

The Newsletter of
THE WEST RIDING BRANCH OF
THE SOCIETY FOR THE PRESERVATION
OF BEERS FROM THE WOOD
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Founded 1963



Welcome to the SPBW West Riding Branch Newsletter for July 2022.

Thanks to everyone who has contributed articles this month.

Articles this month on our recent coach trip to Everard's Beer Hall & Leicester, Barnsley, Little Monk in Horsforth and Manchester

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:

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Charlie Cavaye

Everard's Beer Hall and Leicester

Our June coach trip was to Everard's Beer Hall and Leicester.

The weather forecast was for heavy showers, but I figured I'd mostly be on the coach or in a pub, so I could do without a jacket.

It was a warm day, despite the weather forecast.

We arrived slightly early at Everard's Beer Hall and brewery, located at Everard's Meadows near Enderby and about 4 miles from Leicester City Centre.

Everard's Meadows has 70 acres of land including cycle paths and pedestrian walkways.

There was a bit of a queue outside and another small queue at the bar.

There were several beers on handpump and also keg beer available.

There were also "tank" beers where the beer is dispensed from metal tanks, similar to the arrangement at Tapped on Boar Lane in Leeds.

This is a modern, well-designed building with a brewery shop and food available. I started with a pint of Golden Hop, described as a Bold Citrus ale at 3.5%.

A good start to the day.

There were about 44 people on the coach, and we were given the opportunity to look around the brewery in small groups of about 8 people.

Our guide was Amy, who had the knowledge to answer our questions.

Our group said they were not that interested in the brewing process itself as we had all been on many brewery tours.

The brewery tour usually lasts about 45 minutes, but Amy was kind enough to compress the tour to about 15 minutes so that we all had the chance to have a look round.

We were informed that there were no current plans to store any of their beers in wooden barrels.

We also asked why we never seem to see their beers as far north as Yorkshire, but it appears their core demand is in the midlands with over 150 pubs being supplied.

Everything in the brewery looked brand new and spotlessly clean.

Everard's have been brewing for over 170 years and they are still essentially a family brewery with five generations of the family being involved including the current chairman, Richard Everard.

Their flagship beer is of course, Tiger, which was named after the Royal Leicestershire Regiment who were nicknamed the Tigers in 1825.

The Tiger name is synonymous with Leicester with the famous rugby union team also called Leicester Tigers.

There were quite a few visual props to help with the brewery trip including containers on the wall with small samples of various hops and grains including some ~~terrified~~ torried wheat.

We were also shown around the small batch brewing room where various experimental beers are produced.

I managed to sample another two pints before it was time to leave.

A very enjoyable visit to a very impressive, combined brewery and bar experience.

After being dropped off by the coach in the city centre we first visited the Two Tailed Lion which had three real ales available.

This is a small narrow pub with wood panelling and comfortable seating.

My choice was the Twisted Barrel Brewery American English, an Amarillo Pale at 4% ABV and very pleasant.

The next pub we visited was the Blue Boar, which I would describe as a fairly large micropub.

They have eleven real ales available and are in the 2022 Good Beer Guide.

My cheese & onion cob took some effort to finish with a big slab of cheese inside and good value at £2.50.

Leicester Tigers Rugby Union Football Club were playing in a big match at Twickenham on the day of our visit and the pubs were starting to fill up with the fans of the team.

We then visited the Globe, which is an Everard's pub with 6 beers available, from which I chose the Beacon Hill Amber Ale at 3.8%.

Wygston's House is in one of the oldest buildings in Leicester, dating from circa 1500, although it hasn't been a pub for very long. There were 4 beers available on cask from which I chose the Church End Sideshow, a golden ale with a fresh floral aroma.

Charnwood Vixen is a regular beer alongside the 3 guest ales.

Our final pub was the Salmon, a Black Country Ales pub with 10 beers available.

I chose the Shipstones / Hollow Stone Oligo Nunk, an American pale ale.

Another great day out with SPBW.

The people we met along the way were all very friendly, especially the rugby fans.

Thanks again to Amy for the trip around the brewery.

Charlie Cavaye

Barnsley

One sunny Saturday in May I visited Barnsley as part of branch CAMRA trip.

Upon leaving the train station, the nearest decent pub and our first port of call was Barnsley's newest micro-pub called Spiral City.

Situated in the Arcade, a traditional Victorian shopping arcade - this split-level ground floor micro is decorated in Art Deco style and features a plethora of vintage film posters and artwork from local artists.

Two hand pumps feature local beer, on this occasion, one pale and one dark beer on offer.

Our next location was directly across the arcade not ten feet away, the Jolly Tap on the Arcade.

This was Barnsley's first micro pub and with a name change is now owned by Jolly Boys Brewery.

This modern micro had five cask beers on with a selection of Jolly Boys beers and some regional guests.

I went for the 3.8% Jolly Yorkshire Bitter which was on good form.

A walk out of the town centre was required for our next pub so we decided to break the journey up with a visit to the Silkstone Inn, one of Barnsley's two Wetherspoons.

Named after the coal seam under Barnsley, this rather generic Spoons was the 700th pub opened by the chain.

Three guest beers were available.

A ten-minute walk uphill away from the centre and we reached an unusually busy (due to a 60th birthday party) Heaven and Ale, Barnsley CAMRA's Pub of the Year 2022.

A former Co-op store, Heaven and Ale is a three roomed modern and spacious micro-pub adorned with breweriana and framed pop art of various bands and celebrities which was for sale.

Four regional real ales were on offer, though my original choice sadly had to be returned and swapped for an alternative.

I ended up with Roosters Into the Surf, a West Coast pale which was fine.

A welcome downhill walk back into the town centre led us to our next port of call, Old No 7.

Situated in the old market place, this is a Georgian fronted pub with a modern interior and a long bar offering eight beers (three regular, five guest) from local and regional breweries.

I chose an Acorn Barnsley Bitter.

Two doors down the market place was Barnsley's other Wetherspoons, the Joseph Bramah where we stopped for a late lunch. Named after the local inventor of the flushing toilet and hydraulic press, this two-storey pub with very large outdoor terrace was very busy with locals, including a couple of large hen parties.

The bar was five deep which made app ordering essential.

Onward up the hill past the theatre we visited the Topsy Cow a modern micro-pub with a mezzanine floor looking over the bar area.

Four changing cask beers were on offer here from regional breweries including Saltaire and Leeds breweries.

A few opted to stay here for one last drink before the train back though a couple of us decided to check out another marketplace pub, the White Bear which has been a pub since 1790, though now caters mainly to students and the 18-30 market.

A choice of two generic pale cask beers were available.

One the way back on the train to Leeds, several of the party chose to stop off in Castleford for a quick visit to the Junction for a few beers in the wood.

All in all, a good day out.

Barnsley is not the best beer destination in South Yorkshire, far from it, but it is definitely worth a visit.

Cheers!

Steve Fairweather

St Feuillien Day at Little Monk

The Little Monk is a bar at the bottom of Town Street in Horsforth that specialises in German and Belgian beers.

A few of us visited after the meeting last month at Town Street, Horsforth (formerly Town Street Tavern).

They have several beers on draught and an extensive collection of bottled beers.

St. Feuillien Brewery is located at Le Roeulx in the south of Belgium, and their beers are regulars at the Little Monk.

They have a caricature of a little monk painted on the walls which is called Pierre, named after the representative from the

brewery who visited from Belgium especially for this occasion.

The event was essentially a beer and food matching event.

Got there at 5 .30 pm and had Griette Tripel at 8 per cent which was a nice pale ale.

I followed this with Schofferhofer Pineapple radlaer which is a 2.5 % shandy.

The tasting started at 6 pm.

Started with St Feuillien Grand Cru at 9.5% paired with chicken parfait and chocolate sauce.

This beer is made with no spices and dry hopped with secondary fermentation, similar to champagne.

This was followed by St Feuillen Blonde 7 % with ham hock terrine.

This beer had orange peel in it balanced with coriander and used a wheat malt.

This was followed by St Feuillien Grisette Blanche 5.2 % paired with goats' cheese tartine.

Then we had St Feuillien Saison 6.5% paired with deep fried brie and a spiced plum chutney

Then St Feuillien Triple 8% paired with Goan green moules, which is mussels, delicious.

Then we finished with St Feuillien Quad 11% paired with chocolate waffle and chocolate sauce.

A good evening of beer and food.

Malcolm Townend

A (Stag) Trip to Manchester

Our first stop was the obligatory Wetherspoons breakfast stop at the Waterhouse.

Of the Manchester Wetherspoons that I have visited this is my favourite.

Cosy feel with lots of small rooms, quick service and a good selection of guest ales on tap. 3/5

We then headed into the Arndale centre to a micro-pub/market stall pub in the centre's food court called Micro Bar.

This was one of my top two pubs of the trip, despite us struggling to find it in the first place (it's very hidden if you come into the Arndale centre from the other side).

A quirky idea for a pub given that it's forced to close at 6:30pm but it was busy none the less.

A good selection of cask and keg beer and a mind-boggling bottle range for somewhere so small.

You're welcome to bring food in from the food court and eat it there with a pint which would make it my #1 lunch spot if I were to go again. 5/5

From there we made our way to the Castle Hotel, a lovely heritage pub and live music venue with a beautiful bar and atmospheric small rooms. Sadly, a mediocre ale selection which doesn't seem to rotate. 3/5

Next was onto the famous Peveril of the Peak, another heritage pub in the heart of the city.

Sadly let down somewhat by a grumpy barman, rowdy customers, and an uninspired beer selection.

Still a beautiful building, both inside and out. 3/5

Then onto our only pre-decided location: the Britons Protection.

Another one of Manchester's historic pubs, this was my other favourite of the day.

Lovely beer (we had a dark mild), brilliant staff and a great pub.

Sporting over 600 different whiskies and providing a very generous whisky tasting event this pub also acts as Manchester's premier whisky venue. 5/5

Then it was onwards to Cask, a very modern style pub.

Fantastic for cask, keg and international beers it's a bit of a beer paradise.

Very busy but a great atmosphere and definitely somewhere I would return. 4/5

Sporting "Europe's smallest bar" (though I think Whitby Brewery gives them a run for their money) the next venue was The Circus Tavern.

Only one handpull on the bar, which was very well kept, this pub had a very friendly but rowdy atmosphere.

A little heads up, it's a Man United pub through and through so maybe avoid walking in with a Leeds jersey on! 4/5

Whilst walking to our next venue we happened to stumble upon Beatnikz Republic, a modern craft bar.

A huge keg selection but also two hand pulls with some good ales to choose from.

Sadly, somewhat let down by a drab atmosphere and mopey staff. 2/5

Another stop that we were told was a must visit was Port Street Beer House.

Another pub with a great beer selection, jovial atmosphere and team of friendly staff members.

The exterior of the pub is adorned with a giant comic strip making it hard to miss, sadly the interior lacked the same character. 3.5/5

The penultimate stop on our attempt to conquer the pubs of Manchester centre was Gullivers, the sister pub to Castle Hotel.

This was probably my least favourite pub of the - by now evening as it was very much a quintessential modern student pub which simply isn't my cup of tea.

Beer selection was better than the Castle Hotel though. 2/5

And finally it'd be impossible to stop in Manchester without taking a trip to Sinclairs Oyster Bar.

A beautiful Samuel Smiths pub, steeped in history with the usual wooden cask Old Brewery Bitter on offer.

The only downside to this pub for me is their insistence on plastic glasses, even when drinking inside the pub, though I suspect this is not the brewery's decision. 4/5

Overall a great day out, with many pubs to choose from.

I feel we barely had chance to scratch the surface of what the Manchester real ale scene has to offer.

Ethan Fairweather

SPBW West Riding Branch Events

Sunday 3rd July

Branch Meeting

Starling Independent Bar Café Kitchen
47 Oxford Street
Harrogate

HG1 1PW

Meet 12 noon for a 12:15pm start

Saturday 16th July

Branch Trip to Liverpool & New Brighton

Meet 10:00am at bottom of Kirkgate, Leeds

Sunday 7th August

Branch Meeting

Black Horse, Otley (to be confirmed)

Saturday August 13th

Branch Trip to Stamford & Retford

Meet 10:00am at bottom of Kirkgate, Leeds

Sunday 4th September

Branch Meeting

Cross Keys, Siddal, Halifax

Meet 12 noon for a 12:15pm start

Saturday 17th September

Branch Trip to Whitby

Meet 10:00am at bottom of Kirkgate, Leeds