

BEER LEEDS

SUPPORTING REAL ALE AND CIDER IN LEEDS

ISSUE 8



THE MAGAZINE OF LEEDS BRANCH OF CAMRA



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BEER LEEDS

AUTUMN 2023

ISSUE 8

Our Autumn issue of Beer Leeds has news of our new branch Chair and outlined thoughts of rejuvenating Leeds CAMRA. Elsewhere in the magazine you can find some planned socials and meeting dates, as always check our social media for updates nearer the time. We have been handing over our branch pub and cider pub of the year awards, both well deserved winners and pleased recipients. There is also recognition for the Yorkshire Pub, Club and Cider Pub of the Year, well done to those establishments. If you've not been to Berlin then have a read of what our new Chair had to say about the city.

Our regular contributors Keith and Warren have supplied great articles about Beer Mats and Leeds area pub visits, always a good read Scott who writes pub and travel blogs under Micropub Adventures had a day out visiting some Leeds breweries as well as some well known pubs within walking distance.

On the front cover are photos of 2 exciting new openings, hope you enjoy reading this magazine.

Nigel Halton
Magazine Editor

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BEER LEEDS

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BEER

Our colourful quarterly magazine is full of interesting features from the biggest voices in the trade



Available in print and online

Introducing our new Leeds CAMRA Chair

Welcome to Beer Leeds and I hope you enjoy the magazine so ably put together by the busy editorial team who beaver away for literally minutes at a time.

In July this year I was formally co-opted to the Leeds CAMRA branch committee in the role of branch Chair, after I volunteered in June of this year. As it has been asked elsewhere, I was not 'brought in', but just like those of you who have volunteered in the past I volunteered for this role. I live in South Bradford in Great Horton and with Bradford branch I volunteer as their branch cider co-ordinator and I am currently organising a small festival in Wibsey next year as part of Bradford branch's 50th anniversary celebrations. I also volunteer as the Yorkshire Regional Cider Co-ordinator. I'm originally from Gloucestershire, though via a circuitous route of military life, and business life have ended up in West Yorkshire.

Like many volunteers in Yorkshire I was deeply saddened by the news that Leeds had been unable to form a new committee in January 2023. I hope that by taking this role on we may once again become a voice for local beer consumers in Leeds and a voice for all public houses. Our branch at just under 1600 members is the largest in Yorkshire and I hope that we have some heroes amongst you who wish to share ideas and to join us in running the branch to become a voice for all pubgoers in Leeds. I appreciate that so many of you have active working and social lives already and family is of course nearly every one's number one priority. Notwithstanding this, if some of you could spare a couple of hours every month to help this branch be great again it would be awesome. Nearly all roles are available and I am open to job sharing between members as well.

If some people wish to organise small local CAMRA events in their area, that's another way we can keep in contact with local pubs. Going forward I plan on ditching much formality, though abiding by CAMRA's model branch constitution. Everything in the branch is open to discussion and the Committee and I are setting up some meetings and social events where we hope

some of you will come and share your thoughts and ideas.

We are planning an AGM early in 2024 although if you wish to join us before then then let myself or the Branch contact know via the website and we can co-opt you to the committee at our earliest opportunity. Ideally you'll have had some experience of CAMRA volunteering already, but we can and will accept any volunteer who wishes to contribute.

Moving forward branch recruitment is a big priority for me and increasing the inclusivity for all members who join. No matter what you think of CAMRA, all members are part of a family, and though we know families squabble from time to time, in times of trouble they unite as one. Don't let me down Leeds, we need each and everyone of you, you all have talent.

Christine Jane



Leeds CAMRA Branch

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PUB & BREWERY NEWS

PUB NEWS

The **Three Swords** in Horsforth opened its doors on 18th August and has proved popular with the local people, families welcomed and their Indian street food busy all day. The bar has Kirkstall beers as well as a regular guest ale from Horsforth brewery, A great addition to the town.

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



The Foundation, Adel (2nd Meanwood Brewery taproom) is in its final stages of preparation, opening date in Sept but not confirmed as we went to press. There will be 2 cask ales and 6 keg lines along with food TBC.



What was the Town Street in Horsforth is now under new ownership and called **The Tavern**. 4 cask ales on the bar which include a regular from Horsforth brewery.

Melodie 71 on Kirkstall Rd has recently opened, a European style cafe bar with keg lines but no live beer.

The **Princess**, Rawdon closed in August with the family posting on social media that after 5 years they were leaving with a heavy heart. Here's hoping somebody will take the pub on.

Wetherspoons has cancelled plans to open an outlet in Wetherby. It is now selling the building (San t' Angelo) due to sensitive "commercial reasons" and the changing landscape of the hospitality industry.

The Cross Pipes in Otley has been saved from redevelopment after a consortium of local business owners purchased the pub. They plan to refurbish it, add letting rooms and sell local ales. No work has begun yet, keep a look out on social media.

Foleys Tap House in Leeds and **Black Sheep Tap & Kitchen** in Chapel Allerton were closed abruptly in July by the Black Sheep Brewery plc. This was shortly after the company was acquired by London investment firm Breal Capital.

BREWERY NEWS

WILDE CHILD

Wilde Child has recently won awards in the World Beer Awards competition for Country's best for Brownie Hunter 4.9% Chocolate Fudge Brownie Stout in the Flavoured Stout category And... Country's best for Humble Beginnings 4% Citra and Cascade Pale in the Golden Ales category. (This one meant a lot to Kier as it's a scaled up version of the first 'all grain' beer he produced back in 2011 as a humble homebrewer).

PIGLOVE

Piglove relaunched its popup beer garden open from Wednesday to Sunday and with a food truck open on those days. The venue by the River has an indoor area with music and heating for the winter months. They have partnered with Ridgeside Brewery to bring an extra refreshing Pale, brewed with Rakau and El Dorado hops, infused together with Yerba Mate; a traditional South American caffeine-rich infused herbal drink. This will be called Kaan, a 4.4% DH Pale.



RIDGESIDE

Ridgeside have 2 new beers for release in can, cask and keg. "New Cult" is a dry hopped brown stout and "Green Hop Saison" brewed last year with green hops and left to condition.

Both of these will be available at the their Brewery Tap open every Saturday. This is on the "North Leeds Beer Mile" This mile includes the taprooms of breweries BINI, Tartarus, Springwell and Ridgeside.

TARTARUS AND QUIRKY ALES

Two breweries that celebrated birthdays over the August Bank Holiday were **Tartarus**, 3rd anniversary, and **Quirky Ales**, 7th anniversary. Tartarus produced a birthday beer called Ladon which is their 100th gyle. Quirky produced a "Strawberry Blonde" pale ale for their birthday.

BOSUN'S

Bosun's Brew Co will have several beers on at the York CAMRA beer festival and hoping to win an award. Their Black Beard Mocha Stout was a winner at last year's festival. They have been busy brewing and are stocking almost all of the full range.

DMC BREWERY

DMC Brewery are opening a taproom in Leeds later this year. This is an alcoholic ginger beer producing company. <https://dmcbrewery.com/>

New beers released :

CHEVIN BREW CO

"Thirst for knowledge" a 6.3% milk shake IPA, and "Social Chameleon" a 6% USA brown ale

HORSFORTH

"Aprikoza" a 5.8% apricot hefeweizen, and on their pilot kit "Cygnets" a 4.1% stout exclusively for White Swan in Yeadon.

NORTH BREW CO

"Yuzu Pale Ale" a collab to celebrate MK1 menswear.

WETHERBY BREW CO

"Mystic" a 4.3% pale using a newly developed aroma hop.

NORTHERN MONK

"Knucklepuck" a 7% IPA for their 10th anniversary range.

MEANWOOD

"Jive Talker" a 3.4% lemon sherbet grisetete. "Reynard Fox" a 4.7% pale.



LEEDS CAMRA PUB OF THE YEAR

OLD COCK, OTLEY

We recently awarded the Old Cock in Otley with the Branch Pub of the Year award. This is the fourth time they have won this in the 13 years since the pub opened. The team along with owners Lee and Linda do a great job keeping 9 cask ales on the bar in top condition.

On receipt of the plaque Lee paid tribute to his late father who was a tremendous help in the building work from the original cafe to the pub it is today.



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LEEDS CAMRA CIDER PUB OF THE YEAR

EAT YOUR GREENS, CITY CENTRE

Our Branch Cider Pub of the Year is Eat Your Greens in the city centre, a continental bar and restaurant with a selection of ciders.

It was also awarded a plaque for the "Highly Commended" Yorkshire Cider Pub of the Year, which Kevin our Yorkshire RD handed over to Tais.

When determining whether a pub should win an award such as the branch or regional Cider Pub of the Year CAMRA uses a set of predefined criteria and usually very experienced judges to ensure every venue has an equal chance of winning. The judges go around all candidate venues at least once and try to visit when the venue is moderately busy. It's a bit like a 'mystery shopper' sort of test at first where the judges are scoring against no less than eight categories:-

- 1) Quality and Condition of Real Cider/Perry
- 2) Promotion/Knowledge of Real Cider/Perry
- 3) Cleanliness and Staff Hygiene
- 4) Service, Welcome and Offering
- 5) Style, Decor and Furnishings
- 6) Community Focus and Atmosphere
- 7) Sympathy with CAMRA Aims
- 8) Overall Impression and Value



As you can imagine with such a wide range of subjects only the best of the best get through. Leeds CAMRA are really happy that Eat Your Greens got awarded Highly Commended at the regional level. Given that Eat Your Greens is very far from your typical 'CAMRA pub' makes this award even more special, how many other places which bill itself as grocers by day and restaurant by night have been recognised by CAMRA?

It's a pretty safe bet to say that it is not that many. This is particularly heartening for cider fans as it shows the forward thinking within the Campaign which is championing real cider irrespective of dispense methods - and long may that continue!



A CURRENT HISTORY OF BREWERIES IN BEER MATS

MORLEY BREWERY



Cooper Hill Brewery is part of the Barmaster Group which is a wholesaler of wines beers and spirits in and around the Leeds area. Both the group and the brewery operate out of Unit 4 Highcliffe Mills, Bruntcliffe Lane, Morley LS27 9LR.

Named after the two directors Andrew Cooper and David Hill it previously has operated under the names of Morley Brewery, and before that Cockersdale Brewery.

The brewery produce a blonde cask beer on behalf of the group, but there is nowhere specific that you could find the beer at any given time. The group wholesale a range of beers from different brewers as well, and can be contacted on 0800 783 2989 or by email at sales@barmaster.co



During their 3 year period as Morley Brewery (2015 – 2018) they produced two mats advertising Golden Lager and Morley Smooth.

The fronts of both mats are shown here.

BINI BREW CO

The brewery was founded in 2020 by a father and son, Nick and James Rudge plus James's friend Richard in the Rudge family residence in Ilkley. By June 2021 the home brewing had turned into a business with an upgrade to a 500 litre kit, and a move to business premises still in Ilkley.

A year later the sad demise of Nomadic Brewery in Leeds opened a further expansion opportunity, and they moved into the old brewery at 11 Sheepscar House, 15 Sheepscar Street, Leeds LS7 1AD in March this year. This enabled them to greatly increase their brewing capacity with two 500 l tanks, two 1,000 l tanks and a couple of 350l ones as well. They also have their own canning operation on site.



They specialise in modern craft beers such as hoppy pales, juicy IPA's, lagers and sours which are available in cans on the premises, and from Fuggle & Golding shop and taphouse in Ilkley, and Ake & Humphris wine and beer merchants in Harrogate. The craft beers are also beginning to appear in various bars in Leeds such as Wapentake, and Northern Guitars. So look out for names like "Chairman Miaow," "A Sheep Car Named Desire," " & "The Oat That Rocked" when you are out and about.

If there is a bar out there reading this that is looking for a different craft beer to put on they can contact Ian McIntosh on 07928 520517.

They also have a tap room open on Fridays from 4pm to 10pm, and Saturdays from noon to 10pm so feel free to check them out for yourselves. Tartarus Brewery Tap is close by, and also open on Fridays and Saturdays (5pm to 10 pm and 2pm to 10pm respectively) so you could make a night of it.



Bini have just issued their second mat and the front of their 1st mat from 2021 together with the reverse of their latest are shown here.

TIMOTHY TAYLOR'S CHAMPION CLUB

Timothy Taylors are of course based in Keighley, and therefore outside the Leeds CAMRA area.

However courtesy of their Champion Club members can enjoy free point of sale advertising materials including beer mats. (Members are those pubs that regularly stock Taylor's beers, and keep them in good condition. Training is available as is the provision of necessary equipment if required).

Originally the mats were square, and the early pubs were mostly from their own estate. Around 2017 the idea to set up a Champion Club for loyal stockists with support as mentioned above was born, and the beer mats changed to an oval shape in keeping with their pump clips.

There are now many such members across the UK, and even one or two abroad, and some are located in our branch area. These members are able to have a bespoke mat with a design on the rear of the mat of their choosing. Some pubs elect to have colour photos (usually complete with flower baskets), and others a replication of their inn sign or similar.



Not all pubs decide to have a mat for various reasons, and some don't actually know they can have one (although I have managed to successfully alert a few to this free perk!)

I believe we have at least sixteen such pubs in our area of which half have received a bespoke mat (Brownlee Arms, Fleece (Pudsey), Gaping Goose, Head of Steam (Mill Hill), Town Hall Tavern, Town Street (Horsforth), Whitelocks, & Whittakers (Otley)).

The scan shows a montage of the above mats.

This is the final edition in the series of articles over the past 5 years highlighting current breweries that have issued mats following on from those from historic breweries, and hopefully they have been of interest.

Keith Sunderland



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YORKSHIRE PUB OF THE YEAR

BEER ENGINE IN SKIPTON

Micropub located in a tiny street between the town centre and the canal. Six hand pumps dispense ever-changing beers: there is always one blonde/pale ale and one dark beer, plus a 'character' beer. Extended in 2022, bar now includes craft keg fonts.

There's a selection of bottled beers, cans and wines. The beers are stored in refrigerated cabinets behind the bar.

Keighley and Craven Pub of the Year 2023



YORKSHIRE CLUB OF THE YEAR

WORTLEY MEN'S CLUB

Originally the estate library this club is situated in the heart of the pretty village of Wortley, surrounded by open countryside.

The opulent interior has ornate ceilings, a small bar area, plush lounge and large games room. Guest ales are sourced from local breweries and a guest draught cider is always available.

Barnsley Branch Club of the Year for the last consecutive 10 years.



Elland's 1872 Porter crowned the Champion Beer of Britain

Elland Brewery's 1872 Porter (6.5% ABV) has struck gold and has been crowned the best in Britain after winning the Campaign for Real Ale's (CAMRA) prestigious Champion Beer of Britain competition.

The 1872 Porter was crowned the official winner at this year's Great British Beer Festival (GBBF), following a rigorous and hard-fought competition. The beer has been awarded Champion Winter Beer of Britain four times previously, the most recent being this year.

Champion Beer of Britain co-ordinator Christine Cryne said it was a deserving champion, despite incredibly strong competition. She described the beer as a ruby black porter, with chocolate and caramelised fruit flavours with a hint of black toffee on the nose. The judges enjoyed its smooth mouthfeel with a finish that is roasty and dry. A satisfying and remarkably easy drinking porter.

The award – one of the most coveted real ale competitions in the world – puts the winner firmly in both the national and international spotlight. It was exclusively revealed at today's GBBF trade session today (1 August).

Festival visitors will be able to enjoy sampling this year's newly crowned champion, along with the well-deserved silver and bronze winners' beer, which will be on sale at the festival, marked by rosettes and special pump clips.

Runners up were Silver prize winner Abbot (5%) from Greene King Brewery, described as a classic premium bitter with typical fruit hops and malty throughout; and Bronze winner Darwin's Origin (4.3%) from Salopian Brewery, which impressed judges with citrus, earthy hops and a flavour that starts fruity and fades into a pleasant bittersweet finish.



Brewer Rob Thomas said: "It is absolutely unbelievable to win this accolade, we really didn't expect it. For a team of three people to win the supreme award is fantastic. There is a real passion for more traditional styles – and for a very good reason, they taste fantastic!

"The beer is steeped in history with the recipe dating back more than 150 years. We thrive on these sorts of styles and is testament to what people enjoy drinking: steeped in history, tradition while embracing innovation.

He added: "Since lockdown, we have faced many challenges and difficult times and this is testament to our small team and our unwavering loyalty to succeed. We passionately believe in our products and people do get excited to try everything we make, we are incredibly proud to take home the crown."

Laura Emson, CAMRA's National Director responsible for the competition, says: "Congratulations to Elland Brewery for winning this year's Champion Beer of Britain Award. As ever, it was a highly competitive final, with the judges having a difficult decision to make. Congratulations to all the finalists – it really shows the wide range and amazing cask beers which are available for all to enjoy.

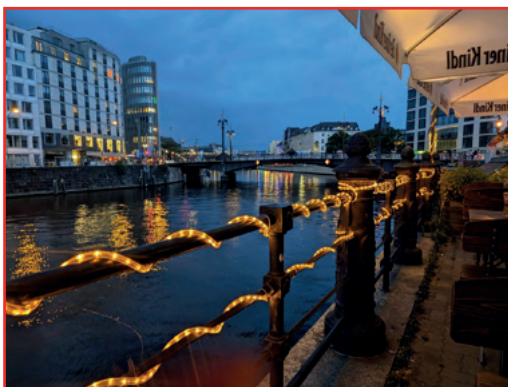
"Huge thanks to all the competitors for taking part and to the judges who had a tough decision to make! It is a real honour to be part of this competition and to see how much hard work, professionalism and dedication goes into producing the best of the best."

Judging takes place over almost a year from individual nominations at the outset, to local and regional competitions taking place, ahead of a day of rigorous and intensive judging at GBBF.

BERLIN: THE CITY OF PARTIES, COFFEE AND CAKE

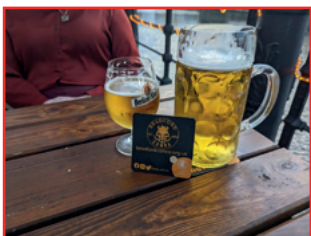


In July of 2023 my trusty partner, and all round font of knowledge, Phyl, and I visited this beautiful and thankfully completely reunited city. Please take notes there will be a short test if I find you've read this article later.



The Banks of the River Spree

We found wonderful sights and grim reminders of the past along with an even worse set of planning laws than in this country. The transport system though was marvellous and so fairly priced. It was possible to get within 2 minutes of virtually anywhere within the city on a combination of different transport systems. Not once, during our stay were we get challenged to



Berliner Kindl

produce tickets and accessibility was guaranteed on all forms of transport. If people were sitting in a disabled spot, as soon as my chair appeared they moved and smiled as they did so. A very different attitude to using accessible spaces in the UK on public transport where blank stares from pram

and pushchair pushers and sometimes the odd cyclist, often greet you when attempting to use the space for its designated purpose. Sadly the UK did not take accessibility friendliness as a Brexit dividend. It remains a fact that despite the UK government telling us they have given us lower rates of duty on alcohol, most have risen and are far and away much higher than found most found within the EU.



Variety of craft beers available



Hops and Barley IPA

and whilst I am sure anti-social behaviour does happen, we witnessed nothing. Amazingly having a grown up attitude to the consumption of alcohol seemed pretty standard throughout our trip and incidents often witnessed in this country did not seem to occur there.

The local Berlin brewery is owned by Radeberger Gruppe and they make Berliner Pilsner. It was originally founded in 1902. During the time of the GDR, this was the drink of choice for most people in East Berlin, after reunification, the Berlin Beer rebranded and continues to be stable for Berlin beers. This really can be found at most bars in Berlin. The brewery is now, no longer a local company and controlled from the deep south of Germany in Frankfurt. Quite often on the streets, trains and other public areas too. Nobody seemed to worry and whilst

BERLIN: THE CITY OF PARTIES, COFFEE AND CAKE



That Henney gets everywhere along with another craft IPA from Hops and Barley



Berliners at SammyS original recipes



No13 an excellent Session IPA @ just 4.8% abv

excellent product in Berlin. Absolutely the best tonic for

We found an amazing number of bars to visit and enjoy, different styles, flavours and one bar where English real cider was available and another where their own cider was made traditionally and with skill. I want to focus a little on this brewery, Hops and Barley based in the former East Berlin. It is housed in what was a former butcher's shop and is technically a micro pub to use our understanding. Several beers are produced and very flavoursome they are too, being fruity rather than hoppy on the palate and styled as IPAs. The cider was in a medium-dry range 5-6% abv quite naturally and is also made with locally donated apples.

In addition to bars we found that another delight of Berlin was doughnuts and cakes, with marvellous coffees. Indeed some doughnuts are known as Berliners and typically a thick plum jam is used rather than the thin raspberry flavoured goo some of the favoured supermarkets over here refer to laughingly as jam, and we found some delightful examples of

mid morning or mid afternoon when ones will to carry on begins to flag.

Small micro brewers seem to abound in East Berlin however and I believe that as a campaign we should become more knowledgeable and understanding of some of these unique beers and styles. I don't believe Germany is currently represented within the ECU as there is no appropriate organisation, and there is very little written about the beers found in this marvellous city. It is obvious though that many large industrial brewers are gaining a foothold and for many young Germans they are embracing these new names and products, I can only hope that their own beer making culture continues with the majority of market share and that their unique styles remain dominant. For now, whether a bier or beer lover and indeed a cider lover this city seems to offer something for everyone including Guinness and several allegedly authentic Irish pubs. The only thing Irish about the one we tried was that the currency used in both cities was the Euro so technically you could spend Irish Euros quite happily in Berlin.



Coffee and cakes



The craft brewery and place for trendy people



LEEDS DAY OUT

A local day out today heading over to Leeds, starting off with Wilde Child Brewery and one of their tap room open days at the Brewery, before a couple of great well known pubs on Water Lane – “Cross Keys” and “The Midnight Bell”, before finishing at Northern Monk Brewery with a tour around the brewery and some great food.

WILDE CHILD BREWERY

A short 15 minute walk from Leeds Railway Station brings me to “Wilde Child Brewery” which is situated in a small industrial unit next to the railway at Armley. They host several taproom open days throughout the year.



The brewery first started in a garage back in 2016 and moved to its current home in 2018. They have always had an ethos to create “big” and “bold” beers, which reflects in today's choices. Lots of inside and outside seating here (a good job with the quick downpours). Cluck N Dough providing the food.

A great selection of 8 keg beers alongside 2 cask beers (one light and one dark), plus a huge selection of canned beers in the fridge next to the bar. Lots of different styles and flavoured beers.

Started off with “Slippery Customer”, a Raspberry and Lemon Sour, moved onto a can of “Bittersweet Symphony”, a Cherry Sour and finished with “Hot

Fuzz”, a Raspberry Cream Doughnut Pale. Some great flavours and combinations with these beers.

THE CROSS KEYS

Another 15 minute walk, this time back towards Leeds and heading to Water Lane. “The Cross Keys” is a popular pub in Leeds, well known for its great beer selection including international bottles, and often hosting festivals.



A choice of 4 cask beers alongside a large keg beer selection and an even bigger choice of foreign bottled beers to choose from. I went with “Redcurrant Sour” from local Kirkstall Brewery. A really fruity and tart beer.

The pub was refurbished in early 2020 and hosts a massive outside beer garden at the rear of the pub, great for sunny weather (or sitting under heaters when a bit cooler).

MIDNIGHT BELL



A few doors down brings me to “Midnight Bell”, located in an area known as

"Holbeck Urban Village" which caters for local office workers. Well known for selling Leeds Brewery beers (which are now brewed by Kirkstall Brewery).

A good selection of cask beers on the bar here today. 3 being from Leeds Brewery alongside one from Ilkley Brewery and one from Camerons Brewery. I went with "Midnight Bell", the beer the pub was named after. A delicious dark beer.

As with the last pub, another great large beer garden to the rear of the pub, surrounded by office buildings.

NORTHERN MONK

Last call of the day was to "Northern Monk" and their brewery venue at Old Flax Store. A huge 3 levelled building which houses the brewery on the bottom level, bar on the middle and events space on the top. The building was a former linen mill.



Up to the middle floor to the bar, with a huge choice of 16 keg beers alongside 2 cask beers. I went with "Faith", a fantastic hazy pale ale at 5.4%.

Some great food here available from "Birria Bandits" with some great Beef Tacos. Such a great range here from them and very reasonably priced.

Booked onto a Brewery Tour here aswell run by Callum. Was great to hear how the Brewery first started and how they support crowd funders and other local causes. 3 drinks to try while we were having the tour. Starting with "A Little Faith", 4% Hazy Pale Ale, onto "Hop City 2023 Beer", A West Coast IPA in collaboration with Dogfish Head Craft Brewery in

the US, and lastly one of the Old Flax Store Sessions (OFS Sessions) Beers, "Bartha Haas X", an Australian Hopped IPA. Really worth doing the tour if you get over here. Interestingly this site only contributes 10% of Northern Monks overall brewing capacity, with the rest being half a mile down the road.

www.micropubadventures.co.uk



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under threat?

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to help you save it



camra.org.uk/saveyourlocal



Yorkshire Cider Pub of the Year

THREE B'S MICROPUB, BRIDLINGTON

Three B's Micropub in Bridlington saw a packed house when it received its award as Yorkshire Cider Pub of the Year. Yorkshire Cider Co-ordinator Christine Jane presented the owner and operator of the pub Mark Bates with the certificate to confirm the pub's status as the 2023 winner of the competition.

The pub won the competition following it being judged earlier in the year and the judges were particularly complimentary about the pub's ability to demonstrate its knowledge of products, customer service and inclusiveness.

As well as many known customers in the pub, also in attendance were Yorkshire Regional and Deputy Regional Directors Kevin Keaveny and Peter Goddard plus the pub was honored to host the Bridlington Town Mayor Councillor John Arthur.

The pub has available 11-12 ciders at any time and where possible sources ciders from the Yorkshire Region from Tree Top Press and Udders Cider, as well as from producers in the more known



cider producing area in the West of England and Wales. The pub also sells 4 real ales and again where possible these are sourced from within Yorkshire, with around 90% of the ales sold being from Yorkshire.

There is also a policy for its products of not selling any products that are owned by large multinational companies.





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CAMRA calls for action on business rates and energy bills to alleviate pressure on pubs

Research commissioned by consumer organisation CAMRA (the Campaign for Real Ale) shows that only a small minority of Brits (10%) feel that a pint is affordable.

Despite some variation, the figures paint a grim picture across the whole of Britain. Drinkers in Scotland felt the most out of pocket at the bar, with just 6% saying a pint was affordable. Despite having some of the steepest prices in the UK, a high of 15% of Londoners said they found a pint affordable.

CAMRA has long called on government to level the playing field between regulated, community venues like pubs and social clubs, and off-license venues like supermarkets, which face far lower levels of regulation and tax. Additionally, the beer tie and other exclusive purchasing agreements mean many publicans are locked into contracts that mean they must buy beer and cider at higher than market prices, further increasing prices at the bar.

The Campaign celebrated lobbying success with the introduction of a new draught duty rate on 1 August. Under this new system, beer and cider sold on draught pays a lower rate of tax, which recognises the social and community value of the on-trade in the alcohol duty system for the first time.

Despite this, the price of a pint has continued to rise as the cost-of-business crisis has hit pubs and brewers, forcing them to increase prices. At the same time, the cost-of-living crisis has meant that many consumers can't afford to spend as much supporting local pubs, clubs, brewers and cider makers.

Commenting, CAMRA National Chairman Nik Antona said: "This data shows how vital it is that government takes action this autumn and use their planned fiscal event to reassess the huge financial burden they place on the trade.

"A pint down the pub with friends is one of life's simple pleasures, as well as being a unique part of our cultural heritage. It's devastating that so few of us feel that this is affordable.

"Our campaigning priorities over the next few months will be calling for a shakeup of the punishing Business Rates systems, action to address energy costs, seeing the draught duty rate refined to work better for pubs, and working to secure increased access to market for small UK brewers."

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.org.uk with your details and membership number.

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wymetro.com There really is no excuse.

WORTLEY to FARNLEY

Warren Yabsley has been busy as ever exploring less-familiar pubs including two with substantial historical interest.

There are quite a few pubs in the Armley-Farnley-Wortley area that I'd never visited. Where I'm familiar with places – and their pubs – it's usually because I've cycled through on the way to somewhere or been for a hike in the area. Neither have applied here.

I'll cover approximately half the pubs in this article and the other half in a future one.

BEECH

(8 Tong Road, 1 min walk from First 4/4F, 16/16A, 42 and 86)



Some CAMRA members will be familiar with this pub due to its heritage interest. According to Yorkshire's Real Heritage Pubs book it was built in 1931 for Melbourne Brewery (as was The Templar in 1927) and is Grade II listed. Sadly, it closed in 2011 but thankfully reopened a couple of years later with cask beer being available for a short period but unfortunately there wasn't enough demand.

The exterior and interior, including fixtures and fittings, are largely unaltered. The spacious front room has a high ceiling, two fireplaces, red floor tiles and brown, leather-style fixed bench seating against most of the walls.

To the side of the facing bar is a corridor that leads to two smaller rooms, which are similarly furnished, and the toilets.

It's definitely worth a visit if you have an interest in pub heritage.

QUEEN

(134 Oldfield Lane, 1 min walk from First 42 and Squarepeg 81, 10 min walk from Beech)



The first of two imposing, old pubs within 100 metres of each other, both of which are well-appointed, dog-friendly and have a nice atmosphere with plenty of friendly conversation.

From the entrance is a small room on the left, which is served by the compact bar as is the seating area to the rear. To the right is a much larger area with green cloth fixed seating against the walls. Originally, I expect there were 3 or 4 rooms from a central corridor that have since been opened up.

Greene King IPA and Carlsberg Marston's Tetley Bitter were the beers available. I've purposely avoided Tetley's as much as possible since production left Leeds – it was more than a decade ago – so I opted for the IPA. A fair bit was pulled through by the friendly landlady, which ensured the high quality of my half.

OLDFIELD HOTEL

(146 Oldfield Lane, buses and walk times as above)



A smaller, simpler furnished 'Bar' room with larger, more comfortable 'Lounge' have been retained. Both are served by the bar, which was dispensing Black Sheep Bitter. Again, it was pulled through to ensure high quality. While at the bar, I noticed a couple of locals who came in were previously in The Queen.

The 'Bar' room has a dart board and wooden strip flooring with the furniture and painted walls in the blue and yellow colours of Leeds United Football Club (LUFC). The 'Lounge' is carpeted and has brown, leather-style fixed seating and grey or white painted walls. There are contemporary paintings and items on the wall together with some old black and white photos of the area.

DRAGON HOTEL

(150 Whitehall Road/A58, 2 min walk from Arriva 254 and 255, 12 min walk downhill from Oldfield Hotel. The article's final venue, New Farnley Cricket Club, is also served by these buses)



Now, I should say this was an atypical visit because unknown to me LUFC were playing at home with kick-off in an hour so the pub was packed, both inside and outside. However, there was a convivial atmosphere without any rowdiness and many multi-generational families were present. Some fans may have been attracted by the large car park complete with electric charging facilities.

The décor is typical of many Greene King pubs being pleasant, comfortable and having many modern touches but somewhat generic. There is a seating area opposite both sides of the L-shaped bar that is situated to the left of the main entrance. The area to the right incorporates a conservatory and dart board.

The cask beers on my visit were Carlsberg Marston's Tetley Bitter, Timothy Taylor Landlord and Greene King London Glory and Old Speckled Hen. In addition to 10% discount for CAMRA members (halves and pints), a 'buy 5 pints of cask beer get 6th free' stamping card is in operation making the prices extremely reasonable – but, most importantly, I was very happy with the quality of my beer.

Simple pub food is available at very reasonable prices. For example, two meals for £11.49, three-course seniors' meals for £6.49 during the day and burger & chips for £5 on Wednesdays.

HANOVER ARMS

(65 Lower Wortley Road, 1 min walk from First 42 and Squarepeg 81, 6 min walk from Oldfield Hotel, 15 min walk uphill from Dragon Hotel)



Stonegate acquired the Craft Union brand when they purchased Enterprise Inns. Black exterior signs with white, block capital writing is nearly always the easy identifier for these pubs. However, Hanover Arms is only the second I've encountered without this (the other being Waggon and Horses in Meltham).

The other difference seems to be those without a black sign don't appear to be competing with Wetherspoon's on pricing. I wonder if this is due to having a tenant, who is charged higher prices by the company, rather than a manager?

Yorkshire's Real Heritage Pubs book features this pub too. It was built by John Smith's "in the style of a spacious Jacobean country house" and opened in 1940.

There are many large windows throughout comprising lots of small panes. Wooden panelling adorns the lower half of interior walls, which is akin to rear area in The Templar. Close to the entrance is a door on the left, which could lead to the "tap room and old off-sales" that were merged in 2005.

The bar is L-shaped with a seating area opposite both sides complete with fixed bench seating and carpet. On my visit the pumpclip for Timothy Taylor Landlord was turned around. In the corner is a large area hosting a pool table and dart board.

A sizeable grassy beer garden is to the rear that has large, established trees.

Had I read the book's entry in advance, I would have paid a visit to the toilets despite not needing to go because "both sets...are impressively authentic and intact."

I wonder how they compare to the striking "traditional porcelain units [urinals] from J Duckett and Son Ltd of Burnley" in Duck and Drake, which are the most impressive I've seen in Leeds?

And the source of this quote? No, not Yorkshire's Real Heritage Pubs book but my 2023 Good Beer Guide description for the city centre pub!

WILLIAM IV

(299 Lower Wortley Road)



Or should I say William IV as per the pub's sign? (In case the typeface obscures the difference, four in Roman numerals is comprised of two letters of the alphabet rather than one number and one letter.)

However, it doesn't matter because the pub appears to be long-term closed.

The building is in a poor state of repair and judging by exterior signage it looks like it has been untouched for many years.

Just as I was about to take a photo of the former pub a car stopped outside and a suspicious looking package was delivered to a waiting man. Within a few seconds the car sped off with the driver angrily pointing and gesticulating to me assuming I was taking a picture of the 'deal'.

How was he to know I was researching venues for a Beer Leeds article?

BUTTERBOWL

(Butterbowl Drive, 1 min walk from First 15 & 42 and Squarepeg 80, 3 min walk from Yorkshire Buses 9, 18 min walk from Hanover Arms)

I would assume this Admiral-owned estate pub was built in the 1950/60s as it comprises a house surrounded by a single-storey flat-roofed area on two sides with a large car park.



Hanging baskets with flowers flank the entrance from where there is a smaller seating area ahead and a larger one to the right plus a raised area to the left containing a pool table. Both seating areas have fixed bench seating together with wooden tables and chairs. The long L-shaped bar is without handpulls but offers very competitively priced generic keg drinks.

The ceiling is fairly low throughout and there are some exposed brick walls though most are painted in various colours complete with many black and white photos of the local area.

NAG'S HEAD

(125 Stonebridge Lane, 1 min walk from First 15 and Squarepeg 80, 4 min walk from First 42, 11 min walk uphill from Butterbowl)



This hillside pub is not the most welcoming looking from the roadside given the closed doorway and unused room to the left. However, worth noting is the

defibrillator and accompanying sign from Sharon and George (who I assume are the landlady and landlord) thanking pub regulars for their fundraising to install the equipment.

The entrance is tucked away at the rear, beyond which is a small, covered seating area. Thankfully, the single, triangular shaped room is much more pleasant than the exterior and is traditionally furnished. The long bar is ahead, the jauntily angled pool table to the right and the bulk of seating to the left that is interspersed by a couple of pillars. Most of the room has red patterned carpet and there is a TV above the fireplace that houses a wood burner.

Neither the retro style floor-standing jukebox nor the pie warmer on the bar were in operation on my visit though there was clear evidence of cleaning product use in the toilets. Therefore, I felt sorry that a sign was required asking that urinal mats and blocks, which are in holding cases, are not stolen! Given the zero value, repeated pinching of these items must be for a dare or warped 'fun'.

Again, the bar is bereft of handpulls and it was quiet on my visit though the generic, mass produced cider I had – the lengths I go to for article research – was the cheapest of the night at £1.50 per half.

NEW FARNLEY CRICKET CLUB

(Lawns Lane, nearest bus stops as per Nag's Head or 13 min walk from Arriva 254 and 255 on A58, 9 min walk from Nag's Head. Dragon Hotel is also served by these buses)



Although the name contains Club it's very much open to all and doesn't feel like a typical sports clubhouse – it's intimate rather than sterile.

Comfortable yet cosy best describes the décor and there are large windows overlooking the wicket. Pillars between the tables by the windows and the main seating area add to the cosiness as does modern yet intimate lighting. A wood burner probably further complements this during the colder seasons.

Despite its semi-isolated location, there was a decent number of customers, some of whom were drinking Leeds Pale, which was in excellent condition on my visit. It is served from the small bar to the left of the entrance. There is a little 'library' in one corner of the room and two sizeable covered outdoor areas along with many pleasant flower beds.

SUMMARY

Pleasant also aptly describes my evening visiting these varied venues, the majority of which serve cask beer plus a couple have retained many historical features.

Don't forget, it costs just £4.50 for an unlimited day ticket that can be used on all buses in West Yorkshire irrespective of the operator. This is an excellent incentive to visit and support our precious pubs during their continued challenging circumstances that have persisted since March 2020.



APPOINTMENT WITH B.E.E.R!

OCTOBER

Tuesday 3rd

7:30pm Branch meeting at Cross Keys, Holbeck

Saturday 14th

Social in Otley meet at Old Cock, Otley 2pm

NOVEMBER

Wednesday 1st

7:30pm Branch meeting at Editors Draught, Leeds

Saturday 11th

Social at Meanwood, meet at Meanwood Tavern 2pm

17th & 18th

Otley Beer Festival at Otley Rugby Club.

DECEMBER

Thursday 7th

7:30pm Branch meeting at Cardigan Arms, Burley

JANUARY 2024

Tuesday 9th

7:30pm Branch AGM at the Adelphi, Leeds.

Times, dates and venues are subject to change. Check the website and social media for confirmation of events.

<https://leeds.camra.org.uk/diary>

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