

The Edale Brewery Company

The Edale Brewery Company is delighted to announce that it is now at the Hillsborough Hotel, Langsett Rd, Sheffield

We are continuing to serve a wide range of quality beers in this welcoming and traditional pub atmosphere.

Regular beers here will include our Kinder range, all brewed in the heart of the Dark Peak and with Edale water!

Keep reading the BAR for news on the launch of a new brewery based at the Hillsborough Hotel - It will involve a stone and a wellington!!!?

Our opening hours will remain
4:30pm to 11pm Thurs to Sat;
4:30pm to 10:30pm Sun.

We welcome your views about the pub and its beer.

Brewery Trips, Tasting, Special Occasions
can all be catered for.

We look forward to welcoming you from Barnsley as well as all around the area and we look forward to playing our part on Sheffield's real ale circuit.

Contact us on: 01433 670289 (fax 134) or: 0114 2322100
Visit our website at: www.edalebrewery.co.uk

Newsletter From The Barnsley Branch Of The Campaign For Real Ale.



Free!



THE BAR

Barnsley Ale Report

APRIL / MAY

2004

www.yourpint.com



Free!

**GO ON THE MILD TRAIL
IN THE MONTH OF MAY
AND WIN A TEE-SHIRT
FULL LIST OF PARTICIPATING
PUBS AND INFORMATION
ON PAGE 17**

**Many Thanks To Wentworth Brewery
For Supporting Mild Month**

INSIDE THE AWARD WINNING 'THE BAR'

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M & D HOMEBREW FERNANDES BREWERY TAP AND BREWERY.

WAKEFIELD CAMRA PUB OF THE YEAR
2000, 2001, 2002 AND 2003

YORKSHIRE PUB OF THE YEAR
2001 / 2002



Maureen & Dave (right) Picking Up Their Award For 2001 From Wakefield CAMRA



Call in and enjoy Real Ale in the unique surroundings of The Brewery Tap in our 19th Century Malt house. Selected Ales directly from our Brewery, Guest Ales from other Micro-breweries - every firkin is different!

And now our unique Belgian jenever gin bar.

Open 5 - 11pm Mon - Thur, 11 - 11pm Fri & Sat, 12noon - 10.30pm Sun.
Only 3 mins walk from Wakefield Kirkgate Train Station.

The Old Malthouse, 5 Avison Yard, Kirkgate, Wakefield

ALL ENQUIRIES
Tel. 01924 369547 or 01924 291709



SOCIAL EVENTS CALENDAR; TEL. 01226 714492

Join Barnsley CAMRA on one of our many trips and socials. You don't have to be a member and they are loads of fun! Contact me on the number above for any information on our socials...

Saturday 10th April: (Revised to **What's Brewing**)
Early evening out to Sheffield and the favourite Valley of Beers Pubs. A must for those who have not yet found them. We will be on the 5:19pm X33 bus, (engineering work on the trains) from Barnsley. Return X33 is at 10:05pm.

Wednesday 14th April:
Social, Survey of Worsbrough Bridge & Worsbrough Dale. Bus 65 at 7:15pm. Starting at the Button Mill Inn.

Tuesday 20th April:
Spring Pub of the Season Presentation to the **Huntsman**, Thurlstone. Tuesday is also Quiz night and we will have a raffle for Barnsley CAMRA's Charity "the Rainbow Room". Presentation around 9pm. Bus 21 at 7:15pm. See Page 3 for more information.

Friday 23rd April:
Celebrate St. George's Day at the Fitzwilliam Arms, Elsecar. Trains to catch are the 7:22pm or the 7:33pm from Barnsley.

Saturday 24th April:
Another chance to go to the Mallard Beer Festival at Worksop. Train leaves Barnsley at 10:14am. Returning on the 4:15pm or 5:15pm train to Bamsley.

23rd & 24th April:
National AGM and Members Weekend at Southport, Merseyside. Members see **What's Brewing** for details.

Tuesday 27th April:
Branch Meeting and Social at the Ring O' Bells, Royston. Catch the 59 bus at 7:30pm. Meeting starts at 8pm.

Mild Month Of May

Saturday 8th May:
An afternoon at the Royal Albert, Blacker Hill. Meet with the locals for games of pool, darts etc. Come along for a fun afternoon and enjoy some Mild. Bus 39 leaves Barnsley at 12:40pm.

Sunday 16th May:
A chance to go to Wold Top Brewery. This is a joint bus trip with Rotherham CAMRA. Ask Margaret for details when you book your seat. Depart Barnsley around 9am (can pick up on main roads en route to Rotherham) Brewery tour at 11:30am - Then in to Bridlington for sandwiches at their pub - Price to be arranged.

Tuesday 18th May:
The BAR Distribution, Silkstone, Park Rd. 8pm.

Wednesday 19th May:
Social, Survey starting at Hoyle Mill Inn, then Mill of the Black Monks, Cundy Cross; Priory, Hope Inn and finish at Full House Monk Bretton. Bus number 244 from Barnsley at 7:10pm.

Tuesday 25th May:
Branch Meeting and Social at the Ring O' Bells Silkstone. Starts at 8pm. Bus 21 leaves Barnsley at 7:15pm.

Saturday 29th May:
A Mild Trail. A list of pubs is on Page 17. We are off to see if the Mild has all gone! And whether Mild Month has been yet another great success. Meet at the George & Dragon, Summer Lane at 12 noon. We will plan a trip from there... Please note that Bus times are correct at the time of The BAR going to print. However, April may be the next time for SYPTE changes to bus times and bus numbers so with that in mind, I suggest you call the SYPTE Traveline before heading out. The new Train Timetables start on 23rd May.

01709 515151. Or visit www.syppte.co.uk

Margaret Croft

The Bar is produced by the Barnsley Branch of the Campaign for Real Ale. The views expressed are those of the individual authors and may not be those of the editor or those of CAMRA either locally or nationally. The editor acknowledges material supplied by other CAMRA publications and welcomes comments or articles for inclusion and these should be sent to "The Bar" 24 Cope St, Barnsley S70 4HX you can e-mail to camra@yourprint.com or telephone 01226 207858 (h) tel or SMS 07736 288072 (m) For advertising and distribution information please contact Margaret e-mail margaret@yourprint.com or telephone 01226 714492 (h) tel or SMS 07734 155792 (m) or write to "The Bar" 8 Newtown Ave, Cudworth, Barnsley S72 8JZ

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MEMBERSHIP APPLICATION

Title Surname

Forename (s) Date of Birth

Partner Title / Surname (If applicable)

Forename Date of Birth

Address

Postcode

Tel No.

Email

Please indicate below which membership price applies.

Single £16 [] Joint £19 []
 Under 26 £9 [] Under 26 Joint £12 []
 Retired £9 [] Retired Joint £12 []

I enclose a cheque, payable to CAMRA, for £ .
 Send to: CAMRA, Membership, 230 Hatfield Rd
 St Albans, Herts, AL1 4LW

Signed / Date

BARNSELY 'THE BAR'

What was the name of this Pub? And where was it?

Last Issue showed The Keel Inn, Canal St, Barnsley

Just for fun



The Barnsley Ale Report. Please take home or leave for others.

CHAMPIONS TABLE

AWARD WINNERS

**The Huntsman
Thurlstone
Spring 2004**

**Edmunds Arms
Worsbrough Village
Winter 2003/04**

**Cubley Hall
Cubley
Autumn 2003**

**Waggon & Horses Inn
Langsett
Summer 2003**

**Martin & Fiona Whitworth
Commitment to Quality
Real Ale, Spring 2003**

**The Moulders Arms
Summer St, Barnsley
Winter 2002/03**

**The George & Dragon
Summer La, Barnsley
Autumn 2002**



Page 18

BARNSELY CAMRA?

CAMRA was formed in the early 1970's to campaign and fight for real ale and drinkers rights. The nature of the campaign has changed and diversified over the years but there are still battles to fight. CAMRA isn't a small group of enthusiasts but a nationwide army numbering 71,000 and growing - a bigger membership than most political parties, trades unions etc. We're big enough and active enough to be heard. Why not join us in the fight for a better deal for drinkers.

WHAT IS REAL ALE?

It's a name for draught (or bottled) beer brewed from traditional ingredients, matured by secondary fermentation in the container from which it is dispensed, and served without the use of extraneous carbon dioxide; also called 'cask-conditioned'. So nah yer no.

*Join CAMRA Today
Application form on page 18.*

Spring Pub of the Season The Huntsman, Thurlstone

The Huntsman, Thurlstone is a stone pub at the heart of the village and has been a regular entry in the Good Beer Guide. It retains much of its original cottage architecture and exposed beams and log fires. It has been a frequent winner of Barnsley CAMRA's Pub of the Season Award in the past, but not with the present couple in charge.

Dave and Gwynny Fields are both ex weapons technicians and have returned from Saudi Arabia after 14 years to start a very different life running the pub.

Well they must be naturals to so quickly produce the quality they have. They have done it by concentrating on the beer and the welcome. Dave insists visitors are guests not just customers.

As a guest, you will enjoy some of H.B. Clarks cask ales with the occasional guest from another brewery. You can join in a pop quiz on Tuesday evenings, a general knowledge quiz on Thursday evenings and on Wednesday's it's Acoustic night where audience participation is apparently a must.

If you would like to be one of Dave's and Gwynny's guests then the pub is open:

6 - 11 Mon to Thurs; 4 - 11 Fri; 12 - 11 Sat & 12 - 10:30 Sun
 Join Barnsley CAMRA when they will be making the presentation of Spring Pub of the Season to the Huntsman on **Tuesday 20th April**. The award will be made around 9pm. Congratulations to everyone at the Huntsman, a wonderful pub worth visiting any day.

Eric Gilbert

Two Awards In One Day For The Edmunds Arms

On a cold winter's night in February, Barnsley CAMRA made its Winter Pub of the Season to The Edmunds Arms at Worsbrough Village. A good turnout by regulars, villagers, CAMRA members and brewery representatives made Mike and Heather's day. They had also picked up Samuel Smiths, Cellar of the Year Award that very same day.

Congratulations again to all the hard working team at the Edmunds Arms.

Eric Gilbert (left) Presents Heather and Mick Carter with Winter Pub of the Season for 2003 / 2004



Page 3 The Barnsley Ale Report. Please take home or leave for others.

THE ROYAL ALBERT BLACKER HILL

BEST BEER ONLINE
Tel: 01226 742193

Wentworth Brewery's First Public House

Pete and Amanda would like to welcome you to the Royal Albert. Serving Wentworth Best Bitter, plus a second beer from the Wentworth Brewery. In addition to these ales the pub offers a third cask ale as a true guest from another brewery.

Food is now being served from 12noon till 2pm & 4pm till 7pm (not Wed); Sat 4pm till 8pm and Sun 12noon till 2pm. Daily specials available, see the specials board.



Opening times: Monday to Saturday
12 till 11.30pm
Sundays 12 till 11pm

THE WENTWORTH BOROUGHS

36 Dodworth Road, Barnsley. Tel: 206446



A Popular Community Pub On The Edge
Of Town Offering A Warm Welcome
To All From Wendy & Roy.

Real Ales Include John Smiths Cask
And Changing Guest Beer.

Free Pool Monday to Thursday &
Quizzes Sunday Lunch & Evening.

Small Parties Catered For.

Open: 11am to 11pm Mon to Sat;
12noon to 4pm & 7pm to 10.30 Sun.



The Ash Inn



ALAN & SUE

Wish To Offer You A Warm And Friendly
Time At The Ash Inn

GOOD FOOD & GOOD ALE

Tetley Cask Plus A Guest Beer
(Greene King Old Speckled Hen)

BOOKINGS & PARTIES WELCOME

Tel. 01226 752967
105 WOMBWELL LANE, WOMBWELL, BARNSELY

The Lundhill Tavern

Beech House Rd
Hemingfield

WE ARE IN THE 2004
GOOD BEER GUIDE

Real Ales Include:

Acorn Brewery - Barnsley Bitter

H.B.Clarks - Classic Blonde

Plus Two Guest Beers

CAMRA Pub of the Season Winner
Winter 90/91 - Summer 93, Spring 96
Winter 97/98

Always a Warm Welcome from
Max and All the Staff.

Open All Day, Every Day From Noon
Tel. (01226) 752283

MILD MONTH OF MAY

Each year CAMRA have the Mild Month of May and as a group we try to promote the great variety of mild beer on offer. This year is no different.

Barnsley CAMRA has had a very good response over the last few years with our mild days and I hope this will carry on.

There are 8 pubs participating in our Mild Trail. All you have to do is go along to one of the pubs pick up a **Mild stamp card** and buy your first pint of Mild. Have your card stamped and signed enjoy your drink and work out when you are going to the other pubs to complete your card. When your card has been filled with ALL 8 of the pub stamps you will **win a Tee-Shirt**. (only one entry per person)

Participating pubs are:

- Royal Albert - Blacker Hill
- Fitzwilliam Arms - Elsecar
- Travellers - Pogmoor
- Moulders Arms - Summer Street

FIND THE BEERS

They All Start With
"T"

- | | |
|-----------------------|-------------------------|
| T' Owd Tup | Tollyshooter |
| Takin the Pith | Tom Kellys Stout |
| Tally Ho | Tom Woods Bomber County |
| Tamar | Top Dog Stout |
| Tawny Ale | Tormented Turnip |
| TEA | Town Crier |
| Ten Fifty | Trafalgar Ale |
| Thirwells Best Bitter | Trooper |
| Tickle Brain | Tykes Bitter |
| Tiger Best | |

Keel Inn - Canal Street Barnsley
Wortley Arms Hotel - Wortley
Ring O' Bells - Silkstone
Huntsman - Thurlstone

Go along and enjoy yourselves, I would really be interested in hearing from anyone who could relate their story of their mild trail for publication in our magazine later in the year.

To start off the Mild Month of May Barnsley CAMRA and anyone else who wants to join us are going to the **Royal Albert** at Blacker Hill. We are having a fun day out there with games, quizzes etc. Who knows if the weather's OK we could have a BBQ. It is the only pub in the village and relies on the community to keep it going. We are joining in with the locals for this fun day out. Look at socials on page 19 for details...

Margaret Croft

TWMTNTZU STDZTTSI
OLEYIOHBF OOGAST
MCLKAWH PMNLKGR
KDAERNY DETLIAO
EYRSBCO OXYYNIO
LDABERF GSISTYP
LPGILIB SYMHTE
YILTKEU TMCENR
SNATCRM OUWOPUE
SRFEIND UHHTIOT
TUARTSR TKAETCT
OTRO RHR
UDT ZEB
TET BT
TE MS
LN OE
LN BB
AE KSS
SMT EEDL
DRIT VTALGOL
ROGERAY VTAALGOL
ATENAHM EAFALOE
HORFMIL KLTYSWW
SWBIAL LQNCML
ADEFTK YHWROR
MTSTFKB CHNAATI
OUTYTIH UOHTPDH
HP LT
T I
Q

The Rainbow Room is
Barnsley CAMRA's Chosen
Charity for 2004/05
Please Support our Events

Money Raised for the Riding School during
2003/2004 Was £1450. Thank You to everyone who helped.

THE CHAPELTOWN
THE COMMERCIAL

OPEN
 12-3.5.30-11 Mon to Fri; 12-11 Sat;
 12-10.30 Sun

1011 & 246 WOOD

The Commercial dates back to 1890 and the present licensees Paul & Kate have been in the pub for 10 years. The central bar serves a no smoking snug, a games room/public bar and a comfortable lounge. The pub has a choice of Wentworth Brewery beers and a further 4 guest beers, all beers are served in oversized lined glasses to ensure you get a full pint. Pump clips from past guest beers fill the walls and shelves in the snug.

Food is available from the menu or the day's specials board. Food is served lunch times and evenings.

Two popular beer festivals are held in the pub each year, May/June and November.

Buses from Bamsley are the 265 and XI0. The train station is only a 5 minute walk from the pub.



107 Station Rd
 Chapeltown

The Devonshire Cat
Devonshire Green Sheffield

The only City Centre Pub for
Real Ale as well as Real Cider Real Food & Real Atmosphere

T Cxã 9 afaññ; |CwxññCwxñCa Y Uox [Eã a Eyañ|CZ

◆ 12 hand pumped beers
 ◆ Beer direct from the barrel from our ground floor cellar
 ◆ Scrumpy & hand pumped cider
 ◆ Draught Belgian Beer

Plus
 ◆ Over 100 bottled beers including 47 Belgians
 ◆ Devonshire Cat Best Bitter - our own house beer brewed by Kelham Island Brewery
 ◆ Food Prepared and cooked on the premises

Beer Club with brewery visits
 Regular beer festivals
 Pub quiz Mondays

49 Wellington Street
 Devonshire Green
 Sheffield

*Drink upstream from the herd!!
 Drink at The Devonshire Cat*

www.devonshirecat.co.uk 0114 279 6700

The Apple Calendar

April:
 Grafting is essential and is the only way to propagate successful cider trees on certain root stock. Best when the sap is rising just before blossom time. Great care in selection and propagation needed. They had special curved knives for grafters to make the cut to insert the scion into the root stock.

May - June:
 Blossom, arguably one of the most beautiful times in the orchard. The whole success of the year's crop depends on the weather when the blossom sets. There are three nights in May around the 21st called *Frankan* nights when frost can severely harm the autumn's crop. Sometimes only one or two varieties suffer. Bees are essential for propagation. Many hives are put in orchards at this time.

Government Dredges War on Booze

ALL alcoholic drinks are to carry health warnings under a government initiative to combat Britain's binge booze culture, it has been reported.

The move is just one of a number of proposed measures to tackle the problem of excessive drinking.

Other initiatives include a campaign to warn the public about the dangers of drinking to excess, more resources for policing and community safety, extra health services and treatment, and restricting the price and supply of booze at late-night drinking clubs, the Daily Mirror reported.

It claims there are also proposals to remove from magistrates' courts the power to issue licenses to drinking establishments and hand it to local authorities.

The format of the health warnings are believed to be along the lines of the messages found on cigarette packets.

Facts about drinking to excess during binges and the number of units of alcohol a drink contains will be included in the warning.

The Public Health Minister, Melanie Johnson, is expected to outline the Government's plans when they are announced next month.

A Department of Health spokesperson said: "The No 10 Strategy Unit is developing an alcohol strategy and is carefully considering the issues around alcohol use.

"The report will be published shortly and we will have to wait and see what recommendations it makes."

www.thepublican.co.uk

Pub News Pubs in Bold Serve/ Served Real Ale

Straight to it then... The **Wilthorpe** on Huddersfield Rd, Wilthorpe, has now introduced Acorn Brewery, Barnsley Bitter, this is served alongside John Smiths Cask.

The **Millers** at Low Baugh has now re-opened Colin and Linda are now offering 2 guest beers, 1 changing monthly and 1 changing quarterly.

The **Edmunds Arms** picked up an award from Samuel Smiths Brewery the same day as it received Winter Pub of the season 2003/2004 from us. Congratulations on winning Sam Smiths cellar of the year.

The **Keel Inn**, Canal St, Barnsley (side of ASDA) is now serving food from 12 to 2pm Tues to Fri. The pub, (now run by Dave and Lisa formerly of the George & Dragon) has not been open on a weekday lunch for 9 yrs. Real ales are from Local breweries. Reports from Margaret Croft that shopping trips may get longer, and that the afternoon trade is very good, as is the ale and home cooked food.

The **Travellers** at Oxspring was to have an extension conservatory added to the rear of the pub, this would make more room for their customers eating. They decided not to have the conservatory added after the Pub Company allegedly said they would have to pay an extra £30,000 per year rent.

Keresforth Hall has now closed and will be used for dwelling. We wish John & Mark all the best for the future.

The **Oakwell** in Cudworth (formerly Albert WMC.) is apparently due for demolition. One of the original snooker tables from the **Cudworth Village Club** (recently demolished) has found a new home just across the road at the **Victoria** known as the Vic, which serves John Smiths

Cask The **Cross Daggers** at Bolton-On-Deame has also been demolished as well as the Buxton Arms, Goldthorpe. At a council meeting it was mentioned that they would try to "ensure that The Vine [Wsbw Com] could be bought and then be demolished".

While we are talking about losing pubs, we have a new publication "**Saving your Local Pub - A Guide for Local Communities**". This guide deals with all aspects of saving your local community pub. Did you know that a pub that is not attached to dwelling houses or is not listed does not need planning consent to have the bulldozers round and knock it down, and some unscrupulous owners have done just that. This guide has been produced by the Campaign for Real Ale, Pub is the Hub and Business in the Community. It is available **free of charge** from CAMRA. Call 01727 867201. Get a copy now before your local meets the bulldozers at dawn.

Let's get a little bit light hearted now. Here's a funny story to finish off our news, Our chairman mentioned a journey taken by our affectionately known "The Late Eric". After spending a Saturday afternoon at Rotherham's Oakwood Beer Festival, Eric set off to go home. He caught the bus to West Melton. He woke up in Wombwell, so caught another bus to West Melton. He woke up in Swinton! So caught another bus to West Melton ... And? Yes, woke up again in Wombwell. Eric, now, not trusting the sleeping compartments on Yorkshire Traction buses - walked home!!!

Nigel Croft

Brewery News

H.B. Clark - The brewery has a new web-site www.hbclark.co.uk and lists all the forthcoming beers for the year. Here's the next couple. (April) **Steel Cities Best 4.2%** abv is a pale golden beer with a distinctive aroma. The Bramling Cross and Challenger hops combine well to produce a spicy blackcurrant flavour. (May) **Head to Head 4%** abv is a dark mild style beer with roast flavours and coffee overtones. Full bodied and sweet. A Mild for May. Order this and contact Margaret on page 19, we may call round for a session...

Wentworth Brewery - The next beer from here is a re brew of the popular **Bluebell Biter 4%** abv. Three new fermenting vessels are being installed, three from Italy. Steven - Sales Manager - has settled in well and is doing a great job. The brewery has recently exported to Sweden where the ales are well received! The brewery is brewing a monthly seasonal ale.

Langsett - My sources have told me that planning permission is being sought for a micro brewery in Langsett.

Kelham Island Brewery - Have had talks with a local industrial museum about adding a brewery section to its displays. They want displays of breweries both past and present. If possible they would like to add a small brew plant to the display but this is only an idea at this time.

Crown Brewery - On March 8th Del and Diana left the Hillsborough Hotel in the capable hands of Edale Brewery (see back cover) Crown Brewery has now stopped brewing and a new brewery is to start in its place. I have been told it will involve a stone and a wellington!!!? We at Barnsley CAMRA wish Del and Diana all the best and also wish Edale Brewery all the best in the Hillsborough.

Acorn Brewery of Barnsley - A new beer **Conqueror 4.8%** abv is now available. Slight bitterness mellow fruit and hop aroma (fuggles used throughout). At the SIBA national beer competition to be held on 26th March, **Old Moor Porter 4.4%** abv is in the running after becoming Champion Beer of the North 2004. The brewery is actively seeking a Brewery Tap in the Barnsley area, this would also include fulltime office assistant and sales.

Barnsley Gold 4.3% abv sales have increased by 30% since winning Oakwood Rotherham beer festival. The first Unique Direct Delivery Scheme outlet for the breweries beer in Barnsley is The Wilthorpe, Huddersfield Road, with **Barnsley Bitter 3.8%** abv.

Nigel Croft

BREWED IN BARNESLEY ... WHERE ELSE!



ACORN BREWERY of BARNESLEY

brewery tours by arrangement

Contact the brewery for our range of seasonal beers and merchandise

Tel : 01226 270734; Fax: 01226 270759

FITZWILLIAM ARMS

42 HULL ST • ELSECAR

**Tetleys Cask Bitter +
2 guest beers each week**

The Fitzwilliam Arms is a popular and well-known pub situated close to Elsecar railway station. We offer comfortable surroundings with a warm and friendly atmosphere.

Tel: 01226 742461

**We are in the 2004
Good Beer Guide**



The HUNTSMAN (Thurlstone)

136 Manchester Rd

01226 764892

Give and Gwiney Offer a Warm Welcome to You All

The Huntsman offers its visitors the splendid original character of an old pub, with real fires for cold evenings and a warm friendly atmosphere.

H.B. Clarks Yorkshire Ales are served alongside other breweries guest beers.

Tuesday and Thursday are Quiz Nights.

Wednesday is Acoustic Night.

*Pub of the Season
Winner, Spring 2004*

Opening Times:
6pm - 11pm Monday to Thursday
4pm - 11pm Friday
12noon - 11pm Saturday
12noon - 10:30pm Sunday

We are in the 2004 Good Beer Guide

Return To Oz

(Continued from page 9)

Our Rough Guide had indicated that there was a brewpub in Hobart and we found it, next to its own liquor barn on Sandy Bay road, approximately a kilometre from the city centre. The barman at the St Ives Motel and Brewery Bar was able to tell us that they'd been brewing for about ten years but could not furnish any further details. All beers were cold but not too fizzy from the (? electric) pump and were £1.20 for a 250ml 'pot' - we think that in general the Australians are afraid that if they serve bigger glasses the beer will have chance to rise above freezing and you might actually be able to taste something. Fortunately the beers at this place were worth tasting. We started with St Ives Old Bastard (this is not so much a rude word as a standard term of address in the Australian Federal Parliament, we gather). This called itself a dark lager, with a luxuriant feel, at first broadly reminiscent of York Brewery's Ruby Mild, but then let itself down with too many molasses. St Ives Gothic was a 'gold lager' with a marshmallow nose and a perfumed palate with vanilla making a late appearance. We also tried Hazard Ale here on draught and on another occasion in bottle: brewed at a north east Tasmanian winery by the Wineglass Brewing Company, this was light amber with a fruity nose, a well integrated hop and malt palate and a late but long nutty finish (a little like London Pride when it's well kept, close to home and served without a sparkler).

Next stop was Sydney, proud home of Tosser's Salad Bar (we jest not). We went to some places where there was no alternative to the standard tasteless fizz of Toohey's New, Hahn's, Victoria 'Bitter' and Carlton, and we were unimpressed by the supposedly premium Crown Lager, while Toohey's Old was like a freezing cold reasonable dark mild. But as we read when we were in Oz, beauty is in the eye of the beerholder, and we knew where to look. The Lord Nelson is one of Sydney's oldest pubs (i.e., not very, by European standards) in a quiet part of the central Rocks area, a stone's throw away from Circular Quay with its fabulous views of the world famous Opera House and Harbour bridge. It used to be our 'local', only 20 kilometres from where we lived and well worth the trip: it still gets our vote for Sydney CAMRA Pub of the Season, whatever the season. The lack of formica tables, loud TV betting screens and testosterone and lager-fuelled fistfights immediately put it in the top echelon of Australian pubs (and somewhat above certain pubs in South Yorkshire, no doubt). The food is great value (they even have pie and mushy peas! No mint sauce, though) and they brew their own beer on the premises. There's usually five on offer, ranging from a summer wheat beer, through a Southern English style fruity ale, to Nelson's Blood Porter, sadly unavailable on our visit. However, the star for me was the Old Admiral, 7.5%, a gloriously complex dark beer with more flavours than I can be bothered to find adjectives. How about I just upset any English teachers out there by saying that it was very nice and leave it at that?

Only five minutes' walk away is the Australian hotel on Gloucester Street, dating from earlier this century and with an airy feel and some Art Nouveau style furnishings. It's famous for its gourmet pizzas (emu, crocodile, kangaroo, but no wombat as far as we could see), has eighty different Aussie bottled beers and is the only outlet for Shaer's beers on tap other than the home brewpub in Picton, New South Wales. The Burratorong Bock (6.4% and approximately £2.70 a pint) was dark and malty as expected but not especially striking. In contrast, the 5% lager was a revelation and a lesson for all the mass-production fizz-merchants. Deep yellow in colour, it had a caramel and butterscotch nose and palate with a satisfying bitter finish. Superbly well rounded, it was one of the best Australian beers we tried.

However, the top accolade went to a draught guest at the Australian Hotel. Little Creatures Pale Ale, from the brewery of the same name in Fremantle outside Perth, was making its first appearance in draught outside Western Australia. It was £3 a pint but well worth it. Pale amber and approximately 5% ABV, it had a floral / grapefruit nose which made us go "whoa!!" immediately. On tasting, there was an instant hit of great bitter hops and grapefruit again, followed by a dry bitter medium length with some good malt character. We discussed whether it reminded us more of Wentworth WPA, Taylor's Landlord or Duechar's IPA; whichever it was, you can tell we rated it highly.

And so, with that experience still tickling our tastebuds, we took our leave of Australia, hoping that if we are able to visit in another five years the increase in microbreweries will have continued unabated. In fact, our only regret was that we didn't get to visit Leather Arse Gully, near Bendigo, Victoria.

Diarmuid Kerrin and Julie Leighton

AWAY ALES *With* Laurence Mace

Only three remaining away fixtures for Barnsley F.C. this season and with a difficult set of home fixtures coming up against the top three sides in Division Two they'll need to grab as many away points as they can to ensure a possible promotion place. The supporters can do their bit by following the team away using the Good Beer Guide as navigator to find the best pubs.

Saturday 10th April: Rushden + Diamonds

A brand new ground to visit this one so I even had to get the map out to find where it is! Just five miles east of Wellingborough, Rushden has one entry in the Good Beer Guide so our choice is made: **Rushden Historical Transport Society**, addressed as The Station, Station Approach NN10 0AW - apparently the north end of the A6 one-way system. Railways and great beer come together at this wonderful, preserved station that was the CAMRA joint winner of Club of the Year 2000 and East Midlands Winner 2002. The main bar is gas lit and contains many railway artefacts, while the museum is further down the platform. The Society operates live steam five times a year when a jazz band plays alongside the barbeque on the platform. At other times Doctor Busker entertains with his squeeze box! Six changing guest ales are stocked totalling over 300 a year plus the permanent Fuller's London pride. The local CAMRA branch hold their meetings aboard the Gresley buffet coach. A pub not to be missed - day membership is only 50p - and the station platform serves as a garden. Open 12 to 3 and 7.30 to 11 on Saturdays. Tel: (01933) 31898.

Saturday 24th April: Tranmere

This fixture clashes with CAMRA's National A.G.M. (in Southport) this year at the north end of Mersey side, so it's going to be impossible to go to both. However if visiting the Wirral for the match the nearest Good Beer Guide 2004 entry is the **Travellers Rest**, 169 Mount Rd, Bebington. CH63 8PJ.

Reputedly over 300 years old, this cosy pub is decorated throughout with brasses and bric-a-brac. All beers are served from a central bar feeding two other rooms (one no-smoking) and the beer list regularly features micro-brewery beers. A winner of many local CAMRA awards its licensee was the 2003 Wirral Publican of the Year and often supports local charities. Popular for its award-winning lunches, the usual beers are Boddington's Bitter, Cain's Bitter, Flower's IPA, Greene King Abbot, Taylor Landlord as well as the featured guest beers from the smaller breweries. Open 12 to 11 on Saturdays. Tel: (0151) 60 2988.

Saturday 8th May: Stockport

Our final away league fixture of 2003/2004 takes us to what can only be described as a drinkers' paradise. With twelve entries in this year's Good Beer Guide there is a massive choice of both beers and pub types to try. Choosing just one pub to recommend seems churlish but we do have a match to go to! So to the **Railway**, 1 Avenue Street, SK1 2BZ. There is something for everyone in this friendly one roomed pub. Porter Brewing Company's wide range of distinctive, reasonably-priced beers is complemented by guests from micro-breweries, an extensive choice of foreign bottled beers, and a varying chilled cider. A hard working licensee and friendly staff have won the pub numerous awards, including regional CAMRA Pub of the Year and National Runner-Up in 2002. It draws a good mix of customers, with appetising home-cooked food served Monday to Saturday. The Haslingden (Lancashire) brewery's own brews offered include Porter Dark Mild, Floral Dance, Bitter, Railway Sleeper and seasonal beers - definitely a beer for everyone. Open on Saturdays 12noon to 11pm. Tel. (0161) 429 6062

With Paul Hart as new manager let's wish the Reds a successful end to the season and (hopefully) promotion back to Division One for another selection of "Away Ales".

Return To Oz

We thought that you might all be wondering what had changed in the Australian beer world since we reported in a previous BAR on the situation of five years ago. Well, taking our responsibilities to the readers very seriously, we went to have a look.

We started in Melbourne by meeting a friend at the central and well known Young and Jackson's pub where we were delighted to see a number of draught beers available. We were struck by the facts that a) there were up to a dozen of them, b) they had more flavour than usual Aussie fizz, c) research is expensive when you are paying the equivalent of £4 a pint!

We'll try not to get too much like Jilly Golden and wax lyrical about flavours of mouldy tump, hints of red nylon carpet or the mouthfeel of a ginger tomcat, but given that this is a CAMRA publication we felt that we ought to put in some tasting notes. At least this then justifies why for much of the three weeks in Oz I was often to be found hunched over a variety of beer glasses (not always mine) muttering to myself while trying to think of appropriate adjectives to put into words what my taste buds were trying to tell me (well that's my explanation for my behaviour anyway). So read on or look away briefly if you see the words 'aroma' or 'hop'.

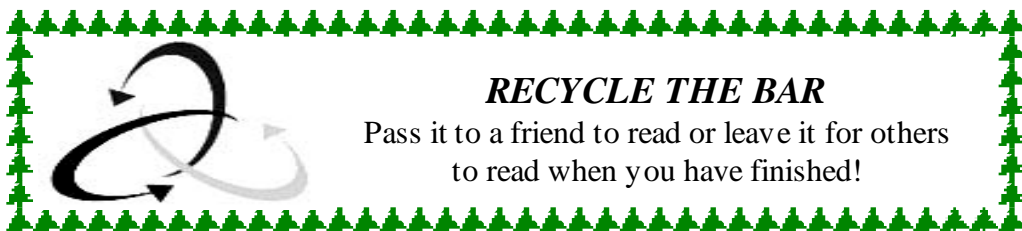
There was Young and Jackson's Naked Ale: a wheat beer brewed for the pub by the Masthead Brewery in Queensland (makes the Cottage house beer at Wortley Arms look like a real local pint). Banana and clove flavours were there with some sweetness and reasonable balance: like a lighter version of Hoegaarden. Beez Neez was a honey wheat beer, also from Queensland (no other info available on the presumed-electric pump clip). It was light amber with little aroma but a distinct butterscotch / honey flavour and a buttery aftertaste - quite impressive. We later also found it in the Australian hotel in Sydney where one of our Aussie friends had been absolutely astonished to encounter a beer where he could actually identify the taste of real honey.

When we'd lived in Australia five years previously, the off licences (quaintly called 'liquor barns') sold bottle beer quite cheaply in bulk, i.e. a 24 by 330ml 'slab'. It was relatively more expensive for single bottles and the choice was relatively limited if you wanted anything with flavour. The best available was usually Cooper's Sparkling Ale, a high quality complex 5.8% bottle conditioned 'cloudy' beer with orange marmalade flavours in the mix. This time around we found a few bananas and lemons in it (not literally) but it was disappointingly one-dimensional. Did we have a duff couple of bottles, has the recipe changed, is the yeast different? We don't know.

Cooper's bottled extra stout (6.3%) remains a different prospect altogether. Black with a brown head, there are mocha, dark chocolate and caramel flavours and a satisfying coffee chocolate finish: highly recommended. Incidentally, at New Year we read in the Guardian that a power failure in Australia had affected the Cooper brewery in Adelaide (third largest in Oz) and was likely to jeopardise production for the next few months.

Back to liquor barns (aka bottle shops): this time around, at least in Melbourne and Sydney, the choice appeared to be much better and we were delighted to see bottles from microbreweries all over the country. We therefore decided, since unfortunately a home could not be found for a Barnsley CAMRA 2003 beer festival (fingers crossed for 2004!), to convene the next best thing: an (un)tutored tasting panel in Melbourne. Myself, Julie and Helen (from Pontefract but now Aussified, rather than ossified) were the team and our notes went like this (all bottles 330mls and between £1.40 and £2 each):

(Continues on page 9)



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Lyn In The Kitch'In

PORTER BREAD

This recipe is for those of you who have breadmakers. I got this from a book called 'Fresh Bread in the Morning' by Annette Yates. Bread made with beer has a very crisp and shiny crust and tastes delicious. The best flavour comes from a dark brown ale that has some sweetness, such as a Porter or stout. If you prefer a lighter flavour and texture you can use a pale ale instead. I used Marston's 'Owd Roger' which is strong and sweet. The loaf is best eaten on the day it is made - if you want to keep it longer, add 1-2 tsp oil in step 1.

1 tsp Easybake yeast
400g/14oz strong white bread flour
100g/4oz strong wholemeal flour
1 tsp fine sea salt
1 tbsp dear honey
350ml/12 fl oz Porter, stout or pale ale (poured and left to stand for 5 minutes)



1. Put the ingredients into the bread pan in the correct order for your machine.
2. Fit the pan into the bread machine, close the lid.
3. Select the BASIC WHITE setting, MEDIUM CRUST and the appropriate SIZE. Press Start.
4. When the programme has finished, lift the bread pan out of the machine; turn the bread out on to a wire rack and leave to cool completely.

That's how easy it is, the hard part is the 'leave it to cool' bit!

Lyn Liversidge

Return To Oz

(Continued from page 7)

- 1) **Gippsland Gold Pale Ale, 4.9%** (Grand Ridge Brewing Co, Mirboo North, Victoria)
Dark amber, fruity bitter nose, slightly burnt on palate; "A bit nutty" (Helen)
- 2) **Mountain Goat Pale Ale, 4.5%** BCA (Richmond, Victoria)
Quite floral, two of us tasted honey; "Pleasant but not exceptional" (Diarmuid)
- 3) **Pikes Oakbank Beer, 4.9%** (brewed under licence in New South Wales)
"Citrus washing up liquid" (Julie); "It's got a funny taste" (everyone)
- 4) **Holgate Brewhouse Old Pale Ale, 5%** BCA (Woodend, Macedon Ranges, Victoria)
Nose winey, like some Belgian beers, fruity palate, subtle banana / pear drops, complex, smoky; "Mmmmm" (everyone)
- 5) **Mountain Goat Hightail Ale, 4.5%** BCA
Bottle claimed 'English style real ale'; "Oats" and "like Jennings" (Helen)
- 6) **Scotch Ale, 8.5%** (Grand Ridge)
"Deep brown colour, butterscotch, chocolate and coffee" (Diarmuid);
"ZZZZZ" (the others, in bed by this time)

Overall, nice to have a greater choice but the greater choice wasn't always nice.



Other than beertasting, Melbourne is famous for its trams, many of which have apparently been in continuous service since the 1930s. We liked the adverts on them, especially the one for the Australian National Museum in Canberra, "Worth taking a sickie for: more fun than the beach and at least you don't come back to work with a suntan". Ah, those famous Australian traditions. We were also bemused to see that the Intensive Care Unit at one of Melbourne's main hospitals is sponsored by Tattersall's, the betting company. We know they say life's a lottery and you take your chances, but isn't that taking things a bit too literally?

So it was on to Tasmania, home to Boag's and Cascade. The north of the island proudly just drinks the former and the southern half only drinks their Cascade, but to us they tasted fairly similarly insipid. Not that surprising, given that they've been the same company since the 1920s! However, an honourable mention goes to the Cascade bottled Export Stout (5.8%), with its roast coffee nose and excellent liquorice / coffee palate: as enjoyable as the Cooper's equivalent.

(Continues on page 15)

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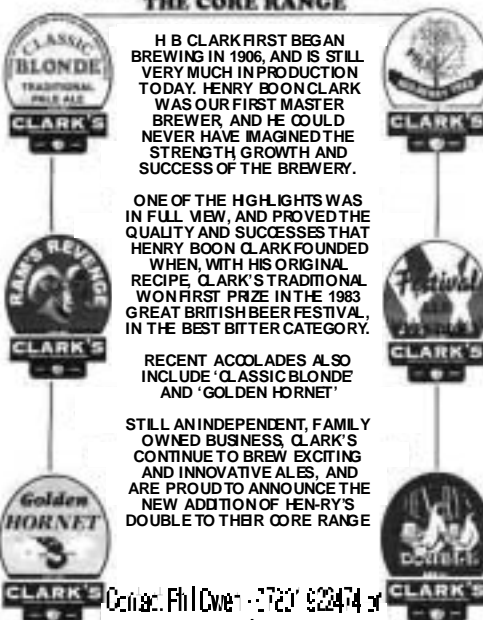
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THE STAYING INN

Wood's Christmas Cracker

If you're like me you'll enjoy choosing your drinks according to the season. Well, the festive season may be well and truly behind us, but the winter weather is still nipping at our extremities, so it's an ideal time for sampling Wood's Christmas Cracker.

This is a bottle conditioned brew that boasts a respectable six percent abv strength. The beer is a dark ruby red brown and, if poured carefully, is lovely and clear when held to the light. Alternatively the beer can be disturbed slightly before pouring to give a cloudy finish, owing to the live yeast found in the bottle. First impressions of the beer is a heavily roasted aroma, with a pleasant but powerful bitter taste. The finish of the beer gave me a hint of caramel, and I enjoyed my drink very much.



Spotlight On *By John Bell* The Royal Albert

Situated in the village of Blacker Hill this issue we find ourselves at the Royal Albert. This is the first pub and brewery tap for Wentworth brewery of Wentworth, South Yorkshire. The pub has been owned by the brewery for almost 2 years. It was once owned by Wards brewery of Sheffield. This pub is a haven for real ales as unlike most pubs the Albert has no keg beer on sale. What they do have are three hand pumps, two of which sell Wentworth beers and the third has a rotating guest from one of the breweries in the local area. At the time of writing the beers of choice were Wentworth Best Bitter 4.1, Wentworth Bluebell 4.0 and the guest beer was Acorn Forester 4.1 from the Acom brewery at Wombwell Barnsley. This is the 14th guest ale since the current licensees, Amanda and Pete took over. Some of you may recognise Pete, not from the Black Bull

at Ecclesfield but from your television, as Pete is a former professional footballer having played for Lincoln City and Grantham. He also once played at Wembley with Stamford. One thing most visitors won't see (unless you ask nicely) is the original and unusual stone stillage in the cellar. The pub consists of two halves the tap and games room and a snug. The tap room has the main bar and a pool table plus the inevitable gaming machines but the snug is totally different as it is wood panelled and contains cabinet with a fine collection of Royal Albert china. There is also a small meeting room that seats up to about forty people. The Albert as the pub is affectionately known is the meeting place for several groups. The metal detectors and the Rattling society also known as the rat pack whom have been featured on Calendar. The pub also has a ladies darts team that play on Thursday and Monday is games night. Amanda has just introduced bar snacks to the pub with Hot and cold sandwiches available all day with plans to expand this in the future watch their advert for more information. There are also plans for B. B. Qs on the outside patio and seating area when the weather gets warmer (that must be about 2050 JB) but seriously as the last social outlet in Blacker Hill this G.B.G listed pub is well worth a visit. You may find it unusual that such a small village has such a well appointed and run pub. In conclusion the Royal Albert is a typical example of the traditional village pub that is so sadly vanishing from England's pleasant land to be replaced by town centre bottle bars and dead keg beer. So next time you are in the area pop in and say hello to Pete and Amanda and help keep the tradition of real pubs and real beer alive and well in Bamsley

Staying Inn

After I had made my own tasting notes, I read the label. I agree totally with the description of "dark, ruby brew", though the flavours is described as "port wine", which I didn't really pick up on. All the same, I would definitely choose this beer again, though I might have to wait until next Christmas now.

Mike Greenwood



Yorkshire Traction

Day Tripper £3.50 — All The Way — South & West Yorkshire