

# OUSE BOOZER



CAMPAIGN  
FOR  
REAL ALE

Free newsletter of York & Scarborough CAMRA

No.121 -



2014 - 7500 copies



## Le Tour de Bière, see page 45

# THE OLD EBOR

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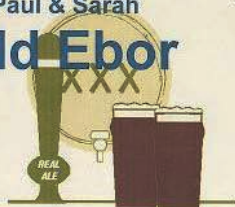
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## PUB NEWS

The **Nag's Head** at Heworth has a line-up of **Sharp's Doom Bar**, **Timothy Taylor Golden Best**, **Theakston's Lightfoot** alongside **John Smith's Cask** on a regular basis.

The **Bumper Castle** is still up for sale after a recent unsuccessful auction.

The **Shoulder of Mutton**, Heworth Green, now reportedly selling **John Smith's Cask**, **Sharps Doom Bar** and **Timothy Taylor Landlord**.

The **Blue Bell** now being managed by Becca Dainty for Jim Hardie, the landlord, who's now involved in a small bakery in the Shambles.

The **Highwayman** at **Sheriff Hutton** appears to be in good hands with the new licensee. A recent visit found **Timothy Taylor Landlord**, **Wells Bombardier** and **York Guzzler** in excellent condition.

The **Red Lion** at Hambleton (near Selby) has recently achieved Cask Marque accreditation and offers at least six hand pumps for real ale.

**JT Mellanbys** in Selby (formerly the **Elizabethan**) has had its licence permanently revoked following a number of incidents, and a particularly serious one a few weeks recently.

The **Judges Lodging** has re-opened following an extensive refurbishment. The entrance is now through the centre of the building and the bar has been moved. There are two outside drinking areas, a small area on the same level as the bar and a terrace above with the restaurant. Overall a very impressive look. Beers are from the owners **Thwaites** plus a couple of local guests (**Treboom** on recent visits).

The **Woolpack** is due to re-open in early October. It will be a completely free house stocking a range of Yorkshire brewed ales at competitive prices, no longer including the **Timothy Taylor's** range. They will be returning to being a traditional pub open everyday. The new manager is Steve Bradley, well known to many pub goers from his time as landlord of the **Fulford Arms** and working in other York pubs.

The **Gillygate**, which has recently been refurbished, is trying out different beers and had **Farmers Blonde**, **Ossett Yorkshire Blond**, **Kelham Island Easy Rider** and **Black Sheep Golden Sheep** on a recent visit. The pub has several different rooms, all refurbished to a high standard.

Keith and Linda are new licensees at the **Wenlock Arms**, Wheldrake. They were also at **Black Bull**, Escrick short term. Recently offering **York Guzzler**, **Black Sheep Best Bitter** and **Greene King IPA**.

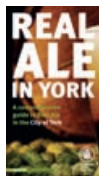
The **Olde White Swan** has recently had a facelift.

The **Fulford Arms** has had an extensive refurbishment including moving the bar.

The **Graduate** is undergoing changes claiming it will be "a new generation student pub" offering five craft beers. There is no news yet what these will be or whether they will be cask or keg.

## REAL ALE IN YORK LAST CHANCE

The second edition of Real Ale in York, our local pub guide, which was launched in September 2010, is soon to be out of stock. 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.



The guide will be available at the York Beer and Cider Festival in September and by post for while stocks last – probably only during Autumn 2014.

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!

Since this guide was published exactly four years ago there have been changes in the area, but it is still a useful guide especially when used in conjunction with CAMRA's pub website, What Pub, which will give you up to date information about the pubs.

York CAMRA Pub of the Year 2009

# THE SWAN

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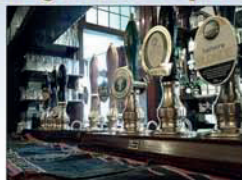
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**York Press Best Overall Pub 2011**



You can also buy a copy by post while stocks last 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.

## BEHIND THE BAR

The publication of the Autumn issue is in advance of the coming Suddaby's summer beer festival, but not to be outdone the patrons and Tour de France visitors prove that the excellent flavours of ales still encourage profound examples worthy of inclusion in this column. Enjoy them and hopefully the festival will top up the winter edition (JR).

Who is that girl with the legs and eyes?

I cannot read this because I've no teeth in!

Have you been to the pyramids? Don't go it's a dead hole!

Only the young die young!

How many months are in January?

It's not so much the rain on top, it's the underground rain!

There was a good turn out for last night's event but not many there!

Who painted the sixteenth chapel?

Stop shouting. I've only got two pairs of ears!

It's funny, all my uncles look like my dad!

And this gem from the funeral of one of Suddaby's oldest customers, "Did you get a race card?" "What?" "You know with the list of hymns and readings on!"

A further gem from Le Tour. The leaders in the race are now in Skipton, the others are in a place I haven't heard of in Yorkshire, Peleton.

## LETTER TO THE EDITOR

Dear Allan & Melissa

I was reading issue 120 of Ouse Boozer and came across the Latest News column featuring a report on the Waggon & Horses. In it I was interested to note the oft-repeated mis-information that "the Waggon & Horses is the only Batemans pub in York, it is the only one in Yorkshire!" Whilst I cannot argue with the first part of the statement I must take issue with the second part of the statement.

The Waggon & Horses is Batemans second pub in Yorkshire having been bought by Batemans in, I believe, 2008. Batemans first and, for 18 years only, pub in Yorkshire was the Bay Horse situated on Wincolmlee in Hull having been taken over by Batemans in 1990. This traditional back street local is still there, still open and trading and still owned by Batemans.

Please can you publish this correction and set the record straight regarding the history of Batemans in Yorkshire.

Thanks and see you at York Beer Festival.

Stewart Campbell  
Branch Chairman  
Hull & East Yorkshire CAMRA



Not the only Bateman's pub in Yorkshire!

# BREWERY NEWS

## Ainsty Ales

News from Andy Sherrington, Managing Director:

**A**insty Ales will be launched this October in the centre of York. I've brewed a couple of trial brews recently to try and test the market and get some valuable feedback.

The **Trial Brew #2** 4% and **Trial Brew #1** 4.5%, both pale session ale brews went into friends' pubs/sports clubs in the York area and both brews went down very well.

The **Trial Brew #2** casks were sold at the recent Copmanthorpe Carnival and sold out in 2 hours! This was followed by a good write-up in the York Press by Gavin Aitchison.

**Ainsty Ales** and vicar Geoff Munford (massive real ale fan and CAMRA member!) are planning Copmanthorpe's first beer festival!! **Coptoberfest** will be on the 25<sup>th</sup> October and will be a charity beer festival aimed at bringing together the village of Copmanthorpe whilst at the same time encouraging people to use and introduce people to the facilities at St. Giles Church in the village. The festival itself will be in St. Giles and the **Royal Oak** pub, both buildings are back-to-back and a walkway will be installed between the two "backyards" for easy access. There will be six ales from the purchasing list at the Oak and an extra six in St. Giles, do you have any knowledge of local businesses that may wish to sponsor a cask?

**Ainsty Ales** will be launched at **Your Bike Shed** on Micklegate on the 10<sup>th</sup> October, this will be followed by a smaller launch at Copmanthorpes Recreation Centre for the businesses and publicans in the old Ainsty area.

## BAD Co.

The **BAD** (Brewing & Distilling) Co. has started brewing in an industrial unit at Dishforth Airfield with an initial range of 4 beers. The brewer is Paul Holden-Ridgway who had been previously brewing excellent, mainly high strength beers, on a small plant at Blind Jack's pub in Knaresborough under the name of Knaresborough Brewing Company.



The beers should be appearing in pubs in our area on a regular basis.



## Bad Seed



News from James Broad:

The brewery continues to expand with the addition of some extra cold storage space, this has allowed us to increase our output over the summer season.

Since the last issue we have done several specials, including a **Citra & Zythos IPA** and a **Lemongrass & Thyme Saison**. We also had the honour of brewing a **Smoked Maple Belgian Ale** with **Friends of Ham** as part of the Leeds based bar and charcuterie's 2nd anniversary celebrations.

After the successes of Beer Town and the beer tent at this year's Malton Food Festival, **Bad Seed** are teaming up again with **Brass Castle**. This time we are putting together a joint Malton breweries bar for the 2014 York CAMRA beer festival at the Knavesmire.

## Brass Castle



News from Phil Saltonstall:

Brewing has well and truly returned to Malton - obvious from the whiff of boiling wort in the town centre on a brewday! It's wonderful to see so many visitors and locals following their noses down to the brewhouse for a peek at what we're up to. Recently, we've been cooking a number of new beers that will shortly hit the streets:

**Mosaic** and **El Dorado** (4.3) are single-hopped pales, designed to showcase the complexity of these. Stuart at the **North Riding Brewpub** in Scarborough collaborated with us on the **Mosaic** ale and has been teaching us a thing or two about getting the best out of hops!

**Ginger Marmalade** (4.5%) tastes exactly as it's described. This ginger pale ale exploits the tangerine character of UK Admiral hops.

**Hoptical Illusion** (4.8%) is made without barley or wheat, but uses the African grain sorghum grain instead. The result is a punchy hop-forward beer with less than 5ppm gluten (the gluten-free threshold is 20ppm).



The obvious place to get your chops around these beers is at our brewhouse tap room, which currently opens 12-8pm on the second Saturday of the month. Next openings will be 13<sup>th</sup> September and 11<sup>th</sup> October. In the meantime, please just drop in and say hello when you're passing!

## Brown Cow



News from Sue Simpson:

The 17th July was the 17th year anniversary of the brewery's first brew.

We brewed **Amethyst Pale** (4.3% abv) to celebrate still being sound in mind and body (just!) and surviving 17 years of brewing.

## Great Heck



Cask washing, filling of casks and storage of beer has recently been moved to a new site at Lowgate Farm in Balne, 3 miles away from the brewery by road.

When each brew reaches the end of fermentation it is pumped into 800 litre stainless steel storage tanks which are taken to Lowgate Farm on a trailer for conditioning and racking into casks when required. 30 of these tanks are available for use which has greatly increased storage capacity.

These in turn mean that the two conditioning tanks in the brewery can now be used as fermenting vessels making five in total. Brewing can now take place more often than the previous maximum of three times per week.



Storage tank transportation



Jarno the brewer taking a break at the Great Heck Lowgate Farm site!

## Half Moon



News from Tony Rogers:

Following a successful start with three core beers, **Old Forge Bitter**, **F'Hops Sake** and **Dark Masquerade**, we have brewed two new beers this summer, **Equinox** 3.6%, a light coloured ale and **Lunar** 5.1%, a golden IPA, both of which have been well received.

We're celebrating our first award, **Dark Masquerade** 3.6% has been voted beer of the festival at **The Pub** beer festival in Leicester. Selected from a wide choice of over 40 real ales, **Dark Masquerade** is a rich ruby/brown ale packed with dark chocolate and liquorice flavours.

Tonii Leach, Festival Organiser and Manager at **The Pub**, said "I'm delighted that **Dark Masquerade** won Beer of the Festival, it's a wonderful beer. During the festival we sold over 3,000 pints of beer, all customers were asked to vote for their 1st, 2nd & 3rd favourite beers and **Dark Masquerade** won by a mile."

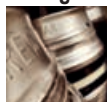
## Hambleton Ales



News from Hambleton Ales:

New beers with names from Yorkshire phrases are going down really well – recent ones have been **Ah'll Si Thee** 4.0% and **Doo Lally** 4.0%

## Harrogate



News from Anton at Harrogate Brewing Company:

After a year in the sticks, we've moved the

brewery to be closer to Harrogate and are now very happy to be brewing in the town itself. The first beer from the new location is **Pinewoods Pale Ale**, available in cask and bottle.

The first pub in York to have **Harrogate Brew Co.** beer was the excellent **Maltings** in early August (cheers Shaun & Maxine!).

We've recently started to supply bottles of our ale to **Jamie's Italian** in Harrogate.

### Hop Studio



York CAMRA Branch Secretary, Karl Smith presented the regional thank you certificate/letter for hosting a trip from the National Members' weekend in Scarborough to Dave Shaw at the Elvington brewery and he was well pleased.

They are about to start brewing a new keg range (Stout, Citra, Saison and Rye) at the higher gravity end. They should be available at some York pubs for those that want to try them. The brewery is now filling (like lots of other good breweries) wooden casks owned by the **Junction** at Castleford.

### North Riding



Stu has been brewing to capacity for some time now and the bottles have been much sought after. Another family member, John, has joined the brewing team and he now knows, just like Stu in the past, there are two 7 o'clocks in one day!

Recent beers have been: **Dr Rudi** 4%, **Centennial** 4.1%, **Amarillo** 3.9%, **Cascade** 3.8%, **U.S. IPA** 6%, **Polaris** 4.5%, **Comet** 4%, **Comet Xtra** 4.8%, **Summer Ale** 3.8%, **Summit** 4.3%, **Best Bitter** 4.5%, **C Hop** 3.9% and **Peasholm Armageddon** 7.3%, a slightly stronger version of the award winning **Peasholm Pale Ale** 4.3%, you know it makes sense!!!

Dave Balmford (Santa) also helped brew **Morning Calm** 4.5%, a best bitter for the Korean Veterans Association.

**41 years 202 days a slave** was a 4.8% vanilla porter brewed with and for Colin Povey (ex Chairman, Secretary, Treasurer, Barbequer and probably every other CAMRA Committee position) on his retirement, brewed again at 5.2%! Enjoy your free time Colin!



Another new beer was **Citra Helles** 5%, a cask lager dry hopped with Citra.



**Benjamin James** 5.2% was a special brewed for the "Sun Fest" at the **Rising Sun** in Sheffield (an **Abbeyleade** Brewery pub).



At the time of writing, Stu and Malcolm (**Five Towns Brewery**) were busy doing a sequel to **300**. I think I heard 8%!

### Ossett

Forthcoming monthly specials are:

September – **Nelson Sauvin**, the eighth in the 2014 'World Cup of Hops' series. Each beer utilizes the same 4% abv, pale malt, base with a similar quantity of a single hop variety added and the beer being named after that hop variety. The New Zealand Nelson Sauvin hop produces a high level of bitterness with gooseberry and grapefruit characteristics.

October – **Spellbound** 4.3%, brewed using a magical combination of five high alpha American hops, this is a crisp, dry, golden ale with a refreshing bitterness. Dry-hopped with Chinook to give a grapefruit and pine aroma. November – **Endeavour**, the ninth in the 2014 'World Cup of Hops' series. Each beer utilizes the same 4% abv, pale malt, base with a similar quantity of a single hop variety added and the beer being named after that hop variety. The English Endeavour hop produces a moderate level of bitterness with blackcurrant, spice and grapefruit characteristics.

### Roosters



**Rooster's Brewing Co.** brewed a beer to help raise funds for and promote the work of the Harrogate Homeless Project in alleviating the number of people sleeping rough in the district.



**White Rose** is a 4% pale ale that was brewed to coincide with Yorkshire Day (August 1<sup>st</sup>), with 10p from each pint sold being donated to a chosen Yorkshire-based charity. This year the recipients were the Harrogate Homeless Project; a registered charity established in 1991 due to the urgent need for emergency accommodation for homeless people who are not eligible for local authority assistance.

The hostel provides accommodation for people over the



age of 18 who are homeless or facing homelessness and have a local connection to the Harrogate district. The charity also provides a day centre, which offers a warm sheltered and friendly environment. They also provide hot food, refreshment, shower facilities, laundry facilities, sign posting, support and advice.

Brewery Manager, Tom Fozard explained why they chose to brew the beer: "My brother and I were born and bred in Harrogate, so charities such as the Harrogate Homeless Project are close to our hearts and we're delighted to be able to support their efforts in this way."

### Rudgate

News from CAMRA Brewery Liaison Officer, Steve Cobb: Rocketing sales are focussing much more on local free trade (**Rudgate** also supply Wetherspoons outlets within roughly 25 miles).

They have a new agreement to supply **Ossett Brewery** pubs.

Despite losing 25% of sales to two large wholesale/pub companies, overall sales were up by 6% year on year last year.

Managing Director, Craig Lee enjoyed an interesting and productive trip to the Craft Brewers Convention in Denver, Colorado with BFBI and Angram during April. They managed to export cask **Ruby Mild** which was showcased along with other British cask beers at an evening hosted by Angram at The **Hogshead Brewery** and pub in Downtown Denver. Great contacts and friends were made on this trip.

They are continuing with their programme of four monthly specials:



September: **Uncle Hercules** 4.6%, **Garm's Howl** 4.0%, **Grain Storm** 3.6% and **Brew No.9** 4.3%

October: **Grandma Brewer** 4.6%, **Asgard Legend** 3.8%, **Ghostly Pale** 4.0% and **Brew No.10** 4.3%

November: **Master Brewer** 4.1%, **Chieftain** 4.0%, **Right as Grain** 3.7% and **Brew No.11** 4.2%

Watch this space for:

- a possible deal to sell cask beer to pubs on the East

Coast of the United States

- a joint brew at **Rudgate** by Steve who is the owner and head brewer of **Hogshead Brewery** in Denver, Colorado
- **Jorvik Blonde** appearing in kegs in outlets that do not serve cask beer

### Treboom



**Treboom Brewery** have expanded their range of bottled beers with the addition of **Kettle Drum**, a 4.3% copper coloured best bitter with fruity flavours from Cascade hops. The next in line for bottling will be **Hop Britannia**, a 5% strong pale ale brewed with only British grown hops.



**Maillot Blanc**, a Yorkshire saison beer brewed for the Tour de France was a great success, the 750ml limited edition bottle being particularly well received!

The label, designed by United by Design was made into a silk screen poster and displayed at 'Cyclism' an exhibition at Gallery Munro House, Leeds.

The brewery plan to bottle their winter ale **Spicetracker** later in the year in the same size bottles.

John and Jane are also looking forward to brewing their very seasonal special **First Draft**, this popular green-hopped beer brewed with the first hops of the season will be available in cask in September.

### Wold Top

For the first time in its eleven year history, Yorkshire Coast microbrewery, **Wold Top** has looked to Europe for inspiration for its summer cask beer. **St. Clement's Saison** (2.8% abv) is a thirst quenching cloudy beer, rich in aromatic citrus flavours with hints of coriander and spice that satisfies the growing market for refreshing summer drinks with a low alcohol content.



'Saison' is a style that originated from beers brewed during the cooler and less active months in farmhouses which was then stored for drinking by the farm workers in the summer.

Wold Top **St. Clement's Saison** is only available on draught from selected pubs throughout Yorkshire during August and September.

## York



News from Neil Arden:

### York Brewery's Velo-City hits The Road

Handcrafted real ale **Velo-City** was created especially to celebrate Le Tour de France, in particular the occasion of Yorkshire's Grande Départ.

**Velo-City** arrived in London before the Tour de France and secured prime position at **The Strangers' Bar** within the Houses of Parliament. Visitors to the House of Commons were able to enjoy the beer throughout the cycling event.

York's Conservative MP Julian Sturdy and Labour MP Hugh Bayley, were united in backing their local brewery in both brewing and promoting the new and now, apparently, 'All Party Beer'.

Julian said, 'As a North Yorkshire farmer who grows barley for the malting industry, it was a pleasure to organise **York Brewery's** visit to Westminster and lobby Parliament's bar to stock their exceptional beer. It was also a huge privilege to help with the brewing process and tasting the end result. He added, and Hugh agreed, that 'as the Tour de France comes to York, it is vitally important to promote our local businesses and food industry. Yorkshire has a proud culinary heritage and we should celebrate the fact that we have so many family-run food and drink businesses on our doorstep, of which **York Brewery** is a fantastic example.'

Yorkshire musician Alistair Griffin was also part of the successful **Velo-City** collaboration. A fan of real ale and having just released the official Grand Départ anthem 'The Road' with Kimberly Walsh, he attended the brewery offering support and hands on assistance.

**Velo-City** was brewed with Yorkshire grown Pearl malt and is flavoured with French hops, Triskel and Bouclier. The resulting Anglo-French hybrid brew was golden in colour, a nod to the iconic Maillot Jaune and is a delicious mélange of fruity-floral notes over herby undertones with a subtle Mediterranean twist of lemon and spice on the finish. At 2.8% abv on draught, it was light and refreshing, a guaranteed crowd pleaser. It is also still available bottled at 4.5%.



York MPs, Julian Sturdy and Hugh Bayley enjoying a pint of **Velo-City** in the Strangers' Bar served by Jonathan Barker and Neil Arden from York Brewery.

## Yorkshire Heart



News from Karen Metcalfe:

**Yorkshire Heart** are having a great year so far seeing sales increasing dramatically especially for the always popular **Silverheart** (4%) described as a superb quality IPA, **JRT**

**Best Bitter** (4.2%) continues to be a popular choice described as "a pint of liquid sunshine" it's a fantastic beer to linger over. The added sunshine sees sales for the **Lighthouse Pale Ale** (3.3%) also increasing and what more could you expect from a low alcohol and easy drinking delicious pale ale perfect for summer afternoons in the garden.

Our Tour De France beer **Pedal Pusher** was a great success and we are now busy in the brewery putting finishing touches to our summer special, we have bought a new sheet filter for the bottling line so we can continue to extend it. Our beers can be found in several local pubs in the area along with some more further afield, also available to purchase through the internet and in local farm, beer and wine shops.





## 281 REAL ALES ON SALE IN YORK!

On 7th June more than 50 CAMRA members and beer lovers braved the rain and surveyed more than 200 pubs in and around York and found 281 real ales on sale in York!

That is a fantastic rise, up from 241 unique real ales found in our beer census of 2012. Thank you very much to all our volunteers for their surveying and to **York Brewery Club** for providing beer and an HQ for the census on the day.

We found real ale on sale in 164 pubs (up from 157 in 2012) and over 100 sell more than two real ales and 47 sell five or more real ales.

The top ten beers real ales we found were (2012 figures in brackets):

Place	Beer	Found in Pub
1(1)	John Smith's Cask	28 (47)
=2 (2)	Black Sheep Best Bitter	26 (30)
=2 (3)	Timothy Taylor Landlord	26 (21)
4 (4)	Copper Dragon Golden Pippin	20 (19)
5 (-)	Sharps Doom Bar	18 (6)
=6 (9)	Samuel Smith Old Brewery Bitter	14 (10)
=6 (5)	Wychwood Hobgoblin	14 (13)
=6 (7)	York Guzzler	14 (11)
=9 (-)	Leeds Pale	10 (6)
=9 (6)	York Yorkshire Terrier	10 (12)

While the top ten beers were available in ten or more pubs we found 201 beers that were only available in one pub on the day - that makes for a lot of choice for drinkers in York. We found beers from 132 different breweries, 22 of them LocAle to York. The average price of beer was £3.15 which is an above inflation increase from the average price of £3.02 that we found in 2012, noteworthy considering in the meantime the beer duty escalator was scrapped and beer duty was reduced by 1p. The ABV of real ales ranged from 2.7% up to 7.4% so there is something to suit every drinker and occasion.

## LOCALE BEERS

There were 74 unique LocAle beers from 22 brewers and there was a LocAle beer on sale in 83 pubs - that's half the pubs that sell real ale - which means you will never be far from drinking something local.

The top ten LocAle beers we found were (2012 figures in brackets)

Place	Beer	Found in Pub
=1(2)	York Guzzler	14 (11)
=1 (3)	Samuel Smith Old Brewery Bitter	14 (10)
=3 (4)	Leeds Pale	10 (6)
=3 (1)	York Yorkshire Terrier	10 (12)
5 (6)	Roosters Yankee	7 (3)
6 (5)	York Centurion's Ghost	6 (5)
=7 (7)	Rudgate Ruby Mild	4 (3)
=7 (-)	Treboom Yorkshire Sparkle	4 (1)
=9 (-)	Leeds Funfair	3 (-)
=9 (-)	Roosters Franklin	3 (-)

There has been a bit more jostling for position in the top ten of LocAle beers with several new comers as new beers become firm favourites.

Our fellow Yorkshire cities of Sheffield and Leeds ran beer surveys in their respective cities in July and August. We look forward to seeing their results. For more information on the beer census and cider results please visit the website

[yorkcamra.org.uk/york-beer-census-2014](http://yorkcamra.org.uk/york-beer-census-2014) (LB)



## FOUR THORNS BREWERY “ANIMAL ANTICS” LAUNCH

Rob Franklin's **Four Thorns Brewery** at the **Deramore Arms** in Heslington launched its new range of beers one warm night back in May. Four brand new beers have been created: **Fiddling Beaver** – a 3.8% true brown session bitter delivering a soft Northdown bitterness with a lingering Celeia finish; **Misunderstood Starfish** – a 3.8% special amber coloured ale with pleasant hoppy finish; **Outrageous Toad** – a 4.3% straw coloured pale ale using a combination of EKG, Agnus and Bobek hops with citrus overtones; and **Dancing Zebra** (my favourite!) – a 4.7% dark red coloured beer combining fresh malts with black treacle and First Gold hops.



Rob and his Animal Antics at the Deramore Arms

Rob got the idea for his new range late last year and the somewhat left field names came from a boozy brainstorming session with his friends in **Suddaby's** in Malton! The designs for the pump clips were carried out in a similar way although the pictures were a mix-and-match affair from the internet including a contribution from an artist in Los Angeles. More recently, Rob has added a further beer to the range: **Reluctant Dragon** - a 5.4% pale IPA which is loaded with cascade and galaxy hops to give it a very hoppy flavour combining lemon, passionfruit and apricot. **Reluctant Dragon** has been in the **Deramore**

**Arms**, the **Jolly Farmers** at Leavening and **Suddaby's** in Malton. It recently was on sale at the **The Boot and Shoe** at Barkston Ash and was voted best beer in the show at their beer festival.

Rob continues to brew his now classic beers - **Red Eye**, **Bitter** and **SMS Stout** - pretty much on demand, keeping his small plant increasingly busy. Watch out for beers from the Four Thorns range appearing at September's York Beer Festival. (SG)

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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Two new additions to the LocAle list over the summer are a pair of town pubs with very different character. Regular readers may recall that it was only a few issues ago that LocAle welcomed the **Cross Keys** in Tadcaster Road into the fold. The licensee then (and now) was Stuart Weston who had done a grand job of bringing the pub up to date as a vibrant real ale pub. Stuart has now taken on the **Knavesmire** in Albemarle Road – literally a stone's throw from the Knavesmire itself.

Stuart's the type of chap that likes a challenge, and having got the **Cross Keys** up to speed and in the hands of a capable manager, he's turned his attention to a new project. He's been here since March and describes the **Knavesmire** as 'a fantastic pub with great potential, but with wholly different characteristics from the **Cross Keys**'. Here, he says, there is a contrast in customer types from the locals who see it in its street-corner setting as a welcoming local and the madness of race day crowds who pack the place out and require extra staff to cope with the inrush!

The pub is much larger inside than it appears from the road with five generously sized rooms, which can be used to best advantage depending on how busy the pub gets. Amongst all this however, Stuart has identified a sound cask ale market and has been introducing regular guest beers alongside the permanent **Timothy Talyor Landlord** and **Saltaire Blonde** pumps.



The large bar actually has eight hand pumps, but for now, there are just two used for guests at any one time. On

the bar at the time of my visit were **Treboom Yorkshire Sparkle** and **Abbeylee Surreal Ale #2**, the **Treboom** offering being today's LocAle. Stuart has also had beers from **Brass Castle**, **Jolly Sailor**, **Rudgate** and **Great Heck** in the last few months. 'A pub this size has great potential,' says Stuart, 'but it needs to be taken a step at a time to make sure any changes work for all concerned.' Now the **Knavesmire** is on the Branch radar, we've already lined up the August Branch meeting to take place there and the pub is also featuring on this year's Ale Trail in the run up to the beer festival which in a nice sort of circular way takes place on the Knavesmire!

Another York pub that features on this year's Ale Trail is the **Postern Gate** in Piccadilly, which is our second LocAle sign-up this edition. Most will recognise the Postern Gate as the second Wetherspoons pub – alongside the **Punch Bowl** in Blossom Street – that York enjoys although the two pubs could hardly be more different. The **Postern Gate** is large, airy and distinctly modern in its outlook and is situated in a pleasant riverside location. Duty Manager Jonathan Britton contacted the York branch of CAMRA to find out what was needed to get the pub LocAle accreditation as he's keen to ensure that his customers are offered local beers from our splendid range of local breweries.

Whilst you might expect a national chain like Wetherspoons to exercise full control over the beer that goes on the bar, Jonathan still gets some autonomy and has managed to get a couple of the hand pumps given over to dedicated LocAles. The pub being the size it is, it still leaves eight pumps for other cask beers! Whereas some see Wetherspoons pubs as being mainly food-orientated, those in the know are aware that there are good cask beers to be found here too and CAMRA members are regularly seen here exchanging their discount vouchers for some of the beers on offer.

Jonathan is no stranger to the trade, having previously managed the **Maze** and **Castle** pubs in Newark-on-Trent – both of which were well regarded on the real ale scene in that county - before coming to York. LocAle beers on the bar at the time of my visit were **York Brewery Decade** and **Ghost Ale** although Jonathan sees the challenge not in finding good local beers, but deciding which to put on!



# *the Maltings*

Editor's  
choice!



Web: [www.maltings.co.uk](http://www.maltings.co.uk)

Email: [shaun@maltingsYork.fsnet.co.uk](mailto:shaun@maltingsYork.fsnet.co.uk)

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The pub is a busy one and a cask of ale can last less than a day sometimes so it's important for him to keep the cellar well stocked.



Also on the bar at the time were **Greene King Abbot Ale**, **Sharp's Doom Bar**, **Titanic Iceberg**, **Elland Best Bitter**, **Maxim The Beautiful Game** and **Greene King Ruddles Best**. Worthy of note was a mini cider festival running at the same time with no less than eight real ciders to choose from. Jonathan has also put together a first for the

pub in the form of a 'meet the brewer' night in July which featured **Crystalbrew** from Brough (just within the LocAle area for York!) and he had their **Summer Breeze** in the cellar waiting to go on. We wish him well and welcome to the thriving York LocAle scene. (SG)

## Are You a York CAMRA Branch Pioneer?

Did you go to CAMRA's York Branch meetings between 1972 and 1976? If so you would be most welcome to join other pioneers who will be arranging to meet up for a drink and chat later this year. Those behind this idea are Dave Gamston, Mike Mackintosh and Rob Stay who were all closely involved with the York Branch from its creation in 1972. If you are interested would you please contact Rob on [blueflash46@hotmail.com](mailto:blueflash46@hotmail.com) or let Karl, our secretary know so we can pass on your details to him. A venue and date for meeting up will be arranged later. If you know of any other pioneers would you please pass these details on to them. Thank you.




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**BLACK HORSE**, Lumbley Lane, Kirby Fleetham, DL7 0SH  
**GREYHOUND**, 82 Main Street, Riccall, York, YO19 6TE  
**DEVONSHIRE**, New Market Street, Skipton, BD23 2HR

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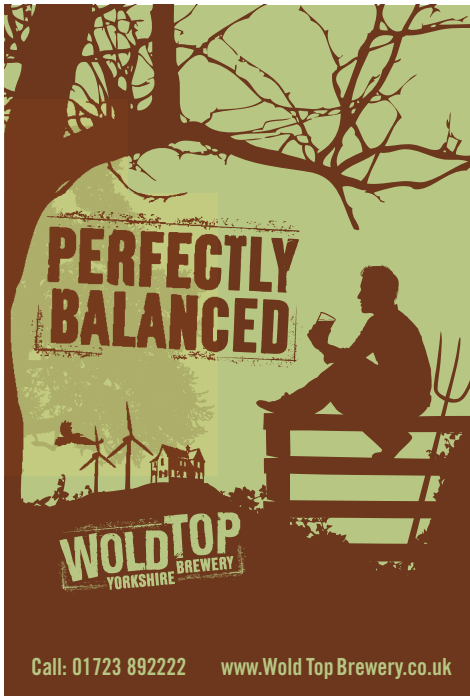
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## ACCREDITED PUBS

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.

### Outside York

Aldwark  
Appleton-le-Moors  
Asselby  
Barkston Ash  
Barlby  
Barmby on the Marsh  
Biggin  
Bishop Wilton  
Bishopthorpe  
Burn  
Cawood  
Cawood  
Church Fenton  
Church Fenton  
Cliffe  
Colton  
Coxwold  
Cropton  
Easingwold  
Escrick  
Flaxton  
Great Barugh  
Helperby  
Helperby  
Huby  
Huby  
Huntington

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  
Blacksmiths Arms

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

Orchard Inn  
Forresters Arms  
Stone Trough  
Jolly Farmers  
Dawnay Arms  
Wadkin Arms  
Old Black Bull  
Greyhound  
Cricketers Arms  
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

Ackhorne  
Artful Dodger  
Blue Bell  
Blue Boar  
Brigantes  
Coach House Hotel  
Cross Keys, Tadcaster Rd.  
Deramore Arms  
Edinburgh Arms  
Exhibition  
Fulford Arms

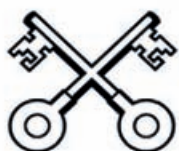
Golden Ball  
Guy Fawkes Inn  
Habit  
Knavesmire  
Lamb & Lion Inn  
Last Drop Inn  
Lendal Cellars  
Lysander Arms  
Maltings  
Meltons Too  
Old Ebor

Old White Swan  
Pitchside Bar  
Punch Bowl, Blossom St  
Postern Gate  
Red Lion  
Rook & Gaskill  
Royal Oak  
Slip Inn  
Snickleway Inn  
Tap & Spile  
Theatre Royal

Three Legged Mare  
Victoria Hotel  
Volunteer Arms  
Waggon & Horses  
Whippet Inn  
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## ON YOUR BIKE

The **Slip Inn** was the starting point for the May cycle on a nice evening that hadn't been forecast.

With a few people in and six of us adding to the numbers, there was a choice of **Marble Spring**, **Rudgate Ruby Mild**, **Wold Top Wold Gold**, **Timothy Taylor's Boltmaker** and **Leeds Pale**.

After enjoying a drink in the garden, we headed to the **Bishophthorpe Sports and Social Club**. A warm welcome awaited as we chatted to the landlady, who was looking forward to an upcoming Chaz and Dave concert in Holmfirth. There was some good music playing in the club, but no Chaz and Dave!

Most of us opted for the **Keltek Even Keel**, with a choice of **John Smith's Cask** and **Black Sheep Best Bitter** also available.

With a beautiful pink sky over Copmanthorpe, we squeezed ourselves into a **Royal Oak** rammed full of people enjoying a good pub with great service.

With the **Thwaites Lancaster Bomber** just going off, there was a choice of **Ossett Silver King** or **Brains Final Whistle** and after a short fight to get to the garden we sat listening to the swifts screeching in the air.

Dragging ourselves away, we made the **Nags Head** at Askham Bryan our next stop. John had left his helmet at the pub so used it as an excuse to go back!

With John rejoining, we sat down inside. After just missing the **Marston's Pedigree New World** (just off), there was a choice of **Black Sheep Golden Sheep** and **Timothy Taylor's Landlord**.

With just myself and Rich K heading back via town we decided to head for the recently opened **Micklegate 127**. A bright pub with a good range of ales in what used to be Harry's Bar...a long time ago! With the choice being **Wychwood Hobgoblin**, **Marston's Pedigree**, **Wells Bombardier**, **Black Sheep Best Bitter**, **York Guzzler**, **Tetley's Cask** and **Brakspear Bitter**. There was also **York Centurions Ghost** which we both decided on and

were served in tankards...not bad at just over £5 for two!

After pedalling past a smell of barbeques at the campsite near Rowntree park, the **Deramore** in Heslington was the meeting point on Friday the 13<sup>th</sup> of June.

Seven of us turned up, myself, Karl, Mark (with oily hands), Howard and the three Richards. The beers to choose from were **Salamander Golden Goal**, **Leeds Pale**, **Timothy Taylor's Golden Best**, **Four Thorns Redeye** and **Ilkley Derby Day**.

While sat in the garden, Howard mentioned that he had acquired a criminal record whilst working in Sheffield...a Des O'Connor LP!

With the weather being as dubious as Howard's jokes, we headed for the **St. Vincent Arms** in Sutton upon Derwent.

With Rich K deciding not to risk the track through to Elvington due to his hayfever, he went the long way round...and still beat us!

With chips supplied by the pub, we sat in the garden of the **St. Vincent Arms**, the beer choice being **Fullers Chiswick Bitter**, **London Pride** and **ESB, York Terrier**, **Timothy Taylor's Landlord** and **Greene King IPA**.

The **Oddfellows Arms** in Wilberfoss was next on the list and we arrived to a busy pub with the World Cup football on the telly. With the **Copper Dragon Golden Pippin** pump clip turned round and the option of **Tetley's Cask** or **John Smith's Cask**, we went for the Tour de France themed special of **Timothy Taylor Le Champion**. With Holland seeming to get a goal against Spain virtually every time someone came back from the toilets we listened to Howard's take on the game. 22 men kick a ball for 90 minutes and the Germans always win...he should have put money on that!

Heading to Stamford Bridge, we had a look in the **Bay Horse** but were shooed off the railings by the neighbours so went into the **Swordsman** for a **Sam Smiths** and some crisps.

With Howard still on form, he was telling us about the engine exploding on his early Japanese car, and it was raining Datsun cogs!



After ruling out Dunnington, we headed to Murton. Rich D had phoned up earlier just to make sure they were still open, and the few stragglers left, made the **Bay Horse** the last stop with a choice of **Woodfordes Wherry**. (AR)

Murton was the starting point for the weekend cycle with the destination being Beverley for an overnight stay. It was hot as forecast on the 26<sup>th</sup> of July and all nine people turned up, Howard adding a newly acquired rack bag to the four panniers already hanging on his bike. Karl was on his new bike that arrived just in time after his previous one had been stolen two weeks ago!



The start at Murton

With sun cream and sunglasses being the order of the day, we set off, through Dunnington then taking the track through the barley fields and over the viaduct to Stamford Bridge, avoiding the traffic heading to the coast!

With it being a little soon for a stop, we carried on to the **Carpenters Arms** at Fangfoss.

The chap behind the bar was a little surprised to see so many people arrive with the pub having just opened at 12 o'clock, expecting his usual rush at 1pm. With the choice of **York Guzzler**, **Black Sheep Best Bitter** and **John Smith's Cask**, we sought refreshment and sat outside. Karl just missing out on the **York Guzzler**.

Taking the nice quiet roads through Yapham and Meltonby we slogged up our first hill towards Millington. Making the **Gait Inn** our food stop, we sat in the beer garden seeking shelter under the marquee, taking a break from the hot weather.

The beer choice being **XT Pi Mild**, **Theakston Best**, **Black Sheep Best Bitter**, **Tetley's Cask** and **Double Top Golden Arrow**, which went off just before Karl got to it. I was beginning to think it wasn't going to be his day!

Leaving Millington was where the hills began! Pedalling through Nunburnholme we headed across Kipling Cotes Racecourse (said to be the oldest flat race!). It was more of a track than a racecourse, with deep rutted tracks full of either water or small gravel similar to cat litter. I quite enjoyed the change of surface, but there wasn't the same enthusiasm from everyone!

Looking a bit worse for wear after our escapades at Kipling Cotes and with Howard's panniers now being two-tone with the mud, the Michelin Starred **Pipe and Glass** at South Dalton probably wasn't the ideal place to arrive looking dishevelled.

Having not had too many funny looks, we sat out the front, the choice of beer being **Wold Top Mallard**, **Great Yorkshire Brewery Two Chefs**, **Copper Dragon 1816** and **Black Sheep Best Bitter**.

We then trundled into Beverley at a pretty reasonable hour to find our accommodation, seven of us in the Beverley Arms Hotel, Karl in the Tudor Rose and Nick in the Beveley Friary Hostel.

Getting the bikes locked up and with Howard needing a porter for all of his luggage, Rich K asked Howard if he'd booked another room for his many panniers.

After a receptionist that was nothing short of rude in the **Beverley Arms**, we all got freshened up ready for a few drinks in Beverley.

The **Cornerhouse** was the first stop with a massive range of ales, **Abbeydale Daily Bread**, **Doctor Morton's Survival Kit**, **Abbeydale Deception**, **Black Sheep Best Bitter**, **Abbeydale Black Mass**, **Kelham Island Pale Rider**, **Saltaire Raspberry Blonde**, **Greene King IPA**, **Tetley's Cask**, **Timothy Taylor's Landlord** and **Axholme Sandholme Stout**.

With hunger striking again, we were recommended the **Rose and Crown** for food. The staff were really friendly and managed to make up a table for the nine of us at short

notice, serving up some tasty grub as we made the choice between **Wold Top Bitter**, **Black Sheep Best Bitter** and **Timothy Taylor's Landlord**.

**Nellies** had to be next on the list (a must visit in Beverley), as we settled for a pint of **Sam Smith's Bitter** in a busy rear courtyard.

After a look in the **Dog and Duck** we wandered over to the **Green Dragon**. A good choice of beer with **St Austell Tribute**, **Marston's Pedigree**, **Hopback Summer Lightning**, **Butcombe Rare Breed**, **Leeds Midnight Bell**, **Tetley's Cask** and **Greene King IPA**. Packed to the rafters with a crowd much livelier than ourselves, and with tired legs and sunburn telling us we'd had a busy day, we headed to bed.

After a nice steady morning, we met in the hotel reception for breakfast. Luckily we hadn't booked the breakfast, it was a bit steep at £9.95 and Richard D had done a rekkie and had found a great cycling cafe called Cafe Velo just down the road from the hotel.



Breakfast at the cycle cafe

The cafe had only opened the day before, and with a friendly cycling mad owner and tasty food, definitely recommended! So with our bellies sorted, we checked out then got the usual picture outside the hotel and the cafe of course and set off.



Grand Depart!



Grand Depart 2!

With the weather being a bit cooler we headed to Cherry Burton then took the cycle route towards Etton before arriving at the **Goodmanham Arms** in Goodmanham. With the wind against us, we were ready for refreshment and settled in the beer garden. A good choice as ever was on offer, five of their own brews (two had sold out) the ones left, **Peg Fyfe Dark Mild**, **Ragged Robyn** and **Wayward Angel Blonde**. The other beers were **Whitby Abbey**, **Hambleton Stallion** and **Theakston Old Peculiar**.

Even though we could have stopped all day, we headed on to Burnby then Pocklington. With it being a Sunday, the chippy was closed, so we had to seek out a pub instead and the **Feathers** was it. With **York Terrier**, **Theakston**

**Best Bitter, Holt Two Hoots, Jennings Cocky Blonde** and **Cask** by **John Smith's** and **Tetley's**, we took a seat and had a good laugh at the photos from the weekend.

We were hoping to make it to the **St. Vincent Arms** at Sutton upon Derwent but had just missed the opening times so headed to the **Melbourne Arms** in Melbourne. With the headwind emptying the tanks, we decided to stop for food with a choice of **Caledonian Golden XPA**, **York Guzzler**, **Wychwood Hobgoblin** and **John Smith's Cask** to wash it down with. Sitting outside afterwards, the sun was relentless and we didn't envy the cyclists in the time trial event that passed the pub.

Myself, Rich K and Pete and Jean headed for the **Deramore Arms** in Heslington as the group decided to separate. I was hoping to get a leaflet for the Ale Trail and my first stamp but they had run out of leaflets which pretty much scuppered that idea. Arriving home with rosy cheeks and aching legs as a souvenir of a good weekend, the bike was put away, thanks to all who attended. (AR)

## COASTLINES

### Scarborough Contacts

**Chairman:** Phil Healey

✉ [phillhealedgware26@live.co.uk](mailto:phillhealedgware26@live.co.uk)

**Secretary:** Dave Balmford

☎ 07947 118 555 (m) 01723 353695 (h)

✉ [dave.balmford@fsmail.net](mailto:dave.balmford@fsmail.net)

**Branch contact and cider rep:** Mike Webdale

☎ 07971 868545

✉ [mikewebdale@gmx.com](mailto:mikewebdale@gmx.com)

**Treasurer:** Ann Rogers

**Pubs Officer:** Graham Rogers

☎ 07866 769944 (M)

**Membership Secretary:** Pat Larkin

☎ 07767 307829 (M)

**Committee member:** Martin Robertson

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# BRASS CASTLE BREWERY TAP

The **Tap Room** at the **Brass Castle Brewery** in Malton is now open on the second Saturday of the month as mentioned in Brewery News in this issue. The first opening was on Saturday the 14<sup>th</sup> of June so the Ouse Boozer editors decided to pay a visit on a lovely sunny day.



Enjoying a beer in the shade on a hot summer's day

A good range of reasonably priced beers was available from the bar, both from **Brass Castle** and their Malton neighbours, **Bad Seed Brewery**.



Phil serving – spot the three thirsty customers!

We had a brief tour of the building which also hosts Snaith based **Yorkshire Ales** second bottled beer shop and **Yorkshire Homebrew**, both on the first floor.



The brewing kit

The owner of **Yorkshire Homebrew** is Matthew Hall who also owns **Yorkshire Hops**, a hop farm in East Yorkshire and works part time for Brass Castle!

We had a very enjoyable afternoon chatting to various people including Phil and Ian from Brass Castle, James and Chris from Bad Seed, Matthew as mentioned above and various locals who had called in to sample the local ales. **(AC)**



What other brewery names their fermenting vessels?

# ASSETS OF COMMUNITY VALUE



If you love your local pub and think it adds lots of value to your community you can now have the opportunity to give it extra protection from developers and can list it with the Council as an Asset of Community Value (ACV).

Under the Localism Act 2011 people living in England can nominate a pub to be listed as an Asset of Community Value. Listing your local as an ACV provides communities with the power to stop the clock when faced with the pub going up for sale, earning valuable time to explore options for saving the pub.

CAMRA have produced a guide to help you to list your local and can be obtained from the list your local pages of the website [www.camra.org.uk/listyourlocal](http://www.camra.org.uk/listyourlocal).

The York CAMRA branch covers a number of local authorities and it is still early days with all of them. We will report the progress in Ouse Boozers. Initially we will try to report all listed decisions made by authorities that overlap with our branch area as information from outside our branch may be useful and interesting. As there are more positive decisions (hopefully!) we will probably move to only listing those in our branch area.

The decisions made by authorities on pubs as assets of community value (July 2014) are:

**Selby** - the Ulleskelf Arms, Church Fenton. The Unicorn is also reported to have been listed, but it does not appear on Selby's list of decisions dated June 2014.

**York** - the Mitre, Shipton Road and the Fox, Holgate.

**Hambleton** - Blue Bell Country Inn, Alne, the Orchard Inn, Huthwaite and Ye Old Jolly Farmers Inn of Olden Times, Dalton, Thirsk.

**Harrogate** – the Guy Fawkes Arms, Scotton.

**East Riding** – the Tiger Inn, North Newbald.

All local authorities should maintain a list of assets of community value on their web sites. However, research for this article has shown that they are not yet all doing this and that information is not always easily found. We will list the locations of the lists of decisions where we have found them and identify those we have not found. Please ask your local authority about their list if it is not available – hopefully with pressure from local people we can encourage all local authorities to embrace this legislation.

The locations of these lists are:

## York

The list was not found despite searching the website.

Guidance notes at <http://democracy.york.gov.uk/documents/s87943/Annex%20%20Guidance%20Notes.pdf>

The guidance notes tell you to consult the list before submitting an application, so hopefully it will appear soon!

## Selby

Selby has a web page giving details about how to apply and the register of decisions at [www.selby.gov.uk/service\\_main.asp?menuid=&pageid=&id=1877](http://www.selby.gov.uk/service_main.asp?menuid=&pageid=&id=1877)

## Ryedale

The list was not found despite searching the website.

The nomination form is at <http://democracy.ryedale.gov.uk/documents/s11867/HPH%20MO%20-%20Assets%20of%20Community%20Value%20Annex%20C.pdf>

## Hambleton

<http://www.hambleton.gov.uk/images/files/business/community-right-to-bid/RegisterofAssetsofCommunityValue.pdf>

## Harrogate

<http://www.harrogate.gov.uk/cpi/Pages/Assets-of-Community-Value.aspx> (links to the lists of currently being considered, successful and unsuccessful).

## East Riding of Yorkshire

<http://www2.eastriding.gov.uk/council/council-property-and-land-ownership/assets-of-community-value/>

## North Yorkshire Moors Planning Authority

Not found despite searching.

# THE SLIP INN

20 CLEMENTHORPE YORK YO23 1AN TEL: 01904 621793



LEEDS  
PALE

TIMOTHY TAYLOR  
BOLTMAKER

RUDGATE

RUBY MILD

WOLD TOP

WOLD GOLD

PLUS ROTATING GUESTS



PROUD TO SUPPORT  
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BREWERS

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**THE 5<sup>TH</sup> ANNUAL  
SWAN & SLIP INN  
BEER AND CIDER  
FESTIVAL**

**AT LEAST 50 BEERS!**  
(ALL FROM DIFFERENT  
BREWRIES)

BBQ AT THE SLIP INN!  
LIVE MUSIC!

REAL CIDER & PERRY!  
HOT FOOD AT THE SWAN!

**FRIDAY  
29TH AUG  
UNTIL  
SUNDAY  
31ST AUG  
2014**

PREVIOUS FESTIVAL  
GLASSES WELCOME!

OPEN FROM 3pm FRIDAY  
NOON SATURDAY & SUNDAY

...ALSO PLAN AHEAD FOR OUR WINTER FESTIVAL  
**FRI 5TH & SAT 6TH DECEMBER**

## OPENING HOURS

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FRI 4PM-MIDNIGHT  
SAT NOON-MIDNIGHT  
SUN NOON-11.00PM

MORE DETAILS ON OUR WEBSITE: [WWW.THESLIPINNYORK.CO.UK](http://WWW.THESLIPINNYORK.CO.UK)



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LISTED IN THE 2013/14 GOOD BEER GUIDE

YORK CAMRA - TOWN PUB OF THE SEASON - WINTER 2010



Stuart & Helen extend an old-fashioned welcome at the

# Gait Inn

## MILLINGTON

Tel: 01759 302045



**York CAMRA Country Pub of the Season Spring 2009**

**Traditional Yorkshire beers**

Theakston's Best Bitter, Tetley Bitter,  
John Smith's Cask, Black Sheep Best Bitter  
Different guest beer every week

**GOOD BEER GUIDE 2010**

**Grand grub** every evening

Friday, Saturday & Sunday lunchtime

**New** function room open for parties  
Outside bars

**Live music** or **quiz** on alternate Wednesday nights  
Closed Monday except Bank Holidays

**A family run free house**

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York YO26 8EL

Tel: 01423 330716



**Summer Special available  
August/September**

[www.yorkshireheart.com](http://www.yorkshireheart.com)



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**6 Hand-pulled ales from around the Yorkshire region**

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**Always a friendly warm Welcome**

**Live Music**

**Modern British Ale House**

**Come join us at our 2nd pub The Knavesmire  
4 Real Ales, all Live sports & A 100 seat function room**

The Cross Keys, York, North Yorkshire, YO24 1LQ

Tel: 01904 700854

[www.crosskeysyork.com](http://www.crosskeysyork.com)



## MEET THE CRYSTALBREW BREWER

On 31<sup>st</sup> July Wetherspoon's **Postern Gate** in York hosted a 'meet the brewer' event featuring **Crystalbrew** from Brough. Brewer Chris Hird and his brother Mike were there, along with four of their beers on handpump at the bar. These were **Jade** (4%), **Summer Breeze** (3.8%), **Blond** (4.5%) and **Limonite Bitter** (3.8%).



At a separate stand in the customer area Chris and Mike were able to tell interested drinkers about the brewing process and about the brewery itself. **Crystalbrew** is at the former British Aerospace site, in a unit featuring massively thick walls and lead doors as it was once used for X-ray purposes. The first commercial brew was in March 2014 and sales have since been made to pubs around Brough and Hull as well as ones as far afield as Brighton, Newcastle and Manchester.



Crystalbrew - Chris on the left, Mike right

The four beers at the event were all pale and well-hopped but Chris intends to brew an autumn beer soon and then try his hand at a dark winter beer. **Crystalbrew** can be contacted on 07773 938380 or at [crystalbrewales@gmail.com](mailto:crystalbrewales@gmail.com). (SP)

## Joanne & Andy welcome you to the **WHEATSHEAF INN BURN**



On the A19 'twixt the M62 & Selby  
Tel: 01757 270614  
[www.wheatsheafburn.co.uk](http://www.wheatsheafburn.co.uk)

## York CAMRA Pub of the Year 2014

**FREE HOUSE**  
**Copper Dragon Best Bitter**  
**Timothy Taylor's Boltmaker**  
**Four rotating guest ales**  
**including one from**  
**Brown Cow Brewery**



**We serve quality local beer**

**Home-cooked food**  
**every lunchtime**  
**Try our family**  
**Sunday lunch**  
**Evening meals**  
**Wednesday-Saturday**

**TRY OUR FAMOUS**  
**MALT WHISKY COLLECTION**

**Open all day every day**

**GOOD BEER GUIDE 2013**  
**GOOD PUB GUIDE 2010**



**HARROGATE**  
IT'S QUICKER BY ALE

SPA TOWN ALES  
**HARROGATE**  
BREWING CO

[www.harrogatebrewery.co.uk](http://www.harrogatebrewery.co.uk)

Twitter: @HarrogateBrewCo

[info@harrogatebrewery.co.uk](mailto:info@harrogatebrewery.co.uk)

# TIGER BEST BITTER



[www.everards.co.uk](http://www.everards.co.uk)

 @EverardsTiger  [facebook.com/everards](https://facebook.com/everards)



## PUB OF THE YEAR (WORLD CUP FEVER)

Remember the 2014 World Cup? Hope was very much with us as we planned the award for Pub of the Year 2014 for the **Wheatsheaf Inn**, Burn.

Unlike our previous social to this excellent pub, when we arrived early and had a thirsty wait in the car park prior to opening time, this time the bus was late! After an anxious half hour wait in York we then sped to the pub, picking up waiting members at strategic points along the way.

The **Wheatsheaf** (ever reliable) had six cask beers ready for us: **Timothy Taylor Boltmaker**, **Partners Mungo Mild**, **Salamander Rose Tinted**, **Copper Dragon Best**, **Rudgate Hop Spin** and **Acorn England's Dreaming**. It was hard to know where to start. With the England-Italy game scheduled for that evening should we be rose tinted, dreaming, or simply (my eventual choice) the Best? In addition there were nine other ales in a tented festival in the garden. Quite a show.

Chris gave a brief presentation of the award explaining that the selection had been a complex affair. We are a large branch area stretching from south of Selby where Burn is situated way up almost to Cleveland so there are quite a few pubs to choose from. The rigorous selection involved voting, surveying and yet more voting before a decision could be made. The **Wheatsheaf** has the honour of being the last pub selected under this exhaustive system which will be simplified for future years.



Chris presenting the award

It is testament to the quality and range of the beers on offer that we had scheduled a seven hour stay! Andy and Jo were pleased that we had selected their pub for the award and that we were so confident in the beer range so as to plan an all-dayer. Andy was keen to win under the simplified selection process next year until it was diplomatically pointed out that, unlike the World Cup, holders had to give others a chance of winning too.

Not only does the **Wheatsheaf** have excellent beer but Chris also discovered a TV in the corner of the front bar so the Colombia-Greece game kept some of us entertained as we drank.



There was a groan of reluctance when the return bus arrived to take us back to York, although the driver was persuaded to make a pit stop at the **Greyhound** in Riccall on the way back where we saw Uruguay deal comfortably with Costa Rica. I can't remember what I drank there but it was good. It was quite a surprise on returning to York to see that Costa Rica had turned the tables and were now winning 3:1 but then football is somewhat less reliable or predictable than pubs like the **Wheatsheaf**. The aforementioned England-Italy game should have rounded off nicely an excellent day out but it didn't! Even Paul, our enterprising Social Secretary, was unable to arrange that for us. (CT)



# PUB OF THE SEASON

Thursday night is normally pretty quiet on Watson Street but an excellent turnout of local customers, supporters and CAMRA members enjoyed a memorable Pub of the Season celebration at the **Volunteer** on 10<sup>th</sup> July.

Nominator Karl Smith briefly discussed CAMRA's mission explaining that although the campaign had been an enormous success since the 1970s and small scale brewing hence real ale choice was thriving, there remained a big threat to pub survival and success due to the exploitative practices of the PubCos, who own a large proportion. In contrast Free Houses like the **Volunteer** demonstrated that good pubs with committed and enthusiastic owners could have a healthy future and were deserved winners of the Summer Town award. He quoted from the last Ouse Boozers, highlighting that for CAMRA good pubs catered for a variety of customers, were welcoming, offered a good choice of quality ale and cider and supported local producers (LocAle).



Barbara, Karl, Helen and Jane

Jon Farrow and Paul Crossman, the owners, were of course part of the happy throng, and Paul took the opportunity to emphasise the lack of progress made with PubCo "reform". The partners also own the **Slip Inn** and the **Woolpack**, as well as Paul being the Punch tenant at the **Swan**. From first-hand experience, Paul noted that nothing had changed and although the Government had at last agreed to introduce some statutory control it did not go far enough. A level playing field was needed so that PubCo publicans were treated the same as those operating "free of tie". He urged people to join the ongoing "Fair deal for your local" campaign

<http://www.fairdealforyourlocal.com/> .

Helen Matheson accepted the POTS certificate with a few well-chosen words. She thanked CAMRA for the recognition (in the relatively short time that she has been running the pub as a renovated free house). Her job was "easy" with great owners and staff team, including Barbara and Jane who were on duty tonight. Most of all she appreciated her loyal customers, which were why any good pub is successful.

The celebration ensued, the pub generously providing a cold buffet of sandwiches, pork pie and nibbles, gratefully consumed whilst appreciating the talents of Wang Dang Doodle, a local band playing soul/R&B. As well as the five fixed ales (**Treboom Yorkshire Sparkle**, **Saltaire Pride**, **Timothy Taylor's Landlord**, **Leeds Yorkshire Gold**, **Brown Cow Thriller in Vanilla**) we sampled **Tickety Brew Pale Ale** and **Milk Street Funky Monkey**. Also on were **Pure North Katy** cider and **Broad oak Prickly Pear** perry.

Many thanks to the event organisers and attendees, keep supporting the Volleys. (KS)

Saturday 12<sup>th</sup> July saw the award of the Summer Pub of the Season to the **Jolly Farmers Inn** at Leavening. On a glorious sunny day a minibus party and six cyclists made the trip from York to this village on the edge of the **Yorkshire Wolds** near Malton. The presentation coincided with the one of the pubs regular beer festivals so in addition to the usual four handpulls on the bar, a stillage in the family room meant that there were a total of over 20 quality ales plus real ciders.



Daniel and Sarah with Stuart



We sat in the sunny beer garden, a barbeque added to the party atmosphere.

Daniel and Sarah are well deserving of this award, in the three years that they have been there they have built on an already good pub, continuing a long tradition of a great village pub supporting the local community and local breweries. Well done, and thank you for the hospitality on our visit. (SB)



The group enjoying the sun!

2014 Autumn Country Pub of the Season is **Whelans of Asselby**. Situated on the edge of our branch area near Howden, this village pub has become a destination of choice for real ale lovers. Landlord Ian Boyall has been there for just a year and has brought some fine ales onto the bar. After joining LocAle last year with regular beers from **Bird Brain**, the **Hop Studio** and **Brown Cow**, the recent beer festival – a first for the pub - brought in beers from as far away as Cornwall and Scotland. Ian has also produced two ales in collaboration with **All Hallows** brewery at Goodmanham, one for regular use and the other a festival special. Good food and live music complement the range of beers now on offer and Ian hopes to extend his range with the installation of two more hand pumps in the near future. Look out for details of the presentation due in October. (SG)

York CAMRA has voted the **Rook and Gaskill** as our Autumn Town Pub of the Season.

Why did the landlord cross the road? In Paul Marshall's case it was to move from the highly successful **Waggon & Horses** (CAMRA Pub of the Year 2012) to the other side of Lawrence St to a lovely pub that was sadly at a low ebb.

There can be few pubs in York that have subsequently gone through such a positive renaissance over the last year than the **Rook** which has flourished since the charismatic Paul brought his own brand of hospitality to it.

Paul and his wife Mandy work long hours to ensure that this is a place that embraces everything that people look for in a pub. The pub is leased as a joint venture by **Wharfe Bank** and **Castle Rock** breweries and always stocks at least one beer from each of these. Paul has the freedom to choose what other beers to have on the bar. This benefits the drinker hugely, as there are a constantly revolving selection of eight different real ales plus craft beers, lagers and real ciders. This autonomy is also reflected in the prices, which are not subject to inflated PubCo margins and are all priced at less than £3 - superb value in these times of austerity.

Drink is supplemented by a popular burger focused food menu, again priced reasonably and served up until 9pm to serve the needs of visitors. That is what the **Rook and Gaskill** is about - being a hub for the community. It has lots going on to attract a mixed clientele, such as quizzes and live music as well as special events such as beer festivals. Recently it held an enjoyable and informative "Meet the Brewer" evening with not one but two breweries giving tastings and telling the packed bar how they make their beer and answering questions from the floor.

It doesn't rest on its laurels either - it actively campaigns for a better and fairer pub industry and hosted an event for the national campaign group "Fair Deal for Your Local" which aims to break the pub tie stranglehold that leaves tied licencees some of the worst paid employees in the UK, with over 85% earning less than £15,000 per year !

If you want to know what's going on at the **Rook** then look no further than Twitter. They've embraced social media as well as any pub in York and **@RookGaskillYork** is informative in letting you know what's going on there every day and what beers you can enjoy when you turn up to this popular homely boozer that is well deserving of the award it's just won. (NL)



# The Ship

Homemade food available daily

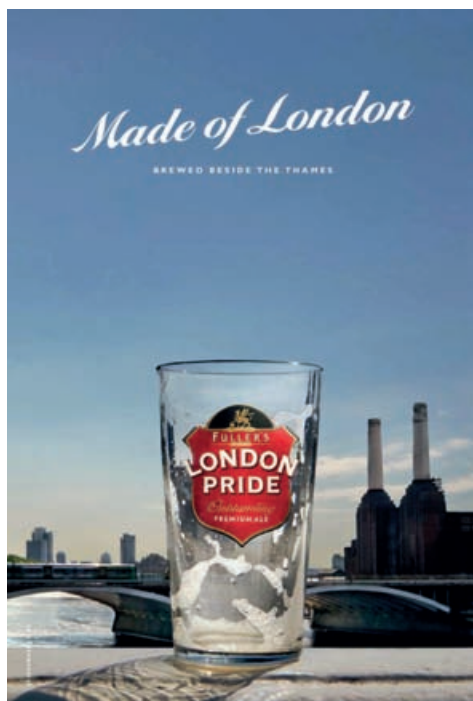
Timothy Taylors Landlord and  
Johns Cask house beers  
two further rotating guest casks

Cyclists, Dogs, Children welcome.

Check website for upcoming  
events and current menus  
[www.theshiplinn-strensall.co.uk](http://www.theshiplinn-strensall.co.uk)

Bar open 12 till 11

23 The Village Strensall, York,  
North Yorkshire YO32 5XS  
01904 490302

# FENTON FLYER

**York Camra Pub of the Season  
Spring 2013**

York Beer Festival sponsor

Sky Sports showing on 2 large screen TV's

Quiz night Wednesdays 8.30pm start

Live Music 1<sup>st</sup> Friday of every month

Monthly Discos/Karaoke

**Opening Times**

Monday to Friday 5pm - 11pm,  
Saturday/Sunday open all day  
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**Next Beer Festival**  
14/15/16 November






**FENTON FLYER**

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[www.thefentonflyer.com](http://www.thefentonflyer.com)

The Fenton Flyer, Main Street,  
Church Fenton, Tadcaster. LS24 9RF

## NEED TO FIND A PUB?

CAMRA's pub database, What Pub can help you find a pub anywhere in the country. You can also send updates to the branch if you visit a pub and find incomplete or inaccurate information. Just go to [www.whatpub.com](http://www.whatpub.com) (it is also mobile compatible) to start searching.



As well as providing an online guide What Pub can be used by CAMRA branches to produce local guides. York CAMRA have been experimenting with this and will have a mini guide to York available at the beer festival (17<sup>th</sup> – 20<sup>th</sup> September at the Knavesmire) and in the winter edition of Ouse Boozer. It will also go on our website as a PDF.

Due to the large number of real ale pubs in York only very basic details will be included on the printed guide as we want to keep it to two sides on A4 - a map on one side and pub listings on the other. This means to get the best out of the printed map it should be used in conjunction with What Pub, which contains descriptions and additional information about the pubs.

Once we have produced the York map we would also like to produce maps of other areas within the branch. We already have one of Malton on our website - <http://yorkcamra.org.uk/wordpress/wp-content/uploads/2014/04/malton-pub-map.pdf> which was produced for the CAMRA national AGM recently held in Scarborough.

We now have the ability to produce these maps for anywhere in our branch area. What we need are volunteers to take on an area and survey the pubs. Then they can have a mini guide to their area. If you are interested in contributing to a mini guide (it just involves surveying the pubs as we can do the rest) please contact Stuart, our pubs officer (contact details in the back of Ouse Boozer).

## THE SUN INN

Scarborough CAMRA Rural Pub of the Year  
2011, 2012, 2013

136 WESTGATE, PICKERING  
01751 473661

REAL YORKSHIRE ALES

Regular Live Music

[www.thesuninn-pickering.co.uk](http://www.thesuninn-pickering.co.uk)

Quiz Nights

Families Welcome

[www.facebook.com/TheSunInnPickering](https://www.facebook.com/TheSunInnPickering)

# FESTIVAL FUN

Do you know of a local beer festival (for example run by a pub or community group) coming up in December, January or February? Are you running a festival in this period? Then please tell us about it, giving dates, times and a bit of information to attract potential customers. The deadline for inclusion is Friday 17<sup>th</sup> October – please send information to [ouse-boozer@yorkcamra.org.uk](mailto:ouse-boozer@yorkcamra.org.uk)

Have you been to a festival in September, October or November? Did you enjoy it? If so, please send us a brief report so others can look out for future festivals.

## Poppleton Festival

The excellent annual Poppleton festival, now in its 4th year continues to grow from strength to strength from the modest experiment that started in the Community Centre in 2010. It is now held in the relatively recently built Poppleton Community Sports Pavilion on Millfield Lane and continues to be run in aid of Poppleton Junior Football Club by parents, friends and supporters. I have spent Saturday every year there (not surprising being a local resident and only 10 minutes stagger away), and another significant change is moving it to June 20/21 in a warmer part of the year which worked well as we benefited from quite a sunny day and no rain.

Choice also continues to expand with over 50 ales and 10 ciders/berries. Beers included a wide range from local and other Yorkshire breweries (including **Half Moon, Hop Studio, Brown Cow, Treboom, Great Heck, Roosters, York, Rudgate, Leeds, Copper Dragon, Ossett, Fernandes, Saltaire, Rat, Kelham Island, Magic Rock, Wold Top, Black Sheep, Theakstons**) and some great choices from further afield, such as **Dark Star, Hook Norton, Camerons, Oakham, Liverpool Organic**. The ciders and perry were all locally sourced from **Orchards of Huthwaite**. Despite a busy Friday session, all the beers were on at the start of the second day. Card carrying CAMRA members received a generous discount - £3 admission, including 2 (half pint) beer tokens, programme and souvenir festival glass.

An interesting range of local music was also offered. On Saturday I particularly enjoyed: the warm-up act (sorry guys didn't catch the names), with double bass and home-made oilcan guitar playing blues/R&B/rockabilly type numbers; Kelly Ann Bolland playing stripped down classic

rock covers with just an acoustic guitar and her rich & powerful voice; James Nightingale another promising young singer/acoustic player possessed of a gravelly voice well beyond his years; Kaminaro Taiko Drummers, who are becoming a deserved fixture at the event with their infectious and impressive percussion show. They tour widely, go see.

A number of CAMRA friends cycled out to share the event. Given good company and ale choice, inevitably I over-stayed and sampled more halves than planned, eventually escaping around 9pm. Great work by the organisers, looking forward to 2015's festival. (KS)

## Huby and Sutton Show

The Huby and Sutton show had a beer stand run by the **Artful Dodger** in conjunction with **Treboom Brewery**. They had **Treboom's Yorkshire Sparkle, Kettle Drum, Tambourine Man** and **Hop Britannia** on tap and a range of their bottles. There were also three real ciders, **Westons Old Rosie, Thatchers** and **Gwynt y Ddraig Two Trees Perry**.

## Upcoming festivals

### Leeds International Beer Festival Thursday 4<sup>th</sup> – Sunday 7<sup>th</sup> September

An annual four day Festival in the heart of Leeds, celebrating and promoting craft beer brewed in the UK and overseas. Along with 100s of beers and ciders the festival also includes a street food market, live music across two stages and all sorts of lovely beer related things.

### Ash Tree Barkston Ash

#### Friday 5<sup>th</sup> – Sunday 7<sup>th</sup> September

There will be 8 or 9 guest beers and entertainment including a local band on the Friday

### The 3rd CornShed Charity Beer Festival Saturday 6<sup>th</sup> September, 3pm until midnight.

Sexhow Park Farm, Hutton Rudby, North Yorkshire TS15 0ER  
In association with Cleveland CAMRA, raising funds for Great North Air Ambulance. 50+ real ales plus ciders, berries, fruit wines and soft drinks.



### 6th Knavesmire York Beer and Cider Festival Wednesday 17<sup>th</sup> – Saturday 20<sup>th</sup> September

Over 400 real ales, approximately 100 ciders and



perries, foreign beers and wines in a large marquee on the racecourse. Music Thursday to Saturday. The SIBA north east competition is being held on the Wednesday. No advance tickets are required. See full article.

### **Keighley Beer Festival**

**Thursday 25<sup>th</sup> – Saturday 27<sup>th</sup> September**



Back again at Central Hall, Alice Street, Keighley BD21 3JD, the festival will feature at least 50 real ales, a dozen or so ciders and perries and a selection of beers from abroad. As usual good value, healthy food options will be available from the hall's own "Café Central" and there will be a tombola and small CAMRA products stall. No advance tickets are required, just turn up and enjoy yourselves.

### **Northallerton 4th Annual Beer Festival**

**Friday 26<sup>th</sup> September – Sunday 28<sup>th</sup> September**

Northallerton Town Hall.

Wall's Brewing Company first launched the festival in 2011 and this year working in conjunction with Beer Hops they hope to make the event bigger and better than before. There will be an extensive beer offering from a variety of local (and not-so-local) breweries. In addition there will be a continental section, ciders and perries as well as wines from home and away.

### **Huddersfield Oktoberfest Beer & Cider Festival**

**Thursday 2<sup>nd</sup> October - Saturday 4<sup>th</sup> October**

At least 75 beers, including 35 "tick beers", all in addition to our wealth of local micro brewers. 18 ciders from around the country, including local award winners. Food at all sessions, memorabilia stall and free cups of tea or soft drinks if you bring the driver along. Open Thursday evening to Saturday evening with afternoon sessions on Friday and Saturday. No music, just convivial conversations. Large seating area.

### **Beverley Real Ale Festival**

**Friday 3<sup>rd</sup> - Saturday 5<sup>th</sup> October**

The Memorial Hall

Set within this fantastic building the festival will showcase some of the country's finest real ales and ciders, food and live entertainment.

The festival opens with a Friday afternoon warm up session where guests have first chance to sample world-class ales from local producers, including **Great Newsome Brewery, Wold Top**



and **Moorlands Cider**. Friday night is an all-ticket session with top local entertainment from some of the region's finest acts. The festival's family atmosphere continues throughout Saturday afternoon with more live music. The Saturday night session is again all-ticket.

### **Steel City Beer and Cider Festival**

**Wednesday 29<sup>th</sup> October - Saturday 1<sup>st</sup> November**

Kelham Island Industrial Museum

The festival will be spread across four areas each with a different character and atmosphere – Upper Hall, Millowners Arms, Marquee and street food plaza. Featuring about 150 real ales, a selection of ciders and perries, live music, pub games, food and stalls.

### **Ye Old Sun Inn, Colton**

**Friday 10<sup>th</sup> October**

Meet the Brewer Evening

£15 including supper (and free entry to the Beer Festival) Held on the opening night of our second ever 'Beer Festival', giving you first-hand experience of trying some of the local beers and hear interesting stories from the brewers themselves as well as the process and characteristics of the beers you'll get to try. Whatever you think of cask ales it will be a great night out with plenty of laughs along the way and you might even find you will learn something new about the art of beer making. Don't come along and expect a boring night of flipcharts and diagrams on mash tuns and the like, but a chance to have a good laugh and taste some fantastic Yorkshire ale!

[www.yeoldsuninn.co.uk/newsite/html/ye\\_old\\_sun\\_inn\\_events.html](http://www.yeoldsuninn.co.uk/newsite/html/ye_old_sun_inn_events.html)

### **Ye Old Sun Inn, Colton Annual Beer Festival**

**Friday 10<sup>th</sup> - Sunday 12<sup>th</sup> October**

£5 entry to include Festival Glass & Programme

How many brewers does it take to host a festival? Well we had 30 casks last year so let's see if we can top that! The very best of the local brewers and a few from further afield will be putting out their finest quality ales for you to try and hopefully vote them 'Beer of the Festival'. Grab yourself your specially designed festival glass and decide which beers you're going to sample first, all the beers will be listed in your programme along with all the events taking place over the weekend. During the festival we will be serving hot food from the stalls around the tent as well as live music- check our fixtures list for more detailed times.

# The Marcia Inn

29 Main Street, Bishopthorpe, York. YO23 2RA  
01904 706185

[www.themarciaiyork.co.uk](http://www.themarciaiyork.co.uk) & [info@themarciaiyork.co.uk](mailto:info@themarciaiyork.co.uk)

A Warm Welcome To All From Gary & Linda

Leeds Pale Ale, Black Sheep,  
Timothy Taylors Landlord &  
Roosters Yankee plus  
two regularly rotated



Quality locally sourced food available seven days

**Wed Night** - Home-made Pie Night

**Thurs Night** - Steak Night

**Friday** - Fresh fish all day

**Sunday** - 3 Course Lunch from 12 noon

**Opening Hours**

Mon - Sat 11am - 12pm

Sun 12 - 11pm

Private Functions and Funeral teas most Welcome  
Weekly Quiz Night every Wednesday at 9.00pm.

Friendly Village Pub

Extensive Garden to the rear -  
New Children's Play Area

Ample Parking

Dog Friendly Bar Area

**Annual Bonfire & Firework Show**  
takes place Sunday 2<sup>nd</sup> November



Live jazz every Wednesday and Sunday  
from 8:30pm

Traditional bar food, including freshly made  
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Attractive beer garden adjacent  
to city walls

## THE PHOENIX INN

75 George Street, York, YO1 9PT | 01904 656401

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Twitter  
@thephoenixinnyork

The Phoenix is one of York's few  
unspoilt, traditional,  
independently-run pubs.

**Summer Beer Festival**  
29th to 31st August

**Winter Beer Festival**  
19th to 21st December

**Opening Times**

Mon - Thurs 5 till 11 Fri 4:30 till 11:30  
Sat 12:30 till 11:30 Sun 2:30 till 11



Friendly Atmosphere | Live Jazz | Fine Wine | Real Ales

**Richmond Ale Festival**  
**Friday 10<sup>th</sup> – Sunday 12<sup>th</sup> October**

Richmond Market Hall.

The Richmond Ale festival is an annual celebration of traditional beers and ciders, accompanied by great music and other entertainment.

**Royal Oak, Copmanthorpe**  
**Saturday 25<sup>th</sup> October**

12pm to midnight.

**Old Ebor**  
**Last weekend in October**

**Wakefield CAMRA Beer Festival**  
**Thursday 6<sup>th</sup> – Saturday 8<sup>th</sup> November**

The Space in Wakefield

Open 12pm to 11pm on Thursday, 11am to 4.30pm and 5.30pm to 11pm on Friday and 11am to 11pm on Saturday. All tickets are pay on the door except for Friday which is advance tickets.

**Rotherham CAMRA Championship Beer festival**  
**Thursday 13<sup>th</sup> – Saturday 15<sup>th</sup> November**



**ROTHERHAM CAMRA** New York Stadium, the home of Rotherham United and just a short walk from the Railway Station and Bus Interchange. The Festival will be in the stunning 1925 Suite with terrace overlooking the pitch.

The Championship Bar featuring all the winners from Rotherham Real Ale and Music Festival at Magna 2014. The Home Bar will have the local beers and the Away Bar the not so local beers. Also bars for foreign bottled beers, real cider and fine wine.

Hot food available at all sessions from the Eric Twigg Foods bar featuring Pukka Pies. Live (but not deafening!) entertainment.

**Otley Beer Festival**  
**Friday 14<sup>th</sup> – Saturday 15<sup>th</sup> November**



Otley Rugby Club, Cross Green, LS21 1HE  
Approximately 60 real ales, real cider and perry, global beers, soft drinks, food and live music,

**Cropton Brewery Beer Festival**  
**Thursday 20<sup>th</sup> – Sunday 23<sup>rd</sup> November**

New Inn, Cropton

80 plus beers in the bar and marquee.

*Steve & Sue offer you a warm  
welcome at the*

**GREYHOUND**

**82 MAIN STREET, RICCALL**

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**BEER FESTIVAL  
EVERY DAY  
7 CASK ALES ON TAP**



**TRADITIONAL HOME-COOKED FOOD**

**TAKEAWAY FISH & CHIPS**

**SUNDAY CARVERY - £7.50**

**SUNDAY NIGHT QUIZ & BINGO**

**BED & BREAKFAST FROM £30**

**Parties & functions catered for**

**Families/Dogs Welcome**

ideally situated for walkers & cyclists  
on the A19/Selby to York cycle path  
Bus service 415 from York every 20 minutes

**Opening all day til September**

# BRIGANTES

## Craft Beer & Comfort food

- Friendly faces & great service  
Complimentary newspapers, Wifi & a private dining room are all available
- Ten cask ales and craft keg beers  
An exciting wine list with many available by the glass
- Quality, freshly prepared food  
Signature dishes that include gourmet burgers, tavern classics and grazing boards



Good *Ale* Good *Food* Good *Company*

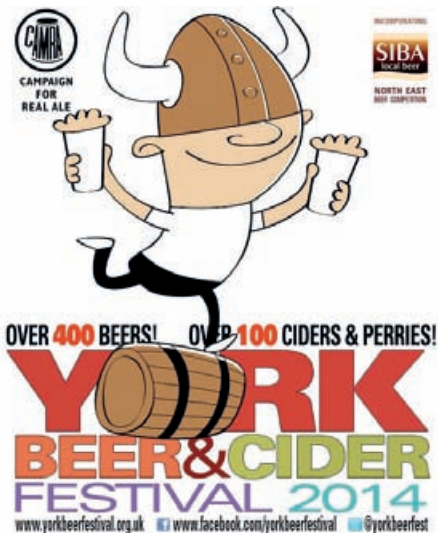
Brigantes Bar & Brasserie,  
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[www.markettowntaverns.co.uk](http://www.markettowntaverns.co.uk)

Brigantes  
BAR & BRASSERIE



# BEER FESTIVAL



It is appropriate in this of all years that the **York Beer & Cider Festival 2014** is "A Celebration of Yorkshire"

There cannot be a more high profile part of the UK at the moment, given the astonishing success of the Grand Départ. Hundreds of millions of TV viewers in over 180 countries worldwide will have seen "God's Own Country" in all of its glory and gasped open mouthed at the sheer breadth of its history; the expanse of its beauty plus the warmth and enthusiasm of its hospitality.

The 6th Knavesmire Beer Festival will exhibit all those qualities when it opens on 17<sup>th</sup> September for four days. It is held on 150 acres of beautiful tree lined parkland and has a reputation, as well as being Yorkshire's largest beer festival, for being one of the friendliest and enjoyable as well. It's probably the combination of the cheerful staff, the great expanse of the marquee with ample space to move around, including the huge beer garden, plus the massive range of beers and ciders that makes it such an enjoyable experience.

By sheer weight of numbers, we're happy to confirm that Yorkshire remains the UK's capital of brewing - with over 150 breweries currently producing beers in all of its four provinces. The **York Beer & Cider Festival** will

be showcasing over 200 beers from over 100 of those breweries to provide visitors with a choice unrivalled anywhere in the North of England. There will be over 400 beers in all to choose from - a new high for the festival which continues to grow successfully year-on-year.

The breadth of what is on offer ensures that the festival appeals to all types of drinker. There will be over 100 ciders on offer, with a selection from Yorkshire. There will be a Foreign Beer Bar, serving premium draught and bottled beers from all over the world with stock supplied by market leading beer importers based in Yorkshire. A varied wine selection will again be available as well as soft drinks.

Not many licenced premises can call the Knavesmire their beer garden but that's what is available to drinkers as usual this year. A huge outside grassy area surrounded by the food village with cuisines from all over the world will offer fresh air and seating for those who love the great outdoors.

Inside the marquee the live music stage will feature a wide variety of styles from over 30 musical acts designed to get you dancing or tapping your feet and to make the event go with a swing.

There will be a variety of different stalls with merchandise and memorabilia inside the marquee including the CAMRA membership stand to enable you to join Europe's largest and most successful consumer organisation which currently has over 160,000 members.

There are still places for volunteers to help staff this year's festival and you'll be assured of a warm welcome, a friendly atmosphere for working and free food and drink during your shifts. Please contact Mandy Walsh at [staffing@yorkbeerfestival.org.uk](mailto:staffing@yorkbeerfestival.org.uk) to register or go online at [www.yorkbeerfestival.org.uk](http://www.yorkbeerfestival.org.uk) (NL)

York CAMRA 6th Knavesmire Beer & Cider Festival,  
[www.yorkbeerfestival.org.uk](http://www.yorkbeerfestival.org.uk)

## **YOUR “ALL IN ONE” GUIDE TO YORKSHIRE’S LARGEST BEER FESTIVAL**

### **Where is the festival?**

In a giant marquee on York’s famous Knavesmire just off Tadcaster Rd, York, YO24 1DJ

### **What are the opening hours?**

5.30pm -11pm on Wednesday 17<sup>th</sup> and midday -11pm on Thursday 18<sup>th</sup> to Saturday 20<sup>th</sup>.

### **How do I get to the festival?**

It is a 20 minute stroll from York Rail Station, from where you can also take a taxi or catch bus services 4, 12, 13, 21, 37,843,844 & 845. From York city centre, Stonebow bus stop: – services 12, 13, 21, 843, 844 & 845.

### **Let’s get down to business, what is there to drink?**

There will be over 400 real ales; over 100 real ciders and an international bar selling a selection of 20 draught foreign beers (draught and bottled beers including lagers). There will also be a selection of English wines and soft drinks.

### **What are the admission charges?**

Wednesday 18<sup>th</sup> - Public £3, CAMRA members £1;  
Thursday 19<sup>th</sup> - Public £4, CAMRA members £2;  
Friday 20<sup>th</sup>/Saturday 21<sup>st</sup> - Public £5, CAMRA members £3

### **Why do I have to pay to get in?**

The cost of putting on a festival of this scale is very significant and admission charges go towards covering just some of the outlay on things such as marquee hire, fencing, generators, toilet facilities, bar equipment and scaffolding.

### **Do I have to buy a glass?**

You will need to buy a souvenir polycarbonate festival pint or half pint “glass” when you arrive (licencing conditions do not allow real glass) which can be refunded should you choose, when you leave the festival.

### **Are there beer tokens or is it a cash bar?**

There will be no beer tokens – you pay cash for your beverage, as you would in a pub.

### **How much is a pint?**

Visitors in previous years will know that we keep prices as reasonable as possible. Beers will be priced individually to reflect their strength (ABV).

### **Do you sell drinks in thirds of a pint?**

Yes, glasses are marked for third and half pint measures as well.

### **Will there be a programme available?**

Yes, for just 50p you can buy a programme listing all the available beverages with tasting notes.

### **Will all the beers in the programme be available at all times?**

We will endeavour to have the greatest range of beers on at all times but reserve the right to keep beers from sale due to them not being ready for drinking. The range will of course diminish as beers sell out.

### **Do you sell lager?**

Do not expect the mass produced brands that you would see in your local! Although this is primarily a real ale festival there will be a selection of premium world lagers available at the Foreign Beer Bar.

### **Can I bring my own beer?**

No - soft drinks only in plastic bottles.

### **Can I bring children?**

Under 18’s will be admitted with a responsible adult but will be required to leave by 8pm.

### **Will I be able to buy food at the festival?**

Yes, there will be a good variety of different hot and cold foods encompassing cuisines from around the world including vegetarian options.

### **Is there a smoking area?**

There is a very large beer garden that accommodates smokers.

### **Will there be parking available?**

There is plenty of parking for bikes. There will be limited on-street parking for cars adjacent to the festival on Knavesmire Road, but of course we do not recommend driving to the festival unless you are a non-drinker.

### What about dogs?

Dogs that are kept under control and on a lead at all times are allowed.

### Is there live entertainment?

There is a varied programme of live music covering most sessions - exact details of the music acts and various sessions are still being finalised and will appear nearer to the festival.

### What if it rains?

There is plenty of standing room in the marquee as well as plenty of seating.

### Will I have to queue to get in?

Most of the day there will be no queue (apart from opening time). In 2013 the peak was on Friday night. If we reach our safety limit then we may have to go to "one out one in".

### Can I buy tickets in advance?

We do not offer advance tickets, just pay on the door when you arrive.

### Do you offer corporate packages?

Yes – please contact [york\\_beer\\_festival@outlook.com](mailto:york_beer_festival@outlook.com) for more details.

### Do you still need bar staff?

Over 200 volunteers selflessly work on all aspects of the festival, from setting up to taking down. We are still recruiting volunteers (CAMRA members) to work in all areas of the Festival. If you work a full session at the festival either behind the bar or in any other capacity we will give you a food and drink allowance as a thank you.

### Can you recommend accommodation?

Check the festival website [www.yorkbeerfestival.org.uk](http://www.yorkbeerfestival.org.uk) for hotels offering discounts to festival attendees or alternatively book accommodation at [www.visitYork.org/book](http://www.visitYork.org/book)

### Are you on twitter and facebook?

Yes, [@beerfestyork](https://twitter.com/beerfestyork) and [www.facebook.com/yorkbeerfestival](https://www.facebook.com/yorkbeerfestival)





# Olympia Hotel, Selby



5 Hand Pumps serving real ale  
brewed on site at the Jolly Sailor  
Microbrewery

Large Beer Garden adjacent to the  
York Selby cycle track

Quiz Night Thursday 8pm start  
Bingo Tuesday 8.30pm start  
Live music last Friday of the month  
Sky Sports, BT Sports



Open times: Monday to Thursday 2pm to 11pm; Friday to Sunday 12am to 12pm

**Olympia Hotel, 77 Barlby Rd, Selby, YO8 5AB. 01757 706048**

**Oakham ales**

[www.oakhamales.com](http://www.oakhamales.com) Tel 01733 370500  
2 Maxwell Road, Woodston, Peterborough. PE2 7JB

# TOUR DE BIÈRE

Whether you like it, loathe it, or are just simply indifferent, you can't fail to have noticed or heard that a certain cycling road race came to God's Own County in early July. With many of the county's businesses doing their bit to celebrate the event, our brewers were not to be outdone, with many brewing up an ale for the occasion and in doing so managing to come up with cycling-related puns a-plenty! The general style of the beers brewed in homage to le Tour was pale, golden and generously hopped - fitting in nicely with York's temporary yellow rebranding and perfect for drinking during the recent sunshine. Beers including **Daleside Brewery Pedal Power**, **Leeds Brewery Peloton** and **York Brewery Velo-city** (low ABV) were crafted with cyclists in mind, having ABVs of 3.5% or lower.



Roads may have been closed to allow the tour to take in some of Yorkshire's best known and most beautiful sights, but that didn't stop people turning out in incredible numbers to cheer on the riders. An estimated 2.5 million spectators turned out to watch the race over the two days it passed through Yorkshire. People from all over the country flocked to the region, providing a welcome boost to tourism and the economy. The economic benefits to the Yorkshire economy have been conservatively estimated to be worth in excess of £100 million. Locals and tourists alike filled pubs and beer gardens across towns and cities after the riders had passed.



Several pubs in the Bishopthorpe Road area of York held beer festivals over the tour weekend. The **Golden Ball**, **Old Ebor**, the **Slip Inn** and the **Swan** (which had a temporary name change to **Le Swan**) all added to the party atmosphere of the **Bishy Road Street Party**, offering some top quality local and national real ales.



The tour has had many positive impacts on all of the areas it has visited. It has proved a massive success and has given Yorkshire a renewed sense of pride in our beautiful region. Our outstanding local breweries provided a superb range of real ales to mark the occasion and to showcase

# Ferry Boat Inn

## Thorganby

01904 448224



Accredited pub

**Yorkshire CAMRA Regional Pub of the Year 2010**

**& York CAMRA Pub of the Year 2010 & 2013**

**In the Good Beer Guide since 2000**

**A traditional family-run free house**

- \* *Four ever-changing real ales*
- \* *Huge riverside beer garden*
- \* *Family room*
- \* *Caravan hook up points*
- \* *Folk night third Sunday in the month*
- \* *Fishing permits for the River Derwent*
- \* *Sandwiches freshly made to order, with home-cooked meat*

**Open:** Evenings 7-11; Sunday 12-3, 7-11; Saturday 12-11:30;  
closed Mondays except Bank Holidays 12-3, 7-11

**Visit us by bus!**

Friday & Saturday: East Yorkshire service 18 from Merchantgate 17.40 & 19.40, return 22.28

Sunday: East Yorkshire service 18A from Merchantgate 12.00, return 15.28



## THE WHITE BEAR INN

**STILLINGTON, YORK**

**01347 810338**

*Phil, Sue and all the staff are very proud to be*

**YORK CAMRA COUNTRY PUB OF THE SEASON,  
SUMMER 2010 AND WINTER 2013**

*Proud of 5 cask ales including Samuel Smith Old Brewery Bitter,  
Leeds Pale Ale*

*Ringwood Best Bitter and two rotating guest ales.*

*10% discount on both guest ales for CAMRA members.*

*Great honest Yorkshire food*

*Find us on the York to Helmsley road - B1363.*





their brewing prowess to both the local drinkers and those visiting the area. Yorkshire showed that it knows how to have a proper knees up, and that it is one of the most exciting places in the country for real ale drinkers.



We have come across more Tour themed beers than we can list in our pubs showing how our brewers also got behind the event. A few from the York and Scarborough

branch areas were **Brass Castle Pot Belge**, **Brown Cow On Yer Bike**, **Rudgate Bicycale**, **Treboom Maillot Blanc**, **York Velo-City** and **Yorkshire Heart Pedal Power**. (MG and AP)



## Whelans **Asselby Pub**

**Formerly The Black Swan**

Main Street, Howden, Nr Goole DN14 7HE

01757 630409

07769 927603

### Opening Hours

**Mon - Fri from 5pm**

**Sat from 12 noon**

**Sun from 12 noon**

**Traditional Country Food,  
Locally Sourced Produce served**

**Wed - Fri 6 pm - 9 pm**

**Sat - 12 noon - 9 pm**

**Sun - 12 noon - 8 pm**



**Accredited Pub**

**York CAMRA Autumn  
Country Pub of the Season 2014**



**Real Ales John Smiths Cask,  
Timothy Taylor**

**Rapidly Rotating Guest Ales  
Beer Garden**

**Children Welcome**

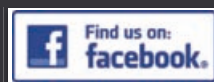
**Walkers, Cyclists & Dogs Welcome**

**Live Music**

**Quiz Night**

**Check facebook**

**whelans of asselby**



## Bishopthorpe Sports & Social Club



12 Main Street  
Bishopthorpe  
YORK  
01904 707185

**York CAMRA Club of the Year  
2013 & 2014**

Black Sheep Bitter & John Smiths Bitter  
Rapidly rotating Guest Real Ales  
Carling & Fosters Xtra Cold

**SKY & BT Sport on Large Screens**  
Pool & Snooker Tables  
Concert Room for Hire  
**NEW MEMBERS WELCOME**

### Opening Hours

Monday - Thursday 7pm - 11pm  
Friday 6pm - Midnight  
Saturday 2pm - Midnight  
Sunday Midday - 11pm

## Jolly Sailor Brewery

Now at: Olympia Hotel, 77 Barlby Rd, Selby, YO8 5AB



David Welsh: 01757 268918, Mob: 07923 635755  
dr\_david\_welsh@yahoo.co.uk  
<http://jolly-sailor-brewery.webplus.net/>



## Wheelgate MALTON

Tel: 01653 692038  
e-mail: [enquiries@suddabys.co.uk](mailto:enquiries@suddabys.co.uk)  
[www.suddabys.co.uk](http://www.suddabys.co.uk)

**SUDDABYS ARE CELEBRATING 135  
YEARS OF TENURE AT THE CROWN  
WITH AN OCTOBER BEER FESTIVAL!**

*Fri 3<sup>rd</sup> October from noon to  
Sunday 5<sup>th</sup> October until late.*

At least 16 beers and 3 ciders  
(hopefully a few German style!)

Live music Friday and Saturday night.

Food all three days with a

**SPECIAL BARBEQUE** on

**SUNDAY AFTERNOON** from 3pm.

Featuring more **LIVE MUSIC**, a **QUIZ**,  
**RAFFLE** and other distractions in aid  
of our favourite charities:

**NORTH YORKSHIRE**

**MUSIC THERAPY CENTRE** and  
**RYEDALE LEISURE CLUB** - supporting  
adults with learning difficulties.

**WINTER BEER FESTIVAL 2014**

*Thurs 11<sup>th</sup> to Sun 14<sup>th</sup> Dec*

25 real ales and 4 ciders  
live music and food (all day).

Please check our website  
[www.suddabys.co.uk](http://www.suddabys.co.uk) for further details

# LITTLE BREW

The newest brewery to open in the York branch area is **Little Brew** who have started brewing in an industrial unit at Clifton Moor. **Little Brew** is named after the owner Stuart Small who started the brewery in Camden, London in 2012 brewing bottle conditioned beers. Stuart moved to York and started setting up the brewery last year but the search for a suitable site proved difficult. The new brewery in York will initially focus on cask beers with bottle conditioned beers to follow.



Owner / brewer, Stuart

The brewery is a ten brewer's barrel plant sourced from **Stewart Brewing**, Edinburgh which was for sale following their upgrade to a 30 barrel plant. There are three fermenters which are former dairy tanks with room to add more as the brewery expands.

The intention is to brew with all British ingredients. The malt is supplied by Fawcetts in Castleford and English hop varieties will be used, hopefully in future including Yorkshire hops.

All the beers will be unfiltered so suitable for vegetarians with pump clips warning that the beer may be "sometimes cloudy".

There will be five core beers all based on the previous bottle recipes but adapted for cask. There will also be seasonal beers, the first likely to be a Christmas beer.



Pump clips for the five core beers

The five core beers are **Gold**, **Ruby**, **Porter**, **IPA** and **Extra Tusks** which is a strong ale. The first available was Gold which was being racked on our visit.

The **Gold**, which we sampled, is brewed using a single hop, Endeavour. Our taste promised a very pleasant easy to drink pale beer which we look forward to tasting in a pub. We also sampled the **Porter** and **Extra Tusks** from bottles brewed in Camden and look forward to trying the cask versions.



Casks of Gyle 1 (Gold) ready to go to pubs

Stuart is planning to get a license to sell beer from the premises, mainly off sales but would also like to host organised group visits.

All the beers available will be at York Beer and Cider Festival. At the time of our visit that looked like being three or four of the range.





# RUDGATE

BREWED IN THE VALE OF YORK

## Always brewing up a Storm

RUDGATE BREWED IN THE VALE OF YORK	RUDGATE BREWED IN THE VALE OF YORK	RUDGATE BREWED IN THE VALE OF YORK	RUDGATE BREWED IN THE VALE OF YORK	RUDGATE BREWED IN THE VALE OF YORK	RUDGATE BREWED IN THE VALE OF YORK
<b>Jorvik</b> BLONDE CLASSIC BLONDE ALE	<b>Battle</b> AXE BEST BITTER	<b>Viking</b> BITTER GOLDEN ALE	<b>Volsung</b> PELUM ALE	<b>IPA</b> INDIA PALE ALE	<b>Ruby Mild</b> CHAMPION BEER OF BRITAIN 2007 2009 2007 2011 2012 SPECIAL MILD ALE
Full bodied, heavily carbonated, with a slight medicinal tang.	A classic, hoppy bitter, refreshing, complex fruit, citrus & aromatic undertone.	Powerful, warming, full bodied, beer with body and fruit, complementing the aftertaste.	Pale amber, full bodied, with distinctive citrus on the nose.	Full bodied, dry finish, well balanced, complex fruit, hints of citrus and a little hoppy finish.	Medium bodied, warming, mouth coating beer and excellent aftertaste.

01423 358382 • [SALES@RUDGATEBREWERY.CO.UK](mailto:SALES@RUDGATEBREWERY.CO.UK) • [RUDGATEBREWERY.CO.UK](http://RUDGATEBREWERY.CO.UK) • [@RUDGATEBREWERY](https://twitter.com/RUDGATEBREWERY) • [FACEBOOK.COM/RUDGATE.BREWERY](https://facebook.com/RUDGATE.BREWERY)

# INN CIDER TRADING

## Cider House Rules

The **Maltings** is well known as a premier beer location in York but it has now added another accolade: Cider Pub of the Year 2014.



Branch members gathered for the presentation and were pleased with the cider choice on offer, including real ciders on draught **Jumping Jack Dry** and **Lilley's Crazy Goat** together with barrels of **Biddenden Dry** and **Naish Dry**. Shaun was on a well deserved break in London so the bar staff debated who should receive the presentation and Sophie lost!

Concerned about any possible foot and mouth risk Sophie chose a safe area of the bar to receive the award and Chris outlined the importance that CAMRA attaches to real cider (and perry). CAMRA stands for the Campaign for Real Ale as CAMRACPE would be a bit of a mouthful.



Sophie collecting the award from Chris

To our surprise Shaun turned up as we were celebrating the award with a few ciders (and beers) and having been in London he was overwhelmed with the cheapness of beer in York and emptied his pockets of all his loose change. For one night (at least) cider ruled at the **Maltings** but safe to say the beer hasn't been forgotten either. (CT)

## Cider Census

The recent beer census also recorded the ciders available. Some highlights included **Millwhites** at **Brigantes**, two from **Sanford** (**Devon Mist** and **Devon Scrumpy**), **Biddendens** and **Waulkmill** at the **Maltings** and **Pure North** ciders at the **Rook and Gaskill**, **Pivni** and the **York Tap**.

The full list of pubs with at least one real cider is:

Ackhome	Maltings
Brigantes	Masons Arms
Cross Keys, Tadcaster	Pivni
Road	Postern Gate
Deramore Arms	Punch Bowl, Blossom
Green Tree, Acomb	Street
House of Trembling	Rook & Gaskill
Madness	Tap & Spile
Inn on the Green	Victoria
Knavesmire	Waggon & Horses
Lysander Arms	York Tap

## October is cider and perry month



CAMRA has designated October cider and perry month to celebrate the apple and pear harvest and making the cider for the year ahead. York CAMRA have arranged the Friday 5 in October (Friday 24<sup>th</sup>) to go to pubs that sell real cider. The route will start at 7.30pm at the **Punch Bowl (Blossom Street)** then move onto **Brigantes**, **Old Starre Inn**, **House of the Trembling Madness** and **Pivni**.

# LAST ORDERS

## York Branch Meetings and Events

**Friday 5<sup>th</sup> September:** Cycle social, meet Inn on the **Green** (Acomb), 7pm for 7.30pm departure. Possibly visiting the **Sun Inn** (Long Marston), the **Spotted Ox** (Tockwith), the **White Swan** (Wighill) and the **Nags Head** (Askham Bryan)

**Friday 12<sup>th</sup> September:** Friday 5 (Festival special following set up and beer delivery), **Brigantes** (Micklegate) 7.30pm, **Artful Dodger** 8.15pm, **Ackhorne**, **Whippet Inn** and **York Tap**.

**Wednesday 17<sup>th</sup>, 18<sup>th</sup>, 19<sup>th</sup> and 20<sup>th</sup> September:** **York Beer and Cider Festival**, **Knavesmire**

**Tuesday 30<sup>th</sup> September:** Branch meeting, **Brigantes**, 8.30pm.

**Friday 10<sup>th</sup> October:** Cycle social, meet **Waggon and Horses** (Lawrence Street), 7pm for 7.30pm departure. Possibly visiting **Fulford Arms** (Fulford Road), **Charles XII** (Heslington Village), the **Cross Keys** (Dunnington) and the **Bay Horse** (Murton)

**Wednesday 15<sup>th</sup> October:** Autumn Town Pub of the Season, **Rook & Gaskill**, 8pm.

**Saturday 18<sup>th</sup> October:** Autumn Country Pub of the Season, **Whelans**, Asselby plus nearby pubs. Bus timings TBC probably depart 1pm, return by 7pm.

**Friday 24<sup>th</sup> October:** Friday 5 (Cider Month Special), **Punch Bowl** (Blossom Street) 7.30pm, **Brigantes** 8.15pm, **Maltings**, **Old Starre Inn** and **Pivni**.

**Wednesday 29<sup>th</sup> October:** Branch meeting, **Pivni**, 8:30pm

**Friday 14<sup>th</sup> November:** Cycle social, meet **Volunteer Arms** (Holgate), 7pm for 7.30pm departure. Possibly visiting the **Sun Inn** (Acomb), the **Ainsty** (Boroughbridge Road), **Pitchside Bar** (Football Ground) and **Maltings** (Tanner's Moat).

**Friday 21<sup>st</sup> November:** Friday 5, **Minster Inn**, Marygate 7.30pm, **White Horse**, Bootham 8.15pm, **Three Legged Mare** (High Petergate) **Thomas's Bar**, **Punch Bowl** (Stonegate) and **Yorkshire Terrier**.

**Saturday 22<sup>nd</sup> November:** **Cropton Beer Festival** at the **New Inn**, bus leaves Leeman Road Gardens 11am, visit **Stone Trough** on way back, return arrival in York by 7pm. Cost £TBC.

**Tuesday 25<sup>th</sup> November:** Branch meeting, **Golden Fleece**, 8.30pm

**Saturday 6<sup>th</sup> December:** Beverley trip, bus leaves Leeman Road Gardens 11am, return arrival in York by 7pm. Cost £TBC.

## Guided Pub History & Heritage Walks in and around York

Have some fun with friends, family or colleagues finding out about the buildings, people and events associated with York's beer and pub history. 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.

Walks during the York CAMRA Beer Festival and the York Food and Drink Festival:

3pm Saturday 20<sup>th</sup> September, **Royal Oak**, Goodramgate  
7pm Sunday 21<sup>st</sup> September, **Minster Inn**, Marygate  
7pm Tuesday 23<sup>rd</sup> September, **Royal Oak**, Goodramgate

Bookings can also be taken for groups of six or more on other mutually agreed dates.

£4 per person, (£3 for CAMRA members and for groups of six or more). Includes a free booklet on Real Ale in York. Proceeds go to local CAMRA branch.

Contact 07506570234 or [yorkcamrapubwalks@gmail.com](mailto:yorkcamrapubwalks@gmail.com) for information and reservations.

Sponsored by the **Royal Oak**, **Olde Starre** and **Black Swan**.

## Keep in touch

Website: [www.yorkcamra.org.uk](http://www.yorkcamra.org.uk)

Beer and Cider Festival Website:

[www.yorkbeerfestival.org.uk](http://www.yorkbeerfestival.org.uk)

Facebook: [www.facebook.com/YorkCAMRA](https://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

**Cross Keys**, Googramgate, York: 30p discount off a pint; 15p off a half

**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: 30p discount off a pint; 15p off a half

**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: 30p discount off a pint; 15p off a half

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

**Punch Bowl**, Blossom St, York: special discounts Wed & Sun only

**Punch Bowl**, Stonegate, York: 30p discount off a pint; 15p off a half

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

**Waggon & Horses**, Lawrence Street, York: £2 cask ales on Monday evenings

**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! (MG)

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I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for \_\_\_\_\_

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01/06

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