



# CalderCask



FREE

THE NEWSLETTER OF HALIFAX & CALDERDALE CAMRA

ISSUE 24

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

AUTUMN 2011

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## Little Valley Re-launched



CAMRA Good Beer Guide Editor, Roger Protz, toasts the Little Valley re-launch

On the 29th July Little Valley celebrated its 6th Birthday. To mark the occasion Little Valley have completely new look. The launch of the new look took place on 22nd July. Wim and Sue invited friends, customers and all those who have supported them over the past 6 years. Myself and four other Halifax & Calderdale CAMRA members attended the launch. The new look was officially opened by the Mayor of Heden Royd. CAMRA Good Beer Guide Editor, Roger Protz also attended, as Little Valley's special Guest. I would like to pass on my thanks to Wim and Sue for an excellent and well organised event; everyone I spoke to enjoyed the event and the beers sampled.

The new labels and pump clips are very different to the old ones and are now being rolled out with all new beer orders. Little Valley believe the new ones will have a more 'Stand out Appeal'. Over the next few months you should start spotting the new bottle labels and the new pump clips.



Little Valley would also like to report that Withens IPA 3.9% ABV has had a name change and is now the Withens Pale Ale 3.9%. This is due to Little Valley now having the Python IPA 6.0% ABV and that Pale Ale suits the style of the Withens better.

Little Valley exports Hebdens Wheat 4.5% ABV in a bottle to Finland. Sales are reported to be doing very well. The wheat style of beer appears to be very popular in Finland.

*Edward Lee*

# WHAT'S ON

**Events start at 20:00 (8:00pm) unless stated otherwise**

(Bus times are from Halifax Bus Station and were correct at time of publication)

## August

- Monday 1 Greetland Crawl: Start at Spring Rock (19:20 557 Bus)  
Thursday 11 Branch Meeting: Barge and Barrel, Elland (19:30 537 Bus)  
Saturday 20 Kirkstall Brewery, Leeds (12:00 - 10:40 508 Bus then 10min walk)  
Thursday 25 Open Committee: Moyles, Hebden Bridge (19:20 592 Bus)

## September

- Thursday 1 Branch Meeting: The Old Ship, Brighouse (19:20 571 Bus)  
Saturday 10 Yorkshire Region Meeting, The Works, Sowerby Bridge (12:00 - 11:35 579 Bus)  
Thursday 15 Pub of the Season, The Church Style, Sowerby (19:40 577 Bus)  
Thursday 22 Open Committee: TBA  
Wednesday 28 Skircoat/Copley Crawl: Start at The Murgatroyd Arms (19:40 531 Bus)

## October

- Thursday 6 Branch Meeting: Stubbing Wharf, Hebden Bridge (19:20 592 Bus)  
Saturday 15 Mayfest Workers' Outing  
Thursday 20 Open Committee: TBA  
Thursday 27 Ripponden Crawl: Start at The Silk Mill (19:20 557 Bus)

## November

- Thursday 3 Branch Meeting: The Works, Sowerby Bridge (19:40 577 Bus)  
Saturday 12 Landlord's Friend Brewery, Kershaw House, Luddenden (12:00 - 11:35 594 Bus)  
Thursday 17 Open Committee: TBA  
Thursday 24 Northowram Crawl: Start at The Queen Victoria (19:40 508 Bus)

## December

- Thursday 1 Branch Meeting: The Big 6, Halifax  
Thursday 8 Todmorden Crawl: Start at Bare Arts (18:50 590 Bus)  
Friday 16 Christmas Social: Dirty Dicks, Halifax  
Thursday 22 Brighouse Crawl: Start at The Star (19:35 549 Bus)  
Thursday 29 Christmas Recovery Social: Jubilee Refreshment Rooms, Sowerby Bridge: (19:40 577 Bus)

## January

- Thursday 5 Branch Meeting: The Old Ship, Brighouse (19:20 571 Bus)

For further details contact Edward Lee on 01274 672165 / 07946871124 or email [Edward-Lee@sky.com](mailto:Edward-Lee@sky.com)

As ever things can change very quickly in pubs these days – please email any amendments or new information to:  
caldercask@yahoo.co.uk

**Elland:** The Old Bailey apparently remains closed.

**Halifax:** Lewins has reopened with five real ales. The Shakespeare is believed shut. Maggies, Fountain Street, is serving Taylors Landlord and Copper Dragon Golden Pippin. The Pump Room is proposed for demolition as part of a redevelopment/new road scheme. Yates had real ales on a recent visit. The Shay has been sold and is to be demolished. Last Chance Saloon is trading. The Cell had no real ales on a recent visit. Dirty Dicks (ex Royal Oak) has opened as a free house with eight real ales including a house beer from Empire; the

owner also owns the New Inn at Denholme. The Fountainhead at Pellon has reopened and should have real ale soon but is currently keg only. The Ovenden Cross, Ovenden, is closed and boarded up. The Murgatroyd Arms, Skircoat, has reopened with Taylors Golden Best and Landlord accompanied by two changing guest beers supplied by regional brewers. The Duke of York at Pellon has reopened, retaining real ale. The Peacock at Cote Hill is reported to be still closed. Crown and Anchor at Mixenden (formerly The Hebble Brook) is open (keg). MacMillans at Wheatley appears to be closed.

**Hebden Bridge:** The Shoulder of Mutton has reopened with four real ales. The Inn on the Bridge has reopened with Tetleys and Black Sheep. The White Lion has

reopened under new management (part of the group run by Eddie from the Red Rooster, Brighouse).

**Hipperholme:** The former Country House has reopened as The Tannery with three beers on. On a recent visit it had Black Sheep Best Bitter and Golden Sheep with a golden ale from Sowerby Bridge Brewers, Owenshaw Mill Brewery (OMB) as a guest

**Ripponden:** Milestone Bar & Galley Kitchen, Ripponden, (ex Golden Lion) is open. The former Besom has reopened as the Silk Mill with Tetley Bitter, Thwaites Wainwright and Lancaster Bomber.

**Sowerby Bridge:** The Hobbit at Norland is reported closed.

**Todmorden:** The White Hart reopened on 22 July as a Wetherspoons.

## Brewery News

### Bare Arts:

*Dave O'Neill*

Not much change at BareArts since the last report – they continue to brew their bottle conditioned beers and continue to be in dispute with Calderdale Council. The authorities are still insisting they apply for a change of planning permission to an A4 drinking establishment whilst Trevor and Kathy, after years of running the renowned Crown in Bacup, are happy with their off licence which has a variation allowing people to drink in. So remember, when you visit the shop you are sampling their range of beers with a view to purchasing bottles to take away. You will be supporting a small craft brewery and the future of 10 jobs in Todmorden. Latest offerings to be sampled (and bought) are a 4.7% Dark Stout and a 6.7% Imperial Stout, both brewed from Maris Otter, dark crystal and chocolate malts and hopped with East Kent Goldings. Forthcoming bitters will include a 4% Cascade made with lager malt and a 5% East Kent Goldings with Maris Otter. Like

all BareArts beers they are triple dropped: not, as someone remarked "That's very clumsy" but meaning they have been fined and racked off the sediment three times. There has been a particularly tricky Barley Wine which was started in May and at time of writing (July) is still in the fermenter and will end up being dropped four or five times. This barley wine is the official beer of the St Paulinus Pilgrimage – a walk that is taking place from Todmorden to York Minster at the end of August. A 33cl bottle will be given out on departure – either for emergency

relief during the walk, or maybe to be left at the end as a holy relic on the shrine.

Of interest to cider drinkers is the recent 5.3% bottle conditioned version. BareArts takes advantage of the tax break of being able to brew up to 3000 litres of Cider without having to pay duty. Prior to the addition of Nottingham Ale yeast the concentrate is boiled in the brewing process, thus no preserving sulphites have been required – an important point for any allergy sufferers. There was plenty of positive feedback on the quality of this cider from those who had attended the Stubbing Wharf festival.

BareArts continues to recycle their bottles – the running total is now up to 75,000 - and host the occasional tutored beer tasting in the shop. More information on this and updates of new brews are always posted on their website:  
[www.barearts.com](http://www.barearts.com)

*(Continued on page 5)*



Halifax & Calderdale CAMRA Pub of the Year Winner 2005, 2007 & 2011

# THE RED ROOSTER



*Eddie & Claire warmly invite customers old & new to visit the newly refurbished "Red Rooster"*  
*An award winning traditional ale house serving an ever changing selection of 9... .. yes 9 excellent hand pulled ales from micro-breweries far and wide.*

**GOOD BEER GUIDE LISTED every year since 2005**

*Pie & Peas served during all opening hours (subject to availability)*

*Wednesday night Quiz starts at 9.30pm*

*Last Sunday in month is our ever popular Band Day  
see press for further details*

*Bands start at 3.30pm*

**ENJOY!**

*Small parties catered for (funerals, weddings, etc) just ask for more details*



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**123, Elland Road, Brookfoot, Brighouse, HD6 2QR.**

## Brass Monkey:

Business is going well. As well as the core range of beers and the occasional specials a new pale 3.8% brew (as yet unnamed) is due out by August. New micro Slightly Foxed brewery came on stream on the premises in June using spare capacity (see below).

*Andy Anderson*

## Bridestones:

Dan the brewer was recently presented with a certificate for his Dark Mild which took the drinker's award for best mild at the Gosport festival earlier this year. The mild is back up to 4.5% ABV and Dan believes that a lot of the beer going to wholesalers is destined for beer festivals. It is brewed from a mix of four malts: Pale, Crystal, Munich and Chocolate plus Roast Barley. As a further recognition of the quality of the Dark Mild, it has now been selected as the first Bridestones beer to be ordered for the national Great British Beer Festival in August 2011. Four Kils (18 gallon casks) have been ordered and as Dan does not normally use this size of cask, they have been kindly loaned to him by another award winning Calderdale brewery, Elland.

*Ian Priddy*

Another darker beer, Ruby at 4%, has been produced recently and is a ruby coloured low hopped bitter – or might it be another mild? A fellow drinker at the bar at the Red Rooster in Brighouse thought it too pale for a mild but it reminded me of some of the medium dark milds from the West Midlands.

Back to the paler, hoppier beers that make up the majority of their production, Milestone at 4.8% was produced in June and is expected to be repeated. It is made from Pale Ale malt, hopped with 100% American Citra, a new hop which has become popular with a number of small breweries recently. It gives a lovely lemon sherbet character to the beer but the supply is limited hence the occasional nature of its availability. For those seeking a more traditional bitter, Fuggold at 4.1% incorporates some Crystal

Malt and a mix of both Fuggles and Goldings in both the boil and later additions. A Ginger Beer at 3.8% has also been tried using root ginger in the boil and powdered ginger in the fermenter. I have not tasted it but from the amounts used I would suggest this is one for those who love the flavour of ginger in their beer.

New pump clips are now available, same design but done properly to give a more professional look than the previous laminated paper. Beer is being bottled in Cumbria but alas is filtered and not bottle conditioned. Sadly a certain pub owning company has stopped sales of Bridestones at The Hole in the Wall in Hebden Bridge but more is being sold at the Stubbing Wharf also in Hebden Bridge and The Works in Sowerby Bridge often has their beers. Dan has another fermenter on order and plans to build up a little stock so he can take a bit of a brewing break to coincide with the birth of his first child later this year. They also have a website: [www.bridestonesbrewing.co.uk](http://www.bridestonesbrewing.co.uk)

## Elland:

*Andy Anderson*

Seasonal beers reappearing during June were Savannah (3.8% ABV), Top of the Hops (4.3), Midsummer Nights Porter (4.5), El Divino (4.6) plus Andromeda (5.0) which was an all new recipe using German lager malt and hops to create a beer with a fruity nose and long bittersweet finish. June's Head Brewer's reserve was Molly's Toffee Jar, a 4.3% old ale, dark amber in colour and brewed using a combination of roast crystal malts to create a complex toffee/fruit flavour with a slight spicy finish.

July's seasonals were Midnight Rider (4.4), KSA (4.9), American Pale Ale (5.2), and Yorkshireman (4.1) which is brewed to celebrate Yorkshire day on 1st August but is available for a month. Allied Hop Power (4.6), was a brand new beer using New Zealand, American and British hops; rich golden in colour with a grapefruit bitterness and a mixed citrus aroma.

July's HBR was Kama Citra (4.5%) pale in colour made using the Citra hop from New Zealand to give it a

citrus flavour and aftertaste.

Seasonal beers to be made available again for August are Savannah (3.8), Fireball (4.2), Night Porter (4.4) and Demons Eye (5.2). Brand new is a lager style beer at 4.6 using Wiemans lager malt to create an authentic German lager taste. So new it has yet to be named.

The August HBR is Big Dog's IPA – a classic 4.9 Indian Pale Ale. (One of the brewers was called Big Dog at school)

Several bottled beers are now available, though only 1872 Porter is bottle conditioned.

1872 was a winner at Doncaster beer festival and it will be on sale along with Bargee at the GBBF in London in early August. Bargee has been selected as an entry in the Champion Beer of Britain competition to be held during the festival.

## Little Valley

See front cover.

## Halifax Steam:

The latest news at *Peter Arkuliz* the Halifax Steam Brewing Co is that Trigger has returned to take on brewing again after a short absence. I am sure that the teaming of David and Trigger will bring forth yet more interesting and unusual offerings to the bar.

Talking of which Razamanaz the 4% raspberry beer has taken off very well. It is likely to become a regular sight on the bar at the brewery tap. Unlike many fruit beers the fruit flavour does not overpower the rest of the flavours, resulting in a nice balanced and refreshing drink.

The other beers on offer are:

- Uncle Jon 4.3%
- Crock 'o' tears 4%
- Child catcher 4.8% (my personal favourite)
- Cock 'o'the North 5%
- Tokyo Joe 4.2%
- Lilly Fogg 4%
- Captain Anne Bunny 3.8%
- Jamaica ginger 4%
- Aussie Kiss 4%

(Continued on page 6)

(Continued from page 5)

**Landlord's Friend:** *Ian Priddey*

Production at Landlord's Friend brewery at Kershaw House, Luddendenfoot remains steady although Chris the brewer has not needed to go up to three batches a day which seemed a possibility around the time of the spring bank holidays and good weather. Chris has noted orders seem greater around the end of the month which he thinks reflects more beer being drunk around the time of most people's pay day. The four extra fermenters have now been installed which has helped with the production of the new lager, now named Wolf, which has been matured (lagered) for up to 12 weeks. The keg version on draught at 3.8% may not be of interest to CAMRA members but there has been a bottle conditioned version at 4.2% which is of more interest. In fact a number of the more regular ales have also been bottled as Real Ales, including Frank's Third Leg, a full flavoured copper coloured bitter and Mr Smith, the lighter session

beer. The beers are being bottled at the brewery in half litre bottles and are available for sale at Kershaw House, with an order to supply some to off licences in London as well. The draught beer is now distributed by the Real Beer agency in Leicester with some also going to beer festivals. Of the recent brews I particularly liked Mr Blackman's Dark Mild at 4% which was a dark malty mild. A Pineapple beer has been experimented with, using quartered pineapples added to the boil. This may have sold out by the time this issue of CalderCask is published but Chris is producing around three special or experimental brews a month, so there should regularly be something new to try, with Strawberry Bridge, the strawberry flavoured Wheat Beer being available early September for the Sowerby Bridge Rush Bearing Festival. A branch brewery visit has been provisionally arranged for Saturday November 12th. Contact Ian on 07952 589377 for further details and to book a place.

**Slightly Foxed:** *Andy Anderson*

This is a venture between local businessman Matt Bell and Simon Trapp (formerly of the multi award winning Fox & Goose in Hebden Bridge). Beers were available from early June and include Slightly Foxed (3.8%) – a session bitter using American hops and Maris Otter malt to create a pale golden bitter with a spicy grapefruit flavour and a dry finish. Fox Glove (4.3%) is a golden premium bitter, and Bengal Fox (5.2%) is an IPA made with New Zealand hops. The range will increase to include mild, stout, and porter, plus seasonal and special brews.

**MayFest**  
**Yorkshire Air Ambulance**

We are delighted to announce that the Halifax Beer Festival raised £240 for the Yorkshire Air Ambulance from donations of unused beer tickets and cash.

For more information logon to  
[www.yorkshireairambulance.org.uk/](http://www.yorkshireairambulance.org.uk/)

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# Halifax & Calderdale CAMRA

## Pub of the Year: The Red Rooster, Brighouse

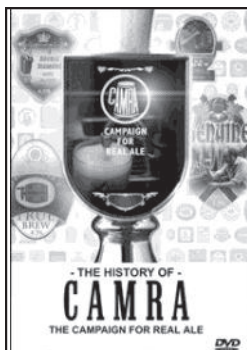


Halifax and Calderdale CAMRA Chair Nigel Robertshaw presenting the Pub of the Year award to Eddie and Claire.

## The History of CAMRA DVD

Learn about the birth and early years of CAMRA in this riveting documentary which is packed with archive material provided by CAMRA members and interviews with the people who were there. The film charts the campaigns inception on a holiday in Ireland, its growth in the 70's and early 80's and the evolution of CAMRA into the industry-shaping organisation it is today.

Available for £9.99 from the CAMRA shop:  
[https://shop.camra.org.uk/product.php?id\\_product=129](https://shop.camra.org.uk/product.php?id_product=129)



# The Bacchus Tavern, Halifax

P. W. Robinson

In the spring issue of CalderCask I wrote about the inns and pubs of Halifax town centre which had connections with the notorious gang of clippers and counterfeiters of gold coins known as the Cragg Vale coiners. It must not be assumed, however, that coining activities ceased with the arrest and eventual execution of that group's ringleaders, for many others carried on the illicit trade in a smaller way, either on their own account or in association with others. One such group who met at the Bacchus Tavern in King Street, Halifax came up with the idea of forming a Freemasons' Lodge as a form of secret society whereby they might conceal their real purpose.

The man who raised the petition for the Bacchus Lodge was one Samuel Magson who had already been made a mason in London and was supported in his application by the masters and wardens of two respectable lodges in that city. Even as he was attempting to establish the new lodge, members of the Probity Lodge in Halifax were raising concerns about the matter, and in a postscript to a letter to the Grand Master dated December 1768 they wrote 'We are sorry to inform you that a set of persons or people are forming themselves in an illegal manner in this town who probably may apply for a warrant; we suppose they will be a discredit to the fraternity.' Despite this note, and a subsequent communication, the warrant was granted to the Bacchus Lodge on 18 August 1769, in the names of John Irvin, Thomas Irvin, Jno. Mills, Jonas Turner, Saml. Magson, and Thomas Aked. From the outset the new lodge was careful to make regular charitable contributions to the funds of the Grand Lodge in London, a custom that they were, no doubt, well able to maintain



The Bacchus Tavern, King Street. Photograph from S. Gee collection.

from their other enterprises.

One of the early initiates to the Bacchus Lodge, on 6 November 1769, was John Cockroft aged twenty two, a woollen manufacturer who resided at Sand Hall in Halifax. Little over a month later, Cockroft was apprehended on suspicion of clipping and counterfeiting gold coin and was taken to York Castle. Following the sentencing of David Hartley, ringleader of the Cragg Vale coiners, the trials of over twenty other suspects, including Cockroft, were postponed to the following Assize, and he was admitted to bail. In 1778 he had been tried and acquitted at Lancaster Castle for counterfeiting half pence owing to some flaw in the indictment, and thereafter he successfully evaded the law until 1782, eventually he was taken in Darlington, caught red-handed whilst counterfeiting shillings. Found guilty of high treason he was sentenced to be transported for life to a government settlement in east Africa. By

contrast, Samuel Magson, founder of the lodge, had successfully secured his own freedom by turning informer on his co-conspirators.

The end of the Bacchus Lodge was signalled in January 1777 when a complaint was made by Bacchus Branch against Wakefield Lodge concerning the ungenteel treatment of one of their brethren who had attended a festival of St. John's day in the previous December, but by the following April they had shifted their objections from the Wakefield Lodge to the Old Cock Lodge in Halifax. Just what reason lay behind this 'ungenteel treatment' is not clear but in December 1777 the Grand Lodge were moved to decide that as a result of behaviour between Wakefield and Bacchus Lodges that the Bacchus Lodge be erased from the list of Lodges, being a disgrace to Masonry. Despite an appeal on 5 August 1778, in the following month the name of Bacchus was indeed

erased; thus ended a notorious period in the history of Halifax freemasonry.

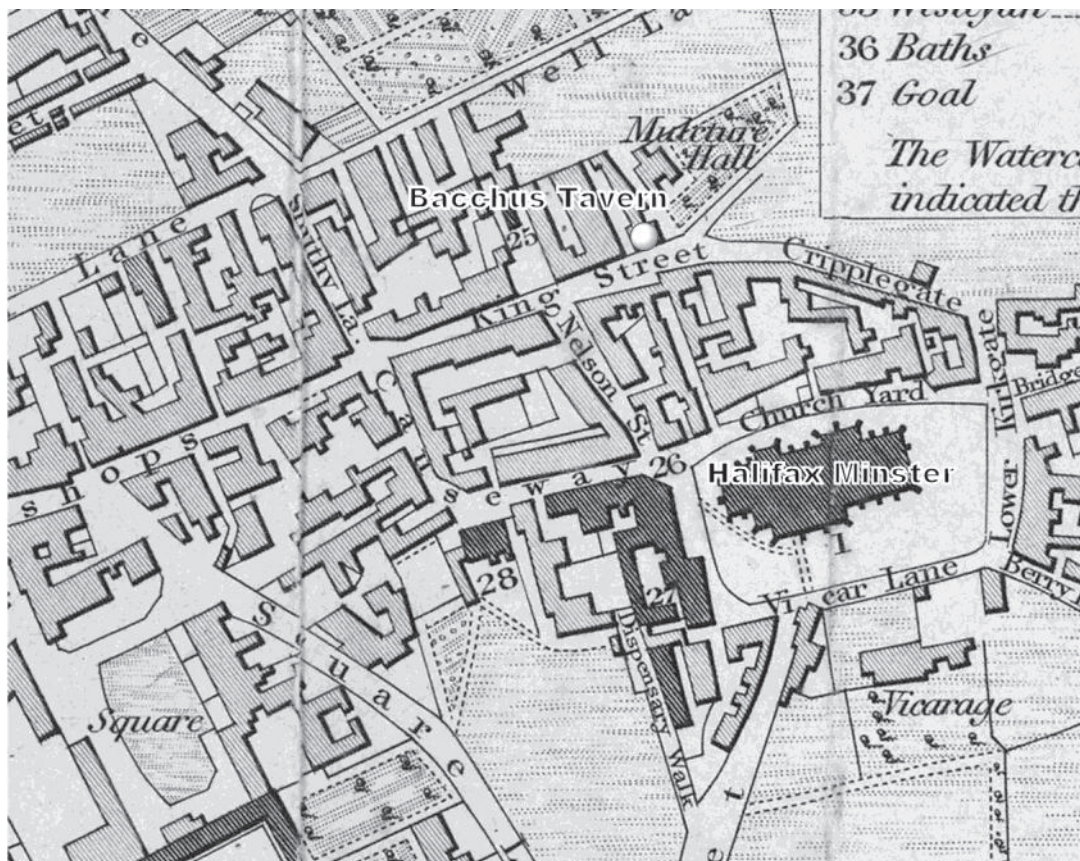
The landlord of the Bacchus Tavern throughout the period from 1769 was James Wilson, who coincidentally seems to have been a member of the Probity Lodge, from whom he had received charitable assistance amounting to seventeen shillings (85p) in June 1765. It was not unusual for licensees to be members of the freemason's lodge based at their house, though somewhat curiously, although described as a founder of the Bacchus Lodge, Wilson's name does not appear in the published lists of its members. The end of his association with the Bacchus Lodge did not end his connection with freemasonry, however, for in 1794 his house

became the home of the Harmony Lodge. Wilson, who had been a tenant at the Bacchus for many years, became its owner around the year 1797, by which time he had become a respected figure in the town, being noted as a violin player and a bell ringer at the nearby parish church (now Halifax Minster). His sudden death was announced by the Halifax Journal on 27 February 1802, and a report in the following week recorded that his funeral was attended by a large body of freemasons with an immense concourse of people in the funeral procession. A dumb peel was rung at the church following his interment.

James Wilson's executors continued to own the Bacchus for many years, occupied by a variety of tenants, and undergoing a

change of name to the Kings Arms for a few years between 1822 and 1837 before reverting to its original title. By 1872 the pub had been purchased by Halifax brewer, Samuel Webster, whose company operated it until 1928 when it was closed under the compensation scheme, £1945 1s 8d (£1945.08) being paid to the brewer and £250 0s 0d to John Adams the last tenant. The former pub was sold to Halifax Corporation for £100 in October 1935 and was demolished under a clearance scheme in that area.

Much of the information provided in this article has been drawn from T. W. Hanson's book, *Lodge of Probity no. 61, 1738-1938*, which contains a more detailed account of the Bacchus Lodge.



The location of the Bacchus Tavern, plotted on Crabtree's map of Halifax 1836.

# Sex Carnivals, Elephants and Swastikas

(Things are not so rotten in the state of Denmark)

Dave O'Neill

**T**he invite to visit Denmark was too good to turn down. That the itinerary would include the national beer festival and a mini festival to coincide with the Great Baltic Adventure was of added interest. But it was an opportunity to catch up with an old friend, Iain Russell, who runs a couple of pubs over there. Let's make it clear from the outset – this was not going to be a week without real ale. Iain's two pubs were the first outside the UK to be given Cask Marque accreditation, and may still be the only ones to have it.

First stop was Aalborg in the north east of the mainland – an industrial city, now like so many others in decline – where Iain now lives and has his second pub, The Wharf. The long narrow interior would not look out of place over here – excepting an in use smoking room to one side. What immediately grabs attention is the row of 18 casks behind the bar. A tour of the pub explains more. The small cellar houses the 26 keg lines (yes 26, in addition to the casks) which include a fine selection of wheat beers, fruit beers, cider, perry and lagers from the Danish independent Hancock's and stouts

from Porterhouse of Dublin – the last remaining non Guinness owned stout brewery in Ireland.

So, with the cellar space taken up the casks are upstairs. How do you condition and serve all these beers? The ingenious solution is the Nielson-Ricketts cask cooling system, conceived, designed and built by Iain and the two people whose names it bears. This is in essence a chilling cabinet like those you see in supermarkets – a refrigeration unit at the top, an extractor fan to draw the cold air down at the bottom. Genius – all beers kept at a constant 11C. Manual tilts on the casks make gravity serving easy.

There are always 6 to 10 real ales available, the rest of the silages holding casks that are conditioning. There is something though for the purists to start moaning about as cask breathers are used to give an extra 2-3 days life; though to my mind, with no compromise on quality whatsoever. On offer over the couple of days I was there were Brakespears, Batemans, Fullers ESB & HSB, Crouch Vale and Hook Norton Gold amongst others.

Aalborg is also the home to one of Denmark's noted micros Sogaard

Bryhus. Most new wave Danish beers are very much in the American craft style – very hoppy, aiming for about 7% abv and either bottled or kegged. Sogaard has two coppers and 15 fermenters of differing sizes and was brewing to capacity under the guidance of a new brewer. Brian Davis from Chicago has only been there a couple of months but was already applying some innovation. We tasted, from tank, a Jutland Smoked Porter – young but very smooth and fruity and a 7.5% bitter made with Columbus hops, finished with Fuggles and intended to be kept for 3 months in South African Pinot Noir wine barrels. As well as destined for bottle and keg this latter beer is to be cask conditioned exclusively for the Wharf. An afternoon's tasting session comprised of over 20 bottled beers from Sogaard and Beer Here whose 40 different lines are contract brewed there and include Fat Cat, Denmark's top selling craft ale which is also exported to the US. This tasting session had numerous styles including an 'Easter beer', porters, milk stout, wheat beers, and a Dubble and Trippel.

Leaving Aalborg to move onto Copenhagen meant missing the Aalborg Carnival – this year's theme "Sex and Animals" which would have made a Todmorden lad very happy. But the itinerary meant we had to meet up with the Great Baltic Adventure. Beer Consultant Tim O'Rourke and some fellow enthusiasts were sailing a boat from Greenwich to St Petersburg, retracing the old trade route of exporting Imperial Stout to Russia. 15 pins of various imperial stouts were stashed aboard – including Wadworths in wood, and some Hardy's in bottle. Beer festivals were being held at ports of call and Charlie's Bar was hosting the one in Copenhagen. Delights on offer included Thornbridge's St Petersburg 7.7%, Burton Museum P2 8% and St Austell Imperial



The Wharfe, Aalborg



Charlie's Bar

have done in Leeds – closed the brewery down and now have a large site for redevelopment. Whilst a visitor's centre remains open their lager is now brewed in a factory elsewhere. But the accountants have not had it all their way – founder Carl Jacobsen stipulated in a covenant that there always had to be a brewery on the site. So a microbrewery – The Jacobsen Brewhouse - was set up in 2005 to brew a number of experimental beers.

Jacobsen has a quasi-autonomous existence within Carlsberg. Head brewer Morten Ibsen has been allowed to follow a personal interest with a specific strategy of creating beers for the dinner table – stylishly packaged beers to taste and match food better than wine. After a tour of what they call their micro brewery, with a capacity as big as a regional over here, we tasted a range of the premium beers that are only currently sold in the home market in 75cl bottles – traditional wine bottle size and with quite high abvs. Whilst recoiling at his comments of winning over wine drinkers by “brewing beer for people who don't like beer” eg the best selling Velvet which has little hop character, or a Rose Wheat Beer, they do by and large offer a very strong and interesting brand.

After tasting these, Iain's contact Bjarke provided probably the best lager tour in the world; refreshing places that others fail to reach! As well as this range of premium beers the Jacobsen Brewery makes some super premium, limited edition and vintage ales. We were taken to one of the original cellars excavated under the brewery: here in a vault

Russian – a beautifully balanced 10.4%. These were supplemented with other specials including Thornbridge Lord Marples and Jaipur (which sold out in under 3 hours) and some cask rarities from Museum – White Shield, Red Shield and Worthington E – the last being one of the best beers I've tasted this year.

It's only a slight exaggeration to say that Charlie's Bar has done for drinkers in Copenhagen what Noma has done for foodies. This small back street bar was taken over by Iain 10 years ago and since then fashionable retails have sprung up around it. Yet Charlie's retains a proper pub feel. Prices are cheaper than many bars in the city, the beers infinitely better. “I was told bitter British beers wouldn't sell when I first opened” said Iain. “then that drinkers wouldn't like ‘flat’ beer. But this has been, after a lot of hard work, a phenomenal success.”

Indeed, Charlie's is a must for any discerning beer drinker in Copenhagen. Small in size (65sq m) and licensed for 60 it certainly packs in the drinkers and beers. It has 6 hand pumps and, like The Wharf, another 16 other lines of continental beers. With a very small cellar (3 ft headroom!) innovation is again the order of the day to serve beers in tip-top condition. There are two large temperature controlled fridges either

side of the passage to the toilets. These were designed and hand built in his workshop, like the one at The Wharf, by the late, sadly missed, brewery engineer Carl ‘Ironman’ Nielsen. His legacy is the storing 12 casks in a space of 4 sq metres. One fridge holds 6 casks conditioning, the other 6 for serving and there is a ceiling mounted crane to hoist the casks into their cradles. With tapped casks on auto tilts and the fridges glass fronted customers have the added benefit of seeing which beers are running out.

The weekend of the ship's arrival also coincided with the Denmark Beer Festival. Entrance was gained courtesy of being part of the Baltic Adventure reception committee; Tim O'Rourke was giving a short lecture on his voyage and a tasting of Imperial stouts. The Festival itself was a strange affair for a first time visit – more like a trade fair than beer festival. Entry would have been expensive, and you tasted rather than drank – serving measures were 10cl, costing about £1. But here was plenty to choose from - 70 stands, probably over 400 beers - and if you were caught in the long queue outside, free drinks were dispensed to those waiting.

No visit to Denmark would be complete without a visit to Carlsberg brewery. Actually Carlsberg have done in Copenhagen what they



Charlie's Bar, outside

(Continued on page 12)

(Continued from page 11)

was a shrine, the 'Holiest of Holies'. Adorned by stained glass representations of Carl Jacobsen and his wife, together with the Indian mystic symbols of the Elephant and Swastika (the latter, for some reason, now dropped from the corporate logo but still prominently carved into the entrance to the brewery). They overlook three oak casks, laid side by side, containing this year's vintage ale. The first Vintage Ale was made in 2008 – a Barley Wine, followed in subsequent years by a Baltic Porter and a Strong Pilsener. September 2011 sees the 200th anniversary of Carlsberg's founding, so this year's will be a special Heritage ale. These three 210 ltr casks, made from new French oak, contain a beer that will be matured for 3 and 6 months in cask before bottling. It's destined to be given away as corporate gifts; if some do go on sale they will be collectors' items – yours for £300 say.

We did get the chance to sample last year's Strong Pilsner. It was fermented for 72 days with additional wort being added to keep the special champagne yeast active – hence no OG but an abv of 15% and a measure of 24 Plato. It was then aged for 3 months in oak. Morton conceived it as a Dessert Beer and it does successfully resemble a good dessert wine. A very pleasurable beer to sip and savour with great complexity – breadly notes from the Champagne yeast and a big hit of almond and marzipan aromas with interesting ginger spice and liquorice discernable on the palate.

The old Carlsberg brewery had, over the years, excavated over 11 kilometres of cellars for lagering their beers. With the site closing they were being cleared out and as well as discovering old brewing artefacts there were also forgotten caches of beer. Bjarke took Iain and I into an Aladdin's Cave opposite the Holiest of Holies (whilst the latter is used to impress visiting dignitaries, the former has even more restricted access for VIP beer connoisseurs only). Bjarke has an



The Elephant Gate, Carlsberg Brewery

interest in beers and also for the history of the brewery and had gone back through their brewing record to authenticate what had been discovered. First on offer to be tasted was one from 2003, a bottle of '47' – Carlsberg's unofficial Christmas Beer first brewed in 1972 as a one off to celebrate the company's 125th anniversary of its founding in 1847 but so popular with connoisseurs they have brewed it for every Christmas since. This vintage had a light amber colour, a burnt toffee nose and full, rounded palate. Next was a 10-year-old bottle of Special Brew (yes, really) still showing some hops on the nose' then a Paaske Bryg, an Easter Beer, from the early 1960s was opened. These bottles were discovered, laid down in wood crates, under a load of waste paper. The nose was a touch medicinal and the taste slightly soapy, and quite quickly after opening the beer broke down to give vegetal, boiled cabbage aromas. Bjarke had had better samples previously – with a cork insert in the crown caps there is obviously bottle variation. Given this disappointment Bjarke didn't have much hope for the next bottle – what they have nicknamed Peking Porter. Company records suggest it was a cancelled export order, bound for the Far East – probably Taiwan as not many people were exporting to China in the mid 1950s – which this

remarkable beer dates from. It was a Baltic Porter, typically made about 7%, with plenty of lightly roasted malt and bottled straight away rather than being lagered in vats. The brewery had a history of making strong beer for export; indeed Jacobsen studied brewing in Burton (as referenced in Pete Brown's book Hops and Glory) and Bjarke's research shows Carlsberg brewing an IPA as an alternative to Bavarian lager in 1871.

When this 50-year-old bottle of porter was opened, what a revelation it was. I've been lucky enough to try a few quality wines of this age and this beer was an equal to them. The nose was remarkably captivating; the malt had a distinct chocolate edge with soft molasses. It was rounded with viscous legs running down the glass and seamless smooth malt across the palate, still vibrant with a lingering finish. This was a real privilege to try a beer such as this and a unique opportunity, and luck, to find a bottle in such good condition. We savoured the taste and the good fortune – after trying another beer I went back to it after half an hour whereupon it had evolved into a light port style drink but now with much more smoky aromas. Truly an unrepeatable event in any beer lover's life and a memorable highlight of my trip to Denmark. Thank you Iain and Bjarke.

## Games Night at the Fox & Goose



The landlady Julia put these posters up all over the pub for the games night on the 28th June. At the end of the day CAMRA won the trophy. Thanks to Julia for providing supper and we will meet again twixt Christmas and New Year.

## Come and Join Us!

*Rog Bentley*

### **A relatively new member explains why more members should become involved with our activities**

**A**dmittedly, even if you are paying the full annual fee of £20, you are getting your money's worth. Membership benefits include £20 worth of Wetherspoon's tokens, the monthly What's Brewing paper, the regular Beer magazine and various other discounts. However you could have so much more!

Of course it may be that work and family commitments preclude you from joining us, but if you can find the time you will soon realise exactly what you have been missing.

After a lifetime's dedicated real ale drinking I belatedly joined CAMRA two years ago. My first outing was a trip round the Brass Monkey brewery in Sowerby Bridge – for £10 we had the brewery tour, as much wonderful ale as we could consume in an hour and a buffet - how's that for value for money?

I approached this first expedition with excitement and trepidation in equal measure. What would the CAMRA members be like? Would they all be bearded, beer-bellied, sandal wearing weirdoes who would seriously analyse each drop of beer with comments such as "this is redolent of rotting compost with hints of newly laid tarmac?"

On alighting from the bus I joined the battalion of beer drinkers who were purposely striding to The Long Chimney prior to the brewery visit. It was not until the bar had been reached and pint glasses of foaming ale safely in our sweaty palms (mine) that I was able to introduce myself as a new member. I was made very welcome. I had a highly enjoyable evening and already felt I had made some new friends. Were there any bearded, beer bellied weirdoes? Well most people seemed quite normal, some with beards, but no noticeable beer bellies apart from mine. Weirdoes? – well perhaps I would judge there was maybe the odd one.

I have since been on many CAMRA outings, have quaffed many pints of excellent beer and met many friendly, amusing, interesting characters.

On a lovely, sunny late autumn day in October 2009, for the princely sum of £10 we had a coach trip around the Southern Lakelands. We first stopped at the Watermill pub at Ings, a CAMRA pub of the year, with approximately twenty real ales, mainly locally sourced – e.g. the Hawkshead and Keswick breweries. We then had the option of a short

walk to Stavely, or a coach ride for those who wished to maximise drinking time. We then sampled some fine Hawkshead beers in the brewery beer hall, followed by a visit to some of the best hosteleries in Kendal - a great day out.

There have been many other brewery trips, pub crawls (and walks) and pub socials – see the "What's On" page of this magazine to get an idea of our activities. The branch and Open Committee meetings are also well worth attending to gain more of an insight into how CAMRA operates, and of course, there is always good beer on tap.

To partake in most CAMRA activities it is essential to have a comprehensive supply of Bus timetables, although some members are walking timetables! Obviously there is no compulsion for you to go on every outing, just pick whatever takes your fancy. At our local events we tend to see the same familiar faces, so some new people would be very welcome. Please come and join us, you will not regret it. Furthermore I may even buy you a pint, provided you buy me one back. I am an exiled Lancastrian but have picked up some Yorkshire traits!

A warm welcome from John & Lesley at the

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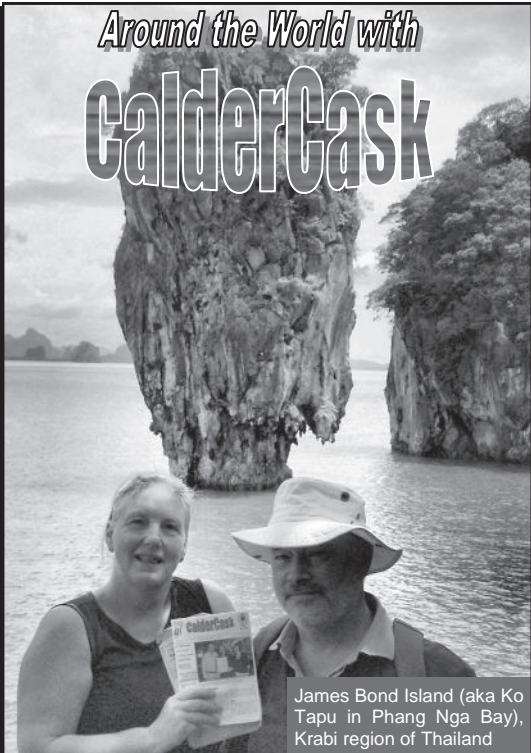
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# Cask Walk No. 6

Sean Liquorish

Over the past 18 months, these pub walks have taken you all over Calderdale, from Hipperholme and Brighouse to Sowerby and Hebden Bridge. I try to bring you a different set of pubs each time, but inevitably there comes a time where you cannot avoid overlapping without the walks become too convoluted. One area I have only touched on however is Halifax town centre, with just the Ring O'Bells being featured on these walks. So in this issue we will both start and finish in the town, with a newcomer to the real ale scene taking its place at the start leading to an old favourite down the road to finish. A mainly urban walk will take you to Manor Heath, Skircoat Moor and the formerly industrial valleys which follow the railway lines back into Halifax from Salterhebble. The total distance is just under 5 miles and takes in 5 pubs, with hills which meander up and down for the entire route.

We will start the walk at Dirty Dicks Food and Ale Emporium on the corner of Clare Road, on the site of the old Royal Oak. This newly opened pub, which has fully restored the Royal Oak interior's former glory after several years of



very poor treatment, has not only 8 real ale pumps, but good continental beers as well as an excellent food selection. This pub has re-established the Real Ale Triangle with the Pump Room and Three Pigeons which was lost when the Royal Oak moved to being a more mainstream pub. The food and beer here are both equally good and will set you up for the walk ahead. Their house beer named after the pub and sourced from Empire Brewery near Huddersfield is a bargain at £2 per pint.

However there comes a time to move on and now is that time, the next destination is the Big 6. There are several ways you can reach here, but the most scenic route in my opinion is via the old hospital and past Savile Park. As you head out of Dirty Dicks, turn left and follow Clare Road until you meet the cross roads behind the swimming pool, carry straight behind the pool until you reach the end of the road. Turn right and walk past the car park up Hunger Hill before joining Skircoat Road to your left. Following the road above the Shay stadium, you will reach a

fork in the road, cross the road and take the right hand option. Continue up Heath Road until you reach the roundabout, turning right onto Free School Lane.

On your right as you head up this road is the site of the old hospital which was vacated over 10 years ago for the current site on Skircoat Road. Mostly replaced by new build houses now, the original hospital building can still be seen as you reach the top end of the site. As you continue up Free School Lane you will reach the cross roads with a church on your right and the moor to your left and ahead. At this point carry straight on until you reach the end of the terraced houses and hit a heavily rutted road to the right. The second right turning, Thomas Street West, will reveal the Big 6.

The Big 6 is an old fashioned pub, hidden away in a back street, comprising of 6 terraced houses knocked together, with several open areas, and even more nooks and crannies. A small bar serves 5 real ales as well as a good bottle selection. It is no worse for its

*(Continued on page 16)*

(Continued from page 15)

traditional layout, which is conducive to a good atmosphere. It may look on the small side, but it can pack in plenty of people when called for. The beers are kept well and regularly rotated, and there is always a good welcome from the staff. In the summer there is a small beer garden in the next street along.

Retrace your steps back to Savile Park and take the diagonal track across the moor, ending up at another set of crossroads. Head down Skircoat Moor Road, passing the walled gardens and playgrounds of Manor Heath Park. At the major crossroads take a right onto Skircoat Green Road. Along this road are several very good sandwich and chip shops, so is the perfect opportunity to grab a mid walk snack. You will pass the Murgatroyd Arms (now re-opened), keep right onto Skircoat Green, ahead of you is the Standard of Freedom.

The Standard of Freedom is a cosy pub, with the room bending round both sides of a central bar, and views overlooking Copley from the rear windows. There is also a small outside terrace on the road side of the pub. The beers are from the



major players such as Timothy Taylor and Black Sheep, as well as Tetleys Cask. This was my first visit to the pub and the beer quality (I sampled Black Sheep) was good and appeared to be kept well.

Leaving the pub turn right and at the junction keep going straight ahead on Dudwell Lane towards the church spire in the distance. Go past the church and school on your right. You want to follow this road all the way until you go past the

new hospital and come to the junction with Huddersfield Road. Take a left turn, and cross over passing Jacksons Flower Shop, taking a right just after it onto Westbourne Grove. At the bottom of this terraced street, take a left and follow the road at the base of the railway embankment. Eventually the road will curve right under the track, ignore the road to your right and continue. You will come to the junction with Phoebe Lane, carry straight onto Shaw Lane and eventually the trees on your right will clear and the path will fork right onto Boys Lane, just down this track is the Shears Inn.



The Shears Inn is not a pub you find by accident, nestled in the shadow of a various factories / warehouses and sitting deep in the valley. The beer selection is excellent, with the three Timothy Taylor staples being joined as I write this by Moorhouses, Thwaites and York Brewery beers, including a particular favourite of mine Thwaites Wainwright. This is joined by the normal mainstream products and another bonus for me, Stowford Press cider, an excellent example of the product. The place is as well known for its food with a good range of "pub food" covering every base you could want it to as well as

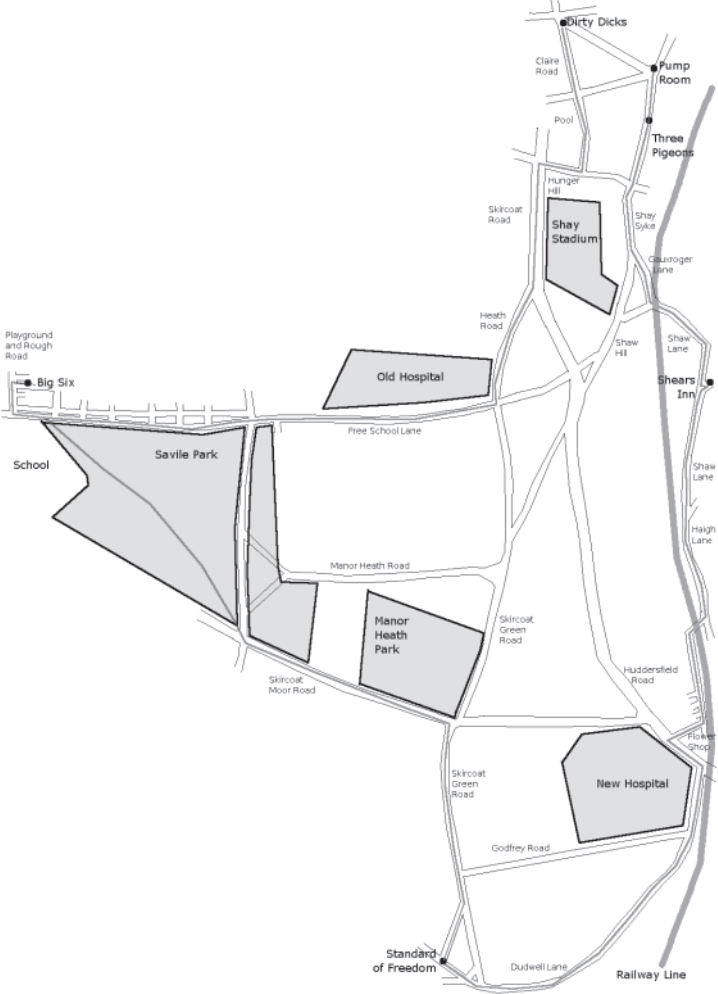
a tapas selection, a beer garden sits along the side of the pub and gives good shade on a summer's day. The pub itself is open and spacy with a large bar and dining area.

To regain the main road to town, turn left out of the pub and retrace your steps to the fork with Shaw Lane, turn right onto the lane and head uphill. This will bring you out at the back of the tower blocks near The Shay. Turn right onto Gaukroger Lane and you will shortly meet Shay Syke. Turn right and follow this road, heading straight on at the roundabout and the Three pigeons will be on your right.

The Three Pigeons, an Ossett Brewery operation is split into 4 rooms, a main bar area with 3 outlying areas. The pub is a staple on the Halifax real ale map and was a regular of mine when I lived in the vicinity. The pub generally serves 3 Ossett beers and 5 guests, at the time of writing these included beers from Fullers, Fernandes and Tring breweries. Beers are generally well selected by the experienced landlord. The pub also features a classic pacman gaming table in the back room.

An optional excursion after this is to visit the Pump Room. This is well worth the short walk up the hill to the roundabout.

Sitting on the roundabout, the view from the beer garden is not the worlds best, nestled next the uncollected barrels and looking at 4 roads, but it more than makes up for this with its beer with a selection



of 7 ales, a couple of good continental beers as well as a wide selection of continental bottled stock not on tap. The pub is split into 2 rooms off the entrance and is the epitome of what you would expect from such a pub with acres of polished wood.



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# Beer Quality Survey

For the Good Beer Guide, we need branch members to visit the pubs listed on the "pubs to visit" sheet enclosed with this Newsletter and to score the beers on our 0-5 system, which is explained on our website (or ask any active member). Other branches may have different systems, so it is good to see that CAMRA has adopted the same ('radical new') system for its National Beer Scoring System. See 'What's Brewing March 2004' for a full explanation. It also means members will be able to submit scores for pubs outside their branch area more easily. Note that we do not usually record a '0' score if the undrinkable beer is replaced in good grace and the beer taken off sale.

Also please note that the pub list is added to during the scoring season, so keep your list up to date at meetings or from the website. There is a simple nominating and checking procedure (usually involving an ad-hoc social) for such additions.

Record your scores on the sheet, a copy, or on separate sheets of paper and post them or hand them in at a meeting. You can also submit scores via our website.

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Main contact:  
 Edward Lee  
 01274 672165 / 07946871124  
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## Items for CalderCask

We welcome contributions for publication. Please keep items succinct and of specifically Halifax & Calderdale interest.

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## All contributions gratefully received!

Why not try your hand at writing an article for CalderCask? It doesn't need to be long, a short report from one of our social events maybe or it could be about somewhere you have visited on your travels. In fact anything which you think might be of interest to your fellow members.

We also need pictures of people reading CalderCask in interesting places for "Around the World with CalderCask" (they don't have to be too exotic!), please email your contributions to [caldercask@yahoo.co.uk](mailto:caldercask@yahoo.co.uk) (in jpg format please) or post prints / slides to: CalderCask, 3 Vale Mews, Bobbin Street, Corholme, Todmorden OL14 8LH - , SAE for return of photos please.

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