

# BEER LEEDS

SUPPORTING REAL ALE AND CIDER IN LEEDS

ISSUE 1



THE MAGAZINE OF LEEDS BRANCH OF CAMRA



Campaign  
for  
Real Ale



# Real Premium Yorkshire Ales Snaith, Yorkshire

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## WINTER 2021

## ISSUE 1

Hello and welcome to the new look Leeds CAMRA branch magazine, called Beer Leeds. It has been over 18 months since we last published a branch magazine and we thought it might be a good time to take a fresh look at how we did some things. So, we decided to change the name! We thought the name New Full Measure was a bit outdated and Beer Leeds was more reflective of what the magazine is.

Editor Nigel told me I could write as much as I wanted for the opening gambit on the first issue and I must admit, I have had several tugs of war in my mind about what to talk about because so much has gone on. However, I think now is the time to focus on the current and what the future holds, rather than dwell on the past.

As I write this, yesterday was the Chancellor's Autumn 2021 Budget. A big day for the alcohol industry as wholesale reform was initiated. Long overdue and a victory for some of CAMRA's long-standing campaigns – a differential rate of tax for draught beer and cider, raising lower-strength duty threshold from 2.8% ABV to 3.4% ABV and a progressive duty system for small cider makers.

There are still some anomalies with the announcements, notably that the discounted rates on duty for draught products will only apply to beer containers of 40 litres (9 gallons) or above. This alone would exclude virtually all of the UK's small, independent beer and cider producers from the scheme. This includes most of Leeds' 28 breweries. CAMRA and SIBA (the Society of Independent Brewers) are running campaigns to change this to 20 litres instead, in support of those small producers. We have until 30th January 2022 to make our case. Look out for how you can get involved in communications from CAMRA HQ and your local branch.

You will no doubt have also read recently the challenges facing breweries and pubs. From recruitment to rising costs – utilities, fuel, ingredients, CO2, packaging, delivery, and the rest. This will inevitably translate into a higher price for your pint over the coming weeks and months. Cask ale sales are currently 40% down compared to 2019 and these price rises won't help. Whilst I appreciate personal finances may also be a little strained now, please think about supporting your local, independent cask ale selling pubs and your local, independent breweries, if you are able. And, of course, join in local and national CAMRA campaigns to continue the drive for positive change for beer.

Cheers!

Mike

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# BREWERY NEWS

## AMITY BREW CO

Since commencing at their Sunny Bank Mills site in Farsley they have established a wide range of beers and regularly release new ales, recently a 4.6% rauchbier and a 6% pilsner. They have launched a monthly brewery tour starting October.

## ANTHOLOGY BREWERY

Liam has taken delivery of a 5 BBL kit which will increase production capacity. He had 3 different beers canned for online sales through the pandemic. Latest brews are a couple of new sour style beers.

## BOSUN'S BREWING CO

Originally from Huddersfield, have relocated to Wetherby in the summer.

They are a 10BBL plant and have commenced brewing, currently 5 to 6 times per month.

They have a mixed core range of Blonde ales, IPAs, a craft Pilsner, brown ale and offer a mild and a porter.

The head brewer Gary is experimenting with different malts and old recipes.

Their cask ales are distributed to pubs in North, East and West Yorkshire and wholesalers within the UK. Cans are available online and through some bottle shops.

An onsite Taproom is planned for Feb 2022, in the meantime a popup Taproom event will be held at the Wetherby brewery on 11<sup>th</sup> December.

## HORSFORTH BREWERY

Since relocating to a new brewery and Taproom with canning line on New Road Side this year have not looked back and are getting their casks out to more pubs and bars. They recently extended their Taproom and are starting regular meet the brewer with beer tasting evenings. New beers with fresh/green hops are offered in October/November.

## KIRKSTALL BREWERY

Opened up their impressive brewery tap which has proved popular. They welcomed to their brewing team Stu Ross who was previously at Magic Rock and Kelham Island breweries. In September he fired up the original brew kit for a West Coast IPA.

## LEEDS BREWERY

Are now brewing up to 6 times per week on the 20 BBL plant based at the new site. They are concentrating on the 4 core cask ales with 2 keg ales and lately restarting their seasonal specials.

## MEANWOOD BREWERY

In October have brewed their first 2 brews on the new 8 BBL kit. They were on sale at the Terminus and included a 3.55 dry hopped session IPA.

## NOMADIC BREWERY

Have extended their team, adding Harriet as Sales Manager and Lars as Taproom Staff. During the pandemic a new web shop was launched with nationwide delivery. The brewery taproom is now open weekly on a Friday & Saturday. Recently, they brewed fresh hop beers for the fourth year in a row, working again with the Leeds Co-Hoperative.

## NORTH BREWING CO

Commenced brewing at their new Springwell site in early 2021 with the plant capacity of 2.8 million pints per year! This has a substantial Taproom and now offers brewery tours. Regular new beers are launched along with collaborations with other breweries.

## NORTHERN MONK

Have brewed their 1000th gyle, and to celebrate brewed a 15% strength IPA called Fresh#005. They are to expand their production capacity by purchasing a 60HLt brew plant. The expansion equates to an extra 2 million pints per year!



## PIGLOVE BREWING

Started brewing on their new equipment in Cross Green, Leeds during May this year. Phantasticum and Omina are in cask as well as cans, look out for the new range of Qaawa series canned beers. They have a tap room open Thurs –Sun.



## RELUCTANT HERO BREW CO

Is a new brewery setting up in Burley, Leeds with the emphasis on classic beer styles. We await further news from them.

## SHADOW BREWING

Ian opened the brewery taproom in Otley at the end of August. He moved his kit into the building and hopes to be brewing by the time this magazine is out, See the article in this issue.

## TARTARUS

Are cuckoo brewing having increased batch size from 100lt to 1500lt. Their recent releases include Marshmallow Abaddon at 17% ABV and a 20% imperial rye wine.

## WILDE CHILD

Celebrated their 5th birthday in October. Several collaboration beers were provided for the event. Keir has added another conditioning tank totalling 7 now and has the canning line installed which gives 500 cans per hour. Plans are in place for a permanent taproom for next year.

All our breweries are constantly releasing news and new beers and putting them on their social media sites.

This information has been collated with the help of Leeds Beer Tours who send out a weekly email digest to subscribers with all the happenings at Leeds' breweries. You can subscribe to the newsletter by visiting the website: <https://www.leedsbeertours.co.uk/leeds-beer-shorts>.

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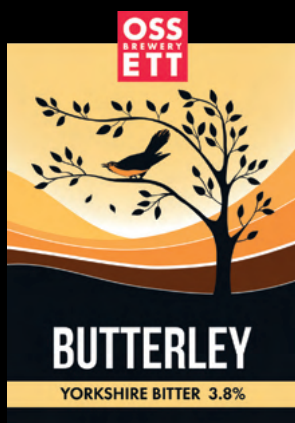
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# LEEDS CAMRA PUB OF THE MONTH

## FEB 2020

A belated presentation to the Bankers Cat in Leeds. It is one of the Thornbridge & Co pubs which opened in Dec 2019 on Boar Lane in the city centre. At street level there is the main mahogany bar with it's 6 handpulls in full view dispensing the core range of Thornbridge beers plus 1 or 2 guest ales. At lower level there is more seating and the old bank vault. Here's Marcus, pub supervisor, accepting the award.

<http://www.bankerscat.co.uk/>



# Visiting the pubs of HULL



Cheap Northern Rail tickets took Tony, Paul, Malcolm and myself on a sunny, September outing. From the Paragon station, straight across onto West Street, right onto King Edward Street and left onto Jameson Street. Then in front of you is the DRAM HOUSE. This is a Grade 11 listed building with a single room. There is a circular island bar, with a single decorated column and ornate dark green and brown painted ceiling. Unfortunately the beer choice was less interesting; Sharps Doom Bar and Atlantic.

Next was supposedly the White Hart, on Alfred Gelder Street, but we found it had not re-opened since lockdown. So we headed for the Old Town and the High Street, passing the Wilberforce museum and a group of workmen who were transforming the frontages of modern businesses into ones of a century, or so, ago. In a yard off this cobbled, narrow lane was the SAILMAKERS ARMS. This is a single, large lounge of red brick and wood, with covered tables to the front. Six beers included a couple from the Laine brewery of Ealing, an Avocet and Doom Bar.



Our next venue, Ye Olde Black Boy, didn't open until 5.00pm, so next was the LION & KEY. This is a classic pub on the High Street, with a blood red painted bar, wood panelled walls covered with a hotchpotch of pictures, pub signs, mirrors and thousands of pump clips and beer mats on the ceiling. To the rear was an enclosed yard filled with old, Hull street signs. We dined here on haddock, chips, mushy peas and Hull pattie, (mashed

potato mixed with sage and marjoram, battered and deep fried.) Excellent and extremely filling! To wash down this tasty fayre were six beers: two stouts from Front Row of Staffordshire; Red Roses - cherry and Naughty Hooker - marshmallow and chocolate. Jolly Boys Jolly Collier Porter; Empire Rum Porter and Jonah and a 6% Lockdown I.P.A.

Diagonally across from the Lion & Key, on the corner of Scale Lane is FRETWELLS. ( Opens 2.00pm weekdays.) The outside has a dark grey painted frontage, while inside this intimate inn it has a number of separate sections, wood panelled and with interesting carvings. There are wrought iron tables and chairs and benches throughout with a secluded rear beer garden. The four beers were: Hill Top Raspberry Beret, Front Row Pause, Henry Smith Blonde and one from White Rose.

Across the road the Old House pub, Hull's oldest domestic building, was closed and the Manchester Arms, next door, had little of interest, but directly opposite the latter was WM. HAWKES. The vivid scarlet exterior belies the quality of the interior! This is a magnificent dark wood inlaid, two roomed emporium. Class throughout! The old tables, seats and buffets are of iron and wood and the panels and bar are adorned with gleaming horse brasses, pewter tankards and photographs of old Hull. Ships memorabilia and a large cartwheel hang from the ceiling. A good range of beers: Bradfield Farmers Blonde, Ossett Silver King and Head Brewers Project, Thornbridge Market Porter, Settle Blonde and Bone Machine Freddie's Own Pale.

Further along Scale Lane, on the same side as Wm. Hawkes you come to the SCALE & FEATHERS. This is the complete opposite of the latter pub, it being very modern and trendy, with an uninteresting bar porting modern chrome pumps. The seating was generally red leather covered setts and modern high tables and buffets. The walls were covered with framed album sleeves and the lighting was equally contemporary. There was an enclosed courtyard to the rear with colourful mural. Fortunately, there were beers of a traditionally brewed nature: Little Critters Raspberry Blonde; York Guzzler; Titanic Plum Porter and Dark Star Hophead.

From here it was down Market Place to the Minster, where sitting under its shadows was the ATOM BREWING COMPANY. This is very contemporary two roomed bar. Grey is the colour of the day; grey wood bar, grey tiled floor and grey walls. Furniture is obviously modern and functional. Although this is the brewery tap it only had two cask ales on, neither were from Atom, but





there were a plethora of craft keg beers. The two cask ales were Wild Beer Bibble and Black Lodge Same Old Town from Liverpool.

Heading back to the railway station we tried the George Hotel on the Land of Green Ginger, but found nothing of interest, so we doubled back to YE OLDE WHITE HART. This is an historic old inn, deep in a narrow courtyard off Silver Street. It absolutely reeks of ancientdom! We sat in a small, stone flagged area by the bar, overlooked by a huge stone fireplace, with inlaid blue Delph tiles. You could feel the sense of history. The four beers were: Theakstons Old Peculier and Best Bitter, Ossett Yorkshire Blonde and Dark Star Hophead.

Considering 18 months of covid, there was a decent selection of beers, in a more than interesting choice of pubs and bars. Though check, in advance, at the differing opening times, especially weekdays. R.I.P.

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## PIGLOVE BREWING CO

Piglove are relatively new to the Leeds beer scene firstly getting their canned beers around off licences but have now established their brewery and taproom. We asked them how they managed through the pandemic. Marcus replied: "It was an ENORMOUS Challenge but also a great experience that has helped us to be resilient. We just need to keep pushing and hope for the best, Our online shop was a big help during those difficult times."

**Taproom:** Unit 6, Cross Green Lane, LS9 8LJ, Leeds

**Opening Times:** Thursday 5pm-10:30pm, Friday 3pm-10:30pm, Saturday 1pm-10:30pm & Sunday 1pm-9pm.

Their beers can also be found at the following bars

Currently on Tap:

Wapentake - Leeds City Centre, Oscars - Morley & Prospect - Morley

Our tasting panel member wrote these tasting notes on 2 of the first beers released.

### IPA – Phantasticum Hop Healer

Smell modern hops

Orangey Yellow, hazy, good condition. White head. Very tasty, fresh tasting.

Bitter hop flavour, soon overtaken by fruitiness – orange/lemon, pithy, zesty. Juicy. Short finish. More-ish.

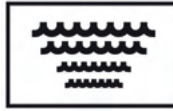
### Stout - Phantasticum LIMBUS

Bit of a coffee smell

Beige head, black (tinged with red) beer. Good condition. Roasty smell, slight whiff of alcohol. Subtle in smell.

Robust stouty flavour. Liqueurice. Thick. 9%!! Very drinkable, hides it's strength. Little aftertaste again.





# SHADOW BREWING

Back in 2017 a group of 5 chaps keen on cask ale started to brew beer under the name of Chevin Brew Co. Commitments and lack of time meant that they all went their separate ways.

Then in 2018 Ian Shutt decided he wanted his own brewery (aside from his job) and bought parts of a 1BBL kit from Leeds based Wilde Child brewery. He ran a few home brews for his own consumption which gave him the desire to look further for advice. He met for a beer with some local brewers (Horsforth, Nomadic, Crooked and Eyes) and took away some good advice on how to proceed.

With that he brewed a batch of beer (in collaboration with Nomadic and Horsforth) for the Leeds CAMRA beer festival in 2019 and named it "No room for egos", a raspberry pale ale. This got interest being a new brewery to Leeds and sold well at the festival.

From there he tried a few more recipes, brewed a beer called Brut IPA which Padstow brewery canned for him. A 4.2% cask pale ale named Ombra (named by the regulars at Otley's Old Cock) followed and was on sale in local pubs. Cans of Brut IPA were sold at the Stew and Oyster in Otley and it was also sold there on draught keg along with Ghost, an American pale ale





which proved to be one of the best selling beers to the Otley public. Cask ales being supplied to local pubs included Hebden Marsh and Winter Bock.

Unfortunately the Stew and Oyster closed and then Covid hit so he ceased brewing any beer at that point, but during the lockdown period he managed to contract brew some of his recipe beers to sell to off licences, including Spectre, a 5.8% IPA.

Move on to early 2021 and an Otley landlord was looking for a tenant for an empty building (an old printing and publishing factory) which Ian agreed to take on. This would be where he could set up his brew kit and have a Tap Room. He got the keys in April and after 4 months of renovations the Tap Room opened in August. For the time being this will open up on Fri and Sat evenings 6 until 10pm.

The brew kit is still to be plumbed in as of October but hoping to be operational by November.

At present the cask ales on sale at the Tap have been contract brewed by Nomadic. There has been Three Castles a 5.0% IPA brewed with Golden Promise malt, Citra and apollo hops. Another is Phantom Signs a 3.6% session ale with Bobec and Celiea hops.

Ian hopes to brew twice a month, some experimental beers, perhaps doing collaborations with other Leeds breweries and has spoken to Quirky amongst others. He has thoughts of holding local event meetings and club nights along with fund raising events at the Tap Room.

The Tap Room can be found at 98 Boroughgate in Otley.

Follow: [@Shadow\\_Brewing](https://twitter.com/Shadow_Brewing)

Website: <http://shadowbrewing.co.uk/>





## CAMRA MEMBERSHIP COUNTS



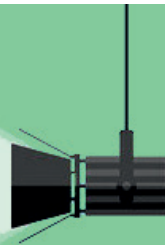
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dedication and passion and that's what  
CAMRA membership helps to support ”

# In CAMRA's 50th year, let's celebrate together!

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# CIDER SPOTLIGHT



How about a cider review. Here's a tasting of a cider by our cider aficionado David Dixon.

## GYPSY SOUL by Rebel Root

Rebel Root are a Sussex based cider maker roughly half way between Crawley and Brighton located in the interestingly named Wobblegate Orchards. Cider making started in 2008 and they have gradually built up to have a range of ciders, with Session ciders usually being canned and Table ciders in larger 750ml bottles. Not often seen around Leeds, the easiest way to obtain Rebel Root is by mail order direct from:

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

## GYPSY SOUL, 6%, 440ML CAN

**Apples:** Braeburn and Dabinett

**Style:** Light and fruity, matured in whisky barrels for six months

**Yeast:** Wild and Champagne

**Appearance:** Very pale lemon, slight haze, medium carbonation.

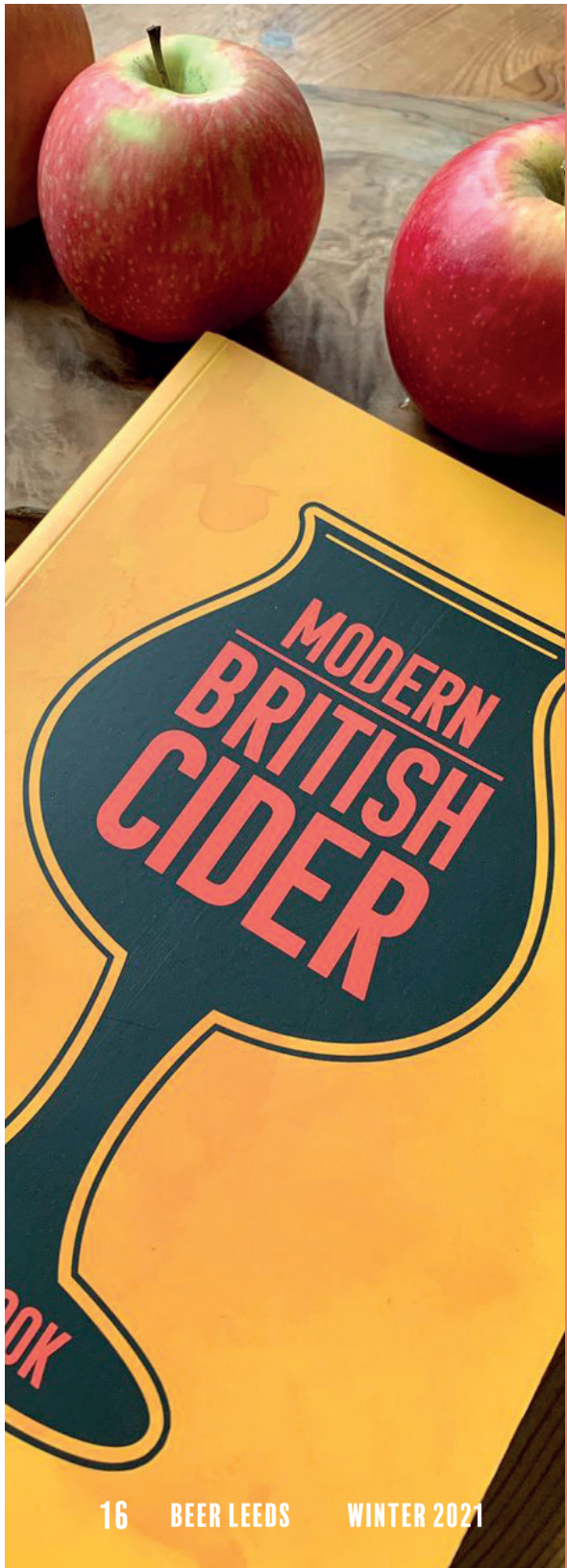
**Smell:** A woody earthiness with just a touch of farmyard funk.

**Taste:** An initial medicinal spiciness soon disappears, giving way to a herbal and lemon like citrus acidity. In the background there is little woody tannin flavour, but no hint of the whisky that the casks had previously been used for. The cider has a degree of astringency, which combined with it's dryness, makes it very refreshing.

**Finish:** Short and again a bit of astringency which makes it easy to drink.

**Food:** Try Gypsy Soul with Mussels in Garlic Sauce, the crisp acidity would cut through the pungent sauce without overshadowing the Mussels.





# Leeds hosts Cider Book Launch

On a warm evening in September, Leeds CAMRA was proud to present an event full of cider and fun in celebration of the launch of a new CAMRA book *Modern British Cider*. The venue for the evening was Friends of Ham on New Station Street who chose five great ciders illustrating just how diverse Modern British Cider is. Joining us for the evening was Gabe Cook who is not only the author of *Modern British Cider* but the world's one and only Ciderologist! It was also great to have Dave Kendal-Smith from 'Udders Orchards in Lindley near Huddersfield with us too. We had three ciders behind the bar from 'Udders Orchards including Luddite which is featured in the book.

Gabe guided us through the world of cider explaining how it is made and reading passages from his book. The evening was both entertaining and informative – the difference in size between large industrial size makers and artisan makers like 'Udders Orchards was a bit of a revelation to many people. The ciders Friends of Ham chose illustrated the diverse range of cider available, and with Gabe's guidance we were able to distinguish the flavours and start to think about cider styles. He also enthusiastically told us about how now is the most exciting time in cider in the last four hundred years!

## About Modern British Cider

Gabe Cook shines a light on the rise of craft cider and the incredible diversity that exists within UK cider in CAMRA's latest book, *Modern British Cider*. The book looks at how cider has formed an integral part of

the UK's landscape with a rich heritage. It has been published by CAMRA after a successful Kickstarter campaign, which raised over £5,800 to produce the book.

Today, cider faces a new change in the drinking landscape of Britain – the rise of craft and modern styles, discerning drinkers with different needs, habits and spending opportunities.

Modern British Cider is a guide that celebrates the heritage, diversity and innovation within the wonderful world of British cider today. Acclaimed cider expert Gabe Cook celebrates the full diversity of styles, flavours and occasions that cider can provide, whilst also showcasing the best of cider-making talent from across these Isles.

This book is a reflection of what cider looks like in this modern age, where it has come from, and what has

informed the trends that are being experienced now. It is a look at the challenges and opportunities that will influence cider's ability to innovate and grow.

### About Cider

Cider is one of the world's oldest drinks, with a heritage dating back at least 2,000 years. It has formed an integral part of the landscape, economy and culture of many rural parts of the UK for centuries. In its simplest form it is 'just' apples but modern day consumers, in line with the craft beer movement, are expecting a much wider range of flavours and drinking experiences. Cider is changing and now is the time for CAMRA to produce a cider guide that sheds light on the incredible diversity that exists within cider in the UK today.

### What, When, Where

**What:** Modern British Cider by Gabe Cook

**When:** In stock now



# TOUR OF DRIGHLINGTON

During the first lockdown I walked in excess of 300 miles on footpaths throughout Leeds Metropolitan District (MD) and cycled a similar distance getting to them. This took me past scores of pubs, all sadly closed but their community spirit was still showing through displaying NHS rainbows or similar – I counted around 100.

It was heartbreaking knowing how hubs of the local community could no longer operate and be providers of social interaction – something that is hardwired into us as essential for an enjoyable existence. Couple that with all the untold stress endured by landlords/landladies, managers and employees through facing an extremely uncertain future and things looked bleak. Let's gloss over the next 18 months apart from mentioning two things (and that's without speak of the 'scotch egg rule!').

Firstly, the recent parliamentary review (section 3, point 122, <https://publications.parliament.uk/pa/cm5802/cmselect/cmsctech/92/9203.htm>) states "no SAGE paper, or scientific evidence, was produced to support the imposition...of a 10pm curfew on pubs [all customers had to vacate the venue by this time] – a decision that affected the livelihoods of many people in the hospitality industry." Ask anyone who enjoys a pint in a pub and they'd have stated from the outset the measure would have no impact of infection rates.

Secondly, has any evidence been released that shows the spread of infection was cut by enforcing table service? For the avoidance of

doubt, I'm referring only to the act of ordering.

This measure severely curtailed the normal pub experience including removing the opportunity to look at pumpclips and sample jars or have a taster (and sadly many staff were clueless when asked simply what ales were available let alone the colour, style or ABV).

Also, it was financially unsustainable for pubs to operate due to the need for extra staff or if operating with standard levels of staff, onerous waits had to endure to get served, receive your beer and pay the bill.

Given that when not sat down you had to wear a face covering (mandatory use across all environments reduced infection rates by 6-20% according to various government reports) and it was perfectly fine to queue for tills in shops why could you not order at the bar?

Thankfully, despite the never-ending assaults thrown at pubs more have survived (so far) than I forecast. Unlike many modelling groups that influenced (non-pub) national decisions, as a data analyst I'm not afraid to admit my pessimistic predictions were wrong!

Anyway, let's get back to the crux of the article. While on my wanderings I walked around Drighlington, somewhere I hadn't visited previously. It's on the very edge of Leeds MD bordering Bradford and Kirklees. I vowed to return when pubs reopened and duly did so plus took in adjoining Adwalton too.



Drighlington has a very large 'common' that saw much action in the English Civil War and has a number of information boards dotted around though there's nothing to see of historical interest. If you're interested in the area's history, including pubs, in the early 20th century have a gander at the Drighlington 'Pub Lads' of the First World War article from [www.wakefieldfhs.org.uk/blog](http://www.wakefieldfhs.org.uk/blog).

If arriving from Leeds, just before the A58 Whitehall Rd/B6135 King St crossroads is **The Spotted Cow**. Substantial investment has been made to create both contemporary interior and exterior areas. Low ceilings with beams are encountered inside with a small bar ahead of the front entrance that is split by a large pillar. A blackboard to the right provides a description of the three cask beers – Bradfield Farmers Blonde, Timothy Taylor Boltmaker and UBU Purity on my visit – plus a guest keg. There is seating around this main room with a small area beyond that includes a 'snug' complete with a couple of high-backed soft chairs and small library. To the left is a sizeable raised area more likely suited to diners.

The toilets are 'marmite' and I wonder how long the current design will last. For the gents', the three urinals are cut-away beer barrels that add novelty (it could be argued direct recycling is practised if the barrels are from mainstream lager brands!). Most of the walls are formed of corrugated metal sheets with the rest being 'distressed' tiles. After relieving yourself following an enjoyable beer it's time to head on.

To visit the next venue, turn right at the crossroads along B6135 King St (soon passing Tempest Constitutional Club that doesn't serve cask beer according to WhatPub) and after 0.5 miles you'll see a sign for The Manor. It's

part of the golf course and offers food, drink and a function room. Perhaps not surprisingly two hours after sunset on a Sunday evening it wasn't open. I was alerted to it through searching on WhatPub, which says it stocks 4 cask beers. The website is completely reliant on input from CAMRA members and non-members so any updates on this venue or any other would be highly appreciated.

If you go back to the crossroads then turn right along Whitehall Rd, the left fork for Station Rd will be met after 100m. The latter brings you to The Railway after 800m and we'll visit soon. However, The **Malt Shovel** is encountered by continuing along Whitehall Rd for 500m.

Whereas The Railway is the food-orientated venue and The Spotted Cow is the eating/higher end drinking pub, The Malt Shovel is the salt of the earth drinkers' pub. According to WhatPub it didn't serve cask beer so I was very pleased to see mention on the board outside and was not disappointed when I got to the bar.



I had a very respectable Robinson's Trooper, which was priced more akin to Bradford and Kirklees prices than Leeds, with Ossett Yorkshire Blonde also available.

The horseshoe-shaped bar has tables and chairs/fixed seating around the periphery with a sizeable raised area to the right that includes a pool table. There is a football prediction league, regular beer raffles and a small library to the rear. Theme nights are highly promoted, such as Halloween close to my visit. As is often the case in locals' pubs, there seemed to be a strong community atmosphere.

There are roads from here that cut across the 'common' heading to **The Railway**. The pub is completely different indoors to what I expected from its imposing exterior and bright red windows. A substantial amount of money has been spent on ensuring the decor is modern yet comfortable with a neutral colour scheme that is aimed towards diners. However, there is an area

primarily for drinkers that includes settees and soft chairs. Given how quiet Sunday evenings can be I was surprised how many people were tucking into food, which is great to see.

The long bar has three handpulls dispensing Timothy Taylor Landlord, (Marston's) Ringwood Boon Doggle and a guest beer from Laine's. Upon enquiring, the friendly barman said Laine's brewery is based in Brighton. An old picture near where I sat showed the railway line and station across the road, which is now the route of the A650. The paved area outside has many benches with fairy lights around the perimeter and views over the Kirklees Way and Spen Valley Heritage Trail (footpaths) that are only 200m away.

From the pub, head along Moorside Rd (north east) to meet King St/ Wakefield Rd B6135. If you turn left, back towards The Spotted Cow, soon you'll pass Romano's Bar and Grill (no cask beer available states

WhatPub) in what was formerly The Black Bull. However, turning right almost immediately takes you to Drighlington ARFL Club though it appears closed given the weeds in front of the entrance and age of fairground posters on the windows.

If you turn right from here into the side streets, Adwalton Cricket and Athletic Club will greet you after 200m and according to WhatPub serves one real ale. As it was very near to the closing time stated on WhatPub and I still had two venues to visit I reluctantly passed. I've usually had a very warm welcome when previously popping into clubs during research for this magazine's articles. Hopefully, cricket fans will be able to provide any updates for this venue.

Onwards I pressed for 400m along Wakefield Rd B6135 but was met by a sad sight.

The New Inn had most of its windows and doors covered by wooden boards. However, as not every section of glass was covered, there was a light upstairs and no 'pub for rent' sign visible I wondered whether this was an act of vandalism especially as the former car park was covered by benches, which could be indicative of trading when pubs were only allowed to serve outdoors (April and May). Irrespective, it's always sad to see a pub not trading. According to WhatPub it served one real ale. Any updates would be much appreciated.

Old Brickworks, complete with lofty chimney, is located 400m further along Wakefield Rd B6135



and not far from A650. It's a typically styled Brewer's Fayre with attached Premier Inn though has two real ales available, Black Sheep Bitter and Doom Bar. I had a half of the former that was very competitively priced. The majority of tables are dedicated to dining but there are at least half a dozen left of the entrance in a raised area orientated towards drinking in neutral, comfortable surroundings.

As I've often trumpeted previously, I'm much more likely to have a meal where real ale is available – and I'm not alone in this – so fair play to primarily eating venues that recognise this and take the time and effort to serve cask beer.

Let's see where my wanderings will take me for beer in Leeds for the next edition of Beer Leeds.

## TRANSPORT

### Bus

Arriva 254 and 255 services from Leeds pass The Spotted Cow and The Malt Shovel after approximately 30 minutes. Arriva 425 (daytime Mon-Sat), 425A (Mon-Sat evenings and Sun) and 427 (daytime Mon-Sat) from Wakefield to Bradford pass through East Ardsley, Tingley, Morley and Gildersome before serving Wakefield Rd B6135. The 425 heads direct to the crossroads near The Spotted Cow whereas 425A and 427 go via Moorside Rd, The Railway and Station Rd.

### Cycling

From Leeds city centre it's about 6 miles and is generally a gentle but long incline along A58 passing The Dragon, The Moorcock and The Valley Inn though thankfully it's much easier on the way back.



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# A HISTORY OF CURRENT BREWERIES IN BEER MATS

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## KIRKSTALL BREWERY

The modern Kirkstall Brewery commenced brewing in 2011 from the side of the Leeds Liverpool Canal in Kirkstall in the shadow of the earlier unconnected brewery.



By 2016 they had outgrown the premises, and moved to a more modern site on Kirkstall Road near the Yorkshire TV studios. These new premises enabled the brewery to expand to a 50 hl 5 vessel kit complete with grain silo.

Along the way the owner Steve Holt rescued and renovated the Kirkstall Bridge Inn near the site of the original brewery. This was followed by the Cardigan Arms opposite Cardigan Fields which is now a gem of a pub, and well worth a visit if you have not been. Sparrows in Bradford, and a half share in the Black Horse, Otley completed the portfolio.

More recently a brewery tap has been added to the brewery site, and is adorned with memorabilia particularly signage from Yorkshire breweries from the past some of whom have featured in previous articles.

The brewery have issued 12 mats to date many of which are black and white, and centred around the classic K logo that represents the brewery. The mats pictured are more colourful, and are their 6th mat from 2018 advertising Virtuous, and the front of their 9th mat from a year later advertising Latent Power.

## SHADOW BREWING

By contrast Shadow Brewing is one of our newer breweries to have "matted."

The brewery officially started selling beers to the public in April 2019, but had been experimenting with a brewing kit for several years before that.

Having managed to survive the pandemic they recently opened a brewery tap on Boroughgate, Otley. The bar opens on Friday and Saturday evenings with a single real ale on tap (usually Three Castles), and is a welcome addition to the thriving Otley beer scene.

To go with the opening they issued a circular beer mat white on black and then reversed on the other side. The white on black side is pictured here.



## AMITY BREW CO

Another relatively recent addition to the Leeds CAMRA area Amity Brew Co opened their doors to the public in December 2020.

Based at Sunny Bank Mills in Farsley their modern open style premises is based on their American counterparts. It is open from Thursday to Sunday, and sells craft beer (no



cask). Once a month they invite a local beer retailer to visit the premises with whatever special beers they have in stock, and these are then available for customers to drink.

To coincide with the opening of the Tap the brewery produced a set of 3 beer mats. The mats have a common front (shown), and three different reverse sides with coloured shapes on. The reverse of the first mat is also shown.

**Keith Sunderland**

Sign up to receive Ale Delight, our monthly email with full details of all Leeds CAMRA news, meetings and social events.

Just email [membership@leeds-camra.com](mailto:membership@leeds-camra.com) with your details and membership number.

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**THANK YOU FOR HAVING US!**

The support of the following pubs in hosting recent branch meetings is greatly appreciated: Nomadic Brewery, Leeds Brewery Tap.

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

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



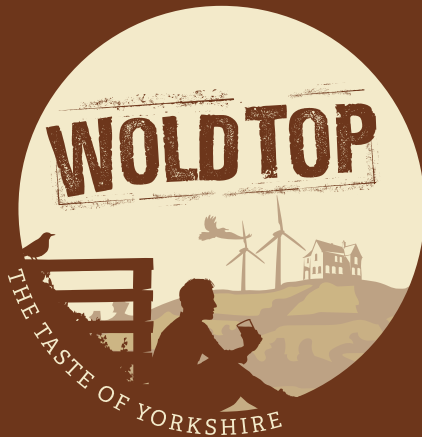
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# APPOINTMENT WITH B.E.E.R!

Leeds CAMRA now only hold a formal meeting every other month. In between, expect chat and discussions about beer rather than a fixed agenda at our new-look 'social branch meetings'. Come along, let us know your opinion on the issues facing beer, brewing it, and drinking it in the Leeds area.

We also hold regular events for a friendly chat over a pint or two, a visit to a brewery, or another branch area, everyone is welcome. Check the branch website for dates and times of upcoming meetings, socials and presentations. ([www.leeds-camra.com](http://www.leeds-camra.com)).

## DECEMBER

**Tues 7th 7:30pm** – Branch Meeting at the Grove Inn, Holbeck

**Weds 15th from 7pm** – Branch Christmas party at Nomadic Beers

## JANUARY 2022

**Tues 6th 7:30pm** – Branch Meeting

**Mon 10th 7:30pm** – Branch AGM

**Weds 26th 7:30pm** – Community Pub of the Year 2019 award Chemic Tavern

Check the website for confirmation of events. <https://www.leeds-camra.com/what-we-do>

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The advertisement features a central illustration of a black and white dog sitting in a field. To the left, a vintage tractor is parked. To the right, three bottles of Great Newsome beer are shown: 'SLECH DUST', 'FROTHINGHAM BEST', and 'PRICKY BACK BITCHAN'. The background includes stylized trees and a field.

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

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