

OUSE BOOZER



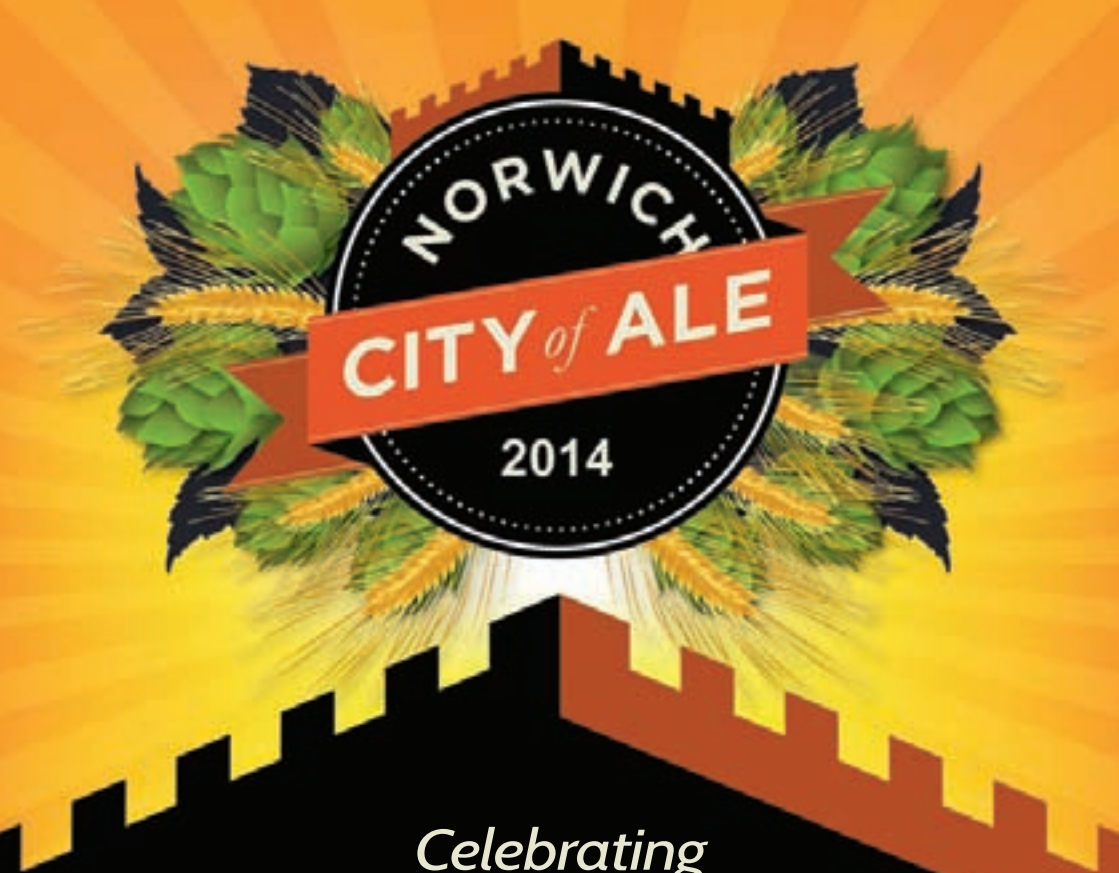
CAMPAIGN
FOR
REAL ALE

Free newsletter of York & Scarborough CAMRA

No.119 -  2014 - 7500 copies



**Tap takeover, awards night, new
pub, Beverley trip**



Celebrating
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22 MAY – 1 JUNE 2014

“Norwich really is a capital city for ale!”

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“It just keeps getting better and better!”

Roger Protz

“Norwich City of Ale is a truly unique celebration of local beers”

Mike Benner, CEO, CAMRA

www.cityofale.org.uk

EAR TO THE BAR

The **Burns Hotel** is the new name for the **Hansom Cab**.

The **Rook & Gaskill**: Steve Crump from **Firestorm** and **WharfeBank** did a 'Meet the Brewer' session on Wed 13th November, with free tasting, snacks and a Beer Quiz with many prizes. On offer were **WharfeBank Crooked Feed** and **Treacle Toffee Stout** with **Firestorm** offering **Furious**, **Red Angel** and **Phoenix**.

Ye Old Shambles Tavern re-launched itself in October 2013 after five years of trading as a gift shop and café. It is family run and has recently become licenced for on and off sales for its customers, supplying a range of Yorkshire ales. Bottled beer sales now cover over 60 labels from over 16 micro brewery producers, some of which are bottle conditioned so meeting CAMRA's "Real Ale in a Bottle" definition. Managers Simon and Nicola pride themselves in offering a real Yorkshire welcome and are working hard to establish the Tavern on the real ale map. They have also installed two hand pumps serving beer from **Rudgate** and other local breweries. They are open seven days a week from 9am until late.

The **Whippet Inn** has recently been offering **Ilkley Mary Jane**, **Rudgate Traditionale** and **Roosters Fort Smith**.

Star Inn the City is a new restaurant in the Lendal Engine House, Museum Street. It is cousin to the famous Star at Harome. They intend to have a small selection of cask ales available but this has so far not been reported.

The **Knavesmire**: Stuart Weston from the **Cross Keys** on Tadcaster Road has taken over the license of this sister Spirit pub. Stuart and his family have moved there and appointed a new manager for the **Cross Keys** which he will continue to oversee.

Richard Cockram has taken over from Jon Chappell as general manager of the **York Tap**.

The **Castle Howard Ox**, in Townend Street has started keeping the occasional cask ale. It had a small refurbishment at end of last year and the new tenants are gradually finding their feet. With the nearby **Punch Bowl** now not serving cask ale the Ox maybe has a chance of finding a niche in the area.

The **Snickleway** is trying **Theakstons Best Bitter** in place of **John Smith's Bitter**.

Andy Cottingham (six years as a barman at the Maltings) is the new manager at the **Nag's Head**, Heworth.

The **Fenton Flyer** at **Church Fenton** held a very successful and well attended beer festival on the weekend of 8th to 10th November with beers available from the following breweries - **Ilkley**, **Bradfield**, **Collingham**, **Leeds**, **Jarrow**, **Treboom**, **Ossett**, **Caledonian**, **York**, **WharfeBank**, **Hop Studio** and **Wychwood**. A further festival is planned for June 2014. The pub is also delighted to announce that they have now gained Cask Marque accreditation.

Black Bull at Escrick: Licensee Ben Anderson has left and moved to the **Drovers Arms**, Skipwith. Ben had been there almost a year and the **Black Bull** had joined the LocAle scheme during his tenure, which he is going to take up at his new pub.

The **Ulleskelf Arms** at Ulleskelf is now privately owned by David and Linda Jackson (who also own the **Boot and Shoe** in Barkston Ash), free of tie and the new tenants are locals Janice and Paul Clayden who have been regulars there for many years and know what the customers want. Some members may remember a previous landlord John, to whom we presented a pub of the season award to several years ago and Janice worked for John at that time. **York Guzzler** is their regular beer and recently there were also three other cask beers available: **Copper Dragon Golden Pippin**, a guest (presently from **York**) and **John Smith's Bitter**. The pub is to undergo a refurbishment in February. Next year the pub will undergo a total refurbishment with the addition of an extensive bar snack and dinner menu. Paul is also offering a free take home taxi service to outlying villages for people who would like to give them a try.

The **Jackdaw**, Tadcaster: Andy Jackson is now the lessee, succeeding Martin Harvey. Recent changes have seen the TV and jukebox removed and the new incumbent keen to develop the food and the real ale interest. **Cross Bay Halo** was on the bar recently as well as **John Smith's Bitter**. It is intended to use the third handpump for another interesting micro brewery beer.



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OF OUR ANNUAL BEER FESTIVAL



The **Commercial**, Easingwold has now re-opened serving **John Smith's Bitter** and **Theakston's Best** plus one guest from the Enterprise list (recently **Golden Pippin**). It has been smartened up and reportedly has new clientele to match.

The **New Inn** at Huby is now signed up for LocAle, with **Jolly Sailor** beers as a regular feature.

The **White Swan** at Thornton le Clay has changed hands and is currently being refurbished by licensees Simon and Julie.

The **Black Horse** at Tollerton: The landlord of the **New Inn** at Huby has also taken over the lease. It now serves **Theakston Best Bitter** and **Timothy Taylor Landlord** plus a rotating guest (recently from **Adnams**). At the moment no local beers are sold, but they are looking at having one of the three handpumps dispensing a local micro brewery beer.

The **Sun Inn** at Bilsdale: It is reported that the pub is now occupied and trading again but on a very low key basis - just two evenings a week and as yet with no cask beer. The pub been redecorated throughout.

There is a new manager at the **Aldwark Arms**, Alne near Easingwold. He is keen to develop their range of real ales using local breweries and they are a free house.

The new tenants at the **Waggon and Horses** on Lawrence Street (owned by **Bateman's**) are Paulina and Tom Renshaw. They are new to the York area, coming here from Lincolnshire via Switzerland. They were active CAMRA members in Lincoln and are keen to continue in the LocAle scheme and will be working hard to maintain the range and quality of beer in the pub. Guest beers available soon after they took over were from **Great Heck**, **Dancing Duck**, **Waen** and **Mr. Grundy's**.

At the **Plough**, Hayton the pub side of the enterprise is totally separate from the restaurant, but inter-connecting via a rear corridor on the inside. Each has its own distinct entrance. The interior of both pub and restaurant is amazing in the use of quality materials, all quite modern but with a traditional feel, though most certainly not a 'country pub'; it's one you could take your granny to. Only one beer was available, **Theakston's Lightfoot** and it

was very good. A second hand-pump had a **Greene King Abbot** pump clip turned about face.

The **Duke of York** (King's Square) is continuing to hold regular events, for example, War of the Roses events, recently pitching **Marble** against Ilkley breweries (narrowly won by Ilkley). There are also tap takeovers including **Hop Studio**, where four of their beers were available.



Hop Studio tap takeover at the Duke of York

News from just over the Branch Border

Market Weighton and Goodmanham

Pocklington businesswoman, Bev Kendra has bought the **Londesborough Arms** hotel in Market Weighton. Bev and her daughter Steph are to re-open the former cocktail bar as a real ale bar, after favourable comments from locals, and many years of the hotel only selling keg beer. The hotel will also have ten rooms to let for bed and breakfast, starting in the Spring.

The **Carpenters Arms** in Market Weighton achieved Cask Marque status in January.

The pub, managed by Amie Morris, has **Old Rosie** cider and six ales always on sale, five of which constantly change. **John Smith's Cask** is the regular ale by demand from some local customers.

The **Red Lion** has a regularly changing light ale, plus **Black Sheep Best Bitter** and **John Smith's Cask**. The **Bay Horse** has two changing ales, and the **Griffin** dispenses two ales from **Thwaites'** portfolio.

The **Goodmanham Arms**, in Goodmanham has been shortlisted as one of six finalists in the East Yorkshire Tourism Awards – Remarkable Pub category. The awards are organised by Visit Hull and East Yorkshire. The winner will be chosen at an event at The Spa in Bridlington in the Spring. (PS) On a recent visit the following beers were available: **All Hallows Dark Mild** and **Ragged Robyn** (brewed on site), **Whitby** (brewed at Hambleton) **Black**

Dog, Hambleton Stallion, Northumbria Fairy Liquid, Theakston's Best and Old Peculier.

News from Harrogate

Two new real ale pubs have recently opened.

The first is the **Harrogate Tap**, owned by Pivovar (Pivni and the **York Tap**). It is another station bar with a wide range of cask, keg and bottled beers from Yorkshire and around the world. It has been renovated to the same high standard as the groups other station pubs (**York Tap**, **Sheffield Tap** and **Euston Tap**).



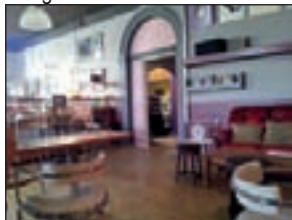
Allan checking out the beers at the Harrogate Tap

The second is Major Tom's Social in the Ginnel (off Parliament Street). This is an upstairs bar in a building housing several businesses.



The entrance to Major Tom's Social

There were three handpumps on our visit, with another about to be added serving **Rooster's Londinium**, **Roosters Fort Smith** and a **Kirkstall** beer. The beers will be regularly changing. There is also a good range of bottled beer.



Inside Major Tom's Social

REAL ALE IN YORK

The second edition of Real Ale in York, our local pub guide, which was launched in September 2010, is still widely available to buy. In full colour, with many photos, the slim, ring-bound booklet describes all known outlets that sell real ale in the City of York council area.



Two handy, clear maps (one of the city centre, the other of the outer area) fold out from the covers. There's useful information on public transport and our LocAle scheme, as well as a comprehensive section on North Yorkshire breweries. It's worth investing in even if you think you know all there is to know about York's pubs!

Real Ale in York is on sale at many pubs in York. You can also buy a copy by post for £3 (£2 to CAMRA members) plus £1 postage and packing. Send a cheque payable to CAMRA York (write your CAMRA branch and membership number on the back of cheques for the discount) to: Matthew Grant, 7 Spey Bank, Acomb Park, York, YO24 2UZ.

If you are a publican who would like to stock the guide, or have in the past and require more copies, you can purchase copies from Matthew Grant for the new reduced price of £1.50 per copy, which you can retail for £3. If you have still have unsold copies, we will provide you with some additional free copies in order to compensate you for the new retail price.

BEHIND THE BAR

The curtain came down on Suddaby's beer festival season, blessed with better weather than previous years, but still the high standard of ales on offer, resulting in the usual outbreak of tangled tonsils from the "university of life students" bringing a wry chuckle to yours truly, as they proffer a plea not to be included in the column, too late was the cry! Enjoy them and look forward to this season's festivals.

The first month of January is always the worst!
I only buy a ticket if there is an instructor on the train!
How much is your lager? £2.70. How much is that then?
Mikey comes in a lot recently sometimes!
I know it's an anagram but misheard doesn't have a m in it!
I don't bet when I don't bet!
Time is of the essence or it isn't of the essence!
I used to get told off for putting the pump clip in the beer!
He looks a bit short of a few plates of a sandwich!

(JR)

BREWERY NEWS

Brass Castle



News from Phil Saltonstall:

We've completed **Brass Castle's** move to Malton and expansion into a new 12bbl brewhouse. The new brewery is just a couple of minutes walk from Malton train station, bang in the centre of town, and makes for a fantastic visitor opportunity. To that end, we've begun work on a Brewery Tap that will allow visitors to sample beers on site.

Meanwhile, we're licensed to sell bottles, pins, polypins and casks direct to the public. We've also teamed-up with **Yorkshire Ales** and **Yorkshire Homebrew** - who will open a homebrew and bottle shop above the brewhouse in early March.

The new brewkit has allowed us to brew more regularly and a wider range of beers. So look out for a revised version of our **Burnout** smoked porter, a Vienna lager and a keg variant of our **Heretic** saffron-infused strong Belgian ale. We aim to showcase some of the new beers at BEERTOWN in Malton on March 21st/22nd, when we properly announce our arrival in Malton. Working together with **Bad Seed Brewery**, we already have a cracking line-up of cask ales, kegged beers and live music in place for BEERTOWN - join us there!

Brown Cow



News from Sue and Keith Simpson:

It's been a bit of a challenging time over the last six months as Sue's back problem (which turned out to be a herniated and torn disc) resulted in her not being able to lift or bend whilst it healed, which isn't very helpful for a brewster! We have managed remarkably well, October saw us supplying five festivals with ours and other brewery beers and we are back brewing to our normal capacity.

We are now supplying, via **Yorkshire Ales** at Snaith, the **Shambles Tavern** in York with the bottled '**Shambles Stumbler**' and also have a dedicated handpump for the cask version on their bar.

Mick Hayward who has worked here at the brewery for the

past four years moved to pastures new in early November – he is now the landlord at the York **Old Mill** pub, The **Victoria** on Heslington Road. We wish him every success.

Four Thorns, Heslington

Brewer Rob Franklin writes: "**Misunderstood Starfish**" is not a phrase you hear every day but now you have seen it and thought about it, therefore it exists. Not only does it exist but it is now a 3.8% 1.039 OG 30 IBU 11 EBC concoction with crystal malt that we have added to our brand new "Animal Antics" range for 2014. There have been some experimental brewings going on in the past 12 months that have inspired me to bring this new range of Animal Antics to the pubs of Yorkshire. The other antics to arrive this year are "**Dancing Zebra**" a 4.7% 1.048 OG 48 IBU 48 EBC with roasted barley, black malt, chocolate malt and black treacle. "**Outrageous Toad**" a 4.3% 1.043 OG 44IBU 7 EBC straw coloured beer and the final new beer for this quarter is our "**Fiddling Beaver**" a 3.8% 1.038 38 IBU 17EBC with crystal and chocolate malt.

'2013 was an amazing year for this fiercely independent brewery. A brand new control system was designed and built for the HERMs to precisely control the temperature in the mash tun, a refrigeration unit was built in the cellar to cope with the soaring temperatures of last summer and new temperature sensors were fitted to all three fermentation vessels and then, due to the growing popularity of the brewery, I bought another 12 barrels which now means we own over 60 barrels.

'Having done all this work I decided to enter five local beer festivals and by hook or by crook I managed to win a bronze, silver and gold award for SMS, our 7 Malt Stout that seems to be wowing the taste buds of many a real ale fan in this beautiful county of Yorkshire. So in 2014 Kerry and I aim to get to as many beer festivals as possible. If you are going to any festivals this year look out for us as we will be the ones in the daft hats and my T-Shirt will have a Misunderstood Starfish on it and if you ask Kerry nicely she may let you have a look at her Fiddling Beaver.'

Rob is keen to hear from pubs and clubs who'd like to take his new and established range of beers – although for those wishing to try them, these can always be found on the bar at the Deramore Arms where the brewery is situated. Rob can be contacted on 07577 047596 or

e-mail fourthorns@mail.com and if you want to follow the Animal Antics of Four Thorns Brewing Company then follow them on twitter [@fourthorns](https://twitter.com/fourthorns).

Great Yorkshire



Latest news from The **Great Yorkshire Brewery**:

We're only in February but we have already send 500 kegs of our delicious keg beers to Japan and have 210 cases of our bottled beers going out to China to supply a new chain of English beer shops across Shanghai.

Our new beer festival will be held at the brewery on 16th, 17th, 18th May with a range of Yorkshire ales and live bands on the Friday and Saturday night

Half Moon



The **Half Moon** brewery, owned by Tony and Jackie Rogers, has opened in the village of Ellerton, East Yorkshire.

The five barrel plant is made from Grundy tanks and electric fired copper fabrication work was carried out locally by GWS Fabrications, Elvington, York.

It's been a long term goal to produce high quality beer for the escalating real ale market; Tony undertook the Brewlab course a number of years ago and has been testing his recipes on a 5 gallon kit. More recently, Jackie has been learning the ropes with Sue and Keith Simpson at **Brown Cow** Brewery, Barlow.

There is a beer related theme in the Rogers household. Tony's family own the award winning **Ferry Boat Inn** at Thorganby and their house in Ellerton once doubled up as a pub. It was the village forge from 1796 to 1968 but for 40 years or so the then blacksmith, George Huntswick, also ran it as the Half Moon, hence the name. The brewery is housed in the original Blacksmiths Forge next to the house.

The first brews are selling well and can be found in a range of pubs including:- **New Inn**, Cliffe; **Ferry Boat**, Thorganby; **Gait Inn**, Millington; **Cross Keys**, Thixendale; **Half Moon**, Acklam; **Jolly Farmer**, Leavening; **Red Lion**,

Holme on Spalding Moor, **Indigo Alley**, Scarborough; **Robin Hood**, Pontefract; in York – the **Maltings**, **Rook & Gaskill**; **Bluebell**; **Duke of York**; **Hop**; **Habit**.

Beers available are:

Gyle One	4.5%
Golden premium bitter with a strong hop flavour.	
F'Hop's Sake	3.9%
Pale session ale, bitter with an interesting fruity hop after taste.	
Dark Masquerade	3.6%
A mellow malty dark session mild.	
Old Forge Bitter	3.8%
Traditional Yorkshire bitter.	

Hambleton Ales



News from Hambleton Ales:

Our **Nightmare** won the Gold award for Stouts, Old Ales and Strong Milds and Bronze overall award at the SIBA North East Beer competition held on The Knavesmire at the end of last year. It will now therefore go forward to The SIBA National Beer competition at BeerX in Sheffield in March.

Nightmare tasting notes are as follows: 5.0% abv : Dark : A smooth, massively flavoured creamy drink, best served on the warm side.

We also have a new bottled beer – see below for information

"NEW YEAR'S RESOLUTION: BE AS GOOD AS GOLD!"



Nick Stafford at Hambleton Ales launches a new beer for 2014, but it's not just another beer. The new brand is called **As Good As Gold** and is the result of years of

research and trials from a brewer who has won many awards for brewing quality beers. Nick Stafford claimed the first ever Champion Winter Beer of Britain in 1997 with his **Nightmare** stout to top out a long list of accolades from the British drinking public. **As Good As Gold** could be his next winner.

Yorkshire ingredients from local maltsters Thomas Fawcett and Sons, Castleford, and hops from other parts of the UK, guarantee the appeal of the beer to all drinkers. Stafford says: "It focuses on the good feeling our beer imparts: comforting in winter and refreshing in summer. The antique gold colour highlights the refined balance of flavours from a subtle variety of malts and hops."

Trail blazing not only in brewing the beer, but the packaging too! Nick has developed from his wealth of experience in bottling hundreds of different beers the technique to retain the fine floral notes and aromas so often lost from the beer in the bottling process. "I have probably bottled over 500 different brands of beer in 23 years and this experience has given me the advantage of understanding how packaging processes affects different types of beer – what to avoid and what to include. **As Good As Gold** is the culmination of all that research."

But Nick Stafford has not forgotten those beer lovers who find it difficult to enjoy our national drink - coeliacs - consumers who suffer from a dietary disorder caused by gluten. The ever increasing number of diagnoses was recognised by Nick Stafford and he produced two gluten free beers, an Ale and a Lager, called **GFA** and **GFL**. **GFA** immediately won a supermarket Innovation Challenge in 2005, national distribution in the UK and is now exported all over the globe. **As Good As Gold** is gluten free and a Certificate of Authenticity is provided for every customer. Also the name was chosen carefully to reflect that this beer will behave itself in the sensitive stomachs of coeliacs.

Stafford continues, "I have been rather disappointed by the segregation of coeliacs from the beer market and the rather clinical categorisation of 'gluten free beers'. This beer has been designed for all drinkers of whatever alimentary persuasion".

North Riding



The brewery has been busy since the last edition of Ouse Boozer with various new beers as below.

A collaboration brew with Great Yorkshire Brewery **3 Stooges** 4.5% for the Cropton Beer Festival.

The Christmas Special **Wudolph the Wed Nose Weindeer** 4.8%.

A father (Stu) & daughter special, **Chloe's Simcoe Citra** 4.9%, a stunning hoppy little number which went down a storm.

Galaxy 4.3%, **Motueka** 4.3%, **Choccy** 4.3%, **N.Z. Light Ale** 3.7%. **Kerbcrawler** 4.3%.

From the IBUless range, **Waimea** 4.3%.

Jester 4.1%, a new UK hop.

Deathwish 5.8% a coffee porter made with the strongest coffee in the world.

Finally, **60 minute IPA** 5.5%, two casks of which were provided free to regulars in the North Riding Brewpub to celebrate the brewery's third birthday on 23rd January.

A new bottling plant is up and running, **Motueka**, **Galaxy** and **60 Minute IPA** have all been bottled.

Roosters



Saint Robert – a collaborative Yorkshire Abbey Ale.

To kick off the New Year in style, **Rooster's** Brewery were delighted to announce a brand new and extra special beer available in cask, as they teamed up with Martha and Dann Paquette from the highly-regarded Massachusetts-based **Pretty Things Beer & Ale Project** to create **Saint Robert**, a Yorkshire Abbey Ale.

Having met in the U S of A, Dann and Martha (a Yorkshire lass), moved to Harrogate where Dann worked as a brewer **Daleside Brewery**. The position Dann filled was one that had been vacated by Rooster's very own Head Brewer, Oliver Fozard, who carved his teeth at **Daleside** for four and half years up until 2004.

Fast-forward almost ten years, Dann and Martha are now living back on the other side of the pond and are creating

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York Press Best Overall Pub 2011

a name for themselves with a range of interesting beers and accompanying artwork, having established **Pretty Things** in 2008. Due to the nature of the industry, Oliver kept in close contact with his friends at **Daleside** and, as a result, got to know Dann pretty well. As such, the two parties decided in 2013 to get together for a collaboration brew.

Enter Saint Robert...

Born Robert Flower in 1160, Saint Robert was a man who mostly lived a life of solitude in a cave on the banks of the river Nidd in Knaresborough. He developed a reputation as a wise and holy man who cared for the poor and was well known for his charity towards the destitute and needy. Despite being a recluse, Robert attracted something of a following, as people came to see him to seek spiritual guidance and to be healed of physical ailments. He died in 1218 and was buried in his chapel, which was cut from the rocks by the river and lies a mere 500 yards from Rooster's. All that remains today is evidence of Robert's exhumed grave, the chapel and a small living area within the cave.

As for **Saint Robert** the beer, it's a 4.5% dark brown, abbey-style beer. A blend of six malts (Golden Promise, Rye, Amber, Munich, Chocolate and Caramalt) and two English hops (Fuggles and Whitbread Goldings Variety), topped off with the addition of Belgian Candi Syrup. Saint Robert was fermented with **Rooster's** house yeast and displays a subtle spiciness, dark fruit flavours and a residual sweetness.

The perfect start to 2014!

Rudgate

News from Craig Lee:

Our new Innovation series got off to a good start with our 3.6% **Vanilla Mild** which sold out in less than two weeks.

We purchased a trial 50 litre plant at the end of 2013 allowing us to produce several small batches of our innovation beers as well as seasonal specials so that we can ensure that they are perfected before mass production.

We purchased a further vehicle early 2014 and have increased distribution to weekly deliveries in the North East, East Riding and Sheffield areas as well as

increasing our local delivery frequency. This has gone down extremely well with our customers and helps further increase our fantastic customer service.

We purchased an additional 50 hectolitre fermenter late 2013 and have plans to commission at least one more this year bringing our weekly capacity to 300 hectolitres (180 brewers barrels).

Full details of the monthly special beers can be found on the website:

<http://rudgatebrewery.co.uk/brewing-programme>

Ryedale

Ryedale Brewing Co. is a new family run business on the outskirts of York with guest brewer David Harris who



lives in Oxenhope. Brewing is not in any way automated, the vessels being used are squares after the style of the old Yorkshire squares as shown in the

photograph. Tony and David have a passion for brewing craft ales and think it is important to keep this tradition alive.

Saltaire



Award winning **Saltaire Brewery** was honoured by a visit from HRH The Princess Royal during her visit to West Yorkshire on January 14th. The Princess Royal officially

opened its new fermentation facilities that will increase production by 30 per cent this year.

Tony Gartland, Managing Director says, "We are delighted that The Princess Royal personally chose to visit our brewery during her visit to the area. It feels like an acknowledgement of our team's hard work in turning **Saltaire** into one of Yorkshire's leading micro-breweries and, I hope, of our place in the local community.

"To mark this very special occasion in the history of the brewery, we brewed a new **Celebration Ale** to toast The Princess Royal at a special Beer Club on the day. This was a fantastic way for the brewery to start 2014!"

The Princess Royal was given a tour of the brewery, introduced to the team and officially opened the new fermentation facilities - unveiling a plaque to commemorate her visit. The recently installed equipment is essential to make sure that **Saltaire** continues to meet the demand for its beers, and maintain its current growth rate, which is ahead of the buoyant premium ale sector.



The Princess Royal and Tony Gartland after unveiling the plaque to officially open the new fermentation facilities

The visit also gave an insight into **Saltaire's** popular Beer Club – a rolling 12 month beer festival, attended by hundreds of visitors every month, which has become a fixture in Yorkshire's vibrant beer scene. A specially convened Beer Club with specially invited customers and suppliers welcomed The Princess Royal and toasted her with a new premium brew, **Celebration Ale** 6.5%, created and launched for the first time in honour of the visit.

Celebration Ale is a quintessentially English strong golden ale with hints of malt sweetness balanced by a blend of four English hops – perfect for toasting the Royal visit!

Sonnet 43



This brewery is out of our area but is now delivering regularly to York and have sent the following report:

A North East microbrewery is toasting its first successful year in business, after serving up more than 246,000 litres in the last twelve months – and announcing plans for expansion.

Since opening its doors in late 2012, Sonnet 43 Brew House, at Coxhoe, County Durham, has produced 1500 barrels of craft beer, as well as thousands of bottles for sale in pubs and online.

Its core beers – **Steam Beer**, **India Pale Ale**, **Brown**

Ale, **American Pale Ale**, **Blonde Beer** and **Bourbon Milk Stout** – have already been sold in more than 200 pubs across the North East and recently expanded into Yorkshire, with regular deliveries now being made in York, Harrogate and Leeds.

Work to expand brewing capacity at the purpose-built site will begin later this year, allowing for more deliveries outside Northern England, as well as the introduction of craft kegging and a visitor's centre offering workshops and tours.

Sonnet 43's founder, North East restaurateur Mark Hird, has also invested in three brewery taps – the **Lambton Worm**, Chester le Street, the **White Lead**, Hebburn and the **Clarence Villa**, Coxhoe – and hopes to launch more venues serving Sonnet 43 beers, as well as a range of complimentary food and drinks, during 2014.

He said: "It has been a landmark first year for **Sonnet 43** and we're delighted that our beers have been well received by publicans and their customers across the North East and Yorkshire.

"We have big plans for 2014, including the launch of more brewery taps and the expansion of the brewery itself, which we hope will allow more people to enjoy our award-winning range."

Sonnet 43, which was named after the well-known verse by Elizabeth Barratt Browning who was born and raised at nearby Coxhoe Hall, won several awards in 2013, including Great Taste Awards for its **American Pale Ale** and **Bourbon Milk Stout**.

Wharfe Bank



Wharfe Bank Brewery have changed their branding to reflect its riverside location on the banks of the River Wharfe. Alongside the change in branding is a revamp of the beer range, developing new beers and improving existing ones.

In addition to the range of regular beers there will be 12 monthly specials, and other seasonal beers.

Wold Top

More awards for Wold Top Brewery in 2013!

The team at **Wold Top** are celebrating after winning a

coveted Three Gold Stars at the prestigious Great Taste 2013 awards.

Wold Top Brewery's blonde beer **Wold Gold** was one of only three beers nationwide to win the ultimate three star accolade in the world's largest and most rigorous food awards scheme that involved over 400 judges and thousands of hours of blind tasting.

Wold Gold was one of only 125 products out of almost 10,000 entered to be awarded 3-stars. All of the 3-star products were re-judged by a panel including Masterchef judge and restaurant critic Charles Champion, food buyers from Harrods, Fortnum & Mason, Selfridges, Harvey Nichols and Whole Food Markets and Michelin Star chef Russell Brown.

Kate Balchin, the micro-brewery's Export and Accounts Manager took the call that declared Wold Top Brewery a winner and said; "We are so proud to win the coveted 3-star rating - we're probably the smallest of the three breweries to win 3-stars. It's a true reflection on how well our small, close knit team work together and a real credit to the brewing team. "We're looking forward to printing new neck labels for **Wold Gold** so that we can display our award with pride."

Organised by the Guild of Fine Food, Great Taste is the largest and most trusted accreditation scheme for speciality and fine food and drink. Established in 1994, it encourages and mentors artisan food producers, offering a unique benchmarking and product evaluation service leading to an independent accreditation that enables small food and drink businesses to compete against supermarket premium own label brands. In total more than 12 judges will have tasted and commented on each product.

Wold Top Brewery takes the double at Chamber Bridlington and Yorkshire Coast Business Award.

Wold Top Brewery directors Tom and Gill Mellor were delighted to consolidate their green credentials with their second 'Green Business of the Year' award and were overwhelmed to be awarded 'Overall Winner' by the judges.

Speaking after the win, Gill Mellor said; "What a fantastic result and a great evening! It has been great to see these awards grow over the last seven years and really put Bridlington on the business awards map. We're thrilled

to have won two major environmental awards, a national award for innovation and the coveted three gold stars from the Guild of Fine Food in our tenth anniversary year - it's been a bit of a blur!"

Organised by Hull and Humber Chamber of Commerce in association with Welcome to Yorkshire, the annual awards showcase the best of East and North Yorkshire's businesses in categories including Best International Business, Best Small Business Best Tourism and Hospitality Business and Best Social Enterprise. (CP)



Monthly special beers will be Spring Fling 4.3% in March, Big Sky 3.9% in April and Falling Stone 4.2% in May.

York



It's all happening at **York Brewery**. 2014 is set to be the most exciting year yet. Never before in the history of the brewery have the brewers been given free rein to follow their own instincts, to break the rules and to simply create.

Andy Barker, director, said of the new plans "too often creative talent is strangled by management, budget and bureaucracy. At **York Brewery** we intend to make 2014 the year that passion and instinct override such constraints. This year will be a journey led by our brewers. It's true, the brewers have been given carte blanche."

Close to the home and hearts of all the brewers, **Eboracum** is the Roman name for York and is the inspiration and name given to January's 'Classic' ale. Chestnut brown in colour and made from a blend of quintessential English hops; it sets the standard and marks the start of the year of innovation.

January also sees the launch of **Great Walls of Fire**, a unique, smoked porter, the first of York Brewery's '**Off The Wall**' range of beers, a selection that is made up



OBE CLUB

We are proud to list the quality real ale pubs and clubs below as local members of the OBE club, honoured for serving the perfect pint of Ossett Brewery beer:

STATION INN, New Quay Road, Whitby, YO21 1DH

FAT BADGER, Cold Bath Road, Harrogate, HG2 0NF

GUY FAWKES INN, 25 High Petergate, York, YO1 7HP

BLUE BOAR, 12 Castlegate, York, YO1 9RN

BLACK HORSE, Lumbley Lane, Kirby Fleetham, DL7 0SH

GREYHOUND, 82 Main Street, Riccall, York, YO19 6TE

DEVONSHIRE, New Market Street, Skipton, BD23 2HR

Ossett Brewery Pubs are also members of the OBE Club, check the website for locations.
For further details about Ossett Brewery Beers or the OBE Club please contact the sales team
on **01924 261232** or visit www.ossett-brewery.co.uk



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at the

**George & Dragon
West Haddlesey**

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In conjunction with Brown Cow Brewery

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Saturday 19th April 2pm to close

Sunday 20th April 12 noon to 5pm

20 different beers from micro breweries

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Bar food available until 9pm Friday & Saturday

12 noon until 4pm Sunday



of limited edition quirky brews. Rumour has it one of the brewers suffered a bump on the head having fallen off the city wall and the desire to create unconventional 'Off The Wall' beers was immediately conceived. Further Off The Wall brews will be available in March, April, June, August, September, November and December. The March beer is going to be a 6% American Red Rye-P-A, called **Tomahawk** which will be available in cask and keg, a first dalliance in this area for us. Details of subsequent beers in the range are still under wraps and with imaginations running wild, be assured the forthcoming alternative ales will be original, inspired and definitely different.

Escaping the confines of the city walls marks the start of a real brewing adventure. February introduces the pioneering '**Globe Hopping Range**.' Our intrepid brewers have travelled far and wide in search of individual hop species that can be showcased in their own right.

Most craft beers today are created by blending two or more different varieties of hops into the brew process.

Taking advantage of a recently issued brewing 'carte blanche', the brewers at York decided to bring revolutionary single hop brews to real ale lovers.

Director Andy Barker says, "We have single malt whiskeys, varietal wines and single bean coffees so why not single hop beer? Giving the team at York free rein to express their brewing desires has opened some very exciting avenues."

The intrepid brewers have searched far and wide in the quest for individual species of hops that can be showcased in their own right.

Hop scouting close to home unearthed the Admiral species that will flavour **Horatio Nelson**, with its orangey-herbal characteristics. That ale is planned for release later in the year as the team are keen to firstly brew with hops discovered from further afield.

Launching the Globe Hopping collection in February is **Mt Rainer**. The first single hop beer to be released is made exclusively from the Simcoe variety. Hailing from USA's Washington State, it is closely associated with American Pale Ales. The Simcoe hop produces a distinctive earthy, pine-like fragrance.

In addition to Mt Rainer's Simcoe, York Brewery intends to

present the spicy, blackcurrant flavoured Junga hop from Poland in **Lubelskie** and the incredibly citrus Waimea hop from New Zealand in **Mount Cook**.

In keeping with the round the world theme, The Globe Hopping beers will be released every 80 days from February onwards. Production quantities will be limited.

Head brewer Nick Webster commented "In a single hop brew, the unique flavour and aroma profile of a particular hop can be fully showcased and appreciated." Single hop brews are set to take the beer loving world by storm.

The Globe Hopping range will naturally be handcrafted at home, safely within the city walls.

Yorkshire Heart



2013 was another good year for the Yorkshire Heart brewery. The brewery, owned by Chris and Gillian Spakouskas and their son Tim saw increased beer volumes for the 3rd year running and the brewery is now running close to capacity. To further increase production they are now planning to add an additional fermenter vessel which would allow 4-5 brews a week, raising production from around the current 10 to 15 barrels a week.

November 2013 also saw the introduction of a bottling plant. As a result all their beer range is now available in bottles and is being sold in specialised beer shops and other outlets. Another innovation has been the introduction of polypins (4.5 gallon casks), allowing pubs with low volumes to offer a fresh pint or to offer a wider range of cask beers.

The cask beer range now comprises; **J R T Best Bitter**, **Silver Heart IPA**, **Hearty Mild**, **Hearty Bitter**, **Light Heart Pale Ale** and **Black Heart Stout**. Only available in bottles is a 5% Lager called **Heartger**. **Silver Heart** is their best selling beer, while sales of the **Black Heart Stout** are growing strongly. Seasonal specials and topical beers are produced. The winter special **White Heart**, a clear wheat beer, is proving popular. **Yorkshire Heart** beers are now available in several pubs in York and can also be found in pubs in Whitby, Northallerton, Ryedale and the Dales. Due to interest they are now stretching their delivery area to West Yorkshire.

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LATEST NEWS

Two new entries and one change to report for this edition – firstly as mentioned in Ear To The Bar, Ben Anderson has left the **Black Bull** at Escrick and gone but a few miles away to the **Drovers Arms** at **Skipwith**. When I last caught up with Ben, he'd only just taken over his new charge but was keen to keep his LocAle accreditation. Look out for an article in the next Ouse Boozer.

The new licensee at the **Black Bull** - who I have only spoken briefly to – was keen to retain LocAle listing for the pub. Although his full plans for the pub have not been

seen yet, it's definitely a case of 'watch this space'.

A new sign-up to the north of York is the **New Inn** at **Huby** (again mentioned in Ear To The Bar) where **Jolly Sailor** beers are now a regular feature. A write-up and pictures will feature in the next Ouse Boozer.

This season's final sign-up south of York is the **Ulleskelf Arms** at **Ulleskelf**. As the pub was going to undergo a short closure for refurbishment, the details will be given in the next issue. (SG)

ON YOUR BIKE

A packed **Maltings** in November was the start point for the last bike ride of the year. The choice was good as usual with **Roosters All Star**, **Kirkstall Ruin 6.9%**, **Black Sheep Best Bitter**, **York Guzzler**, **Bartrams Damson Stout** and **Ramsgate Gadd's Rye Pale Ale**.

Turnout was also good with myself, Karl, Stu, Howard and two Richards.....and John.....Fashionably late as usual and sporting a fine cut to his nose! Howard turned up minus his wallet and was all set to meet us at the next stop at the **Pitchside**, until it was found in another pocket.

The **Pitchside** was quiet, probably because England were playing on the telly! The ales available were **Bradfields Jack o' Lantern**, **Great Heck Dave** and **Skinners Cornish Scream**.

With our breath showing in the cold air outside, we headed to the **Dormouse** and with the **Golden Pippin** not on and **Daleside Old Legover** off, it was a choice of either **Black Sheep Best Bitter** or **York Terrier** so we made it a brief stop.

For a bit of a change, we visited the **Ainsty** next. John wandered in with all of his zips unfastened saying, "I always forget to fasten my zips".....to which Rich D relied, "Is that how you got the cut on your nose!". It was Bright

and busy in the **Ainsty** with the choice of either **John Smith's Cask**, **York Guzzler** and **Ridgeside Stargazer**.

After deciding on the **Volunteer** to finish and briefly losing Howard we settled down with a pork pie and a pint. **Taylor's Landlord**, **Treboom Yorkshire Sparkle**, **Saltaire Pride**, **Leeds Yorkshire Gold**, **Brown Cow Thriller in Vanilla**, **Hambleton Stud** and **Red Willow Wreckless**.....Phew!. Thanks to all who attended. (AR)

LETTER

In a letter to our Chairman in December, Julian Sturdy, MP for Outer York, said:

"I am a long standing supporter of CAMRA and I have strongly supported scrapping the Beer Duty Escalator, therefore I was very pleased that in the 2013 Budget, the Chancellor announced an end to the beer duty escalator and a 1p cut in the duty this year. This is a 4p reduction when compared to the path the previous Administration set out. You will be pleased to know that I will continue to support CAMRA and your campaign to freeze beer duty again in 2014."



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ACCREDITED PUBS

Here's the current list of participants in our LocAle scheme: all are committed to sell at least one beer from a brewery within 25 miles of their pub.

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Appleton-le-Moors
Asselby
Barkston Ash
Barby
Barmby on the Marsh
Biggin
Bishop Wilton
Bishopthorpe
Burn
Cawood
Cawood
Church Fenton
Church Fenton
Cliffe
Colton
Coxwood
Cropton
Easingwood
Escrick
Flaxton
Great Barugh
Helperby
Helperby
Huby
Huby

Aldwark Arms
Moors Inn
Whelans of Asselby
Boot & Shoe
Olympia
Kings Head
Blacksmiths Arms
Fleece
Sports & Social Club
Wheatsheaf
Ferry
Jolly Sailor
Fenton Flyer
White Horse
New Inn
Ye Old Sun Inn
Fauconberg Arms
New Inn
George
Black Bull
Blacksmiths Arms
Golden Lion
Golden Lion
Oak
Mended Drum
New Inn

Huntington
Hustwaite
Kilburn
Kirkham
Leavening
Newton on Ouse
Osgodby
Raskelf
Riccall
Selby
Selby
Selby
Selby
Sherburn in Elmet
Shipton-by-Beningborough
Skipwith
Stillington
Sutton on Derwent
Thorganby
Tockwith
Tollerton
Ulleskelf
Wass
West Haddlesey
Wighill
Wigginton

Blacksmiths Arms
Orchard Inn
Forresters Arms
Stone Trough
Jolly Farmers
Dawnay Arms
Wadkin Arms
Old Black Bull
Greyhound
Giant Bellflower
Nelson
Three Swans
Unicorn
Oddfellows Arms
Dawnay Arms
Drovers Arms
White Bear
St Vincent Arms
Ferry Boat
Spotted Ox
Black Horse
Ulleskelf Arms
Wombwell Arms
George & Dragon
White Swan
Black Horse

York

Ackthorne
Artful Dodger
Blue Bell
Blue Boar Guy
Brigantes
Coach House Hotel
Cross Keys, Tadcaster Rd.
Deramore Arms
Edinburgh Arms
Exhibition
Old Ebor

Fox
Fulford Arms
Golden Ball
Fawkes Inn
Habit
Lamb & Lion Inn
Last Drop Inn
Lysander Arms
Maltings
Meltons Too
Tap & Spile

Old White Swan
Pitchside Bar
Punch Bowl, Blossom St.
Punch Bowl, Stonegate
Red Lion
Rook & Gaskill
Royal Oak
Slip Inn
Snickleway Inn

Theatre Royal
Three Legged Mare
Victoria Hotel
Volunteer Arms
Waggon & Horses
Whippet Inn
Ye Old Starre Inne
York Brewery Club
Yorkshire Terrier

Yorkshire Heart Vineyard & Brewery

Pool Lane, Nun Monkton,
York YO26 8EL

Tel: 01423 330716



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A wonderful golden pale ale that really punches above its class when it comes to flavour. A light easy drinking low alcohol pint.



Blackheart Stout - 4.8%
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Hearty Mild - 4.0%
This is brewed from a traditional recipe using a blend of four malts to give a delightfully smooth drinking ale. This rich flavoured mild has hints of nut and chocolate and has a natural residual sweetness, an easy drinking ale.

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COUNTRY PUB TRAIL

On a bright Saturday morning 1st February, 25 members set off by coach to visit four pubs in the first social outing of 2014.

Our first port of call was the **Wheatsheaf** at Burn. :- Beers available here were, **John Smiths Cask**, **Copper Dragon West Coast Pale**, **Timothy Taylors Golden Best**, **Leeds Pale**, **York Eboracum** and **York Great Walls of Fire** - a smoked porter the final one particularly excellent. Something to please members was that all the beers were priced at £2.90 per pint.



The Wheatsheaf at Burn

We then moved on to the **New Inn** at Cliffe, where Ian provided plates of various sandwiches. Ian as usual had a good range of beers on offer :- **Brown Cow Captain Oates**, **Roosters Saint Robert**, **York Mt Rainier**, **Half Moon Old Forge Bitter** and **Rudgate Yorvik Blonde**. Again all beers were at one price £2.60. With such a good choice you are slightly reluctant to leave, but we set off to our third pub and with some help from Colin Young's directions we arrived at the **Boot and Shoe** at Ellerton .

This was quite an eye opener for me since this was my first visit. A beautiful old building parts of which date back over 400 years with a huge tree in the middle. The landlord provided me with a scrapbook of major events over the years and informed me that various changes and extensions had been done over the years. The bar had

the following on offer:- **Brains The Young Rev**, **Sadlers Mellow Yellow** (a pale honey ale) and two from the **Dark Horse** brewery Hetton nr. Skipton **Old Boot Ale** and **Tom Tate Bitter**. The **Tom Tate Beer** was brewed in memory of Tom Tate a former landlord and whose family had a 200 year association with the Boor and Shoe.



The New Inn at Cliffe

Our final pub was the **St. Vincent Arms** in Sutton on Derwent. An excellent choice here again with:- **York Terrier**, **Greene King IPA**, **Timothy Taylor's Landlord**, **Wells Bombadier** and three **Fullers** beers, **Chiswick Bitter**, **London Pride** and **ESB**. The landlord informed me that the three **Fullers** beers were on permanently.

We received a warm welcome in all four pubs, and it was good for members to visit some pubs they had never been to before or had not visited for some time. (GW)



What Pub is the Campaign for Real Ale's online pub guide, use it to find out about pubs or to update CAMRA branches about changes to pubs. Go to whatpub.com to try it out.

COASTLINES

North Riding Brew Pub

The Brewery's 3rd birthday was on January 23rd and was celebrated with a big pan of Stu's chilli and two nines of **60minute IPA** which was Stu's most hated word... FREE!!!!. A great turn out of regulars made it a memorable night, thank you Stuart, Karen and staff. We all wish you continued success in this hop heaven you have created. (GR)

Trip to Malton

Hilda and Ray took the train to Malton, arriving shortly after midday, with the intention of attending **Suddaby's** Winter Beer Fest, an event we always look forward to each year.

The Scarborough CAMRA "jungle – telegraph" had informed us that the **Brass Castle** brewery were in the process of moving from Pocklington to Malton and a few minutes walk from the railway station found us amidst an array of brewing equipment in premises on Chapel Lane (to the rear of 10 Yorkersgate). After the necessary introductions Phil and Ian seemed pleased about our unscheduled visit and explained that they hoped the first Malton brew would be underway before the end of the day. Phil spoke at length of his plans for off-sales facilities, a bar and availability of speciality home-brew kits together with his intentions of "blending in" with the existing local real ale scene. We bade farewell and proceeded on to the **Blue Ball** for a trip back in time to sample **Taylor's Landlord** and **Great Yorkshire Yorkshire Classic** – these were quaffed with enthusiasm and both were in excellent condition. After receiving a detailed history lesson of Malton from a couple of regulars we finally escaped and walked the short distance down Wheelgate to **Suddaby's** to carry out our original mission.

The beer festival featured some twenty four ales and three ciders, the beers having a choice of gravities ranging from 3.6% to 6.0% ABV. A handsome selection of beers were sampled, and in our opinion, the **Wold Top Marmalade Porter** was particularly excellent together with **Dark Star Revelations** coming a close second.

Bar snacks are always "top drawer" at **Suddaby's** beer

festivals, with the homemade monster Scotch eggs being particularly popular, but on this occasion, Ray opted for a steak and ale pie (made at a local Malton bakery) – it was delicious. We then departed the beer fest and headed towards the **Spotted Cow** where **Taylor's Landlord** was in good condition and Hilda enjoyed the **Greene King IPA** which he was quaffing. Finally, we popped into the New Malton bar and sampled an excellent **Christmas Devil** from **Partners Brewery**.

Returning to Scarborough we found ourselves in the recently refurbished **Commercial Hotel** sampling a well-conditioned **Sharps Doom Bar** and finally the **New Tavern** where the **Wychwood Hobgoblin** was also in fine form.

All in all, another enjoyable day out for the "dynamic duo". (RW)

A Scarborough CAMRA member's trip to Knaresborough. Sat 21st September 2013

I would like to look at this trip in a slightly different way, if I may? Knaresborough is such a beautiful town, that it should not be overlooked by visiting a few pubs by the town square and then leaving it at that, without basking in the town's full glory and surroundings beauty. At least I will keep it brief.

Arriving at the picturesque railway station at 11.34am (about 25 mins from York). That's not a long journey at all. If you arrive late, just outside the station (heading towards the town square), on your right there is a small road and a series of steps that leads to the river. Otherwise, head straight up to the market square along Kirkgate (There is an Information Centre at the top at Castlegate if you require a map).

Head in the direction of the castle. Try not to look at the pubs, as we will be coming back to them later (there is plenty of time). At the castle, wander around the back pathway for the view of the river and Victorian railway viaduct.



Now, who wouldn't marvel at that view?

Take the long pathway and steps down the hill towards the river. There are a couple of riverside cafes that will give you a hearty breakfast that will get you through the rest of the day. Head down river (away from the viaduct) along Waterside until you hit the bridge.



Back across the bridge on the corner of Abbey Road and Briggate is the **Half Moon**, a recently restored free house and a must for beer drinkers. Four hand pumps dispensed **Roosters Franklin** (which I tried and found to be good), **Ilkley Mary Jane**, **Black Sheep Best Bitter** and **Leeds Best** were available at the time.



A quick way back into town would be along Briggate to the right of the pub.

I chose to continue along the river for a short scenic walk along Abbey Rd. Returning to the town via a bridleway along Crag Top.



View along the river Nidd and From Crag Top

This walk takes you past many a splendid sight and places of historical interest (which I would recommend to any adventurous type), until you eventually reach Briggate some 45 minutes later.

At Briggate, in the area of Cheapside I found the **George and Dragon** which served **Copper Dragon Golden Pippin**, **Caledonian Flying Scotsman** and **Daleside Blonde**. This latter one I tried and found it to be in a good condition. Seven doors down the road is a **Sam Smith's** pub called the **Wellington**.

Just around the corner on Cheapside is an **Ossett** pub called the **Cross Keys**. This is a comfortable pub with a single bar and side rooms. A recently refurbished establishment maintaining an old style that I was quite delighted in. There were eight hand pumps at the bar, but only five beers available. There were three **Ossett** beers as well as **Fullers London Pride** and **Black Sheep Best Bitter** at the time.

Ossett Silver King and **Yorkshire Blonde** were tried and were found to be of a good quality.



The Cross Keys and bar

A very short distance away at the Market Place is Knaresborough's piece de resistance....**Blind Jack's**.

A superb pub that oozes charm and an old world feel that hits you as you walk in. It is deceptively big as it has two

rooms downstairs and two upstairs. It also houses a small brewery.

There were seven hand pumps noted, five of which were available. **Magic Rock High Wire**, **Hop Studio Blonde**, **Marble Summer** and **Knaresborough American Milk Stout** were tried and all found to be of a very high quality.



Another pub was tried in the vicinity of the Market Square, the **Grove**. This had two beers on offer, **John Smith's Cask** and **Caledonian XPA**.

Last but not least, back at the railway station on the other side of the tracks is the **Mitre**.



A "Market Town Taverns" pub that I nearly missed because it looked more like a large eatery place at first that may well be selling bland beers (you all know the type). Boy! Was I wrong! It's got eight hand pulls of real ale on offer

and a selection of foreign bottled and draft beers. This is spacious and smart pub that sells food as well. The bar staff and manager are helpful and friendly which added to my newly found high impression of the place. **Roosters Dry Hopped Yankee** and **Hawkshead Windermere Pale** were tried and found to be in an excellent condition.

A lot can be accomplished in 6 ½ hours around the town. The 18:14 train back to York would be just right (then continuing on back to Scarborough for me).

All in all, Knaresborough is a highly picturesque town steeped in history (judging by the number of blue plaques dotted about) with beautiful scenery surrounding it. Not only palatable for the adventurous sightseers, but a veritable haven for the discerning drinker too. It is even better to combine the two.

Judge this for yourself, if you haven't already tried it.



Red Phone boxes at the Market Square and the House in the Rock (on the river walk) (SD)

Cracking Beer Codes in Kraków

A Scarborough duo, Ritch and I, on a fourth trip to Kraków, tested the beer situation. Ryanair flies from Leeds Airport for a pittance, if you pack only a thin pullover, a Leeds United tee shirt and a tube of air-sick pills. Ready for the dawn flight, we booked airport accommodation and set out the day ahead via Yorkshire pubs. In York we visited the **Blue Bell**, the **Hop**, the **Duke of York**, **Snickleway**, **Pivni** and **York Tap**. In one I met a Scarborian pal and said we heard this was the best way to Poland. He stared in disbelief, or envy. In Leeds we visited the **Palace**, the **Duck and Drake**, the **New Tap**, the **Friends of Ham**, the **Leeds Brewery Tap** and the **Scarborough Arms**, which brought us right to the station for the airport bus, with a few carry-outs, for overnight facilities.

Piotr, our Polish friend, met us at Kraków airport and we bussed it to our Jewish (Kazimierz) Quarter Hotel, Tournet, which has a restaurant called La Bicieletta with photos of old Tour de France races, plus draught **Tyskie** ale. That afternoon, we hit the pubs in the area, **Alchemia**, for **Ksiazecze** wheat beer, **Beer Galley Two** for **Primator Bock**. We then found the bar, **Omerta**, the name of the Mafia code of silence. We never spoke out of turn and drank everything locals said was good for us. There were two dozen pumps here plus many bottles offering ale from all of Europe, even Scotland.

In the evening, near Rynek Glowny, the historic main square, we hit **Beer Gallery Three** for **Grimberger** Belgian beer, then on to the **House of Beer**, where there were many draught and bottled beers. Their daily special at five zlotys (a quid) boasts beers up to 5.8 in volume, a bargain no Yorkie can resist. At **Beer Gallery One**, **Kieslowski IPA** went down well. We got the tram across the river, dangerously close to the Schindler Factory and Ghetto wall, to the workers bar called **Tyskie**, name of a draught beer, at five zlotys, plus varied and cheap vodkas, well worth a shot.

A two day side-trip to Zaczopane a ski-town in Tatras mountains, which yielded no snow. The **Piano Bar** serves **Warka Strong**, 6.5 volume, for six zlotys (£1. 20). The bar stools are kid's swing seats which made us feel light-headed more quickly.

A larger bar, **Appendix**, also had bottled **Warka Strong**, plus **Zywieke Bock** at 9.5% guaranteeing a fast glow! The Folk Blues singer changed his song "An Englishman in New York" to "An Englishman in Zacopan", in our honour. A local crowd jived badly and I joined in to improve this. The Bock worked well, if no one's dancing did. Snow started the next day as our bus left.

Back at Kraków we went to the **Jazz Club Muriaka**, in Florianska Street, which plays great 60s style Modern Jazz where we had draught **Zywieke**, no great shakes, but vodka helped, good as a drum lick solo! **Dog in the Fog**, Tomazsa Street, looks like an old British pub, has bottled **Shepherd Neame** and **Fullers** plus many good local and Czech beers.

Beer Zone bar, Josefa Street, Kazimierz, in the Jewish quarter, serves many local and Czech ales, plus English imports. **Thornbridge Jaipur** was sampled by a man near me. Saying I lived near there: "Not so close as I did", he said, in a Huddersfield accent. Having a Polish wife; plus a father who had been the brewer at **Elland**, James Eastwood planned to soon be launching the first brew pub in this city, with English and local ales. We will be back. (PH)

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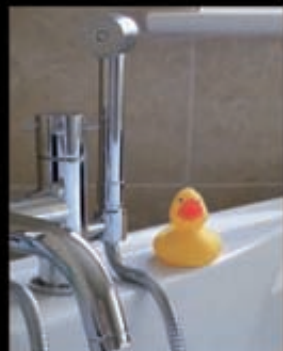
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BEERTOWN

21st - 22nd March 2014

Malton is making beer again. And to celebrate, the town's two newest breweries will host a craft beer event on 21st and 22nd March at the Milton Rooms. **Bad Seed** and **Brass Castle** breweries will showcase over 25 keg and cask beers at the BEERTOWN event, sourced from across Britain's cutting-edge brewhouses including **Kernel**, **Magic Rock**, **Beavertown**, **Weird Beard**, **Siren**, **Tiny Rebel** and more.

There will be something for everyone and a galaxy of flavour combinations to explore; plenty for the beer novice and seasoned ale drinker alike. The UK has always been good at making beer and a flood of recent artisanal microbreweries are producing some truly stunning ales and lagers. The emphasis will be on providing and enjoying the fullest range of beer styles, from porter to hefeweizen and blonde to imperial pale and beers. The four brewers from Brass Castle and Bad Seed will be on hand at BEERTOWN to offer advice and guidance about the different beer types and help all comers to join the



UK beer revolution. There will also be beer cocktails, live music and street food.

The event will run on Friday 21st and Saturday 22nd March 2014 in the town's Milton Rooms. Tickets are available now at www.beertown.moonfruit.com

From L to R: James Broad, Chris Waplington (Bad Seed Brewery) Ian Goodall, Phil Saltonstall (Brass Castle Brewery)

Photographed by Victoria Harley, www.split-pin.co.uk



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PUB OF THE YEAR SURVEYING

Each year York CAMRA chooses a pub in the area to be named our "Pub of the Year". The process starts in the autumn, when members can nominate pubs. The six pubs with the most nominations (including at least two city and at least two country pubs) go forward to a surveying round to pick the top pub. All pubs are scored on a range of criteria covering the beer served and other characteristics of the pubs. The pubs mentioned below are the finalists.

The first pub I surveyed this year was the **Wheatsheaf** at Burn. This pub scored highly in the sympathy with CAMRA aims category. The first thing you notice when you walk in to this country pub is that it is very obviously a pub, not a restaurant that allows drinkers in. Real ale is the focus here. There are six cask beers and all those I sampled were in excellent condition. The beers mainly come from Yorkshire and the pub is a member of our LocAle scheme which aims to promote local beers in pubs. For anyone wanting to find out more about what is going on in the local beer scene there are newsletters from a number of CAMRA branches available to read. All in all an excellent pub where drinkers are very welcome.

Sticking to the country pubs on our list I then visited the **St. Vincent Arms** at Sutton on Derwent. Another of the categories is always very well demonstrated here – service and welcome. We are always welcomed by the friendly bar staff when we visit here and even though we arrived as part of a bus trip they manage to serve everyone from the fairly small bar. The pub is unusual in the area in that it focusses on **Fullers** beers, not just the widely available **London Pride**. The **ESB** is always sought out by many in our group.

Moving onto the city pubs and another category, community focus. One of our nominations, the **Golden Ball** demonstrates this to the extreme! When the longstanding landlords decided to leave, rather than risk the pub going to someone who would not support the

community the locals got together and bought the lease. It is a true community pub, owed by and run for the locals.

The fourth category we use for judging pubs is the atmosphere, style and décor. One of our nominees, the **Blue Bell** scores top marks here. It is on the CAMRA national inventory of historic pubs and is not just unspoilt, but also lovely. The two rooms have different characters, with the back room having a cosier feel with a gas fire, small serving hatch and comfortable seating. The front room has the main bar and a large window etched with the pub name.

The final two pubs are **Brigantes** and the **York Tap**. Both of these pubs are destinations for the beer since they both have a regularly changing range of guest beers. The **York Tap** also has to get a special mention for atmosphere, style and décor, scoring on impressive, rather than cosy. The circular bar is the centrepiece, with stained glass windows and fireplaces completing the overall appearance. **Brigantes** has recently expanded, adding a dining area (the food is well worth sampling). **Brigantes** mixes beers from four core breweries (**Leeds, York, Great Heck** and **Timothy Taylor**) with other beers from a wide range of breweries. The **York Tap** doesn't have any regular beers but with 18 handpumps and a beer selection policy that targets quality and a wide range of styles you can guarantee to find something to suit.

The results are announced at the end of February at the CAMRA branch AGM and will be reported in the summer edition of Ouse Boozer.



PUB OF THE SEASON

Pressure of numbers meant that a larger coach had to be put on for the trip to the **White Bear**, Stillington on 23rd January to present the Country Pub of the Season award for Winter 2013. With members also making their way independently we had in excess of thirty thirsty travellers, just as well the **White Bear's** darts team had an away fixture that night!

With a good turn- out of pub locals too there was plenty of demand but this was met with the usual impressive supply, in this case: **Sam Smiths Old Brewery Bitter**, **Leeds Pale**, **Ringwood Best**, **Rudgate Snow Wonder** and **Hop Studio Porter**. The bar staff coped most ably and very soon most of us were on our second (or third) pint.

Chris made a brief speech in which he explained that since the **White Bear's** award in Summer 2010 this second presentation was unique for country pubs in our branch area and that only one York city pub had achieved such a "double" in that timeframe. The second award was in recognition of Phil and Sue's continuing work to provide variety and choice, particularly of Yorkshire beers, often from some of our smaller breweries.



Chris presenting the award to Phil

Phil expressed his delight at the recognition and provided some interesting anecdotes comparing life in London and Yorkshire: Yorkshire won! Unfortunately Sue was upstairs

convalescing, we hope she is back at her customary station behind the bar soon and that the cheer she got from the bar provided suitable motivation!

More beer was sampled and a generous buffet provided which never seemed to run out despite the large number of hungry customers: perhaps we should have brought more mouths to feed to this justifiably packed pub? (CT)

We arrived en mass at the **Royal Oak** to a very welcome warming fireplace! The pub's regulars were also there in numbers most probably waiting for Two Bob to arrive and start playing and wondering why we were there, the large board outside advertising 'Winner of CAMRA Winter Pub of the Season' was the clue.

The pub as always was very welcoming with a nice selection of beers: **Hop Studio Porter**, **Treboom Tambourine Man**, **Brains Reverend James**, **Theakston's Old Peculier**, **Theakston's Best Bitter** and **Greene King Abbot Ale**. After everyone getting their pints most having the two LocAle's we moved into the larger back bar to perform the presentation.



Kevin presenting the award to Sarah

Sarah the licensee accepted on behalf the pub as she said in her acceptance speech the whole team from cellar,

bar and kitchen have all helped earn the award. Gareth, Mike, Richard, Sam and Karl (the cellar apprentice and husband) all deserve a mention for their hard work in the cellar and the very onerous task of liaising with local brewers and tasting their brews! The pub will continue with its policy of trying to always have one bitter and one stout, porter or mild from a LocAle brewery with some of the speciality brews been fitted in when available. **Hop Studio**, **Salamander** and **Treboom** beers are firm favourites with regulars and visitors alike. The policy of offering third of a pint tasting trays is enticing people to try beers that they perceive to be outside of their comfort zone. Most manage to find at least one style of beer to their taste. The bar staff are all quite willing to discuss the beers on the bar and offer tasters where required.

The staff are also keenly aware of the need to keep standards high with the quality of pubs in the city increasing year on year, the friendly competition along Goodramgate caters for all tastes and keeps all the bars on their toes!

The kitchen staff not to be left out on the night contributed two dishes a chicken curry and a beef stew as well as plates of sandwiches so our party and the locals were well fed. Many thanks to them as they worked past their normal finishing time to ensure their offerings were served piping hot.

Once again many thanks to the Royal Oak for making us welcome and look out for some interesting themed evenings to come throughout 2014. **(KK)**

Playing Away

York CAMRA has an away fixture at Bootham Crescent on Thursday 10th April, kick off 7pm. York City has nothing to fear from our footballing talents as this is a purely beer related event. We are pleased to confirm the presentation of our branch town Pub of the Season award for Spring 2014 to **Pitchside Bar**.



Although not a typical recipient, this bar is, nevertheless, a worthy winner of the accolade. Whilst being famous as a sports bar ministering to thirsty fans on match days it also functions as a local pub for nearby Clifton and Bootham residents on quieter evenings. And it does this very well, with four cask ales on offer, usually featuring interesting beers from Wales and the West Country thanks to landlord Dave's knowledge of that area.

He promises to put on some enticing samples for the big event so don't miss this forthcoming fixture. **(CT)**

The **Gait Inn** in Millington is the Spring Pub of the Season 2014. This pub has gone from strength to strength since Stuart and Helen took it over nine years ago. A pretty pub in the village of Millington, three miles from Pocklington on the edge of the Yorkshire Wolds. The pub is popular with locals, farmers and walkers. Internally it is slightly quirky, a separate games room with pool table, the single bar has miss matched tables, old pictures and knick knacks on the walls, a wonderful old Yorkshire map on the ceiling and a roaring log fire. The beer range has gradually expanded, now serving regular beers from **Tetley's**, **Black Sheep** and **Theakston's** with two guest beers from local independent brewers such as **Rudgate**, **Wold Top** and now **Half Moon**. An annual beer festival is held, which in 2013 had 35 ales. This is a no nonsense friendly community pub with good beers, deserving of support and worth a visit. A bus trip from York on Saturday 12th April will be made to present the overdue award. **(SB)**

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YORK CAMRA YOUNG MEMBERS

Calling all young CAMRA members! Are you new to real ale, just moved into the area to study, or just looking to meet similar people who like good beer? Then get in touch. I'm Adam Pinder the Young Members Contact for York branch, and it's my role to ensure that younger CAMRA members get involved with their branch.

York is a very active branch of the campaign and organises many activities throughout the year, including pub crawls, cycle rides and coach trips to country pubs and beer festivals across the country. Why not get involved in one of our crawls and get out to some of the pubs you haven't visited before, or bring some friends along to an event to introduce them to real ale. We even run various young members socials throughout the year.

To find out more about how young members can get involved with events, and to get updates on trips and activities, follow us on Twitter [@YorkCAMRAYM](#) [@YorkCAMRA](#), like York CAMRA and York CAMRA Young Members on Facebook, or email youngmembers@yorkcamra.org.uk.



Young Members Social

On the 14th December young CAMRA members from York, Leeds and Nottingham met in York for a Christmas get-together. After meeting up at the **York Tap (Thornbridge Merrie – 5.9%, Magic Rock High Wire – 5.5%)** the rabble moved on to the **York Brewery** for a tour and a few halves in the **Brewery Tap Room (Snowflake - 3.7%, Naughty Noelle - 4.5%)**. A quick food stop for fish and chips was followed by a crawl of York then took us to some of the city's best pubs. The route included **Brigantes (Black Sheep Imperial Russian Stout – 7.5%)**, the **Maltings (Raw Anubis Porter 5.2%)**, **Duke of York (Leeds Gathering Storm 4.4% and Midnight Bell 4.8%)** and the **Hop (Brass Castle Sunshine 5.7%, Thornbridge Kipling)**. Some great beer and a cracking day/night out. (AP)

Stuart & Helen extend an old-fashioned welcome at the

Gait Inn

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York CAMRA Country Pub of the Season Spring 2009

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New function room open for parties
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FESTIVAL FUN

Cropton Beer Festival

On a fresh November morning, 31 members set off by coach to our now annual visit to the **New Inn**, Cropton. This was for the 19th Annual Cropton Brewery Beer Festival.

Over 80 real ales, lagers and traditional ciders were on sale over the weekend from Friday 22nd to Sunday 24th November. The real ales ranged from **Yorkshire Pale** 3.8% to **Monkmans Slaughter** and **Chocolate Orange** both at 6%.



Cropton Brewery

On arrival the first person I spoke to was Stuart Neilson from the **North Riding** at Scarborough who told me about a collaboration ale he had done with **Cropton Brewery** called **The Three Stooges** 4.5%. This was light and very hoppy and a good one to start off the day. As usual the beers etc. were well laid out both in the pub areas and the marquee. A sample of the beers I tried were :- **Great Yorkshire Top of the Hops 2014** 4.5%, **Salisbury Sarum IPA** 4.3%, **Stonehenge Great Bustard** 4.8%, **Goddards Ducks Folly** 5.2%, **Grafters Wobble Gob** 4.9% and **Teignworthy Spring Tide** 4.3%.

After an enjoyable time at the festival we set off and called at the **Stone Trough** at Kirkham Abbey on the way home. Beers available included **Great Yorkshire Chocolate Orange**, **Scarborough Blond**, **Theakstons Best Bitter**, **Black Sheep Best Bitter** and **Tetley Bitter**. We then journeyed back to York where on arrival some members

went to the **York Tap** to reflect over a pint what had been a very pleasant trip. (GW)

Manchester Beer and Cider Festival

After successfully hosting the CAMRA National Winter Ales Festival (which has moved to Derby) for several years the Manchester CAMRA branches have introduced their own beer and cider festival. The venue is a one off – the Velodrome, home to Team GB's fantastically successful Olympic cyclists. The track remained in use throughout the festival giving unusual festival entertainment!



A group of York CAMRA members went on the Friday afternoon session. As we travelled across to Manchester social media brought us complaints about all the stairs at the festival. As a result we were prepared and it's true, there are a lot of stairs – you have to get under the track to get between the beer and the toilets. Whilst this is a disadvantage, particularly for people with limited mobility it didn't stop us having a great time at a very special venue.

Sipping a beer whilst watching team GB whizz pass is an experience I will not forget in a hurry.



The bars were arranged around the edge of the central area inside the track, with stalls in the centre giving plenty to look at as you wander round choosing what to drink from the three British beer bars, foreign beer bar and cider bar. Seating had also been added to the central area (the seating around the track was also available, but not the



most convenient if you were sampling lots of beers).

It looks like the festival was a huge success, with all the beer running out early on the last day. By going on the Friday afternoon we got a good range to sample (although some had already run out – an earlier visit is needed for the full range).

All in all this was an excellent event and I hope the difficulties with this unique venue are considered in context of all that is good about the venue and festival and it becomes an annual event.

Upcoming Festivals

Rotherham Real Ale and Music Festival

MAGNA, Sheffield Road, Rotherham

Wednesday 5th March to Saturday 8th March

Featuring beers from the glorious white rose county of Yorkshire. There will be guest beers from other counties. 250 real ales, 25+ fine wines, 40 ciders/perries, foreign bottled beers and food. Three different entertainment areas, quiet bars, rock, blues, pop, folk, big band and buskers, entertainment and great fun.

Bridlington Real Ale Festival

The Spa Bridlington

Friday 7th and Saturday 8th March

This festival will showcase some of the country's finest real ales and ciders, food and live entertainment. Since its refurbishment The Spa Bridlington has become one of the jewels in the East Riding coast.



The festival opens with a Friday afternoon industry session where guests can listen to guest speakers about the real ale and brewing industry. Guests will also have first chance to sample world-class ales from local producers, including **Great Newsome** and **Wold Top** plus **Moorlands Cider**. Friday night is an all-ticket open to the public session with top local entertainment from some of the regions finest acts. The festival's family atmosphere continues throughout Saturday afternoon with more live music. The Saturday night session is again all-ticket. This will include live music and great food and of course more beer!

Leeds Beer Cider & Perry Festival

Pudsey Civic Hall Dawson's Corner, Leeds LS28 5TA
(5min walk New Pudsey station)

Thursday 13th to Saturday 15th March

Traditional real cider and perry from around country and a global beer bar. Open: Thursday and Friday 11am-3pm (free), 5pm-11pm (£4 or £5); Saturday 11am-11pm (£5 before 5pm then £3). Students free with valid NUS card. CAMRA members free all times, except Friday pm (£3) and can get in 15 minutes earlier at all sessions.

Mild Trail: drink this underrated ale and get a freebie! Choose a name for our mystery mild and win a prize! Glasses lined at third and two thirds only.

Films theme, look out for connections throughout fest! Hot and cold food, full disabled access, local musicians, plus some quiet sessions.

3rd Annual St Patricks Beer Festival

Bishophthorpe Sports and Social Club (CAMRA York Branch Club of the Year 2013)

Saturday 15th and Sunday 16th March.

There will be two ciders and 12 real ales with choices from **Whale Ale Co** (Warwickshire), **Twickenham Brewery** (Surrey), **Dancing Duck** (Derby), **Penpont Brewery** (Cornwall), **Burton Bridge Brewery** (Staffordshire),

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Castle Rock Brewery (Nottingham), **Clarks** (Wakefield), **Great Newsome** (Hull) and more locally **Black Sheep** and **Treboom** who will be brewing a one-off special beer. Live music on Sunday afternoon from with Pat McGarry.

The Festival starts at 12 noon on the Saturday until midnight with all the days sporting action on the TVs and big screen. Sunday once again starts at midday with musical entertainment later in the afternoon from Pat McGarry of Bogus Brothers fame.

Follow us on twitter @BishClub or like us on Facebook – Bishopthorpe Sports and Social Club.

For further information you can email the Club on bishopthorpeclub@gmail.com or telephone 01904 707185.

Free entry all weekend – all welcome

BEERTOWN

Milton Rooms, Malton

Friday 21st and Saturday 22nd March.

Malton is making beer again and to celebrate, the town's two newest breweries will host a craft beer event. See separate article for details.



George and Dragon, West Haddlesey

Friday 18th to Sunday 20th April (Easter weekend).

8th St. George's beer festival organised in conjunction with Brown Cow brewery. Live bands: Friday, Harkins Bike; Saturday, Pinx Tinker. Open Friday from 5pm, Saturday from 2pm and Sunday from 12pm (if there is any beer left). Up to 20 mainly local beers.

Doncaster's 24th Beer Festival

The Hub, Chappell Drive (the waterfront college building) Thursday 24th to Saturday 26th April.

125 British beers, ciders and foreign beer bar. Thursday 5pm entry CAMRA members, 6pm for the public to 11pm. Friday and Saturday 11am-11pm. Food available until 9.30pm.

Entertainment Friday night and Saturday, card carrying CAMRA members free at all times, only returnable glass hire fee.

Leave new Interchange building by Bay 11, through Tesco car park, bear left to follow road by canal, walk towards and under new road bridge.

3rd Guisborough Beer Festival

Guisborough Parish Hall, Bow Street (town centre near market cross)

Friday 25th to Saturday 26th April.

3rd Guisborough Beer Festival. Joint charity beer festival between Rotary, Round Table and Cleveland CAMRA. 36 cask ales (from Cheshire, Lancs, Cumbria + Staffs), cider, perry and local fruit wines. Hot food, snacks, soft drinks and tombola. Friday and Saturday 11-4pm (£3) and 6-11pm (£5 Friday, £7 Saturday). Guisborough Big Band on Saturday. Entry includes free commemorative glass and programme. CAMRA members £1 off entry fee at door.

Poppleton Beer Festival

Millfield Lane, Nether Poppleton

Friday 20th – Saturday 21st June.

The 4th annual beer festival and they are expecting it to be even bigger and better than last year.

Fulford FC

Fulford Parish Field

Saturday 21st June.

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ANNUAL TRIP TO BEVERLEY

On a sunny Saturday morning in December, a sizeable group of us made the branch's annual journey to the pleasant East Yorkshire market town of Beverley. For those who haven't visited Beverley before – at least with a view to visiting the public houses – it is well worth the trip. It is accessible from York by bus or train and has a large number of real ale pubs for a relatively small town.

This year, we opted for an earlier departure and return to make the most of the short winter daytime and to allow for a more relaxed day out, with the pubs being generally quieter during the daytime. Armed with a copy of the 'Beverley Real Ale Guide' and a detailed map, courtesy of our friends from Hull and East Yorkshire Branch, we split up into various groups to make our way round the town at our own leisure.

Our group's first port of call was the **Cornerhouse** on Norwood, which has the largest range of beers in the town. Rather than list all the beers in this article, take a look at the photo instead! There was quite a choice!



Beer list at the Cornerhouse

I enjoyed **Abbeydale Deception** as my first beer of the day, knowing that **Abbeydale** (of Sheffield) are always available here. One of our party, who is fond of Belgian

beers, enjoyed the bottled selection available here.

Next up was the **Durham Ox**, just down the road. This is a traditional pub split into a lounge bar and public bar, with a small darts room to the rear, all served by a central bar. The beers here were **Tetley's Durham Ox** (brewed in Wolverhampton per the pump clip!?), **Wye Valley HPA**, John Smith's Cask and the now widely available **Sharps Doom Bar**.

Our third visit was to the **White Horse Inn** on Hengate (also known as **Nellie's**, after the former landlady of the same name). This pub is truly amazing and is recognised as such by being on the CAMRA National Inventory of pub interiors of outstanding heritage interest. This is a large, wood panelled Samuel Smith's pub with a lot of separate rooms linked by winding corridors and lit by atmospheric gas lamps.

As **Samuel Smith's Old Brewery Bitter** was the sole cask ale on the bar and had been drunk by all of us on many an occasion, a few of us took the opportunity to sample some of the other beers from Samuel Smith's, such as the **Organic Chocolate Stout** (bottled) and the **Organic Wheat Beer**. We sat in the upstairs room, which was fully refurbished and opened to customers a couple of years ago. As we were the first customers of the day to venture upstairs, we were allowed to light the fire to take the chill off the room and we all sat around the fire enjoying our beers. Like many Samuel Smith's pubs, it really does have to be seen to be believed, as words don't do it justice.

We headed into the town centre next - to Saturday Market – where, surprisingly enough, the Saturday Market was in full swing. The **Green Dragon** was our destination, which always seems to be a popular pub and was the Hull and East Yorkshire CAMRA **East Yorkshire Town Pub of the Year 2012**. This pub used to be part of the Nicholson's chain, however, we were surprised to find it wasn't this year. However, there was still a decent range of beers on offer, namely **Lancaster Blueberry Ale**, **Thwaites Nutty Black**, **Adnams Explorer**, **York Yorkshire Terrier**, **Kirkstall Three Swords**, **Moorhouses White Witch** and **Tetley's Cask**. All we tried were on good form. The pub is one of the largest in the town and, as it is in the middle of the town centre, seems to try hard to cater for all by

having an area showing sport on TV, an area for dining and a general drinking/eating area.



Definitely Micro!

Our fifth pub was the town's new micro pub, **Chequers**, which is situated in a small pedestrian shopping precinct behind Saturday Market and was converted from a shop within a hectic 40-day period earlier in 2013. A micro pub it certainly is, but we were made to feel welcome by other customers moving up seats so a few of us could sit down. The pub describes itself as a rolling beer festival and they're not wrong, as the beer range was great – **Hop Studio York**, **Yorkshire Brewing Company Old Ebenezer**, **Great Newsome Sleek Dust**, **Abbeydale Dr. Morton's Bar Code** and **Moorhouses White Witch** all made an appearance whilst we were there. There were also some real ciders available.



At Chequers Micropub

Our penultimate pub was the **Sun Inn** – a large, open pub with wooden beams and a long bar to one side, which is overlooked by The Minster across the road. When we have been here on Saturday evenings before, we have been welcomed by the sound of a ten-piece folk band and, true to form, a band was beginning to set up as we arrived. I was hoping to find **Theakston's Old Peculier** here, but unfortunately it wasn't available this time. Nevertheless, there was **Black Sheep Best Bitter**, **Caledonian Deuchars IPA**, **Timothy Taylor's Landlord**, **Greene King Morland Old Speckled Hen**, **York Guzzler** and **Wells & Youngs Bombardier**, all of which I think we tried between us.

As time was pressing on, we just had time for a swift half back at the Cornerhouse before boarding our bus back to York.

Fortunately, as we had made the trip earlier this year, this allowed us to schedule a pit-stop at the renowned **Goodmanham Arms** in Goodmanham, near Market Weighton, which was Hull & East Yorkshire CAMRA **East Yorkshire Village Pub of the Year 2012**. I have never had the pleasure of a visit before, so was delighted to be able to have the chance. The pub is a very atmospheric place with lots of pots on the ceilings, pictures on the walls and general interesting knick-knacks everywhere else! It is also the home to the **All Hallows Brewery**. I enjoyed a couple of halves here - **Acorn Burning Bails** and **All Hallows Peg Fyfe Dark Mild** - before we had to board the bus once more to continue our journey back to York.

If this sounds like your sort of day out, why not join us on next year's trip? Anyone is welcome to come along, whether to join a group of us and make some new friends, or to make your own way through the town. A map and pub guide will be provided to help you find your way around. The only requirement is to be back at the bus for our set departure time! (MG)

Contact York Trading Standards on 01904 551562 to report any pubs which you feel give consistently short measure or which fail to display price lists.



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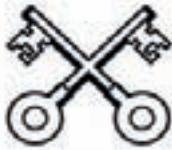


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Good Beer Guide 2013

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LEARN HOW TO RUN A FESTIVAL!

I attended a training session at the Manchester Beer and Cider Festival, which took place this year at the Velodrome, Manchester.



From left to right: Ken Wright, York. Ali Turner, Gloucester. Bev Gobbet and Pete Kobryn

The training of bar management held at Manchester and run by Bev Gobbet, training manager, is a week-long course in the care and dispense of traditional cask beer and the organisation of resources at CAMRA festival venues.

With on the job training with bar managers and other managers about their roles, basic beer quality consideration, bar layout, stillaging, venting and tapping, dispense, stock control, quality control, foreign beers, cider bar, hygiene and safety, staffing, finance and budget, security, reports/forms / equipment requests and cooling systems.

All in all it was a very enjoyable course and I would recommend to any members who are interested in real cask conditioned ale and festival organisation.

The training session is held every year in Manchester with details advertised in What's Brewing two or three months before the festival. (KW)

COMMUNITY PUBS MONTH - APRIL



CAMRA will again be organising Community Pubs Month in April following the success of the 2013 event. This month of action gives pubs a campaign to focus promotions around and try some new marketing initiatives to attract more custom.

We would like all pubs to take part by organising some fun events for the local community to enjoy in April. CAMRA will again produce 7,000 promotional packs for pubs that already supported CAMRA's previous pun campaigns and all of the Good beer Guide 2014 pubs will also receive a pack. Other pubs can order one from the communitypubscampaign.org.uk website.

Snickleway Inn



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LOCALE AWARDS EVENING

Take an iconic historic York landmark and fill it with great beer from some of the best local breweries in the York area and good company and you've got the makings of a pretty special occasion.

In the first of what is destined to be an annual event, volunteers from the York CAMRA Beer & Cider Festival and award winning brewers and their staff descended on the wonderful Guildhall in York to celebrate the best of Yorkshire brewing and a hugely successful Beer Festival last September.

These days the annual event on the Knavesmire attracts nearly 10,000 attendees from all over the globe and its success depends solely on the goodwill and sheer selfless hard work of over 200 volunteers who put in long shifts for the sheer love of it and the incentive of some free real ale. Work starts a good week before the festival opens with the erection of the huge marquees and the assembly of the bars and other infrastructure and long days turn into long nights to ensure everything is ready for the opening Wednesday of the event. After over 36,000 pints of beer and cider have been devoured there is another 4 days spent removing all traces of this beery mecca from the grounds of the racecourse.

Little wonder that it is vital to ensure that York CAMRA's appreciation is shown in the form of an annual volunteer's party. Given the significant status that the Festival has assumed due to it being the largest event of its kind in the North of England and new home to the SIBA North East Beer Competition, it felt right to elevate the party to something a bit more special.

A Gala Awards Evening was the result. Winners and runners up from the LocAle competition run at the beer festival (breweries 25 miles or less from York) were invited to join the assembled volunteers to collect their certificates as part of an awards ceremony and the winning breweries kindly donated a cask of their beers to be part of a free bar for the delectation of all assembled.

It's fair to say that it went down a storm with all the winning breweries being happy to be presented with their awards

at such an event in such evocative surroundings and expressing their thanks for the chance to receive them as part of such a friendly celebration of the wealth of Yorkshire brewing.

Planning has already begun on this year's extravaganza, again being held on York Knavesmire. The York Beer and Cider Festival will run from **Wednesday 17th to Saturday 20th September 2014**. York CAMRA are actively recruiting volunteers for all areas of the Festival including - bars; administration and HR; cashiers; admission and glass distribution; security and gatehouse. Don't hesitate to email staffing@yorkbeerfestival.org.uk if you can spare even just a single 4 hour session. In return you'll get some free food, beer and cider and an invite to one hell of an awards night and party at the Guildhall in January next year. (NL)

The award winning beers available on the bar were...

Beers < 4.0%



Gold – York Blonde

SCARBOROUGH BREWERY BEER FESTIVAL



Friday 25th April – Sunday 27th April

During the CAMRA AGM weekend in Scarborough we will be holding a 3 day festival at our brewery starting Friday 25th April.

FREE ENTRY

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Beers 4.0% - 4.4%



Gold – Five Towns Ashes
(also with the certificate for silver in the >5% category for Bodyline)

Beers > 5%



Gold – Brass Castle Sunshine
(also with the certificate for silver in the porters, stouts, old ales and strong milds category for Burnout)

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Gold – WharfeBank Treacle Stout



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Gold – Great Heck Amish Mash
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4.5-4.9% category for Treasure IPA)



Silver – Roosters Londinium
(also with the certificates for bronze in the
same category for Gallo Italiano and silver in
the 4.5-4.9% category for Der Kaiser)

LAST ORDERS

York Branch Meetings and Events

Friday 14th March: Cycle social, meet the **Plough Inn** (Fulford), 7pm for 7.30pm departure. Possibly visiting **Blacksmith's Arms** (Naburn), **Marcia Inn** (Bishopthorpe), **Cross Keys** (Tadcaster Road) and the **Swan** (Bishopgate St).

Saturday 15th March: Branch Club of Year Presentation, **Bishopthorpe Sports & Social Club** coincides with their beer festival. Make own way there by No 11 bus from York Railway Station (5 minutes and 35 minutes past the hour going to and return 5.30pm, 6.08pm, 7.05pm, 8.35pm and 9.35pm). Club open from 12noon. Presentation at approximately 2pm subject to the Six Nations Rugby.

Friday 21st March: Friday 5 – **Bay Horse** (Blossom Street) 7.30pm, **Windmill** 8.15pm, **Punch Bowl**, **Brigantes** and **Artful Dodger** or **Ackhorne**.

Wednesday 26th March: Branch meeting, **Pivni**, 8:30pm.

Friday 4th April: Friday 5 – **Tap & Spile** (Monkgate) 7:30pm, **Royal Oak** 8.15pm, **Habit**, **Duke of York** and **Pivni**.

Thurs 10th April: Town Spring Pub of the Season presentation – **Pitchside Bar** 7pm.

Friday 11th April: Cycle social, meet **Minster Inn** (Marygate), 7pm for 7:30pm departure. Possibly visiting **Dawney Arms** (Shipton-by-Beningborough), **Black Horse** (Wigginton), **Pear Tree Farm** (Monks Cross) and **Shoulder of Mutton** (Heworth).

Saturday 12th April: Country Spring Pub of the Season presentation – **Gait Inn** at Millington. Bus leaves Leeman Road Gardens 12noon, return arrival in York by 5pm. Cost £7.50.

Friday 25th to Sunday 27th April: National Members Weekend Scarborough. Includes AGM and social trips from the Spa complex.

Tuesday 29th April: Branch meeting, **Thomas's**, 8:30pm.

Friday 9th May: Cycle social, meet **Slip Inn** (Clementhorpe), 7pm for 7:30pm departure. Possibly visiting **Bishopthorpe Sports and Social Club**, the **Ship Inn** (Acaster Malbis), **Ye Old Sun Inn** (Colton) and the **Fox and Roman** (Tadcaster Road).

Saturday 10th May: Country pubs survey trip. Bus leaves

Leeman Road Gardens 2 pm, return arrival in York by 9 pm. Cost £7.50, visiting pubs in the East of York and surrounding area possibly including **New Huntsman** (Drax), **Black Dog** and **Comus Inn** (Camblesforth), **Kings Head** (Barmby on Marsh), **Jemmy Hirst** (Rawcliffe), **Olympia** (Barlby).

Friday 16th May: Friday 5 – **Blue Boar**, Castlegate (formerly Little John) 7:30pm, **Three Tuns** 8.15pm, **Golden Fleece**, **The Hop** and **Golden Lion**.

Tuesday 27th May: Branch meeting, **Pitchside Bar**, 8.30pm

Guided Pub History & Heritage Walks in and around York

Have some fun finding out about the buildings, people and tales associated with York's beer and pub history. Three routes are available. Each walk starts and finishes in a CAMRA Heritage pub with an optional refreshment stop half way. The tour takes approx. 2- 2.5 hours and is led by an experienced guide and local CAMRA member.

Bookings will be taken over the Christmas and New Year periods for groups of six or more.

Jorvik Viking Festival Walk – 7pm. Tuesday 18th Feb 2014. Royal Oak, Goodramgate

£5pp, £3 for CAMRA members (discounts for groups of 6 or more), including a free booklet on Real Ale in York. Proceeds go to local CAMRA branch.

Contact 07506570234 or yorkcamrapubwalks@gmail.com for information and reservations.

Sponsored by the Royal Oak and Black Swan where drink discounts are available on the night of the walk for participants.

Keep in touch

Website: www.yorkcamra.org.uk

Beer and Cider Festival Website:

www.yorkbeerfestival.org.uk

Facebook: www.facebook.com/YorkCAMRA

Twitter: [@yorkcamra](https://twitter.com/yorkcamra) [@beerfestyork](https://twitter.com/beerfestyork)

All of these are accessible by everyone. CAMRA members can also join our email network, by contacting the Secretary.

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CAMRA MEMBER DISCOUNTS

The following discounts are available to card-carrying members:

Wadkin Arms, Osgodby, Selby: 10p off per pint, all cask beers

Dawnay Arms, Shipton: 10% off food and drink

White Bear, Stillington: 10% off all guest beers

Blue Boar, Castlegate, York: 25p off selected cask beers

Cross Keys, Gooگرامgate, York: 50p discount off pint

Last Drop Inn, Colliergate, York: 10% off food and cask beers

Millfield Homebrew, Millfield Ln, York: 10% discount off goods

Old White Swan, Goodramgate, York: 50p discount off pint

Olde Starre Inn, Stonegate, York: 10% off all cask beers

Golden Lion, Church St, York: 10% off per pint, all cask beers

Harkers, St Helen's Sq, York: 50p discount off pint

Hop: 10% discount on all cask beers Sundays through Thursdays

Pitchside Bar, Bootham Cres., York: 10p discount off pint

Punch Bowl, Stonegate, York: 50p discount off pint

Royal Oak, Goodramgate, York: 10% off all cask beers

York Brewery Club, Toft Green, York: 10% off cask beer, tour and merchandise

Yorkshire Terrier, Stonegate, York: 10% off food and cask beers

All information is current at time of publication and subject to change without notice. Please present your membership card at time of ordering. Please let the York CAMRA Membership Secretary know of changes or additions to these discounts. Enjoy the savings! (CT)

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Deadline: Friday 25th April 2014

Advertising: Contact Neil Richards MBE at Matelot Marketing 01536 358670 / 07710 281381 N.Richards@btinternet.com

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WOLD GOLD

PLUS ROTATING GUESTS

WE HOST REGULAR BEER EVENTS & FESTIVALS!

COMING SOON...

2014 Spring Beer Festival!

At least 18 Beery & 6 Cidery - Live Music - Hot Food

KEEP CHECKING OUR WEBSITE / TWITTER FEED FOR MORE
DETAILS OF THIS AND OUR OTHER FORTHCOMING EVENTS...

2014 DATES TO BE PUBLISHED VERY SOON

(APOLOGIES - NOT QUITE FINALISED BY THE TIME THIS AD WENT TO PRESS!)

MORE DETAILS ON OUR WEBSITE: WWW.THESLIPINNYORK.CO.UK



FOLLOW US @THESLIPINNYORK

LISTED IN THE 2013/14 GOOD BEER GUIDE

YORK CAMRA - TOWN PUB OF THE SEASON - WINTER 2010



**YORK
BREWERY**

SINCE 1994

COME AND VISIT US

We've got something for everyone!

Brewery Tours run Mon-Sat at 12:30, 14:00, 15:30 and 17:00



The Three Legged Mare

13 High Petergate, York, YO1 7EN
01904 638246

Quiz every Monday from 9pm
Acoustic Night Thursdays 9pm
All on plane Fridays 7-10pm



The Yorkshire Terrier

10 Stonegate, York, YO1 8A3
01904 676711

Food served daily
Various live music events
Gift Shop



The Last Drop Inn

27 Collergate, York, YO1 8BN
01904 6211951

Food served daily
Live Music every Tuesday 9pm
Quiz every Wednesday 9pm



Mr Foley's Cask Ale House

159 The Headrow, Leeds, LS1 5RG
0113 2429674

Mr. Foley's is housed in a magnificent Grade II listed building, opposite the Town Hall, minutes from Leeds train station. Alongside cask ale, a wide range of foreign bottled beers are available.



The Tap Room

York brewery, 12 Toft Green, YO1 6JT
01904 621162

Open to the general public Mon-Sat 12-8pm
Gift Shop Available
The Tap Room can hold up to 80 people for parties

01904 621162 | WWW.YORK-BREWERY.CO.UK | @YORKBREWERY
YORK BREWERY, 12 TOFT GREEN, YORK, YO1 6JT