

The Newsletter of
THE WEST RIDING BRANCH OF
THE SOCIETY FOR THE PRESERVATION
OF BEERS FROM THE WOOD
(Issue 391 December 2021)

Founded 1963



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

Thanks to everyone who has contributed articles this month.

Please let me know if you hear about any local beer festivals.

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

graham.cavaye@virginmedia.com

Charlie Cavaye

New Members

On behalf of the branch, I would like to welcome the following new members to the West Riding Branch of SPBW:

Angela Constable

Tony Constable

I hope that you will all enjoy what the branch has to offer, especially the monthly meetings and the coach trips.

Cheers!

Charlie

Membership Secretary

Following last month's Annual General Meeting, we have a new Membership Secretary.

Andy Carey is no longer able to carry on in this role owing to new work commitments.

Steve Fairweather indicated that he was willing to take on the role and was duly elected.

Many thanks to Andy for his help and effort during his tenure, and welcome to Steve.

Good luck in the new role, Steve.

SPBW Christmas Party

The SPBW West Riding branch Christmas Party will be held on Saturday 8th January at 2pm at the Guiseley Factory Workers Club.

The usual monthly meeting will take place on the same venue at 1pm.

If you are able to help out on the day, or can donate any food or raffle prizes, please contact Joan Cole.

Whitby

Our final coach trip of the year was on Saturday 13th November to Whitby, on the North Yorkshire coast.

This has proved to be a very popular destination for our group, and unsurprisingly, the trip was sold out, with over 50 people on the coach.

The weather was fairly changeable on our coach journey, but it was quite bright when we arrived in Whitby.

The coach driver dropped off those who wanted to look around the town centre first and was then kind enough to drop the rest of us at the car park by the abbey, church and brewery.

We decided to start at Whitby Brewery, and there was already a small queue forming when we arrived.

Beers on offer were IPA, Jet Black, Saltwick Nab and Smugglers Gold.

I started with the Smugglers Gold 4.2% and described as Golden, Balanced and Moreish, and I wouldn't disagree.

Although it was "moreish", I changed to the IPA for my next beer. 5.2%, Pale, Hoppy, Grapefruit.

I quite like the three-word description that appears on each pump clip, which is a concise way of letting the drinker know what to expect from their chosen ale.

The Saltwick Nab 4.2% was described as Mahogany, Toffee & Hoppish, and the Jet

Black 4.5% was described as Black, Chocolate & Liquorice.

We were early enough to get a seat inside at a table made from wooden pallets, although it was busy at the brewery, and many were sitting outside.

After walking down the 199 Steps, our next port of call was the Black Horse.

The entrance was roped-off, and there was a sign asking us to wait to be seated.

After gaining entry to the seating only, table service pub, I chose the Black Dog Rhattus, which unfortunately, for me was the worst beer of the day, verging on undrinkable.

I'm glad I only had a half pint.

The other beers on offer were Adnam's Southwold Bitter and Greene Kink Moreland's Old Golden Hen, plus two real ciders.

The staff informed us that there were 17 people from our coach trip in the pub at the time!

We then tried the Abbey Wharf, but it was very busy with long queues at the bar, so we decided to move on.

The next pub was the Green Dragon, a bottle shop with a small inside drinking area and friendly staff.

All of the beers available were from keg fonts, but the choice was very interesting:

Tiny Rebel Stay Puft 5.2% Marshmallow Porter

Iervig House Party 4%, a cloudy session IPA from Norway

Mad Squirrel Roadkill 6.5% New England IPA

Straffe Hendrik Quadruple 11%.

I had the House Party and the Stay Puft, which were both excellent.

Next, on to the Quirky Den, a pleasant micropub.

There was a small queue at the bar, and it was cash only.

The good news here was the Theakson's Old Peculier from the wood!

It was so good I stayed for three halves.

The other beers available were Copper Dragon Golden Pippin, Sniper (not sure which brewery) and a cider from Sussex.

After a quick half in the Endeavour, we got some fish & chips from the next-door chippy and devoured them whilst we crossed the bridge to the other side of town.

Our next stop was the Granby, which had Leeds Pale and Theakston Best Bitter available with two pump clips turned around.

I chose the Leeds Pale.

The Arch & Abbey had Durham White Gold, Milestone New World Pale, Welbeck Abbey Red Feather and York Centurion's Ghost available.

I had the White Gold and the New World Pale. The beer was excellent, and the pub had a good atmosphere.

We finished up at the Little Angel which had a great choice of beer available including Timothy Taylor's Landlord, BHB Milky Way, Cameron's Strongarm and Theakston's Old Peculier.

We did notice that the pub had built a new extension at the back since our last visit.

Just time for one quick half and then back to the coach.

Another great day out with SPBW, well organised by Gerv Wright and John Dyson as usual.

Looking forward to more trips next year.

Cheers! Charlie

Salt Beer Factory

This article will appear in the next Tyke Taverner, and we have permission to reproduce it here.

When I was there recently the sight of 15 or 20 wooden casks with Imperial porter ageing tempted me to ask about them.

James Bell, their sales manager replied:

The beers in our barrel ageing project are a variety of styles and blends, currently ageing in a mixture of Red Wine, White Wine, Bourbon & Scotch/Australian Whisky Barrels.

We have two currently being packaged, that will be ready for release in early December. With another following (hopefully) in the Spring.

All three will be available on our webshop and via various independent retailers.

You can also get your hands on last year's barrel aged beers (while stocks last) here:

<https://www.saltbeerfactory.co.uk/product/the-hexagon-project-01/>

<https://www.saltbeerfactory.co.uk/product/the-hexagon-project-03/>

Saltaire-based craft brewery, SALT, is expanding and has plans to continue this growth on a national scale, acquiring a brewery in London.

Its expansion strategy follows on from three years of success for the brand.

Newly acquired brewery, SALT London, based on White Hart Avenue in Greenwich, will more than double the production capacity of the SALT brand, preparing for the next phase of growth.

Managing director of SALT, Nadir Zairi, said:

“This is a really exciting move for SALT. We have maxed out our capacity at SALT Beer Factory North so the addition of a Southern production site will enable us to continue growing the distribution of our core range. “Not only that, but it gives us the freedom to explore the limits of beer through our experimental Hexagon Project range.

We have always had a desire to drive the brand forward, taking it nationally in order to do more of what we do best – bringing people together through beer.”

The acquisition includes two tap rooms in the capital which will be rebranded as Salt craft + Pizza, forming part of an ongoing commitment to investment in the area.

The tap rooms, based at Market Yard and Royal Arsenal, will have a specially curated menu of wood fired pizzas that visitors can enjoy whilst sipping on SALT’s latest beers, core range and carefully selected guest ales.

There will also be cocktails, wines and spirits available.

James Lawson, founder of SALT, added: “It’s always been an ambition to take our beers to

London, and what better way than having our own branded outlets in the capital.

“Our London venues will cater to everyone, whether you are a craft beer connoisseur or are completely new to the scene and want to try something new.

“We’ve done some great collabs and tap takeovers with London breweries and bars over the years and have built great relationships.

“There is such a huge craft beer presence in London that it feels like it’s the perfect time to be branching out and putting our stamp on the city. Our aim is to break the traditional mould and make great craft beer accessible to all.”

Newcastle

A day out in Newcastle in late November was well overdue.

This is a city with many great pubs, too many to fit into one day.

After a slightly late arrival because I got on the wrong train at York, we met up in the Centurion Bar on Newcastle Station.

This pub used to be the first-class waiting room and had many uses before being restored to its former glory exposing the original features.

Beer choice was fairly limited with GNEB Rivet Catcher, Black Sheep Best Bitter and Firebrick Toon Broon on offer.

I chose the Rivet Catcher which was on good form.

GNEB is the Great North Eastern Brewing Company and I'm pretty sure that Rivet Catcher used to be brewed by Wylam Brewery, who still appear to be brewing.

We decided to start off in the Ouseburn Valley and got a taxi to the Cluny pub.

Unfortunately, we were slightly too early as the pub didn't open until 12, so we tried the Ship opposite instead.

We only had 4 minutes to wait, which passed quickly.

The staff were very friendly, and I enjoyed the music being played.

The real ales were Anarchy Brew Co. X-Ray Eyes, Allandale Wolf, Cullercoats Lovely Nelly, Allandale Wagtail and Consett Ale Works Molten Ale.

I had the Allandale Wagtail, a 3.9% best bitter and Cullercoats Lovely Nelly, 3.9% English Pale Ale, and both beers were very good.

Across the road and back to the Cluny, a modern pub which has live music in the evenings.

The four cask ales available were Allandale Hop On, Durham Magus, Wylam Fleek and Out There Brewing Space is the Place.

The Durham Magus 3.8% Pale Ale and Out There Space is the Place, a 3.5% table beer were my choice.

The Space is the Place beer was interesting and was described as a space race between Hersbrucker, Summit and Challenger Hops and Munich and Melanoidin Malts to the light side of the moon, suitable for vegans. Very tasty for a 3.5% beer.

Our next stop was the Brinkburn Street Brewery, Bar & Kitchen, which has a huge function room on the ground floor with the main bar on the lower ground floor.

The building looks old, but the bar has a modern, albeit cluttered feel.

An array of eight of their own beers, all brewed on site, were presented and I had the Quayside Blonde a 4% US Citra.

My first visit here and I hope to return at some point.

We then moved on to the Free Trade Inn which is well known by real ale drinkers and has great views over the River Tyne.

The beers on offer were Flying Gang Prince of Pirates Porter, Allandale Anvil, Fyne Ales Jarl and Almasty Echelon.

The Jarl 3.8% is a classic citra session blonde, and the Echelon 4% is also a session pale.

It is just a short walk across the road and down some steps to Tyne, a traditional pub previously called the Ship Tavern.

Seven real ales available here: Consett Porter, Elusive Drift, Two by Two House Pale, Timothy Taylor Landlord, Anarchy Blonde Star, GNEB Claspers Citra and Black Lodge Kill the Headlights.

I had the Kill the Headlights 4.5% Maple & Pecan Porter which was very tasty and the Elusive Brewing Drift 6.0% Nectar Black IPA.

We decided to walk up the Quayside towards the city centre and stopped at the Broad Chare, a quiet pub that majors on food.

Unfortunately, we were too early for the bar food menu even though Whatpub states that bar food is served all day.

I had the GNEB The Writer's Block a 4.1% Pale Ale which was disappointing.

Also available were Cullercoats Grace Darling Gold, Timothy Taylor's Landlord and Titanic Plum Porter.

We headed next door to the Head of Steam, Quayside branch for some food.

Back to town and time for one last half in the Centurion Bar.

We had a good day out, even though we didn't get to that many pubs.

Looking forward to my next trip back to Newcastle.

Cheers! Charlie

SPBW West Riding Branch Events

5th December **Branch Meeting at Hullabaloo**, 37-41 Westgate, Shipley BD18 3QX (venue TBC)

Meet 12 noon for a 12:15pm start

8th January 2022 Branch Meeting at Guiseley Factory Workers Club, 6 Town Street, Guiseley, Leeds LS20 9DT

Meet 1pm for a 1:15pm start.

8th January 2022 SPBW West Riding Christmas Party at Guiseley Factory Workers Club, 6 Town Street, Guiseley, Leeds LS20 9DT
From 2pm

If you are able to help out on the day, or can donate any food or raffle prizes, please contact Joan Cole.

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