

# BEER LEEDS

SUPPORTING REAL ALE AND CIDER IN LEEDS

SPRING 2025

ISSUE 14

**FREE**



THE MAGAZINE OF LEEDS BRANCH OF CAMRA



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# BEER LEEDS

**SPRING 2025**

**ISSUE 14**

Hello and a warm welcome to the Spring issue of Beer Leeds. Apart from a cold spell early January the weather hasn't been too bad to prevent people getting out and supporting the struggling pubs and restaurants.

We had our AGM in January and have a committee installed with plans lined up to arrange some socials, monthly meetings and pub presentations over the coming year. For details check our website calendar, social media and of course this magazine. Please do come along and join us for any events we are holding.

The Grove Inn, Leeds was recently announced as 2024 Pub of the Year so congratulations to them.

As always, thanks to the regular magazine contributors, articles this issue include the Hand Pump Hijack, a pub visit to Oakwood, Leeds and a holiday in Devon. Who remembers the Tetley pub hunt and pubs of Leeds in 1972.

Hope you enjoy reading this magazine.

**Nigel Halton**  
*Magazine Editor*



Previous editions  
available online



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**SPRING 2025**

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# PUB & BREWERY NEWS

## PUB NEWS

The pub that was the Highland in Burley is expected to re-open in April and will be named the **Laddie**. The pub has been closed since 2023 but is undergoing slight alterations with plans to offer a “casual yet sophisticated” dining experience, cask ales and a cocktail menu.

Notable pubs that have closed, “looking for new tenants” are **Threes a Crowd** in Leeds, **Windmill Inn**, Linton.

Our 2024 Pub of the Year is **Grove Inn** Leeds, check out our website and socials for the award presentation date.

Our 2024 Club of the Year is **Guisley Factory Workers Club**, presentation date TBC.

Work is progressing at restoring the **Cross Pipes** in Otley, a pub closed since 2022, it is an ongoing project. An entertainment license has recently been applied for.

With the new location, Amity will be able to brew around the clock, increase output, and accommodate a growing customer base. The brewery has invested in new equipment and a larger brewing space, paving the way for future expansion in trade and exports.

As part of the relocation, Amity will also open a new taproom at the site. The bar at Sunny Bank Mills will remain open and expand into the space previously used for brewing..

Keep an eye on their socials for progress.



## BREWERY NEWS

### AMITY BREW CO

At the end of January, Amity announced plans of relocating its brewing operations to Albion Mills in Greengates near Bradford. On 14<sup>th</sup> March they received planning permission and so work would begin on the new site immediately.



### HORSFORTH BREWERY

They will be brewing this year a new beer concept using the same malt but playing with the hops. Their first was called Rodeo, heavy on Comet along with Citra hops.

### ANTHOLOGY

A brand new beer brewed for the colder months, Solucia flew out over December. Inspired by Sierra Nevada's Celebration, its a robust IPA with classic American hops. This will be a yearly special released around November time.

The brewery's 500th brew called Celebratory Pale was available in February.

## BINI BREW CO

Their Leeds Tap Room will be open on the first Saturday of each month, from 2pm until 9pm.

Beers recently released are "Trousers under my trousers" and "Big Sur" along with a cask ale "Cats Eyes".

## WILDE CHILD

They have announced their open Tap Room days for the year ahead, all on a Saturday, 5<sup>th</sup> July, 13<sup>th</sup> September and 18<sup>th</sup> October.

A catch up with Keir recently revealed production being at 270,000 litres per year with accounts at Tesco and Booths along with a growing sales base. He had taken on one of the ex Magic Rock brewers and has expanded the warehouse.

On the beer scene there will be their first gluten free ale, a low alcohol beer, a coffee stout and a Vienna Lager called The Magic Flute.

## MEANWOOD

The brewery won number 1 (gold medal) for fruited pale in England on the Untappd' awards for Call to Adventure - Our peach and apricot pale 4.2%.

They have also just released a new batch of Pantheon 4.3% - our cask only English pale.

Both taprooms, Terminus and The Foundation have started having food pop ups again this year, check out their socials for more info.

## NORTH BREW CO

Keystone Brewing Group announced that it had acquired North Brewing Co's brands from Vertical Drinks Ltd, with the purpose of expanding distribution nationally and internationally. There will be no job losses at the Springwell brewery, where brewing of the North brands will continue under the stewardship of Kirkstall.

Steve Holt, representing Vertical Drinks, said he was pleased to pass on ownership of the North brands to Keystone: "They have the sales and marketing resources to expand distribution and accelerate the

brand's growth. I am also delighted that Springwell will continue to brew and package the North beers".

North Brewing Co joins the Keystone family of brands which include Black Sheep, Purity, Brick, Brew By Numbers, Big Drop, Wolf Pack, Maison SASSY Cider, and most recently the Magic Rock and Fourpure brands.

## TARTARUS

Taproom open days are the last Saturday in the month starting with April 26<sup>th</sup>. Open from 2pm - 10pm.



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# Winter 2024 Pub of the Season



## Whitelock's Ale House

This pub has an interesting history, it has been a favourite with stage stars, poets, and visited by royalty in years gone by. At one time a doorman made sure that men wore dinner jackets and, as women were not allowed at the bar, waiters served drinks to them.

In 2008 it was honoured by the Civic Trust with a "Blue Plaque" unveiled by Sarah Whitelock.

The current operators took over the pub in 2012 and continue it's tradition along with a great cask ale selection and good pub food.

The photo show's Joe with the award and the staff, Mike, Abbie and Sarah.

## Be part of the CAMRA story

### Real ale is just the start...

Real stories, real people, **real ale**



# OUT TO OAKWOOD

After returning from an epic four-month trip from Pakistan to Jordan, Warren Yabsley had quite a thirst to quench. He only had alcohol twice in the first 107 days – countries like Afghanistan, Iran and Saudi Arabia aren't known for their drinking scene! Therefore, he was keen to pick an area to explore in the Leeds district where cask beer is available in most venues so opted for Oakwood.

## ROUNDHAY

Roundhay Road. Bus stop outside (full bus information is provided at the end of the article).

This is the first pub when heading from the city centre. It's a large Greene King pub that attracts drinkers and diners looking for cheap food in generically decorated surroundings. There is a seating area as you enter with a raised one at rear, both of which welcome children. The drinkers' area to the right is for over 18s only. Unfortunately, none of the three cask beers (Greene King Abbot, IPA and Yardbird) were available on my visit. At least the pumpclips were turned around, which I like to see when the beer isn't available.

I find it frustrating when this doesn't occur and you order a beer only to be told it's





# OUT TO OAKWOOD

not available. Sometimes, I've been informed it's to maintain the look of the bar with all pumpclips facing forwards. If so, here's a suggestion for those venues, simply add a 'sorry, just ran out' sign. Mini rant over!

For pub grub, it's one of the cheapest places around with two selected meals for £12.49 Monday to Friday and two-for-one burger meals on Thursday at the time of my visit.

In addition to decking at the front, benches have been added to a large, partitioned section of the car park.

## EL BORN

647 Roundhay Road. 5 min walk from Roundhay.



Located in a row of shops, it was formerly Tobias. I feel it is much more pleasant now than its previous guise both in terms of décor and ambience. There are about 10 small tables inside, vinyl record sleeves on one wall, a pillar made to look like a Victorian streetlamp in the centre and a small

bar at the rear that serves Carlsberg Wainwright Gold through a handpull.

At 5pm on a Friday it was full. The two people serving, who I thought may be the owners, were friendly and chatty and knew many of the (mostly) middle-aged customers by name.

I was heartened to see a group that included a person with Down's Syndrome and another with a blind person. As I've mentioned in previous articles, many pubs and bars regularly champion diversity and inclusion (D&I) without needing to trumpet about it.

Live music on Sunday afternoons is a regular occurrence and there's outdoor seating on grass 'carpet' both at the front and rear.

Prices on the blackboard displaying the wine list show there is no markup by the glass compared to the bottle, which I was pleased to see but this is sadly very much a rarity now.

Warning – rant coming up!

As someone who normally drinks halves of beer, I've noticed the increasing prevalence of markups on halves. A premium has become standard for wine by the glass, especially smaller glasses, so places are now trying it with beer.

As a recent example, a pint of Midnight Bell in the pub of the same name, which is operated by Camerons, was £5.60 but £3.00 for a half.

If I'm on a 'pub tour', catching public transport or delivering this magazine, normally I only have time for a half. Also, if there's no beer I particularly fancy, it'll be a half. Premiums on halves deter me from visiting rather than encouraging an 'upgrade' to a pint. And I know I'm not alone on this.

Remembering that I'm only 40, I'll extract myself from curmudgeonly old man's corner and get on with the article.

## PRESTON

468 Roundhay Road. 1 min walk from El Born.

On the opposite side of the road to El Born, this is the second of four bars all close together.



I believe this was the first bar to open in the area and in my opinion set the drinking scene for Oakwood. I've



# OUT TO OAKWOOD

found the people behind North, who own Preston, were always one-step ahead when identifying the next 'in' place to live and establishing the area's pioneering bar. Further North in Chapel Allerton and Alfred in Meanwood spring to mind.

A former shop (do have a look at the WhatPub description for brief, historical details) with floor to ceiling windows at the front, it always seems to have a buzz. Background music, low level lighting and candles on tables help to create this. With a dozen small, retro styled tables with chairs squeezed in it doesn't take many people to make the place seem busy.

Painted on a large section of an interior, exposed brick wall is "Preston, dispensing the finest libations since 2013." Upon opening, the toilets had the same dinosaur wallpaper as my bedroom in the 1990s when I was a kid. Thankfully, it wasn't long before it was replaced with something better (both in my bedroom and the toilets!).

While on the subject of toilets, wheelchair users may struggle to access the disabled toilet when most of the tables are occupied.

The two cask beers available were Full Fathom (6.5% coffee stout) and Vanishing Point, both from North. On previous visits, a blackboard has helpfully displayed all cask and keg beers as it can be crowded at the small bar but it was empty on my visit though I can't say whether this is temporary or permanent.

Tankards are on the wall behind the bar with the owner's name below. This was once common to all North venues but I've never seen one in use. Given the height of most being beyond arm's reach perhaps it's always been a quirky yet clever decorative feature meant to generate attention – if so, it's worked!

## MELBOURNE

476 Roundhay Road. 1 min walk from Preston.

This is second venue operated by the owners of Brunswick (North Street, edge of Leeds city centre). The single room is similar in size to Preston, which isn't surprising given it's in the same row of buildings but as it's a corner site the large windows extend around to the side.



Nine small tables have been snuggled in and there is a disabled toilet though, again, wheelchair users may struggle to access it at busy times. Dark red exposed bricks feature on two walls with one having fixed seating along it. There is low level lighting and ambient background music.

The two handpulls are on the short side of the bar so it may be difficult to see pumpclip details if the table in front is occupied. Fear not, as the lass serving on my visit was extremely knowledgeable and provided full information. One was a West Coast IPA and the other a hazy East Coast IPA from Zapato (originally, the brewery was in Leeds before moving to a canal-side location between Slawit/Slaitwaite and Marsden).

## SALT

488 Roundhay Road. 1 min walk from Melbourne.

A few doors further up brings you to this larger, modern bar that's part of the Ossett brewery family.

I believe it's sensible business practice to have two very different brands of drinking establishments owned by one company, each with an associated brewery, to widen the target audience. Ossett brewery pubs are high quality, wet led, traditional boozers with a good range of cask beers whereas Salt bars are modern in design and focus on keg beers though a couple of Ossett's best-selling cask beers are often available.

Here is no different. The front of the bar is adorned with Salt keg fonts to the left and handpulls to the



# OUT TO OAKWOOD

right serving White Rat and a seasonal golden beer containing German hops, both from Ossett. In some 'craft beer' venues, keg beers are served from fonts behind the bar but don't be confused here, draught cocktails are being poured rather than beer.

The interior has changed little since it was Stew and Oyster, a small local chain that promoted cask beers and local breweries but sadly ceased during Covid times with the venues subsequently taken on by Ossett.



Long, high tables with stools are close to the entrance while at the rear is fixed seating against the wall with multiple vibrantly coloured prints above of a llama or alpaca head. There's further seating upstairs plus the burger stall. I'd describe the background music on my visit as 'funky house'.

## WHITE HOUSE

55 Wetherby Road. 9 min walk from Salt.

Greene King has a number of pub brands and as a Chef and Brewer venue, White House is aiming for the opposite end of the market compared to Roundhay. The building looks old and still feels isolated despite houses having been built not far away. I'd imagine it was originally a private residence with sizeable grounds that have been converted to a car park though much greenery surrounds. For fellow cyclists, a rack that allows front wheel locking is located in the car park. Deliberately trying to create an upmarket countryside feel, a comfortable and cosy atmosphere has been

created inside provided you ignore that everything is new but tries to look old. Wooden beams, red bricks and tree branches feature regularly.



There are many alcoves and small areas throughout the pub with the main drinking area, which contains a log fire, opposite the bar. Other areas are more likely to be occupied by diners. Generic prints on the walls of animals, plants and countryside scenes are common. Greene King Deuchars IPA, Impact IPA (20p per pint donated to Macmillan) and Old Speckled Hen, and Black Sheep Bitter were available on my visit with Timothy Taylor Landlord 'available soon'. A nice touch is the printed drinks menu promotes the 10% discount for CAMRA members.

## ORCHARD

Dib Lane. 23 min walk from White House.

Think of the venue as a bonus pub because it's a bit away from Oakwood but this is the only article that I can shoehorn it in.

It's an estate pub though looks more inviting than many. Although a few smokers may frequent the benches at the front there's a beer yard/garden to the rear that includes smoking shelters.

Inside, it's L-shaped with a facing bar though the two handpulls aren't in use. To the left is some seating and a pool table with further high wooden tables and chairs to the right of the entrance.

Heading to the right rear you'll find standard height tables and chairs plus, surprisingly, a second pool



# OUT TO OAKWOOD

table. This is where I sat and at the adjacent table were three older Indian men enjoying a pint and good conversation.

It's part of the fantastic DalesBus integrated network (dalesbus.org) and runs on Sundays from Wetherby to Buckden in the Yorkshire Dales via Leeds, Otley, Ilkley, Bolton Abbey, Grassington and Kettlewell with many great countryside pubs en route.



The scenery beyond Ilkley is stunning with the route enhanced by the novelty of the bus squeezing through the archway at Bolton Abbey – wing mirrors need to be pulled in!

With single fares capped at the national maximum of £3 and free travel for ENCTS pass holders (older and disabled people), why not give it a go?

The décor is fairly neutral and generic but pleasant. It definitely feels like it's owned by a large pubco and I have my suspicions of which one given the styling. That said, home-printed breakfast menus were on tables and I believe food is served at other times with menus available from beside the bar.

## BUS INFORMATION

First 12/13/13A and Harrogate Bus Company (Transdev) X98/X99 serve Oakwood. When traveling from Leeds city centre, alight at Ravenscar Avenue for Roundhay pub or Oakwood Clock for El Born through to Salt. Confusingly, each service has its own Oakwood Clock stop in this direction but all use the same stop opposite El Born when returning to the city centre.

For White House, it's a 3-minute walk after alighting from X98/X99 at Roundhay Park Gates.

Alight at the Fearnville Dib Lane stop for Orchard. If using First 42, it's a 3-minute walk or 5 minutes if you're on First 49/50/50A.

While we're on the subject of buses, did you know that you can board the 874 in Oakwood?

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# HAND PUMP HIJACK

## BEWARE OF IMITATIONS

You have probably seen or heard something about CAMRA's campaign under the above heading, but may not necessarily be aware of what it is all about.

When CAMRA started back in 1971 it was as a campaign against bland mass produced keg beers, and was in favour of more hand pulled beers referred to as "real ales." The terms "hand pulled," and "real ale" became synonymous, and have popularly been used to distinguish the latter product from the former. "Real ale" being beer which undergoes secondary fermentation in the final container in the pub cellar as opposed to keg where fermentation stops at the brewery. The term "cask ale" has also been used to refer to "real ale."

More recently craft beers have started to appear, and these are still keg beers, but ones with imaginative flavours.

However until now it was possible to distinguish one product from the other by the method of dispensing it in the pub. The "real ales" being dispensed through traditional hand pumps which take a few pulls to produce. Thus anyone wanting a "real ale" had an easy visual choice to make.

Two brewers to date have changed this by producing some of their keg beers through hand pulled dispensers. There is nothing to suggest this has been done to enhance the flavour, and we are therefore left with

the presumption that this is a deliberate attempt to confuse the public into buying a keg beer by mistake.

Marstons have produced three beers which can be in keg form, and yet dispensed through hand pulled dispensers. The beers are Wainwright Amber, Wainwright Gold, and Wychwood Hobgoblin IPA. Otter Brewery also produce a beer referred to as Otter Amber fresh which can be dispensed in the same manner. This does not mean that every time you see such beers they will be keg because the Marstons beers at least can still be in "real ale" form. (I do not know whether the Otter beer is solely a keg product).

I have come across two examples of the keg version in the Leeds CAMRA area, and in both instances the cask and keg version are side by side. A photo is shown of the two, and in this form it appears quite clear that the keg version looks different to the cask one. In addition the pump clip on the keg version (the taller more modern looking white pump) should refer to it being "brewery conditioned ale." In this example the clip had actually broken, but the reference to "brewery conditioned" means that fermentation stopped at the brewery. In other words there had not been any further evolution of the beer in the pub cellar.

The cask version lasts 4 – 6 days typically before starting to go off whereas we are told the keg version lasts for 2 – 3 weeks.



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# HAND PUMP HIJACK

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In other words a similar shelf life to normal cask and keg beers. From a publican's point of view the latter could make more economic sense as there is a longer timeframe to get through the product.

Personally the keg beer in this format did not unduly bother me as I felt it was different enough visually to be a warning to anyone wanting a traditional hand pulled beer. This view however is not shared by all in CAMRA.

However my complacency was shaken recently when I visited a local pub following the Bradford Beer festival. Upon entry I was faced with a choice of 5 hand pulled real ales or so I thought.

Upon closer inspection in order to decide which one I wanted I noticed that one of the beers was the Wainwright Amber, and it was sporting a pump clip stating that it was "brewery conditioned". Unlike the previous examples I had seen the beer was not in a modern looking taller dispenser, but in the normal wooden handled cask dispenser alongside 4 genuine "real ales".

The pub in question is in the Good Beer Guide suggesting not only that the beers are of good quality, but that the establishment is sympathetic to CAMRA's campaign on the support of "real ale." However in choosing to dispense the beer in this fashion it would appear not to be.

A photo is enclosed not from the pub in question, but a general shot of a typical hand pulled dispenser with the offending pump clip proclaiming that it is a keg beer.

Bradford CAMRA have been informed of the pub in question.

The whole question of such dispense was raised with trading standards some time ago (not relating to this pub, but regarding the dispensers used generally). CAMRA are awaiting a reply.

There is no criticism of the beers in question, and they may very well be very nice.

The criticism is over what appears to be an attempt to deceive devotees of real ale into selecting a product that is not what it seems. (If you went into a restaurant, and ordered chicken, and subsequently found out you had been given a meat substitute would you be happy)?

**Thus anyone wishing to drink a "real ale" needs to carefully inspect the pump clip before buying to ensure they are actually getting what they think they are getting.**

**If anyone reading this comes across examples of potential mis-selling can they please let us know. Please do not take this up with the bar staff who do a good job often in difficult circumstances. Also it is perfectly possible that some places may be operating according to pub ownership terms and conditions, and therefore have little choice over what they can stock.**

Keith Sunderland



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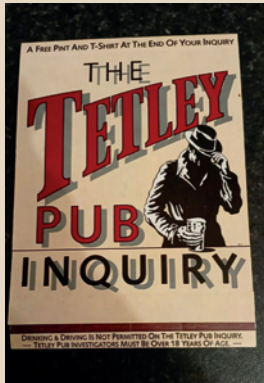
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# TETLEY PUB HUNT



One of our avid readers recently sent in some photos of some t-shirts from the Tetley Pub Hunt. What I hear you ask is a Pub Hunt and what is this Tetley you are talking about? Well it all happened a long time ago so if you are sitting comfortably we shall begin. Forgive us if some of the details are not correct, perhaps you could get in touch with corrections and your memories?

As far as I can remember the Pub Hunt ran for three years - 1982, 1983 and 1984, like I say it was a long time ago and I was only just 18 so no pubs for me before 1982. Oh no, things were a bit stricter then, I'm not saying it didn't happen but the threat of a £200 fine for underage drinking was a very real one. Tetley's Brewery was going strong and producing both Mild and Bitter to be served via handpump, so that's two locally produced real ales, we have quite a lot more now. Plus Tetley's owned pubs, lots of pubs, no double that, yes that many. So not much of a hunt then, they were quite easy to find. Well in 1983 the pub hunt was called the Tetley Pub Inquiry but what was it all about? Well in participating Tetley pubs, which was just about all of them, you picked up a collector card and went round twenty different pubs, bought a pint and got your card stamped. After you had completed your card you were entitled to a free pint and then sent off for a free t-shirt. Places where pubs were a little less dense than Leeds only had to do twelve pubs. You had quite a few weeks to do this all in so if you were used to going to the

pub, and who wasn't in the early eighties, it wasn't too difficult. But it did mean you went to some pubs you wouldn't normally go to. I took this to be an opportunity to visit some pubs I'd never been in before, dare say one or two I've never been in since!

So what would an eighties Tetley Pub Crawl, sorry Pub Hunt look like?

Well Leeds City Centre was a good place, with more than thirty pubs to choose from, according to an old map from that era produced by the brewery. You could start at the Little Londoner,



then take in The Wrens, Horse and Trumpet, Barney's, The Ship, The Viaduct and finish down at The Adelphi and wow your card is a third of the way there. A route which you could just about do today, the Little Londoner is long demolished and it's site is now occupied by student accommodation behind Leeds Arena, Barney's has had multiple names it is now the White Swan. Wandering East to West is a bit more problematic as five out of this list of seven have long gone - Waterloo, Smiths Arms, The Palace, The Regent, Scotsman, Precinct and Oscars. Bonus points if you can come up with former names of The Precinct and Oscars or even later names of Oscars.

# TETLEY PUB HUNT

Outside the city centre pubs were obviously a bit further apart, but a wander around the edges like Sheepscar, Holbeck or East Street would all make rich pickings. Plus the town centres like Wetherby, Morley and of course Otley would pick up quite a few stamps on you card. It seemed like every locality had a Tetley pub, yes Whitbread and John Smiths had a few pubs but you never went in those looking for good beer did

you? Oh yes how could I forget Sam Smiths, good old Sams, I went there to, but essentially at heart I was a Tetley Bitterman.

What was your favourite crawl in and around Leeds? From what era and can it still be done today? Are the pubs better now? Is the beer better now?

David Dixon

## Cairngorm's Black Gold is CAMRA's Champion Winter Beer of Britain 2025

The Campaign for Real Ale (CAMRA) has awarded **Cairngorm's Black Gold** the title of Champion Winter Beer of Britain at the Great British Beer Festival Winter 2025.

Following over a year of local blind-tasting panels and regional heats, the final round of judging took place at the winter festival, with Black Gold (4.4% ABV), a session stout from Scottish brewers Cairngorm, named as overall Champion Winter Beer of Britain.



Champion Beer of Britain judging panel organiser Christine Cryne described the beer as having: "Roasted coffee nose with dark fruits and earthy hops. The flavour is of refreshing coffee with sweet malt, orange and dark fruits, leading to a satisfying dry, chocolatey finish. Very easy drinking."

Reacting to the win, Cairngorm's Sales Director Merlin Sandbach said: "After winning Champion Beer of Scotland two years consecutively, and four years in total, the team is ecstatic. Our head brewer Liam, Gemma from Productions and I are absolutely over the moon!"

The runners up in the competition were **Sarah Hughes Snowflake** (8% ABV), which took home Silver, and **Grain Slate** (6% ABV) which claimed Bronze.

CAMRA's Awards Director Gary Timmins said: "Massive congratulations to Cairngorm for their fantastic win plus all the amazing category winners in this year's competition.

Black Gold is a cracking pint, and even in such an incredibly competitive shortlist, it is a worthy winner.

"Every year our judges find it harder and harder to pick a winner, which speaks volumes of the brewing talent in the UK. Despite their evident quality, our brewers struggle to find a place at the bar of our locals. Soulless global conglomerates have a greedy stranglehold on the industry, restricting true customer choice and our independent brewers' access to market.

"Everyone should get out to their pub, social club or taproom and look out for one of your local brews – it might be one of our award-winning beers!"

This year's award winners will be available to try at the Great British Beer Festival Winter this week while stocks last.

The category winners from the Champion Winter Beer of Britain competition will be entered into the overall Champion Beer of Britain competition later this year.

# DEVON DELIGHTS

This is just a short tour of Devon coastal towns during mid summer in search of decent pubs and beers, as well as a brief look at the towns themselves. In fact I started in the Somerset village of Dunster. This is described as one of the of the most complete medieval villages in England. It sits by the river Avill and has over 200 listed buildings, which includes; castle, yarn market, Dunster Kiln, tithe barn, buttercross, dovecote, Congyer tower and Gallox bridge.

A brief visit indeed, for after a quick tour of the village I had only time to visit one pub. I say pub, it was the LUTTRELL ARMS HOTEL. This is a stone built residential hotel, more akin to a manor house, with multiple rooms of varying opulence. Interspersed amongst them were small courtyards for out door drinking. The main lounge bar contained much woodwork and panelling along with stained and leaded windows. The main feature of this room was a collection of antlers. Outside, a flight of stairs led you to a 'secret garden,' a three-tier landscape beer garden with wonderful views of the castle. Beers on offer: Exmoor Gold; Otter Amber and Quantock QPA. *Try also: Dunster Castle Hotel; Stags Head and Foresters Arms.*



The A39 took me along the coast and over Exmoor to the village of Lynmouth. This is a picturesque seaside village, tucked into a hollow at the mouth of the river Lyn. Lynmouth is at the bottom end of the Lynton and Lynmouth cliff railway, the steepest and highest water powered funicular railway in the world. On the south west coast path above the village lies the rugged Valley of the Rocks. (Incidentally, Lynmouth is the site of the worst river flood in Britain, in August 1952, with the loss of 34 lives.)

First pub visit was the ANCIENT MARINER. This is a single room inn with a mish mash of furniture; benches, sofas, armchairs, buffets and high chairs. Tables are wood, no two alike and the bar frontage is part wooden barrels.

It is an absolute grotto of maritime items; ships wheel, compasses, oars, lanterns, lifebelts, (one from the S.S. Iron Duke Bristol,) a Columbian printing press and a life size octopus. There is a beer garden to the right and by the door a capstan for anchoring your boat, I presume. Four beers to try: Exmoor Gold and Stag, Otter Amber and Oak I.P.A.



Crossing a footbridge over the river Lyn brought me to the ROCK HOUSE HOTEL, a cream washed, detached, part-thatched, residential pub. Decor is in two-tone grey and it is mainly set out for dining, with a small drinking area adjacent to the bar.

There is a lawned beer garden with marvellous sea views, but just one beer, Badger Best Bitter.

Overlooking the harbour is the RISING SUN. This is a thatched terrace pub, two rooms, one a long narrow lounge. The walls are wood panelled, ceiling low-beamed and there is a maroon carpet throughout. Seating is by way of benches, chairs and buffets, tables wood with iron legs. An old long case clock sits in the corner by the bar. Outside there is limited seating. The pub is owned by Hall & Woodhouse and serves two Badger beers, Best Bitter and Tanglefoot. *Also: Village Inn*

Continuing back along the A39, onto the A399 and through the village of Combe Martin, brings me to the largest seaside town on the north Devon coast, Ilfracombe. The small harbour is surrounded by hills and on its sits a great number of pastel coloured cottages. The beaches are largely hidden, (especially the Victorian Tunnels beaches) and by the harbour and pier is the aquarium, Damien Hirst sculpture 'Verity' and ferries to Lundy Island. Close by on Wilder Road is the Landmark Theatre and Ilfracombe Museum.

# DEVON DELIGHTS



Sitting on the Quay, adjacent to the harbour, lies the SANDPIPER INN. This is a comfortable, two-room, popular locals pub on two levels; a lounge to the front and games room with pool table at the rear. Two beers on sale: Doom Bar and

Harbour Ales Beach Blonde, (an Ilfracombe micro.)

At the bottom of Fore Street, (the oldest street in the town,) is the GEORGE & DRAGON, (the oldest pub dating from 1360.) This is a one room pub, divided into two sections, predominantly furnished in wood, with wood beams and a couple of large fireplaces. Food plays a main part and produce from the pub garden is utilised. Two ales: Exmoor Gold and Doom Bar.

About 50 yards back from the harbour is HIP @ No.8. This is a cream and light green painted Georgian house, altered into a single room bar with a nautical theme. It has an interesting floor design depicting landmarks and shipwrecks on the coast around Ilfracombe and there is a logo of a compass. Benches and seats are leather effect, tables have an octopus tentacle design and walls and bar are wood planking. Darts are played here. There is a very large, multi-tiered paved garden to the front. Two beers served; Bass and Otter Bright.

Opposite the Landmark Theatre is the SECOND STAGE. This is a two room pub with a large lounge and bar on a lower level. The seats are fabric covered benches and seats and the floors are wood throughout. A wood burning stove sits in a white brick fireplace. Prints and photographs of classic films decorate the walls. On an upper level there are three pool tables. Just one beer served – G.T. Ales Blonde Ambition, a local micro in Braunton, about 10 miles from Ilfracombe.

Around the far side of the harbour and at a junction of the harbour car park road and Hillsborough Road, (A399,) is the THATCHED INN. This was originally an outbuilding of a medieval manor farm, then a chapel, a house, then an inn. Internally it is a very compact one roomed and seems almost circular. Dining seems to be dominant and all the tables were reserved. There is a nice beer garden outside. Three beers: Skinners Lushingtons, Exmoor Fox

and a third, Devon Dawn, which I discovered, after close inspection of the small print on the pump clip, to be brewed by Theakstons. *Try also: Ship & Pilot, Pier Brewery Tap, Royal Britannia Hotel and Admiral Collingwood, (Wetherspoons.)*

From Ilfracombe I headed south on the A361, crossing the Taw and Torridge rivers, then followed the A30 to Clovelly. This is a privately owned village that clings to the side of a steep sided 400 foot cliff and the half mile long street is cobbled in its entirety. (Entry fee to the village applies.) No vehicles of any kind are allowed and goods are transported using sledges, (and in the past donkeys.) Apart from a number of tiny winding lanes and passages, the street, (known as Up-along Down-along,) tumbles into the harbour. There are two museums on route to the bottom, the Kingsley Museum, commemorating the works of the author Charles Kingsley, (who wrote *Westward Ho!* and the *Water Babies* whilst living here) and the Fishermans Cottage, which shows the seafaring tradition of herring and mackerel fishing as well as its notoriety for smuggling, wrecking and piracy.

Half way down the hill, in amongst the row of cottages, sits the NEW INN. This is a 17th century inn, described as decorated in the 'Arts and Crafts' style. It is a two room, residential hotel, with a small, compact snug at the front, slate floored, with a mix of wood chairs and leather armchairs. Walls are decorated with photographs of old Clovelly. At the rear is the separate Hamlyns Rooms restaurant. Two beers on offer: Doom Bar and Exmoor Sunset.

At the bottom of the village, overlooking the harbour, sits the RED LION. This is an 18th century residential hotel with 17 rooms, each with a sea view. It is an old whitewashed stone building with two bars with lounges and a separate restaurant. The front lounge has very plain décor, but this is compensated by its position and view. There are tables and chairs on the cobbled forefront and stone cobbled benches. Three beers: St. Austell Tribute and two from Country Life; Clovelly Cobbler and Clovelly Gold, (brewed at the nearby Big Sheep tourist attraction.)

An interesting selection of pubs and beers, with some beautiful scenery included. Most enjoyable!

R.I.P.



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# Skipton's Beer Culture

Starting off the day in Skipton. It boasts a fascinating history that stretches back to prehistoric times. The town made its first appearance in the Domesday Book in 1085 and is famous for Skipton Castle, which was constructed around 1090 by Robert de Romille. It played a key role as a Royalist stronghold during the English Civil War until it fell in 1645. The completion of the Leeds-Liverpool Canal in 1816 really helped local trade thrive during the Industrial Revolution. Nowadays, Skipton is celebrated for its lively market scene and well-preserved medieval buildings, drawing in visitors who want to explore its beautiful landscapes and historical landmarks.

## The Boathouse Bar

My first stop today is in Skipton, before I catch a bus to Barnoldswick. The Boathouse Bar is in a lovely spot, right by Skipton Marina, where the main Leeds and Liverpool Canal meets the Springs Branch. It opened its doors in March 2016, thanks to Ian Clarke, who runs Pennine Cruisers with his wife Pamela and daughter Zoe.

The beautiful surroundings make it a great place to unwind. Inside, the décor has a nautical vibe, with navigation lamps casting a warm glow. When the weather's nice, you can sit outside and take in the canal views.

As you walk in, you'll notice a cosy yet modern atmosphere that mixes comfort with style. There are fun touches too, like a canoe hanging from the ceiling, canal-themed art on the walls, and a little mile marker showing how far it is to the restrooms, all adding to the charm.

This morning, Sarah and Debs gave an awesome warm welcome and had a fantastic selection of cask and keg beers from various breweries. I kicked things off with "Pommie's Revenge" from Goose Eye Brewery in Keighley. It's a super tasty and flavourful traditional English Bitter that's hard to resist. Then I moved on to "Yorkshire's Best Bitter" from Rooster's Brewing Co. in Harrogate. Another fantastic English Bitter!



## Early Doors

Back in Skipton, my first stop was Early Doors. This awesome micropub opened its doors in February 2016. The name is inspired by a sitcom from Manchester that the original owner



loved. "Early Doors" takes place in a fictional pub called The Grapes, situated in Heaton Norris, Stockport, part of Greater Manchester. The show follows the everyday lives of the pub's regulars and staff, touching on themes like love, loneliness, and the funny side of daily life. As of July 2024, it has new owners.

The vibe here is super chill—no frills, no music, and no food, just great beer and good chats. The space is a long, narrow room with the bar on the left. It's all about creating a cosy and inviting atmosphere that highlights enjoying quality drinks and socializing. The décor is simple and comfy, sticking to the classic micropub style without any unnecessary extravagance.

Mason gave a super friendly welcome at the bar tonight, and it was awesome to chat with him. There were three cask ales on tap, and a fourth one was just about to be added. I went with "Hoffman Gold" from Settle Brewery. It's a delicious golden ale that has a hint of blackcurrant flavour. Super tasty!

## Yorkshireman

A quick stroll takes me to Yorkshireman. My last visit was back in 2023 when it was still Styles Bar, and before that, it was Ref & Whistle. Since then, it's changed ownership and undergone a top-notch renovation, reopening in September 2024 as The Yorkshireman.

The change to The Yorkshireman is all about highlighting local produce and creating a community vibe. The pub wants to be a welcoming spot where people can chat without the usual distractions of big chain pubs, like blaring music or gaming machines. It focuses on traditional pub charm with a snug atmosphere, featuring wooden tables and bench seating. Plus, the upstairs area has some awesome exposed beams and a nice space for local groups to gather.

You'll get another awesome, friendly welcome here! The



# Skipton's Beer Culture

bar has a choice of 4 cask ales (one just ran out) in various styles to pick from. I checked out a beer from Dark Horse Brewery, located in Skipton. Their "Hetton Pale Ale" is a smooth and creamy golden ale that snagged the title of "Yorkshire's Perfect Pint" on a TV show.

## The Beer Engine



A quick walk takes me to The Beer Engine, a cosy micropub that opened up in May 2014. It was started by Janet Langton and her husband, who wanted to create a friendly spot for both beer lovers and casual sippers. It's conveniently located near the canal and other favourite hangouts. The place has a modern vibe with wood slat panelling and stylish

oak furniture, making it a welcoming spot for everyone. One cool feature is the bar area where you can see the casks displayed right behind the counter, giving you a peek at what's on offer. They even use a pulley system to lift the casks into position, which is pretty neat.

The Beer Engine has become a hit among beer fans and has snagged a bunch of awards, including the CAMRA Yorkshire Pub of the Year for both 2023 and 2024. It's also been recognized as the Branch Pub of the Season and Branch Pub of the Year.

It's super busy in here tonight, but I still got a fantastic warm welcome! It's awesome to see how popular this place is. They've got an amazing variety of beers, both cask and keg, plus a nice selection of cans and bottles to pick from. I went with a collab brew from Thornbridge Brewery and Rivington Brewing Co. It's called "Regional Haze," and it's this gorgeous, fruity, hazy pale ale that's bursting with flavour and super delicious.

## The Narrow Boat

The Narrow Boat is up next, found on Victoria Street. This pub has been around since 1999 and has quite the backstory. Created by Market Town Taverns, it was meant to be a classic



pub that highlights real ales and great food. When it first

opened, The Narrow Boat brought some fresh ideas to the pub scene, like a no smoking policy and no live music, which were pretty rare back then. This made it a chill spot for those who liked a quieter vibe while sipping their drinks. In the summer of 2023, Kirkstall Brewery took over and gave it a makeover in the fall, reopening in early December. While the bar has shifted a bit, the overall layout is still pretty similar. The pub spans two rooms, featuring an upstairs gallery, a function room, and a covered outdoor area for drinking and smoking. As you walk in, you'll notice a warm atmosphere with wooden beams and rustic décor. The seating is well thought out, catering to both small hangouts and bigger get-togethers, with comfy booths and tables that encourage socializing while still keeping things private.

There's an awesome variety of cask beers at the bar from Kirkstall-owned breweries like North and Leeds. Plus, they've got their own house brew, the "Narrow Boat Pale Ale". I had to try their house ale, which is a super smooth and delicious pale ale.

## The Mess Room



The next spot to check out is The Mess Room. This awesome bar and live music venue opened its doors in April 2019, thanks to the creative couple Julia and Steven McNamara.

They had a cool idea to turn a little garden shop and courtyard into a cosy hangout that brings people together through music, drinks, and good vibes. Fun fact: it used to be a fire station!

The vibe here is all about warmth and comfort, making it a chill place to kick back. The décor blends rustic charm with modern touches, and the seating is super comfy, perfect for chatting with friends. The soft lighting adds to the cosy atmosphere, and there's a lovely outdoor area where you can sip your drink and watch life unfold around you.

## The Royal Shepherd Inn

I decided to grab some tasty food at The Royal Shepherd Inn. This pub, right by the canal, is one of the oldest in the area, with roots going back to the 17th century. The name comes from King George III, who was lovingly called "Farmer George" for his work in agriculture and setting up model farms at Windsor. This ties in nicely with Skipton's

## Skipton's Beer Culture

own farming background, especially its sheep farming scene.

What makes The Royal Shepherd stand out is that it's the only pub in England with that name. Its historical vibe is even more interesting because it used to have a "charter" on display



that showed off its royal links, but sadly, it disappeared when the pub was closed for a few months in 2011. There are also some spooky stories floating around about The Royal Shepherd. People say it's haunted by the ghost of John Southworth, who was killed there in 1782, along with other ghostly figures like Molly Barker and her dog, Tag.

The food selection was absolutely delicious, featuring a big menu that had something for everyone, plus some specials. As for the beer, there was an awesome lineup of three cask beers to pick from tonight. I had a couple of beers with my meal here, both from Skipton's Dark Horse Brewery. First up is the "Craven Bitter," which is a solid, traditional English Bitter that's super easy to drink and nicely balanced. Next, "Blonde Beauty," a delicious and flavourful blonde ale that's perfect for a session.

### Swadford Tap

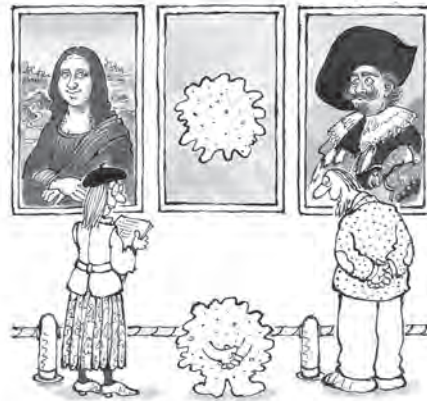
My final call of the day was to Swadford Tap, a new micropub that just opened in November 2023, taking over the spot where Swadford Lounge used to be. They've made some cool updates, like moving the bar from the front to the back



to give folks more room up front. The inside is decked out with pictures of different pop artists, which really adds to the lively vibe. It looks super nice.

I got a friendly welcome from the bar staff and had my pick of three cask ales, plus a bunch of keg beer options to choose from. I had a beer from Salamander Brewing Company, which is based in Bradford. Their "Morning Glory" is a super light and refreshing pale ale that's bursting with flavour.

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



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# The City Centre

## Friday evening and the rough pubs

1972 The time is 10.30pm on a typical Friday in the city centre. "Time" has just been called and we are now allowed 10 minutes in which to finish our drinks before we are escorted from the premises by the landlord. Where next? The Barge located on the river Aire is more my sort of place, but no chance of admission. I suppose that's it then may as well return home.

Welcome to the City Centre on a Friday evening in 1972 with the exception of those of mature years who appeared to spend their entire weekends in the "rough" pubs, particularly those located around the Calls and Kirkgate, the city centre on a Friday evening was the domain of young people, and not those of a nervous or sensitive disposition.

Certain pubs were avoided by the younger generation, several were viewed as the "Old Men's" pubs, the majority with a dubious reputation and considered rough. Supping partner and myself were not deterred in our quest for decent beer. We visited all, returning many times to our favourites. We never experienced any problems and enjoyed some memorable evenings in these establishments. The following pubs have now all gone.

### GOLDEN COCK, 13 Kirkgate

I paid my one and only visit to the Golden Cock in February 1973. I have visions of entering a rectangular room with the bar located towards the rear and with seating, tables around the outer walls. Customers of mature years were sitting either on their own or in small groups. Many were smoking and conversation minimal. Numerous pairs of eyes stared in astonishment in our direction. Young people – What do they want? Certainly not the beer which I recorded as "about the worst Tetley' I've ever tasted" Maybe that evening there was an air of

despondency. Were the regulars aware that the old pubs days were numbered? The pub had in all probability, originated from the 1930's and had replaced an older pub, built one hundred or so years earlier. Leeds City Brewery had taken possession in 1920. Not long after our visit the Golden Cock closed. By June 1973 the venue had reopened as the Precinct.. The building remains as retail premises with the "Golden Cock" statue still attached to the front.

### MARKET TAVERN, Harewood Street

Anyone visiting the Market for the first time would be unlikely to forget the experience. Known as "the madhouse" It was basic and not for the faint hearted. It had a rough reputation, although I suspect its notoriety had been earned in former times. The pub was a Tetley's house situated at the corner of Harewood Street, opposite Kirkgate Market and was originally a private house, prior to conversion to a pub in 1850. I called there on several occasions in the seventies and remember several small rooms full of character and characters. A single bar served all. The pub attracted a regular clientele, including market traders and I always felt welcome. The key to acceptance was communication and the willingness to laugh and swear with the regulars. The Market closed in January 1995 and was demolished initially to create parking space. The John Lewis Victoria Centre now occupies the site.

### NAGS HEAD, 81 Vicar Lane

During the period 1973-1977 I went to the Nags Head on more than thirty occasions: it was our city centre local. The reason was simple – the quality of both the Tetley mild and bitter, dispensed from hand pumps. The Nags was one of three pubs still owned

# A diary of pub visits in 1972 by Mop Ead's

by Musgrave and Sager, whose premises were located on Marlborough Street, off Kirkstall Road. Originally a brewer and pub owner Musgrave and Sagar ceased brewing in 1958 continuing as bottlers. Their only other remaining pubs were the Town Hall Tavern and the Old Unicorn in Bramley.

The Nags head was a no nonsense old fashioned inner city boozier, patronised primarily by the older generation, predominantly male and offering few airs and graces, just a relaxed atmosphere and quality beer. The long bar served a single L-shaped room. An area to the far side of the bar served as a tap-room offering both darts and doms and this is where we usually congregated. A fully enclosed yard to the rear was the beer garden or more precisely an outdoor drinking area. Snacks such as pie and pies were served at lunch time. Service was uncompromisingly efficient and despite the pubs reputation there was rarely any disturbances. Any hint of disruption was dealt with promptly and effectively and anyone unwise enough to persist would be ejected unceremoniously and left sprawling on Vicar Lane. The Nags Head closed in 2003. The premises are currently occupied by a Bookmakers.

## OLD ROYAL OAK, 29 Kirkgate

One record suggests that the Old Royal Oak opened in 1925 and replaced an earlier pub, which in 1797 was licensed as the The Royal Oak. The main entrance was on Kirkgate with an alternative means of access from York Street via the rear yard. The pub was rather narrow, consisting of a single room which served as lounge, tap room with dart and dominoes and also a function room. I suspect the interior had barely changed in almost fifty years. In the early seventies John Smith's Keg was served, although hand pumps were installed a few years later when the Brewery recommenced cask beer. The Old Royal Oak was very much a good unspoilt boozier, rather basic, lively with a significant Irish character. Whilst I was never a regular I always enjoyed my occasional visits. Usually we were soon conversing and laughing with the regulars. The pub was definitely not one for those who preferred their own company. The Old Royal Oak closed in C2010 and towards the end of that year the premises were offered for sale at £25000. The building is now a take away.

## SCOTSMAN, 1-3 Call Lane

The Scotsman was another basic city centre boozier. I recall a single large room approached from one of two entrances

on Kirkgate. On Friday evenings it was invariably busy and always lively. The impression was that copious quantity of Tetleys Keg had been downed. Prior to 1931 the pub was owned by Wallers Bradford Brewery. A Brewery History Society list of pubs refers to "Drayton Moor Arms formerly Queens Arms formerly Royal Standard, Kirkgate The Calls (Oct 1873) Later Scotchman Inn. Then the Scotchman Stores sold 1931" Melbourne Brewery acquired the premises that year and I am assuming it was they who renamed is the Scotsman.

The pub was full of characters offering both conversation and laughter. I always enjoyed a visit to the Scotsman and returned on several occasions. The Scotsman closed in C1993 and the Building converted to an Amusement Centre. A petition in July 1993 objecting to the Brewery's intentions to sell the pub was unsuccessful.

## STAR AND GARTER, Call Lane

I had been warned "Don't go in to the Star and Garter it's full of prostitutes". No it wasn't a few, possibly. Following our first visit in 1972 I could accept that the Star and Garter was a down to earth place, inhabited primarily by an endemic crepuscular community of mature years, regulars who visited often, frequently early doors and remaining until late, whilst consuming numerous inexpensive drinks from Sam Smiths Brewery. This was the realm of Woodbine, Guards Heavy and Capstan full strength, where walls and ceilings were stained yellow - little demand here for Embassy filter or other "women's" cigs. Younger pub goers tended to avoid the Star and Garter and following a New Years Eve visit in 1973 I had included myself amongst them. That evening supping partner and myself had been to several city centre pubs. "Somewhat dead really-not much happening anywhere" I recorded.

Edward Stead was recorded as brewer there in 1926 with the pub being acquired by Sam Smith's in 1944. I have not been able to ascertain then the Star and Garter closed. I may be wrong, but from memory I think closure may have been at the request of the Police. The premises were converted to an Amusement Centre but latterly the building has been vacant and shuttered.

## WHIP HOTEL, 3-5 Hirst's Yard

At the age of eighteen and beginning to take an interest in the city pubs, I had strongly been advised to stay well away from the Whip, more than I was warned that it was the roughest pub in Leeds. It was also a men only

# A diary of pub visits in 1972 by Mop Ead's

establishment, quite simply women were not permitted to enter. I would later question why any lady would want to go there. For a start there was no Ladies toilet.

My introduction to the Whip was in February and March 1972. A Folk Club met there in an upstairs room and I went there on several occasions. Drinks had to be purchased from the pub's main bar, which I approached with trepidation. It wasn't that bad provided you were male! Whilst ladies may have been able to avoid a trip to the bar, they had no alternative but to use the Gents toilet located in the rear yard, always accompanied by a male colleague. This all male preserve came to an end in 1975 following the introduction of the Sex Discrimination Act and the Brewer was obliged to install Ladies Toilets.

Towards the mid seventies hand pumps were introduced and the Whip became renowned for the quality of the beer. It soon became our lunch time local where we suits mixed easily with the down to earth regulars. The Whip remained basic, but friendly and was at this time my favourite city centre pub. Two separate areas were served by a single bar. It is likely that the Whip opened in the 1830's and was originally a Coaching Inn, which may explain the pub's unusual name. The main entrance could be accessed from Duncan Street, Call Lane or Briggate via Hirst's Yard. Bowers Yard also led from Briggate to a rear entrance.

Despite objections from Leeds CAMRA, the Whip closed in 2002. The venue reopened as Mook, following a reported investment of £250,000

## WHITE SWAN, 37 Call Lane

On 29 December 1972 a month after my 20th Birthday I went to the White Swan for the first time. I remember the pub was packed and we had found standing space next to the public phone, surveying all around with interest-or was it fascination? The clientele was certainly different from other pubs I had been in. Suddenly the phone rang. The bar staff were busy and the phone continued to ring. Supping partner answered "Yes, it's the Mucky Duck" he shouted, he then turned, faced the crowd and bawled "Call for Big Shirley" seconds later Big Shirley emerged from the throng. "Thanks luv" said Big Shirley as the receiver was snatched from Supping Partners grasp.

The White Swan was a Tetley house, which the Brewery had acquired in May 1921. Externally the building was

impressive with an ornate engraving of a White Swan and a date stone showing 1884. In the 1970's the pub was considered rough and reputed to be the haunt of dubious characters and prostitutes. Downstairs consisted of two rooms. The main bar area lounge was to the front of the building with a smaller room to the rear. Keg beer was served when we visited and ten years later cask was still. I have no records of having returned. I believe the Mucky Duck closed in the mid nineties. By 2002 the premises had reopened and were trading as BRB. In October 2014 the venue was the Black Swan and is currently operating as Cuckoo, which opened in May 2024. I wonder if Big Shirley goes there.

David Jameson

## APPOINTMENT WITH B.E.E.R!

### APRIL

**Wednesday 2nd - 7:30pm**  
Open Branch Committee  
Meeting at the Horsforth Brewery.

### MAY

**Wednesday 7th - 7:30pm**  
Open Branch Committee Meeting  
at the Pack Horse, Woodhouse Lane.

### JUNE

**Tuesday 3rd - 7:30pm**  
Open Branch Committee Meeting  
at the Leeds University Students Union.

### JULY

**Saturday 5th - 2pm**  
Open Branch Committee Meeting and Social  
at Bosuns Brew Co, Wetherby.

### AUGUST

**Tuesday 5th - 7:30pm**  
Open Branch Committee Meeting  
at the Royal, Pudsey.

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

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[www.stockportfestival.org.uk](http://www.stockportfestival.org.uk)

Times: 5.30 to 11pm Thursday, noon to 11pm Friday and noon to 10pm Saturday.

Prices: General Public £5. CAMRA Members: £3.

**Advance Package** for each session £17.50 including £1.50 discount and express entry - covers discounted entry + glass (refundable) + £10.00 of beer/cider.

**CAMRA Members Advance Package** for each session £16.00 including £1.00 discount and express entry - covers discounted entry + glass (refundable) + £10.00 of beer/cider.

**Also:** Get a further **£1.00 DISCOUNT** for an "EARLY DOORS" Package bought before 1st June.

**Advance Packages** can be obtained from [www.stockportfestival.org.uk](http://www.stockportfestival.org.uk)

## OVER 250 BEERS, CIDERS & PERRIES

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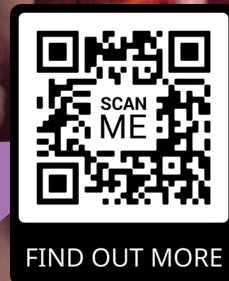
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Real ale is just the start...

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