KEIGHLEY & CRAVEN LESIVAN



3000 FREE COPIES EVERY FOUR MONTHS FOR LOVERS OF GOOD BEER & GOOD PUBS

No.142: Winter 2023-24

Covering Airedale from Sandbeds upwards, Wharfedale from Addingham, and Ribblesdale from Hellifield

LOOK! YORKSHIRE PUB OF THE YEAR IS HERE



It's the word 'Yorkshire' that we want to draw your attention to. In Summer we presented the Beer Engine, on Skipton's Albert Street, with our Keighley & Craven Pub Of The Year award for 2023.

As there are about 150 pubs in our 400-square-mile area, its proprietors Steve & Adam were quite delighted. Then, in competition with equivalent award-winners from CAMRA's other Yorkshire branches, the judges chose the Beer Engine as the best. But that's not the end of the story...

(See page 2 for more news and pictures)

... not the end of the (Beer Engine) story

Continued from front page

Having achieved CAMRA's Pub of the Year award for the Yorkshire region, the Beer Engine went into competition with the Pubs of the Year for fifteen other CAMRA regions throughout the United Kingdom, and as Alesman went to press it reached the top four.

The overall winner will be announced in early 2024. Here are the other three contenders to become CAMRA's National Pub of the Year, 2023.



Nelson Arms, Tonbridge (Kent region)



Tamworth Tap, Tamworth, Staffordshire (West Midlands region)



Trafalgar Hotel, Ramsey, Isle of Man (West Pennines region)

And here are pics Regional Director Kevin Keavney presenting the Yorkshire Pub of the Year to the Beer Engine.







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UPDATE

The following pubs and clubs are taking part in our LocAle campaign, which promotes real ales brewed within 25 miles.

West Yorkshire

Addingham: Bracken Ghyll Golf Club, Swan

East Morton: Busfeild Arms **Goose Eye:** Turkey Inn

Haworth: Black Bull Hotel, Bronte, Fleece, Industry Barista, Kings Arms, Mill Hey Brew House, Old Sun, Old White Lion, Parkside

Social Club

Keighley: Albert, Boltmakers Arms, Brown Cow, Percy Vear's Real Ale House, Red Pig, Royal Oak, Taylors on the Green, Wishbone

Brewery (only on Open Days)

Leeming: Dog & Gun, Lamb

Lees Moor: New Quarry House

Oakworth: Oakworth Social Club, Snooty

Fox

Oldfield: Grouse

Oxenhope: Bay Horse, Upwood Holiday

Park

Riddlesden: Marquis of Granby, Willow Tree

Sandbeds: Airedale Heifer

Silsden: Counting House, King's Arms, Punch Bowl, Red Lion, Robin Hood **Stanbury:** Friendly, Wuthering Heights

Steeton: Steeton Hall Hotel **Thwaites Brow:** Dickie Bird **Utley:** Keighley RUFC

North Yorkshire

Appletreewick: Craven Arms, New Inn

Arncliffe: Falcon
Bradley: Slaters Arms
Buckden: Buck Inn

Burnsall: Devonshire Fell, Red Lion

Carleton: Swan Inn Cononley: New Inn

Cross Hills: Craven Brew Co Tap Room, Gallagher's Ale House, Old White Bear **Gargrave:** Masons Arms

Giggleswick: Craven Arms Glusburn: Dog & Gun Inn Grassington: Devonshire Hotel,

Foresters Arms, Grassington House Hotel

Hebden: Clarendon Hotel
Hellifield: Black Horse Hotel
Helwith Bridge: Helwith Bridge Inn

Hubberholme: George Inn

Kettlewell: Blue Bell, Racehorses Hotel

Kirkby Malham: Victoria Inn **Litton:** Queen's Arms Inn **Lothersdale:** Hare and Hounds

Malham: Beck Hall, Buck Inn, Lister Arms Settle: bar 13, Golden Lion, Talbot ArmsSkipton: Albion, Beer Engine, Le Bistro des Amis, Boat House, Castle, Early Doors, Mess Room, Narrow Boat, Red Lion Hotel, Sound Bar, Woolly

Sheep, Yorkshire Rose Starbotton: Fox

and Hounds

Threshfield: Old Hall Inn

Tosside: Crowtrees Inn (Bowland Fell

Caravan Park)

4 CLIMATE CHANGE AND THE TASTE OF BEER

In October, Esme Stallard, climate and science reporter for the BBC, wrote an article to say that global warming is changing the quality and taste of beer. This is the result of research carried out by scientists from the Czech Academy of Sciences and Cambridge University which was published on 10 October 2023 in the journal Communications. The Nature article reveals that both the quantity and quality of European hops, which give beer its distinctive bitter taste, are declining. The researchers predict that hotter, longer and drier summers are likely to worsen the situation and could lead to a change in the taste of beer and it becoming more expensive.

The scientists combined meteorological measurements and model projections to assess the climate sensitivity of the yield, alpha acids (which cause the bitterness in beer) content and cone development of European hops. They looked at how the average yield of aroma hops changed between 1971 and 1994 and between 1995 and 2018. Results from Germany, the Czech Republic and Slovenia, showed that hop ripening started approximately 20 days earlier, production declined by almost 0.2 tonnes/hectare/year, and the alpha content of the hops decreased by circa 0.6% when comparing data before and after 1994. They put the reduction in crop down to drier conditions - probably due to climate change - in recent years. Hop yields were negatively affected by a lack of precipitation, while the lowest values of alpha content were caused by extremely high temperatures. They predict a decline in hop yield and alpha content

of 4–18% and 20–31% by 2050, respectively, and call for "immediate adaptation measures to stabilize an ever-growing global sector".

A few days later (15th October) The Telegraph published an article by Laura Hadland to explain why Britain could have the solution to Europe's hop problems. She points out that European varieties aren't the only options for making great beer and that Britain also has a history of hop growing. Most British beer is currently made from imported hops, but our maritime climate could hold the key to preventing a crisis in hop production. Our climate gives us plenty of rain but, as we also experience dry spells, selective breeding may be needed to produce drought-tolerant hop varieties.

In her article Laura quotes Will Rogers, the global technical director for Charles Faram hop suppliers in Worcestershire, to say that "This is an opportunity for British hop growers, other crops are being moved north to outrun climate change. But with hops, you can't do that. Their life cycle is controlled by daylight, not temperature. grow at their best between 35 and 55 degrees latitude, which covers England perfectly." onto say that "In Herefordshire, Worcestershire and the majority of Kent there are heavy soils. The high clay content acts like a sponge to hold on to water even in drought conditions, compared to the lighter soils of Hallertau (the German hop-growing region)."

Climate change may be changing the quality and taste of European beer but Britain could have the solution.

Jenny Baker



LAMB BREWERY AWARD

In the last edition of Alesman it was mentioned that Lamb Brewery Cream Ale was voted by customers at Skipton Beer Festival as their 'Beer of The Festival'. Also, that the Queens Arms, home of Lamb Brewery, was voted by Keighley and Craven CAMRA members as their Summer Pub of the Season. Shortly after Alesman went to press several CAMRA members set off on a minibus trip, on a showery Saturday in July, up to Littondale to visit the Queens Arms in Litton and present these awards.

Having got themselves some beer from the pub they first went behind the Queens Arms to look around the brewery where Skipton beer festival organiser, Jeremy Brooksbank, presented brewer, Tom Crapper, with his Beer of the Festival award.









Tom told the assembled members that he brews twice a week, producing a little over 100 gallons each time, on a 600-litre plant. As well as regularly brewing Bitter and Pale he also brews some seasonal ales. The beers are normally on sale at the Queens Arms, Litton, Black Horse, Giggleswick and Speakeasy bar in Skipton. They can also be found in a number of other outlets in the area. Cream Ale, described as a clean, easy-drinking pre-prohibition-style cream ale, was originally brewed for Speakeasy bar.

Once members had sampled a couple more beers it was time for Keighley & Craven CAMRA Branch Chair, Colleen Holiday, to present the landlady of the **Queens Arms**, Michelle Birtley, with the **Pub of The Season** award. The rain had stopped and so it was possible to spend some time drinking outside the front of the pub before moving on.

Jenny Baker





INN BRIEF

The information in this article was, to the best of our knowledge, correct at the time we went to press (early November).

The Boar's Head in Long Preston opened briefly in the Summer but closed after two weeks. Then it reopened and closed again! A spokesman for Punch Pubs & Co (the owners) said "We can confirm that the Boar's Head pub is temporarily closed. Whilst we evaluate our plans for the pub we are working hard to recruit a new publican and look forward to opening to the community again very soon."

====

What was the Butchers Arms in Silsden (on Bradley Road) has reopened after a lengthy period of closure. Its new reincarnation is as the Tapping Foot Irish Bar. Upon reopening there were three cask beers on, viz. Goose Eye Bitter & Chinook and Sharp's Solar Wave. Lively Irish music at weekends..

====

The Black Horse in Hellifield has reopened after a short period of closure. There is a new manager.

====

The New Inn, Cononley, has reopened. New licensee Sarah had a good range of Timothy Taylor's beers when we held our October branch meeting in the pub. Also reopened is the Bay Horse, Cowling.

====

The Swan in Carleton has reopened but we now understand that it shut again from 27th November.

====

The two handpumps on the bar at the Cavendish Hotel, Keighley, have been removed. Consequently, there is no real ale on sale here.

====

The Exchange Arts Centre (Russell Street, Keighley), no longer has a bar.

====

Gallagher's Ale House, Cross Hills, changed hands in August. New licensees Gary & Alison Coates intend to run the pub in the same manner as before, when Adam and Steve of the Beer Engine, Skipton, were in charge.

====

The Narrow Boat in Skipton, now run by Kirkstall Brewery, closed for refurbishment but is expected to be open again before Christmas.

The Swadford Lounge on Swadford Street, Skipton closed at the end of July. However, work has been carried out at the premises and it reopened as the Swadford Tap on 3rd November.

====

The Craven Heifer on Grassington Road, Skipton, shut in July. The closed Krafty Kitchen in Snaygill is owned by the same company, which has gone into liquidation.

LAMB SUCCESSFUL AGAIN

At the October beer festival in the Craven Arms, Appletreewick, with a Yorkshire beers vs Northumberland beers theme, LAMB Brewery Fresh Hop was voted Beer of the Festival, coming first in a field of 29 beers.

CLOSING DATE FOR CONTRIBUTIONS

Please note that the closing date for receipt of articles for the Spring 'Alesman' is

5th February 2024

Please send to Fred Baker at 170 Long Lee
Terrace, KEIGHLEY, West Yorkshire BD21 4TU
or e-mail to: fred baker50@hotmail.com

THANKS FOR HOSTING US!

The following venues hosted Keighley & Craven CAMRA monthly meetings since August 2023:

Marquis of Granby, Riddlesden - August Counting House, Silsden - September New Inn, Cononley - October Oakworth Social Club - November

Thanks to everybody involved at each pub/club.

SKIPTON BEER FESTIVAL 2024

Some information to put into your 2024 diaries. All being well we will be holding another beer festival in Skipton Town Hall, opening on Thursday 23rd May at 11am. Also open from 11am on both Friday 24th and Saturday 25th May. More details in the Spring 2024 Alesman.

The 'Alesman' is produced every 4 months for Keighley & Craven branch of CAMRA. The views expressed within are those of the assorted contributors and are, therefore, not necessarily those of the editor nor of the Campaign for Real Ale.

Members' Weekend, AGM & Conference

DUND==2002

Scotland & Northern Ireland Branches look forward to welcoming you back to the Caird Hall, Dundee

26-28 April 2024

Come and join us as we celebrate the 50th Anniversary of CAMRA in Scotland



Winter Champion 1872 gets the EVEN BIGGER one again!

Earlier in 2023, as reported in the Spring Alesman, Elland Brewery's 1872 Porter was for the fourth time judged Champion Winter Beer of Britain - a title that few other beers have achieved more than once, and none more than twice.

This award meant that the beer automatically entered (yet again!) the overall Champion Beer of Britain competition, the final round of which is always judged in August at the Great British Beer And the judges' decision? Supreme Champion Beer of Britain, 2023, is... 1872 Porter!"

Again, this meant "again", for the beer had also been the supreme champion before, in 2013. As we've explained previously, 1872 Porter was re- created from an old recipe by Keighley & Craven CAMRA member Dave Sanders at West Yorkshire Brewery Luddenden Foot before Elland Brewery was founded as Eastwood & Sanders. When Dave moved on from Elland to continue brewing elsewhere (he's now at Craven Brew Co. Cross Hills), he obviously left the 1872 recipe in good hands!

DB

Champion Beer of Britain, category winners

1,2,3 = Gold, Silver, Bronze Milds

1 Harvey's (Lewes, Sussex) Dark Mild 2 Bank Top (Bolton) Dark Mild

3 Church End (Warwickshire) Gravedigger's Ale **Session Bitters**

1 Salopian (Hadnall, Shropshire) Darwin's Origin 2 Timothy Taylor (Keighley) Landlord

3 Mighty Oak (Maldon, Essex) Captain Bob

Premium Bitters

1 Greene King (Suffolk) Abbot Ale 2 Glamorgan (Llantrisant) Jemima's Pitchfork 3 Bateman's (Wainfleet, Lincs) XXXB

IPAs (India Pale Ales)

1 Twt Lol (Trefforest, Glamorgan) Diablo Dragons 2 Loch Lomond (Renton, W Dunbarton)

Bravehop

3 Thornbridge (Bakewell, Derbys) Jaipur Session Pale, Blonde & Golden Ales

1 Swannay (Orkney) Island Hopping

2 Oakham (Peterborough, Cambs) Inferno

3 Salopian (Hadnall, Shrops) Oracle

Premium Pale, Blonde & Golden Ales

1 Baker's Dozen (Ketton, Rutland) Electric Landlady

2 Blackedge (Horwich, Gtr Manchr) Kiwi

3 St Austell (Cornwall) Proper Job

Winter round "gold" winners

Session Stouts & Porters Dancing Duck (Derby) Dark Drake

Speciality (Flavoured)

Marble (Salford) Earl Grey IPA

Speciality (Differently Produced)

Chapter (Sutton Weaver, Cheshire)

Dead Man's Fist

Brown, Red & Old Ales & Strong Milds Brampton (Chesterfield) Brampton Mild

Barley Wines & Strong Old Ales Robinsons (Stockport) Old Tom

Strong Stouts & Porters, and now the Supreme Champion Beer of Britain 2023:

Elland (West Yorks) 1872 Porter.

CROSS/LattaWORD 5: solution & winner

But firstly, an apology from the compiler for offering a ten-letter anagram, "never atone" in the clue for the nine-letter 15 Down. He is now perhaps wondering how he can ever atone!

_ sorry about that!"

ACROSS: 1 ETHOLOGY; 5 CHERUB; 10 TOMBOLA; 11 PUBBING; 12 AMBLE; 13 SCATOLOGY; 14,20 BAY HORSE OXENHOPE: 17,19 ALBERT STREET; 23 ORCHESTRA; 25 CHEER; 27 TANK TOP; 28 TURPINS; 29 SAYING; 30 CREAM ALE. **DOWN:** 1 EXTRA; 2 HOMEBUYER;

3 LOOSE; 4 GLASSES; 6 HOBGOBLIN;

7 RHINO; 8 BOG MYRTLE; 9 SPEAR; 14 BUS

ROUTES: 15 OVEREATEN: 16 EGO:

18 ESOTERICA; 21 X FACTOR; 22 STOPS; 24 CONWY; 25 CIRCA; 26 ROSIE.

CROSS/Latt/WORD 5 attracted sixteen correct and three incorrect solutions. The winner, selected randomly by Naomi at the Fox & Hounds Starbotton, is lain Welsh of Sutton-in-Craven. A Goose Eye T-shirt has been sent to him.



Why we love the rain in Yorkshire

Taylor's brewery sits upon *The Knowle Spring*, the unique source of water we use to brew our beers. This particularly pure and consistent spring water is one of the reasons we're able to brew beer of such reliable quality and taste. It has filtered over time through layers of sandstone and black rock, which

creates the special mineral qualities that marry perfectly with our Golden Promise barley malt. This unique combination is the foundation of the complex flavour and subtlety of Landlord. And it all begins with rain falling upon the Yorkshire hills. That's why we're always happiest when it pours.

All for that taste of Taylor's



RUGGIE'S REMINISCENCES:

Where have all the boozers gone? (Well, some of them, anyway!)

A few weeks ago a friend spotted, in a charity shop window, a book on one of our local river valleys and instantly said she must have it.

She'd not noticed the author's name until I pointed out it was that of Keighley & Craven CAMRA's first treasurer-cum-Camramble-leader Paul Hannon who, nearly 40 years later, we still see regularly on Brown Cow quiz nights.

Glancing through the photographs in Journey of the Aire, I found this montage of 1980s Timothy Taylor pub signs in Keighley and thought "these belong in Alesman, along with a bit of nostalgic wittering". Fortunately, Paul agreed to this.



In those days Keighley was awash with Taylor's beers. Apart from the above pubs there were the Knowle Arms on Brackenbank estate, Globe on Parkwood Street, Masons Arms on Long Croft, Eastwood Tavern on Bradford Road, Fountain on Church Street, Friendly on Aireworth Street, Burlington Arms on Market Street and (a couple of miles out of town) New Inn at Bocking, all of which Taylor's later disposed of.

So, what happened to them afterwards?

The Knowle Arms became Bracken Arms and is still open but with no real ale.

The Globe, having traded as a free house, has been closed for five years but the Taylor's signage is still in place. An estate agent's sign is attached,

but only advertising other properties, so this premises' future is rather a mystery.

The Mason's, while it was still owned by Taylor's, was the Boon's Arms for a few years under a lease to HB Clark's brewery. It was later sold to the owners of the now defunct Worth Brewery and thrived for several years as the Brewery Arms, but its current signage is that of the Ahmadiyyah Muslim Association.

Eastwood Tavern kept that name after its sale, and was actually extended into the house next door, but the entire building is now a Kashmiri takeaway.

The Burlington was unusual in being allowed, because of its proximity to the market, to open from 9am. After its long-term tenant died a few years ago, Taylor's decided that this too was surplus to their requirements and its conversion into houses has very recently been completed.

As for the New Inn, it probably struggled to compete with the adjacent Bocking Working Men's Club and is now used for other business purposes.

On a more positive note, the Fountain was swapped by Taylor's with Trough Brewery's Blue Boar in Thornton, Bradford and became the Red Pig selling Trough beers, later being bought by its tenants Bob & Janice Brown. It is still a popular free house with a beer range which includes Taylor's Landlord.

Also surviving and hopefully doing OK is the former Friendly, now renamed after a one-time boxer and called Percy Vear's Real Ale House.

But what about the pubs in Paul's pics?

Continuing the sad "mostly closed pubs" theme, I can't remember whether the Timothy Taylor, on Guardhouse estate, ever re-opened after its sale by the brewery, but I'm told that it's now a private rather than public house.

The Vine on Greengate Road was sold in 2012 to nearby handpump manufacturers England- Worthside, but this went into administration in 2020 and the ex-Vine is now boarded up.

The Cricketers (whose sign possibly depicted Sir Len Hutton) became another Worth Brewery pub, and after the closure of that brewery and the Brewery Arms it continued as a free house in the same ownership until quite recently, but it is now facing demolition along with buildings on either side to make way for a new Aldi store.

The Volunteers, just across from the drill

hall which was the first venue for Keighley Beer Festivals (in fact, the pub's then tenant acted as licensee for a couple of them), is another pub that Taylor's sold, and it's still open but sadly with no real ale.

The Albert, which stands prominently by the Oakworth Road roundabout, was a few years ago briefly leased to Ossett Brewery, as evidenced by this photo, but somehow it didn't work for them: within months it was



back in Taylor's hands and it still is.



The Boltmaker's is also still a Taylor's pub, offering Taylor's entire range of beers, but the crossbow-bolts sign was replaced after research by amateur historian Eddie Kelly (a contributor to early issues of Alesman) indicated that the name actually

referred to one James Parkes who made nuts, screws and bolts somewhere just round the corner. The replacement sign, showing an artist's impression of this chap along with his name & profession, was itself replaced more recently by this one which has a different portrait to match those on bottle labels.

Any other Taylor's pubs still in Keighley?

Well, the real purpose of this article is to reminisce about bygone years, but Keighley still has two Timothy Taylor pubs not previously mentioned here. They are the Royal Oak (formerly just the Royal) on Damside, and Taylor's On The Green (i.e. Church Green), formerly the Lord Rodney which the brewery bought a few years ago in poor condition and largely rebuilt. Taylor's now seem to regard this as their flagship pub, selling breweriana as well as their full beer range of beers.

You can also still find Boltmaker and occasionally another Taylor's beer at another former Taylor's pub, the same Brown Cow as I mentioned earlier, though you may find - as I do some of its other real ales difficult to resist.

Is that all you've got time for, Ruggie?

Well, as it happens, nowt to do with Taylor's but in an amazing coincidence during a pre-quiz conversation when Paul OK'd the use of his photos, he showed me, on his phone, another that he'd recently come across, dating back 38 years. to the exceedingly damp day described in my reprinted rhyming recollection in Alesman 141, which he hadn't seen so didn't know about. So, dear reader, if you saw those verses and assumed they were a pack of gross exaggerations straining the furthest bounds of poetic licence, here is evidence to the contrary!

Just to remind you, my account of a particular incident on that particularly soggy Camramble went like this:

Paul's got in front, but now looks back: We wonder how he did. The brook that babbles o'er the track, Today looks like The Strid! It gushes, swift and wide and deep, Then falls in fearsome force. Is this the place we've got to leap? Paul shrugs, and says "Of course!"

And here's the proof, in a picture that the photographer apparently thinks of as "Leaping Salmon".



Don't be fooled by that black beard: I'm pretty sure that the mid-air moron is me. Maybe I was younger in those days.

Ruggie B. Septober 2023



TAYLOR'S TO REMAIN IN KEIGHLEY

THE last remaining independent brewery of its kind in West Yorkshire has revealed plans to increase its brewing capacity.

Timothy Taylor's brewery in Keighley dates back to the 1850s, and has been based at its current Knowle Spring Brewery site since 1863. It is famous for its award-winning beers including Landlord and Boltmaker.

The company has now submitted a planning application to Bradford Council to make changes to the brewery site that will allow the installation of new plant and brewing equipment. The company says the work will support the brewery's growth and "keep true" to the brewing heritage of Keighley. The application will see the roof of a section of one of the existing buildings removed and replaced, with the building reconfigured to allow the installation of new brewing equipment.

The application reads as follows:

"The Knowle Spring Brewery opened in 1863. The move to this site allowed for the expansion of the brewery and malting process and the natural spring it was sat over played a key role in developing Taylor's unique flavours in the brewing process. In 1894 a deep well was sunk to allow for a constant supply of the pure Pennine spring water and is still used today. The site's location and access to spring water is key to the consistency in the

production of beers the company is well known for. Timothy Taylor's ongoing success has resulted in the natural growth of their manufacturing facilities at the Knowle Spring Brewery over time. Their aim is to continue to improve the facilities and production line and keep true to the heritage of their brewing process, retaining the site in Keighley. There has been a growth in the number of staff over time, supporting the continued increase in site capacity and production output. There is a business requirement to increase the brewing capacity at Timothy Taylor's to meet current market demands. To cater for this, new plant machinery and brewing equipment is required and Timothy Taylor's need to locate this at the Knowle Spring Brewery to keep the production line together. The proposal looks to site the new equipment within an underused existing building. This proposal will allow Timothy Taylor's to improve their current production line and output. The expansion works will underpin the value of the site and ensure the brewery remains rooted in Keighley. It is hoped that by increasing the longevity of the site it will, in turn, improve job security and increase employment opportunities for local people."

A decision on the application is expected soon.

Source: Timothy Taylor's Brewery

In the past year, Timothy Taylor's has widened its scope, released its first canned beer – Hopical Storm, and taken part in its first brewery collaboration (a partnership with Thornbridge Brewery in Bakewell) to produce a new beer called Artesian.





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Keighley & Craven CAMRA

Alesman advertisement rates - 2023

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		Per Issue	Year (3 issues)	Year (loyalty renewal)
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1/2 page	61x188 or 128x91 mm	95.00	270.75	256.50
Full page	128x188 mm	180.00	513.00	486.00

Advertisers are eligible for a loyalty renewal after taking a year at the full rate

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7 Real Ales, Real Cider Family and Dog Friendly Quiz Nights Function Room Keighley & Craven CAMRA
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Monday - Thursday 4pm-11pm Friday - Saturday 12pm-12am Sunday 12pm - 11pm Cross Leeds St, BD21 2LQ (bottom of West Lane) Find us on Facebook



Pub "peak time" pricing: a dynamic rip-off?

What is dynamic pricing? It's a price model based upon demand, seasonality, and special events which has been around for decades. Used mostly by airlines, e-commerce companies and ride-sharing groups, consumers will have experienced price rises during peak travel times or international sporting events. These prices then decrease during off-peak times and between fixtures and events. Recently on the TV news, written about in the papers and posted on social media, dynamic pricing has become a part of everyday life – from hotel rates to concert tickets and even the price we pay to park – without most of us even noticing.

It seems that the practice is not unusual in the hospitality industry as well and has been used for quite a period of time, mostly in large venues and during events but also just during busy periods. Pub-goers probably have missed the insidious, creeping in of this practice. Recently, a group of local CAMRA members and I visited a Stonegate Group outlet (the largest pub owning company in the UK) and when rather shocked by the amount being charged, queried the cost of the round. The barman checked the till and said yes, the price was correct.

Only later was a sign noticed:

Dynamic Pricing "Polite Notice"

Dynamic pricing is currently live in this venue during this peak trading session.

Any increase in our pricing today is to cover these additional requirements:

To ensure we have enough staff so that you're served quickly.

Additional door staff for your safety.

requirements.

Extra cleaning routines and use of polycarbonate glasses.

Thank you for your cooperation.

Satisfying and complying with licensing

So, does the fault lie with the customer for the price increases because they unknowingly choose to visit at a busy time? I can't even say that we were served quickly and I'm unsure as to which licensing requirements the extra cost would cover. Reports on the use of peak pricing show increases of 10p to 55p per pint depending upon choice of beer, with other drinks seemingly at even greater amounts.

Stonegate has inserted 'dynamic pricing' into 800 managed houses of the chain's 4,000 sites across the UK. The reasoning behind the tiered pricing structure is supposed to cover additional staff, servicing needs, extra glass washing, general

increased cost of business plus the need for door teams. But the cost of a pint has never been higher, and that price now changes in these targeted outlets depending on how many fellow pub goers are hungry or thirsty, or if there's a sporting event on television. Is this fair?

It could be said that it's right that pubs should introduce such measures to cover additional costs when the likes of theatres and airlines have already been practising the same methods for years. But surely this kind of pricing will lead to consumers feeling ripped-off and no longer trusting of venues? Plus, the feeling of being manipulated into visiting at "off-peak" times just to seek a reasonable price could follow, so possibly another blow to an already fragile industry.

Consumer rights experts are calling for new laws to protect buyers from the "astronomical rise" in the use of this tiered pricing mechanism across the concert, holiday and the drinks industry which they say is ripping Britons off. Well-known CAMRA stalwart Roger Protz, former editor of the *Good Beer Guide*, has likened the policy to an "unhappy hour". I most certainly agree with him.

Colleen Holiday Keighley & Craven CAMRA Branch Chair



Featured in the 2024 Good Beer Guide

Halifax & Calderdale
Cider Pub of the Year 2023
Yorkshire Pub of

Yorkshire Pub of the Year 2022

1st co-operative pub in West Yorkshire
Locally brewed house beer
5 rotating guest ales, real ciders and keg beers
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alcohol free beers
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Open from 4pm Mon, 2pm Tue-Wed, Noon Thu-Sun

www.foxandgoose.org

7 Heptonstall Road, Hebden Bridge HX7 6AZ

KEIGHLEY & CRAVEN



WHAT'S ON

Tuesday 5th Dec: Branch meeting at the Punch Bowl, Silsden, starting at 7.30pm.

Saturday 9th Dec: Presentation at 3pm to the Beer Engine, Skipton, for being in the final four pubs competing for National CAMRA Pub of the Year 2023.

Thursday 14th Dec: Xmas meal at Taylor's on the Green, Keighley, from 5.30pm.lf interested contact Jenny Baker, Social Sec.

Saturday 23rd Dec: 'Stuff the Xmas shopping CAMRAmble' from Cowling to the Turkey at Goose Eye. Details TBA.

Thursday 28th Dec: Social to visit the Crossing pub at Hest Bank and pubs in Lancaster. Train at 10.43am

from Keighley to Carnforth, then bus to Hest Bank. Returning from Lancaster station in evening. Tuesday 2nd Jan 2024: Branch meeting, TBA.

Thursday 11th Jan: Afternoon/Evening social. Details TBA.

Friday 12th to Sunday 14th Jan: Weekend in Peterborough including visit to Whittlesea Straw Bear Festival on 13.1.24.

Details of these events are still to be confirmed. For up-to-date information see: https://keighleyandcraven.camra.org.uk/events/ or scan QR code shown here

BRANCH EVENTS ARE POSTED AT THE BROWN COW, KEIGHLEY, GALLAGHER'S ALE HOUSE, CROSS HILLS, AND THE BEER ENGINE & BOAT HOUSE, BOTH IN SKIPTON.

Non-members are welcome at social events, though members who have booked in advance will be given priority on minibus trips.



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CROSS (Latti WORD 6 by Ruggie.

ACROSS

- Mentally incapable, carelessly met no inns in which Summer Wine character's seen (3,6,6)
- 9 Lead symbolically around different type of plant (7)
- 10 Spooner's flaming flagstaff perhaps: common road hazard (7)
- 11,12,13 Oh, hurry: skip to beery age after changing: it's now the Beer Engine! (9,3,2,3,4)
- 14 Possibly scary stare of monkey Eli vetted retrospectively (4,3)
- 16 Somewhere in Beechcliffe, of which UK was once a member (1,1,1)
- 17 Fur sale, possibly, when showjumper won't jump (7)
- 19 Deceived copper into wearing tights? (7)
- 21 Scottish island brewery bar ranking just 50% (5)
- 23 Brewpub in Norfolk port to plummet into the sea (9)
- 25 Country drunkard seen in the French house briefly (7)
- 26 It's a quantum number; I therefore turn round quickly (7)
- 27 Wrexham brewery chasing Beaujolais Nouveau, perhaps, for some rock (3,3,9)

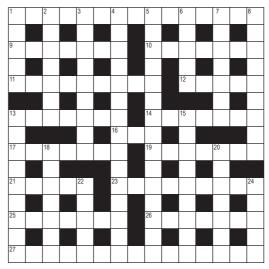
DOWN

- 1 Rather cold, passive female principle rising while circling very quietly (5)
- Wrongly utter in North-east where Filbert may be found (3,4)
- 3 Rejig ale stores for producers of olivelike fruits (9)
- 4 A strip club no lie working in the role of spin doctors (6,9)
- 5 In 2023, how to describe 1872 in terms of British Beer? "Drink with engineers then chew one cricketer's leg!" (7,8)
- 6 Each ram to use resources rapidly (3,2)
- 7 Russian ready to follow Putin's heart: bother! (7)
- 8 "This has many breweries!" That woman lied terribly including very loudly (9)

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GOOSE EYE BREWERY

Unit 5, Castlefields Industrial Estate, Crossflatts, Bingley, West Yorkshire BD16 2AF. goose-eyebrewery.co.uk; tel 01274 512743



- 13 Could be a pal in rut wanting such heavyduty cover (9)
- 15 Cuts lacking depth, wildly sin in disco (9)
- 18 Predicted, saying after warning shout (7)
- 20 Heavenly house, but subfusc or pious to some extent (7)
- 22 Ingredient of Gunpowder partly reverting (going back) (5)
- 24 Stout chap from Settle that's employed to select prizewinners (5)

Hints: the Good Beer Guide contains alphabetical lists of brewers, including by county, and of beer names. Nearly all UK pubs can be found at Whatpub.com. Reading Alesman may also help!

The prize is a Goose Eye Brewery T-shirt. Entries, stating preferred size, by 5° February to Fred Baker, 170 Long Lee Terrace, Keighley BD21 4TU or by e-mail to fred_baker50@hotmail.com.

Any legible copy will do, in grid or list form.

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