

The Newsletter of  
**THE WEST RIDING BRANCH OF**  
**THE SOCIETY FOR THE PRESERVATION**  
**OF BEERS FROM THE WOOD**  
(Issue 401 October 2022)

Founded 1963



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

This month we have a report from Roland on Saturday's trip to Whitby and an interesting article from Allan Gauld about the 5 pubs that have been in every CAMRA Good Beer Guide over the last 50 years.

My thanks to them both.

Some sad news to report concerning the closure of Nomadic Brewery in Leeds.

The cost of living and energy crisis which has followed on from the national lockdown during the COVID19 pandemic is having a seriously detrimental effect on our pubs and breweries, and unfortunately, there will probably be more closures.

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

*Charlie Cavaye*

**New Members Welcome**

Welcome to SPBW West Riding Branch to new member Graeme Hartley-Havers, who joined at the September meeting at the Cross Keys, Siddal.

**Pub of the Season Presentation**

Congratulations to our Pub of the Season winner Jacob's Well (Jacobs Beer House) in Bradford City Centre.

Our Chair, David Hardcastle has arranged the presentation for Saturday 1<sup>st</sup> October at 2pm. It will be good to see as many of you as possible at the presentation.

**Beer Festival Update**

John Hartley has requested members who attend the **Halifax & Calderdale Beer Festival** to pay the entry fee with £1 or £2 coins where possible as this will help with glass hire refunds.

The Calderdale Beer and Cider Festival has served beers from the wood for many years but has recently increased the number served.

This year they will be serving 14 beers in the wood in larger casks (55 litre American, 11-gallon casks and 9-gallon casks) and 6 beers from pins and half anchors (6 gallons).

In addition, there will be 40 beers and at least 12 ciders and perries.

The stronger beers will only be sold in third of a pint and half pint measures.

These include:

Eagles' Crag Regal Eagle, an 8.5% Imperial Stout matured for 18 months in total including 6 months in wood.

Tigertops Barley Wine 10% matured in wood for 20 months.

Half Moon Whisky Barrel Aged Olde Skool, an Old Ale 8.4% matured in wood for three years.

## *Charlie Cavaye*

### **Pub & Brewery News**

#### **Nomadic Brewery Closes**

Unfortunately, Nomadic Brewery based in Sheepscar, Leeds has closed after 5 years of trading.

The brewery became popular for having its own bar and shop, as well as travelling around the country to serve beer at popular festivals and special events.

Craft beer lovers have been left "saddened" after it was confirmed on the 15<sup>th</sup> of September that they are closing.

Like many hospitality businesses, Nomadic Beers battled the Covid-19 pandemic and now

face increasing costs due to the rising cost of living in the UK.

#### **Hare & Hounds, Menston**

The Hare & Hounds has been demolished and a block of retirement flats is being build on the site of the former pub.

#### **Whitby**

I had been looking forward to our trip to Whitby, having missed last November's trip, so it was three years since my last visit.

Today was to be a full seven hours in Whitby, so plenty of time to take in some of the many excellent hostelries in this popular seaside and beer destination.

The nearly full coach arrived in Whitby just before noon and stopped first at the Abbey car park above the town where a dozen or so of us disembarked to visit the Whitby Brewery Tap.

The coach then dropped the remainder of people down in the town.

It was a five-minute walk from the car park to the taproom where we joined a small queue at the entrance, (and not just of SPBW members!).

As we got closer to the front of the queue, we could see that five of the brewery's beers were presented on the bar, apparently on handpulls.

We noticed the beer was not drawn by the handpumps, but the beer poured automatically when the handpump was tilted slightly.

We were told they used 'FloJet' which is a gas or compressed air operated pump system that draws the beer from the barrel.

Anyway, the beer was in excellent condition as you would expect at a brewery and not affected at all by the dispense method.

I started with the Jet Black porter at 4.5%.

We sat inside as although it was a lovely sunny day it was quite breezy.

We found a free table in the brewery where we sat on cushions on barrels at a bench table.

When I went to the bar for our second round, I found there was an even longer queue than before and realised that the Whitby Tour Bus that I had seen pass by five minutes earlier had deposited many of its passengers at the brewery!

The staff were efficient, and I was soon served, this time I had the Saltwick Nab at 4.2%, a tasty best bitter with hints of toffee. We stayed for two more halves, I had the Smuggler's Gold, 4.2%, and we all finished as I'd started on the Jet Black.

Others in my group also had the Whitby Whaler, 4%, and IPA, 5.2%. All the beers were excellent.

We finally left the brewery at about 2pm and walked down the 199 steps to the town with views across Whitby harbour and the North Sea.

We walked along the cobbled Church Street until we reached the Black Horse.

Entering the Black Horse public house was like going back in time and brought back uncomfortable memories of the pandemic!

There was a rope across the door with notices: 'Please wait to be seated', 'No groups larger than six' and 'Table service only'!

Luckily, there were only six in our group and we were allowed in and shown to a table in the back bar.

There were only two cask ales, one from Greene King – Land of Hoppportunity at 4.3%, and Titanic Cherry Porter at 4.9%.

I went for the Greene King beer and was pleasantly surprised, it was a lovely beer!

Most of the others went for the Titanic, which also went down well.

Not much liking the table service and the limited beer choice I was happy to move on fairly swiftly.

We continued along Church Street to The Endeavour.

A busy pub, and again we were surprised that they had only two beers on (plus two ciders).

They were both from Three Brothers (Stockton), a hoppy pale named Au, 4.2%, and a bitter. Most of us went for the Au which was very nice.

Standing room only in this pub, and we moved on again fairly soon and walked across to The Quirky Den opposite.

This is a lovely micro, but it was very busy inside both downstairs and upstairs, so there was no room for our party of six.

Luckily a table became free outside at the front of the pub on the pavement; the weather was fine so we sat outside.

Three beers on here including Old Peculier from the wood which some in our party chose, although it was served a tad warm.

I had the Whitby Brewery Saltwick Nab again and it was very good.

None of us went for the Copper Dragon beer.

When we left there, two of our group peeled off into the Green Dragon bottle shop to sample the keg beers in there.

The rest of our group continued on and walked across the bridge over the Esk to the west side of Whitby, it was about 4pm and we were ready for solids.

In Whitby, one is of course spoilt for choice for fish and chip shops, but we found a chippy selling 'award winning' fish and chips.

I chose the haddock as did one other in our party and the other two chose the cod.

We sat on the wall outside the Church of St John the Evangelist while we ate our catch.

Fed, and ready for more beers, we walked around the corner and up the hill to the Little Angel.

Eight handpumps on the bar here, four beers were from Lady Luck, the on-site microbrewery, there was also a Daleside and a Theakston, as well as two from Moor Beer in Bristol.

We all chose the Lady Luck beers, I had the Pirate's Treasure, a 4% blonde.

We sat outside on the patio which is elevated and has a grand view over the railway and the town.

Next stop was the Arch & Abbey around the corner, a large micropub in a former ladies' dress shop with big glass windows.

Four ales were on offer here, a limited edition 30th anniversary Black Sheep Pathmaker at 4%, a Tyneside Blonde at 3.9%, a Cross Bay (Morecambe) Hope & Glory 4% bitter and an Empire (Slaithwaite) Chocolate and Cherry Mild at 3.8%.

There were also six ciders.

I chose the dark beer, which was absolutely lovely, and turned out to be the best beer of the day for me!

We found some soft seating at the back of the pub and made ourselves comfortable.

I was enjoying my beer that much that I persuaded the rest of the group (now six again) that we had just enough time for another half each.

I had the same again and many of the group followed suit on my recommendation.

By the time we left the Arch & Abbey we had just under an hour before the coach and we all knew the two pubs we wanted to visit before we left.

We walked back down the hill and went first to the Waiting Room as we knew this very small micro would be crowded with SPBW members towards the end of the day, it being the closest pub to the coach stop.

There were six ales here comprising a good mix to suit all tastes.

I chose the Half Moon (Ellerton) Dark Masquerade Mild at 3.6%.

We had about 20 minutes before the coach, so it was across the road to the Station Inn for a swift last half of the day.

A busy pub with loud music and televisions showing sport, there were six real ales (if you count Doom Bar!) and two ciders.

Most members of my group chose the Great Newsome Pricky Back Otchan (liquid hedgehog in a glass!) but I went for the Jet Black to finish the day as I had started!

A very enjoyable trip as usual.

Big thanks to Gerv and John for their brilliant planning and organisation.

I'm now looking forward to our last coach trip of the year to Southport and Ormskirk in October.

**Cheers, Roland**

## The Famous Five

With the publication of the 50th “proper” edition of CAMRA’s Good Beer Guide approaching I thought it would be fun to visit the five pubs that have been in every edition between 1974 and 2022.

I had already visited the Dorset pub in September 2021 and as it’s the furthest away and the most difficult to get to I didn’t repeat it.

An SPBW trip to New Brighton and Liverpool allowed me to revisit the Roscoe Head on the 16th of July and I booked up to visit the two in London and the one in Cambridgeshire the week after Liverpool.

### Square & Compass, Worth Matravers, Dorset

After many years of trying, I finally made the pilgrimage to one of the country’s most famous pubs in September 2021.

Partly due to Covid restrictions still being observed I didn’t manage to fully explore the pub, but I saw enough to make me want to revisit sometime in the future.

The pub is located on the very scenic Isle of Purbeck which isn’t quite an island but is part of the Jurassic Coast.

The pub isn’t far from the sea and the South West Coast long distance footpath.

Fortunately, I got a lift to and from the pub.

The nearest towns are Swanage and Wareham and the bus between the two stops within walking distance of the pub, just over a mile away at Longton Matravers.

The pub itself is a whitewashed cottage like building which you enter through a corridor to reach the serving hatch where you have a choice of local beers served straight from the cask, mainly from Hattie Brown’s brewery located at the pub; being Dorset a choice of ciders is available too.

From the hatch you can go right to a sitting room or left past another hatch to a smaller sitting room, continuing down the corridor takes you to a room of fossils found locally.

The rooms haven’t been updated from their original design probably because the pub has been in the same family, the Newmans, for over 110 years.

An absolute classic.

### Roscoe Head, Liverpool

Most cask beer drinkers and pub lovers in Britain will have heard of the Roscoe Head and many SPBW members will be familiar with its charms.

It’s a Liverpool institution, a sympathetic renovation a few years back left the classic 1930s interior intact, it made a few improvements and a couple of changes that weren’t universally popular.

The beer on offer is usually Taylor’s Landlord, and Tetley Bitter, plus four guests.

The last time I visited, in July this year, the beer was on excellent form as usual.

The pub retains a multi room layout with two small rooms at the front, the main bar and a larger sitting room at the back, only one room doesn’t have a counter.

As with the Square & Compass the Roscoe has been run by the same family for a long time, only about thirty years in this case!

The current landlady Carol Ross had a long fight with the Pubco owners but finally bought the freehold allowing a wider beer range and hopefully secured the pub’s future.

### Duke of Buckingham, Petty France, London

Petty France is an ancient street in the Victoria area of London, handily at one end is the St James Park underground station.

Wellington Barracks is across the road from the pub and the back of Buckingham Palace is round the corner.

A former Youngs pub with six hand pulls of "their" beers, Original (or Ordinary Bitter) and Special were available although doubled or trebled up.

St Austell Proper Job was also there as a guest and the famous "coming soon" was on another.

It's a narrowish pub decorated with pictures of the first Duke and his descendants.

The Duke was a favourite of King James I and his son King Charles I.

The odd shaped counter is to the left when you enter through the main door and there's a long thin seating area behind the servery reached by a separate front door or from the bar.

The main room has drinking shelves and tall stools as well as a couple of tables with stools in the front and there are tables and chairs at the back mainly for dining.

The London tradition of standing drinking on the pavement was observed here by quite a number of drinkers it being a warm July evening when I was there.

Although it's one of the five remaining pubs listed in every Good Beer Guide since 1974, sadly it's probably the weakest of the five and I'll be interested to see if it stays in.

#### Star Tavern, Belgravia, London

Belgravia is an extremely posh bit of London with very expensive cars parked outside very, very expensive and grand terraced houses.

A number of countries have their embassies and consulates in this area and behind and between the terraces are the mews where the rich used to house their horses and

carriages but are now converted to very expensive homes.

The Star is a splendid mews pub behind the German embassy.

The front bar is cosy and friendly with more rooms upstairs one called "The Library", and there's a dining room to the left of the main bar.

It's a Fullers pub with the beer in excellent condition, it's a long time since I've drunk London Pride in such good form, actually I had to have a second pint just to be sure.

The current landlord is a friendly American and there were a number of American tourists and even locals in when I visited.

The remaining customers at the bar were chauffeurs, I guess from one of the nearby embassies.

There are stories that the Great Train Robbery was plotted here, and that disgraced politician John Profumo met Christine Keeler here as well as visits by Hollywood stars and royalty.

The London tradition of drinking outside the pub is banned here perhaps because of its location.

For the area the pricing was average at £5.10 a pint, I paid £6.50 for Kirkstall Three Swords in another London pub!

I walked to the pub from Sloane Square underground station, but it can be reached from Hyde Park Corner station, and I thought about walking there from the Buckingham Arms about a mile away.

#### Queens Head, Newton, Cambridgeshire

In spite of being close to Cambridge this is quite a difficult pub to get to owing to its limited opening hours and a poor bus service.

I was staying in Cambridge and had to get a

bus to Addenbrookes Hospital then another bus out to the village.

It's an exceptional multi room village pub, the counter is in the public bar which is to the right on entering although the bar to the left has a small serving hatch.

The beers are served from casks behind the counter, all have water cooling jackets, and the beers are excellent.

I had a Taylors Landlord, and it was one of the best pints of it ever, in or out of Yorkshire.

It normally serves Adnams beers but on my visit the other choice to Landlord was from Lacons, another East Anglian brewer.

The pub is traditionally furnished and decorated, with wooden furniture in various forms.

The walls are decorated with water colours, maps, needlework and stuffed birds.

The ceiling of the public bar has an upside-down cricket match fixed to it.

It looks very popular with the Lycra wearing cycling fraternity as well as many locals including the vicar and his dog.

Unfortunately, owing to the buses and afternoon closing I was only able to stay for an hour or so; I almost wished I lived in the village.

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So, do all the pubs merit their entry in the GBG or is there an element of "we can't possibly take that one out after fifty years" about this?

After visiting them all I would say four out of the five are outstanding pubs that easily deserve to be where they are.

If I could only use one pub for the rest of my days I would happily pick any of the four.

**Allan Gauld**

## SPBW West Riding Branch Events

### Branch Meetings

Meet 12 noon for a 12:15pm start **unless otherwise stated**

Sunday 2<sup>nd</sup> October  
Junction, Carlton Street, Castleford WF10 1EE

Sunday 6<sup>th</sup> November  
Branch Meeting and **Annual General Meeting**  
Guiseley Factory Workers Club, 6 Town Street, Guiseley LS20 9DT

Sunday 4<sup>th</sup> December  
Salamander Brewery, 22 Harry Street, Dudley Hill, Tong, Bradford BD4 9PH

To be confirmed

### Coach Trips

Meet 10:00am at bottom of Kirkgate, Leeds **unless otherwise stated**

Saturday 15<sup>th</sup> October  
Grasshopper, Hillside, Southport & Ormskirk

Saturday 19<sup>th</sup> November  
Possible replacement trip instead of New Inn, Cropton Beer Festival

### Pub of the Season Presentation

Saturday 1<sup>st</sup> October 2:00pm

Jacob's Well  
14 Kent Street  
Bradford  
BD1 5RL