

BEER LEEDS

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ISSUE 6



THE MAGAZINE OF LEEDS BRANCH OF CAMRA



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BEER LEEDS

SPRING 2023

ISSUE 6

Hello and welcome to this issue of Beer Leeds.

You may have noticed that there are no Leeds CAMRA Branch activities planned at present. This is because we were unable to form a working committee at the recent AGM with just 4 people standing for office. The few on the committee are carrying out key tasks like submitting Good Beer Guide entries, responding to correspondence, maintaining a social media presence and of course producing this edition of Beer Leeds! We hope to be back to full strength really soon so that we can continue our campaigning work and make presentations to the recently announced Pub of the Year (Old Cock, Otley) and from last year our Cider Pub of the Year (Eat Your Greens, Leeds). We are at the moment considering our options but in the meantime other local branches have events planned where all are welcome.

I've included an article on member activation from a regular contributor as well as the usual News and articles that I hope you find of interest.

Enjoy the magazine, we'll be in touch about future events via social media and email.

Nigel Halton
Magazine Editor



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PUB & BREWERY NEWS

PUB NEWS

Town Hall Tavern

The tenancy of this Timothy Taylor's pub was taken over by Welcome Inns and closed for a brief refurb. It re-opened on 1st March and has the full range of Timothy Taylor's beers on cask plus a freshly cooked, locally sourced, food offer. Open from noon every day. For more information visit:

<https://www.welcomeinns.co.uk/welcome-inns-town-hall-tavern-leeds/>

The Reliance

Harrogate gastronomic enterprise, Three's A Crowd, have taken on The Reliance as its second location and its first outside of its North Yorkshire home town. Based on North Street and spread over two floors, the new Three's A Crowd venue seats up to 82 diners, 4 cask ales on the bar with a regular house beer and local brewery sourced guest ales.

In Otley the **Manor House** is still closed and looking for a buyer, the community pub campaign group have plans to restart meetings. The upgrade work at the **Cross Pipes** is ongoing, no news yet of a completion date.

Exciting news from Morley as **Truth Hurts** are opening a new bar at Morley Bottoms in April 2023. The new venue will be called Mr Inman's Beer Emporium.

Bingley Arms, Bardsey

Ossett Brewery have taken on this pub, it's undergoing a refurb and planned to reopen in May.

The **Moorhouse Inn** in Hunslet has re-opened after a period of closure. This is a Samuel Smiths pub so good news to hear one of their hostelrys is open again.

BREWERY NEWS

BOSUN'S BREWERY

They have been busy brewing a couple of favourites not seen for a while - Arctic Myst Craft Premium Pilsner and Tempest Full Bodied IPA.

They are shortly doing a canning run and looking to keg some of their beers for the first time.

Supporting Wetherby Beer Festival on 28th and 29th April and will also be assisting other local festivals.



HORSFORTH BREWERY

Between Xmas and New Year they managed to get the opportunity to be in Beer52's Yorkshire Box with c35,000 cans. That would be 17 brews and 17 days of canning for them.

Thankfully Vocation Brewery were able to help them and brewed and canned a brand new DDH IPA for them, with all 35,000 on their way to Beer52 mid February plus a healthy amount for them on top available in the taproom and in bottle shops!

Their first beer festival of 2023 will be at Easter, April 7th to 9th. Check out their website for details.

<https://horsforthbrewery.co.uk/>

LEEDS BREWERY

Rob Warriner, Head Brewer, sent this news of what is happening since the Christmas announcement from Michael and Sam, owners of the company.

The Leeds Brewery brand including all recipes and intellectual property was sold to Kirkstall in December 2022. As part of this process, I made the move to Kirkstall after 10 years service in the brewhouse at Leeds Brewery, 5 of which as Head Brewer.

I have been responsible for the overseeing of the entire process of the transfer of Leeds Brewery to Kirkstall's brewhouse from raw material intake to the product hitting the bar. This process has of course involved letting our fabulous customers know exactly what has gone on and making an announcement on our social media.

Recipes are being produced to the exact spec that they always have been and most importantly the Leeds brand retains its famous and unique strain of Yorkshire yeast.

The entire process has been done very subtly to ensure that the public get the same continued excellence from the Leeds Brewery branded beers that they have grown used to.

NORTH BREWING CO

They launched a collaboration with Docks Beers (Grimsby). The beer is a 2.7% ABV Table Beer made with Idaho 7, Hallertau Blanc and Huell Melon hops. The brew for this tried a method of using hops called 'dip hopping'. This means pouring a small amount of hot wort (the liquid in the boil part of the brew

process) into a fermenter with hops waiting, then continuing the rest of the brew and fermentation as normal. The idea is that this helps releases the hop flavour.

QUIRKY ALES

There's a trio of new beers coming from Garforth's Quirky Ales. First, 'A Trip to Jesmond' which is a 4.6% ABV Brown Ale. Then, it's a rum-infused 4.1% ABV ale, called 'Barbarossa'. Third is the next in the collaboration series with Points of Brew podcast, this is Red 5, I'm Going In' is a 4.6% ABV Red Ale.

WILDE CHILD BREWING CO

Brewery Open Days for your diary are Saturday 25th March and Saturday 22nd April.



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Let's Get Engaged

The chances are, since you picked up this magazine, that you like beer. Indeed the very reason that you're sitting reading this article, likely with a pint on the go, is that you're interested in *more* than what sits in your glass. Hopefully you're reading this at your favourite local too, or at the very least you collected it from there before making your way home. But what *really* gets you interested in beer? What makes you care about it? And what would make you do anything you could to protect it?

Because that's why CAMRA was established in 1971; to protect the UK's brewing heritage in the face of extinction, caused by the brewing conglomerates at the time. Cask beer was on its knees, and still is to a certain extent despite seeing a recent uptick in popularity and perception. But CAMRA is nothing without its branches, and they in turn are nothing without their members and committee. All of which, sadly, is on the decline. But why?

It's an interesting question, especially when you consider the rise in popularity and wider exposure of beer thanks to social media. Craft beer has also seen a meteoric rise in popularity, so surely that in turn would make more people interested in beer and supporting an industry that they have come to love? Whilst people have come to love 'beer' as an overall concept, I still think that 'real ale' and 'craft beer' is still very tribal. God have mercy on those who dare serve a hazy beer at a CAMRA festival (don't even dream of putting it in a keg!) and woe betide anyone who puts a best bitter on at a craft beer festival.

Whilst these may seem like archaic stereotypes that in some instances aren't true, thank god, they are still experienced in the wider community. It's baffling really when you think about it. Sure beer is a safe space, protected from the nasty multinational companies out there, but why isn't it safe amongst ourselves? Regardless of if your pint is hazy, twiggly, fruity, bitter or maybe even sour, surely we should welcome any drinker of craft beer/real ale with open arms? Let's be honest, they're the same bloody thing anyway!

I think it is a wedge which has been driven both consciously and subconsciously by branches, members and CAMRA itself, which has caused people to drift away from beer and be reluctant when it comes to engagement/support. Ask most branches what their branch meeting attendance is like, and most will say 'poor' and, frighteningly, some will say 'unsustainable'. But do we need them? Maybe not in their current guise, maybe things need to change. How do they get people to engage with what they're doing?

Now, I don't know the answers or have a crystal ball that will help CAMRA and/or the beer industry when it's facing hardship, but surely some sort of plan or strategy could be drawn? Social media alone won't save the day, far from it, but a lot of branches don't have Facebook, Twitter or Instagram accounts, and those that do aren't overly active on there. Likewise, I haven't seen any content fronted by the committee, chair or a member, giving the branch a face, a feel or a voice. It all feels very *cold*.

Could branches offer more? Maybe, but it needs to be a collective movement made by all, not just the few. Could CAMRA itself offer more? Almost certainly, and do you know what? I don't think a rebrand would hurt it either. Encompass craft beer, see it as a friend, not the enemy, and combat big beer together, not individually. Good beer is exactly that; good beer, and it doesn't matter how it's served, kept or whether it looks like chicken soup or not. For the sake of the industry, its longevity and indeed its appeal, barriers need to be removed and preconceptions ridden of.

Every industry changes, and that of beer is no different. You either go with trends, or go against them, and oftentimes I feel that CAMRA seems to be a little inflexible. Its future lies with engaging people, not alienating them, and giving them a reason to leave the comfort of their homes, and into the pub. Maybe, just maybe, with the right influence they might even venture to a branch social or meeting, too. But there needs to be a reason and right now, I don't think there are many and as a beer lover, that concerns me.

<https://pointsofbrew.wordpress.com/>

Elland's 1872 Porter named Champion Winter Beer at the Great British Beer Festival Winter

Elland Brewery has scooped Gold in CAMRA's Champion Winter Beer of Britain (CWBOB) competition with their 1872 Porter, a 6.5% ABV deep ruby porter that has been awarded the top prize three times before.



The competition returns for the first year since 2020 due to the COVID-19 pandemic. Following more than a year of local tasting panels and regional heats, Elland's 1872

Porter was named overall champion, with accredited European Beer Consumers Union beer judge and chair of the CWBOB judging panel Christine Cryne calling it "A jet black strong porter, with alcohol, green apples and chocolate on the nose."

She adds: "The porter is citrus, sweet milk chocolate on a smooth full flavoured palette, complex but easy drinking. The fruitiness fades to a roasted dryness where the sweet chocolate lingers and spiciness builds."

Runners up were Robinsons' Old Tom 8.5% ABV (Silver) and Dancing Duck's Dark Drake 4.5% ABV (Bronze).

Scott Hutchinson from Elland Brewery said: "Thank you so much to the judges, tasters, organisers, and everyone involved with the Great British Beer Festival Winter for judging our flagship 1872 Porter the Champion Winter Beer of Britain for the fourth time in our twenty-year history! We'll have to change the bottle labels again..."

"As a tiny independent cask brewery, the support of CAMRA and its members is utterly invaluable to us. Steve, Joe, Rob and Scott (for that is all of us) would like to express our heartfelt thanks to everyone who

continues to trust our commitment to quality traditional ales.

"Like everyone else, Elland Brewery has had to weather some storms in the past couple of years. Lockdown tried to end us, the current economic climate is rocking the boat, the UK pub trade is taking a hammering, cask is always under threat, but we firmly believe that cask is king and quality will always shine."

The Champion Winter Beer of Britain competition marks the first day of the Great British Beer Festival Winter, which ran from 16-18 February at Burton Town Hall, Burton upon Trent. It provides an opportunity to showcase the best traditional winter brews in the country, out of categories such as barley wines, strong old ales and stouts.



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Local Cider Makers

For anyone who was lucky enough to get to Bradford Beer Festival in March they would have noticed what a great selection of local beers there was. The festival this year was returning after missing the previous two years (obvious reasons!) and as such wanted to support local brewers as much as possible. Well not to be out done the cider bar turned the spotlight on local producers too. This got the Cider Leeds team thinking about just how good local producers are. So this edition we are going to do the same and take a bit of a closer look at some of these wonderful cider producers. Let's take them in alphabetic order.

Eastern Promise



Our first producer is out East, nearly as far East as Bridlington, but not quite. Coleman's have been making cider since late 2014 and are worth seeking out either in their distinctive bottles or on draught too. A trading estate just South of Driffield may not be the most scenic place to make cider but it really

does not matter where it comes from when it tastes this good. Coleman's have a few wooden barrels and have mastered the art of maturing their cider in them. Take the Rum Barrel Aged cider for instance, when the cider goes in it is a good cider made with that classic Bitter-Sweet apple Dabinett, but when it comes out a year later it is a different drink altogether. That year in the wood has allowed the cider to mature somewhat and it develops a full rounded flavour imparting a distinct twang of rum. The barrels by the way have

come from a distillery just over 10 miles away. Twisted Roots Distillery ferment and distil from a single site and produce a fine range of rums - white, golden, brown, spiced and even an over proof one too!

The Orchard Village

Out in the wilds of North Yorkshire there is a producer called Orchards of Hushwaite. Now this may be a new name to you as we don't see their ciders often enough in and around Leeds. Full credit to Bradford for managing to get not one but two of their easy drinking ciders to the festival. Orchard of Hushwaite use the name Galtres to brand their cider. If you think Galtres looks and sounds a little French then you would not be far wrong, the Forest of Galtres was established by the Norman kings of England and by the early 14th century comprised some 100,000 acres. Orchards of Hushwaite, known as the Orchard Village, are doing their bit to combat the deforestation which was complete in early 1600s. Since 2009 they have been planting trees and of course making some fine cider and apple juice. Add to that liqueurs made with local produce and you can see that Orchards of Hushwaite are seriously into hand crafted drinks. Cider wise their range is as wide as you would expect a traditional yet forward thinking cider maker to be - they have still or



sparkling cider, light easy drinkers, stronger ones and fine range of flavoured cider including the ever popular Dark Fruits all proudly carrying the Galtres tag.

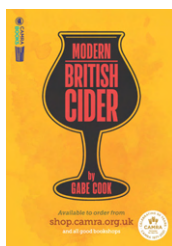
Udder Cider Town



Coming a little closer to home we have 'Udders Orchard. Of the three producers mentioned here 'Udders Orchard are probably the easiest to find, look out for their draught cider at Friends of Ham in the city centre. As the name suggests they are based out Huddersfield way, they are just outside in a village called Lindley, only a short bus ride out of the centre. Look out for the days when their Tasting Room is open, if that's not

worth the price of a 'Day Rover' then I don't know what is! Cider making started back in 2008 and they have been steadily growing ever since, now there are

half a dozen or so regular ciders plus plenty of specials over the years. 'Udders Orchard rescues a lot of fruit which would otherwise go to waste and turns it into crisp refreshing cider, from carefully chosen blends to wonderful single varietals where the character of a single variety of apple is allowed to take centre stage. Unusually for a Yorkshire producer they make a Perry, which is made of pears rather than apples, it's called d Waterloo Sunset and well worth a drink or two if you are lucky enough to find it.



Anyone wanting to read up a little bit more on cider and some stories behind the producers check out Modern British cider by Gabe Cook. This is a fascinating book and looks at how cider has been part of the UK drinking culture for many years, where it currently sits and identifies trend

which may indicate where cider is going. Buy your copy now <https://camra.org.uk/publications/camra-publishing/modern-british-cider/>

A large advertisement for 'the OLD COCK' pub. The background is a photograph of the pub's exterior, a stone building with a tiled roof. Overlaid on the image is the pub's logo, which features a stylized rooster. Text on the advertisement includes the address '11/13 Crossgate, Otley' and phone number 'Telephone 01943 464424'. A banner below the rooster says 'Multi-Award Winning Independent Freehouse Pub'. Below this, it says '9 Real Ales (always changing)'. A box on the right says 'North Wales Beer Festival' and 'Easter Weekend Thursday 6th to Monday 10th April'. At the bottom left, there are social media links for Facebook and Twitter, and the website 'www.theoldcockotley.co.uk'. At the very bottom, the text 'A REAL ALE PARADISE' is written in large, bold, red letters.

ENTRANCING ENTRANCES

Leeds has a lot of really good pubs, not just for the great beer they serve but also for the beauty of the buildings in which they are housed. From Victorian splendour through interwar simplicity to modern new-builds Leeds has it all. In this issue of Beer Leeds we are taking a closer look at a few city centre pubs, not for their quality of beer, not for their well preserved interiors but for the door ways.

Around this article are photographs of four pub doorways in and around the city centre. Although all of these buildings are of a similar ages they have been pubs for differing lengths of time, two were purpose built and the other two have been a pub for a relatively short period of time. Not for gain, just for the brain, can you name the pubs? Would you have got the name of the pub if the name had been 'blacked out'? If you can honestly answer yes to both of those questions then well done, a lot of people would struggle as we are often thinking about the beer when we enter the pub rather than taking note of the de-tail around the entrance. Read on to find out which pub is which, we'll take them in alphabetic order



Brew Society

Just outside the main railway station there is Aire Street and down at number 26 is Brew Society. Built 1859, note the unusual spherical stone/marble inset into wall with AP 1859 inscribed on it. This was a time of considerable growth in this area of Leeds, probably caused at least in part by the proximity to the railway station and the growth of trains for transportation of goods. Brew Society only opened in 2018, prior to that it was known as the White Cloth Gallery but it has not been a pub for most of it's life. It may not be the most obvious pub on a crawl around central Leeds but it is well worth popping in as has a dozen or beers including at least a couple of real ales and often local ones too.

Near the market is the Duck and Drake and what a fine picture this takes, the curved corner is distinctive but sadly not used as a public entrance nowadays. It is thought that this pub was built in the 1830s and by the looks of things it probably was purpose built as either a pub or hotel. It's had a few names over the years, some may still remember it as the Brougham Arms, but it's been the Duck and Drake since 1985. since then it has been quite a pioneer in the Leeds real ale scene and has won many awards from Leeds CAMRA, the most recent one being in January 2022.



Duck and Drake

The original name for the Head of Steam on Mill Hill was The Black Lion and this fine stone carving above the right hand door is a lasting reminder. Set in the ground floor of a grand three storey building the Head



The Black Lion

of Steam is quite small inside but it's got a huge range of quality beers and of course a selection of real ale. Around this pubs there are three or four other

great pubs within three or four minutes walk so it's a great stopping off point in a pub crawl. But do spare some time to look at the building it has some lovely de-tail set in it's brick and stone.

Our final pub doorway is the Hedley Verity and has an address of 43a Woodhouse Lane, but the pub appears to have swallowed up numbers 45 and 47, not to mention 1 and 3 Vernon Street. Yes it's that big! This pub is such a landmark on Woodhouse Lane and it is

ENTRANCING

ENTRANCES



Hedley Verity

a feast of late 19th century architectural styles, high up there is a date stone of 1887. The door way is grand, but take note of the tower, sadly not in public usage. Run by a large national chain which specialises in discount food and drink offerings, so expect a range of real ales in good condition.

Extra marks for those who

remember the name when it first opened as a pub in the early 2000s - Rat and Parrot.

Question:

This curious stone is set in the wall next to the entrance of which pub in Leeds City Centre? No it's not North Bar, that would just be too easy! Answer on page 23.



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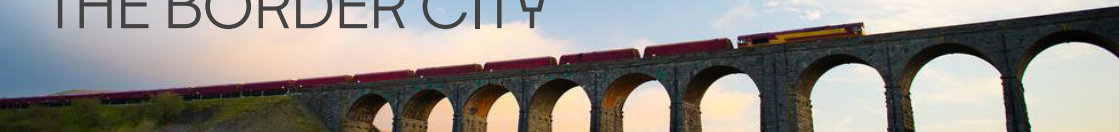
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CARLISLE

THE BORDER CITY



Thanks to the magnanimity of Northern Rail and their £1 return special deal, three of us, namely Tony, Malcolm and self, took up their offer and decided on a winter journey to the Cumbrian capital and border city – Carlisle. It was the first time I had been to the city in about 20 years, not since my daughter, Victoria, graduated from the Cumbrian Institute of Art.

And what a spectacular January day it was. Sky a rich blue, dotted with clouds of gentle fluffiness and sun so dazzling you wished you had brought your shades. Beyond Settle, the slopes and peaks of Pen-y-Ghent, Ingleborough and Wharfedale and the Cumbrian hills were carpeted with pristine snow. Well worth a photograph or two! We pulled into platform 5 just after one o'clock.



If memory serves there wasn't much other than Theakstons in the city, Theakstons having taken over the Carlisle state brewery a decade or so earlier. So it had to be a better choice as we made our way to the first venue, further along Platform 5. According to 'What

Pub' the 301 MILES TO LONDON had a choice of six beers. It was also, according to a sandwich board by the door, the 'Cumbrian Pub of the Season.' We entered and were faced with a choice of Kirkstall Black Band Porter and English Bitter from the Stardust brewery of Berkshire. The bar itself was an old station building, a single room with a long, central bar, vaulted ceiling - very church like. There are large fireplaces at either end of the room, woodwork is red painted, the

walls ivory and there is modern furniture throughout. Not an auspicious start.

We left the station and went diagonally left up English Street, passing the Market Cross monument and square, then left up Castle Street. We spent a while looking around the 12th century, Norman style cathedral, (the 2nd smallest of England's ancient cathedrals, but with the largest 'flowing decorated Gothic' window!) We passed Tullie House, then back onto Castle Street for a look at the 12th century red sandstone castle. Back down Castle Street and left down an alley onto Fisher Street, past the Market Hall to the KINGS HEAD and the primary matters in hand.



The Kings Head is a three room, 17th century stone built pub, with oak beams, low ceilings, cream plaster walls and subtle lighting. Furniture a combination of wooden benches, chairs and wood and iron tables. There is a further bar upstairs. The walls are decorated with pictures of old Carlisle and there is a fine display of whisky cannisters. Two beers from the Cumbrian brewery; Langdale and Esthwaite bitter. Characterful. From here, sharp left down a narrow alley, diagonally left across Scotch Street, through The Lanes shopping centre and left up Lowther Street to the HOWARD ARMS. This is a pub with an amazing tiled frontage in brown and green. It is multi roomed, traditional and wood panelled. Two of the rooms have black and white tiled floors, the others wood.

Furniture consists of comfortable leather benches and traditional wood tables and padded chairs. There are



ornamental barrel ends from the old Carlisle Brewery and a number of stained glass panels. The walls are decorated with a variety of posters, paintings, photos and prints and in the front lounge is an iron stove and upright piano. A wonderful Victorian feel.

Two beers: Lancaster Blonde and Theakstons bitter. An absolute gem!

From here it is right back down Lowther Street to the Apple Tree. This is a Greene King pub serving two of their own standard beers and Black Sheep bitter. We passed. Further down was the Coco Mill which had about a dozen keg fonts and one unbadged hand pump, which we found was Wainwright. Again we gave it a miss.

Turning right onto Devonshire Street we came to the THIN WHITE DUKE. A very modern bar, with a wood plank bar and parquet flooring and walls are a mix of red brick and wood panels. Furniture is an eclectic mix of modern and farmhouse and lighting an array of copper piping and bare bulbs. There are a number of oil paintings displayed on the walls.

Two beers: Cumbrian Loweswater Gold and Hawkshead Pale. But beware! £5.60 a pint!

Back to Lowther Street, crossing the road to the LAST ZEBRA. Another very trendy, modern bar, where you wait to be seated and is table service only. It is a very large, one room bar, on two levels, modern furniture throughout and black and red brick walls. The centrepiece of the bar is a zebra skin. Again two beers, the same as the last bar.

Heading back to the station and onto Botchergate and time for dining. 100 yards down this street is the Woodrow Wilson, a large, very full, Wetherspoons, so we retraced our way back to the WILLIAM RUFUS, a Lloyd's No. 1. No real need for description, it being a very large, modern, typical Wetherspoons. Food was filling and besides their standard range of beers, they had guests from Summerskills of Devon, Goddards of the Isle of Wight and a local brewery, Great Corby Brown Ale.

Back down Botchergate to Timmy's Bar & Kitchen, which was supposed to have one hand pump, often serving Heskett Newmarket. Worth a look, we thought, but no pump in sight. So it was back up Botchergate to the GRIFFIN HOTEL in Court Square, at the entrance to the station. This was the only venue of the day that had more beers than stated in 'What Pub.' This is a large imposing residential hotel, with an open planned ground floor area, with moss green walls, parquet flooring, with a large number of tables utilised from hogshead barrels. Upstairs is a very floral and verdant second lounge with a balcony overlooking the lower floor. Four to try: Black Sheep bitter, Greene King Yardbird Pale and a pair of Kirkby Lonsdale – Pennine Amber and Stanley, both very nice.

And so back to the station and the 6.20pm train back to Leeds. A very pleasant journey to Carlisle, most enjoyable, but we were disappointed with the beer range. Don't think I'll be rushing back anytime soon. R.I.P.

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PUB GAMES IN YORKSHIRE

BY BARRIE PEPPER

My good friend Arthur Taylor died in July at his home at Shaw near Oldham. He was a television producer and director with interests in brass band and traditional jazz music. I knew him through CAMRA and the British Guild of Beer Writers and shared his great love of pub games of which he was an expert writing several books and many articles on the subject and winning a number of awards. Here I have selected some of his writing with particular reference to pub games in Yorkshire.

Darts at the Adelphi Inn in Kirkstall

A tale from Leeds suggests that one of the means by which magistrates tried to suppress darts in pubs was to classify it as a game of chance. The story has been repeatedly embellished over the years but the essence as investigated by Patrick Chaplain is this:

In 1908 Jim Garside, landlord of the Adelphi Inn, Kirkstall Road, was summoned to appear at Leeds magistrates court for allowing darts to be played in his pub. In his defence, Garside called as a witness the Adelphi's best darts player William 'Bigfoot' Annakin, whose skills he showcased by requesting him to hit specific numbers on a dartboard. Which, of course, Annakin did, with consummate accuracy.

Some versions of the story have the Clerk of the Court attempting to do the same, and failing even to hit the board. But, whatever the details, the inevitable outcome was the same. Darts, it has been proven, is indeed a game of skill, and not one of chance. Chaplain heard this story from Annakin's grandson in 1986, and has no reason to disbelieve it.

Yet he could find no reports of the case in contemporary newspapers, and even more frustratingly discovered all records from Leeds Magistrates Court from January 1908 to December 1911 had been lost. Whether or not

the Leeds case was a genuine turning point, with the exception of those places where bans remained in place until the second world war (usually on all pub games) – including Liverpool, Glasgow and Huddersfield – from the 1920s onwards there can be no doubt that darts did start to gain respectability.

From: Played at the Pub

Dominoes at the Bay Horse in Otley

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.

From: The Guinness Book of Pub Games

Knur and Spell, Nipsy, Peggy and Billets lost games

Let the author explain: One freezing Sunday morning in November around 25 years ago, Arthur persuaded me to meet him at a football pitch behind a pub in a mining village near Barnsley. 'Why?' I asked. 'To see a game of Knur and Spell,' he said. So I met him there. Let him give a brief explanation:

It's often dubbed as 'poor man's golf'...but the aim was not to land the ball in a hole but to hit it further than the opposition. The name derives from 'northen spell' and the spell is a wooden ball. Using a long-handled club the player would tap one end of a stand thus propelling the spell into the air, so that he (or she) could then thwack it, while on the rise, as far as possible.

There are variations: Nipsy, which is what, I think, we

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watched that morning near Barnsley; Peggy, there was once a league in Castleford, and was often played by children; and Billets where the projectile was shaped like a sausage and often preserved in old ale. All the games had similar intentions. The author would welcome any news of these games still being played, particularly in Yorkshire.

Quoits – the real game

Mention the name quoits today, and most people, if they have heard of it at all, think either of deck quoits played on board cruise ships, or an indoor or 'palour game' (as the Victorians would have put it), in which rubber rings are thrown onto hooks. Such a game is still played in pubs.

But the mainstream version of quoits is an altogether different phenomenon. A visceral outdoor battle of wits and muscle involving iron and clay, quoiting is one of the quintessentially British games to have passed from the medieval to the industrial eras and into the 21st century with scarcely a change in its character or equipment.

Putting it simply: quoits is a target game played with metal rings thrown at a peg centered on a bed of clay.

Great care is taken to prepare the bed at the Birch Hall Inn at Beck Hole in North Yorkshire for the annual Copper Kettle Open Championship. Each quoiting pitch has two beds facing

each other across 11 yards. Getting the consistency of the clay right is an important factor. Too dry or too hard and the quoits will not sink far enough to stake their position. Too wet and soft and they will sink too far and sit too unsteadily to make their relative positions easily measurable.

From: Played at the pub



Wallops in Wensleydale

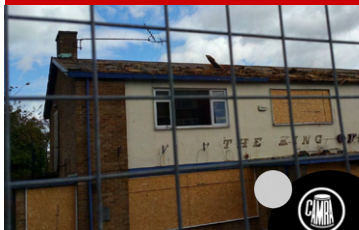


One of the lesser known games of the skittle family is played outdoors on August feast days in the Yorkshire Dales villages of Redmire and West Witton. The wonderfully named 'Wallops' consists of nine conical skittles about six inches tall set out in a square pattern in three lines of three. To topple them each player has three throws of an 18 inch long wooden stick. Irish Skittles is a similar game but played on a concrete pitch. A smaller, indoor version of the game is known as Corks.

From: Played at the Pub

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A CURRENT HISTORY OF BREWRIES IN BEER MATS



Anthology Brewing Co Ltd is a relatively recent addition to the host of new breweries to emerge on the Leeds scene following the relocation of Tetley to Wolverhampton in 2011. The move broke the stranglehold on real ale in the city, and paved the way for the dozens of brewers that set up in their wake.



Anthology started brewing in 2018, and produce both cask and craft beers from their base at Unit 6,

Armley Link, Armley Road, Leeds LS12 2QN in the shadow of the imposing Victorian gaol opposite.

Liam and the team are constantly searching for new and innovative flavours, and many of these are also available in cans. If you are interested in purchasing any of their beers check out their website or contact them at:

info@anthologybrewing.co.uk



They have produced two beer mats to date, and the fronts of both from 2018 & 2021 are shown here.



The previous magazine contained an interview with James Tosh who is one of the co-directors of this brewery based at Sandbeck Industrial Estate, Wetherby. They are also a recent addition to the Leeds CAMRA

brewing scene having relocated from Huddersfield to Leeds during the pandemic. Like Anthology they brew a mix of cask and craft beers including beers in cans, and if you wish to stock their beers they can be contacted via their website or on hello@bosunsbrewery.com

They have produced two mats, and the reverse of the 1st from 2017 together with the front of the 2nd from last year are shown.



Reluctant Hero Brewing Co Ltd started up in 2021 the brainchild of Alastair Moore and Susan Jennings. I must confess I don't know a lot about the craft micro brewery whose address is given as c/o Left Bank, Cardigan Road, Burley, Leeds LS6 1LJ. The premises are a former church that has been converted into an excellent



A CURRENT HISTORY OF BREWERIES IN BEER MATS

community events venue, and their beer has certainly been on tap there.

The brewery have not produced a lot on any social media site to date, but can be contacted at:

hello@reluctantherobrew.co

Despite their relative anonymity so far they have produced a beer mat which is shown here.



Leeds LS12 2DR in the shadow of the railway line from where they brew some cask, but mainly craft beers also available in cans. The imaginative range of flavours has to be seen (or tasted) to be believed, and if you check out their website you will see what I mean. An unruly beast indeed!

Look out for their occasional open days or contact them at **info@wildechildbrewing.co.uk** or telephone 0113 244 6549.

They have officially produced 3 beer mats although a phantom 4th exists which was not done by them. The front of their 1st two mats from 2019 are shown here.

Keir started off down the conventional home brew route in 2010, and having found he was quite good at it decided to brew commercially around 5 years later. They are based at 7 Armley Road,

Keith Sunderland



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Flying High at Ye

Warren Yabsley continues his ventures to lesser frequented parts of the Leeds Metropolitan District and unlike recent explorations there are plenty of pubs and clubs serving cask beer, all of which are easily accessed by bus.

Let's start by the airport and work our way through the centre of Yeadon to finish at the Royal Air Forces Association (RAFA) Club.

Hawthorne Farm

The pub is situated beside the roundabout that is just a couple hundred metres from the airport so is handily located for a pre- or post-flight pint.



It's a large, purpose built Greene King venue where the focus is on competitively priced food, with the carvery a main feature, but due to its size and chain pub decor feels comfortable for a pint.

Essentially it's one room that has five distinct areas - the family area is at the far end - with wooden tables and chairs throughout.

Handpulls on the long bar were serving Black Sheep Bitter and Greene King Abbot, IPA and Morland Old Golden Hen.

There is a large, pleasant outdoor seating area with many benches and surrounding bushes.

A little-known pedestrian gate on the Pool Bank side of the roundabout provides access to the car park and main entrance otherwise you will need to enter via the vehicle route from Warren House Lane, which adds one-minute. 60 seconds isn't much but can be the difference between catching or missing the bus back towards Yeadon.

The next venue is located on the A658 by the crossroads with Bayton Lane and High Street, i.e., opposite Murgatroyd's chippy.

Yeadon Stoops

There was a surprising number of people having a drink on my visit to this Beefeater establishment that has an attached Premier Inn, the obvious conclusion being many would be flying the next day.

On entering, the room to the left is for dining whilst the bar area is to the right. An extremely friendly and chatty

barman served me Doom Bar - the sole cask beer - that was in excellent condition from the two-sided bar. Most seating is on two raised areas with brown, grey and cream the dominant colours of the neutral decor.



White Swan

A six-minute walk along High Street brings you to this pub that has seen substantial investment. The decor is traditional in style but modern in design.



All tables are mixed use but the room to the left of the entrance corridor tended to attract diners on my visit whilst drinkers favoured the room to the right. The latter has a mix of chairs and banquettes

to accompany tables plus a couple of high-backed leather-style armchairs that were being used by regulars.

The tiny corner bar was dispensing Timothy Taylor Landlord and Boltmaker, Kirkstall Pale and Dissolution, 'Copper Dragon' Golden Pippin and a stout from Horsforth.

The walls have some pictures, likely from the 1960s, of the Tarn and nearby streets. Building work was being undertaken at the time of my visit to extend the kitchen to the rear with a large hatch opposite the bar providing views of the cooking area. To the rear of the bar is a private function room whilst beside it at the front is a signed cricket bat in a case, which links nicely to the next venue.

Yeadon Cricket Club

Heading down the narrow street next to the pub brings you to the club in less than two minutes. A blackboard by the entrance promotes its cask ales and invitingly states "non-members and dogs very welcome."

Large windows in the corridor at the front afford views over the wicket. An archway leads to the main seating area complete with a bar that was serving competitively priced Black Sheep Respire and Finisher. Above the bar are many pumpclips, mostly from Black Sheep and Ossett owned breweries including Rat and Riverhead.



A couple high tables and chairs, some multi-coloured table tops and many fairy lights on the ceiling make it feel less open-plan than many clubs. There is a second room, which is served by

the end of the bar, and many benches outside to observe leather on willow.

Once back at High Street it's a three minute walk to the next pub that's located just before the roundabout.

Albert

This three-roomed venue currently describes itself as a "sports pub" though I feel Star Pubs (Heineken) could have remarketed following each refurbishment. Unusually, no dogs are allowed.

It's obvious a substantial outlay has been made on the fixtures and fittings. The main room has high tables and banquettes against the front wall with the bar opposite that normally serves two



cask beers. Marston's Wainwright and Theakston Best Bitter pumpclips were turned around but on enquiring I was informed it was temporary and the lines needed cleaning before new barrels were added.

There is a small room to the right that contains a pool table and two dart boards plus a room to the left that has large windows and brown, leather style banquettes all around, only punctuated by an unused fireplace. There are many black and white photos of the local area along with promotional material for 'buy one get one half price' on all draught beer on Mondays.

Around the corner (onto Cemetery Road) and the next pub is encountered after just a few paces.

New Inn

In my opinion, this is the most traditionally furnished pub in the area and also the cosiest. Of the two rooms that have separate doors from the entrance area, I popped into the busier, left one.

This has red leaf patterned carpet, windows with little panes of glass, gingham curtains, small lampshades



over the wall lights and banquette seating plus stools. Many black and white photos, possibly from Victorian or Edwardian times, adorn the walls.

Also on the wall near

to the bar is a pinboard with a notice encouraging participants into the Aireborough Darts and Dominoes League and my eagle eye spotted the unused pins were arranged into a heart shape.

The curved bar serves both rooms with Black Sheep Bitter and Ossett Blonde available. I tried the former and it was in excellent condition.

From here the next venue can be spotted on the far side of the roundabout.

Clothiers Arms

A plaque outside states the pub was converted to a Wetherspoon venue in 2013. The last time I had a beer in Yeadon was when the pub was pre-Spoons, I couldn't believe it was so long ago.



It's smaller than most in the chain and has a more modern interior. Think exposed lightbulbs at the end of drooping wires, wood strip or tiled walls and little carpet.

Although it was quiet

compared to many Spoons, noise seemed to reverberate so I wondered what it would be like at busy times.

The Ossett Voodoo was in excellent condition with Greene King Abbot and Ruddles, Phoenix Wobbly Bob and Oakham Bishop's Farewell also available. The last beer ran out whilst it was being poured for a regular and

was immediately replaced, much to their delight, with Bridgehouse Blonde.

A grumble I have with most Wetherspoon pubs is dirty tables. Often they are sticky and littered with used glasses and plates. A simple and cost effective solution to multiple trips with a few plates and a handful of glasses is use of a large 'bowl' to which everything can be added, as was employed here. A cloth and spray, attached to an apron as I've seen elsewhere, would complete the efficient solution.

Liberal Club

Continuing 100m along High Street towards the Town Hall is this club but during my visit on a Wednesday evening in mid-February the front door, which is painted in keeping with the political party's colour, was closed. Posters on the exterior notice board included one for a December event. WhatPub indicates it serves Tetley's Bitter but the entry is quite old.

Only a few steps beyond the Town Hall on the opposite side of the road is a relatively new venue.

Brewhouse

Prior to opening in 2018, I assume the building was a shop due to the long, thin shape and full front window, which is ideal for watching people and vehicles passing outside.

There are half a dozen high tables with stools at the front, the small bar midway on the left, standard height tables and chairs opposite and a large bench that has a very high back up a couple steps towards the rear. Various pictures and items adorn the painted walls and there is dark wood strip flooring throughout.

The four beers were from Dark Horse (Hetton Pale), Empire, Wharfedale and Tollgate (Old Rasputin, a stout from the New Forest).

Nest

This prominently positioned coffee shop and bar is located at the crossroads just a couple of doors beyond Brewhouse. According to WhatPub no cask beer is served and it was closed, earlier than advertised, at 8.45pm on a Wednesday.

At the crossroads turn left onto Ivegate and within one minute the next pub will be encountered.

Crown

From the entrance porch I'd say there was originally a corridor with rooms either side. Now it's a single room but has retained a traditional, cosy feel and the area to the left has a wall that extends almost to the L-shaped corner bar from the front wall thus creating distinct sections.



Tetley's Bitter and Marston's Wainwright were the two cask beers available with a high percentage of patrons supping them. There are many framed film prints

and posters on the walls.

Most of the pub is carpeted but with dark wooden strip flooring around the bar and from the entrance to the steps directly ahead. These lead to the toilets and a rear room that isn't used on quiet days. Ensure to duck on returning to the bar otherwise you may remove some of your scalp! Retrace your steps to the crossroads then head steeply down the cobbled Town Street. Once at the bottom with a main road crossing ahead, the final pub will be in sight though take care negotiating the road.

Robin Hood

Formerly Tut 'N' Shive (and still appearing as such on Google Maps at the time of my visit), it is now a Craft Union pub. These Stonegate owned pubs are easily identifiable by the black signs with block capital white letters that were introduced by Enterprise Inns prior to acquisition of the business.

Extremely cheap prices have persisted. It was only £1.25 for a half pint of market-leading (in terms of quantity rather than quality) keg cider though sadly cask beer

is no longer available. Unfortunately, I've noticed the number of cask beers in other Craft Union pubs has usually reduced to one or two so, fortunately, it seems price isn't the only factor for cask ale fans when choosing pubs.

Not unsurprisingly, it was by far the busiest venue of the night though approximately one-third were watching a Premier League football match on a very large TV. I was surprised that on my mid-week visit the majority of clientele were middle-aged and above.

The long L-shaped bar is ahead as you enter with three seating areas around that I'd say were originally separate rooms. Up the steps to the rear is another room that contains a pool table.



The final venue for this article is on New Road (A65) by the crossroads of St John's Road and Greenlea Avenue. It's a 10-minute (0.5 mile) walk from Robin Hood via Kirk Lane, Whack House Lane and St John's Road.

Royal Air Forces Association (RAFA) Club

Quite a while ago while I was branch Membership Secretary, a committee member got in touch a number of times to discuss how the club can promote cask beer and CAMRA (for example, club members are able to use their 50p CAMRA vouchers). I've always wanted to visit as a result because it's extremely rare that a pub or club approaches the branch, it's nearly always the other way around.

I wasn't disappointed. I received a very friendly welcome



and afterwards was politely asked if I could sign the visitors' book. I tried Kirkstall Dissolution and Rudgate Battleaxe, both of which were excellent, with Harrogate Pale also available.

The building is imposing and the single, open-plan room has typical club decor, in this case banquette seating around three walls. Not unexpectedly,

there are framed paintings of old aeroplanes and RAFA memorabilia around the room.

There was much conversation and laughter emanating from a small group with a couple others talking to the bar person. Two people entered and carried goods into the cellar, one of whom then approached me to ensure that as a new face I was made to feel welcome.

We had a nice, wide-ranging chat and I discovered he was the Chairman. He explained the club takes great pride in its cask beer and prior to most of the current committee taking on their roles in 2016 only one barrel of Tetley's Bitter was consumed per week and half of the guest beer was thrown away.

It was fairly late when I left and customer numbers surprisingly increased during my visit indicating advertised opening hours are adhered to, which is important to retain customers.

In my opinion, this is a very strong candidate for branch Club of the Year.

Beer Quality

In one venue the cask beer I had scored 2.5 (average to good) on National Beer Scoring System (camra.org.uk/beer-and-cider/beer/national-beer-scoring-system), two scored 3 (good) and the others either 3.5 (good

to excellent) or 4 (excellent). Overall, I was extremely pleased with the beer quality.

Value For Money

I don't usually comment much on prices so as not to reinforce the 'cost conscientious' (to put it nicely!) CAMRA stereotype and personally am happy to pay £5 for a third of (keg) 13% high quality, 12-month barrel aged imperial stout.

However, all places from Yeadon Cricket Club onwards were competitively or extremely competitively priced. And we're not comparing to typical (non-Leeds) West Yorkshire prices, instead they're akin to South Yorkshire.

If you have a fair 'session' here you might well save more than the bus fare compared to many other places in Leeds.

Bus Routes

Transdev A1 runs from Leeds Bus Station to the airport and stops by Yeadon Stoops.

Transdev A2 runs from Harrogate to Bradford via the airport and stops close to all pubs from Yeadon Stoops through to Crown.

Transdev A3 runs from Otley to Shipley and Bradford via the airport and stops close to all pubs from Albert/New Inn through to Robin Hood.

All Transdev buses serve Hawthorne Farm.

First 27 (slower service) from Leeds Bus Station to Guiseley via Headingley and Horsforth stops close to all pubs from Yeadon Stoops through to Brewhouse.

First 33 from Leeds Bus Station to White Cross (Guiseley) passes RAFA Club and does a short detour in both directions along Greenlea Avenue, which is opposite the club, before continuing along New Road (A65).

First 34 from Leeds Bus Station to Otley stops close to all pubs from Yeadon Stoops through to Robin Hood.

N.B. There is an anti-clockwise one-way system in central Yeadon so check the location of the bus stop for your return leg.

Bus Tickets

Throughout West Yorkshire the maximum cost of a single journey is £2 and an unlimited journey day ticket that can be used on any bus irrespective of operator is £4.50. Additionally, after 7pm the single fare on First buses is £1.40.

Up to five people can travel on First buses after 9.30am Monday to Friday using an £8.75 First Day Group ticket purchased via the company's app. The Weekend Group equivalent can be used anytime on Saturday and Sunday and costs £6.00. Neither Group ticket can be purchased on the bus unlike all other tickets.

A Saturday visit to the market town of Wetherby, West Yorkshire. Sampling a few of the local pubs as well as heading to two brewery taps – Wetherby Brew Co and Bosuns Brewing.

The Black Bull

First call of the day was to "The Black Bull", situated a short walk away from Wetherby Bus station where we arrived into from Leeds. A very busy pub when we arrived and cosy inside.



A choice of three real ales available on the bar all from Yorkshire breweries.

Timothy Taylors Golden Best and Boltmaker, alongside Ossett Brewerys White Rat.

A great pub here to grab some local cooked food (make sure to try Appletons Pie Shop next door for some of the best Pork Pies ive had). Theres also a large beer garden to the rear, great for sunny days.

taproom. I first visited in 2019 just before the first covid lockdown. As you enter a large bar in front with tv screens showing available drinks. Along with an upside area with coumfy seating.

A great choice of six real ales alongside two real ciders and four keg options. Went through the whole range



here – IPA, Gold, Bitter, Mild, Porter and the delicious Plantadstic Five, which is one of the best beers ive had in a long time, and packed full of flavour with four hops. Some great looking tasting paddles aswell.

Think everyone had a great time here and took some bottles away with them.

Swan & Talbot



A short walk around the corner to the "Swan & Talbot", an old coaching inn which has been beautifully renovated. Usually have a couple of real ales on here but on visiting today both clips were turned

round. So a choice of Beavertown Neck Oil or Gamma Ray on keg.

Wetherby Brew Co

After leaving the Swan & Talbot we made a steady 10 minute walk to Wetherby Brew Co, It is located in a small industrial estate just out of the town centre.

The brewery started in 2017 brewing on the premises and selling to the public via this

Bosuns Brewing Co Tap Room

Leaving Wetherby Brew Co Taproom we headed another 12/13 minutes away from town to a newer addition to the local bar scene, this time "Bosuns Brewing Co Tap Room". The brewery itself was founded in 2012 in Huddersfield.

The name was chosen by the founder of the business who was a former Navy serviceman. A 'bosun' is one of the oldest ranks on a ship, and is responsible for the ship's maintenance and upkeep.

A large bar to the right hand side on entering with lots of spacious seating. The brewery itself is located to the right of the seating area.

Choice of five real ales on the bar. I started off with the "Down the Hatch" Blonde Ale, followed by "King Neptune" Session IPA. Both tasted great.



Also they have an on site food vendor in the form of Yorkshire Dough Box who serve freshly made pizzas, choosing from a great selection of choices.

The Royal Oak



Longest walk all day back into Wetherby, around 20 minutes. First calling at "The Royal Oak". A small two roomed pub on the edge of the town centre.

A choice of two real ales on here, both from Yorkshire breweries. White Rat from Ossett brewery and Boltmaker from Timothy Taylors. I went with Boltmaker, always a tasty beer.

The Mews

A short walk around the corner brings us to "The Mews". I've visited here a few times in the past and always have a good selection on the bar, and was busy today when we went in.



A choice of six real ales on the bar along with keg options and a large can/bottle selection. Decided on a sour beer from local Roosters Brewery. "The Hanging Gardens of Basildon".

<https://micropubadventures.co.uk/>



On page 11 we asked you to name the pub which has this curious stone is set in the wall next to it's entrance. The answer is the Old Red Bus Station on Vicar Lane. This is the North Bar stone and believed to date from the early 1700s, so about 300 years older than the building. Leeds had six bars to mark the centre of the town, unlike York they were not fortified entrance ways, but more like toll collecting points and later boundary markers.



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AN INTERVIEW WITH TRUTH HURTS BREWING, MORLEY



About 6 years ago I met up with Chris Dunn the then co owner and brewer at Blue Square Brewery in Morley, and wrote an article for the magazine.

Since then there has

been a name change, the opening of a brewery tap, and change of ownership, not to mention a global pandemic, and an ongoing European war.

So not much to talk about then.

The name Blue Square Brewery still exists as a legal entity, and is in effect the holding company.

However Truth Hurts Brewing is the trading name under which all the brews are now produced.

The brewery still operate a 4 barrel plant with two fermenters. The bottling facility has now gone, but they do can beers themselves.

These days Chris concentrates solely on the brewing side, and the company is now owned by Wayne Dunnington, and Paul Beardsley as co directors, and I spoke with Paul as well as Chris for this interview.

The brewery tap opened before the pandemic hit, and is doing well. At the time of writing it is called Beer Thirty, and is attached to the brewery in City Mills, South Parade, Morley LS27 8QL. However the name of the tap will be changing to Truth Hurts Brewery & Tap at some point, and may have done so by the time you read this. The warm weather opening times have just come in as follows – Monday & Tuesday closed, Wednesday & Thursday 5pm to 9pm, Friday to Sunday 2pm to 10pm.

The tap gets a good crowd in on a weekend, and there is very often a food truck on the forecourt to supplement this.

Like many breweries the pandemic, and subsequent shut down caught them by surprise, and left them with a lot of beer that couldn't be delivered. However they were able to sell the beer in "bags", and in mini kegs to customers on a click and collect basis. This desire for beer at home continued throughout the period, and Truth Hurts did very well out of it. In fact click and collect still operates successfully post pandemic.

Prices have risen since then, and also as a result of the war overseas, and have had an effect.

Chris says that as an example the cleaning fluid which had

been £16 for a 25k bag increased to £108 although it has since stabilised at £50. The cost of English malt has risen by 50% mainly due to the increased fuel costs necessary for heating it.

The brewery currently produce 2 regular beers namely:-

Leeds Pilsner – which is a 4.8% lager made with Mandarina Bavaria hops (craft only).

Hope – which is a hazy pale 4.5% beer made with Cascade, Amarillo, & El Dorado hops (cask or keg).

There will also probably be a core IPA yet to be created plus some experimental beers.

Around 20% of all beer /lager produced ends up in cans. Of the remaining 80% around 25% would probably end up as cask, and 55% keg.

As well as Beer Thirty one of the above co - directors, (Wayne) also owns "Prospect" which is a bar at the foot of Morley Bottom. A further bar is planned just adjacent to it (see later). These comprise the core places for sampling their beers on draught.

If you haven't been to Morley Bottom it is packed with real ale and craft bars plus a traditional pub, and enables you to sample around half a dozen establishments all within 100 yards. It is well worth a visit.

We held the interview in Beer Thirty whilst some work was being done to try and maximise the seating inside. The racking containing bottles/cans from other breweries has now gone from the bar area to free up space.

In the left hand seating area the brewery itself sits behind closed wooden doors, and there are possible plans to replace those doors at some stage with glass ones so the brewing equipment can be seen.

As mentioned above plans are afoot to open another bar in Morley Bottom adjacent to Prospect, and this will be called "Mr. Inmans Beer Emporium" after a previous owner called Mr. Inman. It is planned to sell craft beers only plus a selection of Belgian and other unusual bottled beers. The building has been acquired, and the liquor licence granted so it is hoped work can commence on the refit before too long.

The brewery aim to be the community brewer of Morley, and already sponsor and assist with Morley Beer Festival each year.

They are considering expanding their kit to include a conditioning tank.

Anyone considering stocking their beer or merely purchasing some cans can contact the brewery via Paul at either Paul@truthhurts.co.uk or by telephone on 07873 556041.

The photo shows brewer Chris Dunn on the left and co owner Paul Beardsley on the right in front of the brewing equipment.

Keith Sunderland BLO for Truth Hurts.

Plea for Spring Budget action as 21 pubs close doors to the public every week in Britain

In the last 6 months of 2022, 554 pubs closed for business or stood empty without tenants, new statistics from CAMRA reveal

CAMRA, the Campaign for Real Ale, is calling on the Prime Minister and Chancellor to put together a support package to save the UK's pubs after new figures showed that 21 pubs a week are closing for business or losing their licensees.

Pub closure statistics revealed by the consumer organisation for the period July – December 2022 show that 554 pubs in Great Britain are now classed as 'long term closures', meaning they have gone out of business or are standing empty.

The shocking statistics have prompted CAMRA to call for the Government to invest in a dedicated support package to save local pubs which are at the heart of communities up and down the country.

Beer drinkers and pub goers are being asked to contact their MP to ask them to support action to save pubs in the Government's Spring Budget.

CAMRA's one-minute lobbying tool matches people with their local MP and gives them a template email, making it easy for people to join the campaign to save their locals. The tool is available at: <https://camra.e-activist.com/page/121106/action/1>

Commenting on pub closure figures for the last half of 2022, CAMRA Chairman Nik Antona said:

"These figures should be an urgent wake-up call for the Government. Without a support package in the Spring Budget, we risk losing more pubs which are at the heart of community life and play such a crucial role in bringing people together and tackling loneliness and social isolation.

"With the cost of doing business rocketing, energy costs sky-high and customers tightening their belts it is little wonder that hundreds of pubs across the country are closing for business or are standing empty. We know that the licensed trade can thrive and drive growth in the economy, but only if the Government acts quickly.

"That's why CAMRA is calling on all pub goers to join our campaign for urgent help to save our pubs which includes giving more help with energy bills from April,

making the business rates system fairer for pubs and cutting tax on draught beer and cider by 20% to give our locals a fighting chance to compete with the likes of supermarket alcohol."

APPOINTMENT WITH B.E.E.R!

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/leedscamra>



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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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