

# FULL <sup>NEW</sup> MEASURE

Supporting Real Ale & Cider in Leeds | Issue 141

## A FRESH LOOK AT THE LEEDS BREWING SCENE

PLUS

CASK ALE IN CROSSGATES

THE GREAT BRITISH BEER  
FESTIVAL - A REVIEW

AND ALL THE NEWS ON  
PUBS AND BEER IN LEEDS

The Magazine of The Leeds branch of CAMRA





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# Welcome to the *Autumn* Issue Of **FULL MEASURE**

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There's been a few changes since the last edition of New Full Measure. Ian Smith has stepped down after a very successful stint as editor. Everyone at LeedsCAMRA would like to thank Ian for all his hard work and for producing an excellent magazine for our members and readers.

So, it's welcome to issue 141 of New Full Measure from myself, or should that be 'New' New Full Measure? Hopefully there will be something of interest to readers. If I'm honest things have all been a bit rushed for this edition so, I'm very grateful to everyone who has helped me to pull things together. Special mention goes to our Treasure, Keith Sunderland, not only has he written an article, he's also contributed news items, and done a lot of behind the scenes organising too - Thank you Keith.

In this edition we've got a report from GBBF, from yours truly! A bit of a look at some of the newer breweries in town and a trip around the pubs of Crossgates. As well as all the news from the local pub and brewing scene.

I hope you enjoy reading NFM. If you don't then write in and tell us what you disagree with, or what you would like to see. You can even submit your own articles to the editor (Word file via email please).

**Richard Coldwell**

*Editor*

New Full Measure is produced by the Leeds Branch of the Campaign for Real Ale. The views expressed are not necessarily those of the editor, CAMRA Ltd or its branches.

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# NEWS

## In Brief

**The Highland**, Cavendish St, LS3. Plans have been submitted applying for demolishing the pub and the construction of apartment blocks on the site. This historic local has been a real ale stalwart since time immemorial and could be another part of Leeds rich pub heritage lost forever. It's too late to have your say now but hopefully lots of people objected and Leeds City Council will listen to reason.

At the time of writing **The Red Lion at Bramham** has been closed since the previous managers handed in their notice in July. Hopefully Sam Smith's will be able to engage new managers for this cracking little village local. Spies at brewery HQ in Tad tell us that this might not be any time soon, and the brewery is currently struggling to attract new managers across its entire estate, so if you fancy taking a nice little pub on?

Drinkers and diners seem to be flocking to J D Wetherspoon's latest opening **The Briggate** in the old Liberal Club on Garforth Main Street. Those expecting more of the same in nearby Crossgates are having to wait a little longer. Leeds City Council couldn't seem to make up their minds about the application to turn a former Doctor's Surgery on Austhorpe Road into a two storey 'Spoons with beer garden. As this was the second time Leeds North

East Plans Panel had deferred the decision, J D Wetherspoon's seem to have run out of patience with the council and taken the unusual step of appealing to the Planning Inspectorate before any decision has been reached. Watch this space ...

Interestingly, plans have been submitted requesting to demolish West Leeds estate pub **The Swinnow**. And wait for it... replace it with a smaller pub! And five flats, four semis and one detached house, plus two shop units. The planning agents reckon the existing pub has a lot of wasted space. We sort of get this, at least they are keeping a pub on the site, but why did an estate pub need so much car parking space in the first place? Oh how times change.

Sadly, **The Merry Monk** on Kirkstall Hill, LS4 has now been flattened and is no more.

Hot on the heels of **Wapentake's** '£2 a Pint Tuesday' offer. Our roving correspondents tell us **The Palace**, a little further along historic Kirkgate, has been running a '£2 a Pint Thursday' offer. We understand that both deals are on cask ales only.

If beery bargains are what floats your boat then why not head off to **The New Inn at Eccup**. New manager Wayne Green (ex Whittaker's, Otley) is offering CAMRA discounts and a '£2 a Pint Monday' deal on their Bridgehouse Brewery cask ales.

A new bottle shop has opened in Headingley. Branch members

are telling us that **Growlers** at 29 Otley Road, have a very interesting selection of beers. You can take away, or there's some seating for you to enjoy your purchases inside the shop.

Also in the land of bottled beers, **Little Leeds Beer House** are branching out. Their new project **Brownhill & Co.** in Grand Arcade will showcase retail beer sales and a tasting room pouring iconic beers from across the globe, it's opening late 2017.

Here's one for all our licensees. We've learned of a scam where the suspect purports to be from CAMRA and is soliciting payment for inclusion in the Good Beer Guide. This is fraudulent activity, you can't pay to be in the Good Beer Guide which is selected entirely on merit by local CAMRA members.

Kirkstall Brewery are making progress with **The Cardigan Arms, LS4**, which should be open by the time you read this. Also the long awaited **Kirkstall Brewery Tap** is currently on target to open in December.

It's always hard to say things like 'the latest brewery in Leeds', but if that's what you're after then look no further than **Horsforth Brewery** which is run by Mark Costello on top of his day job. The objective of the brewery is to supply the local area with the best quality beers possible, whilst having fun discussing beer with anyone willing to chat about it. Beers are available in cask, keg and bottles and the range will be constantly changing.

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# NEWS

## In Brief

The Red Lion at Guiseley are installing a microbrewery in the premises. We're told the new brewery will be named after St Oswald's church across the road;

the two premises are rumoured to be connected by a long defunct underground passageway. We'll keep you updated when they start brewing.

Our reporter from Airedale also tells us **The Yorkshire Rose at Guiseley** has now been closed for three months following a full refurbishment? Contractual

difficulties have been blamed, we hope they soon get resolved.

**Oscar's Bar** in Morley have been taken over by Frisky Bear Brewery. Their Brewkit is now in the basement. The bar will have an extended bottled beer range to create a bottle shop vibe.

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## HERE'S A SHORT MESSAGE *from the Chair ...*

Hello, I'm the Chairman of Leeds CAMRA.

It's been about 10 years since I was last able to say that. Truthfully, at any rate. And it has to be said that a lot has changed in the beer scene in Leeds since then. Just walking around near the station, we find Tapped with its brewery and 20 or more beers, Bundo-bust with more beers and Indian Street Food, and the Head of Steam with even more beer, many from foreign parts. The Observatory has become the Black Prince with more choice of beer. Add in the the reassuringly constant Scarbrough, the reopened Griffin and the Prince of Wales transformed into the Baht'ap and I've probably got a choice of 100 or more beers just in that small area.

Tetley's has gone, of course. The beer lives on, a shadow of what it was, brewed far away, and seems to have all but disappeared from town. But now we have new local breweries: Ridgeside, Nomadic, Kirkstall, Sunbeam, Wilde Childe, Quirky, and more that I can't remember. Leeds Brewery keeps on pumping out decent local Leeds Beer.

It's not all about change, though. I'm still most likely to be found in the Grove in Holbeck, where nothing much has changed in the last thirty years (there was a new armchair in the front room in

2004, and we still talk about it). That constancy is what makes the Grove great, while change and innovation is what makes Tapped, Bundo, and the new Leeds brewers great too. We are lucky to live in a great city with a fantastic brewing scene.

So, with all this, is CAMRA still relevant? Most pubs sell real ale, or at least something else tasty and interesting. Why do we need to keep the campaign alive?

CAMRA is still relevant. As well as promoting real ale, CAMRA supports pubs and breweries. For one thing, these are important local businesses that provide employment, and have an important role in play in the community. Pubs are the best place to drink. Not many breweries could exist just on the take-home trade.

But pubs are under pressure. Pubs are closing all over Leeds. Landlords are under continuing pressure. They need our support. Yes, without CAMRA there might still be real ale, but would there be many pubs left in which we could enjoy it?

Tony Jenkins

# THE GREAT

# British

# BEER FESTIVAL?

Richard Coldwell went down to Olympia for The Great British Beer Festival in August to see what it was all about. This is what he thought, and drank -

As I queued up with the hundreds? maybe going on a thousand or slightly more in the long queue, I was reassured by the volunteer who repeatedly addressed us. Nice touch that. I wasn't bothered about the full bag search he warned of, and quietly pleased they got the patient conga through the doors in only 45 minutes yesterday.

Overall, I thought the crowd management aspect was pretty good, although I can see pitfalls with using volunteers for the bag search, mind you they were equally efficient and much more affable than professionals. In fact the only disappointing thing about the queue was when the guy in front of me got told by a steward that the American cask ales had taken a right hammering.

Hammering? I headed straight to the American cask ale bar to discover out of the sixty odd cask ales in the programme there were only seven available. Yes, only seven on, and it's only opening time on Friday, several of these were duplicates from Sierra Nevada too.

**Sierra Nevada Pale Ale, 5.6%, £3 for a half pint and nice it was too 4.5** ★

Why had they all gone? Logistics? A volunteer told me there had been customs issues and most of the beer was still in the USA. Popularity? Definitely, with one or two exceptions, there weren't many of the other ales that had sold out. Or, is it people are seeking out something different, something they haven't tried before, is that why they were so popular and people went for these before they drank old standards?

**Tiny Rebel Stay Puft, 5.2%, Marshmallow Stout, I know I've had it many times, but it's sooo nice 4.5** ★

The Tiny Rebel bar was one of the few to have a queue all afternoon and some of their beers had sold out already. It was a close thing between



Tiny Rebel and Wadsworth's for who had made the biggest effort to prepare the best trade bar? I thought Wadsworth's had it. Their Old Cool Inn and 'Old cool is the New Cool' slogan borrowed heavily from the Cool Britannia thing, but it worked and their claim of 'The Coolest Bar at GBBF 2017' was correct. I'm not so keen on the 'Hard Craft since 1875', you don't need it Wadsworth's, your better than that, surely.

**Wadsworth's 6X Brewers Strength, 6.0%, a festival special upgrade on the original 6X redeemed my thoughts on 6X from the last time I tried it in a Bristol City Centre hostelry. Proper good ale this, 4.75** ☆ with a twist



Decent fiddle band on early afternoon, but the sound balance was too punchy on the treble and irritating, so we wandered back into the bar areas before the end of their set. There was a good amount of seating in front of the stage, and elsewhere, but I reckon you can never get enough at this sort of event and a lot of folk staked and fiercely protected their claim for the whole duration of their stay.

I'd read in What's Brewing about the special collaboration brew in memory of the BLO for Harvey's Brewery. Now who says you can't teach old dogs new tricks? Okay, maybe Burning Sky can? Seriously, this ale from the Harvey's bar was one of the stand out beers for me, even though I was a little surprised when it was dispensed from a keg font. Key-keg of course, but who gives a fig what it comes out of, or even if it's as murky as sin, if it's as good as this. Anyway, a very fitting tribute to the lady.



**Harvey's/Burning Sky collaboration 5** ☆ brew, Anglezarke's IPA, 6.6%, £3.40 a half pint

I hung about the general area of Harvey's because I fancied a look at the London Beer City Bar, and if I'm honest, because I didn't really know where to try next. It's not a criticism, it can't be, it's just that the choice of beers is overwhelming; had that, familiar with them, get that anywhere, never heard of them and there it starts. So, I stayed where I was, it felt easiest.

**Windsor and Eton Brewery, Eton Boatman, 4.3%, £2 a half pint. Galaxy and Citra hops, loads of them and a soft peachy taste, very nice 4.75** ☆

I got chatting to the friendly staff on the London Beer City Bar and the Windsor and Eton guys told us all about the brewery and their beers. Paddy, their head brewer was on the bar, which was nice to see.

**Five Points, Field Day Citrus Pale, 4.2%, £2.10 a half pint. One sniff was all it took to tell you this was citrusy, almost sour, but not quite, very refreshing, oh yes 4.75** ☆

While I'm leant at the bit of the bar where you can't get served, but you can put your pint down, this gadge in a gaudy suit starts gurning at me while he's spinning plates on a stick. Then he drops the plates all over the floor and beckons me over. Nothing ventured, nothing gained, so I have a go. I watch and follow what he's doing. Another bloke has a go. Hold on, it's spinning! It's the finger grip he showed me, it's got to be. What? Throw it up and catch it again? Bollocks. It's quite hard talking to him because he's either mutt n jeff or he's a mute? Like I said though, nothing ventured ... So up she goes, twirling in the air a good, maybe ten inches above the cane, and whoa! It's back on the stick. I never knew I was any good at this clownish plate spinning business! I did it again and again, higher and higher. Don't know who was most impressed, me or the other bloke who had a go and couldn't. What, let the stick drop through your fingers and catch it at the last minute. Yep, done it. Shoot it back up again. Done it. Piece of cake this clown business, anyway I've been dressing up in fancy costumes professionally for thirty years mate.

Seriously, what a laugh, and what a surprise and I managed to get him out of character when I asked his name - Pigman from Stoke on Trent.

**Arbor Rocketman, 6.2%, you can never go wrong with Arbor 4.75**  **in my opinion**



Still feeling elated about my clowning, I noticed this bored looking bloke sat on a stool reading Private Eye. He didn't make much headway with the satire because every couple of minutes someone came along and he had to open the gate to the 'inner sanctum' behind the bars where they keep all the

beer. Turns out he was called Calvin and he came from Nuneaton. A volunteer who was working Sunday through to Saturday and staying in some CAMRA provided, student type accommodation. He said it was pretty decent. We got on about volunteering, and beer, and places we'd been. Nice bloke, who summed up the attitude of everyone who gives up their time to make the event happen, so it's a big shout out to Calvin and all the volunteers.

**- Hook Norton, Old Hooky, 4.6%, 'only alright' it says in my little book, but hey, at least I tried it. -**



Now, when I was talking to Colin, the tour guide at Fullers, the day before, he marked my card for me - 'A firkin of Vintage Ale 2017, will go on at 1720hrs, there's only one each day.' Cheers, mate, I owe you one.

Did I think it was worthwhile queueing up for nearly twenty minutes to get a third of a pint of this legendary brew? Mmm? Balanced, smooth and malty, but not pronouncedly so, accomplished, complex, it got better the longer it sat in the glass when raisins and sultanas started to come out of it. Anyway, I've had it, but I know it's one for keeping and I reckon it was never brewed to be drunk fresh, out of a pint glass, stood up, at a beer festival.

**- Fullers 2107 Vintage Ale, 8.6%, from the cask, £2.40 a third of a pint, don't want to rate it, I could taste the potential, go on for novelty value alone. -** **5** 

Now every so often, a cheer would echo round the venue like an oral Mexican wave - WTF? Childish,

not the thing to do at a beerfest, in fact anywhere, even the people who do it at football matches are those who don't really follow football, and they only do it when it's all got boring. Possibly these people were the same ones who were wearing the daft hats? There was some sort of silly hat theme, take a photo, win a prize thing going on. Don't get me wrong, people who know me will tell you I like my hats, but I draw the line at chickens, or golf courses!

- **Titanic Chocolate and Vanilla Stout, 4.5%**, love 'em or hate 'em, they make some nice stouts

**4.99** ★

At some stage during a session like this we will all need a little something to sustain ourselves and there were plenty of food stalls to choose from. The crowd of folk continually diverting to the Pipers crisps stall for a free hand full of their excellent potato crisps was unbelievable, other snacks were also available.

My main criticism is aimed at the 'street food' vendors. I had my eye on a few different ones. Only thing is, wherever you go, for 'street food' read - enticingly tasty food in small amounts at high prices - why do you always feel like you're getting ripped off by these people? They're not paying for premises, only for the day, and there's usually nowhere to sit down. Then, out of the corner of my eye, I caught sight of a bloke with a baguette of alarming size. Where did you get that from mate? Cheese stall over there, only four quid. Wow! Truckle Cheese, courtesy of The Traditional Cheese Co. Crusty baguette, hunks of their own cheese, ham and other cured piggy things, a bit of salad and homemade pickles - £3.95. Yes! Three Pounds Ninety Five pence. Why can't the others do the same? Eh?

That brings me round to who was there? Beer enthusiasts who queued to get in well before the 1200hrs opening. Blokes who like their beer who'd 'done one' early and popped in before catching the 1733 from Charing Cross. Other dudes in suits. And curious Londoners (not pucker born and bred ones, these types just live there) out for a good time. You can tell the London types, they're the

ones that shout and ball in exaggerated tones at each other, but totally blank anyone they don't know (for don't know read don't work with, or haven't been introduced through someone they work with). They did bolster the numbers and things got progressively busier throughout the afternoon before it quietened off a bit around tea time when the opening time crowd drifted.

- **St Austell Big Job, 7.2%, £1.70 for a third of a pint. Proper Job, but stronger. Decent drop, maybe a bit forward in the alcohol dept. nevertheless a 4.75** ★  
worthy

All too soon it got round to the last one? I've been on halves and thirds all day, so it's a pint now. Easy Peasy, Eton Boatman. What do you mean it's gone? Try what? Windsor and Eton Brewery Uprising's All Day Pale Ale, 2.7%, £1.70 a half, but I just had a taster, Wow! So much flavour in so little ABV, excellent, but not what I wanted.

- **Windsor and Eton Brewery Conqueror Black IPA, 5.0%, 4.75** ★  
£2.00 a half pint



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Hold on, how many of this brewery's beers have I had? They're pretty good methinks. You'll have to come down and visit us, Rob from the brewery says, have a look round. I will, I will.

Disappointments? You couldn't get near the balcony. I suspect why, and it's all a load of eyewash. Even the 'enhanced experience' people couldn't get near their own 'enhanced' balcony. Surely every CAMRA member, at their own flagship celebration of beer should get 'the enhanced experience'? I'll leave it at that before I get cross.

We'll just have another one, eh? But what?

- North Riding Mosaic Pale Ale, 4.3% **5** 

All the time it had been hiding by the pub games bit. Oh, Mr Nielson - I think my Tweet to Stuart the brewer said. Did this hit the spot? So much so I had two pints of it before I departed. Just proper good beer with so much flavour that you could just drink and drink and drink it all day.

Overall, the big question is, on the evidence of today; Would I go again?

Well the last time I went to the GBBF, it was in the long since demolished, Queens Hall, Leeds, sometime in the mid to early eighties. I was twenty something, not as serious about my beer then, but it was a good day out.



Olympia? If you've never been it's worth traipsing down to London to see and experience and you won't normally get in as cheap as this.

To sum it up; I reckon it's a bit like The Great Yorkshire Show, an absolutely fabulous day out that leaves you feeling pleasantly knackered at the end of it, but unless you're in the trade, you only need to go every three or four years, else it all gets a bit too familiar, a bit samey - does that sort of make sense?

A version of this was originally published by [beerleeds.co.uk](http://beerleeds.co.uk) where you can read this and other articles by Richard Coldwell.



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# Awards

The prestigious LeedsCAMRA Pub of The Year 2017 accolade has been awarded to Foley's Tap House. The York Brewery pub are no stranger to awards having previously won LeedsCAMRA 'Best Cider Pub 2015' and National winner of 'Best Cider Pub 2016' in the Great British Pub Awards. Recently they were one of six finalists for the National 'Best Beer Pub' at the 2017 Great British Pub Awards.

Jason Allison, manager of **Foley's** said, "Myself and the team at Foleys are thrilled to have picked up

Leeds CAMRA pub of the year 2017. We've put in a lot of hard work over the last couple of years to make

Foleys an all-round great pub so it's fantastic to have some recognition for our efforts. We've gone the extra mile with big annual beer and cider festivals to really put something special together for our customers. We will continue to do so for as long as there is the demand! Once again, a huge thank you to any and all of the people that voted for us!"



a sound choice for regulars, and these are complemented by an ever-changing selection of guests from across the country. Truly something for everyone. Competition for the award is always close, with over 400 outlets for real ale in Leeds. Congratulations to all the team."



Landlords Paul Gill and Robert Trainor, at **West End House**, called time after close on twenty five years at their Kirkstall pub. LeedsCAMRA members

were on hand to present them with a certificate of appreciation from all our members. Well done and thank you guys, we wish you all the best for the future.



Tony Jenkins, LeedsCAMRA chair explained,

"Foley's is a worthy winner of this year's LeedsCAMRA Pub of the Year. It's known throughout the city, and further afield, for its range of cask ales, craft beers, and ciders. The beers from York Brewery are always



August saw the presentation of Community Pub of the Year 2017 to **The Fleece** at Fartown. This popular Pudsey pub has a loyal clientele, many of whom are CAMRA members, and they are no strangers to receiving awards.



On this occasion Leeds CAMRA treasurer Keith Sunderland presented owners Paul & Kate with not one, but two awards when they were awarded with August Pub of the month accolade as well as the annual Community Pub award for the second consecutive year.

Congratulations to all the winners, and a warm round of applause to our gallant runners-up. Expect some reviews and articles in future editions, in the meantime here's the full list of the 2017 awards.

## COMMUNITY PUB OF THE YEAR

### WINNER:

Fleece, Fartown, Pudsey

### RUNNER-UP:

Abbey Inn, Newlay

## CLUB OF THE YEAR

### WINNER:

Gledhow Sports and Social Club

### RUNNER-UP:

Guiseley Factory Workers Club

## MOST IMPROVED PUB OF THE YEAR

### WINNER:

Brudenell Social Club, Hyde Park

### RUNNER-UP:

White Swan, Yeadon

## RURAL PUB OF THE YEAR

### WINNER:

Chequers, Ledsham

### RUNNER-UP:

Bingley Arms, Bardsey

## PUB OF THE YEAR

### WINNER:

Foleys Tap House, City Centre

### RUNNER-UP:

Kirkstall Bridge Inn

Finally a big Well Done! To all our Pub of The Month winners since the last edition;

### APRIL

Calls Landing, The Calls, LS2

### MAY

North Bar, Upper Brigatte, LS1

### JUNE

Wapentake, Kirkgate, LS2

### JULY

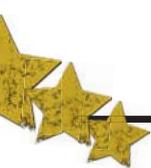
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# Cheers!



**blue monkey brewery**

# A FRESH LOOK AT THE LEEDS BREWING SCENE

The amount of new breweries in Leeds seems to just grow and grow so we thought it was about time to for NFM to focus on some of the newer arrivals to the Leeds brewing scene.

Here's a selection of four that our roving reporters have visited to find out what's brewing...

## WILDE CHILDE

Often biggest is not best, a phrase that is definitely the case with Wilde Childe Brewing. Nigel Halton went along to this little brewery to find out what they were up to...



Keir McAllister Wilde first became interested in brewing beer back in 2010 when he started on a home brew kit. He then progressed towards professional brewing by gaining experience at two local influential breweries, before setting up his own commercial microbrewery in his domestic garage in April 2016.

Since then, he's been brewing on his 1BBL plant up to 3 times per week. Initially starting with two Fermenting Vessels, but now increasing to three, Wilde Childe's production is split roughly between 75% cask and 25% keg. Eight of Keir's beers have been bottled and several being in canned format.

The beers he produces are generally in excess of 6% ABV, with the emphasis on bold tasting IPAs such as **HopStrosity** (10.5%) and **Hades Beckons** (6.66%). Chosen hops for his beers include Simcoe, Amarillo and Mosaic. Other speciality beers include **Instant Hobo** a bourbon imperial stout and **Outside the Box** a Mandarin IPA and Keir's **Behemoth** an 11% Honey Barley Wine was available in cask and bottles at Whitelock's recent American themed beer festival.

Pubs regularly selling Wilde Childe beer include Whitelock's in Leeds, the Maltings in York and the Sportsman in Huddersfield amongst others. Wilde Childe bottles and cans can also be found in off licences and speciality bottle shops across Leeds, Sheffield and York.

Keir is rapidly gaining widespread recognition for his beers and has received several accolades already; finalist at Indyman Beer Convention and in the top 3 beers at Leeds CAMRA beer festival. A new book by renowned writer Roger Protz will include an article about **HopStrosity**, the triple hopped IPA.

During 2017 Keir has made some collaboration brews with North Riding Brew Co and Brass Castle brewery and plans for 2018 include moving to a larger unit with increased brewing capacity.

NFM predicts that Wilde Childe are a rising star of the future and definitely one to follow.

You can follow Keir and Wilde Childe brewing on twitter <https://twitter.com/WildeChildBeer?lang=en-gb> or on Facebook <https://www.facebook.com/wildechildbrewing>

## NOMADIC BEERS

**Past Leeds CAMRA chair Mike Hampshire reflects on brewing in Leeds and focusses on newcomers Nomadic Beers and their recent Tap Takeover at the Brunswick, our July 2017 Pub of the Month.**

It's astonishing to think that it was only just over 6 years ago that Leeds' brewing scene was still dominated by Tetley's. After Carlsberg's decision to close the site and move brewing elsewhere, it was a tough time for employees, beer consumer support groups and for the city of Leeds itself. Almost 200 years of brewing heritage gone in the blink of an eye.

I look back now and I think that although it was a bad time, what has flourished from that has been quite incredible. Not only is Leeds recognised nationally as a hub for great beer drinking venues, providing a never before seen vast choice of high quality beers, but Leeds has shaken off the loss of Tetley's and is now a brewing centre for different reasons. At my last count, we have 23 breweries in the Leeds metropolitan area; something I



dare say we wouldn't have if Tetley's were still here.

A few have had time to build up a strong reputation, such as Leeds Brewery, formed in 2007 and now claiming to be Leeds' biggest brewery, and Kirkstall Brewery. Some have only recently broken onto the scene and have helped Leeds evolve from good quality traditional cask ales, to align with the growing trend of palate challenging, flavoursome and different beer styles, such as Wilde Child and North Brewing.

During my time on the Leeds CAMRA committee, I had the opportunity to meet some of the great people who are behind the beer produced in Leeds today. What I didn't realise at the time was that the then Membership Secretary, Katie Marriott, would also go on to join this group. I think at the time, she may not have realised that herself either!

After a brief time away from Leeds, Katie returned to the city and in 2015 joined the brewing team at Whippet, another of Leeds' new breweries although I believe they have now unfortunately ceased trading. On that brewing team was also Ross Nicholson, who made his name as a brewer of great quality and tasty ales whilst at Ridgeside Brewery.

Fast forward two years, and Katie and Ross have moved on from Whippet and now run their own brewery, Nomadic Beers. Brewing on the kit at the Burley Street Brew House (this is in the cellar below the Fox and Newton on Burley Road), Nomadic have quickly established themselves on the Leeds brewing scene by brewing traditional cask ales but with a modern take, such as their 4.9% Oatmeal Pale (I'm quoted on their website "Tastes like you're drinking Hob Nobs!") and more recently the 4.4% Himalaya, a pink grapefruit, pink peppercorn and sea salt Gose, brewed in collaboration with Eyes Brewing. Did Tetley's ever brew anything like that? As part of Leeds Beer Week 2017, Nomadic presented a Tap Takeover event at Brunswick on North Street. Holding an event like this on its own just shows how far they have come in a very short space of time. They brought with them 4 great beers.

First up, their **Vagabond** (rebadged as **Brunswick Pale**), a collaboration with Brunswick. This is a 4.1%



pale brewed with Cascade and Galaxy hops, probably my favourite beer on the night. Up next was the 4.4% **Strider**, which is a classic English Bitter, followed by the aforementioned **Himalaya** and finally **Renegade** a 5.4% American Pale Ale. What stood out was not only the

flavours, but also the great quality of the beers, which is testament not only to the brewers, but the cellarmanship at the Brunswick too.

With Katie and Ross, you get no nonsense, straight forward and down to earth. Whilst talking to Ross during the takeover, he said that he often listens to other brewers talking about beer, getting into the detail and the science. But for him, he just "likes to brew"; and that for me really is the key to being a successful brewer. Of course, you need to know what you're doing, but when you're passionate about what you do, then that's the fifth ingredient to brewing beer which can't be bought!

You can check out Nomadic Beers on Twitter to find out where their beer is being delivered, cask and bottles available.

## BLUE SQUARE BREWERY

**Keith Sunderland steps into his Blue Square Shoes when he goes along to have a look at one of three new breweries who are putting Morley well and truly on the Leeds beer map (the other two are Frisky Bear and Morley Brewery).**

Blue Square Brewery started up 18 months ago and is headed up by co-owner & head brewer, Chris Dunn. Like many current day brewers, Chris perfected his skills as a home brewer for 15 years,

before teaming up with silent partner, Richard Senior, who owns the split level City Mills, Morley premises.

Unlike most brewers, Chris doubles up as a postman, taking out the early morning deliveries before he starts work at the brewery. He brews on a 4 barrel plant, brewing once a week, and their 5 core beers are produced on a rotational basis, once every 5 weeks.

The brewery also has a bottling facility for up to 500 bottles, but with demand for the cask product being so high this has had to take a back seat. Although the bottled beers are not bottle conditioned, this is something Chris is considering for the future along with a cask lager.



Chris distributes all the beers himself to the likes of Soothill WMC and the Garden Gate, Hunslet. They also supply to Flying Firkin who despatch the beers further afield, and his beers are often to be seen at festivals up and down the country, including our own Leeds Beer Festival last March. Recently a couple of casks of Morley Rocket were despatched to the House of Commons, and it is hoped that all parties will unite to pass a motion for a repeat order!

As well as using a wide variety of malts and hops, Chris checks and adjusts the pH level of the liquor using gypsum and calcium chloride to counteract the possible acidic reaction of the roasted malt when boiled. (The standard pH level for drinking water is 7 or above with anything below 7 being regarded as acidic. Natural salts and minerals in

the water can vary this, and their absence can be supplemented by adding salts to the water to improve the taste. I note some brewers do this from time to time, and others don't, but I guess that those fortunate to have their own bore holes will get mineral rich water naturally).



Blues Square's core range of beers are:-

**Morley Rocket Session Ale 3.8%**  
(Golden pale)

**Moonlight Blonde 4.0%**  
(tropical dry hop finish)

**Super Nova Pale Ale 4.3%**  
(English & Japanese hops)

**Abyss Dark Porter 4.8%**  
(blend of 6 different malts)

**Polaris IPA 5.1%**  
(Cascade hops)

I sampled the Abyss Dark Porter whilst I was there, purely for research purposes of course, and can vouch for its malty flavour.

Sometime in the future Chris hopes to be able to expand the premises to incorporate a brewery tap. This is something that will be well worth waiting for. In the meantime, if you fancy trying Blue Square Beers in your pub/club then you can contact the brewery by e mail at [info@bluesquarebrewery.com](mailto:info@bluesquarebrewery.com) or by telephone on 0113 238 0382.

Or, if you prefer you could just write them a letter, and then Chris could deliver it to himself!

## IS THIS LEGITIMATE?



Nestling in the shadow of Kirkstall's viaduct is the most secret of Leeds' breweries – **Legitimate Industries**.

Created 16 months ago they're an independent brewery run by a small partnership group, producing a range of keg and canned beers, with a cask beer just at the point of being released onto the UK market.

Following a 6 month start-up contract with Red's True Barbeque chain they became established and that contract has been extended. Current outlets now include North Bar, the Roxy Ballroom Group and many craft beer bars and bottle shops.

Head brewer Matt Howgate and master brewer Stuart Ball (both ex Marble Brewery) have created a range of beers which they brew on their brand new German brewery plant. The kit is fully automatic with a capacity of 5,000L and they have four 2,500L fermenters and two 2,500L beer tanks. They have plans to expand and double their capacity in 2018.



The current range of core beers is.....

**Identity Theft 5.3%**

American Pale Ale – using Calypso, Denali, Chinook & Eureka hops with Ale malt and Munich malt. (I quite enjoyed this one).

**Timeshare Scam 4.5%**

American style wheat beer – brewed using about 50% wheat malt and 50% Pilsner malt. Hops are Cascade and Eureka. (quite a fruity wheat beer – well received)

**Election Fraud 4.0%**

Session IPA – made with Ale malt, Caramalt, Dextrin malt & Crystal malt. Hops are Motueka and Rakua. (an acceptable session beer)

**Tax Evasion 4.4%**

Pilsner style Lager – using Pilsner malt and Magnum, Mittlefruth, Mandarina Bavaria hops. (quite a bold taste with sweet start and bitter aftertaste).

**Double Agent 10.4%**

Imperial Russian stout, aged in the eight wooden bourbon barrels on site. Made with Ale malt, Crystal malt, Chocolate malts and Muscavado sugars. Hops are Apollo. (still in the can awaiting a suitable tasting moment)

A special beer for the Leeds International Beer festival was also being matured in a wood cask (smell the oranges!) – it's a **10.6% Belgian Quad** aged in Pinot w/raspberries (wow hope it tastes as good as its aroma).

**Bank Job 4.3%**

This traditional style bitter was originally brewed as a request from an Italian customer who wanted a British bitter. This is brewed with Ale malt, Caramalt and Crystal malt and uses Cascade, Centennial and Chinook hops. Good news for cask ale lovers is that they are just releasing this bitter onto the UK market.



(If you've got a spare minute or two Legitimate Industries web site is worth looking at. You're not sure whether it's from a brewery or a spoof Tarantino style gangster film, a sort of theme which is reflected in the beer names - Ed)

With the growing increase in Keg Keg and quality canned beers Legitimate Industries seem to have a good future.

Jeff Utley MBE



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# CASK ALE IN CROSSGATES

**Although our intrepid reporter Warren Yabsley is still trekking through places I've never even heard of, before he left for Africa he made time to have a tour around Leeds 15 and check out the pubs in Crossgates for us. We hope to have him safely back with us in Leeds before the next edition is published**

CAMRA urges people to use their local, but I'm guilty of not doing so. Despite living in Cross Gates for two years, I rarely visited the pubs in the area, my excuse being that CAMRA events took me to many other places and, unfortunately, despite my best efforts (through multiple tests), branch administration is more efficiently performed at home rather than in the pub! As recompense, it is definitely time to feature some of these places.

The first port of call is the recently refurbished Leodis located on Cross Green Lane between Halton and Cross Gates (First 40 and Arriva 163, 1 minute walk). The single, open-plan room with high ceilings has a long bar facing the entrance and much unoccupied space. On the far left is a pool table and large TV while to the right is a raised, carpeted area with tables and chairs and some old photos. A Leodis Best Bitter pump clip was turned around so I went for Sharp's Doom Bar.

The Station is aptly located adjacent to Cross Gates railway station. A former Spirit group pub (branded as John Barras), it is now in the hands of Greene King following their takeover of the previous company, resulting in an exterior colour scheme change from blue to green. Unusually, the

sizeable front and rear rooms are not connected; the former is part of the original building with the latter seemingly occupying extensions. Both have their own character and are usually quite busy. The front taproom is a traditional boozier with fixed seating in the bay windows, a wooden bar and pool table. The rear room has recently been refurbished with many modern features such as a mixture of wood strip flooring and tiles, barrels as tables, high stools and white tiles to the rear of the bar. There's a number of television sets, and music-based quizzes feature regularly. Beers from the Greene King (GK) stable feature heavily now (GK IPA and Hardys & Hansons Olde Trip in the rear room on my visit). Previously Leeds Pale was often stocked together with guests that on occasion included Theakston Old Peculiar and a beer from Moles brewery. At the time of writing, the 10% CAMRA discount was still in operation.



The New Travellers Rest, located beside the roundabout in Crossgates, is a five minute walk from The Station. According to my sources, the

original Travellers Rest was on the opposite side of the roundabout where the flooring shop is now located, with the current pub built as a replacement, hence "New". The main room is cavernous with limited seating and often loud background music. The long bar has three handpulls which are not fully used. On my first visit a Leeds Pale pump clip was turned around whilst the next time Weston's Rosie's Pig cider was available but no indications of any ale. The smaller room to the left has a more comfortable décor. A 10 minute walk along Austhorpe Road brings you to the next pub.

Yet another recently refurbished venue is The Barnbow, this time following Mitchells and Butlers (M & B)'s acquisition of Orchid. There is a much nicer ambience than previously though high ceilings and quite an open-plan layout stop it from being cosy. The L-shaped bar serves five ales from hand pumps that have a high neck dispense: Sharp's Doom Bar, Black Sheep Bitter, Leeds Pale and Marston's Thwaites Wainwright plus the permanent Marston's 61 Deep on my visit. The area to the right of the entrance is predominantly for drinkers and has music, while to the left are a blue cloth pool table and sport TV. Opposite the bar but semi-separated by large pillars is a mixed-use area containing tables and chairs to the rear used mainly for dining. M & B have combined two food offerings from their various tried and tested brands, Pizza and Carvery. Although not traditionally complementary, some pizza purchases entitle you to unlimited potatoes and vegetables from the carvery, which is handy for us large eaters.



The final stop is The Devon, reached by heading along Austhorpe Road in the direction of the railway bridge and, after crossing it, turning right on Kingswear Crescent (8 minutes in total). It's tucked away on an estate but has always been very busy whenever I've visited. A very pleasant atmosphere where conversation abounds with attentive and friendly bar staff attracts a wide range of clientele from those popping in for a pint after work through to multi-generation families enjoying good value pub-grub meals. A nice touch that I've consistently seen, which is often lacking in places serving food, is someone checking with diners that everything is fine with their meals. After passing through the well-maintained paved area with benches, on entering the building the long bar faces you, complete with a couple of stools. At both ends is a sizeable area with tables and chairs together with semi-separate areas either side of the entrance. In an alcove on the left are a pool table and darts board.



As it is a GK pub, you'll find the ubiquitous IPA but accompanied by three guests and a rebadged 3.9% house beer. Some of the non-regular ales are sourced from the GK guest list and have included Robinson's, Wadworth and GK-owned Hardy's & Hanson's while others are local such as Naylor's. A "cask ale collector card" is available that entitles you to a sixth pint free after purchasing five.

Greene King comes in for much flak from CAMRA members but ale-wise, generally, things have improved substantially in Leeds over the last couple of years. Just as well given they now own 22 pubs in the Leeds branch area bolstered by the

acquisition of Spirit Pub Company, which owned Taylor Walker as well as the aforementioned John Barras chains. It seems to me that Woodies in Far Headingley has driven the change. It was the first pub in the area not recently acquired by GK to understand that offering a wider selection of high quality ales is what the modern consumer wants. As a result, numerous other GK venues, such as Lord Darcy (Alwoodley), New Inn (Far Headingley) and Hawthorne Farm (near Leeds Bradford airport), have been stocking a wider variety of ales, whether from the brewery's extended list (they own Belhaven, Hardys & Hansons, Morland and Ruddles) or local independents such as Ilkley, Naylor's and Saltaire. Most of the acquired pubs have continued to offer an interesting range and some have improved their offering, such as Penda's Arms (Whinmoor) following a change of landlord. Let's hope GK's focus on quality and choice continues.

**Bus:** First 9, 11, 40, 56, 64 and Arriva 163, 166, 402, 403, 404 serve Cross Gates. Journey time 20-25 minutes. The nearest bus stops to The Station, New Travellers Rest and The Barnbow are within a 1 minute walk though they are not served by all buses. Arriva buses drop off 3 minutes from The Devon or it's 8 minutes from the railway station.

**Train:** Half-hourly service Monday to Saturday daytime then hourly from mid-evening. Hourly on Sunday. Journey time 7-9 minutes.



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# APPOINTMENTS WITH BEER

LeedsCAMRA holds a formal monthly meeting, usually on the first Tuesday of the month, but check the branch website as it does sometimes vary ([www.leeds-camra.com](http://www.leeds-camra.com))

The meetings start at 7.30pm until 9.00pm (roughly). All CAMRA members are welcome so come along and let us know your opinion on the issues facing beer, brewing it, and drinking it in Leeds.

We also hold regular social events where everyone is welcome to come along and have a friendly chat over a pint or two, a visit to a brewery, or another branch area. Full details are on the branch web site which is regularly updated, but here's a few that are already booked.

## OCTOBER

### Saturday 14<sup>th</sup>.

Scarborough trip. Hop on the train and join up with Scarbro' CAMRA and tour a selection of the towns finest ale pubs before repairing to the 2nd Annual Beer Festival held in the Railway Old Parcel Shed.

## NOVEMBER

### Saturday Nov 25<sup>th</sup>

#### Wetherby trip

Catch First Bus X98 from Infirmary Street at 1210hrs (arrives Wetherby 1255). Then a tour of Wetherby town centre pubs ending up in The Mews about food o'clock. Return buses X98/99 run appx half hourly until 1850 and then hourly until last bus at 2335

## DECEMBER

### Sunday December 3<sup>rd</sup>

#### Sunday Lunch Special - The Cross Keys.

12:00. Meet up for cracking roast at lunchtime in the splendid pub, followed by beers in the Midnight Bell, The Grove and wherever our legs take us. All diners will need to book in advance for a seat at the Table. Anyone fancying joining later is more than welcome.

### Monday 4<sup>th</sup> December

#### Annual General Meeting

At The Grove Inn, Back Row, Holbeck, LS11, 7.30pm start (prompt). Please note the AGM replaces the December branch meeting.

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

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

**SAY  
HELLO...**

**WAVE  
GOOD  
BYE**

Not a tribute to Soft Cell and their obvious Leeds connection, but (hopefully) a regular article highlighting the comings and goings on the Leeds real ale pub scene.

### **SAY HELLO to;**

**HOWL** - a new micro bar on Vicar Lane between the **Templar & Old Red Bus Station**. It has Tetley bitter on regularly, and a guest beer possibly Robinsons Trooper. There is a small beer garden behind it.

**DOGHOUSE BAR & RECORD STORE** - a split level bar adjoining **Wapentake** on Kirkgate, and sharing a beer garden at the rear. The bar has 3 regular beers including a house beer from Stod Fold. There's a second floor chill-out room and veranda. The third floor is the home of Paula's record store. The enterprise is the brain child of the **212 Cafe & Bar's** - J.Cub and Stu.

**NORTHERN GUITARS** - this is next to **Rowlands** on Call Lane, with a partitioned beer garden at the back. There has been a guitar shop in the premises for years, but this has now moved upstairs to make way for the bar below. They have 2 regular beers on, Leeds Pale & Kirkstall 3 Swords, and occasionally have musical acts on.

**LOST & FOUND** - situated on Greek Street this restaurant/bar is part of a small chain. They will have up to 3 real ales on, Ringwood Boondoggle appears to be a regular.

### **WAVE GOODBYE**

**BLACK SWAN** - this was on Call Lane near **Rowlands**, but suddenly closed down in July.

**SID'S LITTLE EGG** - this was just over Leeds Bridge on the right nearly opposite the **Adelphi**. The owners sold the bar to the downstairs owners who renamed the whole Upstairs Downstairs. Despite there still being a hand pump on the bar with a pump clip they do not sell real ale as they say it does not sell.

**The Beehive** - This once thriving Tetley house in the lovely village of Thorner latterly became a food led gastro type pub. Sadly the doors have been closed for a good few weeks now and there's little or no sign of any activity.

The Leeds CAMRA area doesn't just cover the city of Leeds, and includes Wetherby, Garforth, Rothwell, Morley, Pudsey, Farsley, Horsforth, Yeadon, Guiseley, & Otley, plus many surrounding smaller villages.

This means it's very difficult for us to keep track of all the arrivals and departures across the area. However we do have over 2,000 members living in and around these places, and we'd like your help to identify any venues that we might otherwise miss.

If you know of any recently opened premises that sell real ale or any pubs that have closed (real ale or not) we would be grateful if you could e mail or drop a line to the editor.

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Address .....	.....	(Partner at the same address)		
.....	Postcode .....	*For information on Young Member and other concessionary rates please visit <a href="http://www.camra.org.uk/membership-rates">www.camra.org.uk/membership-rates</a> or call 01727 798440.		
Email address .....	.....	I/we wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association these are available at <a href="http://camra.org.uk/memorandum">camra.org.uk/memorandum</a> <input type="checkbox"/>		
Tel No(s) .....	.....	Signed .....		

### Partner's Details (if Joint Membership)

Title .....	Surname .....	Signed .....
Forename(s) .....	.....	Date .....
Date of Birth (dd/mm/yyyy) .....	.....	Applications will be processed within 21 days of receipt of this form. 04/77
Joint member's Email .....	.....	
Joint member's Tel No .....	.....	



CAMPAIGN  
FOR  
REAL ALE

### Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form using a ball point pen and send to:  
Campaign for Real Ale Ltd, 230 Hatfield Road St. Albans, Herts AL1 4LW

#### Name and full postal address of your Bank or Building Society

To the Manager Bank or Building Society

Address

Postcode

Names(s) of Account Holder

Bank or Building Society Account Number

Branch Sort Code

Reference

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.



#### Service User Number

9 2 6 1 2 9

#### FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

#### Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.

Signature(s)

Date



This Guarantee should be detached and retained by the payer.

#### The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
- If you receive a refund you are not entitled to, you must pay it back when The Campaign Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

# LEEDS BREWERY



[www.leedsbrewery.co.uk](http://www.leedsbrewery.co.uk)



# STANCILL

## BREWERY

Stancill have a reputation for award-winning craft ales, brewed with passion and in the pursuit of perfection.

We believe our new look and range of pump clips amplify these core qualities, so look out for the release of our new website - it's coming soon!



☎ Beer Line 0114 275 2788 / 07809 427716    🌐 [www.stancillbrewery.co.uk](http://www.stancillbrewery.co.uk)

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