

The Newsletter of  
**THE WEST RIDING BRANCH OF**  
**THE SOCIETY FOR THE PRESERVATION**  
**OF BEERS FROM THE WOOD**  
(Issue 386 July 2021)



Welcome to the SPBW West Riding Branch Newsletter for July 2021.

Well, we didn't get the total freedom that we are all waiting for.

The date for the end of all social restrictions has been moved by four weeks to the 19<sup>th</sup> of July.

Unfortunately, rates of Coronavirus continue to increase.

Leeds City Council issued a statement on the 18<sup>th</sup> of June to say that rates in Leeds had increased to 161.3 per 100,000, an 80% increase over the previous 7 days.

The plan for the July meeting is to have a Zoom Meeting at 12:30 on the 4<sup>th</sup> of July.

Thanks to Malcolm, once again, for setting this up.

Also, the same day, there will be a Committee Meeting at 2pm at Jacob's Well.

Members are also invited to Jacob's Well for a socially distanced social at the same time.

Please remember that only 6 people can gather together inside, but up to 30 can meet outside.

Let's hope we get some decent weather and can enjoy a great get-together.

The Jacob's Well meeting has been postponed until August, which I will confirm in the next newsletter.

Details of the Sheffield and Scarborough trips are provided below by John Dyson.

This month we have an update from Roland on Knaresborough and Harrogate pubs, a further tribute to the late David Grant from John Gibson and an article from myself on Horsforth breweries.

Thank you to everyone who has contributed.

Hope to see you all soon.

If you have any items for next month's newsletter, please e-mail me at:

[graham.cavaye@virginmedia.com](mailto:graham.cavaye@virginmedia.com)

Charlie Cavaye

## Terminus

So, our Freedom Day has passed, and we now await the 19<sup>th</sup> of July, which should be our Terminus Date, unless our students manage to spread the Delta Covid to such a degree that Leeds goes into lock-down.

Sadly, TD is two days after our proposed trip to Sheffield.

At least I was persuaded not to arrange a July coach trip.

Annoyingly Gerv and I already have rail tickets for the 17th so will be going anyway.

If any Members are in the same boat let me know.

If others would prefer to delay a week, then my original plan of meeting in the Station Tap from noon would seem sensible.

Their website now has Saturdays as an 11am opening should you prefer an earlier train.

Our August Bank Holiday Saturday trip to Scarborough and Beertown in Malton should be our first coach trip.

I hesitate to use the word 'will'!

I'm aware many of you have arranged other events for that weekend but the beer festival dictated the date.

I'll have more trip information for the next Newsletter.

John Dyson - Joint Social Secretary

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## Knarborough and Harrogate

**Blind Jack's** in Knarborough has not re-opened this year while some internal works are undertaken but instead, the owners have opened a pop-up bar at Donkey's Years

Antiques on Fisher Street, a short walk from the bus station. The bar originally opened outside only, with a gazebo and umbrellas, but is now open inside as well, and is well worth a visit. Open Wednesday to Sunday with four cask ales, pizzas are served too. Check their [Facebook](#) page for latest details, and whilst walk-ins are allowed, you are advised to book in advance at busy times on 07375 778687.

The **Track & Sleeper** is a new bar on Knarborough station (York-bound platform). It is operated by Gorilla Brewing which is based in Mexborough, they also have another bar, the Rockingham Tap, in Swinton. Up to six cask ales are served, currently four from their own brewery, as well as two changing beers either from Thornbridge, or local breweries such as Rooster's. The bar is open seven days a week from 1pm weekdays and 12pm at weekends. Again, well worth a visit if you're visiting Knarborough by train (board the middle carriage if travelling from Leeds).

The **Swan (on the Stray)** in Harrogate has recently re-opened, still leased by Market Town Taverns, though only open four days a week currently, and no food. Most other MTT pubs have now re-opened, only Veritas and the Tithe (Northallerton) have not yet re-opened, though expected to be re-opening soon.

## Roland Wadden

### David Grant R.I.P.

Some ten years ago I was enjoying a pint or two with David Grant in the Sportsman in Huddersfield.

On that particular afternoon SPBW stalwarts Graham and Ian were on a recruiting drive and quickly signed up both of us for membership.

Since that memorable day I have accompanied David Grant not only to the monthly meetings of the West Riding branch but also on the coach trips to breweries and other days out.

One annual event we particularly used to enjoy was the Eve- of- GBBF Beer and Buffet night organized in the upstairs room of Ye Old Mitre in Hatton Garden.

It was my job to get an early cheque in the post to secure the much-in-demand tickets and David's affable manner always guaranteed a warm welcome for "the lads from up North".

David's search for cask beer was not restricted to this country.

I enjoyed his company on trips to Utrecht, Jersey, Dusseldorf and as far afield as Lithuania.

Wherever he went David proved to be a good ambassador for his beloved Leeds Rhinos, for the West Riding of Yorkshire and for the promotion of traditional ale.

All those who knew him will, like me, miss his sense of humour and good conversation over a pint or two.

**John Gibson**

### **Horsforth Breweries**

The north Leeds suburb of Leeds, where I live, now has three breweries, whereas only a few years ago, didn't have any.

They are Horsforth Brewery, the recently rebadged Concept Brewing and a nano brewery called Tartarus.

### **Horsforth Brewery**

Horsforth Brewery seems to be going from strength to strength, and now has its own

Taproom on New Road Side in the south of Horsforth.

The brewery was started as a part time project in 2017 by brewer and owner Mark Costello in his home garage.

They opened a small unit in the Techno Centre, just off Station Road in Horsforth at the end of 2018, which used to open to the public on Saturday afternoons.

At the time, when it was open, it was the closest bar to my house.

The Taproom opened in March 2020, and opens daily from noon, apart from Mondays and Tuesdays.

All of their beer is vegan friendly.

They produce a wide range of beer styles, which are mostly in can, bottle or keg, although I have seen cask versions of their beer on sale in local pubs, usually Horsforth Pale 4.5% and Aubretia, which is a black IPA at 5.5%.

### **Concept Brewing**

The Malt Brewhouse at 166 Town Street (corner of Broadgate Lane) where we had our last actual West Riding SPBW Meeting in March 2020 is the home of Concept Brewing.

They have a core range of 8 beers which are all available on cask:

Blonde Ale 4%  
American Pale 3.9%  
East Coast Pale 4.7%  
Autumn Oat Pale 4.2%  
Classic Stout 4.5%  
Yorkshire Best Bitter 4.6%  
Session IPA 4.1%  
Summer Pale 4.2%

Their beers are generally available in their pubs which are spread across West Yorkshire (Concept Taverns).

Parkside Tavern, Leeds City Centre

Granville's Beer and Gin House, Horsforth, Leeds

Malt Brewhouse, Horsforth, Leeds

Great Northern Brewhouse, Thackley, Bradford

Hawkhill Tavern, Guiseley, Leeds

Market Square Tavern, Bingley, Bradford

Williams Beer & Gin House, Huddersfield

I've been going to Granville's and Malt Brewhouse for quite a while, now.

Malt Brewhouse previously traded as part of the Jones Pub Group and was previously called Bar 166 amongst various other names.

Granville's displays which beers are available on the Granville's Beer Board on the right-hand side of the pub as you enter.

Beers numbered 11 to 15 are usually the cask ales available on the day.

I recently visited the Market Square Tavern in Bingley, which many of you may remember as the Ferrands Arms (Timothy Taylor Brewery).

It has been nicely refurbished with some outside seating and an upstairs room with two pool tables.

### **Tartarus Brewery**

I don't have very much information about Tartarus Beers, but I received a bottle of their beer for Christmas.

The beer I received is Kludde, a Whisky Aged Quadruple 11.5%.

The artwork on the bottle is impressive with a picture of a mythical wolf like creature and the crown topper on the bottle covered with

something that looks like a wax seal although I think it is actually plastic.

I can't report back on the beer yet, as I'm saving it for a Friday night when I'm at home and can take my time over it (yes, I know Christmas was six months ago, but, due to lockdown, I didn't receive my present until May).

Their website states that they are a new nano brewery that specialises in strong and European styles of beer.

The brewery and the beers are named after myths, legend and folklore.

The three-person team includes a digital artist who designs the beer labels.

A recent check of their website had 10 beers available from the weakest Urayuli 5%, a Coffee Pale Ale to the strongest EOS Belgian Brut Ale 11%.

### **Charlie Cavaye**

#### **July Zoom Meeting**

Malcolm Townend is inviting you to a scheduled Zoom meeting.

Topic: Malcolm Townend's Zoom Meeting  
Time: Jul 4, 2021 12:30 PM London

Join Zoom Meeting

<https://us04web.zoom.us/j/75736143468?pwd=OXhOTkNoRzlwZWJhTOUcL2JGcnl0dz09>

Meeting ID: 757 3614 3468  
Passcode: 12JXXy

### **Malcolm Townend**