



Issue 110 | December - January 2009/10 | Free, please take one

NEW FULL MEASURE

www.newfullmeasure.org.uk

Metro Crawl!

Beer and Buses around Leeds

A Wapping Day Out
Out and about in Liverpool

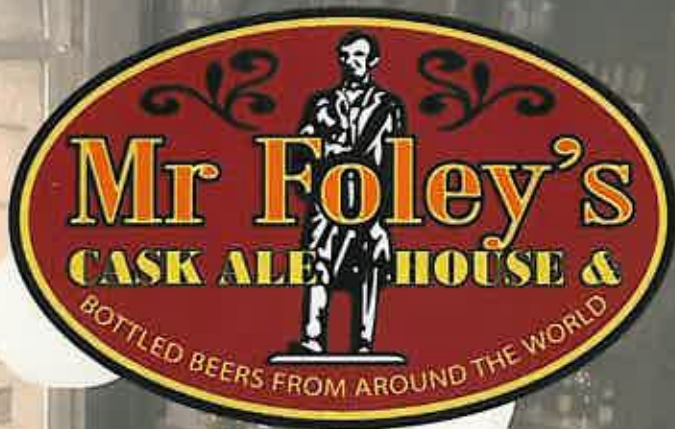
Studefest
Beer festival in the Old Bar

Recipe Corner
Boozy Christmas Muffins

The festival is coming!
To Pudsey in March



Newsletter of the Leeds Branch of the Campaign for Real Ale



The management and staff would like to wish everyone a

Merry Christmas!

And a happy 2010!

Leeds CAMRA 'Pub of the Year' 08/09

159 The Headrow, Leeds ~ 0113 2429674 ~ mrfoleys@mitchellspubs.co.uk



Welcome!

Welcome to the new look New Full Measure. We are now bigger and better than before, with a newly assembled team working away to put together all the beer- and pub-related news from Leeds and, sometimes, further afield. We hope you like it.

All the usual stuff is inside, but now we're able to bring you just a little bit more. So we have a crawl of Liverpool, some news on a threatened heritage pub in Leeds, and brewery news from across Yorkshire. There's also, of course, much much more.

Leeds CAMRA could not produce New Full Measure without the support of our advertisers. Please consider supporting them and, if you do, you might do us the favour of mentioning where you saw the advert.

Everyone who has worked on this issue is an unpaid volunteer. So, whether you've written an article, taken a picture, or just checked the editor's prose for mistakes, thanks are due to you. See you next time!

Best wishes for the festive period and New Year to all!

The Editors
editor@newfullmeasure.org.uk



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

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Contributions are welcome from any CAMRA member, and may be sent to the above email address, or by post, or wrapped round a brick and thrown at a Branch Meeting. Contributions may be edited for reasons of space, and may be held over for future issues.

3,000 copies distributed every two months to pubs in Leeds and beyond.

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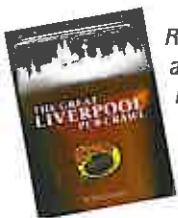
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A Wapping Day Out



Regular readers will remember a feature (*Ale and the Quality of Mersey*) we included long ago in Issue 101 looking at some of the many fine pubs in Liverpool. At the time we commented that there were many excellent samples we had not had time to check out, so – one fine Autumn day – our correspondent boarded a National Express coach westbound...

Since our last visit, a new book has come onto the market: replete with scouse wit, *The Great Liverpool Pub Crawl* by Mike Chapple is an invaluable guide (and it's cheap too).

From either the coach or Lime Street station, head south to the St John's Centre. Keep this on your right until the Richard John Blackler (on Charlotte Row) hoves into sight. This is a typically spacious Wetherspoon with fine choice of cask beers and is ideal for refreshment of a more solid nature or for just chilling before or after your journey.

Venture down the steps and through the centre to find another "early starter", the Carnavon Castle (Church Street) – a reminder that we are here almost in the Principality. It is open from 11, check out the fine old Liverpool prints on the walls in this "old school" pub.

By now, you may well be looking to sample some of the local Cain's brews. Head through the centre, aiming for the St George's Hall, turn left onto St John's Street and make an appointment

with Dr Duncan's. In the shadow of the "Pantheon of Merseyside" it is a handy pit stop (victuals are on offer) for culture vultures checking out the nearby galleries (*that's enough mangled metaphors – Ed*). Like our very own Mr Foley's, there is a strong Pearl Assurance



Baltic Fleet

connection and there are rooms on various levels.

By now, you should be looking to get a bit of bracing exercise and sea air. The celebrated Baltic Fleet is our next port of call. Simply head downhill from the good Doctor's, you will arrive on Whitechapel, and gravity will lead you to Wapping, head upstream and the Fleet comes into sight.



Dr Duncan's

This triangular building is also a brew-pub and a regular award winner; it features in Liverpool CAMRA's Historic Pub Guide. The shape evokes a sea-going vessel and it is a sun-trap. In times where credit is crunched, prices are very competitive too. With loads of nooks and crannies, it is ideal to watch the world go by, or just enjoy a quiet read or chat.

If you want to sample the many delights of Chinatown (gastronomic and otherwise) simply head north towards the Anglican Cathedral: the Nook (on Nelson Street) is a genuine melting pot but – at time of visit – had nothing to interest the



Ye Cracke

cask ale drinker. However, two gems await. The first offers a Beatles fix.

Keep the Cathedral on your right until you see Pilgrim Street (opposite the main entrance). Halfway down, you will see Rice Street and Ye Cracke. Again the visitor gets the minimalist wood fittings and a huge dollop of history – this was a favourite resort of John Lennon in his college days. The range of ales is suitably eclectic. Ye Cracke is also in the Historic Pubs Guide.

Head back to the Cathedral but turn right onto Mount Street. The Grapes (not to be confused with the eponymous house on Mathew Street) is a typically bohemian pub, with plenty of memorabilia and focus – rightly – on the ale; it is well-worth a stop.

Gem number two is the Swan; an iconic pub, the garish sign rather belies the biker chic inside. Although rough-and-ready, beer-loving strangers are more than welcome.



Swan Inn

Renshaw Street is just north of here, to get back to the stations, simply turn left.

Those with a good knowledge of the city will have realised that a good portion of the real ale pub stock in the city (broadly speaking that which is to the west of Lime Street) remains to be explored. These delights are for another day ...

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Brewery Business



Saltaire Brewery are expanding, with sales increasing by 20% year on year. New investments mean a 33% increase in brewing capacity, with new brewing vessels imported from Germany. They now have sufficient capacity to

produce around 320 casks a week (that's over 23,000 pints!).

Good news from Otley is that Rodham's Brewery is back in action. Brewing restarted in August with Rubicon, and the remainder of the usual range soon followed. Rodham's beers are also available in bottles.

Ilkley Brewery have only been around for a few months, but they're doing well. They've found a permanent outlet at the Bar T'at in the town, and the beers are now available in bottles. There's more about them on page 12.

Elland Brewery are also seeing sales increasing, and are brewing near full capacity to keep up with demand. A new version of their 6.5% IPA was in the fermenter in the middle of November, and should be worth seeking out as this edition comes out.

Up in Skipton, Copper Dragon continue their quest to take over the town. The brewery has been expanded and now incorporates a visitor centre, conference facilities and an extremely popular bistro. Breakfast in a brewery – what could be better?

To the south, where Acorn Brewery of Barnsley are another one doing well. A new fermenter is on the way, which will help them increase capacity to 140 barrels a week (that's over 40,000 pints). This will help with demand for their bottled beers. North again, and Hambleton Brewery are

reporting another busy summer, with sales of real ale booming. They are another brewing at capacity, producing around 100 barrels a week.

Fans of new breweries should head over to Holmfirth where the Nook Brewhouse is open and brewing. This is a small operation (a six barrel brewery), currently supplying the Nook in Holmfirth, and the Carniceria bar and restaurant next door.

Also in that neck of the woods, Summer Wine Brewery are busy, and are now delivering as far south as Birmingham. They are developing a sustainable organic beer that should appear in Co-Op stores soon.

Captain Cook Brewery of Stokesley is expanding into the free trade, and is now delivering into Leeds. The excellent Endeavour has been spotted in Mr Foley's along with others. Rumour has it that the Grove may be next. Bradfield Brewery from Sheffield way is another taking advantage of SIBA's direct delivery scheme to get beer into Leeds.

Cropton Brewery is yet another brewing at capacity. They still have enough spare to brew the range for Morrissey-Fox, though. They have also launched a separate "label", Ryedale, for a different range of beers.

Rudgate Brewery of Tockwith are celebrating their Ruby Mild winning CAMRA's Champion Beer of Britain in August. Congratulations to them!

York Brewery beers now have redesigned pump clips (curiously, the Centurion on the Ghost clip appears to be wearing sunglasses). A new beer, Coppergate, has been out and about in Leeds pubs recently.



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Metro Crawl



One of the best ways to get out and about in West Yorkshire, especially if you fancy a beer while you're out, is to take the bus. The following trip starts at Keighley, gets on to a 760 bus, and we'll work our way into

Leeds over the next few issues. The bus is cheap too; if you only want to use the 760, a day ticket is only £3 for the able-bodied under 60s. If you want to use other buses, a Metro Day Rover is a snip at £5. Either way the bearer can get on and off the bus as often as they desire. (Prices correct at time of going to press).

The pubs on the 760 bus route from Keighley to Leeds. There are a lot of them, if not quite 760 in number. Let's start at Keighley Bus Station, but first a look around before getting on a bus.

Our conveyance starts west out of the bus station, heads briefly north, before turning east down Cavendish Street. The first four pubs can more readily be reached on foot from the bus station.

Near to the traffic lights at the top of Cavendish Street is the Livery Rooms, a typical JD Wetherspoon's outlet with 10 handpumps, one dispensing cider and often six different and rapidly changing guest ales. This pub does all the things that Wetherspoon's are famous for, some of them a little better than other similar outlets.

As the bus passes the vehicular entrance to the bus station, on the other side of the road is the Cavendish, a busy two-room town centre pub which features Tetley Cask Bitter. A little way down Lawkholme Lane, which runs at right angles to Cavendish Street is the Volunteers, a cosy Taylor's pub selling Golden Best and Best

Bitter. Decorated with award-winning floral displays, outside both front and back, many of the regulars enjoy a horse-racing bet and are able to follow their choices' fortunes on the many TVs.

Just before the bus turns right at the bottom of Cavendish Street, on the other side of the road, is the Victoria, which serves no real ale, so is best passed by. Having passed the bus stop for the train station and the new Asda, the route takes us past the sad sight of the Eastwood Tavern. This pub was part of a parcel sold to a property company based in Mayfair who appointed a part of Scottish and Newcastle to manage the pubs. Within months the pub closed, its boarded windows and door a monument to the dysfunction of the country's pub ownership regime.

Set back off the road, just before the roundabout where the A650 dual carriageway ends, disgorging its traffic onto Keighley's inadequate roads, is the Beeches, a Toby Carvery with accommodation, that serves Tetley Bitter and



The Volunteers



Eastwood Tavern

Dark Mild. Banner advertisements for bargains on ale and/or food often adorn the boundaries to entice occupants of the passing traffic.

When the bus has negotiated the roundabout (now with added traffic lights in the forlorn hope of coping with the additional traffic attracted by the Asda), the next pub is the Bridge, a spacious opened-out pub with a conservatory and a fine garden featuring children's playground architecture. The only cask ale is Tetley's Bitter, but beware of being offered the smoothflow facsimile. There is a bus stop outside.



Livery Room

Having crossed the bridge over the River Aire, less than half a mile further on, is East Riddlesden Hall to the right next to the traffic lights at the junction with Granby Lane - the bus stop is just before the lights. The 17th Century hall is owned by the National Trust and often features events where Old Bear brewery beers are sold. Ian Cowling, of that ilk (the brewery, not the hall) recently celebrated his 50th birthday there.

However, a short way up Granby Lane, is the Marquis of Granby, a canal-side gem featuring

Theakston's Mild, John Smith Cask and Wells' Bombardier. A warm welcome awaits from Joan, her son Ian, and a coterie of pretty barmaids (have you had your eyes tested recently? Ed), but not before 4pm Monday to Thursday, as the mid-day opening time only applies Friday to Sunday.

Nearly a mile further on is the Airedale Heifer, a former coaching house with a splendid garden for those clement days which seem all too rare. This food-led pub has three handpumps, but, on a recent visit, had only Taylor's Landlord for sale - reflecting, perhaps, a lack of demand for the ale occasioned by the enticing wine list.

A further few bus stops takes us to the boundary of Keighley and Craven CAMRA branch's area, which seems a good place to pause. This part of the trip ends on a sad note with the Dalesway, a motel extension which serves no real ale. But, What Ho? I see some beguiling pubs ahead in Bradford branch's area.

To be continued ...

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StudeFest



Let me make a confession. My experience of the drinking habits of the modern student is based mainly on my evenings of cowering in Arcadia, watching somewhat pimply screeching hordes in fancy dress following the Otley Run. The emphasis always seems to be on quantity rather than quality, and I've always wanted to keep well clear.

It was with some trepidation, then, that I received an invitation from Leeds University Union's Real Ale Society. "There is a Beer Fest in the Old Bar", they said. "Come and have a look!", they urged. Now, your editor is always up for new experiences and challenges, so at 4pm on a Friday I am waiting outside the Union Building. Everyone seems to be in normal clothing, so I stuff my Batman costume in my bag and await my guides.

We enter, and descend to the Old Bar, and the surprises start. The bar is long, and there is a



promising sprinkling of hand-pumps along it. At one end is the temporary bar for the Beer Festival, with more pumps and some real cider behind. The friendly chap behind the Festival Bar is handicapped by not having any glasses to put our beer in, but this is quickly resolved and some Leeds Brewery Winter Spark is handed over. It's rather good, and also rather cheap.

A stroll along the bar reveals quite a choice. The Black Sheep Rep has clearly been in, with Black Sheep's Best Bitter, Golden Sheep and Black Sheep Ale on the bar. They even have one

of those flashy new illuminated pumps. Acorn must have called too: Sovereign and Barnsley Bitter are present. Copper Dragon have chipped in with Golden Pippin and Challenger IPA, and there's also Abbeydale Absolution and some Wentworth Bumblebeer. Some of these are here just for the festival, but I'm assured that many are permanent fixtures.



The beer list for the festival shows me what's to come. There are to be beers from Roosters, Kelham Island, York, Ossett, Fuzzy Duck, Anglo-Dutch and Fernandes. The last one causes a double-take; the Fernandes beer is to be their Malt Shovel Mild. Someone is going to sell mild in a bar full of students? Blimey.

By this time, I'm well on with a pint of Acorn Sovereign, and I'm not surprised that the cider list includes a perry. Three real ciders and a perry are on offer; I'm prepared to bet that Janet's Jungle Juice sold quite well.

I learn that the best way to keep up with what's being sold in the Old Bar is to check the Real Ale Society's Facebook page. As I write this, the choice is apparently Roosters YPA, Leeds Best, Fuzzy Duck Cunning Stunt, Copper Dragon Golden Pippin, Coppergate and Bradfield Jack-O-Lantern. That's a range to rival most of the pubs in town!

I'm told that non-members are welcome in the Old Bar until 6pm in the evening, when the Union becomes a members' club. You should still be able to get in after that, but you'll need to find a friendly student to sign you in.

On leaving the Union, I find myself refreshed. I've had a few pints of rather good beer in pleasant surroundings. I've also met students happily enjoying some decent beer, appreciating the quality of some local real ale. And none of them were wearing fancy dress!

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Beer of the Moment



(ABV) of 3.5% it's an ideal session beer. It's also had the seal of approval from no less an authority than celebrity chef (and CAMRA member) Hugh Fearnley-Whittingstall, seen here at the Ilkley Literature Festival.

Ilkley Brewery's beers can now be sampled in many pubs throughout the region including locally at Bar T'at and The Riverside Hotel in Ilkley, The Wheatley Arms in Ben Rhydding, the Swan in Addingham, the Queens Head in Burley in Wharfedale and The Devonshire Arms at Bolton Abbey. In Leeds they've been seen in Mr Foley's.

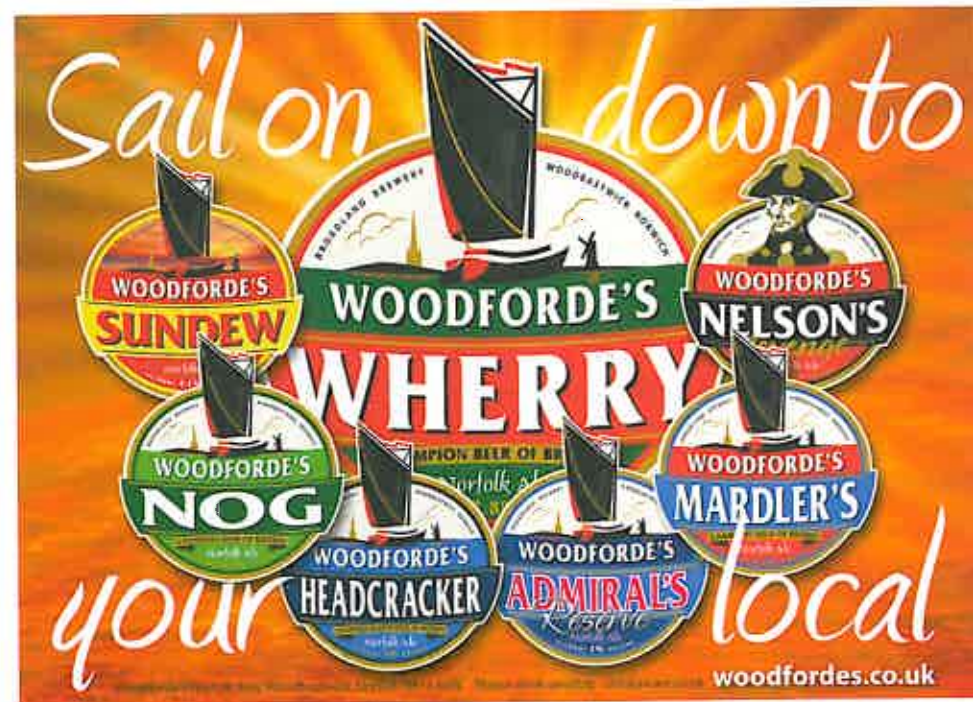
More information on both cask and bottled beers is available on the company's website at www.ilkleybrewery.co.uk or give them a call on 01943 604604.



This month's *Beer of the Moment* comes from one of the newer breweries in these parts. The Ilkley Brewery Company has been around for less than a year, but recently achieved its first award at the Society of Independent Brewers (SIBA) North Regions beer competition held at the Hawkshead Brewery in Cumbria.

The brewery's popular light session beer Mary Jane won the gold medal in the Bitters and Pale Ales category beating 56 other brews from breweries across the north of England to top spot. Mary Jane was originally brewed as a summer special but has become the brewery's most popular brew and is now a permanent feature on many bars.

Mary Jane (you remember, 'er as was bein' courted bar t'at on t'moor) is a light crisp hoppy beer made with Amarillo hops giving it a refreshing citrus character. At an Alcohol by Volume



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Howlin' good

New Advertising Manager for New Full Measure



Advertising sales in New Full Measure are now being handled by Chris Shilling.

Based in Lincolnshire, Chris may be familiar to some through his involvement with other regional CAMRA magazines and Festival programmes such as Peterborough, Cambridge, Stafford, Norfolk and 'The Great Welsh'.

Chris said 'The Leeds area is home to some fantastic beers and an endless spectrum of pubs. There is clearly massive potential in the area, and I've been very pleased with the reception I've received so far from licencees and brewers. In conjunction with the Publisher and Editorial staff (and ongoing support from advertisers), I believe NFM can quickly become one on CAMRA's flagship publications'.

Chris can be contacted on 01778 421550 or 07736 635916 Or by email: chris@shillingmedia.co.uk

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Christmas Muffins

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Makes 9
You will need:
200g plain flour
3tspn baking powder
½ tspn Bicarbonate of Soda
75g Demerara Sugar
Pinch of Nutmeg, pinch of cinnamon
An orange
50ml Milk
60g Unsalted Butter (melted)
1 large egg
200g Sultanas & 25g chopped Glace Cherries
A Muffin Tin

1. Preheat your oven to 200c.
2. Combine the flour, baking powder, bicarb, and sugar. To this, add Nutmeg and Cinnamon.

3. Melt your butter and leave to cool. Get your orange, and squeeze the juice into a jug, then add milk until you get about 150ml. Add the (cooled) butter, milk and orange to the mix and then add the egg and beat. Don't be worried about lumps in the mix – this actually makes better muffins!

4. Fold in the fruit and scoop into muffin cases. Sprinkle a little Demerara sugar onto the top of each muffin and bake for about 20 minutes.

These muffins can be a great accompaniment for warming, fruity beers such as Theakston's Old Peculier – especially as the nights are dark and cold now. The spices in the muffins perfectly complement the complexity of deeper, richer beers that are abundant at this time of year.

Market Town Taverns

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CLOUDS OVER THE RISING SUN



Travelling along Kirkstall Road, near the railway viaduct, you will pass the now boarded up isolated building which is The Rising Sun pub. This pub is of much more importance than it would appear at first sight. The Rising Sun is one of the heritage buildings of Leeds and as such has been included on CAMRA's National Inventory of pub interiors of outstanding heritage interest. The pub was also designated a "Tetley Heritage Inn" whilst in their ownership. The Rising Sun luckily was fully listed by English Heritage during the 1990s which has protected it from destruction but alas is not able to prevent neglect.

The Rising Sun was run for many years by Tetley's Brewery until the sale of their tied estate in the early 1990s, when it was acquired by Punch Taverns and more recently by Admiral Taverns, who are the current owners. Over the last decade the pub has unfortunately seen a chequered history with at times periods of closure and boarding up. This has further added to the overall decline and neglect of this fine historic pub.

The Rising Sun was originally commissioned by the Melbourne Brewery of Leeds (closed by Tetley's in 1961) and was purpose-built in 1899. The designer was Thomas Winn, a fine Leeds Architect who also was responsible for the nearby Cardigan Arms (1896) and The Adelphi at Leeds Bridge (1901). All three of Thomas Winn's pubs are listed and feature on CAMRA's National Inventory.

The Rising Sun's design is generally more restrained and simple than many pubs of the period but nevertheless it has a pleasing interior. The pub has survived almost intact since being built in 1899 on a corner site (Wolseley Road and Kirkstall Road) in brick. An L-shaped corridor-cum-lobby links the front and side doors and surrounds the large corner public bar. The particularly interesting feature here is the curved wood screen around the bar counter. Leading off from the corridor are small smoke rooms to the rear and right. The interior features wood-grain effect wood screens, carved mahogany and etched glass panels. Sadly the front shop-style windows have had some original etched glass removed.



It is unfortunate that the pub's owners in recent years have not seen the building as the rare historic gem that it is but have tended to see it as something of a problem. There has been a

general lack of continuity in management and the pub has lacked investment over the years, resulting in a spiral of decline. This needn't be the case as there are some fine examples of heritage pubs being conserved and restored with sensitive craftsmanship. Pubs such as The Three Pigeons, Halifax (1932), The Bath, Sheffield (1931), or The Princess Louise, London (1900) all winners of the CAMRA/English Heritage Conservation Award are good examples of heritage buildings being returned to fine enjoyable pubs.

It is time that Admiral Inns became a little more progressive and committed to valuing fine heritage pubs in their portfolio. The Rising Sun is in need of urgent restoration and promotion as a fine real ale pub. It could be a showcase!



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Taverns

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The Manor House



Our first Pub of the Moment this time is something of an outpost. An outpost of the Lancashire-based Thwaites Brewery estate, the Manor House is hidden away from the hustle and bustle of Otley. It's on Walkergate. Near the Maypole. Keep walking past the library and you'll find the place.

The Manor House sits in a terrace of houses. Presumably it was once several rooms, but it's been opened out over the years. There are still nooks and crannies to hide away in, though. There's a real fire in the winter months, and an outdoor area for the summer. The latter doubles as a smoking zone.

On the bar are beers from Thwaites. The brewery recently renamed its mild as Nutty Black, but it's



still Dark Mild in the Manor House. Also available are the rest of the Thwaites range: Original, Wainwright and Lancaster Bomber. All are always in excellent condition.

There are plenty of reasons to call in. There are weekly quizzes and draws, various entertainments, and free nibbles are sometimes provided. Dogs are welcome, too.

The Manor House is on Walkergate in Otley. The phone number is 01943 463807.

Arcadia

A quick mention for a second Pub of the Moment, Arcadia. This is our choice because, like New Full Measure, Arcadia has recently become bigger and better!



Arcadia has been expanded into the adjacent shop. The extension is on two levels, and provides extra seating downstairs and off the mezzanine floor upstairs. A second welcome addition is a downstairs toilet for the less mobile.

The bar itself is the same size as before, but now it's much easier to get to as more folk are able to sit down with their drinks! The usual eight beers are on the bar, along with the selection of continental beers on draught and in bottles.

The extra seating also means that the food service times have been extended. Food is now available 12-2:30 and 5-8 on Thursdays and Fridays, 12-8 on Saturdays and 1-4 on Sundays. Arcadia remains a welcome oasis in Headingley for those adults who fancy a drink in reasonable peace and quiet. And now more of them can join in!




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THE FESTIVAL IS COMING!

Leeds Beer, Cider and Perry Festival



Doesn't it come round quickly? Everyone's favourite beery event of the year is being planned again for 2010, so put a note in your diary for 18th to 20th March when Leeds Beer, Cider and Perry Festival is planned to take place.

It will be held in the usual place, Pudsey Civic Hall, which is close to New Pudsey Station and served by regular buses and trains from both Leeds and Bradford.

As ever there will be an exciting range of around 150 real ales from around the country available in pints, halves and thirds from the three main bars. The Global Bar will supply bottled beers from around the world, and very probably some on draught too.

And the Cider and Perry bar will provide the usual extensive range of traditional fruitiness.

This year's theme is the seaside, so expect to see some beers from coastal breweries such as Adnams in Suffolk, Yorkshire's own East Coast, South Hams from Devon, Scotland's Hebridean, and many more. Local breweries will be putting their thinking caps on to produce specials named to fit with the theme. But be assured that knotted handkerchiefs and shorts will be optional!

The ever-popular Mild Trail will be running once again to encourage festival-goers to try this great style of beer. There will also be the usual range of stalls and live music at most sessions.

Thursday night is Student Night with free entrance for all students with a valid NUS card, so all you students out there come along - real ale is the future!

Entrance is free of charge to CAMRA members at all times; the doors will open 15 minutes early at each session to allow CAMRA members priority entry. For those wishing to become a member at the festival and enjoy these benefits there will be a membership stall; we'll refund your entry money and buy you a pint if you join!

Please be aware that children are not allowed on the premises and access is to over 18s only. If you are lucky enough to look younger than 21 please bring some suitable ID with you. Numbers allowed in the hall are limited because of the licensing laws so arrive early on Friday night to avoid the queue. Normally there is no queue on the Thursday night.

We hope to see you at this year's festival, whether you are a regular attendee or have never been before. For three days it is the biggest pub in Leeds!

Opening Times and Admission Prices:

Thursday 18th March
11am-3pm Free, 5pm-11pm £3
Friday 19th March
11am-3pm Free, 5pm-11pm £4
Saturday 20th March
11am-4pm £3, 6pm-11pm £3

It takes all sorts to campaign for real ale

Join CAMRA today...

Complete the Direct Debit form below and you will receive three months membership free and a fantastic discount on your membership subscription. Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk or call 01727 867201. All forms should be addressed to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.



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I enclose a cheque for

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Mem Form 0108

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Parliament Power



Here we have proof that New Full Measure has influential readers.

Pictured reading the last issue outside the Houses of Parliament is Leeds North West MP, Greg Mulholland. Greg is Chair of the All Party Parliamentary Save the Pub Group and also an Executive Member of the All Party Parliamentary Beer Group.

Greg was a prominent member of the campaign to save the Summercross in Otley, and is supporting CAMRA's campaign to keep Tetley's cask ales in Leeds. Like CAMRA, he has been trying to get some straight answers out of Carlsberg on the future of the beers, and in particular on whether that future lies in Leeds.

He has recently commented: "It is time that

powers that be at Tetley's are straight with everyone about the future of Tetley's in Leeds."

"Sadly, the closure of the brewery is a money making decision but I see no reason why they couldn't open up a smaller brewery in the city which would continue to make the three cask beers in their portfolio and keep Tetley's an iconic Leeds brand."

"This decision affects a lot of people in Leeds and it needs to be made out in the open rather than behind closed doors."

We completely agree. If Carlsberg do not want to brew Tetley's in Leeds (and it appears that they don't), they should give the chance to brew it to someone else. The release of Northern Cracker (see page 24) shows that they are proud of the brewing team they have in Leeds - why not let them have a crack at it?

www.oakhamales.com Tel 01733 370500

THE GOOD BEER GUIDE 2010

THE Good Beer Guide is the long-established pub guide which is beloved by beer enthusiasts. The Guide contains 4500 of the top real ale pubs in the UK including details of which beers they serve, opening hours and address and additional information on food, amenities for families and atmosphere.

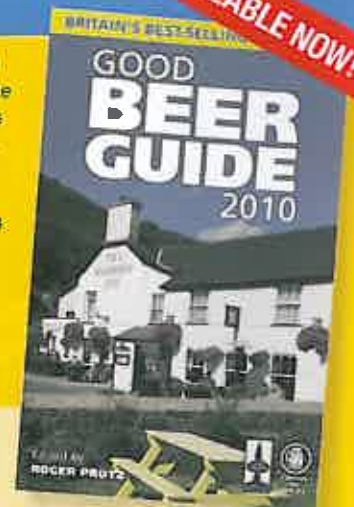
As well as being a pub guide, the book contains details on all the country's breweries from the largest companies to the smallest microbreweries. It also includes tasting notes for the vast majority of beers brewed in the UK. This guide is indispensable for beer lovers and includes a selection of features on beer, brewing and pubs.

You can buy the Good Beer Guide from bookshops but CAMRA makes more money which we then plough back into campaigning if you buy directly from us. The new edition will be published in September and you can place your order now.

NEW! Find the best pubs on your mobile phone

CAMRA has launched a new mobile phone service to help you track down the best real ale pubs from the Good Beer Guide. This service features full contact details, pub descriptions and maps sent direct to your phone.

A new satellite navigation service is also available featuring Good Beer Guide pubs for TomTom devices. Further information at www.camra.org.uk/gbg



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Don't be Daft, it's from Yorkshire



Tetley Mild and Dark Mild are a different matter, of course. Roger Protz, well known beer writer and editor of CAMRA's Good Beer Guide unearthed the news that these beers are being brewed for Carlsberg by Marston's. This seems to be true; we've seen Tetley Dark Mild in a Marston's cask in a Leeds pub. So where is this brewed? That's not an easy question to answer. Marston's have breweries all over the place; in Wolverhampton, Witney in Oxfordshire, Cockermouth in Cumbria, Burton-on-Trent, and Ringwood in Hampshire. None of these are especially close to Yorkshire. We asked Carlsberg if they could confirm which brewery Marston's were using, but have not received a reply.

Better news is that a beer definitely coming out of Leeds is Northern Cracker. This is a rich dark beer, coming in at 4.3% ABV, and brewed for the Christmas season. It was launched at a trade show down at the Royal Armouries: "It is a fantastic product and underlines our commitment



both to the Tetley's brand and the cask ale category in the coming years," said Isaac Sheps, Carlsberg UK chief executive (pictured left). "I am very proud of the brewing team in Leeds who have displayed such passion and expertise brewing such a great tasting product." Let's hope the team have a job after 2011, eh, Isaac?

Wetherspoon's seems to be the best place to seek out Northern Cracker, with JD placing a sizeable order. We managed to sample some at the New Charnwood's beer festival in Heckmondwike. It was rather good, tasting something like a stronger version of Tetley Dark Mild. Let's hope it finds its way into the pubs of Leeds over the next few weeks.

That's an advertising slogan used by Carlsberg UK not that long ago to promote Tetley Bitter. You might remember it. The idea was that Tetley's was an uncompromising northern pint; it should not be drunk by southern softies. It should be drunk by folk who own flat caps and own whippets. You get the idea.

By now it is well known that Carlsberg plan to close the Joshua Tetley brewery in Leeds some time before 2011. Presumably Carlsberg are making plans for this, and one thing they must be thinking about is where Tetley's will be brewed once the brewery is a pile of rubble.

Unsurprisingly, rumours are already circulating that Tetley's is already brewed elsewhere. We asked Carlsberg about this, and they have categorically denied that any Tetley's brewed anywhere other than Leeds has been seen in the trade. So that's alright.

But let's return to the main issue. When the Joshua Tetley Brewery is gone, where will Tetley Bitter be brewed? Let's take down the *New Full Measure* crystal ball and look at the runners and riders.

To start by assuming that Carlsberg are serious about having the beer brewed in Yorkshire if possible. We are therefore looking for a brewery that can produce real ale and which has either a fair bit of spare capacity, or room to expand. Most of the micros in these parts are brewing at capacity, so we need to look for something a little bigger. The two likely candidates seem to be Black Sheep or Theakston's, but space might be an issue at both their sites in Masham. A very outside bet might be Copper Dragon, who are expanding at a great rate, but would they want to?

The ideal solution for many Tet's drinkers might be to let Leeds Brewery have a go. They've already proved that they can brew good beer, and you can almost see the Tetley brewery from their site. But do they have the space to expand?

But perhaps no brewery can be found in Yorkshire. What then? Perhaps we can learn something from the fate of other brews that used to be made at Leeds. The fate of these beers is

always hard to track, because brewers tend to be a bit shy about the deals they do.

Many of the beers (Ansell's, Greenall's, Draught Burton Ale) formerly brewed at Tetley's have made the trip over the Pennines to JW Lee's; others have been reported to be brewed at one time or another by Thwaites. Some of the other bigger breweries over that side of the hills might also be interested – Hyde's, perhaps?

But Tetley's brewed in Lancashire? That really is unthinkable.

Cast around a bit more for some outside chances. Coors (it's complicated, but think of them as the outfit that used to be Bass) have farmed out some of their cask ales to Everard's in Leicestershire, and have apparently also used Brain's of Cardiff in the past. Brain's were also believed to be brewing some of the "old" Carlsberg brands before they fetched up at Lee's. Tetley's brewed in Wales? That's almost worse than Lancashire.

CAMRA says that Tetley's should remain in Leeds. If Carlsberg don't want to brew it, they should let someone else do it. We're pretty sure that most Tetley drinkers agree. www.savetetleys.org.uk

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Old Bear over a Barrel



A West Yorkshire brewer has marked his half century with a nod to real ale tradition. Ian Cowling, who runs Keighley's Old Bear Brewery, was very proud to receive his own wooden firkin as a 50th birthday gift.

The firkin was made by North Yorkshire's Theakston Brewery cooper, Jonathan Manby, as a demonstration at September's Keighley Beer Festival. Theakston's is one of only two Yorkshire breweries still delivering ale in wooden casks; Old Peculier was available at Keighley Beer Festival "from the wood". Each wooden barrel takes around two to three hours to produce and has a life span of 30 to 40 years.

"It's a rare treat to own a traditionally made wooden cask. They are truly works of art", said Ian. Ian was presented with the firkin by Theakston brewery boss, Simon Theakston.

Ian thanked him with a donation to The Cure Parkinson's Trust, Theakston's chosen charity.

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CLOSED Pubs



Some of the closed and demolished pubs - can you name them all?

Sadly the demise of the pub stock in the Leeds Metropolitan area continues apace. Around 70 of the 503 remaining pubs are currently closed and many others are under threat. Some closures will be temporary, but as they re-open others will close.

Many of the closed pubs are boarded up and starting to look derelict and the fear is that once the property market starts to pick up again these will either be demolished or converted to other uses such as flats or shops. Some examples are highlighted below.

The Travellers in Halton has been demolished

and another much needed supermarket is to be built on the site. It is only a few years since the **Irwin Arms** just down the road was demolished again to be replaced by a supermarket and this just leaves the **Woodman** as the only watering hole for the residents of this part of Halton. They have plenty of supermarkets, however.

In Armley there is a sad litany of closed pubs. On Town Street both the **Barleycorn** and **Royal Hotel** are boarded up. Three pubs in a row are closed down on Armley Road; the **Nelson** has been up for sale for many months, the **Golden Lion** has been closed for several years and the **Rose and Crown** is now an electrical wholesale

shop. Down in Wortley the **White Rose** has been breeze-blocked up from the inside (we can only hope the person doing it got out!) and the **Crown** on Tong Road was also closed at the time of writing. The **Wheatsheaf** on Gelderd Road has also been closed for a couple of years.

Over in Sheepscar, Leeds CAMRA has been fighting an unsuccessful campaign to preserve the **White Stag**, which is on CAMRA's Regional Inventory for pubs with historical interiors and it now looks as if it will be demolished and replaced by a warehouse for a Chinese supermarket. To the north in Chapel Allerton the **Shoulder of Mutton** is now being used as a taxi office.

Meanwhile in Kirkstall the **George IV** has been closed for a number of years and round the corner the future of the **Kirkstall Lites** is unlikely to be as a pub; boarding has been put up surrounding the premises, often a sign of demolition to come. In Woodhouse the **Swan with Two Necks** is being converted to flats and up in Ireland Wood the **Wise Owl** has been demolished to make way for a health centre.

The campaign to save the **Summercross** in Otley has been previously been highlighted in *New Full Measure*; planning permission has been granted for a care home, but no work has yet been seen on the site. The campaign continues, see www.sosotley.org.uk for details. Elsewhere in Otley both the **Bowling Green** and **Woolpack** have been closed for a long time and several other pubs are under threat. The **Fleece** and the **Cross Pipes** are both currently closed, their future uncertain.

From a pub preservation point of view there is currently much concern with regard to the future of the **Rising Sun** on Kirkstall Road. This is closed at the time of writing and has a fine example of an intact Victorian interior. It is listed on CAMRA's National Inventory of historic pub interiors.

Many other pubs are under threat and CAMRA will attempt to preserve as many as possible, but it is a huge task. Please use your local pub if you want it to stay open.

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Appointment with Beer



Leeds CAMRA holds a formal business-style meeting in a closed room (one with a door, not an area of a bar) on the first Tuesday of every month. The meeting has an approximate finishing time of 9:30pm.

CAMRA members are advised to check "What's Brewing" for confirmation of meeting locations and for details of other events; alternatively call 07981 297962. A full listing of events is also published at <http://www.leeds-camra.com/> where it is regularly updated.

Leeds CAMRA is organised and run entirely by unpaid volunteers. New members willing to help with running the branch are always welcome.

December 2009

Tues 1st Branch Meeting Whitelocks, City Centre, 8pm.
Sat 12th Yorkshire Regional Meeting, Empress, Harrogate, 12 noon.
Sun 27th Get the Turkey out of Your System Social, Grove, Holbeck, from 6:30pm.

January 2010

Tues 5th Branch Meeting, Pack Horse, Woodhouse, 8pm.
Tues 12th LocAle Social, meet Town Hall Tavern 7.30pm.
Tues 19th West of City Centre Crawl, meet Scarbrough 8pm.
Sat 23rd Presentation to Boggart Hole in Manchester, details to be arranged.
Tues 26th Train trip to Carlisle, meet on 08:49 train.

February 2010

Tues 2nd Branch Meeting, Thornhill Arms, Stanningley, 8pm.
Tues 16th Full Measure 111 City Centre Delivery, meet Mr Foley's 7:30pm.

March 2010

Thu 18th to Sat 20th Leeds Beer, Cider and Perry Festival, Pudsey Civic Hall.

Thank You for Having Us!

Thanks to recent meeting venues Mr Foley's and the Victoria Family and Commercial.

Leeds CAMRA Members' Noticeboard

Voting forms for GBG 2011 are now available from the secretary; the deadline for completed forms is December 25th.

The December Branch Meeting will include the final round of voting for Pub of the Season Winter 2009. There will also be nominations for Most Improved Pub Autumn 2009. Proxy votes can be sent to the Chairman as usual.

The presentation to the Most Improved Pub for Summer 2009 will hopefully take place in the weeks before Christmas. Check the web site for details.

Volunteers are needed to fill various posts on the committee organising the 2010 Leeds Beer, Cider and Perry Festival. Just come along to a committee meeting (dates are in What's Brewing).



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