

BEER LEEDS

SUPPORTING REAL ALE AND CIDER IN LEEDS

AUTUMN 2024

ISSUE 12

FREE



THE MAGAZINE OF LEEDS BRANCH OF CAMRA



Campaign
for
Real Ale



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BEER LEEDS

AUTUMN 2024

ISSUE 12

Hello and a warm welcome to the Autumn issue of Beer Leeds.

This year we have been celebrating 50 years since our Branch was formed at the Central Station pub (now Editor's Draught) in Leeds. There are various articles that take you back to that time describing the pubs and what it was like to get a pint in those days. We have presented some of the 8 pubs in the first Good Beer Guide with a blue plaque in recognition of this.

Articles on the city of Ripon pubs and the pubs along Kirkstall Road will hopefully tempt you to visit these hostelries. Cider & perry are promoted by CAMRA in October, read about a local producer and the Yorkshire Cider pub of the year.

We have had a successful past year since the Branch was rejuvenated with several new committee members, always room for more volunteers! The recent Beer Census in the city centre went well, details in the next issue or come along to our meetings and look out for emails. We are looking forward to our AGM in January, a Leeds Pub of the Year and Club of the Year will be entered into the national voting. As always keep an eye on the local pub scene, please report news of any changes seen.

Hope you enjoy reading this magazine .

Nigel Halton
Magazine Editor



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The Mammoth
Act now to save your local pub from extinction
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CAMRA
CAMPAIGN FOR REAL ALE

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BEER LEEDS

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PUB & BREWERY NEWS

PUB NEWS

The **Treehouse Bar & Kitchen** opened in Otley (another one in Haworth) during mid June, plenty of foliage around the walls with 3 cask ales on the bar and food served all day.



Treehouse Bar & Kitchen

At the end of July **Against the Grain** opened its second bar this one in Yeadon. Set in a part of an old Temperance Hall there are 3 cask ales along with 9 keg taps and a selection of cans & bottles.



Against the Grain

White Cloth Hall opened at the end of August, located in Kirkgate, Leeds (the oldest street). The beer and food hall has a main bar in the central atrium with 4 cask ales and beers on keg tap. There are 4 different kitchens and a wine bar with plenty of seating all around.



White Cloth Hall

In Otley, work continues on restoring the **Cross Pipes** to become a pub again along with accomodation, although it is several months away from re-opening.

City Centre news. If Guinness is your preference there is a new "Irish Bar" opening in Leeds called **Katie O'Briens**.

The **Brew York** bar on New Briggate closes on 7th Sep and is reportedly moving to a new location apparently near it's current position.

Foley's remains closed with no info on what the future holds. Nearby the **Town Hall Tavern** is undergoing a refurb.

BREWERY NEWS

HORSFORTH BREWERY

To make the most of the canning machine they've been hitting the pilot kit hard, as well as being full steam ahead with the main kit, currently totally full across every vessel.

One range of beers launched lately is CreateaBrews which were part of our crowdfunder campaigning, one of them (House Trousers) sold out in a week in keg and 2 weeks in cans.

Recent CreateaBrews - Practice what you Peach, a 4.5% Peach Sour and jump Spin Twist and Turn, a 5.5% West Coast IPA, Last Orders., a DDH Pale at 4.2%.

WILDE CHILD

They won 3 awards at the World Beer Awards held in August. Their biscoffi stout, Clique Fiesta, won gold in its category, Rik Van Nutter won silver in its category. Clique Fiesta also won overall gold for England in the flavoured beer category.

NORTH BREW CO

They launched their 29th edition of a Triple Fruited Gose, TFG 29, brewed with blueberry, blackberry and redcurrant at 4.5%. They also launched a collab with Prizm brew co of France, a NZ IPA.

NORTHERN MONK

Latest released beers are Mango Lassi Heathen, Ghost on the Highway, Barbarian Hermit, all being various styles of an IPA.

MEANWOOD BREWERY

Their bar the Foundation will have Nikos Comfort Kitchen installed offering food there.

Recent brews have been Pantheon in cask, a milk stout called Mamlambo (google the name), and Guttersnipe a peach and apricot sour.

AMITY BREW CO

Amity Brew Co have two exclusive events as part of the Farsley Literature Festival, bringing together beer enthusiasts and literary fans alike.. On 24th October, Amity Brew Co will host an evening with Pete Brown, one of Britain's most acclaimed food and drink writers

Following Pete Brown's event, Amity Brew Co is thrilled to welcome Adrian Tierney-Jones on 21st November.

Tickets for both events are available now via <https://www.amitybrew.co/events>



Amity Brew Co unveiled a festival beer for Leeds International Beer Festival which was a tropical DDH Pale Ale called Tempus crafted with Cryo Pop and Nelson Hop Kief giving citrus, mango and papaya-like flavours and aromas. LIBF organiser Maz Terron Busteros helped with the brew..

**Drink
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and cider makers

LEEDS CAMRA 50TH ANNIVERSARY

This year marks the 50th anniversary of many local CAMRA branches including our own.

CAMRA was originally formed by 4 like minded people in 1971 as a protest against mass produced bland keg beer, and in support of hand pulled beer which they felt tasted better.

At the time they knew nothing about why this might be, and the mysteries of secondary fermentation, and the skill of the cellar person in the pub were only subsequently revealed when publicans and brewers joined the movement.

Whilst brewery takeovers had been happening for years the "Big Six" as they became known conducted a particularly aggressive campaign in the late 1960's and in the 1970's.

Such takeovers were not to gain access to particular local beers, but merely to acquire the tied pubs that went with them so they could peddle their own products in them. Sometimes local beers were continued, but usually from the main breweries as opposed to the locally acquired ones.

Locals would complain that the beer didn't taste like it used to, and a lot of that was probably psychological. However the same strain of yeast might not have been used, and the soft and hard waters in different parts of the country together with local bore holes producing local minerals meant there could be subtle differences to the water as well.

Most of the larger independent Yorkshire breweries were "hoovered up" leaving just Samuel Smith (Tadcaster), and Timothy Taylor (Keighley).

Allied Breweries included our own Joshua Tetley.

Bass included Hammonds (Bradford), & Stones (Sheffield).

Courage included John Smith (Tadcaster), and Barnsley Brewery (which had been acquired by John Smith).

Scottish & Newcastle included Theakston (Masham) courtesy of acquiring Matthew Brown in Lancashire that had taken over the Yorkshire brewery.

Watney included Samuel Webster (Halifax).

Be part of the CAMRA story

Real ale is just the start...

Real stories, real people,  real ale



LEEDS CAMRA 50TH ANNIVERSARY

Whitbread included Bentleys Yorkshire Brewery (Woodlesford).

Courage and Scottish & Newcastle merged to form Scot.Co, and the Big Six became a Big Five.

Some of the Theakston family rebelled against being part of a large corporate entity, and as a result Black Sheep was born.

Whilst the Big Five continued to produce hand pulled beers they also marketed keg beers, and their advertising campaigns tended to centre on the latter.

Such slogans as :-

Worthington E – “it’s the Worthington taste that satisfies”

Double Diamond – “works wonders so drink some today”

Watney’s Red Barrel – “join the Watney revolution – never been betterRED”

Whitbread Trophy – “the pint that thinks it’s a quart”
filled our tv. screens nightly.

The last of those seduced people into thinking that having a third of a glass of froth, and only two thirds beer was a good thing. It certainly was for the brewers as it meant they could sell less beer for the same price, and discourage people from asking for a top up.

I had only just started drinking beer by the early seventies, and was initially seduced by such claims. I quickly learnt to appreciate the taste of hand pulled beer (usually Tetley which dominated the Leeds area), but for a long time couldn’t work out why the same product could taste better in certain pubs.

The protest movement struck a chord with a lot of people, and by 1973 a meeting was held to form a West Yorkshire branch. Again the interest was overwhelming, and by the following year more localised branches in West Yorkshire began to be formed including our own.

A meeting was arranged at the Editors Draught (then the Central Station) on Wellington Street, Leeds in September 1974, and Leeds CAMRA are still going strong today with around 1600 members. I subsequently joined when I retired early some 13 years ago.

Nationally there are now nearly 150,000 members in CAMRA with 17 branches in Yorkshire alone.

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.org.uk with your details and membership number.



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Summer 2024 Pub of the Season



The **Duck and Drake** in Leeds was voted our summer PoTS, a well established pub in the city centre. A choice of upto 15 cask ales, always guest beers on the bar from local breweries. Put these alongside the

secluded beer garden and good live music on several nights of the week and you can see why it remains a popular pub. Here's Rob being handed the award.

"BLUE PLAQUE PRESENTATIONS"

to Leeds pubs in the first Good Beer Guide



Chequers, Ledsham



Fox & Hounds, Bramhope



Editor's Draught, Leeds

A HAT TRICK OF 2024 CAMRA AWARDS FOR NAN MOOR'S BAR, TODMORDEN



Alice (left) and Lauren (right), owners of Nan Moor's Bar, Todmorden, pictured with Kevin Keaveny, Yorkshire CAMRA Regional Director, (centre) and Richard Lee, Chair of Halifax and Calderdale CAMRA

On Saturday 17th August 2024 Nan Moor's Bar in Todmorden received its third CAMRA award in five months. The first award presented to Nan Moor's was the Halifax and Calderdale CAMRA Pub of the Season, Spring 2024; then the Halifax and Calderdale CAMRA Cider Pub of the Year 2024, presented in May, and now Nan Moor's has received the highest county cider award, Yorkshire Cider Pub of the Year 2024.

The award was presented by Yorkshire CAMRA Regional Director, Kevin Keaveny. In his speech he congratulated Lauren and Alice, the owners of Nan Moor's, for winning every round of CAMRA's Cider Pub of the Year Competition 2024 so far and stated that by winning the Yorkshire CAMRA Cider Pub of the Year, it placed Nan Moor's in the top 17 regional winners. As the Yorkshire Regional winner Nan Moor's Bar will now go through to the 2024 National CAMRA Cider Pub of the Year Competition and he wished Nan Moor's all the best in its attempts to achieve the top cider award.

Also in attendance at the presentation was Christine Jane, Yorkshire CAMRA Regional Cider Coordinator,

who said "The panel of judges were very impressed by the range and quality of ciders available at Nan Moor's Bar. It is good to see that quality bag in box ciders are always on offer at Nan Moor's and we were also impressed with the other cider options including keg cider and the quality English and European real ciders sold in bottles. The judges feel that this award is well-deserved"

The ciders on offer on the presentation day were two real ciders in bag in box from Celtic Marches in Herefordshire and Udders' Orchard in Lindley, Huddersfield and a farmhouse perry from Gywnt Y Ddraig in Pontypridd, South Wales. A keg cider was also served from South West Orchards and bottle and sharing bottle real ciders were on sale from English, Austrian, Italian and French cider producers.

Halifax and Calderdale CAMRA, and other Yorkshire CAMRA branches, wish Nan Moor's Bar success in the National CAMRA Cider Pub of the Year Competition as, no doubt, do all cider drinkers in Calderdale and throughout Yorkshire.

LEEDS CAMRA ORIGINAL PUBS

PART II

Following on from the 1st article in the previous magazine charting the original eight pubs from our area that were in the very first Good Beer Guide 50 years ago.

The previous article stated that of the original eight entries five were still going strong, and selling hand pulled real ale. This article deals with the other half of the eight to be highlighted of which two are still in business, and two closed.

CHEQUERS, Ledsham



This ivy covered village pub dates back to the 16th century complete with stone flags, wooden beams and open fireplaces. It was sympathetically refurbished in 1962 to fit in with the existing look. The entrance is at the rear of the building through an archway which opens out into a patio with a stepped garden to the left, and the pub to the right.

Inside there are two rooms adjoining the bar with a further two smaller rooms off them.

When the Good Beer Guide started in 1974 it was a Scottish & Newcastle house serving Younger's Scotch

bitter on hand pull. The pub also did not open on Sundays. Times have changed, and today not only does it open seven days a week, but it has up to five hand pulled real ales on. At the time of my visit they were, Leeds Pale, Kirkstall Three Swords, Ossett White Rat, Timothy Taylor Landlord, and Theakston Best Bitter. The pub used to have a Brown Cow beer on regularly from the Selby based brewery until it closed, and was the only place in our area to stock it.

I tried the Three Swords which was in good form. The pub also does excellent meals, and I opted for the steak sandwich which was also satisfying.

EDITOR'S DRAUGHT, Leeds



The above is the current name of the pub known as the Central Station back in 1974. It was named after the Leeds Central railway station that was practically opposite until it's closure in 1967.

The pub then went through a series of name changes, and disguises including a pseudo Irish pub called Scruffy Murphy's. It was also called the Phoenix and the Central before becoming the above which is a homage to the former Evening Post newspaper office which had been down the road. It had no doubt provided a lot of regular customers to the pub before it's demise in 2014.

LEEDS CAMRA ORIGINAL PUBS - PART II

Today the pub is an open plan building complete with tv. Screens, quiz nights and food.

Originally the pub served Tetley Bitter and mild, but today it has up to 4 hand pulled beers.

On my visit the beers were Ilkley Mary Jane, Kirkstall Black Band, Leeds Pale, and Thwaites Wainwright. I opted for the Mary Jane which was reasonable.

Photos show the pub as it was in the 1970's together with one as it is now. (The 1970's photo was purchased by me from Ray Woodmore on E Bay).



ALBION, Armley Rd. Leeds



The building has existed since around 1859, and was licensed for "on sales." Peter Walkers of Warrington acquired it in 1895, and it was subsequently turned into a pub in 1919. In 1925 Joshua Tetley bought the pub, and probably by coincidence 35 years

later the two breweries actually merged in 1960.

At the time of the Good Beer Guide in 1974 the pub served both Tetley bitter and mild on hand pumps.

In the 1980's the original Peter Walker sign was discovered hidden under the boarding, and re-instated.

The pub ceased trading on 1st October 2009, and 3 years later it was sold for conversion into workshops.

I never got to visit it, but it was said to be "unspoilt," and I am indebted to David Jameson, a beer enthusiast who charted the history of this and many other pubs during the 1970's.

PARK HOTEL, Pudsey



The building dates back to 1734 when it was built as a farmhouse. In the 1820's it became a pub called the New Inn and a brew house was installed. Samuel Webster's of Halifax bought it in 1877, and shortly after it was renamed as the Park Hotel. Websters were taken over by Watneys in 1972, but their beers notably Green Label, Pennine and Yorkshire Bitter continued to be produced although not at the same brewery.

I never went in the pub, and can only assume that at least one of the above beers was on the bar there. Perhaps any local readers can recall what was on in the early 1970's?

Thanks to David Dixon for unearthing the information via books from Barrie Pepper, and Ruth Strong. The photo just before it closed comes from Leeds CAMRA's own archives.

Keith Sunderland

by "mopead"

A diary of pub visits in 1974

Saturday 29 June 1974, approximately 7.00pm. Final check, watch, note pad and pen for recording brief details of each pub and a pocketful of cash totalling about £2.00 All seems in order I was about to head to the bus stop prior to meeting supping partners in Holbeck. We had a promising run of eight pubs lined up. One final check on the expected cost of the evening. Eight pints at 15p pint, bus fare, possible fruit machine loss, a tray of cockles or mussels if Kershaw Supercockle makes an appearance, and most importantly of all fish and chips to finish with. Two quid that's more than sufficient.

Four hours later I was back on the bus on my way home, after a pint of Tetleys in each pub.

Mop 'ead's diary reveals. "Not a bad night-stuck to good ale." In addition to being tied to Tetleys all eight pubs have something else in common, they have all gone. Our evening began at the Britannia.

BRITANNIA INN

Top Moor Side

"Hand pulled Tetleys Either a smooth pub for the area or a tip"

During the 1970's the Britannia was most definitely not smooth and neither was Holbeck. I paid several visits to the Britannia during the seventies and enjoyed some excellent evenings there. We invariably chose the tap room, a down to earth venue where it was unwise to make enemies, a true locals pub and one I enjoyed visiting. In later years it traded as the Brit. The Brit closed in 2013 following the discovery by a patrolling

police officer of a cannabis farm in the upstairs room.

Sixty seven plants were found with a street value in the excess of £19000 The building is now a supermarket.

SPOTTED COW

Top Moor Side

"Not bad electric Tetleys Average respectable locals place"

The Spotted Cow was an early 19th century inn which Melbourne Brewery acquired in 1917, and had earlier been included in Whites Commercial Directory of 1837. The Directory was a listing of businesses for many counties in England and Wales. Two rooms were available, lounge and tap room, both served by a central bar. Bass Charrington acquired the pub at a later date, I believe 1978. The Spotted Cow was destroyed by fire in 2007 and in March 2008 a Planning Application was submitted for the construction of 14 apartments. Housing now occupies the site.

BULLS HEAD

23 St Matthews Street

Electric Tetleys, Not bad ale, Lounge very respectable, but bloody awful music. Tap Room no comment"

The Bulls Head was a popular local. The pub was offered for sale in 2012 and by the beginning of 2013 was closed and the building shuttered. Following modernisation the Bulls Head reopened, and was advertised as pub/bar/nightclub with food hygiene rating 4. The new look pub proved popular with

A diary of pub visits in 1974 by "mopead"

both locals and occasional visitors. Its demise occurred in March 2019 when intruders forced entry and set fire to the bar area, causing extensive damage. The building remains, although in a derelict state.

KINGS ARMS

20 Stock Hill

*"Hand pulled Tetleys. Good Beer,
Three rooms all tap rooms"*

The Kings was a street corner local with all the rooms served by a central bar. It was one of my favourite Leeds pubs and I went there on several occasions in the seventies and eighties. In 1994 it was granted Grade II listed status and designated a Heritage pub by Leeds CAMRA, as it still preserved the elements of a 1901 refit by long gone Leeds City Brewery. The Brewery was located on Kirkstall Road and was acquired by Ind Coope in 1931, along with nineteen houses. The Kings Head closed towards the middle of 2008 and despite local objections the building was converted to flats.

FRIENDLY

Balm Walk

*"Hand pulled Tetleys Two Rooms Tap
Room as always, Lounge deserted"*

OLD BLUE BALL

Balm Walk

*"Hand pulled Tetleys Rooms all over the place,
all the same, small locals pub"*

Both pubs were part of a terrace on Balm Walk and separated by only a few yards. I returned to both a few times. Formerly the Friendly belonged to Albion Brewery and was acquired by Melbourne in 1937. The Old Blue Ball was trading by 1890. I remember thinking that both pubs were ancient and they probably were. I took an immediate liking to them, enhanced by the quality of the Tetleys.

But within 2 years of our visit both pubs had closed. Mop'ead's Diary entry for 26 June 1976 reveals "Bad news in Holbeck. Two excellent real ale pubs are to be demolished".

LORD NELSON INN

20 Holbeck Lane

*"Electric Tetleys Beer pretty good, Two Rooms Tap
Room no comment. Lounge typical for a regular
good place. For a visitor a good stop"*

Melbourne Brewery acquired the Lord Nelson in 1866 following the death of the licensee Joseph Bentley. By 1898 the Inn was owned by Armley Brewery, then Ramsden and Son Ltd, until 1964 when Ramsden was acquired by Tetley, who carried out renovation works. I have the impression that the Lord Nelson changed little and in 2002 was described by Leeds CAMRA as "A neat and tidy pub that has a loyal following of customers" I believe it closed in late 2008 with the premises subsequently offered for sale. In August 2011 the building was gutted by fire and demolished. The site is now incorporated within a major redevelopment programme.

SMYTHS ARMS HOTEL

White Hall Road

*"Hand pulled Tetleys Lounge,
a bit of a tip-deserted. Typical Tap Room."*

The Smyths with Brewhouse was acquired by Tetleys in 1897. I was a fan of the Smyths, which in later years became a regular venue for our Friday evening darts and doms, and excellent beer, which earned the Smyths inclusion in the 1977 Good Beer Guide. By March 1985 this had all changed, with Mop 'ead's Diary reporting that our games room had been "degraded from basic tap room to concert hall, ropey beer as well."

In the mid seventies the Hand pump Folk Club met at the Smyths and I enjoyed many excellent evenings there. I am unsure when the Smyths closed but it had gone by 2002. Industrial units now occupy the site.

Pub closing time in 1974 was 10.30

pm with 10 minute drinking up allowance. That evening we had a pint in each of eight different pubs in just over 3 hours. How did we manage it? Probably a combination of the close proximity of the pubs, weak beer, and more than anything else - youth.

David Jameson



John's bag in box traditional ciders have been on sale in pubs around Leeds and Bradford for a while now so thought I'd find out about them.

I met John at his house and cider production premises in Harecroft which looks over Denholme and the Hewenden viaduct. He's lived here for 3 years and is in his 3rd pressing season on these premises. While living here he has been collecting apples from peoples' gardens and bringing them up to his premises on high to produce the drink.

Once he and his wife had settled at Harecroft the land adjoining was used for planting around 200 cider apple trees, varieties include Yarlinton Mill, Kingston Black and Slack Ma Girdle amongst others. These are still young but are just beginning to show fruit.

John began making cider around 20 years ago and 5 years later started to sell his cider to pubs and beer festivals. The first commercial production was a 500lt

batch of Eastern County style (so called as it is made from dessert and culinary apples) dry cider. Apples were (and still are) sourced from people's gardens around the Bradford area.

His cider is produced by first washing the apples and feeding them through a mill which pulps them. The pulp is then put into the hydro press which uses water pressure to extract the juice. The juice is then pumped into IBCs where wild yeast causes fermentation. No sulphites etc are added. After 6 months the juice is racked into clean IBCs and transferred into bag in boxes for public sale.

John sells 6 different ciders, dry medium and sweet are produced from a mix of dessert and cooking apples. "King John" uses a single variety Kingston Black cider apple while "Trouble at T'mill" uses Yarlinton Mill single variety. The most recent was launched at Bradford beer festival to celebrate 50 years of the Branch. Called L-Raiser it is a blend of east and west



cider styles and has become a permanent addition to his range. He also produces a cider vinegar and, when enough pears are available, a perry called Platypus.

The new building/shed at the side of his house is to be used for pressing this year's crop, he hopes to gather up to 14 tonnes of apples to make approximately 7000lt of cider (apple donations welcome!) The shed is lined up for future cider socials.

John actively enjoys promoting his cider, there is an annual Wassail event in January at his orchard, organises the "Shipley" cider festival and takes his pop-up bar to events.

Follow him on:

https://www.facebook.com/GrumpyJohnsCider/?locale=en_GB

Nigel Halton





Only the finest farmers make it into our beauty parade

Shortly after harvest each year the best hop farmers in the UK journey to our brewery in Yorkshire. They bring with them carefully packed parcels of their finest crops. In what has become known as the *hop beauty parade* our expert brewers meticulously assess each batch, judging not just looks but also personality. The brewers rub each hop in their warm hands to feel the quality of the resins and release the delicate aromas that are vital to the signature flavour and balance of our beer. Only then are the *choicest* whole leaf hops selected to brew your *beautiful* pint of Landlord.

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The CHEQUERS



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RIPON

CATHEDRAL CITY OF THE DALES

A very easy run from Leeds for CAMRA members. The Harrogate Bus Company service 36 runs from the bus station runs half hourly every day to Ripon. These red and black liveried buses are extremely comfortable, with leather seats, headrests and armrests.

The journey takes about 90 minutes and runs via Harrogate.

The route follows the Harrogate Road through Chapeltown, Chapel Allerton, Moortown, and Moor Allerton before emerging into the countryside towards Harewood, crossing the river Wharfe at Harewood bridge. The journey continues through Pannal and into Harrogate, thence onto the pretty village of Ripley, (with its picturesque castle, gardens and Boars Head pub) and finally Ripon.

From Ripon bus station I went around the back of the supermarket and down a passage, passing the Courthouse Museum, to the cathedral. (The Grade 1 listed cathedral is well worth a visit, with its Gothic west front and its geometric east window. And it's free!) From here down Bedern Bank, onto Bondgate Green, over the bridge and a slight detour to the canal basin, (a very tranquil spot with canal cruises.) Across from the canal basin, just off Bondgate Green, is the WATER RAT.



The Water Rat

This beautifully situated pub sits on the bank of the gently flowing river Skell. It is whitewashed externally, brick and wood internally and pistachio painted walls. There is a large glass fronted dining room overlooking the river, with a small snug with sofas for the drinker. I took my beer to the small beer garden where I could listen to the rippling of the waters. Beers on offer: Rudgate Jorvik Blonde and Battleaxe, Ilkley Mary Jane and Theakstons Best Bitter.

Crossing the river by the wooden footbridge, (pausing to take in the view of the river and cathedral from the middle,) I made my way along Low St. Agnesgate and the cemetery, St. Marygate, the Police and Prison Museum and then left up Allhallowgate to the ONE EYED RAT.



One Eyed Rat

This is a two room, long pub with grey and ivory walls and a mix of furnished bench seats, wood chairs and buffets and wood and wrought iron tables in the rear room and the bar is grey wood latticed. The front lounge is well furnished and comfortable with an elaborate fireplace. At the rear is a large beer garden with covered seating. A good range of beers: Acorn Barnsley Bitter; Saltaire Zephyr and Blonde; Ossett White Rat, Theakstons Quencher; plus Pennine Schwartz Clipper.

RIPON

CATHEDRAL CITY OF THE DALES

A short stroll up the road brings me to the GOLDEN LION. Another good range of beers! Recoil Craft Whitesnake; Empire Smoking Pistol and Dangerous Dave; Village Old Raby; Craven Brew Net and V.I.P. This is a multi-roomed pub, the majority of which seems set out for dining. Decor consists of polished wood floors with benches and padded seats. There is an eclectic mix of pictures throughout the pub. On the left hand side of the pub is a small carpeted lounge with leather padded seats and a wood burning stove set in a modern fireplace, a cosy area for drinkers. Outside, to the rear, is a 'secret garden.



Golden Lion

From here it is right, continuing along Allhallowgate, past the Workhouse Museum and Gardens, left onto Finkle Street and into the Old Market Place. (The Tourist Information Centre is at the end of the square. A good place for a city guide!) Heading down Kirkgate brings you the PORTLY PIG.

A relatively new, single room micro bar with very limited seating, (a church pew and half a dozen chairs.) It is light and airy with a huge glass frontage with walls painted green and white. The green painted bar serves three cask ales, which on my visit, was an interesting range of: Turning Point Cusp of Eternity, Two by Two Session I.P.A. and Wensleydale Pretty Persuasion. It also has a large range of bottled beers.



The Portly Pig

I headed back up Kirkgate, across the bottom of the market, onto Westgate and Blossomgate and KING WILLIAM IV. This is a bright pub, white painted and with pine flooring in the lounge area. The benches and chairs are covered with leather and fabric materials. There is a highly varnished bar, large railway style clock and a wonderful stained glass window bearing the legend 'Vaults.' A nicely furnished quiet lounge is to the rear and a games room to the left, with pool table and TV.



King William IV

From here, it was back along Blossomgate and right onto Park Street, passing the sadly closed and neglected, Ripon Spa baths. Adjacent to the baths are the Ripon Spa gardens, well worth a detour just

RIPON

CATHEDRAL CITY OF THE DALES

for carved wood sculptures of 'Alice in Wonderland' characters. Continuing along Park Street brings you to a large, modern hotel, the Ripon Inn, adjoined to the left of which is the ALEHOUSE AT RIPON INN.



Alehouse at Ripon Inn

This is a very plush establishment with a curved wooden bar and a number of separate booths around this large, single room lounge. Walls are of red brick and wood and the seating leather. Unusually for a residential hotel it had a range of four cask beers: Black Sheep bitter, Westgate 1906 Amber, Sharps Atlantic and Helmsley Howardian Gold.

This is by no means a comprehensive list of Ripon's watering holes. Just a number that took my fancy for an afternoon's stroll around Ripon. R.I.P.



An advertisement for The Old Cock pub. The background is a photograph of the pub's stone building. Overlaid on the image is a large rooster. Text includes: 'the OLD COCK' in a stylized font, '11/13 Crossgate, Otley Telephone 01943 464424', 'Multi-Award Winning Independent Freehouse Pub' on a scroll, '9 Real Ales (always changing)', 'Cheshire Beer Festival Thursday 24th to Sunday 27th October', and 'A REAL ALE PARADISE' at the bottom. Social media icons for Facebook and Twitter are also present.

KIRKSTALL COLLECTIVE



At the time you're reading this, Warren Yabsley will be travelling from Pakistan to Jordan via Afghanistan, Iran and Saudi Arabia. Although he's been immensely looking forward to the trip, being 'dry' for nearly four months is far less appealing! That's why he chose an area for this Beer Leeds article where most pubs feature a good range of cask beers.

We'll start at Kirkstall Brewery Taproom on Kirkstall Road, Burley and take a linear route towards Kirkstall Abbey.

KIRKSTALL BREWERY TAPROOM (100 Kirkstall Road)



The brewery is housed in a large, distinctive building with black windows that comprise most of the exterior with clear windows at ground level allowing views of many brewing vessels.

Inside it's quite different to what might be imagined but if you're familiar with the brewery then it's exactly as you'd expect. Lots of old brewery and beer related items (breweriana) adorn the red brick or wooden panelled walls making the venue feel much cosier and more like a pub than many taprooms.

The wooden bar and rear panelling are also old, I'd imagine rescued from a closed pub. Of the six cask beers available, five were from Kirkstall with Allsopp's IPA the guest. It's the most likely place to find variants of Drophammer, an imperial stout (normally in keg and 9.0-12.5%), and on my visit I very happily sampled Double Drophammer.

There's a sizeable outdoor area at the front that retains the sun for most of the day and surprisingly is far enough away from Kirkstall Road for the traffic not to be a disturbance.

My only issue is there are no nearby permanent railings, road signs etc. to lock bicycles despite being popular with cyclists. If anyone from the brewery is reading this could a couple of Sheffield racks please be installed?

It's 0.7 miles to the next three pubs.

DAVES PIES AND ALE (350 Kirkstall Road)

This is another venue that belies its age. It has a cosy and traditional feel despite only being founded in November 2021 by a former landlord of Grove, Holbeck. One wall is adorned with breweriana, primarily mirrors,

KIRKSTALL COLLECTIVE

with large windows forming two others. It could pass as a tiny, street corner boozer that's been around forever.

And when I say tiny, I mean tiny. 20 people would be the limit for comfortableness and 25 as a maximum.

Three handpulls are to be found on the wooden bar with beers from Anthology, Wild Childe and Wishbone on my last visit. A dark beer is sometimes available.

The two room temperature bag-in-box ciders are regularly from Orchards of Hushwaite, one traditional and one fruit-flavoured. A small but interesting range of cans and bottles from local and overseas breweries is available from the fridge.



because Tetley's expected the pub to be demolished upon widening of Kirkstall Road so were reluctant to spend money on it.



CARDIGAN ARMS (364 Kirkstall Road)

The second of three Kirkstall Brewery pubs to feature, this is an architectural gem built in 1896 and is Grade II listed.

There are three rooms (Lounges) of differing size off the central L-shaped drinking lobby together with another room at the front (Public Bar). Removing walls and partitions was the fashion for so many years to maximise space, usually encouraged by local authorities to allow increased supervision but thankfully this didn't happen here.

Whether the following is true I can't say but I've heard the 'Cardy' was spared (as was the nearby Rising Sun, which has sadly stood empty for over a decade)



Thankfully, for pub goers, the road widening didn't occur. I recently discovered there were plans for a dual carriageway through, what is now, Wellington Place after Central Station closed that would have passed alongside the Grade II listed wagon lifting hoist (now a mini museum). I wonder if the two schemes were related?

Here follows a short history of the pub in recent-ish years. It was purchased by Punch Taverns around the millennium and, as common for pubco premises, became rundown. By the time Greene King acquired

KIRKSTALL COLLECTIVE

it in 2015 following a takeover of Spirit (a spin-off company from Punch), it had descended to the level where cocaine was being snorted off the bar. A new no-nonsense landlady was installed but the Boxing Day floods in the same year closed the pub for quite a while due to the severity of the damage.

Around this time a group formed that was instigated by members of a local community group and Leeds Civic Trust with the aim of purchasing the pub. Following their efforts, Greene King agreed to put it on the market and due to the price many bidders were attracted, some with better intentions than others to run it as a successful pub.

Although the community group raised sufficient funds to meet the purchase price, Greene King's preferred bidder was Kirkstall Brewery. It's not often a commercial operator can run a pub equally well or better than a community group but here it shows what can be done with the right approach and viewing the heritage features as a positive not a hinderance.

History lesson completed, there's just space to mention six cask beers are usually available, one of which is normally a guest, with handpulls split across the two sides of the bar.

BRIDGEWATER ARMS (5 Cardigan Fields Road)

And now for a complete contrast.

Situated in the Cardigan Fields retail park, this open plan, new build Flaming Grill pub is aimed at shoppers and cinema goers, and focuses heavily on cheap food, for example, two meals for £12.49 at the time of my visit. The décor is generic throughout though some black and white photos of Leeds nod towards individuality. In the past a cask beer has sometimes been available but the bar is now without a handpull.



There is one similarity though with Cardigan Arms. Here too was acquired by Greene King in 2015 when snapping up Spirit.

It's 0.9 miles to the next premises.

MELODIE 71 (71 Commercial Road)



A relaxed hip music bar is my summary of the venue. An extensive record collection resides behind the bar, music related prints feature on the painted walls and a Northern Soul 'Keep the Faith' sign hangs above the door to the toilets. As expected, music is

played, which is above background volume but is not to the detriment of conversation.

KIRKSTALL COLLECTIVE



A large library of books sits on a shelf near to leather style fixed seating while on the opposite side is modern booth style seating. The bar does not have a handpull so I opted for a keg pale from Piglove.

can be obtained from the bar for a donation. More importantly, Theakston XB and two pales/blondes from Bosuns could also be obtained, but for a fixed competitive price rather than a donation!

I have my reasons for concluding the article with Kirkstall Bridge Inn but to minimise walking distance head here now (4 min walk) before returning to New George from where West End House can be seen.

NEW GEORGE (2 Commercial Road)



A long-standing landlord of Merry Monk on Kirkstall Hill took over this venue after the aforementioned pub was closed in 2016 (and demolished a year later) following the sale of it and surrounding land by Leeds Council for housing.

The small, single ground level room has the bar to the right that is separated from the cluttered seating area to the left by a half wall.

There is wooden seating, some of which is fixed, and standard tables together with stools and large barrels functioning as tables. The walls are chock-full of Leeds Rhinos and Leeds United Football Club memorabilia together with black and white photos of pubs in Leeds.

The upstairs seating area (adjacent to the toilet entrances) appears no longer used but there is a scruffy paved area to the rear with half a dozen benches overlooking a stream. Bird food, and dog biscuits,

WEST END HOUSE (26 Abbey Road)



Two landlords ran this pub for a number of years until the mid-2010s and it used to be packed with drinkers in the evening and diners earlier on who favoured hearty portions of traditional food. Unfortunately, the rent increases implemented by the pubco were unrelenting and it eventually forced them out. Thankfully, the pub is still trading but it has never been as busy since.

Ossett Silver King and Pennine Roaring Ale were available on my visit with upcoming beers from Bosuns and Pennine. I was served by an extremely chatty and friendly barlady though the condition of my beer wasn't nearly as vibrant.

KIRKSTALL COLLECTIVE

The bar is ahead as you enter with high seating and gingham carpet to the left, a snug opposite at the front with fixed seating and a fireplace, and plenty of tables with chairs or fixed seating up a couple steps to the rear.

It's 0.6 miles to the next pub, passing Kirkstall Abbey and Abbey House Museum, both of which are worth exploring.

Nicholson's (another M and B brand) to Milton before closing.

Aprirose owned Blackrose, a pub management company, but Milton went into administration in 2023. The managing director of Blackrose then bought said company and Vesper Gate is listed on the Blackrose website and trading at the time of writing.

Confused? I am and I expect you are too. It all gets very complicated when there are owners, tenants, pub management companies and so on, which is not helped when many involved are asset management or property development companies.

Anyway, this two-roomed pub tended to attract diners in the larger left room and drinkers in the right room that includes a pool table, juke box and large TV. There is a sizeable, grassy beer garden to the rear.

Although a Kirkstall Three Swords pumpclip adorned one of the handpulls, it wasn't being served at the time with bottles available instead.

VESPER GATE (Abbey Road)



At one time this venue was branded as a Sizzling Pub and Grill (a brand of Mitchells and Butlers (M and B) but through WhatPub I knew it was now owned/managed by Blackrose, a name I was familiar with but didn't know details. So, I started digging.

And it's all very complicated. What's below is my simplistic interpretation therefore please don't take it as 100% accurate.

M and B sold 73 of its pubs in 2017 to Aprirose with Milton Portfolio Op Co 3 Limited being a connected company and Milton Pubs and Taverns the associated pub company. That explains why Victoria Family and Commercial in Leeds city centre changed from

KIRKSTALL BRIDGE INN (12 Bridge Road)



On entering at street level, the bar is directly ahead and serves eight cask beers. On my visit five were

KIRKSTALL COLLECTIVE

from Kirkstall plus two from Leeds (now owned by Kirkstall) and one from Five Points. For dark beer fans, Black Band porter is permanently available in all three Kirkstall pubs featured in this article.

The traditionally furnished main room has a fireplace with mantelpiece, wood strip flooring, painted walls, wooden tables and chairs plus some green leather-style fixed, bench seating. And as expected, much breweriana on the walls. It's not obvious but there's also a snug to the rear of the bar.

Steep, stone steps lead to the downstairs room where the gents' toilets are located and a bar is in operation during busier times. If the steps are too much for you, access can be gained by the sloping car park entrance.

As per most Kirkstall Brewery pubs, here attracts a diverse cross-section of customers from a wide age range meaning it has strong footfall throughout the day and across the week. This was my final venue and upon leaving at 11pm there were about 40 people still present.

Let's end on the following positive note about the uniqueness of pubs and their patrons.

The pub's beer garden sometimes becomes submerged being next to the River Aire. However, when it flooded back in 2015 this didn't stop the brewery's owner, Steve Holt, from enjoying a pint. Search for the infamous BBC news article 'Leeds pub garden floods, men go for pint anyway' and a guaranteed smile (unless you're a health and safety zealot!) will be brought to your face.

BUSES

First 33 and 34, and Transdev A1 and 60 travel from Leeds city centre along A65 Kirkstall/Commercial/Abbey Road (it's the same road but changes name). The 60 turns left at Kirkstall traffic lights where New

George is situated whereas the other three continue along A65 towards Horsforth. Check out bustimes.org for the location of bus stops, route maps and live departure information.



APPOINTMENT WITH B.E.E.R!

OCTOBER

Tuesday 1st - 7:30pm

Open Branch Committee Meeting
at the Old Unicorn, Bramley.

Wednesday 16th to Saturday 19th
Sheffield City Beer Festival

NOVEMBER

Wednesday 6th - 7:30pm

Open Branch Committee Meeting
at the Crossed Shuttle, Pudsey.

Saturday 30th

Yorkshire Regional Meeting 12:30pm
at the Cross Keys, Leeds .

DECEMBER

Tuesday 3rd - 7:30pm

Open Branch Committee Meeting
at the Brunswick, Leeds

JANUARY 2025

Tuesday 7th - 7:30pm

Annual General Meeting at The Tetley, Leeds.

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

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

<https://www.facebook.com/leedsrealale>

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