

FULL MEASURE

Supporting Real Ale & Cider in Leeds | Issue 144

ARE THEY REALLY BREWING TETLEY'S IN LEEDS AGAIN?

PLUS

**ALL THE WINNING BEERS AND
CIDERS FROM LEEDS BEER FEST**

**A SAUNTER AROUND THE SOUTH
EAST**

**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 *Summer* Issue Of **FULL MEASURE**

NEW

Not long ago there was much talk about 'The CAMRA Revitalisation Project'. Some branch magazines went out of their way to tell members how they ought to be voting, others merely hinted. Not at NFM! We never said a dickie bird, that's not our way, nor our want.

At NFM we're proud of our heritage pubs and tradition of brewing and drinking real ales in Leeds. We're also rather pleased with the vibrant and progressive way the nations third largest city is going. It seems our members think the same way, because in NFM #144 we focus on two Pub Of The Month winners that seem out and out 'crafty' (although I don't particularly like the 'c' word).

Unfortunately there's no room this time for Keith Sunderland's series on 'the history of brewing in Leeds through beermats' so you'll have to wait until next edition for the second instalment. Apologies are due here, because we know people enjoyed it, we just thought you'd want to hear the latest news about Tetley's recent venture and all the Leeds Beer Festival winners first.

Here's a thought to leave you with. Are we really the first branch of CAMRA to hold a monthly meeting in a Brew Dog bar?

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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CAMRA
230 Hatfield Road, St Albans,
Herts, AL1 4LW.
Email: newsletter@leeds-camra.com
Web: www.leeds-camra.com
Twitter: @LeedsCAMRA

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NEWS

Inn Brief

The **New Inn at Farsley** is changing its name to 'Number thirty three' to reflect its new direction. New licensees, brothers Jamie and Matt Hanson are putting £280,000 into the project. As well as totally refurbishing the interior, the Town Street pub's outside will be renovated, with heating and lighting to enable year-round use. Matt, an ex-Jamie Oliver chef is creating a brand new menu and the pub is scheduled to open by the end of July.

Back in NFM #141 we updated you on **Wetherspoon's** battle with Leeds City Council, when they failed to make a decision on Wetherspoon's planned conversion of an old doctors surgery in Crossgates. Plans to create a new pub on Austhorpe Road, had originally been recommended for approval by planning experts, but at a meeting in August 2017 the council's plans panel failed to make a decision, raising concerns about the impact visitors and delivery drivers would have on surrounding roads and disturbance to people living nearby. Whilst the council prevaricated, JD Wetherspoon lodged an appeal before a final decision was reached. Although the Leeds East Plans Panel described this as, 'somewhat premature', the independent planning inspector agreed with Wetherspoon's and on appeal, approved the planning application for a ground floor pub, beer garden for 70 people and a kitchen extension. Leeds City Council will now have to pay JD Wetherspoon's costs, which total £8,550.

Marstons are opening a new pub in Garforth in October. **The Fly Line** will be a new build, carvery style premises with an expected wet/ dry split of;

30/70. Artists impressions reveal it looks just the same as all the other new build Marston's out of town pubs you've seen.

Construction is well under way on the East Side Retail park on Aberford Rd (next to the new Lidl), previously the site of AE Turbines, and ironically Scottish & Newcastle brewery premises. For those who have never heard of the Fly Line, it used to run from the Leeds to Selby line at Garforth station, through Parlington Estate, to Aberford. The early railway transported coal, wagons running by gravity down to Aberford, the horses which pulled everything back up the slope getting a free ride on the way down. It's a pleasant and interesting walk which could take in **The Fly Line**, **Quirky Ales** tap room and the **Arabian Horse** at Aberford, if you get your timings right.

Leeds based Kirkstall Brewery have added the excellent Bradford based **Sparrow** cafe to its group of pubs. The bar which is now 7 years old has worked with Kirkstall Brewery from the outset, and the acquisition has seen The Sparrow refurbished, with two new cask and two keg lines added - taking the total number of draught beer lines to 16.

Meanwood brewery's plans to open a bar at 8A Stonegate Road were approved back in February. By the time you read this, their new premises which they will name Terminus, should probably be open? Essentially it's a 2 floor bar and beer garden attached to the brewery. Along with nearby Alfred's, Hungry Bear and East of Arcadia there seems to be a proper little beer revolution going on in the Meanwood sector of Leeds 6.

I think many people were saddened to hear that Huddersfield Branch didn't hold a festival in 2017. The latest news is more upbeat and they are hoping to hold a small **Huddersfield Beer Festival 2018** on Friday 12th and Saturday 13th October 2018. This has yet to be confirmed, but everyone at NFM wishes them every success in their venture.

If you want proof that Leeds is one of the most progressive CAMRA branches in the country? Then it's fairly certain we're the first branch to hold a meeting at a **BrewDog** venue. Come along to Brewdog Leeds on Tuesday 14th August



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at 7.30pm, enjoy a real ale (yes, a couple of their beers conform to CAMRA's definition) and voice your opinion, whether you're a lover or hater. Why not be like our Membership and Young Members coordinator, Warren Yabsley who's never ever set foot in Brewdog premises, for various reasons, but says he's willing to give it a go and he really hopes you'll join in the experience too.

A couple of editions back we mentioned Dave Pickersgill's **Sheffield Pub Heritage** book which has exceeded all expectations. They thought 1000 downloads would be achievable and hoped for 10,000 - the total has just passed 61,000 ... the second edition will follow next October along with a limited edition hard copy (1000 copies, 96 pages). As a result, the regional CAMRA Heritage Guides are been made available in a similar downloadable digital format. East Anglia and North East are available now. Scotland and Yorkshire are scheduled for early 2019. You can download them at www.pubheritage.camra.org.uk

It's 'census' time again and volunteers will be going out across Leeds city centre (NB not the district, the whole branch area or even the next county like some branches have done) to find out how many real ales are available in the city on one night. Last time we did it there were 80 premises selling real ale, and 211 different beers. Why not come along and help out, the date & time are in the diary section at the rear.

Planning permission has gone in to convert the **Rising Sun** on Kirkstall road into a coffee shop with flats above. Interested, and erudite, parties believe this is probably the most sympathetic conversion that can be expected, retaining the unique features, and doesn't stop it being restored to licensed premises at a later date. On that basis the branch decided not to object and, in principle, to support the application.

The Royal at Morley now has two beer engines on the bar. One is Tetley's and the other a changing real ale.

Carlton Cricket & Football Club is open to non-members and have two cask ales on, both of which are usually Locales.

The Waiting Rooms, previously the Prince of Wales has been closed and appears to have been gutted. It's now reopened as **The Moot Hall Arms**, as yet we have no updates, although their website appears food focussed.

Upstairs Downstairs, previously Sids Little Egg, are selling cask ale again.

In Farsley, the **Fleece** has been refurbished and rebranded as a Greene King pub.

The **Robin Hood** at Yeadon has reopened after undergoing a refurbishment.



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BREWERY NEWS

BLUE SQUARE BREWERY

Chris Dunn says the brewery are starting up a subsidiary called Truth Hurts Brew Co. (basically just a branding exercise, the brewery being a one man operation). Under this name Chris will bring out one off innovative cask and bottled beers to complement the standard range. Plans for a bottle shop are underway, and possibly for occasional open days with beers on tap. They have also started producing a special beer for the Ukrainian community of Bradford. Chris's beer was OTB at the recent Bradford & Leeds Festivals.

FRISKY BEAR BREWING CO.

The brewery have added 2 new fermenters to the existing single vessel, which will triple their capacity. They're also recruiting a part time bartender to work at their Oscars tap room in Morley.

HUNGRY BEAR BREWERY

Phil Marsh tells us the downstairs restaurant area has been converted into a bar with

two keg lines. Bottle conditioned beers are still available, and the brewery are now producing enough to distribute to wholesalers. Hungry Bear beers were available at the Leeds festival in bottles.

ST OSWALDS BREWERY

The Red Lion at Guiseley based micro brewery hope to be back brewing again soon, watch this space.

SUNBEAM BREWERY

Nigel Poustie has now discontinued his key keg experiments which were taking up too much time and space. He has extended his regular range to include 4 more beers taking the total to 14 brewed on a rotational basis. Nigel has won festival awards at both York and Bradford of late, together with one at the 1st Woodfest which was a collaboration with Half Moon called Moonbeam (4.8% mild). He has brewed a white chocolate mild for this years Woodfest in Newcastle.

WETHERBY BREWCO.

It's been a very busy 7 months for Wetherby BrewCo since their opening in December 2017. When NFM spoke to Director and brewer, Sean White he said, 'Wow! We have been blown away by the fantastic support of local people in Wetherby and nearby villages as well as those visiting the area who have come to see us at Wetherby BrewCo. Our customers enjoy sampling our range of great beers and the carefully chosen guest beers that we have on each week.'

Wetherby BrewCo. are open on Friday afternoon/evening and from lunchtime till late on Saturday and Sundays, the business welcomes beer fans and those who wish to enjoy the range of wines, beers, spirits (especially the gin!) that's available along with daily off-sales

Wetherby BrewCo is offering an exciting 'brewschool' offer where guests can go 'hands on' in designing, producing and enjoying their own brew! The monthly 'rhythm & brews' event sees local artists visiting and performing at the venue and the sunny courtyard offers a range of outdoor seating to enjoy great beer in the sunshine. There are also visiting artisan food vendors.

WILDE CHILD BREWERY

Things seem to be going from strength to strength recently and the brewery has transitioned to a 2,000 square foot industrial unit in Armley where they run a 10 brewers barrel Brew House complete with 2 semi-flat bottom FV's and 2 pressure tested Unitanks producing up to 40BBL of cask and keg beer per week.

As well as securing some major key accounts locally, they're sending out several pallets of beer to wholesalers (nationwide) each month and picking up an average of 3 new customers per week at present.

Back in June they were looking for a hard working, organised and experienced Brewer to work closely with the Director/Head Brewer Kier McAllister-Wilde in planning the production of beer as well as developing new products and helping to implement processes as the Company grows.

They now have a licence allowing them to open up the brewery for beer sales so you can call in for takeaway beer every afternoon Monday to Friday.



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TAPPED LEEDS



Tapped Leeds on Boar Lane were our Pub Of The Month winners for March 2018, demonstrating you don't actually have to be a pub to win the award. Well, it is a pub, but really it's more like a bar. In fact it reminds me of many similar places in New York and other US cities. Something a couple of yanks I showed round Leeds recently confirmed, saying, 'We can go in bars like this every day of the week at home.'

What they can't get in the US is a range of cask ales like this. 13 real ales poured on gravity from a row of taps on the wall behind the bar, supplemented by 14 keg lines.

In terms of beers the range is constantly changing and one of the most varied in the city. The only thing that remains fairly constant are the Tapped Brew Co. beers that are brewed on site (and at Tapped Sheffield) in the brew kit that takes up the entire left hand wall. Up until quite recently the legendary Dave Sanders was in charge of the brewing and made a few tweaks to their existing recipes.

I've always found the beer quality to be excellent, which is why it's in the Good Beer Guide, and on

the few occasions I've ended up with cask bottoms it's been changed without quibble.

As well as the draught beers there's a big selection of bottled and canned beers from around the world in the fridges behind the bar. There's also stone baked pizzas, which are both tasty and decent value too.

Some people will remember this part of Boar Lane being a covered pedestrian walkway of dingy shops and bus stops, roughly near the old Jacomelli's, that's all long gone now and the front of the bar is bright and open. My favourite pastime is to sit at one of the tall stools in the windows and watch the world walk by. Even better in the warm weather, when the bi-folding windows are open. There's also a few tables on the pavement outside, which is useful for smokers.

The only downside is at weekends, Friday and Saturday afternoons and evenings when Boar Lane and the pubs around and about get very busy, often with week end, out of town visitors. I've been turned away before on a Saturday afternoon and I know other well known, mature, beer commentators who have met a similar fate at the hands of the door staff. My advice would be a) don't wear a hat or shorts and b) just stay away from this part of town from Friday tea time until Sunday lunch time.



Despite these minor set backs, it's still one of my favourite 'go to' places in the city centre and an excellent place for meeting up with people.

Tapped Leeds is part of the Pivovar Group, based in York, who also run 'Tap' bars in York, Harrogate, Sheffield and Euston, London and now Newcastle.

Richard Coldwell

OSCARS MORLEY



Morley isn't the sort of place where you'd expect a craft beer bar? Neither would you expect it to be a brewing hot spot, but it is and there are two thriving micro-breweries in the town. One of them, Frisky Bear, is in the basement of Oscars at the bottom of Queen Street.

Although the property has been converted into a bar for a few years now, the present owner Carl Saint has been running the bar for 14 months and brewing, on his 1.5 BBL kit, in the cellar for

12 months. Before that he'd been brewing in his garage.

Carl employs several bar staff, but when I called in I was lucky enough to find him behind the bar. It was only 5.30pm on a Wednesday evening and I was quite surprised to find half a dozen folk and a dog in the bar. As time went by, more people, and more dogs called in. I worked in Morley for a couple of years and know what sort of people they are, honest and friendly. Carl's customers were no exception, although he told me they had a good following of regulars who travelled from all over the city.

The bar is furnished in a minimalistic style, but it's pleasant and comfortable with several tables, chairs and a narrow, ledge style table running along the front window. There's an old school white-board on one wall showing details of the six keg and two cask lines, plus the real ciders and other drinks promotions. On the opposite wall is another board telling customers which beers Frisky Bear have currently got in their three fermenting vessels downstairs.

Carl told me he always tries to have 2 or 3 of his own beers on at any one time. I was quite (pleasantly) surprised with the progressive brewers and styles OTB. The selection is probably unique in Morley. Carl reckoned the only place that came close was Wetherspoon's Picture House further up Queen St. Personally, I don't think 'spoon's craft offerings come anywhere near what Carl had on. There's also a decent bottle fridge and craft spirits. I asked Carl what he would call Oscar's? A bar a micro? He, rightly, termed it a Brewery Tap, Brew Pub, Micropub, then said, 'You can call it what you want really.'

I get what he meant. It might be a micropub with it's single, but top quality, unisex toilets, and closed on Monday, not open till 5pm during the week hours. But it's not your typical micro though. It's more like a proper bar. But as Carl say's, there's a brewery downstairs.

I asked him what he thought about receiving the Leeds CAMRA Pub Of The Month for December award? Carl said he was surprised to be nominated, and even more surprised when he won it!

I don't think he should be surprised at all. I think it's a worthy winner and representative of where the beer scene in Leeds is going, spreading out into the suburbs, providing a bit of something for everyone, all underlined with a big Q for quality. There's even a glass rinser and every glass is carefully dried before being presented to the customer.



The prices were decent too, £3.30 a pint for the cask ales and between £4.20 and £4.90 for the keg beers. I tried an excellent Frisky Bear Sautéed Brake Disc - American Stout (4.3%) jet black and very drinkable and a nice one from 360' - Session IPA, both from kegs.

It's dead handy to get to as well, the regular bus service (51 & 52) from Leeds City centre stops virtually outside the bar, just watch yourself crossing the very busy four-way junction in front of the pub.

If you've not visited yet then I'd give it a try, you'll be glad you did.

Richard Coldwell



A.I. is too important to be left in the hands of machines.

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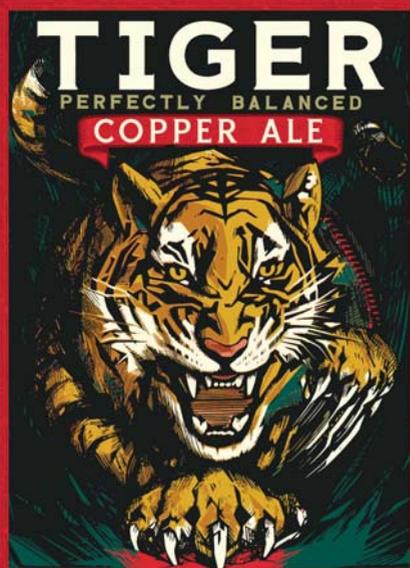


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THE GROVE



The Grove Inn is a great survivor. Once it would have been at the end of a row of terrace houses which provided accommodation for workers in the industrial heartland of Leeds, south of the River Aire. Today it stands alone, hidden away amongst modern office buildings and dwarfed by Bridgewater Place (the tallest building in Yorkshire).

The Grove is a classic example of a Victorian West Riding pub with rooms off a corridor. The front tap room is where the regulars tend to congregate along the bar. Such is the pull of the Grove that these regulars come from all parts of Leeds and below the bar are two small brass plaques to indicate where two of them regularly stand or sit. A wood burning fire provides cosy warmth in the winter months. To the left of the bar is a photo of 'Donut', the legendary West Highland terrier who was the pub dog for many years, before passing on to the great dog kennel in the sky. On the wall are two wooden cog wheels, a nod to the areas industrial heritage.

The corridor running alongside the bar and with access to it has two further rooms both with doors.

These sometimes host meetings of a variety of local organisations and are also used by groups of people with musical instruments for impromptu jam sessions. One room contains a range of books above the fireplace.

At the back is the concert room which was added to the building in the inter-war years. This hosts a wide range of live music in the evenings from Monday to Saturday and on Sunday afternoons. This includes local bands, open mic nights and every Friday since 1962, reputedly, the oldest folk club in the world.

To the side of the pub is an outdoor drinking area with plenty of bench seating which is a pleasant suntrap in the summer months. Here you will find a memorial bench to a past regular who would often take 'Donut' for a walk. This is also a fine place to watch lorries attempting to manoeuvre into the loading bay of the supermarket next door.



On the bar there are nine handpumps. There is one regular beer, Daleside Blonde and Weston's Old Rosie cider, plus seven guest ales. These come from a variety of Yorkshire breweries (such as Acorn or Settle) and from breweries further afield. Behind the bar are friendly and knowledgeable staff who are vital to creating the great atmosphere in the Grove. The beer is well kept and the range of ales is good with normally at least one dark beer available.

A very worthy winner of the Leeds CAMRA Pub of the Month for May.

Dave Ansley



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TURKS HEAD LEEDS



Someone told me this is the first craft beer bar the branch have voted as Pub Of The Month. It isn't actually, others have gone before; North Bar. What it did tell me though, when Turks Head won POTM for April was, our active members are definitely open minded, progressive and diverse.

The Turk's Head is at the very top of the eponymous yard, off Briggate and doesn't impinge on any space that is occupied by the legendary Whitelock's. Neither can you walk from pub into bar or vice versa, they are both very specific, separate entities.

A while back, I met up with Ed Mason who heads up Five Points Brewing, and is also the current owner of The Turk's Head & Whitelock's. I asked him whether it would end up being a Five Points flagship tap house, personally I don't think that would be a bad thing, but apparently, it's not going to happen.

Out of the fourteen draught ales on, two cask ales and twelve keg lines, I've never seen more than two that were from Five Points and it's going to stay that way. He also reassured me that Whitelock's and Turks Head yard was not going to change one jot neither, so long as he was running it, and he's signed a lengthy lease.

The intention is for the beers to constantly change, whilst retaining roughly the same variety of styles, so you shouldn't be turning up to find everything is a strong IPA or a dark beer. Notably, there's only one lager on which is Four Pure pilsner, the intention being to keep it this way. The easiest way to choose which beer you want is to peruse the bar top beer menu.



If you're interested in cocktails and spirits then there's plenty to go at, as well as some 'different' bar snacks. Prices vary from not cheap to quite expensive, but probably not out of the way when compared to similar establishments.

Turks Head is not a massive place and most of it is taken up by stylish tables and chairs, with an odd banquette thrown in. The sage green cum blue

glazed tiles around the walls give the bar a nice pleasant calm feeling. There's a bit of an apothecary theme going on with lots of old chemists bottles and canisters, plus a neat collection of cut glass, decanters and stuff above the bar. Overall, the decor is a sort of modern old fashioned style and I give top marks to Lord Whitney - 'Connoisseurs of make believe', who designed it, they've cleverly pulled it off. In terms of the Whitelocks/Turks head trade off then they seem to have created an almost symbiotic relationship. And of course, there's always the Turk's Head Yard outside.

When I presented the POTM award to manager, Daniel Johnson, he said they were really pleased to be receiving the award, particularly as most people would regard them as an out and out craft beer bar. He reckoned it was quite a progressive move by Leeds CAMRA to acknowledge the part that modern bars like Turks Head play in the Leeds beer scene.

Although most of our members present at the presentation evening started out on cask ale, by the end of the evening we were all sat in the late evening sunshine enjoying thirds of excellent, progressive, modern beer that came out of something called a keg.

Richard Coldwell



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THEY'RE BREWING TETLEY'S IN LEEDS AGAIN?



I guess you'd have to be a bit of a hermit not to have picked up on the 'They're brewing Tetley's in Leeds again', story, and I've heard people saying this, even though it's not entirely correct. Sadly, Tetley's Bitter is still being brewed for Carlsberg by the wholly Marston's owned shell company that is Banks' Brewery, in Wolverhampton.

But hold on a minute they're brewing a new Tetley's brew at Leeds Brewery, that's cool isn't it? Er, actually it's not an entirely new brew. The Tetley's No.3 Pale Ale is inspired by the original recipe for Tetley's Pale Ale which was initially brewed in 1868, and they've raided Tetley's extensive beer archive, which goes back 200 years, to find it.

I'll be straight with you. I'm one of the 'Bitter Tetley' men that Keith Sunderland referred to in his article about the brewery in NFM #143, and I've read all the press blurb from Joshua Tetley & Son, who exist in name only, as part of the brand portfolio of Carlsberg. So, I had a wander down to Sydenham Road in Leeds 11, the home of Leeds Brewery, for a natter with their Sales Director, Ed Sunter, just to see for myself what was going on.

Ed told me Leeds Brewery were approached by Carlsberg, asking them if they would brew the beer for them. They were quite flattered to be given the opportunity to brew the new beer from an old Leeds recipe, which is more or less the same

as it was when they brewed it back in the days of Queen Victoria.

Clearly Leeds Brewery had the capacity to brew for a national brand, after their significant upgrade two years ago, which effectively doubled the breweries potential production. They've also got the know how and have championed traditional cask ales using British malt and hops since 2007. Incidentally, it was the breweries eleventh birthday in June and after all this time they still have the same head brewer, Venkatesh Lyer, and a very consistent management team around him.



There were quite a lot of trials and tests during the development of Tetley's No.3 Pale Ale, which is brewed using an original Joshua Tetley's double yeast strain (No.7 and No.9, if you're into details), the yeast being specially delivered to Leeds 11 each time they brew the beer.

Ed told me there was the potential for other Joshua Tetley's recipes to be revived, although this would hinge on the success of Tetley's No.3 Pale Ale and they would have to fully reinvestigate the archives to identify suitable recipes.

Judging by the number of empty Carlsberg casks stacked up in the brewery yard, production levels are currently quite substantial, but don't bother tipping up at Sydenham Road wanting to buy a cask direct from the brewery. All sales and distribution of the new beer are being done by Carlsberg

I'll be honest now, I haven't actually tasted the new beer, even though it's been available, in cask only, since May. On Untappd it's currently rated 3.5 out

of 5. The press release tells me - it's a full flavoured, crisp and refreshing beer. English Pale Ale malt is used to provide body and colour and a mixture of English Pilgrim, Brewers Gold and Goldings hops provide bitterness and aroma, giving a surprisingly modern taste that today's drinkers will enjoy - so there you go. It is widely available already, so you'll have to go and try it out yourself.

What's that? They've beggared about with the logo? On the Tetley Bitter as well? Yes, I've heard quite a few folk going on about that, asking what's wrong with the Huntsman logo they've used for years? Turns out the new star emblem branding is an interpretation of the Tetley family's coat of arms, using symbols inspired by their previous business as maltsters and used in the company's original logo for the first 80 years of its existence. The Huntsman logo only being introduced in 1920, before being axed in 2000 and revived a decade later. Just shows, what goes around, comes around.

Richard Coldwell

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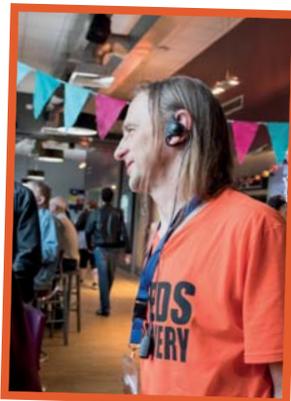
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LEEDS BEER FESTIVAL 2018

hard working volunteers who made the festival happen...

After a successful run of 24 festivals at Pudsey Civic Hall, Leeds Beer Festival has finally found a new home. Leeds CAMRA has just run it's first festival in the city centre since the 1980s at the new location of Leeds Beckett University Students Union. The festival ran for 3 days in early June and featured



beers from all over the world and just around the corner. In total over 120 real ales were on offer with some running out well before the end of the festival. Beer wasn't the only attraction as it also featured over 30 real ciders and perries, certainly our largest range and quite possibly the biggest number of ciders ever offered at one time in Leeds?

At a time when real ale is increasingly available in pubs it's getting more difficult to attract festival goers, but we certainly did this at Becketts. On the beer front there were appearances from ever popular Leeds based breweries - Leeds, Kirkstall and Ridgeside, but also some of the smaller Leeds brewers, including Sunbeam, Nomadic and Horsforth. The first two beers to run off were from Anthology and Frisky Bear, yes again both Leeds based breweries, proving local drinkers want local beers.

On the bottled beer front there were two beers from Hungry Bear brewery, based in Meanwood, yet very rarely seen away from their restaurant. It's become a bit of an annual holiday for Hungry Bear, and long may it continue. Bottled beers (and cans too!) were mostly from abroad as the Global Beer Bar featured a plethora of great beer styles. An abundance of fruit beers from the well known paper wrapped bottles of Bacchus to the ever popular Kasteel Rouge. Some of the emerging beer producing nations were represented, not least



It was a big (forced) upheaval for Leeds Beer Festival this year. Organiser David Dixon reviews June's festival, naming all the Champion beers and ciders. We should all recognise how much work goes into organising a huge three day event like this. I'm sure, like me, you will raise a glass to David in particular, and all the other

Sweden with Beerblotek where their canned beer A Passion for Gingers was proving very popular with a particular Leeds brewer.

The traditional drinkers were not forgotten with Trappist beers from Chimay and Orval, a rare coffee porter from Anchor and the ever popular German beers including Früh Kölsch. There was even a smoked beer imported from Germany just for the festival.

The cider bar had a bit of a revamp and featured new producers with a great selection of fruity cider and perry alongside the ever popular Westcroft, Hecks and Broadoak. Leading the way was Nottinghamshire's Thirsty Farmer with a fantastic Orange and Pineapple cider. Other fruit and flavoured cider included Strawberry, Mango, Blackcurrant and Ginger.

Not to be outdone the local producers sent along some of the best dry cider in the country. Grumpy John of Shipley managed to save Leeds Beer Festival a box of 2016 vintage to be tried alongside the 2017 vintage – where else do you get a chance to do that? Another new producer is Leeds Urban Harvest who were represented with their Leeds City Cider, made from salvaged local apples, but as good as any cider you are likely to get anywhere in the West Country.

But the festival is mostly about real ale and the 'key keg' bar proved that real ale does not have to stay in the past, it can be bang up to date and at the forefront of the craft ale movement. With well over 20 beers on offer in the upstairs bar, key keg proved to be a winner amongst drinkers and a keg beer only narrowly missed out being voted as beer of the festival, although keg beers secured second and third places. The full winners are;

BEER OF THE FESTIVAL

- 1st *Titanic, Plum Porter*
- 2nd *Ghost, Elegant*
- 3rd *Wilde Child, Opaque Reality*

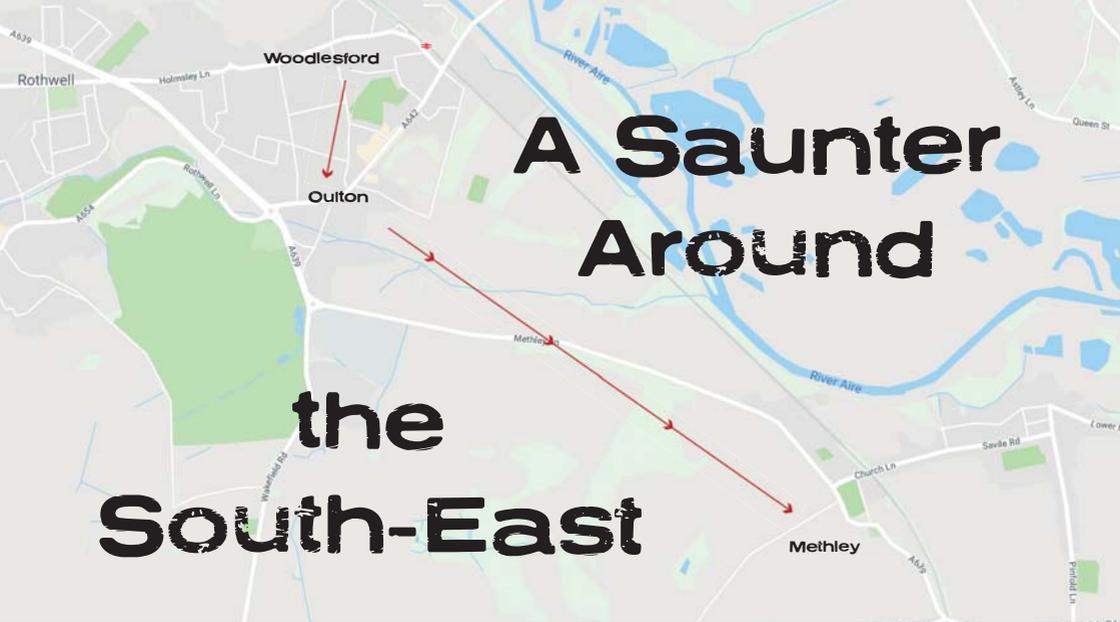
CIDER OF THE FESTIVAL

- 1st *Pulp Craft Cider Co. Rhubarb*

Congratulations to all winners, it's worth noting that this is the second year in a row which a plum beer has won beer of the festival and the second in a row for Pulp Rhubarb to win.

We are already booked in for next year so hold the dates Thursday 6th to Saturday 8th of June 2019. Keep an eye out on leedsbeerfestival.co.uk for details and when tickets go on sale.





A Saunter Around the South-East

I like pubs, I like exploring and I like walking. So, it's ideal when you can combine all three.

While perusing one of my trusty walking books, *Ramblers' Leeds: East of Leeds* (there's also a Western version), I spotted a walk in the south-east area of the branch which I thought lent itself to taking in a few pubs that might be less familiar to many members. And so I ventured out toward Mickletown and Woodlesford.

Let's start with the closest one to the branch boundary. The **Commercial at Mickletown** is a friendly and cosy, compact two-roomed venue that has retained separate entrances to the Bar and Lounge. I opted for the latter, which is comfortably furnished and has two large fireplaces (was the Lounge formerly two tiny rooms?). Two or three ales are available but may be on either side of the small bar that serves both rooms so check the chalkboard or ask what's on the other side.



Both Bradfield Farmers Blonde and Sharp's Sea Fury were very well received. The bar lady was chatty,

asking where I was going on my walk and then the cook (who had a spare minute while waiting for roast potatoes to brown) engaged in conversation about the football match showing on the (quiet) TV. A limited food menu is available that often has a theme such as curry on Thursday and fish and chips on Friday. I chuckled when viewing the sign at the front advertising a sun-trap beer garden at the rear because as you can see from the photos it wasn't of much use on my visit but it should be ideal for you as it'll be mid-summer when you're reading this. (Bus service; 153, outside; 189, 4 min walk)

If you like donning a pair of boots you'll know that Ordnance Survey maps are very detailed showing all footpaths and often pubs in hamlets and villages with their location marked by a blue tankard symbol. Unfortunately, the standalone **Mexboro Arms**, 1 mile south-west of Methley on the B6135 junction, closed in 2015 following a fire and is boarded up and looking in distressed condition.



The walk passed through Methley and the instructions mentioned Kingdom and Royal Oak, both of which closed



quite a while ago but the imposing looking **Boundary House** was thriving on the Sunday afternoon when I visited. Its high standard, contemporary decoration with plenty of light provided by large windows attracted well-dressed customers and was extremely popular for food.

The area to the left of the now opened up central corridor is used for dining whilst to the right is a mixed eating and drinking area, all with small wooden strip flooring. In the latter area you'll find a functional fireplace, modern lighting and a mix of seating including standard tables and chairs, fixed seating against walls and large lounging chairs. Ahead is the small bar, which has a diverse range of pump clips on the wall behind, with four hand pulls offering Greene King Dirty Tackle, Marston's Wainwright (they purchased most of Thwaites' beer brands in 2015) and Timothy Taylor Boltmaker and Landlord. The Landlord was in great condition and I thought about trying something else but given I still had plenty of places to visit coupled with £2.20 for a half I pressed on. (Bus service; 153 and 410, outside)

When I arrived at Oulton, the distance between pubs reduced substantially. Furthest south is **Toby Carvery** (Mitchells and Butlers), which I'd guess was built at the same time as the adjacent hotel and is just off the A639/A642



roundabout. The bar area is tucked away to the right with the area ahead and to the left reserved for dining. As there was a wait for food the seating area by the bar was being used for pre-meal drinks until a table in the restaurant became vacant.

Sharp's Doom Bar is available at a competitive price. Some other pubs in the chain offer a greater choice, such as at Chapel Allerton (formerly Queen's Arms) where two permanent beers and one guest is available, but if turnover dictates only

one handpull it's better to have the ale in good condition, as was the case, rather than two in poor form. (Bus service; 174/175, 189, 410 and 446, 2 min walk)

On Aberford Road (4 min walk) is the **New Masons Arms**, which



was packed with a mixture of drinkers and diners, necessitating the three bar staff to work flat-out. There were a number of families that included grandparents through to well-behaved children enjoying their afternoon. Traditional furnishing creates a cosy atmosphere and I spotted some black and white photos of Leeds United FC on the walls plus a signed shirt. The bar faces you immediately upon entering and includes a sign stating "Do not use mobile phones at the bar". I'm guessing this is a few years old and was aimed at those who had a habit of shouting if making a call back in the day when mobiles were viewed as a novelty rather than a necessity. I can't imagine there would be any issues using your phone now to submit National Beer Scoring System (NBSS) entries to CAMRA!

A quick aside, NBSS scores help each branch select Good Beer Guide entries but in Leeds we need more people to rate the condition of their pint from 0 to 5. This is especially applicable to non-city centre pubs as this will help provide a representative picture of those selling well-kept ale. So, if you're a CAMRA member please consider scoring your beer. Further information about this quick and easy process can be found on the national CAMRA website.

Anyway, back to the pub. Wholesome food is very competitively priced, plus there's a substantial discount for pensioners, though John Smith's Cask, Black Sheep Bitter, which went down well, and the two guests (Marston's Wainwright and Sharp's Doom Bar on my visit) are above city centre prices. (Bus service; 153, 174/175 and 446, 1 min walk)



Just a 2 min walk but on A639 is **Three Horseshoes**, which has won a multitude of Leeds in Bloom awards for its extensive floral displays. A similar business model to New Masons Arms is employed in terms of the food offering and pricing structure: Black Sheep

Bitter, Timothy Taylor Golden Best and Wychwood (Marston's) Hobgoblin, which I enjoyed, were available. The warm pub is L-shaped with the bar opposite the entrance and has many dark wooden tables and chairs used for either dining or drinking. Despite it being somewhere in-between lunch and tea-time, there were still a lot of people eating. Beams are present throughout, together with much decoration hanging from them, or on shelves just below the ceiling. Think horse brasses, cups and saucers, patterned plates and copper pans and kettles, and a rural pub will likely be imagined rather than one in the Metropolitan District. (Bus service; as per New Mason's Arms plus 189 and 410, 2 min walk)

All this mention of food and Sunday roasts reminded me about the beer infused recipe series that appeared when Chef Tony was the magazine editor. Beer can chicken provided a memorable photo(!) (#136) whilst the Yorkshire puddings described in #132 "rise every time without fail" – the words of my Mother. Links to these and other previous editions of New Full Measure can be found on the Newsletter page of the branch website.

Now back to the pubs and on A642 (Calverley Road/ Aberford Road) is **Old Masons Arms**, just a 4 min walk from t'other Masons or 6 min from Three Horseshoes. It's a red, small brick building set back from the road that, despite its name, looks newer than the other Masons Arms. This is the 'locals' pub' for the area with regular live music and discos, including



Sunday teatime. Two handpulls were on the bar, one with a hand-written name that I couldn't make out from where I was standing so went for Marston's Pedigree, the condition of which was great. There are a number of seating areas on split levels either side of the entrance with a dart board and pool table in front of the stage that's to the side of the bar. The large windows at the front provide opportunity for traffic watching but if that's not your thing you could attempt to guess the type of numerous artificial flowers and plants

that are dotted around. (Bus service; 9, 153, 168, 174/175 and 446, outside)



A 4 min walk in the direction of Woodlesford brings you to **Midland Hotel**. A modern yet

neutral décor provides a relaxed, comfortable atmosphere that attracted a large number of drinkers on my visit. There are two distinct seating areas to the left side complete with tasteful fairy lights throughout on a high shelf, a long bar against the right wall and a further area to the rear that has a dart board tucked around the corner. In addition, there's a café at the front that opens for breakfast. I tried Timothy Taylor's Landlord, again in great shape and at an ideal cellar cool temperature, with Sharp's Doom Bar also available; if you're looking for the handpulls they're at the end of the bar nearest the front, so may be obscured if there are a few people standing nearby. (Bus service; 9, 153, 167, 168, 174/175 and 446, 1 min walk)

The final stop is **Two Pointers**, just a 2 min walk up the hill from the nearest bus stop (Bus service; 153 and 446; an additional 9 min walk from Midland Hotel) and 4 min from Woodlesford railway station. The name may conjure up

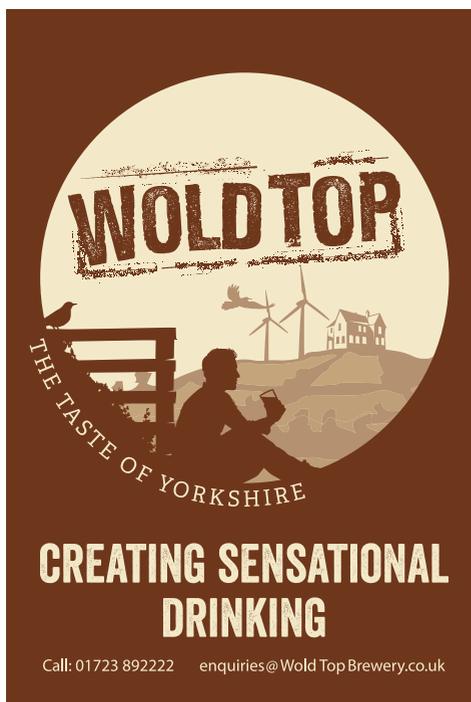
an image of a couple of people with their index finger outstretched but if you're familiar with animals you'll know that a pointer is a type of dog and these are depicted on the pub's sign.



The layout of the pub is somewhat different to that of any I've been in before having three areas/rooms of equal depth but on different levels and joined by a couple of steps either side of the bar that's against the back wall of the middle area. I'd say the three areas originally had complete walls between them but have been semi-opened. A number of people were enjoying the permanent beers, Black Sheep Bitter and Timothy Taylor Landlord, as well as the guests, Black Sheep Square One and Sharp's Seafury, and there was a convivial atmosphere so I'd liked to have stayed for longer but unfortunately only had time to sample a quick half before the train.

If you're into adventurous beers or looking for something a bit different you may not find anything that particularly excites you but importantly the beer quality in all eight pubs was a minimum of good/very good and excellent in a couple. So, it's worth taking a journey to this little explored area for a pint or two and perhaps enjoy a meal while you're there.

Warren Yabsley



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BRANCH CONTACTS



CAMPAIGN
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COMMITTEE MEMBERS

CHAIRMAN: Tony Jenkins
Chairman@leeds-camra.com

BRANCH CONTACT: Nigel Halton
BranchContact@leeds-camra.com

FESTIVAL ORGANISER: David Dixon
BeerFestivals@leeds-camra.com

LOCALE COORDINATOR: Carole Taylor
Locale@leeds-camra.com

MEMBERSHIP SECRETARY: Warren Yabsley
Membership@leeds-camra.com

NEWSLETTER EDITOR: Richard Coldwell
Newsletter@leeds-camra.com

PRESS & PUBLICITY OFFICER:
Richard Coldwell
Publicity@leeds-camra.com

PUBLIC AFFAIRS OFFICER: John Rowe
PublicAffairs@leeds-camra.com

PUB DATABASE HOLDER: David Ansley
WhatPub@leeds-camra.com

PUBLIC TRANSPORT OFFICER:
Warren Yabsley
PublicTransport@leeds-camra.com

SECRETARY: David Ansley
Secretary@leeds-camra.com

SOCIAL SECRETARY: Adam Wilson
SocialSecretary@leeds-camra.com

TASTING PANEL COORDINATOR:
David Dixon
TastingPanel@leeds-camra.com

TREASURER: Keith Sunderland
Treasurer@leeds-camra.com

WEBMASTER: Christine Jopling
Webmaster@leeds-camra.com

YOUNG MEMBERS: Warren Yabsley
YoungMembers@leeds-camra.com

APPOINTMENT WITH B.E.E.R!

LeedsCAMRA holds a formal monthly meeting, usually on the first Tuesday of the month, commencing at 7.30pm until 9.00pm (roughly). Come along and let us know your opinion on the issues facing beer, brewing it, and drinking it in the Leeds area, all CAMRA members are welcome.

We also hold regular social events where anyone is welcome to come along and have a friendly chat over a pint or two, a visit to a brewery, or another branch area. Here's a few that are already booked, along with details of a few beer festivals. As always check the branch website as dates and timings do sometimes vary (www.leeds-camra.com).

AUGUST

Saturday 4th

Beer Festival Volunteers trip to Blackpool & Fleetwood 9.45am - meet outside Leeds Minster. Open to all members at full cost see website for details.

Tuesday 7th

Pub of the Month for July Presentation 7.30 for 8pm at the Templar, Vicar lane, LS1. Let's celebrate what's one of the few remaining traditional locals' pubs in the City Centre that's pleasant and welcoming to all.

Saturday 11th

Canal walk Social - meet 1pm at Rodley Barge and amble back to along the canal to The Cardigan, visiting other pubs en-route.

Tuesday 14th

Leeds CAMRA branch meeting 7.30pm - Brew Dog Leeds, White Cloth Hall LS2 (behind Corn Exchange).

Thursday 23rd

Leeds City Centre Beer Census 7pm - Brewery Tap, New Station St. LS1.

SEPTEMBER

Thursday 27th - Saturday 29th

Calderdale CAMRA Beer & Cider Festival 2018.

OCTOBER

Thursday 4th - Saturday 6th

Wakefield CAMRA Beer Festival 2018.

Wednesday 10th - Saturday 13th

Sheffield CAMRA Steel City Beer & Cider Festival.

Thursday 11th - Sunday 14th

Richmond Ale Festival 2018

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SAY HELLO...

WAVE GOOD BYE

SAY HELLO to;

GRANVILLES BEER & GIN HOUSE 20 Long Row, Horsforth, Leeds LS18 5AA

A recent and welcome addition to the Horsforth beer scene the bar is situated opposite the Brownlee Arms, and just up the road from the Town Street (formerly Town St. Tavern). The one room bar has an ambitious range of up to 15 beers split 5 on cask and 10 on keg. Large glass windows at the entrance give way to a tiled floor, and a modern décor including a wall made up of doors. There is a small outside drinking area on the pavement plus another to the rear.

LUCKY NUMBER 7

Grand Arcade, LS1

In NFM #143 we told you Ham and Friends in the Grand Arcade had closed. Beer and charcuterie purveyors, Friends of Ham, have now reopened the premises as Lucky Number 7, their take on a classic American beer bar with 20 beer taps and cocktails. The bar will show US college and Irish sport live on TV, and there's regular darts and a shuffleboard table, as well as an American street food menu with regular kitchen takeovers from local vendors.

WAVE GOODBYE

WHITE CLOTH GALLERY

24 Aire Street, Leeds

Close to Leeds railway station this mixture of an art gallery and café bar stood out from the

surrounding buildings due to its white walls with a large mural on the side. It served up to a couple of cask lines and a few keg, with the bar at the front, and an art gallery behind. Sadly the owners went into liquidation, and the bar recently closed down.

THE BIRD IN HAND GARFORTH

This estate pub is well hidden and many people won't ever have known about it. Sadly it has now closed. 'A commercial decision' was the reason cited to our source.

Look out for possible additions in Garforth, Meanwood, & Yeadon over the coming months.

As ever if you know of any recently opened premises which sell real ale or any pubs or bars which have closed (real ale or not) we'd be grateful if you could drop us a line at

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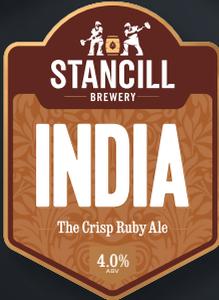
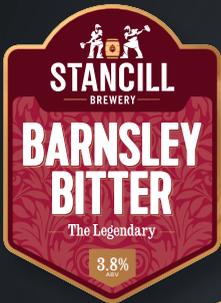


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