

SUPPORTING REAL ALE AND CIDER IN LEEDS

ISSUE 7



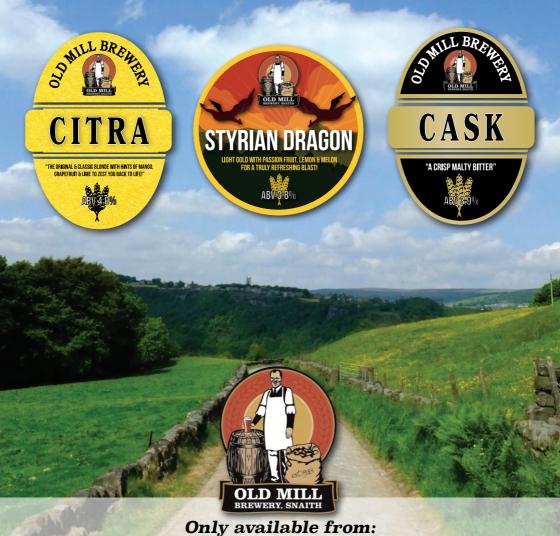




THE MAGAZINE OF LEEDS BRANCH OF CAMRA

Campaign for Real Ale

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SUMMER 2023

ISSUE 7

Welcome to the 7th issue of Beer Leeds, with a few articles showing pubs in all their glory which will hopefully tempt you to visit them and of course all our other great Leeds pubs, bars and clubs. CAMRA'S Summer of Pub 2023 is a summer long campaign to promote visiting our country's establishments. It launched in May and runs until September.

The Scarbrough Hotel is a well know pub in Leeds and celebrates 200 years in July which is highlighted in this magazine. This is a high street pub and continues to trade successfully, however concerns over the future of some city centre pubs here and around the country is forefront in CAMRA's campaign policy.

Leeds CAMRA continue in a reduced capacity and have looked at options available presenting our thoughts to the Yorkshire RD for a way forward. We do have the Pub of the Year presentation to the Old Cock in Otley on 25th June. The Cider Pub of the Year presentation takes place on Saturday 5th August to Eat your Greens based on New York Street, Leeds.

One of our members and a previous Editor, Ian Smith passed away recently, there is an obituary to him in this issue. I recall his sense of humour and willingness to produce the Branch magazine.

On a lighter note, news of our breweries opening new bars is good and most of them with taprooms to enjoy their ales on site, check out their websites for details.

Nigel Halton Magazine Editor



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CAMRA

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PUB & BREWERY NEWS

PUB NEWS

The **Banyan** bar in Horsforth closed in April but Kirkstall Brewery have taken on the lease and the establishment will have a refurb and then re-open later in 2023. Recent details announced are that it will be a collaboration with Adel restaurant Dastaan bringing Indian street food and craft beer together.

The **Highland** near Burley Road closed at the end of April due to rising prices of beer along with increased utility bills. The future is uncertain for this pub, sadly it sounds like it won't open again.

Meanwood brewery have another outlet for their beers. They have taken on a former shop in Adel and renamed it **The Foundation**. It is being transformed into a bar with a planned opening mid to end of June.

In Hunslet, the **Garden Gate** appears to be facing an uncertain future having been reported closed for a few months. This is a Grade II listed Heritage pub so of a concern to the Branch and Heritage group.

Against the Grain, a micro bar in Bramley, have been trading for just over a year. They now want to extend the bar and have submitted a planning application for this.

In Leeds, **The Duncan** has re-opened 2 years after it closed in lockdown. This Samuel Smith's pub has been taken over by new landlord Kevin and his wife Julie.

The **Scarbrough Hotel** celebrates it's 200 year anniversary on 21st July where there will be music, morris dancing, a beer festival and other events taking place. See also some articles in this magazine.

Another of the MTT pubs looks to have closed down for good. The **Town Street** in Horsforth that has had

mixed openings since the pandemic is now empty of any pub regalia.

BREWERY NEWS

BINI BREW CO

Leeds have a new brewery in our city. **Bini Brew Co** have relocated from Ilkley and set up their plant in a unit in Sheepscar (ex Nomadic). This is larger than their previous premises and will allow them to increase beer production. They also plan to open a taproom in 2023.



The photo, courtesy of Bini, was taken in April.

SHADOW BREWING

lan at **Shadow Brewing** in Otley has his brew kit, situated in the tap room, ready for operation. The first beer planned will be a Porter.

NORTHERN MONK

This year marks **Northern Monk's** tenth anniversary. Throughout the year, the Monks will release ten special releases to mark the birthday. The first release, Great Heathen Army, came out in May,

with two more releases planned for June and the remaining seven to be released throughout the rest of the year.

Northern Monk will be soon launching their own podcast featuring news from the brewery, interviews with collaborators, and other special features and insights.

CHEVIN BREW CO

Chevin Brew Co have a new beer called Danefield Pale Ale which will be available at the two Curious Hop outlets in Otley.

QUIRKY ALES

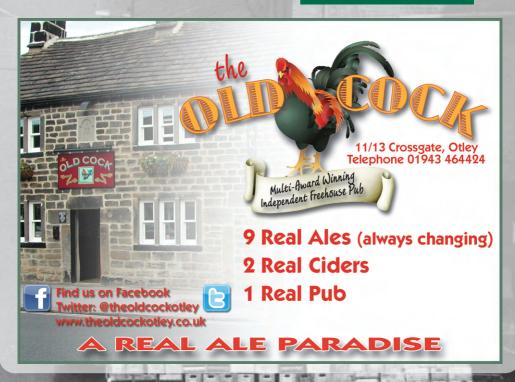
Quirky Ales have brought out a range of 3 beers inspired by their love of the rock band Green Day. These are a red ale called Brain Stew, a pale ale called Welcome to Paradise and a session ale called Basket Case.

PIGLOVE BREWING

Piglove Brewing have upgraded their riverside taproom "Piglove by the River" with a new indoor area which means more space for the customers this summer.



Celebrating the environmental work of pubs, clubs, brewers and cider makers



200 YEARS OF THE SCARBROUGH HOTEL



2023 marks the 200th anniversary of the Scarbrough Hotel, known affectionately by locals and regulars as the Scarbrough Taps. The pub is a welcome spot for travellers coming via Leeds Train Station, workers for post-5pm drinks, shoppers, sports fans anyone who wants to enjoy the welcoming environment of a Leeds institution. For the last 20 years (10% of the pub's life, I pointed out), licensee Toby Flint has garnered a reputation for running an excellent, well-accoladed pub. But what happened here before Toby arrived, and why is there such confusion over the pub's name?

Let's start the story back in the medieval era. The land that today features the Scarbrough Hotel, was once the site of a great Manor House, built in the 11th century. It is thought to have been surrounded by a moat, when the location

and bank of the River Aire were different to how they are today. The Manor House's location was called Castyll Hyll and is referenced in several old maps and writings. It is believed the Manor House fell into a state of disrepair in the 14th century and later, a great mansion house with garden was built on the land. By the 19th century, blighted by pollution from the chimney stacks of industry-heavy Leeds, the building was no longer fit for private residence. The land and its buildings were put up for sale, a new road called Bishopgate was commissioned, and a gentleman named Henry Scarborough took lease of the building premises to open an inn. The announcement of the opening of his King's Arms inn, came via the Leeds Intelligencer newspaper on the 10th July 1823.

Henry Scarborough quickly developed a reputation for running

a great venue, with excellent and food. accommodation Business was good and demand was high, and the building was extended in 1837. By now, the host was welcoming revered guests like Composers Franz Liszt and Louis Henry Lavenu. The two men once enjoyed a meal including "musty eggs", which I hope tasted better than they sound. Scarborough was even asked to put on a food spread for the visit of Queen Victoria to Leeds in 1840, where Her Majesty and guests enjoyed "a splendid display of the most costly fruits, wines, (and) confectionary". No mention of musty eggs though, this time.



The Scarborough family left the inn a little later, which was then taken on by John Baptiste Fleischmann. Continuing where his predecessor began, Fleischmann threw banquets for high-ranking military personnel, amongst others.

200 YEARS OF THE SCARBROUGH HOTEL

In 1867, another famous name was welcomed, as Charles Dickens stayed during one of his visits to Leeds.



During the 1860s, the extended hotel building, and the inn were separated, likely impacted partly by the erection of the nearby Queen's Hotel. The hotel building became known as the Scarbro' Buildings, housing various small traders. The inn, however, now with its own small brewhouse and likely producing beers such as "Scarbro' No. 3 Old Ale" and "Celebrated Scarbro' Bitter Beer", was picked up by Fred Wood in the late 19th century. Fred was also owner of Leeds City Varieties.

With Fred in charge, the inn went through extensive renovation – his love of music and entertainment inspired the creation of an upstairs concert room. Here, acts performed and, if deemed good enough, would go on to the big stage at the Varieties. It's here where the pub becomes known as the Scarbrough Hotel.

After Fred's death, in 1913 the inn was put up for auction, and purchased by Leeds and Batley Breweries Ltd, before being leased to Ind Coope of Burton-on-Trent. In 1922 plans were submitted for a further renovation, which would give the pub a new frontage – this is how the outside of the pub is seen today, with beautiful, ornate

tilework. Thankfully, it is preserved for generations to come, after a Grade II National Heritage Listing that came in 1996.

In 1951, an appalling tragedy struck at the pub. Whilst enjoying a drink, customer John Royston was stood in front of a gas radiator in the Scarborough and the heat of it ignited a small bottle of petrol he had in his pocket – he suffered extensive burns and died from his injuries.

Six years later, the Scarborough became a Tetley Brewery pub and a further decade later started to gain reputation as a house for Leeds United fans on match days. The 70s proved to be a hostile place for visiting supporters of other teams, who did not know what was awaiting them on the corner of Bishopgate as they innocently made their way to Elland Road. Suffice to say, things are much calmer today.

Currently, the pub is run by Nicholsons, with Toby at the helm. The old Tetley outdoor signage has long been removed, with the exposed original signage of Ind Coope's refurbishment of 1922.

With the whistlestop history lesson completed, lets talk about the name of the pub. Fred Wood, Ind Coope, and later Leeds Civic Trust amonast many others, cite the name as 'Scarbrough'. The insinuation is that the 'Scarborough' surname was oft mis-spelled, and it was Fred who first identified this and corrected to 'Scarbrough', However, recently two amateur sleuths (Toby and I!) have discovered in our own research that this may not be correct, and the spelling could be 'Scarborough'. The most compelling piece of evidence we've seen is a signature discovered on an 1841 census document, with an entry signed under the family name 'Scarborough'. Scarbrough, Scarborough, I'm sure the debate will continue, so perhaps to ease the confusion, I will instead raise my glass to toast 200 years of The King's Arms.

Submitted by Mike Hampshire, Leeds Beer Tours.



Beer in Bramley

Warren Yabsley continues to explore lesser-known locations for pubs within the branch area.

I had passed The Daisy a few times on my bicycle enroute to Pudsey, normally for CAMRA reasons, but timings never allowed a visit so it was at the back of my mind for quite a while to explore the whole of Bramley for Beer Leeds magazine. So, here goes.

The Daisy

(168 Stanningley Road, 1 min walk from First 14 and 72)

There is a small room either side of the entrance, the left one containing a pool table and the right one a fireplace. Beyond is the long main room complete with bar along the left wall that has a pillar halfway along but no cask beer. There were quite a few locals of varying age occupying stools by the bar with others sat at tables and chairs opposite or on settles at the rear.



Leeds United Football Club (LUFC) is prominent with clocks featuring famous players and managers, blue and yellow painted 'beams' and drawings of Marcelo Bielsa (in case you're reading from afar, he was the manager from 2018 to 2022 and extremely well-liked). The red floral-patterned carpet leads to the rear where there is a large yard with benches and a smoking shelter.

The Barley Mow

(Lower Town Street, 1 min walk from First 14, 16/16A and 86, 5 min walk from The Daisy)

About a dozen years ago when I first became active in CAMRA, regular reports for a considerable period were received at branch meetings from Stephen, who lived in the area but has now departed us, about plans for the pub's new roof. After all these years I'm pleased to say I was finally able to see the roof and it was looking – for lack of better descriptors – good.



It was the busiest pub of the evening with the exception of The Old Unicorn (Wetherspoon), which is almost in sight, perhaps due to it also being the cheapest with the same exception though no cask beer is available.

There are two large rooms, the one to the right of the entrance is less frequented, contains a pool table and has traditionally patterned carpet. The busier room to the left has seen much investment.

I had plenty of time to study the modern grey painted bar and shelves behind because collecting half a dozen empty glasses was twice a priority for the barperson over serving.

Tables have a modern wooden top and scaffold legs while the chairs are deliberately of various designs. There is a high, semi-circular booth seating area and a substantial part of the low ceiling has a trellis against it complete with fake ivy.

Further, a small area of the floor has fake grass with grey checked carpet covering most of the rest though I was amused that the tiny area between the two entrance doors of the gents' toilets retained the traditionally patterned carpet still present in the room to the right of the entrance.

Although a single room it has distinct areas with the area near the bar the most popular. Perhaps it was this combined with much conversation and loud background music that made it feel lively and I expect this to continue if the disco equipment stored against a wall is used at weekends.

The Old Unicorn

(Stocks Hill, Lower Town Street, 2 min walk from First 14, 16/16A, 49, 86 and 91, 5 min walk from The Barley Mow)

I thought there were 14 'Spoons in the Leeds branch area currently open (another is due to open in Wetherby) with this my last one to visit but checking the company's website revealed The Scribbling Room in White Rose Centre – that tells you how much I'm interested in shopping.

However, I can see how a pub in a shopping centre makes a visit tolerable for the reluctant/dragged along partner!

There are other advantages: My first and only visit to the maze that is Meadowhall Shopping Centre was solely for a beer in the Wetherspoon pub while waiting for a train having walked 25-miles of the Sheffield Country Way, which passes the nearby station.

Finding a 'Spoons with toilets on the same level as the bar is unusual but one with a car park is even rarer – unique perhaps?

There are about 15 spaces including a few for disabled patrons, otherwise the steps or long slope from the road must be negotiated. The two large, paved areas, one of which is partly covered, are pleasant though the only dogs permitted are assistance dogs as displayed on signs.

The entrance to the wide, short building is in the centre with the bar against the facing wall. Seven cask beers were available – Abbot, Doom Bar and Ruddles plus four guests from the national Real Ale Festival that was occurring at the time.

To the left of the bar is a modern extension with large glass windows and doors. The décor is typical with a mix of woodstrip flooring in busy areas and patterned carpet elsewhere plus many wooden tables and chairs throughout. Lower lighting levels created a more intimate atmosphere than many in the chain.

Framed pictures of bygone Leeds combined with posters and diagrams from the city's industrial heritage are displayed on some walls.

The Black Lion

(199 Broad Lane, 1 min walk from First 49, 12 min walk from The Old Unicorn)

High ceilings and many large windows are a feature of this pub but not cask beer. The large room upon entering has the bar against the facing wall with settles on two of the other sides. There are a couple drawings of black lions on the painted walls whilst the one with the fireplace (and electric fire) has clock dial design wallpaper.



Near the entrance, double doors to the right lead into another, but simpler furnished, large room containing a pool table and dart board. The bar extends into this room.

There are a number of benches in front of the building and by the entrance door are signs for Admiral and T&R Pub Co. I was unfamiliar with the latter but a quick search showed there are 16 pubs operated by the company, mainly in West Yorkshire, with The Black Lion ioining this year.

The two others in Leeds are The Fleece, Pudsey and The Oldfield Hotel, Wortley.

Bramley Villagers Sports and Social Club

(340 Broad Lane, 2 min walk from First 49, 3 min walk from The Black Lion)

Branch stalwart Ken, who until recently delivered magazines for both Leeds and Bradford branches for many years despite increasing mobility problems, was a member when it was Bramley Social Club so was disappointed when it closed especially having joined as a life member because it was expected to be financially advantageous long-term compared to annual membership.



Now, all are welcome – hence it is classed as a pub on WhatPub* – but membership is available that provides discounted drinks.

The venue is not open on Tuesdays, which was the day of my visit and cask beer does not appear available.

*WhatPub is the CAMRA website that provides details of all pubs and clubs throughout the country and is maintained at branch level by local CAMRA volunteers.

The Acorn

(416 Leeds & Bradford Road, 1 min walk from Transdev 60, 8 min walk from Bramley Villagers Sports and Social Club)



WhatPub has a filter to search for closed pubs (open pubs is the default). This is useful for historical records of long-term closed venues and seeing which places are temporarily not trading.

The Acorn fitted the latter category but clicking on the pub's website that was provided on WhatPub indicated it had reopened. And sure enough it had.

All WhatPub information is provided by CAMRA members and non-members so if you see somewhere that is shown as trading when it's not or vice versa, please share your information via the Submit Updates tab. This also applies to incorrect opening hours, numbers/names of cask beers etc. It's very simple to do and only takes a minute or two.

At the front are a dozen benches with umbrellas on hard-standing whilst inside the long, dark wooden bar is against the facing wall but has no handpulls.

Immediately to the left of the entrance are tables and chairs and to the right is an 'alcove' with a fireplace containing an electric fire and settles that have retro coloured, light brown cloth. To the far left, in what is as single room but with distinct areas, are a couple steps leading to more tables, a pool table and a couple of fruit machines. This area has signs on the walls for LUFC and Leeds Rhinos (the local rugby league team, in case you're reading from afar).

The Rock

(458 Leeds & Bradford Road, 1 min walk from Transdev 60, 3 min walk from The Acorn)



After a few places without cask beer, you'll be pleased to know it is stocked here and on my visit was served by whom I assume is the landlady. Leeds Pale is normally available because it is popular with regulars but occasionally a quest may appear in its place.

It is another sizeable venue with two separate rooms accessed from the entrance – the Lounge on the left and Bar on the right. The main length of the bar is in the former with its end serving the latter.

I opted for the Lounge, which is traditionally furnished with patterned carpet, a mixture of settles, chairs and stools and a large number of eclectic designed teapots in the window and on a high shelf above the bar.

There are many high quality black and white drawings of landmarks and scenery on the walls, some related to Leeds and others from around the country. Also, on the far wall is a memorial to those who died in both World Wars from the Bramley Conservative Club.

Said Ken: The club closed many years ago and was situated on Town Street near the park.

The Beacon

(Broad Lane, 2 min walk from First 91 and 8 min walk from First 16, 16 min walk from The Rock)

It is an estate-designed pub but is much cosier than most. I should mention that I was extremely impressed with the cleanliness throughout, it's definitely one of the cleanest pubs I've been to – and I've visited a lot!



Due to it being built on a hill you enter on the upper floor. The main door leads to the Lounge whilst the Bar can be accessed either from walking around the back of the former room or a small door to the right from outside.

The fixtures and fittings are to a high standard. The main seating area in the Lounge is to the left and has settles around all three walls except by the fireplace above which is a large TV for sports. It was silent on my visit with background music instead.

The walls have many small black and white photos plus

a quirky drawing of bees flying from a Boddingtons can: "The Bee-Can Bramley" (the brewery's logo was a cask of beer with bees on it).

The small bar serves both rooms with Theakston Best Bitter available, the pumclip for which adorns all three handpulls. I was served by whom I assume is the landlady. There is a large car park and a few tables on decking at the front plus a fire beacon basket above the swinging pub sign.

The Halfway House

(727 Leeds & Bradford Road, 2 min walk from First 16 & 91 and 4 min walk from First 72, 9 min walk from The Beacon)

Due to being a few paces west of Intake Lane and Swinnow Lane, I believe the pub is technically just in Stanningley. However, to balance the number of pubs in this article and a future one for that area it's included here.

The main room is ahead as you enter that has patterned carpet along with a mixture of chairs and settles. Around to the right are a couple of settees and an old fireplace with tiling that has a small library on the mantlepiece.

The L-shaped bar is to the left as you enter and serves the main room and a smaller, darker room to the left that houses a pool table.

Two cask beers were available on my visit – Roosters Easy Going Assassin and Timothy Taylor Boltmaker. At the time of my visit, which will be a good couple of months by the time you're reading this, both beers were £1.75 per half, which was extremely similarly priced to The Beacon and The Rock, plus pints were available on Thursdays for only £3.00.

Clubs

As I'm not a member I didn't visit Bramley Band Club, Bramley Working Mens Club or Hollies Sports and Social Club. None serve cask beer according to WhatPub but if you know differently please update WhatPub as explained in the middle of this article.

Ian Smith

(1965-2023)

Warren Yabsley writes with a heavy heart about the untimely passing of branch regular, Ian Smith



It is with much sadness that I must inform of lan's death. You may not have known Ian in person but you may have been familiar with him – knowingly or otherwise – because he volunteered at numerous CAMRA beer festivals and was the editor of this magazine (for many years until 2013 and 2016-17) under its previous name, New Full Measure.

It's because of his enthusiasm and support that I wrote my first article in 2011 about the Leeds University Real Ale Society's trip to Belgium and much to my surprise the photo of large barrels of lambic beer maturing in the cellar of Cantillon brewery appeared on the front cover. Encouraged by this I penned a piece for the next edition about pubs in Chapel Allerton when I visited the area. And more than 10 years later I'm still writing magazine articles about pubs in areas across the Leeds branch district that are outside the city centre.

Why I do I mention this? Because the long-term impact of actions, whether big or small, is often underestimated. Who knows what positive impact, both direct and indirect, will have resulted from lan's numerous blood donations or providing bone marrow in the hope it would be a suitable match for an otherwise dying child (sadly it didn't match)?

In addition to being generous with his support, Ian was generous in generating laughs.

He had a quirky sense of humour and I never knew where the next guffaw or groan would come from. For example, Mick Sam O'Totis – a rabbit hand puppet (think about the name!) – made occasional appearances at CAMRA socials and created both in equal measure.

lan's funeral reflected his personality with his son, Michael, providing a superlative eulogy that provided many heart-touching moments interspersed by numerous stories that had everyone laughing. I simply don't have words to describe just how fitting it was.

One of the lighter moments was when Michael regaled lan's observation about Saltaire street names: When John Street was extended it was named Upper John Street. However, the equivalent didn't happen for Fanny Street (again, think about it!).

Ever since I knew Ian he had been in poor health and I don't think he would take offence with me saying he wasn't slim so when he said he used to be a marathon runner I immediately thought it was a joke. But it wasn't.

He ran two marathons, including London, in 1999 but in the early 2000s suffered severe heart problems that forced early retirement and sadly plagued him for the rest of his life.

Ian was a lifetime Leeds Rhinos and Bradford Park Avenue fan and was programme editor for the latter before taking over the reins of New Full Measure.

Ian was very close to his sister Kath and brother-in-law John with the three often attending CAMRA events together or in Ian's words they had 'come out to play'. Needless to say, there was a substantial crowd of CAMRA and SPBW members at his funeral.

He will be very much missed by family and friends in various circles.

So, with many a tear in my eye, I propose a toast to lan that cherishes the friendship many of us had with him, and if you didn't know him raise a beer and think of a funny event or joke. Actually, if you knew him do this too as that's what he would have wanted.

And let's finish with another light-hearted moment from his eulogy: When considering debilitating illnesses associated with old age, he quipped he'd rather have Alzheimer's than Parkinson's because he'd rather forget that he had a beer rather than spill it!

The Scarbrough Hotel



Scarbrough Hotel Bishopsgate in Leeds is 200 years old this year. The pub was opened on July 17th 1823 under the name of the Kings Arms and has an interesting history which you can read about elsewhere in this magazine.

The current manager of this Mitchells & Butlers pub is Toby Flint who has been manager here for 20 years. His start date was Monday 6th January 2003. That's a very respectable length of service and he is as passionate about the pub today as when he started.

He had worked previously at Hoagys and had then been manager at Whitelocks Ale House for 1.5 years where he began his interest in cask ales. Whilst there he sought advice from Keith Broughton, respected landlord of the City of Mabgate pub, who at first laughed then told Toby what he needed to know about looking after real ale.

Having joined the Scarbrough as Manager he took control of the cellar and at first wouldn't let anyone else look after it for 2 years! The cask choice was Tetley Bitter, the pubs largest seller (and still is today), alongside national favourites. He started to build up the range of real ales as he was able to contact breweries directly to purchase their beers.

The pub back then was the first in that area of the city to focus on an expanding choice of ales. He recalls that in the pub's heyday 5000-6000 pints of cask ale were sold per week. Nowadays there are upwards of 10 pubs/bars within the vicinity selling good quality beer.

Leeds CAMRA noted its improving status and awarded it the 2003/2004 Pub of the Year which was repeated again the following year (as joint winner) and then again as outright winner for the 2005/2006 year. More recently Toby and his staff have accepted

the award for Pub of the Month in Aug 2018 and Oct 2019. There was even a SIBA judging event of 55 beers held there in 2006.

Over the last 20 years he has seen a number of changes in the pub scene, most notably being the smoking ban in 2007 which he says thankfully didn't drastically affect trade there. Increased digitalisation has become more time consuming with all the associated pub information to be entered on computer. Meal times have been extended to a full day with a more comprehensive menu to suit the public appetite

The successful management of the pub has been recognised by Mitchells & Butlers with Toby receiving Branch and also District Manager of the Year awards on several occasions.

Long may he continue running this well known city centre pub.



CAMRA News



High street pubs could be lost for good unless Government thinks again, warns CAMRA

Thousands of drinkers and pub-goers are calling on MPs to protect high street pubs from being lost to their communities forever through conversion to other uses. The Campaign for Real Ale (CAMRA) is leveraging its 150,000-strong membership to ensure that the planning protection won for pubs in 2017 won't be undone by the Government's latest levelling up proposals.

Members are writing to their MPs, letting them know that Government proposals for 'High Street Rental Auctions' cannot go ahead in their current format, and asking MPs to take action. CAMRA won landmark protection for pubs just five years ago, with the removal of permitted development rights that had let developers convert or demolish pubs without giving communities their say through the planning process.

High Street Rental Auction proposals are currently under consultation with the aim of rejuvenating highstreets by letting Councils auction leases for a range of vacant property types, but these proposals miss the mark by reintroducing permitted development rights that would see pubs converted, divided up into multiple units, or gutted of fittings without the need for planning permission.

The e-lobby campaign follows a letter sent to Levelling Up Minister Dehenna Davison MP by CAMRA National Chairman, Nik Antona, asking the Government to think again about removing pub protections with High Street Rental Auctions.

Commenting, Nik Antona said: "Last week the Government opened the latest round for bids to the Community Ownership Fund, while at the same time, consulting on taking planning protection away from the kinds of venues that so many communities are working to save.

"It's vital that the Department for Levelling Up, Housing and Communities, which is responsible for both the Community Ownership Fund and High Street Rental Auctions, takes a more joined-up approach to legislation surrounding the trade, and offers meaningful change that empowers communities to support, or even run, their locals.

"I urge everyone to contact their MP and ask them to stand up for high street pubs."

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CAMRA's Summer of Pub 2023



Toin us down the pub this summer

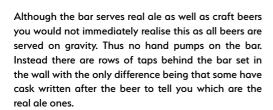
A CURRENT HISTORY OF BREWERIES IN

BEER MATS

TAPPED BREW CO

Situated on Boar Lane close to the train station the above brew pub first opened in December 2013. From the start it was very different to anything else we had at that time in the city centre as it incorporated brewing equipment next to the seating area in an American

style brew pub.



There is an amazing choice of up to 27 beers with usually around 7 being cask. If this is not enough they also serve very large and tasty pizzas.



There are several other Tapped bars including ones in Harrogate, Sheffield, and York, but the others have hand pulls on the bar, and look more like traditional British pubs. The beer mats however tend to be the same in all of them.

Twenty seven mats have been issued to date from 2013 onwards, and the pictures shown are the front and reverse of cat. 8 from 2016.

LEGITIMATE INDUSTRIES

Based on Weaver Street in Kirkstall off the A65, and not far from the viaduct is an unassuming building hiding an unusual brewery.

Starting in 2016, and supplying to Reds restaurants Legitimate Industries have grown to a small batch

supplier of up to 50 hectolitres per week supplying to various bars in Leeds and beyond.

The company also provide corporate events on site, and the brewing equipment is next to an artificially turfed area complete with saloon bar, and various themed games and rides. As part of Leeds CAMRA we have officially visited the site on two thoroughly enjoyable occasions.

The brewery also export some of their products to mainland Europe. Quite what Customs make of products with such names as "Concealed Weapon," "Drug Mule," "Identity Theft," "Loan Shark," and "Timeshare Scam" is anybody's quess.



The brewery have produced 8 beer mats over the years, and the fronts of Cats. 1 & 2 from 2016 are shown here. Cat. 1 is for "Identity Theft," and cat. 2 for "Tax Evasion."

TRUTH HURTS BREW CO.

The previous magazine had an interview with one of the owners and the brewer of this Morley based brewery.

A CURRENT HISTORY OF BREWERIES IN BEER MATS

The 4 barrel plant commenced brewing under the original name of Blue Square Brewery in 2016 at City Mills, South Parade. The brewing arm is now called Truth Hurts Brewing, but they operate from the same place with the addition of a brewery tap

currently called "Beer Thirty."

Truth Hurts have recently produced their first beer mat, and the front of this is shown here together with the mat from 2016 produced under the original name.



Keith Sunderland





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HARROGATE, STARB

A day out over the first May Bank Holiday weekend. Visiting several Micropubs, Brewery Bars and Independent bars in Harrogate before heading up to Starbeck to Harrogate Brewing Co and The Office Micropub, and finishing at Hornbeam Park for Roosters Brewing Co Tap Room. Finishing off around Horsforth and Kirkstall.

HARROGATE TAP

First call of the day is to the "Harrogate Tap", located on Platform 1 at Harrogate Train Station. Using part of the original 1862 train station (rumoured to be the first building in Harrogate to be built using bricks). This opened in late 2013.



Superbly renovated and looks amazing when walking inside. Lovely wooden features throughout with high ceilings.

A great selection of beers on here starting with 11 cask ales, 2 hand pull ciders and a large range of keg beers. I went with a sour beer from Ampersand Brew Co which I visited last year near Norwich. The beer was a "Blueberry Cheesecake Dessert Sour", a really tart and refreshing beer.

HUSK

Next onto a bar and bottle shop (which used to be just a bottle shop located at the bottom end of town). This opened in October 2022.

A great keg beer selection alongside two cask beers and fridges full of local, national and international beers to choose from to drink in or takeaway.

I started with "Schofferhofer Grapefruit", a delicious Radler ive not seen for a



while, and followed by a can from Vault City Brewery "Fruit Salad Session Sour".

THE DISAPPEARING CHIN

A short walk to the next pub, a Micropub situated next to the bus station and accessible from both streets. A small bar with a botanical feel to it when you walk inside with some great items placed around the bar.



A great selection of beers available here. 3 cask ales alongside a choice of 8 keg beers. All 3 of Turning Point Brewerys Custard Sessions were on the bar (2 on keg and 1 on cask), brewed locally in Knaresborough. I went for "Pink Matter Custard", a tasty raspberry dessert pale with lots of flavour.

ECK AND KIRKSTALL

COLD BATH BREWING CO

A walk to the bottom of town next to visit "Cold Bath Brewing Co". A large bar which incorporates the brewing equipment on a top level which you can see when entering the pub. The bar itself is a conversion from a commercial property.



Lots of choice here beer wise, 3 cask ales all brewed by Cold Bath, alongside 10 keg lines, mostly brewed in house again. I went with "Small Bath Pale Ale", a delicious easy drinking pale ale at 4.4% ABV.

STARLING

A short uphill walk now heading back into town to get to "Starling", a pub which ive visited previously but in November 2022 it extended into the premises next door to make it larger and more spacious. It looks great inside.



Another bar with lots of choice again, 6 cask beers and 10 keg beers on the bar here to choose from, and great to see lots of local and Yorkshire breweries featured. I went with "Mistmode", a Lime and Passionfruit Sour from Pollys Brewery in Wales.

LITTLE ALE HOUSE

Next onto the "Little Ale House", which has been open since 2016. A great small micropub and was Harrogate's first. Superbly decorated inside with some great features, log fires aswell as being able to see where the beers are dispensed from. Outside seating also to the front and the back.



A great choice of beers with there being 5 cask beers and 5 keg beers with some really good choices. I went with a sour beer from Vault City "Cranberry Double Currant Vanilla", the name says it all, really tart and refreshing.

This was the last call in Harrogate, so I headed back to the train station to get a train up to Starbeck (about a 6 minute journey on the train).

HARROGATE BREWING CO

A 15 minute walk from the train station to "Harrogate Brewing Co", which is located in an industrial estate near Morrisons Supermarket. I first visited here a few years back during COVID Restrictions which meant

HARROGATE, STARB

it was takeout only. The brewery changed hands in 2020 and since then has seen a big increase in brewery capacity



A selection of 8 Keg Beers (all from the brewery onsite), alongside 4 cask beers, 2 of which were from Harrogate Brewing Co, and 2 guests from VOG Brewery based in Barry, Wales. I started with "Wavey Marms", a fruity and hoppy session IPA. Following this I went with one of the VOG Guest Beers, "This Time Next Year Rodney", the first brew in their new brewery in January 2023, a East Coast IPA.

THE OFFICE ALE HOUSE

A walk back towards the train station, and onto "The Office Ale House". a new Micropub which has only been open a few weeks, and is less than a minutes walk away from the train station.

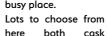


A choice of 4 cask ales on the bar here (alongside a fridge full of lots of local bottled beers and other options). Great to see all local breweries aswell. I went with "Astral Voyage" from Knaresborough based Turning Point Brewery. A hoppy tropical beer.

Back on the train again, this time up to Hornbeam Park so only a 10 minute journey back through Harrogate.

ROOSTERS BREWERY TAP

A 10 minute walk from Hornbeam Park train station to the end of an industrial estate where "Roosters Brewery Tap" is located. A huge bar inside with the brewery located next to it (through a large window). A very busy place.





and keg. 8 cask and 8 keg, some of the beers being available on both. I started with "Twenty Four Seven", a 4.7% hoppy session IPA, followed by "Sidecar", a fresh tasting Brandy Barrel Aged Sour at 7%.

GRANVILLE'S BEER & GIN HOUSE

After getting the train from Hornbeam Park to Horsforth, a short walk brought me to "Granville's Beer & Gin House". A former shop unit which has been converted into a vibrant and popular bar.



A great selection of 10 keg beers (Numbers 1-10), and 5 cask beers (Numbers 11-15). the majority being from local breweries. I went with "Rocket Lolly IPA"

ECK AND KIRKSTALL

from Leeds based Northern Monk Brewery. A tasty Strawberry, Orange and Pineapple IPA.

MALT BREWHOUSE



A walk down the road brought me to "Malt Brewhouse", a modern style pub which also serves food. Couldnt get near for a photo of the bar but around 4/5 cask ales on here all being local including Kirkstall, Ossett. I went with "Blonde" from Oaks Brewing Co.

HORSFORTH BREWERY TAP

steady walk downhill and onto "Horsforth Brewery Tap", a bar which I visited earlier this year. Down a set of from the steps main street into the bar.

As last time, a great selection of beers available. 9 keg beers and 5 cask beers to



choose from. I went with "El Calavera", mainly based on the description of it being a Mexican Lager, a really interesting tasty lager.

THE CARDIGAN ARMS

Headed down to Kirkstall next and my first call was to "The Cardigan Arms". Built in 1896 this spectacular pub was built in an elaborate Italianate style it is named after the Earl of Cardigan who was a major landowner around the Burley and Headingley area. Kirkstall Brewery who



now run the pub have brought it back to life.

A wide choice of 9 keg beers and 7 cask beers, a number of them being from Kirkstall Brewery alongside guests. I went with "Bitter", from Kirkstoll Brewery. A very simple but tasty traditional English Bitter.

DAVE'S PIES & ALE

A few doors down to "Dave's Pies & Ale" next. This opened in November 2021 but the bar has a very traditional feel to it. It serves a selection of hot pies (served with Mushy Peas if you want with Brown Sauce and Mint Sauce to accompany).



3 handpulls here serving beers from Yorkshire. I went with "Mary Jane" from Ilkley Brewery, a easy drinking 3.5% Session Pale. A favourite of mine ive had many times before.

HARROGATE, STARBECK AND KIRKSTALL

KIRKSTALL BREWERY TAP

Last call of the night was to "Kirkstall Brewery Tap", located next to Emmerdale Studios on the road heading into Leeds. A large one roomed bar done out in a traditional style and covered in brewery memorabilia throughout.



On entering the building and turning right into the bar, you can see the brewery on the left hand side.

A great choice of beers on the bar here (or in cans if you want to takeaway), and includes pretty much

all of the Kirkstall Brewery range. 7 Cask ales and 12 Keg beers to choose from. I went with "Virtuous Grapefruit", Virtuous is a delicious beer from Kirkstall Brewery but Grapefruit added to it is so tasty.

The pizzas at Kirkstall Brewery are also worth going for. All freshly made and served piping hot. The 4 cheese pizza tonight was delicious.

https://micropubadventures.co.uk/

APPOINTMENT WITH B.E.E.R!

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Whilst holidaying in Cornwall I ended up in the fishing village of Mevagissey, a small community of about 2,000 which is the second largest fishing port in Cornwall. The narrow cobbled streets and alleys are filled with gift shops, craft workshops, galleries, fish restaurants, cafes and B&B's. The village sits in a small valley and faces east into Mevagissey Bay overlooking two harbours, swarming with fishing boats and yachts.

The first record of the village is in 1313 and the name is derived from two saints, St Meva and St Issey, hence Mevagissey. Apart from fishing there is a tradition of boat building dating back to the mid 18th century. In summer the village is linked to Fowey by ferry. Apart from all this there are pubs!



Entering the village down River Street, adjoining the corner of Fore Street, is the SHIP INN, a very ancient, substantial, stone built pub. It is very much ship-like, with a feel of below decks. Extremely low beams and varnished panelled walls, massive wood clad pillars holding up the ceiling and a solid wood bar. It is only a single room but it has plenty of nooks and crannies. To set it all off there is a large ship's wheel by the entrance. Maritime pictures and photographs cover the walls. Legend has it that it was a centre for smugglers and wreckers. A good range of St Austell beers on offer: Hicks, Proper Job, Tribute and Cornish Best.

Down to the end of Jetty Street and the harbour opens into a wonderful display of masts. Overlooking the boats sits the Harbour Tavern, a pub since 1974 but now, unfortunately, closed down. (Considering this is the best situated pub, let's hope this is rectified soon.)

BY THE SEA ALL WORRIES WASH AWAY*

Turning left from Jetty Street along The Quay brings you to the SHARKS FIN, a modern bar/restaurant with the same maritime views as previously mentioned. A small area by the bar for the drinkers and a number of bar stools, but mainly food led. It is stone walled with wooden plank flooring and has a white and turquoise colour scheme. Two St Austell beers to try: Tribute and Proper Job.



I had a leisurely wander around the East and West Quay, watching the boat repairers at work and fisherfolk sorting nets, and had a look at the outer harbour and popped into the aquarium, located in the old lifeboat house, where there is a display of locally caught fish. (Free entry!) but passed on the Folk Museum.



To the right of the Sharks Fin is a narrow street which winds down to St George's Square, where next to the war memorial sits the CELLAR BAR. This is a tiny one room, L-shape bar, on two levels, serving just Sharps Doom Bar. Modern inside with bench seats, chunky wood tables and iron and leather padded seats. Floors

are tiled by the bar and carpeted elsewhere. Walls are blue and white painted. Outside there is a small, floral courtyard.



Virtually opposite on Cliff Street is the 15th century, ivy clad FOUNTAIN. It is a two room establishment, both with very low beamed ceilings. Comfortably padded wooden benches surround the lounge and it is further furnished with padded stools and very old wood tables. Walls and woodwork are black and white themed and the floors are slate flagged. A fire was blazing away in the brick fireplace. The walls are covered with historic photographs. In the Smugglers Bar a glass plate covers a pit which was used as a store for contraband goods. The pub also has three letting rooms. Another St Austell house with three beers; Tribute, Cornish Best and HSD.

Although quite bustling, with both locals and visitors, it felt quite a relaxed sort of village. Plenty of room to stroll around without being jostled. Perhaps the absence of a beach in the village itself, (the nearest being at least half a mile away to the north or south,) accounts for the seeming limited number of children. A very pleasant and serene location to enjoy a pint or three.

R.I.P.

^{*} Title is taken from an inscription on a beam in the Ship Inn.



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