenty of publicity. One headline was 'The pub that never was.'

The Great British Beer Festival is organised by CAMRA – the campaign for real ale – formed in 1972 by four Lancashire journalists one of whom was Michael Hardman a good friend of mine.



Way back in the mid-1970s Hardman and myself explored the pubs of Bronte country and came upon the Dog and Gun at Cowling. Outside was a prominent notice saying 'NO DOGS'. We went in. Hardman ordered two pints of Taylor's Landlord and then asked the barman: 'I take it it's all right if I bring my gun in?'

One of the most popular pub games is darts and it is interesting to discover that part of the history of the game is rooted in Yorkshire. It is told by Arthur Taylor in *The Guinness Book of Pub Games*:

The Yorkshire board was the subject of one of the great creation myths of darts history. In 1908, so the story goes, the landlord of the Adelphi Inn, Kirkstall Road, Leeds, was summoned to appear at the city's magistrates court for allowing a game of chance – darts – to be played in his pub. If it could be proved that darts was a game of skill, then our hero would be free and the game saved. William 'Big foot' Annakin (for that was he) threw three treble 20s while the solicitors' clerk, asked to emulate the achievement, couldn't even hit the board – case dismissed.

Variations on this story have been published through the years. Patrick Chaplin, who writes for *Darts World Magazine*, and who knows more about the history of the game than anyone, has pointed out that the Yorkshire board doesn't have trebles. He has spent years trying to find that court report, without success, but he did manage to find, in 1986, Annakin's grandson, who told him that his grandfather was not the landlord of the Adelphi, but the pub's best darts and dominoes player. The landlord brought his star performer along to prove that darts was a skilful game and this 'Big foot' did by throwing darts into numbers selected by the magistrates. It is still a good story and certainly an important day in darts history.

Arthur Taylor considers another indoor sport in his *The Book of Pub Games*:

One of the most soothing and reassuring sounds that the pub has to offer is, to my mind, the muted rattle and clatter of dominoes being shuffled. Midday sun streaming through the leaded, stained glass windows, illuminating golden, cream-topped

pints and a domino table in thoughtful, good-humoured play – put me somewhere within that sort of picture and all is right with the world.

In fact he was writing of the *Bay Horse* in Otley.

Here are a couple of epitaphs:

Buried in a Leeds graveyard is this unnamed but rather large man:

Hic jacet sure the fattest man,
That Yorkshire Stingo made;
He was a lover – of his can,
A clothier by trade.
His waist did measure three yards round,
He weighed about three hundred pounds;

And another In Northallerton churchyard

Hic jacet Walter Gunn
Sometime landlord of the 'Sun';
Sic transit Gloria Mundi.
He drank hard upon Friday,
That being a high day.
Then took to his bed and died upon Sunday

And here are some last words or rather, last thoughts:

I have no pain, dear mother, now,
But oh! I am so dry;
Connect me to a brewery
And leave me there to die.



And finally another quote from J B Priestley. The George at Hubberholme in Upper Wharfedale was his favourite pub in the Yorkshire Dales. In 1933 he took some ex-army colleagues to Sunday lunch there and wrote:

Before I leave this inn I will add that for lunch they gave us soup, Yorkshire pudding, roast chicken and sausages and two vegetables, fruit pudding, cheese and biscuits and coffee, all for two and sixpence each. And that – when they have a mind to – is the way they do it in Yorkshire.

Barrie Pepper



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Just email membership@leeds.camra.org.uk with your details and membership number.



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The support of the following pubs in hosting recent branch meetings is greatly appreciated: Adelphi, Grove Inn, Crowd of Favours.

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

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

A PINT OR TWO ON THE

It must have been 30 years or more since I had a proper seaside holiday in Yorkshire and so I booked a five day, mid-week stay in Scarborough towards the end of August. I determined to make excessive use of my 'Pensioners Pass' and see where I could reach using the local bus services. I also checked out What Pub to ensure opening times, especially lunch time/early afternoon openings. After a couple of years of on/off shutdowns, due to Covid, I wondered how about the state of the Yorkshire pub trade on the coast.

DAY 1 - SCARBOROUGH

Arriving at lunchtime I checked in at my hotel, dropped my case and headed down to the South Bay, then a long pull through the south cliff, Belvedere, sunken and Italian gardens, which were mostly closed for renovations. From this disappointing beginning I trekked across to the Falsgrave Road area of the town, which I decided would be my lunchtime crawl. I decided to start at the farthest point at the end of Scalby Road. The first pub, the Crown Tavern, allegedly had two Marstons beers and two guests. It actually had Wainwrights and Pedigree only, so I passed. Heading back down Falsgrave Road I came to the New Tavern, which had not opened by 2.00pm. Next, the Commercial, was also closed. Crossing the road I found the FIRK INN open. A one room micro, predominantly wood interior with brick and wood walls. Furniture - leather benches and buffets. Two beers on offer, both from Pennine: Millie George and Black Forest. Almost next door was the Tap & Spile, but as I had only managed one pub I was far too early for the 4.00pm opening.



So, it was back across Falsgrave Road again, to the SHIP. A traditional pub with a single, open-planned room with a small stage area. Seating was comfortable benches and buffets. There are outside

courtyards to front and rear. Three beers: Sharps Doom Bar, Taylors Landlord and Ossett White Rat.

Heading back into town the next port-of-call was the STUMBLE INN on the corner of Victoria Road. This is another one-roomed micro pub with church pews and a mix of wrought iron tables and wooden buffets. Outside there is a block paved, roadside drinking area. Inside, a huge collection of pump clips adorn the walls and ceiling. Six beers! Half Moon Puck and Lunar, Potbelly Black Sun, Brass Castle Misfit, Nethergate Suffolk County and Framework Leicester Central, (the range had changed again in the evening and the following day.)

With reluctance, I walked back to the railway station and the main traffic lights.

Opposite the Stephen Joseph Theatre is the very unassuming CRAFT BAR. A very modern, well furnished bar, with dark blue walls, wood tiled floors, modern setts and contemporary wood and iron tables and chairs. The lighting is ultra modern and there is an eclectic mix of pictures. The wooden bar is inset with galvanised corrugated iron. The four beers were Black Sheep Inspirer and Respire, Half Moon Caramel Seduction and North Riding Citra Pale.

Leaving by the rear door brought me onto Alma Parade and a lovely old back street 'boozer' the ALMA. Closed! And it didn't seem that there was much life in it.

I had been informed of a bar in the indoor market on St Helens Square, just off Westborough, so I checked it out. Hidden inside on the ground floor, situated next to a deli, was the MARKET TAVERN, a very rustic, cobbled together bar, with a couple of high tables and stools and some communal seating. A couple of Wold Top beers being served; bitter and a tasty Marmalade Porter. Worth a visit.

DAY 2 - ROBIN HOODS BAY

Do not go for the first bus after 9.30am. I was told. Full of 'twirlies' with their bus passes. I ignored the advice and fortunately I managed to get near the front of the queue.

After about ten minutes processing the queue the driver moved off with a completely full bus. The X93 took me on a, struggling, roller coaster ride over the moors, the views from the upper deck quite spectacular, to the tiny, exceedingly steep, cliff-hugging village of Robin

Hoods Bay. Being early gave me time to explore this picturesque fishing community, replete with sandy beach, rock pools and ancient fossils and wander through the twisting, narrow cobbled streets and ginnels, until it was close to opening time. I decided a wander of about a mile to the neighbouring village of Fylingthorpe to find the FYLINGDALES INN.

This is a substantial, stone built, roadside inn. Very much a dining venue, it has three or four rooms, (so room for drinkers,) that are very nicely decorated throughout, with predominantly a maroon and pink colour scheme. There is a large lawned beer garden to the rear. Four beers on the bar: Wainwright and Wainwright Amber; Theakstons bitter and Robinsons Hoptimus Prime.

Back to Robin Hoods Bay, passing the impressive parish church of St Stephen, and up to the top of the village and the GROSVENOR HOTEL, which is a large residential hotel.

Mainly for dining, though with a large public bar, grey painted and carpeted throughout.

THE YORKSHIRE RIVIERA

There are also two outdoor, roadside drinking areas. Beers on offer were Taylors Landlord, Wainwrights and Black Sheep bitter.



Dropping back down Station Road brought me to the VICTORIA, a large residential hotel, sat in its own grounds, with marvellous views over the bay and the village roofline. The interior has very lavish décor,

with equally plush furniture, carpets etc. and maroon walls. There is an expansive brick fireplace with stove in the lounge, with intricately carved bar with large inset mirror and extensive seating outdoors. A goodly range of beers: Bradfield Pale and Blonde; Taylors Landlord and Dark; Theastons XB and a tasty Whitby Smugglers Gold.



I walked down the precipitous Bay Bank to the Laurel Inn, which did not open until 3.00pm on Tuesday. (guess what day this was?) So I had to ignore that one. Next was the Dolphin, which, tragically, was completely closed down. Just



across the road was the Smugglers, which didn't open at all on Mondays and Tuesdays. For crying out loud! This is the middle of Summer and the place is packed. And so I ended up at the slipway and the last building in the village, the BAY HOTEL.

This is a multi-roomed, multi level pub, sat on the edge of Baytown. Next stop the North Sea! It is a hotch-potch of varying styles and furnishings, with walls adorned with maritime pictures. Although an eatery there is plenty room for 'suppers.' I found myself in a tiny secluded snug, at the top of the stairs and behind the bar, with a choice of: Theakstons bitter and Lightfoot, Wainwrights and Adnams Ghost Ship.

A lung-busting climb back up Bay Bank brought me to the bus stop and the X93 back to Scarborough.

DAY 3 - FILEY

A bit of a drizzly start, but by the time I boarded the number 13 bus for Filey the weather had taken a turn for the better. A leisurely ride southwards, through Osgodby and Cayton, where every other bus stop was named after a holiday camp or a caravan site, arriving in Filey 50 minutes later.

Into the centre of the town and Union Street to the Cobblers

Arms, a micropub taking its name from a former cobblers shop. A note on the door said they were working in the cellar, knock hard for attention. I passed. Further along the same street was the BUCCANEERS, an upstairs bar with a working mans/night club feel. A single room, open planned, nicely furnished throughout, with a comfortable mix of benches and chairs and having a maritime theme. Very reasonably priced with a range of Wainwrights, Theakstons bitter and Bradfield Farmers Blonde.



From here it was left onto Murray Street and the Captain Wills, a large building which housed the former post office. Supposedly open at 10am, though devoid of life when I passed. So onwards and left again onto Hope Street and the Imperial. A plumbing problem was delaying opening, probably another hour, I was told. So I decided on a walk on the sea front, along The Beach and Foreshaw Road, climbing Crescent Hill and into the Crescent Gardens.

Sufficiently thirsty by now, I crossed from the gardens over The Crescent and onto the Royal Crescent Court, where, at the rear of the Royal Crescent Hotel complex, was the unobtrusive BONHOMMES BAR. This is a one room bar on two levels, the bar itself is dark oak with stained glass insets, carpeted throughout with traditional wooden furniture.



The three beers on offer that day were; Pennine Millie George, Robinsons Wizard and Rudgate Ruby Mild.

Back to Hope Street to see what progress and, happily, the IMPERIAL was now open. This is an unassuming, whitewashed pub in the middle of a row of brick terrace houses. A two room locals pub with a large wooden



island bar, wood floors and cream painted walls and ceiling. Furniture is a mix of old and new traditional, with subtle lighting throughout. Again three beers: Black Sheep Holy Grail, Woodfordes Wherry and Theakstons Old Peculier.



From here it is just a short walk along Mitford Street to the STAR INN. A large detached, whitewashed pub, two rooms with a large open planned lounge with pool table.

The bench seating and buffets

were fabric furnished, along with modern wood tables and chairs. There is also a large beer terrace to the front. A good choice of beers: Theakstons bitter, Black Sheep Special, Bradfield Farmers Blonde, Acorn Old Moor Porter, Ossett Excelsius and Hambleton Stud Blonde.

I made a slight detour on the way back to the bus station, by way of Church Street, to the STATION HOTEL. This is a stone built, end of terrace hostelry with four separate rooms and still very much traditional and comfortable and with a central, curved, dark wood bar. Each of the different rooms had varying styles of furniture, with photographs of old Filey throughout. Four beers: Tetley bitter, Copper Dragon Golden Pippin, Black Sheep bitter and Rudgate Ruby Mild.

DAY 4 - WHITEY

A miserable soggy, leaden grey sky delayed my start and by the time I arrived in Whitby it was lunchtime. It was a bit of an inauspicious start walking up into the town, the first three pubs I tried, the Waiting Room, Little Angel and Arch & Abbey decided they didn't need my cash and were card only. I explored the narrow streets above the town until reaching the Captain Cook monument. From here I descended the Khyber Pass down to the Fish Quay. There are a number of pubs of Pier Road and having not tried it I decided on the PIER INN. This is a very modern pub, mainly dining and family orientated, limited room for drinking inside. It is open planned, many levelled, a very contemporary design and likewise the furniture. The bar is the best feature – ornate. There is a large outside terrace for dining and drinking. The four beers on the bar were; Camerons Strongarm and Motorhead Road Crew, Leeds Pale and Whitby Abbey Blonde.



I ignored the rest of the pubs on the riverside, (Jolly Sailor, Buck Inn and Ship Inn,) and headed over the Esk swing bridge, past the Dolphin and right down the narrow Grape Lane to a pair of tiny bars. The first is the GREEN DRAGON. This is a compact off

licence/bottle shop with an attached single room snug, a wonderfully traditional style with furnished setts, buffets and antique tables. Evocative of a Victorian men's parlour. All the beers are on gravity and the choice on my visit were; Wipers and True Milk Shake, William Hickey The Rake and my choice Wander Beyond Armchair Thriller.



At the end of this lane you find the QUIRKY DEN, a micro with two rooms, one down, one up. Downstairs there is room for not much more than a dozen, upstairs probably the same, the furniture a mix of wooden

benches, buffets and tables. The small bar downstairs looks to be home-made and if venturing upstairs you will find an

unusual collection of kitchen implements. Three beers to try: Theakstons XB and Old Peculier and Copper Dragon Golden Pippin.



My very truncated visit to the town concluded in the STATION HOTEL, a very traditional two-roomed inn with wood floors and panelling and brick and plaster walls. As befits the pub's name it is a full of railway memorabilia.

A cosy, comfortable venue. Beers: Tetley bitter and Sharps Doom Bar and a couple of more interesting brews from Great Newsome – Sleek Dust and Pricky Back Otchan.

All-in-all, apart from Whitby, which was rammed to the gunnels, I wouldn't say that the other resorts were doing particularly well on the beer front. Considering it was the middle of the summer holidays there were many pubs that were closed certain days, or closed at lunch times, or were restricting their opening hours. The resorts themselves were decently busy, but what I did find, in comparison to previous visits, was that the beer range and the number of breweries, was not as comprehensive in the majority of pubs.

Having said all this, I shall be paying regular visits to the Yorkshire coast to see how the beer scene is 'fairing.' I'll still enjoy my visits and I'll still enjoy having a pint or three.

R.I.P



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A HISTORY OF CURRENT BREWRIES IN BEER MATS



Run by Mark Costello the brewery has gone from strength to strength in its 5 year history, and its humble beginnings in Mark's garage.

Since then it has operated from two larger premises, and is currently at 143 New Road Side, Horsforth. The brewery incorporates a taproom which opens 6 days a week (not Mondays).



There are usually 2 or 3 cask beers on plus various other drinks including a selection of canned beers from their own and other breweries. As such it is therefore well worth a visit.

Three beer mats have been issued, and pictured are the reverse of the first mat from 2019 together with the front of the second from 2021.



Run by Nigel Poustie the 2 barrel micro brewery started 10 years ago from Nigel's home in Sunbeam Terrace, South Leeds. Now based in West Leeds, and well established the brewery supply the house beer to pubs in Bradford, Morley and Wakefield plus beers to other bars in the area.



As well as this Nigel also operates a bag in a box delivery service around Leeds, Bradford, Calderdale, Harrogate and York. The idea started during the pandemic lockdown, and operates on the first Thursday/ Friday of every month. The beers on offer vary, but consist of a pale and a dark beer which are supplied in 5 litre gravity bags in boxes.

Nigel brews a variety of light and dark beers including his legendary plum porter ("Thunder Road"). See website for further details.

Three beer mats have been issued, and pictured are the front of the first mat from 2015, and the reverse of the third mat from 2016 depicting the Leeds CAMRA beer festival at Pudsey.



Keith Sunderland

Warren Yabsley continues to explore lesser-known locations for pubs within the branch area and urges pub-goers to continue frequenting venues and help ensure their survival.

Do you like traditional pubs in a traditional area – places that have been pubs for many decades, some of which have traded for over 100 years, and without a modern bar or ‘craft beer’ venue in sight? If it’s a yes, then read on. But, are you only interested in pubs that have sufficient turnover to stock cask beer? If that’s a yes too, then you’ll be disappointed.

This is the situation in the Hunslet/Hunslet Carr area plus that of Garden Gate, one of the most ornate pubs in the country that has been the long-term front cover of CAMRA’s ‘Yorkshire’s Real Heritage Pubs’ book.

The approximately semi-circular route starts at Crooked Clock (on the Hunslet/Stourton border) and finishes at the aforementioned pub.

CROOKED CLOCK

(A639 shortly before the Thwaite Watermill junction; Arriva 110, 140, 141, 168, 444 and 446)



Nearby, on the opposite side of the road used to be Crooked Billet, a traditional multi-roomed pub. The land was acquired by DM Keith to expand the car dealership with the pub subsequently demolished in 2014.

I called in not long before ‘time’ was called on the premises and if memory serves the lease was available on Punch Clock around the time of acquisition so

the tenants moved and combined the pubs’ names. Sadly, it has taken me the best part of a decade to get across the road.

Crooked Clock is a relatively modern building that I’d guess was built around the 1960s together with nearby housing. Pleasingly, this ‘estate’ styled pub has seen investment resulting in a pleasant interior.

Although essentially a single large room there are three distinct areas from the main entrance: immediately inside where there are high tables and chairs, beyond which is the long bar against the facing wall; to the left where there is seating together with a pool table and a couple of dart boards (I assume the table in front can be moved when required); and to the right is a substantially sized seating area with large windows at the end. Outside is a grassy beer garden with a number of benches.

At 6pm on a Wednesday there were just over 20 people imbibing, which is a decent number compared to many places, though the bar is without handpulls.

I noticed the eye-catching, modern designed posters for the Grumpy Men’s Club that meets 12-2pm on Wednesdays in the pub. A stipulation is that you’re over 50 so I have just over a decade to go before I can join some like-minded souls – but I’ve often found those who class themselves as grumpy discreetly have a very vibrant approach and are more open-minded than equivalent counterparts.

Also, in the free South Leeds Life newspaper, which I pick up either in Cross Keys or Midnight Bell (Holbeck) when delivering this magazine, was a feature on a community event taking place at Crooked Club so it seems there is good local interaction.

PARNABY TAVERN

(Junction of Pepper, Middleton and Woodhouse Hill Roads; First 74 and 86; 12 min walk from Crooked Clock)

A very friendly welcome was received here. Immediately upon entering there is a small room on the left that has



a pool table before continuing ahead and entering the main area. It appears this was originally a 'corridor' pub with many rooms originating from it and the bar serving two

rooms together with the corridor area. Some rooms have been opened up including the largest one up two steps on the right from the corridor that has fixed seating around the perimeter.

Again, pleasantly furnished to a high standard with investment in the toilets. I'd say a full refurbishment occurred about a decade ago based on wear and tear and design.

I regularly think the state of toilets is a sign of long-term plans by the pubco/owner. Customer time spent here is very small compared to the rest of the pub so can be overlooked when it comes to investment despite being a big part of the impression of the venue along with things that money can't buy, such as welcome, service and atmosphere.

Given it was quiet, it wasn't a surprise the handpulls were without pumpclips.

NEW BAY HORSE

(Woodhouse Hill Road by the crossroads with Balm, Belle Isle and Moor Roads; First 12, 13, 13A, 47, 48 and 48; 7 min walk from Parnaby Tavern)



This was the busiest pub I visited with more than 30 customers around 7pm but sadly there were no handpulls on the bar. A recent lick of paint had just been applied

at the end of October so the high walls, whether grey or off-white, were without decoration save for many life-size Halloween figures against them.

The bar is L-shaped as per the seating area, the left side

of which, with pool table at the far end, was very busy with regulars whereas the right was less frequented. There was a bustling atmosphere amongst the locals that was complemented by the traditional Yorkshire pub greeting of "What you having love...Ta love".

A small square is located next to the pub and on the full wall of a neighbouring property is a hand painted advertisement for 'Bile Beans The Ideal Tonic Laxative' from the early 1900s that was restored in 2020. A quick search for 'Bile Beans Hunslet' should unearth some interesting articles, including from South Leeds Life.

PROSPECT

(Moor Road; First 47 and Yorkshire Buses 61; 4 min walk from New Bay Horse)



This pub has kept its internal layout and as a result features in CAMRA's 'Yorkshire's Real Heritage Pubs' book.

A short corridor provides a door on the left to the main room, toilets

opposite and just beyond a door on the right to the secondary room that is often closed during quieter times. The main room is long and thin with the dark wooden bar against the corridor side and fixed dark red 'vinyl' bench seating around the three exterior walls that has been in place for many, many years but is still in great condition. This is in keeping with the pub's general, traditional décor. On shelves above and around the bar are many rugby balls.

The Carlsberg Tetley Bitter pumpclip was turned around on my visit but I've been informed this cask beer is occasionally available.

ENGINE



(By the mini-roundabout at the junction of Moor and Old Run Roads; Yorkshire Buses 61; 2 min walk from Prospect)

The building has an old, traditional look that is entered after passing through a gate in the high metal fence – not the most

welcoming of entrances though handy for locking my bike!

Before entering I could hear the blaring music from outside and wondered if it was a Saturday night rather than 7.30pm on a Wednesday. With six people inside I thankfully concluded, for the sake of the business, it wasn't. After a couple of songs the barman said the jukebox money had run out so music reverted to that from TVs at a decibel level likely considered as loud background by many.

The pub now has a single, large, open plan room though from the three (unused) fireplaces I'd say it was originally multi-roomed. The décor is modern with the main seating area to the left of the entrance that has a wide, unused space in the centre facilitating use of a dart board. The handpull-free, L-shaped bar, which has red mosaic tiles and mirrors on the upright section, is ahead and to the right is a pool table.

GARDENERS ARMS

(Beza Street near the retail park; Yorkshire Buses 61 and First 86 and 87; 8 min walk from Engine)

This is an isolated pub being the sole surviving building when nearby houses were demolished according to WhatPub.



On passing at 5pm to take a photo just before sunset it was open but closed at 7.50pm when I returned for a drink. Not wanting to have no write-up for this article I made a special

trip (the lengths I go to!) a couple weeks later at Friday teatime when I was sure it would be open. At 6.30pm it was but with just two other customers it wasn't difficult to see why it was closed on my attempted initial visit.

It's an intimate place that originally had small rooms accessed from the central corridor, all of which have been opened-up whilst retaining distinct areas. The two rooms on the left have been combined and the room on the right extends to the small, curved corner bar. There was a glass on the Carlsberg Tetley Bitter handpull indicating it wasn't available. To the side of the building is a sizeable, grassed beer garden.

The Gents has porcelain urinals from 'Oates and Green Halifax Ltd' that are likely to be original. Although not quite as impressive or in such good condition as the

Duck and Drake's (City Centre) urinals from 'J. Duckett & Son Ltd Burnley' – as included in the pub's 2023 Good Beer Guide description! – these are still worth a visit.

The precarious trading position of the pub for many years hasn't been lost by various tenants because in the corridor opposite the Gents is a framed print of Hunslet's Lost Pubs, a list of 35 with photos of 23 and a plea "don't let ours be next" beside a photo of Gardeners. Somehow, the pub is still open and overhearing conversation it seems that weekend daytimes is the busiest time helped by a regular bingo event.

Outside is a banner stating 'Under New Management' though the pubco's 'To Let' sign above has been in place so long most of the print is now illegible. I wonder whether that many people have tried to make this a successful business the pubco decided not to remove the sign as it wouldn't be long before it needed to be re-erected?

SUN – long-term closed

(By Beza Street and Church Street mini-roundabout; Yorkshire Buses 61 and First 86 and 87; 3 min walk from Gardeners Arms)



It probably was a pleasant venue when built given the red brick exterior that could indicate late Victorian or Edwardian origins.

As per Gardeners Arms, there is no housing in the immediate vicinity so it's not surprising that it hasn't traded for a substantial period. With large cracks throughout and obvious fire damage it's surprising, at least from the passing person's perspective, that it hasn't been demolished though this may have always been the ultimate intention of an unscrupulous property purchaser.

STATION

(Hillidge Road by the pedestrian bridge over the A61 and M621; nearest bus stop by Sun; 4 min walk from Sun)

This pub is still open most likely because it is owned by Samuel Smith's with an extremely restricted and

hard-pressed tenant. Keith (Branch Treasurer, author of beer mat articles and indispensable distribution co-ordinator for this magazine) recently determined 11 of 23 known Samuel Smith's pubs in the Leeds branch area were not trading.



Of those open, only the busiest serve cask beer (Old Brewery Bitter) due to the company's insistence of only supplying it in 144-pint barrels – this pub isn't one of them.

The standard is 72 pints with an increasing number of pubs now favouring 36 pints (pins) to uphold selection and, most importantly, quality.

It is a very well-appointed venue that has a busier Lounge at the front complete with a roaring real fire. The long corridor leads to the Tap Room, which isn't furnished to such a plush standard as per tradition. For example, rather than carpet there is coloured 'vinyl' floor tiles in a checkerboard pattern. A number of black and white photos of sporting events in Leeds adorn the walls. The fixed bench seating has leather-style dark brown covering and there is a pool table and dart board.

Given the company's 'digital detox' policy of no electronic equipment, such as phones, laptops and iPads, I found it ironic the score board for the darts is electronic!

My opinion is electronic devices in pubs can complement and aid conversation rather than dominate (and allow magazine articles to be written while enjoying a pint!) with checking of live bus and rail departures being essential given the extremely substandard service the North has had to endure for far too long.

WOEFUL PUBLIC TRANSPORT RANT

The current inferior service inflicted upon passengers by TransPennine Express throughout their network and Northern in parts of theirs (due to different historical contracts) is the worst I can ever remember (I have rarely used Avanti so can't comment on this operator). Although I rarely use buses due to cycling shorter journeys, I've heard numerous instances of utmost misery experienced by CAMRA members and many other friends who rely on buses to get from A to B.

From a personal perspective, due to public transport inadequacy I have missed out on numerous full-day group walks (10-30 miles) with friends at weekends that would have included a couple of well-deserved beers afterwards. The worst was arriving at Manchester Victoria on the first train of the day only for the connecting train to the walk start to be cancelled at very short notice. And not just one train but four with the next service being more than two hours later!

I have a driving licence though have always opted not to have a vehicle but this is the closest I've ever come to getting one and I say this as someone who cycles to work so this major reason for using public transport – and the associated frustrations – does not apply to me. And let's not forget that when potential passengers have uncertainty regarding whether buses or trains will run, whether due to strikes, short notice cancellations, poor operational models etc., it directly impacts pubs' trade and given the current situation every lost pound will push breweries and pubs ever nearer to closure. Now that I've got that (highly condensed but much required) rant off my chest it's time to focus again on pubs.

PENNY HILL

(Church Street by the pedestrian lights; First 12, 13, 13A and 74; 7 min walk from Station)

It is a relatively modern, single storey building, likely built at the same time as the neighbouring shopping arcade and houses that could date from around 1970.



The Tetley's Huntsman sign is still present on the exterior near the main entrance though the interior is more contemporary. For example, the turquoise painted bar,

that serves both rooms, has lit sections that change colour. There is wooden strip flooring near the bar and carpeted areas elsewhere and a mixture of fixed seating and wooden tables with chairs throughout.

Of the two rooms that are linked by a short corridor, the rear was busier on my visit with approximately 15 people at 8.30pm together with half a dozen in the front room that at all times is only for over 18s and contains the disabled accessible toilet.

GARDEN GATE

(Whitfield Place, just off A639; buses as per Penny Hill or Crooked Clock; 4 min walk from Penny Hill)



Although not the easiest place to find because it's nestled in a housing estate it's a short wander either through the pedestrianised area from Penny Hill or

one of the pedestrian cut-throughs from A639.

It would have been demolished in 1970 when the housing estate was built if it wasn't for campaigning efforts.

As mentioned in the introduction this is a fantastically ornate pub that was purchased more than a decade ago by the two owners of Leeds Brewery but, I believe, independently of the business.

A couple of historic pubs were subsequently bought in London by the duo as reported in What's Brewing, back when printed copies were sent to members so before disengagement resulted when WB changed to online only.

Very sadly, Leeds Brewery has been issued with a winding-up order from HMRC. I'm sure this will be covered elsewhere in the magazine so I will only comment on the further uncertainty this brings to Garden Gate as the pub could be considered an asset of the brewery's owners.

Why do I say "further uncertainty"? Michael, who is a relatively new member and now a regular at branch events, alerted the branch that the pub no longer serves cask beer.

(A quick aside, all members are always very welcome at branch events, whether these are socials, pub presentations or branch meetings. We aim to be a welcoming bunch and if you'd like to make contact beforehand to ease any fears about turning up to an event where you haven't met anyone previously or perhaps just a couple of people, do feel free to send a quick message to Nigel – contact@leeds.camra.org.uk.)

Branch meetings used to be regularly held at the pub around a decade ago and three cask beers were normally available but over time patronage – and cask beer choice and availability – has declined despite the

best efforts of one or two tenants who engaged highly with the local community.

Michael's information was the reason for my exploration of Hunslet because I was alarmed by the pub's apparent decline.

At 8.30pm there were two other customers and 15 minutes later it was just me. On leaving at 9pm the doors were locked behind me. However, I should point out that I received a pleasant welcome and goodbye and in no way was felt pressurised into leaving.

I noticed one of the panes of glass in an interior door had been replaced by plywood and paint was peeling from the ceiling in the largest room on the right. When money is tight, building upkeep can suffer despite the very best intentions of the owners.

50 years after nearly being demolished, the pub is again under serious threat.

PROTECTING PUBS

As CAMRA members we need to be 'active' if we truly believe in promoting, protecting and preserving pubs so they can continue as engagement hubs that bring untold benefits to local communities.

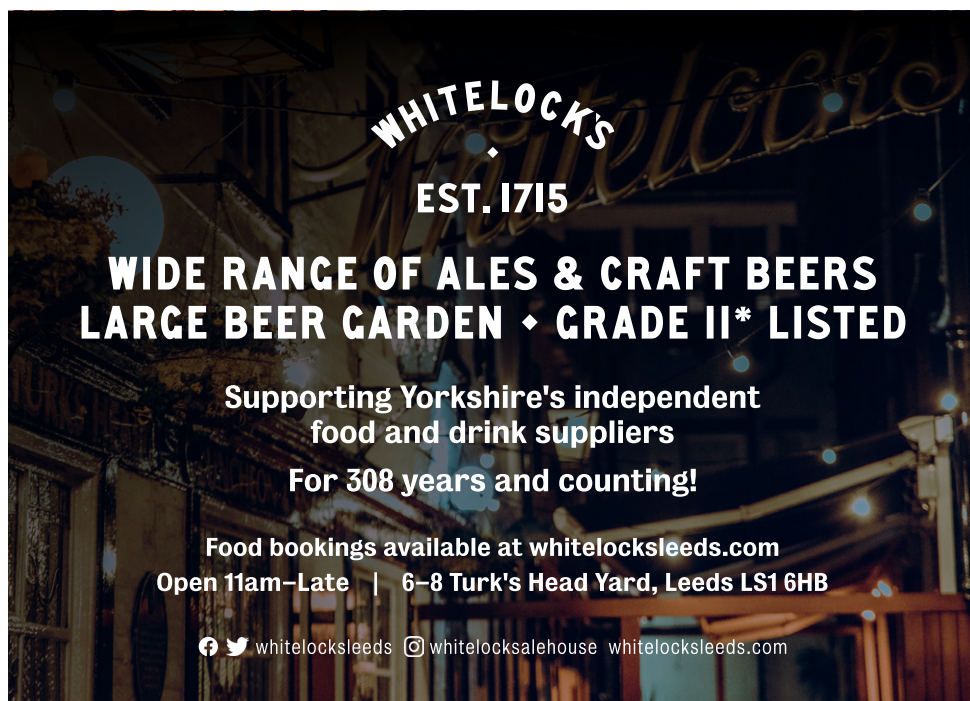
This is at a time of unheralded business pressures caused by the legacy of scientifically unsubstantiated restrictions placed upon pubs between/following COVID lockdowns and ongoing extremely high inflationary issues.

At some point in the not too distant future many more pubs and breweries that are extremely well-run will close due to external pressures.

A direct way of supporting pubs is to visit them.

If getting to Hunslet by public transport is a problem or you understandably prefer to frequent cask beer serving pubs then don't neglect your local even if the price has gone up by 30-50p per pint. This isn't profiteering it's an essential measure for pubs to survive.

And once a pub closes, it's extremely unlikely it'll ever reopen. So, rather than having your cost conscientious consumer hat on please do continue to visit as a pub preservation patron.





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A REAL ALE PARADISE

Hearth Of The Community

It's scary out there at the moment isn't it? Whether you read this as a drinker, a landlord or a hospitality worker, you'll have either a shared or individual reason to be concerned. Sadly, that doesn't seem to be going to change anytime soon either. There's the overall Russian concern, concerns over job stability and, for our beloved pubs and bars, concerns over financial sustainability. Like those sitting at home, how are they going to pay their electricity bills?

With everyone, myself included, facing imminent price hikes for utilities, food and other bills, will there be room for beer in our budgets? Will we be able to venture out to our locals (or beyond) for a pint in a bid to 'do our bit' and help them keep their lights on? Well, we just might be able to...

It's impossible to avoid the numerous saddening news stories of venues closing (The Griffin in Castleford being one of the latest) but between them, there are small glimmers of hope, and opportunity for those able. Pubs have been the beating heart of communities for generations now and if we're not careful, we're in danger of losing that. Whilst the word 'pub' might instantly mean beer that could, particularly over the winter, change to warmth.

In a world where home-working has become the norm, sitting at home might not be as comfortable as it once was. Instead of staring at the thermostat with scrutiny before sticking on a tenth layer of clothing, pubs and venues could provide the answer; allow people to work from them. For a fee of some sort, perhaps with a pint or cup/s of tea/coffee thrown in, not only could someone work remotely in relative comfort, but the pub can also cover a portion of their heating/electricity bill at the same time. And, let's be honest, who isn't going to stop for a pint after work too?

This isn't a new or ground-breaking idea either as venues such as Springwell, North Brewing's taproom, and Horsforth Brewery cater for those needing a workspace, but it's one I'm surprised we haven't seen more of. Not only can those working from home find some company and conversation by working outside

of their own four walls, but the pub could find itself some new customers too.

Of course, this isn't going to be applicable to every venue across the district, but how many would otherwise potentially be heating an empty space wishing for customers? Not only is it beneficial for both parties if done correctly, but it could be the first crucial step in re-connecting with the local community and prolonging the pub being the centre of its local community. If people are happy to work there, they're certainly going to be happy to eat, drink and socialise there after. Done properly, the pub could become people's second homes, much like they used to be, with a thriving community look and feel.

It's a novel idea, and one that may not generate thousands in income but, in the current climate especially, surely something is better than nothing? The potential long term effect is worth considering too, with plenty of opportunity to advertise upcoming events & community projects, enticing further revenue and support.

If I worked from home and my local offered such an idea, I know where I would rather be sat. Imagine being able to say, "I'm going to work," meaning the pub and having the best of both worlds; a comfortable & welcoming space in which to work, then having a pint after. Sounds perfect to me.

<https://pointsofbrew.beer/>



Members' Weekend, AGM & Conference



CAMRA holds its Members' Weekend, AGM & Conference annually in April. While the primary purpose is to debate motions to steer the Campaign and to elect the Campaign's new board of directors, Members' Weekend is also a chance for CAMRA members to socialise with like-minded individuals and to explore the beer scene of different cities around the UK. In 2023 The AGM will take place 21st to 23rd April at Octagon Centre, Clarkson Street, Sheffield S10 2TQ.

No comfort for pubs and brewers facing a long winter

Responding to the Chancellor's Autumn Budget Statement, CAMRA Chief Executive Tom Stainer said: "The UK's world-renowned pubs, social clubs, brewers and cider makers are a vital part of the social fabric of our communities that need and deserve help to make sure that they survive and thrive. But businesses

and pubgoers will have found little comfort in today's Budget statement.

"The lack of clarity on whether or not the hospitality sector will get help with energy costs beyond April 2023 makes it impossible for licensees to plan and risks more of our beloved locals calling last orders for good as they struggle to cope with rising costs and customers tightening their belts.

"With consumers feeling the squeeze, it has been disappointing that the Chancellor didn't announce any extra help to keep pub going affordable, such as re-introducing the freeze in alcohol duties to avoid additional increases in the price of a pint or bringing forward plans for a new, lower rate of duty for draught beers.

"CAMRA will continue to campaign for extra support and a fair deal for the nation's pubs, clubs, breweries and cider producers."

APPOINTMENT WITH B.E.E.R!

JANUARY 2023

Monday 16th January 2023 7:30pm

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

Times, dates and venues are subject to change.


Check the website and social media for
confirmation of events.

<https://leeds.camra.org.uk/diary>
<https://www.facebook.com/leedsrealale>
<https://twitter.com/leedsamra>



BEER SCORING

THE BEER SCORING
FUNCTION ON THE APP
IS FREE AND EXCLUSIVE
FOR CAMRA MEMBERS



As a CAMRA member, we want you to tell us about the quality of beer in the pubs you visit.

The National Beer Scoring System (NBSS) is a 0-5 point scale for judging beer quality in pubs. It is an easy to use system which has been designed as one way to assist CAMRA Branches in selecting pubs for the Good Beer Guide and also monitor beer quality.

You can now submit your scores via GBG App and WhatPub.

DOWNLOAD THE GOOD BEER GUIDE APP FOR FREE

These scores will sync with WhatPub.



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for
Real Ale

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We're leading the fight to keep pubs alive and thriving
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*Price for paying by Direct Debit and correct at 1 July 2021. Concessionary rates available. Please visit camra.org.uk/membership-rates
[†]Joint members receive £40 worth of vouchers.



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