

# OUSE BOOZER



CAMPAIGN  
FOR  
REAL ALE

Free newsletter of York & Scarborough CAMRA

No.122 -

WINTER  
❄️

2014 - 7500 copies



**York Beer and Cider Festival, see pages 42 - 43**

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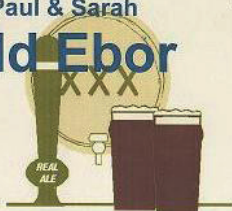
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## PUB NEWS

**Meltons Too** has changed name to **Walmgate Ale House & Bistro**. The new name reflects the changes that have been made in the 17th century building on Walmgate, which include a refurbished bar area and toilets and a redecorated Bistro and loft. The downstairs now has a rustic pub feel, which is echoed by the local food and drink on offer. This includes Yorkshire brewed ales and homemade bar snacks such as pork pies. Eight handpumps are available, serving six beers on a recent visit.



The **Graduate** has reopened as a 'new generation' student pub by Stonegate Pub Company. It sells real ale and keg beers from small breweries such as **Red Willow** and **Thornbridge** and offers super-fast broadband connections and interactive digital entertainment. It is open from 8am with a coffee shop-style counter serving tea, coffee, snacks and pastries to eat in or take away. It also has a free Wi-Fi-linked printer for printing off last -minute assignments and plugs and USB ports on tables for phone and computer charging. The pub offers third-pint taster trays or two or three-pint flagons. A dedicated games area has pool tables and board games. Recent visits found three hand pumps, which had a **Greene King** beer plus either **York York Gold** or **Butcombe Haka** and **Westons Old Rosie Cider** on. Football is regularly shown at weekends with screens and commentary throughout the pub.

Phill and Vicky Upton moved into the **Woodman** at Bishopthorpe six months ago and are into the swing of things both with the bar and food. Passionate about real ale – gaining Cask Marque accreditation - they serve two regular cask ales: **Taylor's Landlord** and **York Guzzler**. There are two rotating guests - **Moorhouses Blond Witch** and **Theakston's Old Peculier** at the time of writing. Phill's aim is to source his guest beers from the north of England, including local breweries.

The **Flag and Whistle** in Huntington has gone from one to two guest beers in addition to **John Smith's Cask**. Recent guests were **Half Moon Lumi  re** and **Old Mill Three Rivers**.

The **Bay Horse** at Burythorpe has been bought by the owner of a local hotel, who was reportedly trying to close it. There is a local campaign underway to retain this village local.

Louise and Russ took over the **Cross Keys** at Pocklington in March 2014 and they now have a hand pump free of tie and are looking to introduce some LocAle beers.

The **Railway Club**, Selby stopped having guest beers a couple of years ago, leaving **John Smith's Cask** as the only cask ale. However, the club has recently had **Sharp's Doom Bar** as a guest, which reportedly sold pretty quickly and as a result they are now thinking of trying out guest beers again.

The **White Swan** at South Milford has recently held a Yorkshire breweries beer festival. They recently suffered flooded cellars - without lasting damage thankfully.

At the **Unicorn**, Selby, the owner has appealed to the Secretary of State regarding the decision to refuse planning permission to build three houses on the car park.

At the **Boot & Shoe** at Barkston Ash, long-serving licensee Neil is leaving the pub trade and a new tenant will be taking over.

The **Woolpack** has reopened serving a range of five beers from Yorkshire and two ciders or perries. The regular beer is **Acorn Blonde** and there will also always be a beer from **Revolutions** and **Timothy Taylor**. The pub has joined the LocAle scheme, see that section for a full write up.



*Steve and his beers*

The **Attic** has expanded its beer range adding draught keg beers from British and foreign breweries to its bottled beers and now opens until 11pm Friday and Saturday. Currently there is no cask (and very limited scope for adding it) but it is a pleasant haven from the weekend crowds.

The **Old Ebor** will be running theme nights once a month (probably on Fridays). December's theme will be the 80s.

# THE SLIP INN

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YORK CAMRA - TOWN PUB OF THE SEASON - WINTER 2010



The new licensees of the **Tap and Spile** (Monkgate) have changed its name to the **Black Horse**, which was the previous name. The pub hasn't changed otherwise.

The **Shoulder of Mutton** is serving four cask ales, **Sharp's Doom Bar**, **Taylor's Landlord**, **Theakston Old Peculiar** and **John Smith's Cask** on a recent visit.

Outside our branch area, but LocAle as a brewery to York **Northern Monk Brew Co.** has opened a tap room and bottle shop. It is called the **Northern Monk Refectory**, a tap room, bottle shop, events space and pop-up kitchen based in Leeds (the Old Flax Store of Marshall's Mill in Holbeck Urban Village). The new venue has been carefully restored back to the Yorkshire stone flags and iron columns. Brewing started in August on the ground floor and the **Northern Monk Refectory** will sit on the first floor and seat up to 60 people. The kitchen will be run by one of Leeds' pop up kitchens, the Grub and Grog Shop. The food menu features beer in all sorts of forms, using syrups made from fresh hops, malt-infused oils to garnish dishes as well as braising various vegetables and meats in beer from the brewery.

Russell Bisset, **Northern Monk Brew Co.** founder, said: "We always wanted to create one of the most accessible taprooms in the UK. This is by no means (just) a brewpub. We have a capacity of up to 5,000 litres per week in house and will have 20 beers on at any one time in the tap room. We want it to be a real showcase of northern British craft brewing, aiming to keep it at 80% produced in the north (of UK) with the other 20% world beer from progressive brewers. The **Refectory** will also host a bottle shop and will be doing brewery tours soon. It is very exciting." **Northern Monk** currently has a core range of nine beers plus a range of specials and collaborations all brewed in house. Most of the beers are served from kegs but there will always be two **Northern Monk** cask beers available.

## BREWERY NEWS

### BAD Co.



**BAD Co.** beers were showcased on their own bar at the **York Beer and Cider Festival** where the 3.8% golden, hoppy ale **Comfortably Numb** was judged the best beer in the

under 4.0% category of the LocAle (beers brewed within 25 miles of the festival) competition in a blind tasting. The same beer went on to win gold as the overall LocAle of the festival. Congratulations to Paul and his team whose beers have been extremely well received, both at the festival and in a number of pubs in York and elsewhere.

### Bad Seed



News from Chris Waplington:

**Bad Seed** HQ is a hive of activity at the moment - we are struggling to produce enough beer! We've just got another fermenter to help increase production.

Our cask line up has increased with our single hop series proving incredibly popular - the latest hop varieties we've used were Polaris and Simcoe. Our barrel ageing project is now well underway with a wet hopped **October Ale** (using hops from Yorkshire Hops) currently ageing in single grain whisky barrels to be released as a **March Ale**. We're also ageing our **Saison** in white wine barrels. After the success of **BEERTOWN** in Malton we have recently teamed up with the Haxby Bakehouse to host "Yeast - Bread & Beer", a pop-up event in Stonegate that celebrated artisan food and drink. We're looking forward to the festive season and have quite a few specials lined up - make sure to watch out for them!

### Brass Castle



News from Phil Saltonstall:

We're still reeling from a fantastic York CAMRA festival and the great response that we got to the beers that we took along.

Given how well this year's **Wallop** Yorkshire strong 'stingo' ale went down, the obvious thing to do was to rack some whisky, bourbon and brandy barrel-aged variants into bottles. Those unmistakable chunky 750ml bottles won't be on the shelves for long, so be quick! They will probably be alongside some of our gluten-free **Hoptical Illusion**.

Work has already begun on next year's **BEERTOWN** event at Malton's Milton Rooms - March 20<sup>th</sup>/21<sup>st</sup>. We and **Bad Seed Brewery** are again looking forward to showcasing stunning beers in a majorly convivial atmosphere! In the meantime, we're planning to run some pop-up events in some of Malton's long-empty pubs before the end of the year, hoping to breathe some life into some neglected

former favourites. Details to be announced on social media as they are confirmed.

**Brown Cow**



News from Sue Simpson:  
We have been asked by an army reservist unit based at Imphal Barracks in Fulford to brew a Christmas beer **Yorkshire Yeoman** with a percentage of the profits going to an armed forces charity. The limited edition new beer will be available in cask throughout December in all our usual outlets as listed on our website and also **Suddabys** (Malton) December Beer Festival.

**Great Heck**



**Great Heck Brewery** have secured a listing with the Mitchells & Butlers pub company for the winter period. Their **Treasure IPA** 4.8% will be available nationwide in pubs branded as Nicholson's, Ember Inns and Castle.

The label design for the bottled version of **Black Jesus** 6.5% has been judged the best in the world in the 2014 World Beer Awards.



The judges comment from the World Beer Awards website:  
"Good use of green shades giving the feeling of coal mines. Excellent technical illustration using simple shapes to further create even more detailed shapes. The use of symmetric and consistency of design over the entire label make this a worthy winner."

Congratulations are due to Huddersfield based graphic designer, Richard Norgate for his creative design input to the label.

The brewery won awards in the SIBA North East competition held at the **York Beer and Cider Festival** with a bronze for **Citra** 4.5% in the Premium Bitters category and a bronze for **Amish Mash** 4.7% in the Speciality Bottled Beers category.

**Half Moon**



News from Jackie Rogers:  
**Half Moon Brewery** is celebrating its first SIBA award at the recent North Eastern competition held at the **York Beer and Cider Festival**.

**Dark Masquerade** (3.6%) received a silver award in the standard milds category.

The brewery which started in December last year is establishing a name in the region and adjoining counties for its good quality real ales. A recent addition to the range is **Galileo** (3.8%), bright blonde ale with refreshing citrus notes. The first stout, **Robertus Lunam** (5%), has been launched, deep amber brown with dark honeycomb flavour and a smoky bitter finish.



Tony Rogers receiving the SIBA award

An additional fermenter was purchased in September providing additional capacity and flexibility.

**Hambleton Ales**



News from Hambleton Ales:

Our big news is that our brewery tap in Ripon, the **King Billy**, has been listed in this year's CAMRA Good Beer Guide – we are obviously very pleased.

Our **Stallion** recently came second in the 4-4.4% abv section of the LocAle competition at the **York Beer and Cider Festival** and our **Gluten Free Ale** in bottle won bronze in the SIBA NE competition also at the same festival.

**Helmsley**



The first beers from this new brewery in Helmsley have been on sale, the first brew being **Howardian Gold** 4.2%, the second is **Yorkshire Legend** 3.8% and the third, a 5.5% IPA called **HiPA**.





## Hop Studio



**Porter** 4.3% won the silver medal in the Porters, Stouts, Old Ales and Strong Milds category of the SIBA North East competition held at the **York Beer and**

## Cider Festival.

## Ilkley



**Ilkley Brewery's** latest addition, **Ruby Jane** (erstwhile daughter of flagship beers **Mary** and **Joshua Jane**) has continued the family tradition by scooping a gold medal at its first competitive showing.

**Ruby Jane**, a 4% ruby mild, came out top in the Standard Milds category as judged by an independent expert panel at the recent SIBA North East Beer Competition, held at the Knavesmire, as part of the CAMRA **York Beer and Cider Festival**.

Further success for the brewery in the same competition came with **The Mayan** (chocolate chipotle stout) winning gold in the Bottled Porters, Milds, Old Ales & Stouts category.



*Christa Sandquist receiving the gold award for Ruby Jane*

## Little Brew



**Little Brew** is now settling well in to the York ale scene after commencing brewing in the summer. Recently added to the range are **Extra Porter** 5.7% and **Ruby** 4.6%. **Little Brew's** beers will soon be available through SIBA's direct delivery scheme so the range will be available to the region's pubco. pubs in the near future.

Stuart is planning to open a small shop at the brewery on Friday afternoons for anyone wishing to buy a few bottles or a polypin of fresh beer for the weekend.

Customers will be able to choose from **Little Brew's** range of bottled beers direct from the brewery as well as some offerings from other local breweries. They will also be selling some harder to get craft beer from **Little**

**Brew's** old stomping ground in London.

Keep an eye on the website [www.littlebrew.co.uk](http://www.littlebrew.co.uk) and twitter for more details.

## North Riding



News from CAMRA Brewery Liaison Officer, Graham Rogers:

I was wrong in the last issue of Ouse Boozer, the collaboration with Malcolm at **Five Towns** came out at 8.5%, brew **281 Double IPA** for Stuart and it was worth the wait, wow and double wow!!

A milestone brew to celebrate Stu's 300th beer was **Mosaic Armageddon** 7.3%, this has to be the hop of the year, a cask went to Nottingham Beer Festival and to me (yes I was there) was the star of the show, it ticked all the boxes!

Other new brews have been **Chelan** 4.5%, **Pedro's NZ Shorts** 4.5% brewed for Nottingham but sadly for Pedro it never saw the light of day. He finally got a taste tonight at the North Riding from the last barrel!

**King Louis MK IV** 4% brewed to celebrate MK Dons victory over Man Utd (Oh Danny Boy).

**Big School Bitter** 4.5% brewed with Chloe (Stuart's daughter) for starting big school, yes she is that old!

**Frogs Leap** 4.5% brewed for Ian Froggat's retirement.

**Fat Lads Mild Special** 5%, interesting!!!

**Spiced Pumpkin Ale** 5%

Finally a first brew from assistant brewer John with his own recipe **Estus** 4.7%, I tasted this out of the fermenter and it has now been dry hopped so I just need to try it again. Well done John, keep up the good work!

**Peasholm Pale Ale** 4.3% was voted beer of festival at the recent Keighley CAMRA Beer Festival.

## Old Mill



It's been more than a decade but **Old Mill Brewery** have finally decided to take the plunge into the bottled ale market again. Three of their best-selling core range have been selected due to a huge customer demand in an increasing market for consumption away from the pubs. The selected three are **Traditional Bitter**, **Bullion** and previously never bottled before **Blonde Bombshell**.

"Over the last couple of years there's been a huge increase in customers on our doorstep and via e-mail asking for our ale to be bottled, as well as demand from our local independent retailers." Says Kelly Wood who looks after the Sales and Marketing at **Old Mill**. "It was always going to be a risk for us moving back into the bottled ale market but it's certainly a risk worth taking as we're always looking for ways to improve our business and increase sales."

That risk seems to be paying off as there is already a demand for some of their other seasonal ales to be produced in bottles "Several of our seasonal ales like **Black Jack** and **Yorkshire Porter** have a devoted customer base but there's no guarantee large batches will sell throughout the year" explains Head Brewer Simon Lewis "so bottling small batches of these products seems the perfect avenue to travel."

To coincide with the launch of the bottles **Old Mill** has a brand new website and online shop. Alongside this they're also running a promotion for the first 100 customers who sign up or order online. They will receive 20% off their bar bill in one of **Old Mill's** 19 pubs. You can find their website here [www.oldmillbrewery.co.uk](http://www.oldmillbrewery.co.uk) or for more information you can 'Like' them on Facebook or 'Follow' on Twitter, just search Old Mill Brewery, Snaith.

## Ossett



The monthly special for December is **Nervous Turkey** 4.3%

After nine years, this popular Christmas brew is as sprightly as ever and still avoiding the chop! Pale and crystal malts combine with British Bramling Cross hops to give a pale golden, moderately bitter beer with a spicy hop finish. A hint of cranberry may even be detected!

## Roosters



News from Tom Fozard:

**Rooster's Brewing Co.** has announced they'll be launching a range of their award-winning beers in 330ml cans, having recently invested in a canning machine, which is to be installed at the brewery before the end of the year.

The move into the canned beer market reflects **Rooster's** continued focus on quality and comes as part of a year

of investment that has already seen new vessels and equipment installed, including a filtration system. As reported in an article published on the BBC website, "Cans are lighter and easier to transport. The seal is airtight and the metal casing lets in no light, extending the shelf-life of the brew within. Modern cans come with polymer linings, which act as an impermeable barrier between beer and aluminium."

News of the first products to run off the canning line and their availability will be announced in due course. Please keep an eye on **Rooster's** Twitter feed (@[RoostersBrewCo](https://twitter.com/roostersbrewco)) or the brewery website ([www.roosters.co.uk](http://www.roosters.co.uk)) for more information.

In terms of specials, we'll be revisiting **Black Math**, our 4.5% liquorice stout for December, which will be joined by **Union Gap**, a 4.3% US-hopped pale that has been brewed as part of the JD Wetherspoon Autumn Real Ale Festival.

January will see the return of two favourites, namely **Humble Pie** (3.7%) and **Astro** (4.3%), whilst February will have a John Wayne theme with **True Grit** (3.9%) and **Cogburn** (4.3%) available alongside our core range.

## Rudgate

Special beers for December:



**Auntie Carol** 3.8% - deep amber bitter

**Mistletoe Myth** 4.0% - pale cherry ale

**Rudolph's Ruin** 4.6% - deep chestnut, malty ale with spice and fruity flavours

**Brew No.12** 4.4% - golden ale fermented with Belgian ale yeast

## Ryedale



News from Tony Williams:

We have now been brewing for one year. Our sales have steadily been increasing month by month so we have decided to add two new beers to give a greater choice to our customers, new and old. The beers are called **Ryedale Rambler** and **Ryedale Angler**. The beers will be on sale for December and looking to the new year we are hoping to start bottling.



We would just like to say a big thank you to our customers for making **Ryedale Brewing Co.** a big success and a happy new year. Thank you from Tony and David.

## Treboom



**Treboom Brewery** are taking the bite out of winter with their seasonal special, **Spicecracker**. At 5.1% this ruby ale is lightly spiced with cinnamon, ginger and allspice. This year as well being available in cask, the brew is being hand bottled in handsome 750ml Belgian-style bottles.

With increasing cask sales, particularly of **Yorkshire Sparkle**, a 4% pale ale and **Tambourine Man**, a 3.8% golden ale, the brewery have stepped up production. John said, 'We now have a number of permanent handpulls in York, Leeds and Pickering which is fabulous'.

**Treboom's** bottled beers feature in Leigh Linley's new book **Great Yorkshire Bottled Beer** a perfect Christmas present for beer lovers. The book will be available to purchase from the brewery which will be open for tasters, mince pies and Christmas gifts on Saturday 13<sup>th</sup> and 20<sup>th</sup> December 11am – 5pm.

## Wold Top

**Wold Top Brewery** is in the running for the Small Business of the Year in the Hull Daily Mail Business Awards 2014.

The Wold Newton based brewery has expanded on its local following in the last 18 months by supplying demand in Europe and further afield with customers in Italy, Sweden, Norway, Finland, the Falkland Islands, Ireland and Canada.

The brewery, which won the Green Award in Hull Daily Mail Business Awards in 2013, has also established its own bottling company to cope with increased demand and provides 17 jobs in the rural area.

Gill Mellor, brewery owner, said; "For a small brewery that has come a long way since our beginnings in 2003 with no paid staff, we're delighted to reach the final in the Small Business category in these awards. This latest success is testament to the tireless hard work of our small team - I'm very proud of them."

The Hull Daily Mail Business Awards ceremony was held at Willerby Manor Hotel in Hull on Thursday November 20

just before this issue of Ouse Boozer went to print.

The brewery has also secured listings in 112 Morrisons stores for its red beer, **Headland Red** and 21 stores for its **Scarborough Fair IPA**.

## York



News from Neil Arden:

Special brews in November:



**Black Bess** 4.2% - "A stout with added oats to give a rich, velvety texture."

This 4.2% stout is a real black beauty and one of our head brewer's personal favourites!

Roasted barley and chocolate malt give a rich dark colour to this ale along with lovely roasted, smokey tones. A liberal helping of oats ensures a rich, velvety texture and body. Whitbread Goldings hops bring a subtle yet robust bitterness to the mix. We're pretty sure you'll be coming back for more!



**Pilau Weisse** 4.5% - "A 4.5% cloudy wheat beer, infused with orange and cardamom"

We've gone a little bit sub continental with our Off the Wall beer this month. Weighing in at 4.5%, **Pilau Weisse** is a 100% wheat beer flavoured with orange and cardamom.

Brewed using only malted wheat, this intentionally cloudy beer has a pale golden colour and a slightly silky mouth feel. The orange notes of First Gold and Mandarina Bavaria hops complement the flavour gained from the addition of orange peel and green cardamom pods in the boil.

Special brews in December:

**Snowflake** 3.7% - "An easy drinking pale 3.7% with a light fruity aftertaste."

The perfect brew for the festive season, pale, hoppy and very easy drinking.

Two hops from the Pacific Northwest of America, Willamette and Cascade, give a citrus punch with a light fruity aftertaste. Just enough to cut through all that rich festive food!

**Jolly Old St Nick** 6.0% - "A traditional English old ale at 6%, that is dark amber, rich, and malty."

This is an English old ale brewed in the traditional manner and then aged in cask for two months to allow the flavours to develop.

The use of amber and crystal malts give a rich dark amber

colour to this beer along with an exuberant malty palate. A trio of English grown hops - Goldings, Northdown and Phoenix - give fruity, spicy notes with a light lingering bitterness.

### **Elysian Spirit 42%**

Distilled from our award winning **Centurion's Ghost Ale** in small batches using traditional copper pot stills. **Elysian Spirit** is reminiscent of a lowland malt whisky. Expect a fruity nose with hints of honey and caramel on the finish. Roman soldiers believed that the Elysian Fields were the final resting place for the souls of heroes and virtuous. We like to think York's famous, ghostly legionaries were on the road to the Elysium as they marched through the basement of the Treasurer's House.

### **Yorkshire Heart**



News from CAMRA Brewery Liaison Officer, Ian Alford:

**Yorkshire Heart** Brewery and Vineyard continues to grow and win awards. Tim, the brewer, is delighted with the summer special **Sunny Heart** winning an award at the **York Beer and Cider Festival**. This beer has proved very popular and additional supplies have had to be produced to meet demand.

Meanwhile, over at the Vineyard, Gillian and Chris won five awards from the Mercian Vineyards Association, including best sparkling wine, best label and best winemaker of the year. The business has expanded so much that a Business Development Manager, Karen Metcalfe (01423 330716, email [sales@yorkshireheart.com](mailto:sales@yorkshireheart.com)), has been appointed to help further expand sales.

Brewery tap nights are now run every Thursday from 18.00 to 21.30. These have proved very popular with 30 to 40 people attending. A cask beer from the **Yorkshire Heart** range is featured at each event and bottled beers and wines are also available for sale. The brewery is continuing with seasonal beers with a Christmas special, **Santa's Little Belcha** being available from November in firkins, polypins and bottles. This is described as a 'rich, hearty beer with a malty sweetness and spicy hop character'.

## GOODBYE TO THE FERRY BOAT

Over the years I was a semi-regular visitor to the **Ferry Boat Inn** at Thorganby and along with everyone else was very sad to see its doors close for the last time on September 27<sup>th</sup>. It was a proper family-run pub, with Olive and Norman Rogers (Norman died in 2004) supported by daughter Jackie and son-in-law Phil. It went from selling keg only to Yorkshire Pub of the Year in a short time frame and this is how we reported on it in *Ouse Boozer* over those years. Most of my visits were by bike in the warmer months, so the pub featured regularly in the *On Your Bike!* column, with longer reports on memorable special events.

The very first mention was in Summer 1997 when it sold only keg **Sam Smith's Old Brewery Bitter**: we reported that 'there are plans to introduce cask ale in the future'. Phil was the driving force, while Norman's reaction – 'you don't want me to go back to that stuff!' – could best be described as lukewarm. By Spring 1998 real ale had arrived: 'we are delighted to report that the **Ferry Boat Inn** at Thorganby now sells **Sam Smith's Old Brewery Bitter** on handpump'. This was soon replaced by **Old Mill Bitter**: 'They started off selling **Sam Smith's Old Brewery Bitter**, but as this is only supplied in 18s, and the cellar is small and far from ideal, beer quality soon became a problem. It would have been easy to give up at this point; instead **Old Mill Bitter**, available in firkins, was tried and has proved successful.' It won the first of many awards, Country Pub of the Season in Winter 1998 and when we went there for the presentation **Black Sheep Special** was also on. There was often a second beer at the weekend now, with **Rooster's Yankee** and the **Old Mill** seasonals proving popular.

In 2002 one of our visits coincided with Olive and Norman's fifty fourth wedding anniversary: 'It came as no surprise to find Olive behind the bar – she has held the licence for as long as she has been married, a feat that I think will take some beating. Norman promised he would get her name in lights – I suppose he came close by getting it above the pub doorway!' By now there were three handpumps, with local breweries providing guests alongside **Old Mill** and this was a fairly common occurrence: 'The customers here are great fans of **Rooster** beers and were giving poor old Phil grief because there was none on at the time



(they'd drunk it all the previous night!)'. It was Country Pub of the Season for a second time in Winter 2003 and again in Summer 2006. For this presentation night, there were five beers and Phil was quick to thank local breweries for providing him with such excellent ales: 'He singled out **Brown Cow** for special mention, much to the delight of owners Keith and Sue Simpson, who had abandoned their sweaty brewhouse (Sue had been brewing in 100°F heat that week!) to join us for the evening.' He was always very modest on these occasions, but the great enthusiasm and skill with which he sourced and looked after said beers shouldn't be forgotten.



It was always good to get back to the pub after the winter break from cycling: 'First port of call was that perennial favourite, the **Ferry Boat** at Thorganby, which was reassuringly familiar and unchanged; recognisable faces on both sides of the bar, a steady stream of customers arriving for Sunday lunch (a substantial, made-to-order sandwich) and a great choice of beers.'

One really memorable occasion was a special award we made in 2008, an event that made the front page of *The Publican*. Olive 'celebrated 60 years as licensee and landlady – she obtained the licence on the day she married Norman Rogers in 1948. Her parents, Edward and Edith Brown-Bolton had run the pub for 13 years and

Olive started pulling pints when she was only 15 (what would the Licensing Officer have to say about that, I wonder?), six years before the licence was granted.' We were up to four hand pumps now, including a **Brown Cow** special called **Olive's Ale**, with the clips of beers waiting in the cellar tantalisingly displayed on a lamp stand on the corner of the bar.

In 2010 it became our Pub of the Year, which triggered a really serious celebration, with live music in the garden and a temporary outside bar adding a further four beers for the day, including **Great Heck Phil's Big Six Zero** brewed for Phil's sixtieth birthday. Our Chairman, Matt Grant, had the unenviable task of presenting the award in front of a crowd of around 150, something he achieved with humour and aplomb. There was one last award to follow, Yorkshire Pub of the Year in 2011. The Ferry Boat was one of 18 entries from across the county, all judged independently against an exacting set of criteria; it knocked Sheffield's **Kelham Island Tavern**, winner of the award for the previous three years, off the top spot. Regional Organiser Mick Moss made a bit of a slip up doing the presentation: 'Mick said he was well impressed by what he described as a country pub in the middle of nowhere; he was corrected by the locals who told him tartly it was actually at the centre of the world!'

The pub's last day was another memorable occasion, with an outside bar and a lot of familiar faces enjoying the pub's delights for a final time. All that remains is to wish Olive, Phil and Jackie all the best for the future. (HB)

York CAMRA would like to thank Olive, Phil and Jackie for making us welcome over many years visiting the pub.



**Cheers Jackie and Phil and all the best for the future!**

## WOLD TOP AND BRASS CASTLE VISIT

Our first challenge was getting out of York – our driver snaked through the back streets of Tang Hall and villages to the east of York emerging onto the A64 at Sand Hutton. Then it was a straight-forward journey to the top of the beautiful rolling countryside of the Wolds until we arrived at the remote Hunmanby Grange near Wold Newton. We found ourselves at a farm notable for its huge fields of barley and two wind turbines both involved in the brewing process.

We were warmly welcomed to **Wold Top Brewery** by Tom and Gill Mellor. Tom gave us an excellent talk about his family history and the development of his brewery and, of late, his events business, both based at the farm. They are the third generation of his family to run the farm which has its own borehole to the aquifer in the chalk beneath. Brewing started in the early part of this century when low market prices for cereals made things tough for the farmer. Diversification became essential and using his own malted barley and the excellent quality water a ten barrel plant was started.



*Tom telling us about the brewery*

Now they have a 20 barrel plant and are looking forward to expanding to 40 barrel plant in 2015. 50% of production is bottled using their own line and 15% goes to export.



*The bottling line*

We enjoyed **Wold Top Bitter** (3.7%), **Golden Summer** (4.4%) and **Headland Red** (4.3%) in the bar which is also used for weddings and parties. They also produce a keg lager called **Humber Light** (4.5%). We were treated to a huge spread of really good sandwiches!

I and others had a snooze on the way to **Brass Castle Brewery** right in the middle of Malton.

They operate an open-door policy to their brewery which I have not experienced before and next to the brew house is a friendly bar. The bar is open to the public one Saturday a month, to co-inside with the monthly food market. They have now expanded to a 12 barrel plant. A big step up from Phil's garage which we visited in Pocklington in 2011! Phil and Ian gave us an enthusiastic tour. They explained how a big mash tun enables them to brew higher strength beers.



We enjoyed **Cliffhanger** (3.8%), **Mosaic** (4.3%) and **Bad Kitty** (5.5%)

It was good to see James and Chris from **Bad Seed** who brew just outside Malton town centre. We enjoyed their **Rakau** (4.5%)

Some of us also tried **Suddaby's** to confirm that it is still a good town pub that has changed little over the years! I had an old favourite there – **Mordue Workie Ticket**.

A great time was had – thanks go to Paul for organising. (SC)

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## THE SUN INN

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

Two new additions to the LocAle accredited scheme this quarter. Firstly, the **Marcia** at Bishopthorpe, which sits prominently on the main street and is the largest pub in the village. Gary Penrose and his fiancée Linda took over the running of this popular pub almost two years ago and immediately set about increasing the real ale range which now encompasses six hand pumps. Gary is no stranger to the licensed trade, having spent the previous 26 years(!) at the **Cue Ball Snooker Club** where two real ales were always present on the bar. At the **Marcia**, Gary has a wide selection of beers and no problem at all in making sure that at least one is LocAle – at the time of my visit two of the beers available were LocAle. The line up included **Roosters Yankee**, **Leeds Pale**, **Timothy Taylor's Landlord**, **Ossett Inception**, **Black Sheep Best Bitter** and **Sonnet 43 Brewhouse IPA**.



*Gary and Linda at the Marcia*

Gary says that there is a good demand for real ale although it can come from a variety of customers: race goers, funeral parties (from the nearby crematorium) or locals! Although a large part of the pub is given over to dining, the bar areas still retain the feel of a village local and are comfy and welcoming, with photos of racehorses and jockeys decorating the bar. Gary and Linda already have two three-day beer festivals behind them and are lining up another one for next year although as they're getting married during the summer, it's got to fit in round that...

Also welcome on board the LocAle train is the **Woolpack** in York. Merely weeks ago, Steve Bradley took over the running of this cosy street corner local and immediately contacted us regarding LocAle. Steve is very keen on Yorkshire beers and has no less than eight hand pumps on the bar from which to serve them. Three LocAle beers were on offer: **Little Brew Extra Porter**, **Treboom First Draft** and **Revolutions Cocker**. Complimenting these were **Acorn Blonde**, **Timothy Taylor's Landlord**, **Two Trees Farmhouse Perry** and **Rooster Sweet English Cider**. As a free house, and with so many excellent breweries in the York area, Steve sees no problem in getting good real ales on the bar – the difficulty is which to choose.



*Steve at the Woolpack*

Although he's still finding his feet and getting to know what the customers preferences are, the **Revolutions** beers are going down well although **Acorn Blonde** is his best seller to date. One thing is for sure though: this is going to be a proper real ale pub. Steve has been in the trade a number of years, spending over three-and-a-half years at the **Fulford Arms** just up the road. With the **Woolpack** however, he's already stamping his personality on it and the single-roomed pub has gained displays of 1970s beer mats and various ticket stubs from an eclectic mix of bands. Steve says that live music will continue to be a feature of the pub and he's introducing a quiz night. He seems to have quickly settled in, as do pub dogs Roxy and Maggie (a pair of lurchers) who you may meet if you pop in on an afternoon! (SG)

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





## 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  
 Barby  
 Barmby on the Marsh  
 Biggin  
 Bishopthorpe  
 Bishopthorpe  
 Bishop Wilton  
 Burn  
 Cawood  
 Cawood  
 Church Fenton  
 Church Fenton  
 Cliffe  
 Colton  
 Coxwold  
 Cropton  
 Easingwold  
 Escrick  
 Flaxton  
 Great Barugh  
 Helperby  
 Helperby  
 Huby  
 Huby

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

Huntington  
 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  
 Ulleskelf  
 Wass  
 West Haddlesey  
 Wighill  
 Wigginton

Blacksmiths Arms  
 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  
 Woolpack  
 Ye Old Starre Inne  
 York Brewery Club  
 Yorkshire Terrier



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# 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 (October 2014) are:

**York:** The list is now up and running but includes only those known about previously, i.e. the **Golden Ball**, the **Fox Inn** and the **Mitre**, Shipton Road. There were no unsuccessful applications listed.

**Selby:** As of June 2014 there were no successful applications listed, and the **Ulleskelf Arms**, Church Fenton, was shown as rejected. However, "Land at 15 Bondgate" is listed as approved with the nominating organisation the Friends of the **Unicorn Inn**. Since this is the address of the **Unicorn**, the application appears to have been successful but the listing recorded strangely – we hope it is the pub, not the land that is the asset of community value!

**Ryedale:** Nothing found.

**Hambleton:** **Blue Bell Country Inn**, Ane, the **Orchard Inn**, Hushwaite and **Ye Old Jolly Farmers Inn** of **Olden Times**, Dalton, Thirsk.

**Harrogate:** None currently listed as successful or under consideration.

**Harrogate:** No successful applications listed.

**East Riding:** Both lists up and running. A successful application is the **Tiger Inn** at North Newbald, but there were six pubs listed as unsuccessful, all from Howden. The **Cross Keys**, the **White Horse**, the **Board Inn**, the

**Wheatsheaf**, the **Wellington Hotel** and **Bowman's Hotel** were all deemed to fail, it would appear, to serve the community as required under Section 88, item 1, of the Localism Act 2011.

**Scarborough:** Lists available and show the **White Swan Hotel** at Hunmanby (YO14) as listed, with no entries in the unsuccessful part.

All local authorities should maintain a list of assets of community value on their web sites. Since the last issue of Ouse Boozers, York has added their lists. The North York Moors planning authority and Ryedale have still failed to provide lists. 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. (TW)

The locations of these lists are:

## York

[http://www.york.gov.uk/info/200327/support/1493/assets\\_of\\_community\\_value](http://www.york.gov.uk/info/200327/support/1493/assets_of_community_value)

## 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.

## Scarborough

<http://www.scarborough.gov.uk/default.aspx?page=17350>



# Snickleway Inn



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

## ON YOUR BIKE

With the August bike ride cancelled due to torrential rain, it was a pleasant change to have a lovely evening for the September ride.

With five of us turning up, the **Inn on the Green** was the meeting point with **Wadworth Horizon** and **Thwaites Wainwright** on offer. There were plenty of people in despite the To Let sign outside.

John had brought his new bike for a run out and after switching the bike lights on, we headed towards Rufforth and on to Long Marston for a stop off at the **Sun Inn**.

With **Sam Smiths** and crisps ordered we sat outside making the most of the warm clean air... until the smokers came out!

The **Spotted Ox** at Tockwith was a short ride further on and we arrived to a busy pub with a smell of fish and chips in the air.

The choice of beer was a good one with **Collingham Journeyman**, **Taylor's Landlord**, **Rudgate Jorvik Blonde** and **Tetleys Cask** on offer.

Taking a route past the disused airfield on a quiet but dark track it was nice to get off the roads. The **White Swan** at Wighill was next, which has been revamped since our last visit, the beer choice being **Abbeydale Brimstone** or appropriately **Moorhouse White Swan**.

Hoping to make it to the **Nags Head** at Askham Bryan, time was escaping us so we decided to call it a night.

The **Waggon and Horses** was the meeting point for the October bike ride. It was a nice warm evening and there were still plenty of race goers to steer around on my way through the city centre.

I was running a bit late, a fact that John (who's usually late) was quick to tease me about...it must be his new bike!

I had a further delay just writing down the huge beer choice of **Roosters Birdman**, **Oakham Citra**, **Batemans Yella Belly**, **Titanic Plum Porter**, **Batemans Black and White**, **Batemans Victory** with **By The Horns Stiff Upper Lip** coming soon! There were a few people in and the staff were friendly.

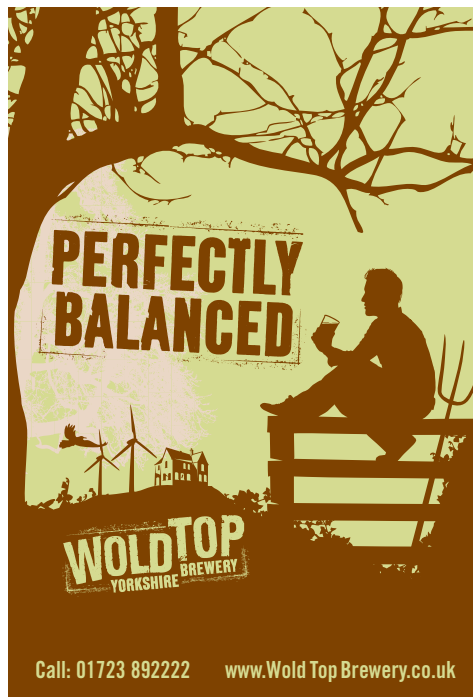
After chatting about a possible route, we decided to visit the **Woolpack** with news of it reopening, although only a short bike ride from the **Waggon and Horses**. The pub has been refurbished and had only been open a week.

The beers on offer were **Acorn Old Moor Porter**, **Slightly Foxed Howlin' Fox**, **Acorn Blonde**, **Revolutions Cocker** and **Taylor's Boltmaker**. Howard left early and

after perusing the many classic beermarks on the walls, many from breweries forgotten, we made tracks for the **Fulford Arms**.

Walking into the **Fulford Arms** to a mass of Punks with purple hair and men with Mohicans, I wondered if we had walked into the right pub! It turns out that it was music night on this particular Friday with a very loud ska band called **Comply or Die** just starting to play. In hi-viz and lycra, I didn't feel that we were appropriately dressed! The bar has also been moved to one side of the pub but there is still a good choice of beers with **Saltaire Blonde**, **Everards Tiger**, **Shepherd Neame Spitfire**, **Camerons Strongarm**, **Ossett Yorkshire Blonde** and **Taylor's Landlord**.

The **Charles XII** was the next stop for the remaining six of us and it was **Adnams Broadside**, **Greene King Old Golden Hen** and **IPA**, **York Terrier** and **Caledonian Deuchars IPA** on the pumps. With mostly students in the pub and with Karl and John leaving for home, the remaining stragglers made it to the **Bay Horse** in Murton for a last drink, **Moorhouse's White Witch**. (AR)



# COASTLINES

Please check out the all new website for Scarborough CAMRA [www.scarboroughcamra.co.uk](http://www.scarboroughcamra.co.uk) and Twitter @scarborocamra.

We will be posting details of beer festivals, news and events in the Scarborough, Filey, Pickering and Malton areas. A new Facebook page will be appearing very soon.

## Pub News

New owners of the **Ham and Cheese**, Scagglethorpe, Claire and Shaun have opened the doors to their new inn with a huge commitment to buying local. They opened in the middle of September and are already doing well, with 5 handpulls on the bar. At the time of writing three were from **Brass Castle Brewery** of Malton (including the infamous **Bad Kitty**) and two from **Yorkshire Heart Brewery** of Nun Monkton, between York and Harrogate. All that with a friendly welcome, home-cooked food made from locally sourced produce, a real fire and dog friendly status, we wish them well.

A great new micropub has opened in Filey. **The Cobbler's Arms** on Union Street serves five real ales in addition to cider, wine and a cosy, friendly atmosphere. They are closed on a Monday over the winter, but host a quiz night on a Tuesday night from 8.30pm, with all proceeds going to charity. Check out their Facebook page for opening times and future events. A CAMRA discount is also available.

**Bonhommes**, Royal Crescent Court, Filey, has a new manager Andy Quinn as Kristian Rhodes has now left to spend more time with his growing family. Andy has been in the pub trade for over 15 years and is dedicated to the serving of quality real ales and ciders, and the promotion of small breweries within the region and the local community. **Bonhommes** has a rotation of five real ales, and was recently serving **Rudgate York Chocolate Stout** 5.0%, **White Rose Gecko in the Sky** 4.0%, **Wentworth Granny Clarkes Ale** 3.8%, **Timothy Taylor Boltmaker**, **Rudgate Ruby Mild** 4.4% and **Old Rosie** cider. A beer festival is planned for later in the year. Currently, there is a price promotion until 18<sup>th</sup> December where prices across the board are £2.50 for all cask ales. (After this date a 10% discount applies to all CAMRA members on production of your card).

There is a fun quiz on Thursday evening from 9pm, a family quiz on a Saturday afternoon from 4pm and regular live music on most weekends.

Traditional home-made Sunday lunch will be available

shortly. **Bonhommes** is family and dog friendly. Free wi-fi is available for all customers.

The **Railway Tavern**, Sands Lane, Hunmanby has re-opened as the **Piebald Inn**. You may be able to guess from the name that it specialises in pies, and a very wide variety too. As it is only re-opening on the day of writing we haven't had the chance to visit yet to check it out but you can get more details on [www.thepiebaldinn.co.uk](http://www.thepiebaldinn.co.uk).

## Brewery News

On the warm and sunny evening of September 12<sup>th</sup> several members of Scarborough CAMRA branch made their way to **Ampleforth Abbey's Windmill Pub** (not open to the public) to present them with a certificate to thank them for their hospitality during tours at the CAMRA Members Weekend held in Scarborough earlier in the year. We were made to feel very welcome by Rachel and Cameron whilst enjoying some of their fantastic cider. The next day the same members, and a few others, got the train to Malton to visit **Brass Castle Brewery Tap** room and presented Phil Saltonstall with another certificate to say thank you to all involved for their hospitality during their tours at the Members Weekend. Thank you again to all involved.

Don't forget The Tap at **Brass Castle Brewery** in Malton is open every second Saturday of the month from 12 noon until 8pm, the next one being 13<sup>th</sup> December. Come down for some great beers brewed just a few feet from the bar and some from **Bad Seed Brewery**, just down the road.

## Beer Festival News

**Suddaby's Crown Hotel** in Malton is having a Winter Beer Festival from Thursday 11<sup>th</sup> to Sunday 14<sup>th</sup> December, with 25 real ales, four ciders, live music and food (all day). If it's anything like their previous ones, it's well worth a visit.

Due to the success of his beer festival at the end of September, Ian of the **Royal Oak**, Old Malton is planning another one in April. A marquee in the garden housed the bar which along with the bar inside, was full of great beers such as **Brass Castle First Gold**, **Copper Dragon Golden Pippin**, **Acorn Barnsley Bitter**, **Great Newsome Frothingham Best** and their regular **York Brewery Guzzler** with CAMRA Champion Beer of Britain 2014 Best Bitter Bronze Champion **Inclined Plane** from the **Langton Brewery** near Market Harborough making a great impression. There was music on both nights with the



very local covers band The Nobodys getting everyone up and dancing on the Saturday night. So pencil in 17<sup>th</sup> and 18<sup>th</sup> April 2015 in your diaries for more of the same.

## New Committee

Following our very well attended AGM at the **Valley Bar**, Scarborough, in October, we would like to say a big thank you to Phill Healy for three years of hard work as he stood down as Chairman, and congratulations to Dave (Santa) Balmford who has now taken the position. What made it extra special was that it was Santa's birthday so, of course, cake was in order.

A certificate was presented to Ray West for his outstanding contribution to setting up the What Pub site. (RW)



*Santa's birthday cake*

The results of our Pub of the Year are:

### Town

**Winner** - North Riding Hotel

**Second** - Indigo Alley

**Third** - Scholars

## Rural

**Winner** - The Sun Inn, Pickering

**Second** - Hayburn Wyke, Cloughton

**Joint Third** - Suddaby's, Malton and Bonhommes, Filey

## Scarborough Contacts

**Chairman:** Dave Balmford

☎ 07947 118 555 (m) 01723 353695 (h)

**Secretary:** Gillian Harper

☎ 07786 378557 (m)

✉ [scarborough.camra@gmail.com](mailto:scarborough.camra@gmail.com)

**Treasurer:** Graham Rogers

☎ 07866 769944 (m)

**Pubs Officer:** Mike Stock

☎ 07855 912860

✉ [indigoalley@btconnect.com](mailto:indigoalley@btconnect.com)

**Membership Secretary:** Pat Larkin

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# PUB OF THE SEASON

York CAMRA were at the **Rook and Gaskill** on 15<sup>th</sup> October to award it Winter Town Pub of the Season. It was great to see so many people there to celebrate a great pub, when York pubs are under threat like never before from supermarkets in league with large pub companies with their bad business models. They are no longer treating pubs as community assets - but more like disposable assets.

Nick, who was presenting the award on CAMRA's behalf, took the opportunity to tell those present about the campaign York CAMRA and local residents are involved with to stop Tesco acquiring the lease to the **Punch Bowl** in Lowther St.

Many people don't realise that CAMRA don't just campaign for good real ale but for the preservation of good local community pubs as well. Just because the **Punch Bowl** doesn't serve real ale at the moment (it wants to if it survives) doesn't mean we don't care. If we don't preserve these pubs for the community - how can they hope to help them develop them into something special?

To a lesser extent the **Rook and Gaskill** is similar, in that it has come up from being at a low ebb - having faded from past glories. That it is now Pub of the Season is testament as to what the right business model and the right team behind the bar can do.

Look at it now - a flourishing community local - not in the city centre but popular nevertheless. It has a great selection of ales and the dedicated hard working licensees Paul and Mandy and manager John Jo - have imposed their infectious personalities on the place and restored its reputation.



*Nick presenting the award to Paul and John Jo*

It encompasses everything that makes a superb pub - great beer; great food; great team behind the bar and great clientele.

British inns, taverns and alehouses have a lineage dating back to medieval times. They have survived natural disasters, famines, pestilence and wars. We are now their custodians and history won't judge us kindly if we don't protect and nurture them for future generations. (NL)

On a sunny October Saturday, a full minibus of CAMRA members descended upon Asselby, near Howden. Their mission was to present the Country Pub Of The Season award to Ian and Sandie at **Whelans of Asselby**, the winning pub. Walking through the door, we knew we were onto a winner - on the bar were five cask

ales, most of which your humble correspondent - and many on the bus - had not encountered before. What a start to the day!

Ready and waiting to be drunk were **Double Top The Ringer**, **Springhead Drop 'o The Black Stuff**, **Half Moon Aurora**, **Timothy Taylor Havercake** and **John Smith's Cask**. A further hand pump had **Broad Oak Premium Perry** waiting to be sampled. So, we all got stuck in - only interrupted by a photographer from the Goole Times who shepherded us round both inside and outside the pub to get that special shot - whilst we waited to get the presentation under way.



*The presentation party outside the pub*

It was me (ably assisted by Colin Young) who nominated **Whelans** for the award and therefore I had to make the presentation and a small speech as to why the pub was a worthy winner. Looking round, this was not hard to do. Aside from the already mentioned beer choice - all in impeccable condition might I add - this is a most comfortable and welcoming pub just to be in. Ian and Sandie have put in a lot of work in the sixteen months that they have been here and the results are there for all to see.

Ian quickly signed up for our LocAle scheme (local brew **Half Moon Aurora** along with brewers Tony and Jackie Rogers were on/in the bar) and the last few months alone has seen the number of hand pumps increase from four to six and a beer festival in August with fifteen beers and two ciders available. It could have been a tear or maybe a bead of sweat, but in accepting the award, Ian was at pains to thank all those who had helped him so far, not least people from Asselby who had supported him from the outset and some of whom were happily there to see the award presented.

Formalities over, we tucked into the splendid buffet provided and did our best to finish off some of the ales, before it was - all too quickly - time to move on. In this instance, this meant back on the bus for four minutes just up the road to the **Kings Head**, Barmby on the Marsh. This pub is a former POTS winner back in 2011 (my nomination again) and it was like visiting an old friend. Licensee Tim and his dad, Doug were behind the bar to welcome our merry band and, again, we were impressed with the beers on offer: **Great Newsome Corn Dolly**, **Partners Pudsey Bear**, **Axholme Pumpkin Porter** and **Black Sheep Best Bitter**. More ticks in the book for some!

This is another busy pub despite its location: the road from Howden to Barmby on the Marsh is a long no-through road so passing traffic is nearly non-existent! Along with **Whelans**, you

have to know that the **Kings Head** is there as you're unlikely to come across it by accident. The **Kings Head** has developed a reputation for its good food and real ale over the years however, and customers find the trip wholly worthwhile. My comment to Tim was that with **Whelans** in the ascendancy, there were twice as many reasons to come down the road! The **Kings Head** is up for sale at the moment with Tim looking to move on to a new challenge. This will be a sad loss to the branch when it comes to pass, as the **Kings Head** is a cracking pub – visit it while you can.

All too soon the bus was outside the door again and we were heading back towards York but not without stopping off at the **New Inn**, Cliffe. This was perhaps the busiest village pub I've been in for some time to say it was Saturday teatime! Already nearly full of locals and football teams, we had to be patient getting to the bar, but were well rewarded when we got there for here was our hat trick of pleasant surprises for the day! The line up of beers included **Brown Cow Captain Oates**, **Small World Barncliffe Bitter**, **Salamander Off Road Wizzard**, **Bradfield Farmers Cherry Beer** and **John Smith's Cask**. Beers in the **New Inn** are usually sourced locally and always from within Yorkshire.

The **New Inn** is another former POTS winner (yes, me again) and the sheer number of people now using the pub and the excellent beer choice shows why the pub was worthy of the award. Ian and Adele took this pub on over two years ago after Enterprise had given up with it and made it what it has become today – a proper village local with excellent real ale. As Ian brought some rather good Cornish pasties round, I still hadn't managed to try all the beers on offer (although I did scrounge a quick sample of the **Farmers Cherry Beer** on the way out!) before the bus was waiting again.

The day seemed to pass by in the blink of an eye and yet we'd visited three splendid village pubs with no less than fifteen different beers on our journey. If you like the sound of a trip like this, we'd love to have you aboard! We run socials – including trips like this – all year round and you don't need to be a CAMRA member to join in. Look out for them being advertised in the 'Last Orders' section of this magazine or on our website. (SG)

The winner of the Spring Town Pub of the Season award is the **Phoenix** which has been independently owned and run since 2008 has gained an excellent reputation for the choice and quality of its real ales. A year ago Karen Cranfield became manager running the pub on behalf of Jon and Jennie Fulton. Being free of brewery tie enables the pub to buy what beers are available, what customers want and at a decent price.

There are three permanent pumps for **Taylor's Landlord**, **Copper Dragon Golden Pippin** and **Wold Top** (beer varies) with two rotating guest ale pumps, one for pale beers and the other for dark beers. Karen prefers to buy from local breweries wherever possible but does buy from further afield if good ones become available. She tries to avoid duplication of guest beers with pubs in the immediate area. The pub is now selling gluten free bottles from **Wold Top** (**Against the Grain** and **Scarborough Fayre**)

and **Brass Castle (Hoptical Illusion)**. This is a growing market for varying age groups. Three beer festivals spring, summer and winter are held each year. On the social side the pub is a premier venue for jazz each Wednesday and Sunday and the first and third Mondays. It is also part of the flourishing bar billiards scene and the Tuesday quiz is to return. It is an ideal pub to call in either for a quiet pint by yourself, meet friends or call before or after a concert at the nearby Barbican Theatre. (GW)



The winner of the Spring Town Country of the Season award is the **Marcia Inn**, Main Street, Bishopthorpe, a pub going nowhere in 2012. Mainly interested in food and with **John Smith's Cask** as a real ale there was plenty of competition elsewhere both in the village and further afield. Fortunately Punch Taverns did choose to make a positive difference and asked for expressions of interest in autumn 2012.

In January 2013 Gary Penrose and Linda Welch took over the **Marcia**. They were picked because of Gary's passion and knowledge around beer - much of this honed over the years at the **Cueball Snooker Club** in York. A major refurbishment of the property took place in May 2013 and the pub has since gone from strength to strength.

There are six handpumps with **Leeds Pale**, **Taylor's Landlord**, **Roosters Yankee** and **Black Sheep Best Bitter** as regulars with two rotating guest ales. LocAle accredited, when last visited, **Treboom First Draft** helped fulfil this recognition. A new introduction is a keg beer font for a small brewery beer so there is now a wide range of excellent ales.

August is the time for the **Marcia** beer festival. 2013 showcased 16 ales and four ciders and expanded in 2014 to 20 ales and four ciders, the majority of which were served in a marquee in the extensive beer garden.

Beer is not everything that helps a pub become an award winner. Food is available seven days a week and is now in balance with the beer sales. This is a family friendly pub and as part of the rebirth there is a children's play area. The **Marcia** plays a major part in the community sponsoring a number of local teams, for example Bishopthorpe Cricket, White Rose Football and the Ladies Darts team and a popular quiz night every Wednesday. Further recognition which demonstrates Gary and Linda's passion to make a difference is that Punch have shortlisted them as Punch Partner of the Year for 2014.

Our York CAMRA presentation is on Friday 9<sup>th</sup> January at 8pm with a buffet provided to support the beers. The number 11 bus service stops almost outside! (SG)



YORK CAMRA PUB OF THE YEAR 2009

# THE SWAN

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Mon-Wed 4 - 11 Thursday 4 - 11.30 Friday 4 - Midnight Sat 12 - Midnight Sun 12 - 10.30

YORK PRESS BEST OVERALL PUB 2011



# Pubs Around York

## Ackhorne (1)

9 *St Martins Lane*  
Caledonian Deuchars IPA,  
Rooster's Yankee, 3 guest beers

## Artful Dodger (2)

47 *Micklegate*  
3 guest beers

## Banyan (3)

3 *Little Stonegate*  
2 guest beers

## Bay Horse (4)

55 *Blossom Street*  
Black Sheep Best Bitter, 2 guest beers

## Bay Horse (5)

68 *Marygate*  
Copper Dragon Golden Pippin,  
Greene King Abbot, Morland Old  
Speckled Hen, 2 guest beers

## Black Swan (6)

23 *Peasholme Green*  
Caledonian Deuchars IPA, Copper  
Dragon Golden Pippin, Theakston  
Best Bitter, Theakston Old Peculier

## Blue Bell (7)

53 *Fossgate*  
Bradfield Farmers Bitter, Bradfield  
Farmers Blonde, Rudgate Ruby  
Mild, Timothy Taylor Landlord, 3  
guest beers

## Blue Boar (8)

5 *Castlegate*  
Theakston varies, Timothy Taylor  
Golden Best, 3 guest beers

## Bootham Tavern (9)

29 *Bootham*  
Sharp's Doom Bar, Timothy Taylor  
Landlord

## Brigadier Gerard (10)

84 *Monkgate*  
Samuel Smith Old Brewery Bitter

## Brigantes (11)

114 *Micklegate*  
Black Sheep varies, Great Heck  
varies, Leeds varies, Okells varies,  
Timothy Taylor varies, York varies, 4  
guest beers

## Burns Hotel (12)

23 *Market Street*  
Samuel Smith Old Brewery Bitter

## Chaplin's Bar (13)

*Round Room, Lady Anne*  
Middleton's Hotel, Skeldergate  
York Guzzler, York seasonal, 1  
guest beer

## City Screen (14)

*Coney Street*  
Rudgate varies, York varies, 1  
guest beer

## Cock & Bottle (15)

61 *Skeldergate*  
Sharp's Doom Bar, 1 guest beer

## Corner Pin (16)

17 *Tanner Row*  
Jennings Cumberland Ale, 2 guest  
beers

## Cross Keys (17)

34 *Goodramgate*  
John Smith's Bitter, St Austell  
Nicholson's Pale Ale, up to 6 guest  
beers

## Crystal Palace (18)

66-68 *Holgate*  
Samuel Smith Old Brewery Bitter

## Dean Court Hotel (19)

*Duncombe Place*  
1 guest beer

## Duke of York (20)

3-4 *King's Square*  
Leeds Leeds Pale, Leeds Yorkshire  
Gold, Leeds Leeds Best, Leeds  
Midnight Bell, 4 guest beers

## Duke of York (21)

*Railway Station*  
Greene King Old Speckled Hen, 2  
guest beers

## Edinburgh Arms (22)

25 *Fishergate*  
John Smith's Bitter, 3 guest beers

## Exhibition (23)

19 *Bootham*  
Black Sheep Best Bitter, Copper  
Dragon Golden Pippin, Timothy  
Taylor Landlord, York Guzzler, 2  
guest beers

## Five Lions (24)

24 *Walmgate*  
Caledonian Deuchars IPA, John  
Smith's Bitter

## Gillygate (25)

48 *Gillygate*  
4 guest beers

## Golden Ball (26)

2 *Cromwell Road*  
Everards Tiger Best Bitter, Timothy  
Taylor Golden Best, Treboom  
Yorkshire Sparkle, 4 guest beers

## Golden Fleece (27)

16 *Pavement*  
Black Sheep Best Bitter, Caledonian  
Deuchars IPA, Copper Dragon  
Golden Pippin, Timothy Taylor  
Landlord

## Golden Lion (28)

9 *Church Street*  
Naylor's varies, 4 guest beers

## Golden Slipper (29)

20 *Goodramgate*  
5 guest beers

## Graduate (30)

6-12 *Lendal*  
2 guest beers

## Guy Fawkes (31)

25 *High Petergate*  
Black Sheep Best Bitter, 5 guest  
beers

## Habit (32)

40 *Goodramgate*  
3 guest beers

## Harkers (33)

1 *St Helens Square*  
St Austell Nicholson's Pale Ale, York  
Yorkshire Terrier, 4 guest beers

## Hole In The Wall (34)

10 *High Petergate*  
5 guest beers

## Hop (35)

11-12 *Fossgate*  
Ossett Yorkshire Blonde, Ossett  
Big Red, Ossett Silver King, Ossett  
Excelsior, 5 guest beers

## House of Trembling

**Madness (36)**  
48 *Stonegate*  
3 guest beers

## Judges Lodgings (37)

9 *Lendal*  
Thwaites Original, Thwaites  
Wainwright, Thwaites seasonal

## Kennedy's Bar (38)

1 *Little Stonegate*  
1 guest beer

## Keystones (39)

4 *Monkgate*  
2 guest beers

## Lamb & Lion (40)

2-4 *High Petergate*  
Black Sheep Best Bitter, Timothy  
Taylor Landlord, York Guzzler, 2  
guest beers

## Last Drop Inn (41)

27 *Colliergate*  
York Guzzler, York Yorkshire Terrier,  
York Centurion's Ghost Ale, 3 guest  
beers

## Lendal Cellars (42)

26 *Lendal*  
Greene King IPA, Greene King  
Abbot, 2 guest beers

## Longboat (43)

20 *Blossom Street*  
Black Sheep Best Bitter

## Lowther (44)

8 *Cumberland Street*  
John Smith's Bitter, Theakston Best  
Bitter, Theakston XB

## Maltings (45)

*Tanners Moat*  
Black Sheep Best Bitter, Rooster's  
varies, York Guzzler, 4 guest beers

## Masons Arms (46)

6 *Fishergate*  
4 guest beers

## Walmgate Ale House (47)

25 *Walmgate*  
York varies, 3 guest beers

## Micklegate at 127 (48)

127 *Micklegate*  
York seasonal, York varies, up to 6  
guest beers

## Minster Inn (49)

24 *Marygate*  
Banks's Sunbeam, Jennings Sneek  
Lifter, Marston's Burton Bitter, 2  
guest beers

## Mount (50)

72 *The Mount*  
Marston's varies, 2 guest beers

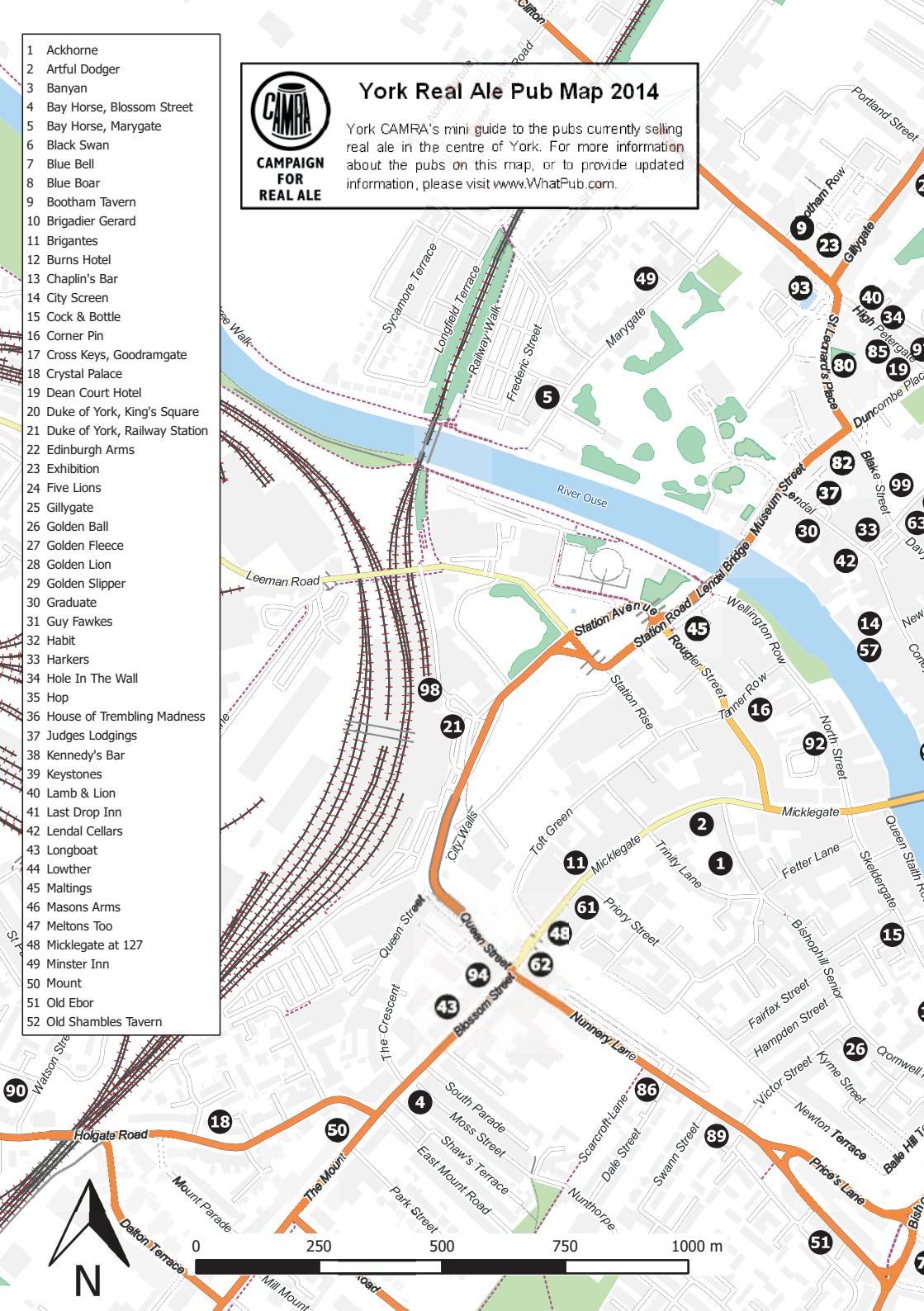
- 1 Ackhorne
- 2 Artful Dodger
- 3 Banyan
- 4 Bay Horse, Blossom Street
- 5 Bay Horse, Marygate
- 6 Black Swan
- 7 Blue Bell
- 8 Blue Boar
- 9 Bootham Tavern
- 10 Brigadier Gerard
- 11 Brigantes
- 12 Burns Hotel
- 13 Chaplin's Bar
- 14 City Screen
- 15 Cock & Bottle
- 16 Corner Pin
- 17 Cross Keys, Goodramgate
- 18 Crystal Palace
- 19 Dean Court Hotel
- 20 Duke of York, King's Square
- 21 Duke of York, Railway Station
- 22 Edinburgh Arms
- 23 Exhibition
- 24 Five Lions
- 25 Gillygate
- 26 Golden Ball
- 27 Golden Fleece
- 28 Golden Lion
- 29 Golden Slipper
- 30 Graduate
- 31 Guy Fawkes
- 32 Habit
- 33 Harkers
- 34 Hole In The Wall
- 35 Hop
- 36 House of Trembling Madness
- 37 Judges Lodgings
- 38 Kennedy's Bar
- 39 Keystones
- 40 Lamb & Lion
- 41 Last Drop Inn
- 42 Lendal Cellars
- 43 Longboat
- 44 Lowther
- 45 Maltings
- 46 Masons Arms
- 47 Meltons Too
- 48 Micklegate at 127
- 49 Minster Inn
- 50 Mount
- 51 Old Ebor
- 52 Old Shambles Tavern



**CAMPAIGN  
FOR  
REAL ALE**

## York Real Ale Pub Map 2014

York CAMRA's mini guide to the pubs currently selling real ale in the centre of York. For more information about the pubs on this map, or to provide updated information, please visit [www.WhatPub.com](http://www.WhatPub.com).





- 53 Old White Swan
- 54 Olde Starre Inn
- 55 O'Neill's
- 56 Phoenix
- 57 Pitcher & Piano
- 58 Pivni
- 59 Plonkers
- 60 Postern Gate
- 61 Priory
- 62 Punch Bowl, Blossom Street
- 63 Punch Bowl, Stonegate
- 64 Red Lion
- 65 Roman Bath
- 66 Rook & Gaskill
- 67 Rose & Crown
- 68 Royal Oak
- 69 Sea Horse Hotel
- 70 Slip Inn
- 71 Slug & Lettuce, Ousegate
- 72 Slug & Lettuce, Swinegate
- 73 Snickleway Inn
- 74 Spread Eagle
- 75 Stonegate Yard
- 76 Swan
- 77 Tam O' Shanter
- 78 Tap & Spile
- 79 Terrace
- 80 Theatre Royal
- 81 Thirteen Thirty One
- 82 Thomas's
- 83 Three Cranes
- 84 Three Tuns
- 85 Three-legged Mare
- 86 Trafalgar Bay Inn
- 87 Vahe
- 88 Victoria
- 89 Victoria Vaults
- 90 Volunteer Arms
- 91 Waggon & Horses
- 92 Whippet Inn
- 93 White Horse
- 94 Windmill
- 95 Woolpack
- 96 Yates's
- 97 York Arms
- 98 York Tap
- 99 Yorkshire Terrier

**Old Ebor (51)**  
*2 Drake Street*  
Copper Dragon Golden Pippin,  
John Smith's Bitter, 3 guest beers

**Old Shambles Tavern (52)**  
*44 The Shambles*  
2 guest beers

**Old White Swan (53)**  
*80 Goodramgate*  
John Smith's Bitter, St Austell  
Nicholson's Pale Ale, 6+ guest  
beers

**Olde Starre Inn (54)**  
*40 Stonegate*  
5 guest beers

**O'Neill's (55)**  
*10 Low Ousegate*  
3 guest beers

**Phoenix (56)**  
*75 George Street*  
Copper Dragon Golden Pippin,  
Timothy Taylor Landlord, Wold Top  
Bitter, 2 guest beers

**Pitcher & Piano (57)**  
*Ebor Hall, Coney Street*  
Marston's varies, 1 guest beer

**Pivni (58)**  
*6 Patrick Pool*  
Tapped (Sheffield) varies, 4 guest  
beers

**Plonkers (59)**  
*5 Cumberland Street*  
Theakston Best Bitter, 1 guest beer

**Postern Gate (60)**  
*90 Piccadilly*  
Greene King Abbot, Ruddles Best  
Bitter, up to 6 guest beers

**Priory (61)**  
*103 Micklegate*  
3 guest beers

**Punch Bowl (62)**  
*5-9 Blossom Street*  
Greene King Abbot, Ruddles Best  
Bitter, 6 guest beers

**Punch Bowl (63)**  
*7 Stonegate*  
St Austell Nicholson's Pale Ale, 3  
guest beers

**Red Lion (64)**  
*2 Merchantgate*  
up to 8 guest beers

**Roman Bath (65)**  
*9 St Sampsons Square*  
John Smith's Bitter

**Rook & Gaskill (66)**  
*12 Lawrence Street*  
Castle Rock Harvest Pale, Wharfe  
Bank varies, 6 guest beers

**Rose & Crown (67)**  
*13 Lawrence Street*  
Black Sheep Golden Sheep,  
Rudgate Ruby Mild, Sharp's Doom  
Bar, Timothy Taylor Landlord, 1  
guest beer

**Royal Oak (68)**  
*18 Goodramgate*  
Greene King Abbot, Theakston Best  
Bitter, Theakston Old Peculier, 3  
guest beers

**Sea Horse Hotel (69)**  
*4 Fawcett Street*  
Samuel Smith Old Brewery Bitter

**Slip Inn (70)**  
*Clementhorpe*  
Leeds Leeds Pale, Rudgate Ruby  
Mild, Timothy Taylor Boltmaker,  
Wold Top Wold Gold, 1 guest beer

**Slug & Lettuce (71)**  
*1/1a Low Ousegate*  
Greene King IPA, 3 guest beers

**Slug & Lettuce (72)**  
*The Courtyard, 22-26 Back*  
*Swinegate*  
3 guest beers

**Snickleway Inn (73)**  
*47 Goodramgate*  
Jennings Sneck Lifter, Rooster's  
Yankee, Saltaire Blonde, 3 guest  
beers

**Spread Eagle (74)**  
*98 Walmgate*  
Marston's Burton Bitter, Marston's  
Pedigree, 1 guest beer

**Stonegate Yard (75)**  
*8-10 Little Stonegate*  
Black Sheep Best Bitter, 1 guest  
beer

**Swan (76)**  
*16 Bishopgate Street*  
Saltaire Blonde, Tetley Bitter,  
Timothy Taylor Landlord, 3 guest  
beers

**Tam O' Shanter (77)**  
*37 Lawrence Street*  
Caledonian Deuchars IPA, John  
Smith's Bitter

**Tap & Spile (78)**  
*29 Monkgate*  
Rooster's Yankee, Sharp's Doom  
Bar, 3 guest beers

**Terrace (79)**  
*5 Fossgate*  
Black Sheep Best Bitter, Copper  
Dragon Golden Pippin, John  
Smith's Bitter, Sharp's Doom Bar

**Theatre Royal (80)**  
*St Leonard's Place*  
York Guzzler (Sold as Grey  
Lady); York seasonal

**Thirteen Thirty One (81)**  
*13 Grape Lane*  
York Guzzler

**Thomas's (82)**  
*3 Museum Street*  
4 guest beers

**Three Cranes (83)**  
*11 St Sampson's Square*  
John Smith's Bitter, Tetley Bitter, 1  
guest beer

**Three Tuns (84)**  
*12 Coppergate*  
Marston's Burton Bitter, Marston's  
Pedigree, 4 guest beers

**Three-legged Mare (85)**  
*16 High Petergate*  
York Guzzler, York Yorkshire Terrier,  
York Centurion's Ghost Ale, York  
seasonal, York varies, 4 guest beers

**Trafalgar Bay Inn (86)**  
*7 Nunnery Lane*  
Samuel Smith Old Brewery Bitter

**Vahe (87)**  
*31-33 Goodramgate*  
2 guest beers

**Victoria (88)**  
*1 Heslington Road*  
Old Mill Traditional Mild, Old Mill  
Traditional Bitter, Old Mill Blonde  
Bombshell, Old Mill Bullion, Old Mill  
seasonal

**Victoria Vaults (89)**  
*47-49 Nunnery Lane*  
2 Cross Bay varies

**Volunteer Arms (90)**  
*5 Watson Street*  
Brown Cow Mrs Simpsons Thriller  
in Vanilla, Leeds Yorkshire Gold,  
Saltaire Saltaire Pride, Timothy  
Taylor Landlord, Treboom Yorkshire  
Sparkle, 2 guest beers

**Waggon & Horses (91)**  
*19 Lawrence Street*  
Batemans Yella Belly Gold,  
Batemans Salem Porter, Batemans  
varies, 4 guest beers

**Whippet Inn (92)**  
*15 North Street*  
Great Yorkshire varies, 3 guest  
beers

**White Horse (93)**  
*6 Bootham*  
Thwaites Wainwright, Thwaites  
Lancaster Bomber, Thwaites  
seasonal

**Windmill (94)**  
*14-16 Blossom Street*  
3 guest beers

**Woolpack (95)**  
*6 Fawcett Street*  
Acorn Blonde, Revolutions varies,  
Timothy Taylor varies, 4 guest beers

**Yates's (96)**  
*Church Lane, Low Ousegate*  
Copper Dragon Golden Pippin,  
Courage Directors, 1 guest beer

**York Arms (97)**  
*26 High Petergate*  
Samuel Smith Old Brewery Bitter

**York Tap (98)**  
*Railway Station, Station Road*  
up to 18 guest beers

**Yorkshire Terrier (99)**  
*10 Stonegate*  
York Guzzler, York Yorkshire Terrier,  
York Centurion's Ghost Ale, 2 guest  
beers



# VOLUNTEER ARMS

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# OCTOBER YORK BAR BILLIARDS TRAIL

It's said that bar billiards first came to these shores from the continent in the 1930s, when an Englishman, David Gill, saw the game '*billard russe*' being played in Belgium. Gill was smitten with its uniquely challenging format: nine holes of varying point values scattered around the playing surface, with opponents racing against the clock to rack up the highest score, while trying to avoid knocking over white and black pins that either erase the player's current break or their entire score. On returning home, Gill persuaded the London firm, Jelkes, to start manufacturing similar tables over here, and the game quickly became popular, first taking root in the south of England, before gaining a foothold in cities further north in the decades that followed.

One of the chief northern outposts was York – talk to older pub-goers and they'll wax lyrical about the tables once found in pubs like the **Ackhorne**, the **Bootham Tavern**, the **Cross Keys**, and the **Woolpack**, to name but four. However, over time the game's fortunes began to decline, and by early 2013 there were only two tables left in York – in the **Golden Ball** and the **Phoenix**. For those of us who drank in both pubs, often while playing a frame or two, it was clear that the game still inspired affection amongst regulars and caught the imagination of newcomers. We began to wonder if a bit of energetic collaboration might be all that was needed to kick-start a revival on the wider pub scene. The York Bar Billiards League was born.

Now, just a year and a half later, we have seven teams playing regularly across six pubs. All these pubs share a passion for great beer, and it's no coincidence that CAMRA York's success in fostering (sorry) a real ale revolution in the city in recent years has also helped to advance the cause of bar billiards. The game's decline has often been linked to the apparently unstoppable rise of the UK variant of American eight ball pool, with its 'no nonsense' bish-bash-bosh style. In 1960 there were no pool tables of this kind in Britain; by 1986 there were estimated to be around 45,000. So... a characterful, artisanal cottage industry aggressively crowded out of the market by a bland, homogenised usurper. Sound familiar?

If the best modern brewers have succeeded in challenging the **John Smith's** and **Budweisers** of this world through an emphasis on idiosyncrasy, craft and wit, these are also the traits needed to prosper at bar billiards, as well as the qualities that go into making the beautiful Heath Robinson-like contraptions that the game's played on. So real ale and bar billiards go together like, well, beer and skittles (although in this case you're meant to be avoiding the skittles, an ambition not always helped by the beer!). With that in mind, what better way to celebrate the success of the York league than to embark on a grand pub crawl, touring the four-mile orbital route across the city that links our six league venues?

On Saturday 11<sup>th</sup> October we gathered a bunch of players from all our teams and headed out onto the streets of York. Our first stop was the **Knavesmire**, which is currently enjoying a new lease of life under the management of Stu Weston, the much respected former manager of the **Fox** on Holgate Road. From a well-stocked bar I went for the **Upham Punter** – a malty, mellow 4% bitter with an orangey citrus finish. The **Knavesmire** table was installed during the recent refurbishment, and fits in perfectly with the games-room atmosphere of the side bar. It's a particularly tricky table to master, with unforgiving top-heavy pins, and although the players were only on their first drinks of the day, Chris from the **Fulford Arms** and Gavin from the **Golden Ball** both ended up knocking down the fatal black pin to close the first game with an inauspicious 0-0 score-line.

Chris's loveable Chihuahua, Artie, was clearly embarrassed for his dad, as he urged us out of the pub and onwards over the Millennium Bridge, along the autumnal riverside path to Chris's own establishment. Here we walked in on a typically eclectic gathering, including members of the University team – which uses one of Chris's two (count 'em!) tables as a home venue – interspersed with a group of medieval re-enactors brandishing gigantic shields. Like the **Knavesmire**, the **Fulford Arms** has recently undergone a major refurbishment, thankfully without sacrificing any of the individual character that Chris initially brought to the place. On the bar I went for the **Saltaire Blonde**, a trusty 4% straw-coloured pale, and settled down to watch the games unfold, while also enjoying slices of pizza cooked by the pub's legendary purple-haired chef, Holly, a man whose love of Fiorentina is matched only by his love of the Ramones.





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After an enjoyable hour or so, the group set off along Cemetery Road towards one of our newest league venues, the **Waggon and Horses** on Lawrence Street. Continuing the theme of recent changes of management, for the last year or so the **Waggon** has been in the capable hands of Tom Renshaw. Tom has maintained the pub's reputation for excellent beer – I'd say he has a good claim to keep the most consistently well-stocked bar in York – while also establishing a new reputation for excellent food. Accordingly, your increasingly Mr Creosote-like correspondent washed down a delicious paprika chicken and chorizo burger with an equally spot-on pint of **Roosters Birdman**, a 4.3% Chinook-hopped pale. Fearing that all this first-rate booze and gourmet fast food was beginning to distract from the equally important matter of bar billiards, I refocused my attention on the **Waggon's** handsomely restored table, to find Dave from the **Phoenix** team busily racking up the highest break of the day so far – a very impressive 790.

With beers and billiard balls duly sunk, it was back onto the street once more, and through Fishergate bar to the nearby **Phoenix**, where more of our regular players were already congregated around the pub's unique table, with its fetching red baize and cushions that seem to defy the laws of physics. From the bar, I went for a half of **Greene King's Buck Greene Governor**, a heavily hopped 5% pale, while other players tucked into great value panini and other bar snacks. Such is the **Phoenix's** love of the game, they've often been known to project their bar billiards matches onto a giant screen in the rear bar. Sadly the projector wasn't in use today, and with my view of the action obscured by a now packed billiards room, I took the opportunity to chat with CAMRA's own Paul Cranfield, the captain of the **Waggon and Horses** team, and **Phoenix** captain and league co-conspirator Ben Thorpe, about plans to form a York delegation to travel to other recently established leagues in Sheffield and Norwich.

Our drinks done, we moved on to the next of the league's old firm venues, my own home team, the **Golden Ball**. A chilly evening walk across Skeldergate Bridge signalled the changing of the seasons, and this was reflected on the bar with the **Quercus Autumn Oak**, a rich, 4.4% amber beer, with notes of warm spice, dark sugar and plums. Although the table in the **Golden Ball** has only been in place since the '90s, when it was inherited from the **Ackhorne**, the billiards room has an air of timelessness

which gives the impression that it's been exactly as it currently stands for all eternity. Perhaps it was the beer that encouraged these whimsical reflections, as well as the artificially exaggerated sense of competence that I approached the table with. If so, harsh reality soon crashed in upon my reveries as my break-building was cut short by a recklessly upended black pin, amid much merriment. Not for the first time, I reflected that bar billiards is a cruel mistress.

Reluctantly leaving the warm glow of the **Golden Ball**, our increasingly bedraggled party made its way through the backstreets of Bishophill, before running the gauntlet across Micklegate to our final destination on Toft Green – the oasis of calm that is **York Brewery** tap room, the league's newest addition. With the last of the day's brewery tourists heading off into the night, we settled into the easy chairs that surround the recently built and freshly installed bar billiards table. Rather than play it safe with one of the brewery's dependable regular beers, I decided to take a chance on the 5.5% **Koma** from their Off the Wall range, and was rewarded with the best pint of the day – a terrifically aromatic IPA, made with New Zealand hops.

As the evening drew to a close, our attention turned to whether anyone could beat Dave's highest break and claim the glittering prize of one free pint that I had selflessly offered to subsidise. With the foibles of the brewery table still relatively unfamiliar to us, and the beers now having a certain impact on skill levels, this proved a task too far. So Dave – the only Fosters drinker in the entire group – proudly claimed his prize, and with that it was time to head home, reflecting on a brilliant day of beer and bar billiards.

If you'd like to get involved in the league our teams are always looking for new players, and you can join up at any time. Just email [yorkbarbilliards@gmail.com](mailto:yorkbarbilliards@gmail.com) or go to [www.yorkbarbilliards.com](http://www.yorkbarbilliards.com) for more info, or go into your nearest league pub and ask at the bar. As an added incentive, all our regular players qualify for free membership of **York Brewery** tap room! We're also on the look-out for new teams for future seasons, so if you'd like to see your own local get involved, or you know of a club or organisation that might be interested in getting a team together, just let us know. (MS)

# FESTIVAL FUN

## Coptoberfest - an Ecclesiastical Expedition

It was a beautiful autumn afternoon in NW York as I mounted my trusty aluminium steed at 3pm and set off to make the most of the final day of British Summer Time. A bit of a headwind greeted me as I left Poppleton for the seven miles or so to Copmanthorpe through Acomb and Dringhouses and over the old A64.



St Giles church

Just past the **Royal Oak** on the left was St Giles church, the perhaps unusual joint venue (with the pub) for a village charity beer event - the first Coptoberfest.

As I tethered my bike to the road nameplate, I met John Thompson, organiser of the Stillingfleet village festivals, on his way out who assured me there was plenty of beer to go. Already busy with a boisterous but friendly congregation including lots of children, I made a start with a half of **Hop Studio Porter** (I should declare an interest as the Brewery Liaison Officer for this brewery).

After a warm welcome from Geoff Mumford, fellow CAMRA member, the vicar of this pretty village church and for today a part-time barman (sounds like a winning combination to me), I got down to some serious sampling. The pie lady told me that Geoff had a christening tomorrow, so I hope he wasn't tempted into too much beer. Nobody wants to go to work with a hangover and water can be dangerous stuff!

There were 11 ales on offer from six local breweries (**Ainsty Ales, Bad Seed, Brass Castle, Hop Studio, Treboom** and **Yorkshire Heart**) in the church, with three real ciders including one from **Ampleforth** and Co-op Fairtrade wines.

The **Royal Oak** was offering **Taylor's Landlord, Everards Tiger, Jennings Cumberland, Moorhouse's White Witch, York Guzzler** and **John Smith's Cask**.

It was good to chat with a number of other CAMRA members: Simon Alterskye who grew up in the village and had cycled over from Foxwood; lucky Steve and

Denise Gorton who live a mere five minutes stagger away. We were also treated to live music - courtesy of the choir. The availability of third pints enabled me to try seven of the church beers before making my way back to York in the twilight.

Good job, Geoff and team. Inviting beer enthusiasts into a church in support of good causes has got to be a win-win situation. I hope this becomes a regular event and other churches consider following suit. (KS)



Steve and Denise Gorton enjoying the festival

## Upcoming Festivals

### Slip Inn

Friday 5<sup>th</sup> December – Saturday 6<sup>th</sup> December  
Winter Beer Festival

### Suddaby's Crown Hotel

Thursday 11<sup>th</sup> - Sunday 14<sup>th</sup> December  
Malton

The Winter Beer Festival with 25 real ales, four ciders, live music and food (all day).

### Phoenix

Friday 19<sup>th</sup> – Sunday 21<sup>st</sup> December  
Winter Beer Festival

### Goodramgate Beer Festival

Friday 30<sup>th</sup> January – Sunday 1<sup>st</sup> February  
A joint beer festival at the Old White Swan, Habit, Snickleway, Cross Keys, VaHe, Golden Slipper and Royal Oak pubs.

Each pub will have beers from between one and three local micro breweries depending on the number of handpumps each pub can accommodate. There may also be some beers on gravity.

A card will be available in pubs for £1 (tbc) and will be stamped at each pub. People who complete all seven pubs will have their cards entered into a prize draw (prize details tbc). All the money raised from the card sales will be donated to charity.

# 2014 BEER FESTIVAL SPECIAL BEERS

One tradition that the York Knavesmire festivals have continued from York's previous beer festivals is to brew our own festival special beer at a local brewery. This year we decided to go one better and brew four!

## Four Thorns brewery 'Triptych'

This beer was crafted at Rob Franklin's **Four Thorns Brewery**, situated behind the **Deramore Arms** in Heslington on the outskirts of York. The brewery is a one-barrel (36 gallon) plant, which has been created by Rob using ex-olive oil tanks for the liquor tank, boiler, mash tun and fermenters. Rob has a number of beers in his existing range and for the festival special, something different was required.

Able (ahem) assisted by a couple of the branch members, it was decided to go for a dark red IPA, which was a brew that was outside Four Thorn's current stable of beers. The brew was started with Northdown hops as a base and Maris Otter and crystal malts to begin with. Black malt was added to get the characteristic red colour we were looking for.

Everything went fine although, as Rob pointed out, with a new beer, you're never quite sure what the end result will be! Everything was fastidiously measured and recorded so that, if needed, the beer could be recreated at a later date. At the end of the boil, Galaxy hops – which smelled absolutely delicious – were added to give the up-front aroma we were looking for.

The most difficult part of the process – from my point of view - has been the wait from last seeing it in the fermenter to having a taste at the beer festival!



The result was not quite what I'd expected and although the aroma we were looking for was present, the overall taste of the beer was more complex than I'd imagined. I was quietly pleased to have been involved in bringing this beer to life and available for all to sample at the festival. As a footnote, it sold out - which to me is a fine mark of success! (SG)

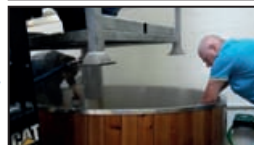
## Brass Castle – Cumulonimbus

A report with a difference – follow the day as it happened on twitter!

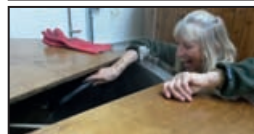
First job for [@beerfestyork](#) brew [@BrassCastleBeer](#) is buying one of the ingredients. Any guesses what we're brewing?



Getting started with the mash [@BrassCastleBeer](#) [@beerfestyork](#)



Pat doing her bit [@BrassCastleBeer](#) for the [@beerfestyork](#) brew.



Here is the ingredients list of the [@beerfestyork](#) brew [@BrassCastleBeer](#) (Pilsner malt 125kg, wheat malt 75kg, oats 15kg, Carafa Spezial 3 12.5kg and Wiamea hops)

The Carafa Spezial 3 malt we are using [@BrassCastleBeer](#) for our [@beerfestyork](#) festival special



The Waimea hops ready to go in the [@beerfestyork](#) brew [@BrassCastleBeer](#) Preparing the hops! [@pattiburlingham](#) [@BrassCastleBeer](#) [@beerfestyork](#)





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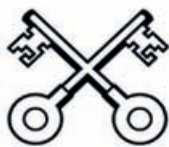


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The spent grain @BrassCastleBeer someone is going to have to dig that out. Who shall it be @beerfestyork ? It's that time in the brew! @BrassCastleBeer @beerfestyork Shift change! @BrassCastleBeer @beerfestyork pic.twitter.com/SDU6ja4ufq



Hop time @BrassCastleBeer for the @beerfestyork beer with @pattiburlingham The sample @BrassCastleBeer @beerfestyork to check gravity and colour. Dark as planned and should be about 5.5%



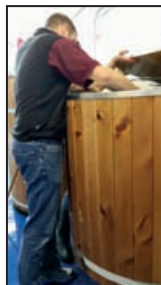
Pitching the yeast @BrassCastleBeer @beerfestyork festival special



Thank you to @BrassCastleBeer and @badseedbrewery who both hosted @beerfestyork groups brewing festival specials. We all had a great day.

## Bad Seed – Citra Riwaka Red

On the same day as the brew at Brass Castle another group went to nearby Bad Seed Brewery to brew another festival special, this time a red IPA. The malt was weighed out, aiming for a target original gravity of 1058 which would ferment down to 1012, giving a 6.2% beer, at least if everything went according to plan.



*Simon adding some malt*

The malt mix included Tipple, low colour Maris Otter, Crystal and Munich malts. Carafa 3 de-husked was added to the sparge for colour but hopefully no imparted flavour.



*The Carafa 3 on top of the mash*

As the name suggests the beer was hopped with plenty of Citra and Riwaka hops. Dry hopping was also carried out a week later for additional aroma.

The wort was transferred to the fermenter and US05 dried yeast was added.



*Wort + yeast = overflow!*



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The CAMRA brew team consisted of John, Allan and Simon who would like to thank Chris and James from **Bad Seed** for a great day and an even better beer.

### Tapped Leeds - Franz

For our final beer of the festival we decide to do something different. **Tapped Leeds** is one of the latest pubs in the Pivovar group, along with **Pivni** and **York Tap** in York. Like their Sheffield pub it has a brewery (in Sheffield's case the former **Great Heck** kit), but unlike Sheffield and most other UK breweries the brewery uses a continental system, imported from Germany.

There are two brewing vessels with a whirlpool and the wort gets transferred between the two, with temperatures varying along a defined profile.

Jamie was our host and he was keen to explain every step of the process to the four CAMRA helpers, Allan, Nick, Steve and Melissa.



*The team!*

The whirlpool fascinated all of us, a creaming mixture threatening hypnosis if you stared in for too long!




Our malt mix was mainly pale malt with some Vienna malt. We heated one third of the wort to 100°C in the whirlpool to get a slightly darker colour – in most British breweries this would traditionally be achieved by adding a darker malt instead.

We used three hops, Ella, Mosaic and Simcoe on the day with additional dry hopping later in the fermenter.

Brewing at **Tapped Leeds** was a great experience. We chose a Saturday and the brewery is in the bar, separated only by a low wall, so customers were able to come and ask us about what we were brewing.

All four beers sold very well at the festival, so thank you to all the breweries that helped make this year's festival specials even more special than normal!

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# YORK BEER AND CIDER FESTIVAL

This year's **York Beer and Cider Festival** again broke all records as over 10,000 people descended on the Knavesmire to devour over 38,000 pints of beer and cider. The theme this year was "A Celebration of Yorkshire" given the spectacular success of the Grand Depart and the good folk of gods own county and far beyond proved that cycling was not Yorkshire's only passion!

Fitting then that "Mr. Grand Depart", Gary Verity, who won the bid to bring the Tour de France to Yorkshire was on hand as the VIP to open the festival (see cover photo). He received a very warm welcome from many people who came up and shook his hand for those two glorious days in July when Yorkshire's spectacular scenery was showcased to the world.



The Beer Festival itself was the focus of the media as well as its importance has grown as not just a regional but nationally significant festival. ITV's *Calendar News* visited to broadcast from the festival and highlight what was for a brief time the longest bar in Europe. BBC1 were not to be outdone though and chose to take a more in depth look at the attraction of York as a destination for great real ale and superb pubs. The *Inside Out* programme filmed in both York and Norwich - both cities with national reputations as real ale destinations. They filmed in several pubs in both cities (as well as the festival) asking drinkers to judge beers brewed in or near both cities and interviewed local brewers to highlight the renaissance of brewing in the UK in a bid to find which city was best.



The beers were the main stars at this year's festival though - with 450 to choose from with an amazing 300 from Yorkshire alone, highlighting the county's reputation as the capital of UK Brewing with 152 breweries playing their trade at the moment, with that number sure to grow.

It was great to see two of the newest breweries present at the festival as well with both **Ainsty** and **Little Brew** supplying their ales.

At the opposite end of the spectrum were former "newbies" **Brass Castle** - powering ahead in both reputation and size. Not only did they have their own brewery bar this year with both real ale and keykeg dispensed craft beer but they scooped five category awards at the SIBA North East Beer Competition including Champion Beer of SIBA north east with their superbly dark and rich **Burnout**. The Festival LocAle award winners are listed at the end of this article and all involved are looking forward to the Gala Awards Evening at York Guildhall in January 2015 where we will celebrate the successes of local breweries.



It was a real pleasure to host SIBA for a second successive year and to see a host of breweries coming down to the Knavesmire to showcase their ales in competition with others from across the region and to stay on for what was the most successful trade session in the festival's history. The feedback from attendees was that it was a superb event at which to network with lots of different people from all parts of the industry.



Apart from the wet treats on offer there was plenty to keep everyone happy, be it the food village to soak up the alcohol or the superb roster of local bands that entertained appreciative crowds at every session. The variety of musical artists was as varied as the clientele: from the hypnotic Kamanari Drummers to the perennial crowd pleasers and singalong specialists the Grand Old Uke of York. The headline acts on Friday and Saturday - Pelico and the Cliff Brown Band made sure everyone was leaving slightly hoarse and with a smile on their faces.

Lastly no review would be complete without a huge thanks to the 200+ volunteers that gave of their time and

energy so tirelessly and generously. The beer festival has a reputation as a professionally run CAMRA event and this is achieved believe it or not by people who do it for the love of it without financial reward. Once again York CAMRA salutes you all and looks forward to seeing you again in September 2015. (NL)

## LocAle Award Winners

### Overall

- 1 - BAD Comfortably Numb
- 2 - Brass Castle Wallop
- 3 - Rudgate York Chocolate Stout

### Under 4%

- 1 - BAD Comfortably Numb
- 2 - Collingham Blonde
- 3 - Yorkshire Heart Sunny Heart

### 4% - 4.4%

- 1 - Hop Studio XP
- 2 - Hambleton Stallion
- 3 - Harrogate Pinewoods Pale Ale

### 4.5% - 5%

- 1 - Brass Castle Snow Eater
- 2 - Great Heck Citra
- 3 - Revolutions Go-Go American Pale

### Over 5%

- 1 - Daleside Monkey Wrench
- 2 - Great Heck Shankar IPA
- 3 - Roosters Baby Faced Assassin

### Dark Beers

- 1 - Brass Castle Wallop
- 2 - Northern Monk Chennai
- 3 - Hop Studio Porter

### Speciality Beers

- 1 - Rudgate York Chocolate Stout
- 2 - Roosters Londinium
- 3 - Rudgate Brew No.1 Vanilla Mild

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

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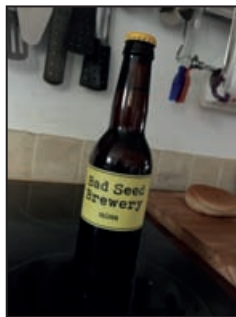
# MATT'S MYRIAD OF BEER STYLES #1

Welcome to this first edition of my journey through some of the myriad of wonderful beer styles that we are so fortunate to have available to tickle our taste buds these days. I thought we'd start off with a style that I only came across in the UK for the first time in the last year or so, but which is now becoming more popular, however, it still definitely remains one of the lesser-known and even endangered styles.

Those of you who have ever visited Belgium will, I'm sure, be familiar with the style as it is much more prevalent in its country of origin. I am referring to saison. "Saison" is the French word for season and, unsurprisingly, saisons are seasonal beers that hail from the French-speaking region of Wallonia. They were originally brewed – and are still often brewed – by farmers who brew the beer in the winter months and then store it ready for drinking in the summer months by farm workers and for a fine accompaniment to family meals.

Saisons are warm fermented beers, which often contain dark malts, generous amounts of hops, have a fruity (even spicy) character and significant carbonation. They were typically of lower ABV (perhaps 3 – 3.5%), but have gradually become stronger over the years. In days gone by, there were apparently very weak versions brewed for schoolchildren, which I'm sure is a practice that will remain in the past!

The style is brewed to be thirst quenching, but to contain some unfermented sugars to help restore lost energy. Apparently, some brewers would allow their worts to acetify in order to give their beer a lactic tang, similar to the early white beers of the Flemish area, the lambics of the Senne valley and, a tad further away, the early porters in England.



*Two examples from Bad Seed*

Saisons are now brewed in many different countries and are often bottle-conditioned. Probably the most famous saison in the world is **Saison Dupont** (6.5%) from Brasserie Dupont of Tourpes-Leuze, Belgium. Examples of saisons from closer to home are **Atom Enlightenment** (6.2%), **Bad Seed Saison** (6%), **Bad Seed Lemongrass & Thyme Saison** (5.5%), **Hop Studio Hop To Trot** (4.7%), **Treboom Maillot Blanc** (4.8%) and **Wold Top St. Clement's Saison** (2.8%). You can also find a **Belgian Saison** (5%) in the **Revisionist** range brewed for Tesco by **Marstons**. (MG)

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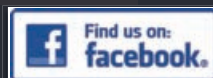
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**BLACK HORSE, Lumbley Lane, Kirby Fleetham, DL7 0SH**

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

**DEVONSHIRE, New Market Street, Skipton, BD23 2HR**

Ossett Brewery Pubs are also members of the OBE Club, check the website for locations.

For further details about Ossett Brewery Beers or the OBE Club please contact the sales team  
on **01924 261333** or visit **www.ossett-brewery.co.uk**



# YORK ALE TRAIL 2014

This year's Ale Trail started on Friday 18<sup>th</sup> July to promote the **York Beer and Cider Festival**, also to showcase and promote some of the finest pubs in York and the surrounding country pubs. Twelve pubs were selected from the city, six from the suburbs and six country pubs. Once again it was very popular with tourists, locals, CAMRA members and non-members alike who participated in the trail in record numbers. Many visited some of the pubs for the very first time and were delighted in the quality and variety of ales on offer from all the participating pubs.

This is an accolade for all the pubs and their staff who embraced this year's Ale Trail with fun and enthusiasm. With record numbers taking part, there were 148 entries this year. Visits to 12 pubs were required to receive one free entry to the beer festival. For completing 18 pubs participants received free entry and two free pints. The 47 people who visited all 24 pubs received two free entries to the festival with two free pints and were entered into the prize draw.

Melissa, the **York's Beer and Cider Festival 2014**

organiser, had great delight in making the draw and announcing this year's winner Mr. Ian Stevenson, who won the mixed selection of 12 bottles of ale from **The Hop Studio**. The trail was kindly sponsored by **The Hop Studio Brewery**.

Ian was absolutely delighted in his receiving the presentation of his win. He said that this was the first time he had won anything in his life. He enjoyed every minute of the Ale Trail saying how brilliant it was, visiting

many pubs he had not been in for years and especially the country pubs of which he has been back to one of them for a meal, with further visits in mind. He is now looking forward to next year's challenge. He also enjoyed the beer festival where he had used his two free entries along with the two free pints he received for completing the trail. Many thanks to all who took part from bar staff to customers. I spoke to many participants along the trail who absolutely enjoyed their visits to the pubs, till next year maybe it will be your turn next to win. (KW)



*Ian with part of his prize*



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# INN CIDER TRADING

It's fair to say that the blood of customer service does not flow in my veins. In 30 years of involvement in beer festival organisation I had, prior to this year, spent no more than a few, very reluctant, hours behind the bar.



Things change, though, and a medical condition brought my 40 year relationship with beer to an abrupt end. Good job really as beer is so last century. Fortunately, waiting to fill the gap were cider and perry - things I had given short shrift to all my adult drinking life. Like anyone with a new interest I got stuck in enthusiastically - to the extent that I thought that overcoming my previous antipathy and putting in a few shifts on the cider and perry bar at the **York Beer and Cider Festival** would be educational. Naturally, I opted for the first session of each day, which is the quietest, but I hope that my observations hold true for the busier times too.

I was particularly interested in the cider-drinking demographic, and with 112 different varieties available I was keen to see how customers made their choices. Pre-festival my guess would have been mostly youngish with a predilection for fruit-flavoured ciders - something which CAMRA frowns upon, although this may be considered hypocritical as fruit is not proscribed as an adjunct for beer. My attitude is that whilst they're far too sweet for an ex-beer drinker it's possible to nudge their habitual consumers towards more complex drinks as alternatives. My guess was only partially accurate - it was mostly young women asking for "something like Kopparberg", but also some young men and older people of both sexes. Most seemed pleasantly surprised by the likes of **Gwatkin's Game Cock** or **Orchards of Huthwaite's Galtres Blush** - ciders from the sweeter end of the spectrum. Others were willing to try those with a more medium sweet profile - often with a positive outcome, although some balked at the merest hint of tannin. Overall there was a wide age range with both sexes almost equally represented. Whilst I would say that women were most likely to want something sweet, it was a couple of women who also demanded of me the very driest cider on offer. Foolishly I recommended the one I was drinking, which

duly failed to go the distance. Not a mistake I will make again.

Some customers were obvious enthusiasts - an American was gratified to find that **Heck's Port Wine of Glastonbury** which he'd enjoyed last year was back again - and some people came more than once to try ciders which came on latterly (the stillage had space for a maximum of only 96 at once). However, what I really wanted to know was, are there any cider equivalents of beer tickers? A beer ticker is a bit like a train spotter, but without the predetermined lists of numbers to tick off, as new breweries are being constantly set up and new beers created. I may have indulged myself similarly in a previous existence. The answer is yes, but as I outed only the one they're not as thick on the ground as the beery ones. Will I be doing the same? Couldn't possibly divulge.

The nature of cider make some aspects of the cellarman'ship rather easier than the beery equivalent. Cider and perry are fully fermented before being bagged-up inside the boxes, so there is no sediment to disturb, although some are naturally cloudier than others. It's the simplest thing in the world to maintain the alphabetic sequence on the stillage by shuffling boxes around, with no risk to the contents. The age-old, and woefully inaccurate, way of determining how much beer is left in a cask is to use a dipstick. I've known bar managers report that there was more beer in a particular barrel at the end of a session than there had been at the start. With cider a pair of bathroom scales is all you need to be reasonably accurately apprised of how much a box has got left in it. When a cider starts to run out there's no hiatus whilst a suitably qualified cellar person is found to execute the cask-tilting rite. No, simply manhandle the box until the tap is nearly vertical, then tear off the front and pull out the bag to extract the final few drops. Simple.

Finally, to the young lady with the soft scouse accent who insisted on taking a selfie with me - what were you thinking of? (RB)

In the last issue we listed those pubs in York identified in the beer census as having real cider. Thanks to Ray we now have a more complete list. If you find any more pubs selling real cider please tell us. We would also like to build up a list of pubs outside York selling real cider.

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127 Micklegate, Ackhorne, Artful Dodger, Blue Bell, Brigantes, Deramore, Duke of York, Fox, Golden Lion, Graduate, Green Tree, Habit, House of the Trembling Madness, Inn on the Green, Lendal Cellars, Lysander Arms, Maltings, Masons Arms, Old Ebor, Olde Starre, Pivni, Postern Gate, Punch Bowl, Rook & Gaskill, Rose & Crown, Slip, Swan, Tap & Spile, The Hop, Victoria, Volunteer, Waggon & Horses, Woolpack, York Beer & Wine Shop and York Tap

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# LAST ORDERS

## York Branch Meetings and Events

**Saturday 6<sup>th</sup> December:** Annual social trip to Beverley town centre.

Depart: Bus leaves Leeman Road Memorial Gardens at 11am. Return arrives in York by 7pm

The trip will include **Goodmanham Arms**.

**Friday 19<sup>th</sup> December:** Friday 5 - **Lamb & Lion** 7.30pm, **Olde Starre Inn** 8:15pm, **Punch Bowl** (Stonegate), **Judges Lodging** and **Thomas's**

**Tuesday 6<sup>th</sup> January:** (Deferred December) Branch meeting, **Pitchside Bar**, 8.30pm.

**Thursday 8<sup>th</sup> January:** Town Spring Pub of the Season presentation – **Phoenix** 8pm.

**Friday 9<sup>th</sup> January:** Country Spring Pub of the Season presentation – **Marcia**, Bishophthorpe 8pm.

**Friday 23<sup>rd</sup> January:** Friday 5 – **Waggon and Horses** 7.30pm, **Rook and Gaskill** 8.15pm, **Victoria Hotel**, **Seahorse** and **Phoenix Inn**

**Tuesday 27<sup>th</sup> January:** Branch meeting, **Brigantes**, 8:30pm

**Friday 13<sup>th</sup> February:** First cycle ride of the year. Meet at **Fox** 7pm for 7.30pm departure. Possibly visiting **Knavesmire**, **Wellington Inn**, **Rose and Crown** and **Phoenix**

**Saturday 14<sup>th</sup> February:** Social trip to Easingwold area. Depart: Bus leaves Leeman Road Memorial Gardens at 11am. Return arrives back into York by 7pm. Pubs TBC

**Friday 20<sup>th</sup> February:** Friday 5 – **Mason's Arms** 7.30pm, **Wellington** 8.15pm, **Fulford Arms**, **Edinburgh Arms** and **Woolpack**.

**Wednesday 25<sup>th</sup> February:** Branch meeting, **Knavesmire**, 8:30pm

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

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Have some fun finding out about the history and tales associated with beer in York and its great historic and heritage pubs.

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Private groups of 6 or more.- £5pp, (£3 for CAMRA members).

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

## 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.



## York Branch Contacts

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☎ 07905 386675

📧 [ouse-boozer@yorkcamra.org.uk](mailto:ouse-boozer@yorkcamra.org.uk)

## 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

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**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

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**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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**Deadline:** Friday 16<sup>th</sup> January 2015

**Advertising:** Contact Neil Richards MBE at Matelot Marketing 01536 358670 / 07710 281381 N.Richards@btinternet.com [www.matelotmarketing.co.uk](http://www.matelotmarketing.co.uk)

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Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

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

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