

OUSE BOOZER



CAMPAIGN
FOR
REAL ALE

Free newsletter of York & Scarborough CAMRA

No.120 -



2014 - 7500 copies



Pub of the Year, see page 31

EEH BAH GUM, IT'S T' JOLLY FARMER'S

BEER FESTIVAL

CELEBRATING ALL THINGS

YORKSHIRE

9th - 13th July

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for summer 2014!!

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EAR TO THE BAR

At the **Waggon & Horses** Tom reported that the 'Magic Mondays' promotion had been well supported, and a loyalty card scheme was starting for regulars and CAMRA members.

The **Falcon Tap** in Micklegate (formerly Rumours but returning to its original name) has recently reopened and features two cask ales from **Copper Dragon**.

The **Fulford Arms** is under new management by Chris Sherington and Ellie Cox. They are continuing with cask ale and the live music scene that has become established there.

The **Rose & Crown**, Lawrence Street (revamped and re-opened last year) now have a selection of craft and Belgian beers and six rotating cask ales. Typical choice is **Rudgates Jorvik Blond**, **Timothy Taylor Landlord**, **Wychwood Hobgoblin**, **Roosters Cream** and **Saltaire Elderflower** along with **Thatchers Heritage** hand pull cider. Activities are Monday Open Mic Night; Tuesday charity Quiz Night; Whisky Wednesday and Friday Live music.

Middleton's (formerly Lady Anne's) now have regular jazz every Thursday featuring The Mardi Gras Jazz Band and Bejazzled on alternate Thursdays. To accompany the music they serve two rotating **York Brewery** beers - recently featuring **Nordic Fury** and **Great Walls of Fire**. Worth a visit if you like jazz accompanied by real ale.

A new café/pub is **Fossgate Social**, (formerly Chico's Café) opposite the entrance to the Merchant Adventurer's Hall. This is a specialist beer and wine café run by Sarah and Michael Lakin. They take a continental approach to serving drinks with different specialist beers and wines accompanied by cheeses, cakes or snacks. The derelict yard at the back of the property has been converted into a garden with outdoor seating.

At the **Knavesmire** in **Albermarle Road**, Stuart and Lyndsay Weston have taken over and are hoping to improve its reputation in the way they did at the **Cross Keys** in Tadcaster Road. Beers available when visited during March were **Leeds Pale**, **Wychwood Hobgoblin** - which appear to be permanent - **Timothy Taylor**

Landlord, **Great Heck Citra** and **Axholme Clearwater Pale Ale**. Also on the bar was **Weston's Old Rosie** cider.

Blackpool-based **Amber Taverns**, aiming to open 30 new outlets (in a funding deal with Lloyds Bank), has opened **127 Micklegate**, formerly Harry's Bar and Bohemia, to run as a pub. They plan to have a decent selection of world beers, craft beers and cask ales (many from local suppliers) Whilst they have mainline beer contracts in place with the likes of Heineken and Carlsberg, they are a freehouse. They will also be looking to join LocAle.

The **Habit** is having a kitchen refurbishment and new menu. Cask beer and real cider sales continue to grow, with plans afoot to increase the offerings of both.

At the **Fox** in Holgate Road, **Ossett Brewery** has co-invested £300,000 in this Punch Taverns pub. There has been extensive work conducted throughout the pub, bringing the pub back to how it used to be and exposing the original features. The drinks range has been expanded, with nine hand pulls as well as world and craft beers. The pub re-opened in mid-May.

The **Leeman Rose** has a chalkboard outside listing up to three real ales which is looking good for the Leeman Road pub.

The **Mitre**, Shipton Road continues to offer up to two real ales one of which is usually a **York Brewery** beer always served in good condition.

The Punch owned **Clifton Hotel** in Water Lane has been relaunched. Paul Watson, who ran the pub from 2000 to 2007 is back behind the bar as licensee. The pub has letting rooms and will be selling cask ale for the first time and he will reintroduce food.

At the **Ebor** in Bisopthorpe, Gordon Watkins has completed 33 years as landlord in this **Samuel Smith's** pub.

VOLUNTEER ARMS

5, WATSON STREET, YORK YO24 4BH TEL 01904 541945

AN INDEPENDENT FREE HOUSE

Treboom - Yorkshire Sparkle
Saltaire - Pride
Leeds - Yorkshire Gold
Timothy Taylor - Landlord
Brown Cow - Thriller in Vanilla
plus 2 guest ales & 2 real ciders

**Live blues every
Saturday at 9pm**

**Prize quiz every
Sunday at 8.30pm**

**Open mic night first
Friday of each month**

**Open traditional
music session last
Thurs of each month**



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OPENING HOURS

Mon-Thurs 5pm-11pm Fri 5pm-Midnight Sat Noon-Midnight Sun Noon-11pm

YORK CAMRA TOWN SUMMER PUB 2014!

(PRESENTATION NIGHT: THURS 8TH JULY FROM 7PM - FOOD & MUSIC!)

WE ARE VERY PROUD TO BE NEWLY INCLUDED IN THE 2013/14 GOOD BEER GUIDE



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ales from timothy taylor's**



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**6 Fawcett St
York YO10 4AH**

usual opening times
(May vary according to
events - more info
on our website...)

Mon-Thurs 7.30-11.00

Friday 5.00-midnight

Saturday 6.30-midnight

Sunday closed (except
for special events)

At the **White Swan** at Thornton le Clay, Simon and Julie Long have taken over the freehold, and completed the first phase of refurbishment of the pub in the bar and dining areas. To follow is the decoration of the outside of the pub and the re-design of the south facing beer garden. A permanent beer is **Moorhouses White Swan Ale**, a rotating **Black Sheep** beer plus one further guest ale.

At the **White Swan** at Wighill, licensees Emma and Wesley have taken over. The pub is open all day everyday except Mondays. Beers recently featured have been **Moorhouses White Swan** and **Timothy Taylor Landlord** plus brews from **Wold Top**, **Copper Dragon**, **Theakston** and **Black Sheep**. There are eight hand pumps available for busy times!

The **Queen O' T'Owd Thack** at South Milford recently had **York Terrier**. The pub is now pleasantly refurbished and caters for food lovers.

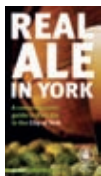
The **Swan** at South Milford has hand pulled cask beers, usually **Theakston** and **Jennings** offerings with one further guest beer.

The **White Horse** at Church Fenton continues to stock up to three hand pulled beers, with at least one LocAle most of the time.

Jefferson Arms at Thorganby has re-opened with bigger beer focus to complement the food offerings.

REAL ALE IN YORK

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



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

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

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

BEHIND THE BAR

Spring came, the clocks jumped forward and the migrating flock turned up on time for the annual **Suddaby's** spring festival.

Supported by an excellent selection of beers that encouraged chirping to each other in their native tongue the comments were duly recorded. Enjoy them as I did recording them on your behalf.

- I was going to bed early until I heard the earthquake in Chile!
- Have you been to the Railway Tavern since it changed arms?
- I sold someone to something!
- My house was brand new when it was first built!
- I like my pickled eggs in vinegar!
- Her left hand is not right which stops her walking!
- Is that Pitch Black beer a dark beer?
- We used to bowl our paste eggs against the chair of the leg!
- His death was not in the Press, they may have missed the deadline!

And finally this gem from the home of racing Double Chance Curling is better than Cheltenham (**JR**)

BREWERY NEWS

Bad Seed



News from Chris Waplington:

The end of May will see us celebrating our first year in operation and what a year it has been, our core range of five beers have proved very popular across the country from London to Edinburgh, down as far as the South West, as well as locally.

To celebrate we will be brewing a special anniversary ale. We'll also be launching a **Cascadian Light Ale** that will be a highly hopped low abv beer that punches far above its weight. This will be released predominantly in cask and we will be casking more of our core beers as well so that more people can enjoy **Bad Seed** beers on draught.

Brass Castle



News from Phil Saltonstall:

The new **Brass Castle** brewhouse in Malton is now operating at full speed and has been joined on Yorkersgate by a **Yorkshire Ales** shop - selling bottled beers from across Yorkshire and beyond out of the brewery's town centre premises.

Matthew Hall, proprietor of the recently established **Yorkshire Hops** company, also runs his **Yorkshire Homebrew** business from the **Brass Castle** premises when he's not brewing! Matthew recently brewed a stunning take on the Belgian wit style, which has been called **Pot Belge** to honour this year's Tour de France. Look out for it!

Following the great success of their BEERTOWN festival, **Brass Castle** and **Bad Seed** breweries are teaming-up again to run the beer tent at this year's **Malton Food Festival** in May. The selection of ales is sure to be stunning - and a taster of what can be expected to be regularly available at the **Brass Castle** brewhouse tap room when it opens later this year.

Brown Cow

News from Sue Simpson:

We have brewed a bottled beer for the Tour de France called **On Yer Bike**, a 4.6% abv premium pale bitter single hopped with El Dorado. It was brewed with the help of Vicky and Adrian from Yorkshire Ales (see their website for availability). Early feedback has been very good. We will also brew a cask version to coincide with the Tour.



Great Heck



Great Heck continue to grow sales with successive record breaking months in March and April, the latter helped considerably by the first order for export, destined for Brazil, totalling 216 cases of 24 x 330ml bottles made up of a mix of **Citra** (4.5%), **Amish Mash** (4.7%), **Black Jesus** (6.5%) and **Yakima IPA** (7.4%). Further export markets are in the pipeline. The range of cask beers is becoming more widely available nationwide with a number of wholesalers now taking regular pallet deliveries.

Hambleton Ales

News from Hambleton Ales:

We are proud to say our **Nightmare** has won Bronze National SIBA Champion in the porters, stouts, old ales and strong milds category at BeerX in Sheffield. It was also shortlisted for the CAMRA Champion Beer of Britain competition at the Roundhouse in Derby in February.

We have a new pump clip design for our monthly specials which now shows the tasting notes - we would be interested in what your readers think of them.



Saddlesore is not surprisingly our Tour De France special!

Hop Studio



News from Dave Shaw:

We've just celebrated our second birthday. It's not been a completely stress free journey, but we are still here and we've brewed our 500,000th pint! The cask containing the pint was bought by the **Marine Bar** in Bridlington. The Proff was the winner of a gallon of free beer.

Dark Rose Mild (3.5%) is here for May.

Zest! (4.5%) Lemon infused wheat ale will be back for the summer.

Keg news! **Citra**, a 7.4% single hop pale has gone down a storm in keg. We might do a 5.0%'ish version in cask if there's enough demand and we can source the hops. There will be a kegged stout at the back end of the summer too.

Roosters



Rooster's Scoop Top Industry Design Awards

Glasses are being raised at Knaresborough-based **Rooster's Brewing Co.**, following the brewery's double triumph in the 2014 Design Awards, which are run by the Society of Independent Brewers (SIBA).

The Brewery was Highly Commended in both the Best Range of Bottle Labels and Best Total Design Concept categories at the Design Awards held as part of SIBA's national BeerX event in Sheffield on March 13th.

With the involvement of The Lift Agency, a creative design studio based in Harrogate, the new branding has maintained the iconic red 'Rooster head' as the focus of the brewery's image, whilst also creating a clean and contemporary aesthetic that has a timeless appeal.

Speaking of the awards win, Tom Fozard said: "We're delighted to have had our efforts recognised with these two awards. We worked closely with our friends at The Lift Agency in order to ensure a very high standard was achieved, which has been acknowledged by the judges. The feedback we've received from customers and consumers alike, since the rebrand was completed, has also been very positive and reinforces our belief that it's equally important that the quality of our design imagery matches the quality of the beer we produce in cask, keg and bottle."



Rudgate

News from Craig Lee:

Four monthly specials are being brewed each month. Over the summer these are:

June – **The Fuggles, Labyrinth, Hopdpin and Brew No.6.**

July – **Cousin Amarillo, Swordsman, Bicycale and Brew No.7.**



August – **Admiral Brewer, Ragnorok, Lemon Hopsickle and Brew No.8.**

Ryedale



Four beers are being brewed – **Ryedale Pale** (3.8%), **Ryedale Gold** (3.8%), **Ryedale Bitter** (4.0%) and **Ryedale Stout** (4.3%).

The beers can be found in several pubs in Ryedale and were available at Malton's recent craft beer festival BEERTOWN. They have also been sent to beer festivals in London and Reading.

Treboom



Treboom Brewery are having a great year so far, with their best selling beer, **Yorkshire Sparkle** (4.0%) winning a gold medal in the Golden Ale category at the Champion Beer of Yorkshire competition.

The brewery also won an award at SIBA BeerX for their **Baron Saturday** porter bottle label. Designed by United By Design of York, the label is one of a striking series which include **Yorkshire Sparkle** and **Myrcale**.



Myrcale (5.0%) is a seasonal wheat beer made with Bog Myrtle harvested on the North York Moors. Brewed in conjunction with Yorkshire Wildlife Trust, 5p from every pint or bottle sold goes to the Trust. John Lewis of **Treboom** said, "The bog myrtle gives **Myrcale** a really distinctive taste, slightly gingery and very smooth. We made it for the first time last year and it was so popular that this year we've bottled some".

Treboom are planning more bottled beers for the summer including a very special limited edition Belgian style beer called **Mailot Blanc**. There will only be 500 of these 750ml bottles available and a limited number of casks.

Wold Top

Wold Top Brewery's Falklands order

The first delivery of Yorkshire beer has reached its destination in the Falkland Islands.

A consignment of over 100 cases of assorted **Wold Top** Brewery beers took six weeks to make the 8,000 mile voyage from the Wold Newton brewery to Port Stanley in the Falklands.

The order is being distributed via Yorkshire based food service specialist Turner Price and is eagerly awaited by the island's growing and diverse community that includes people from over 60 nations.

Kate Balchin, the brewery's Export Manager, said: "Although our export business is growing very well, it's always good to open up a new market and we hope that the beer proves worth the wait for the Falklanders."

Farm based **Wold Top Brewery** is part of the Higher Level Stewardship (HLS) scheme for environmental initiatives and is also working closely with the RSPB to promote its birdlife. It brews traditional real ale from home and Wolds grown malting barley, the finest hops and chalk-filtered water from the farm's own borehole. Closer to home, its range of award winning ales is also available through the website, independent, family owned retailers, farm shops, delis, hotels, pubs and off licences throughout Yorkshire and Lincolnshire.

York



News from Neil Arden:

At the start of May we're launching a brand new product! **Centurion's Ghost – Elysian Spirit**, is a 42% malt spirit distilled from our very own **Centurion's Ghost** ale and will be available in 50cl and 5cl bottles or over the bar.

We trialed the spirit at the BBC Good Food show last weekend and the reception was very positive indeed. We're looking into the mechanics of the ageing process with the aim being to produce one of the first Yorkshire whiskies.

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 York Minster Treasurer's House. 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.

Yellow Fever has gripped **York Brewery** as the city gears up for the biggest cycling event to hit Yorkshire in years and we've bottled a beer to help you celebrate!

Velo-City, our Tour de France related brew, is flying out with us having to commission a 2nd bottling of it. This time joining us to help brew are Julian Sturdy MP (York Outer, York's parliamentary beer champion, and a vice chair of the parliamentary Tour de France committee), and Alistair Griffin (singer/songwriter) who is writing the official anthem of the Grand Depart which will be performed with ex-Girls Aloud singer Kimberley Walsh. The cask version is to be released in May and will be a low ABV beer at 2.8%.

Velo-City (4.5%) is an Anglo-French brew, made using Yorkshire grown malt and French grown hops. Wonderfully golden in appearance, this beer is beautifully smooth with a distinct caramel aftertaste. Triskel and Bouclier hops give a subtle hop palate of fruity-floral notes over herby undertones with a subtle twist of lemon and spice on the finish.



Also available in June will be **Final Whistle** (3.7%), enjoyable from kick-off all the way to the bitter end! This light ale employs Bramling Cross hops to give it a lovely blackcurrant

aroma.

The July specials are:



Wild Wheat (4.0%) This golden wheat beer sits perfectly with a hot summers day. Brewer's Gold hops and lemons in the cask give it a smooth, refreshing taste.



Mount Cook (4.0%) Following in the path of great explorers before them, our brewers voyaged on a great Antipodean adventure and found the delightful New Zealand hop

Waimea. A new hop, the granddaughter of Pacific Jade, Waimea has a new world flavour. Selected originally for its bitterness, it also delivers unique, freshly crushed citrus aroma and flavour notes.

The August specials are:

Blonde (3.9%) This 2013 gold medal winner is pale in colour, but not in taste. Citra hops give a refreshing tropical fruit palate that lingers throughout.

The latest in the "Off the Wall" series will also be released in August.

Snickleway Inn



6 cask ales
including Rooster's Yankee,
Jennings' Snecklifter and
rotating guest ales.

**York Camra Autumn Town
Pub of the Season 2013**

Food served 12 - 3 Mon - Sat

Open fires
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Ferry Boat Inn

Thorganby

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& York CAMRA Pub of the Year 2010 & 2013

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- * *Family room*
- * *Caravan hook up points*
- * *Folk night third Sunday in the month*
- * *Fishing permits for the River Derwent*
- * *Sandwiches freshly made to order, with home-cooked meat*

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

Visit us by bus!

Friday & Saturday: York Pullman service 35 from Merchantgate 18.25, return 21.58

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

Steve & Mary invite you to the

Cross Keys Inn

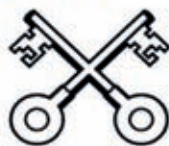


Good Beer Guide 2013

THIXENDALE

Malton, YO17 9TG

01377 288272



CAMRA York Country
Pub of the Season
Spring 2012



Visit England
3 star
Bed & Breakfast

One-roomed pub in quiet village situated on several walks and cycle routes, serving Tetley's and a variety of guest ales and offering home-made food prepared from local produce... and the B&B isn't bad either!

Opening Times

MON-THU 6 - 11PM; FRI-SAT 12-3PM, 6-11PM; SUN 12-3PM, 7-11PM

N.B. We will open at lunchtime for parties of 6 or more by prior arrangement and at least 3 days notice.

Children under 14 are not allowed in the pub
Beer garden available

COASTLINES

Friday 7th March saw ten intrepid imbibers board the minibus for an enthusiastic day out. By 11am we had reached our first destination, the gem of a watering hole high on the moors which is the **Lion Inn** on windswept Blakey Ridge. This pub has had a long tradition of providing welcome sanctuary for travellers since the 16th century. Here we were treated to **Theakstons Best Bitter** and **Old Peculier**, **York Guzzler**, **Black Sheep Best Bitter** and **Thwaites Wainwright**. After our somewhat long journey to our furthest point these beers were supped with relish before we moved on to the **Blacksmiths Arms** in the picturesque sleepy village that is Lastingham, where an open fire, oak beams and a large collection of pewter tankards welcomed us. This quaint pub which dates back to the 17th century offered us **Theakstons Best Bitter**, **Roosters Cream** and **Rudgate Mrs. Brewer**.

Suitably lubricated we travelled a couple of miles down country lanes to the **New Inn** at Cropton. Always a favourite, especially when hosting beer festivals. We were treated to a full range of their own beers, all on top form.

Moving on we then pulled up at the **Sun Inn**, Westgate, Pickering. Scarborough CAMRA Pub of the Year for the last four years. A pub which is tastefully furnished with a brilliant beer garden. Six real ales to choose from **Yorkshire Heart YPA**, **Brown Cow Scruff's Ale**, **Brass Castle Bad Kitty**, **Sharps Doombur**, **Tetley Bitter** and **Wharfebank Printers Ink Mild**.

Enjoying these delights we found ourselves behind schedule so reluctantly boarded the minibus and departed in search of the **Spotted Cow** in Malton. A pub steeped in history and the only pub in our branch area that is on the list of CAMRA heritage pubs. On offer were **Timothy Taylors Landlord**, **Sharps Doombur** and **Tetley Bitter**.

Pub number six of eight visited was the **Jolly Farmers** at Leavening, a delightful pub where beers from **Brass Castle** and **Wold Top** were enthusiastically imbibed.

It was now 6 o'clock and we learnt that the **Cross Keys** in the sleepy hamlet of Thixendale had just opened its doors. Here we chose from **Roosters Wild Mule** and **YPA** and **Tetley Bitter**. A nice touch was the availability of Chilli

Jams carefully crafted near Thixendale. Even chilli pork scratching were available. YUM!!

Our last port of call was a pub new to me the **Triton** in Sledmere, mostly given over to food but nevertheless a fine pub serving **Wold Top Anglers Rest**, **Caledonian Deuchars IPA**, **Timothy Taylors Landlord** and **Tetley Bitter**. The antiques which are strewn on the walls and shelves must be worth a pretty penny.

On the home straight now and we fell out of the minibus back in Scarborough at the **North Riding** where we topped up with a choice of **North Riding Mosaic Extra** and **Death Wish Coffee Porter**, **Hopcraft Sucker Punch** as well as others which escape me now.


Our thanks to Rob Cheetham for organising the trip, Patrick Henry for checking the pubs in the GBG and to Les Bell, our driver, somewhat out of his comfort zone as I think he consumed eight cups of non-alcoholic coffee. (BB)

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Committee member: Martin Robertson

ON YOUR BIKE

It was a bit wet and wild for the first CAMRA Cycle of the year but a lot better than had been forecast for the 14th of February.

A quiet **Fox** on Holgate was the meeting point and with three of us turning up we almost doubled the numbers in the pub. Richard D turned up in the car to make it four just to have a look at the map to sort out a route for the weekend cycle in July. The beer on offer was **Leeds Pale**, **Shepherd Neame Spitfire** and **Tetley Cask**.

So with just me, Rich K and Dan on bikes, we headed to the **Knavesmire** pub. This was a busier spot with not too many smooching couples. The **York Guzzler** had just gone off but there was **Saltaire Blonde** and **Ilkley Black** to choose from.

From the **Knavesmire** we headed across the Millennium Bridge with the river to the **Wellington Arms**. A cosy **Sam Smiths** establishment also known as the Welly with a variety of punters and animals alike. Getting settled by the nice warm fire, the beer wasn't bad either!

Heading to the **Rose and Crown** next, the bright lights and new interior were quite a difference to the Welly but with four beers to choose from served in tankards and live music on, the atmosphere was good.

The choice was **Great Heck Amish Mash**, **Roosters Cogburn**, **Timothy Taylors Landlord** and **Rudgate Jorvik Blonde**.

With the weather looking decidedly dodgy, we decided to make the **Phoenix** the last stop. The beer choice was good with there being a marmalade beer to choose from. Heading home I just managed to make it back before the heavens opened but in my haste had forgotten to write the beer choice down. It just means I'll have to go back.

The **Plough** in Fulford was the meeting point for the March bike ride with the weather cool and windy. The turnout was good, eight in total, though finding somewhere to stand without getting in the way was tricky with the pub catering more for diners than drinkers.

Timothy Taylors Landlord and **Black Sheep Best Bitter** were the beers on offer.

With John having a brief fight with his bike outside (a usual occurrence!), we headed to the **Blacksmiths** in Naburn and after the smell of the Naburn sewage works, I was needing something to cleanse the palate! There was certainly a good choice with **Wychwood Hobgoblin** and **Piledriver** plus **Marstons EPA** and **Elbow Charge**.

From here, it was up the cycle track in the biting wind to the **Marcia** in Bishopthorpe. With **Leeds Pale** and **Midnight Bell**, **Timothy Taylors Landlord**, **Black Sheep Best Bitter** and **Roosters Yankee** to choose from, it's a shame the rude chap behind the bar let it down.

With Karl finishing off at the **Cross Keys** on Tadcaster Road the beer choice was looking good. **Leeds Pale**, **Great Heck Dave**, **Old Mill**, **Fox Urban Fox** and **Timothy Taylors Landlord** were on offer but unfortunately the latter two went off just as they were being poured. Sitting down we were glad to be out of the wind listening to a variety of classic rock including REO Speedwagon.

With the rest of us carrying on to a busy **Swan**, Clementhorpe, the choice was **Truefitt North Riding Bitter**, **Tetley Cask**, **Treboom Tambourine Man**, **Timothy Taylors Landlord**, **Roosters Yankee** and **Saltaire Blonde**.

The **Minster Inn** was the start of the April bike ride on a nice warm evening. Three Richards, Pete and Jean, Karl and I attended with Keith and John bursting in through the door nearly knocking me off my seat.

The beers on offer were **Jennings Snecklifter** and **Red Rascal**, **Marstons S.M.A.S.H.**, **Banks's Sunbeam** and **Marstons Burton Bitter**.

I'd got the map out to show the route for the weekend cycle in July, trying to explain to Karl that it's not too far to Beverley, only 18 inches on an Ordnance Survey map as Rich D pointed out!

Taking the cycle track by the river, we pedalled up to the **Dawnay Arms** at Shipton-by-Beningborough. **Treboom Baron Saturday** (from over the road), **Caledonian Deuchars IPA** and **Tetley Cask** were the beers on offer with free chips and dough balls supplied by the landlord.

The **Black Horse** at Wigginton was next on the route with

Black Sheep Best Bitter, Copper Dragon Best Bitter and Timothy Taylors Landlord with the atmosphere being warm and lively.

With the new addition of the Pear Tree Farm at Monks Cross we decided to give it a try, but the tills were closed when we walked in at 10:45pm so we left empty handed. It is probably more of a place to take your kids on a daytime than to have a drink on an evening.

With five left, we finished up at the Walnut Tree. With not as many people in as usual, at least they were still serving. Black Sheep Special, Wychwood Hobgoblin and John Smiths Cask were on offer. (AR)

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**GOOD BEER GUIDE 2013
GOOD PUB GUIDE 2010
REAL ALE PUB GUIDE 2009**

All change since the last edition of Ouse Boozer. The changes previously mentioned to the **Black Bull** at **Escrick** and the **Drover's Arms** at **Skipwith** have not materialized, but all is not lost so watch this space. What we have this edition is one out and three in. The one out is the **Punch Bowl** in **Stonegate** who have not been regularly having local beers on the bar. However, we do have the **Cricketers Arms** at **Selby** plus the **Lendal Cellars** and **Waggon & Horses** in **York** to add to our ever-expanding list (not to mention a small backlog of pubs I've been unable to get to in time for this edition). Want to join our LocAle scheme? Then get in touch! (**SG**)

Regular readers of OB will be familiar with the **Waggon & Horses** in Lawrence Street. Not only has it been on the real ale scene in York for a number of years, it was York CAMRA's Pub of the Year in 2012. In February this year, former licensee Paul Marshall moved across the road to the **Rook & Gaskill**, making way for husband and wife team Tom and Paulina Renshaw. Although they have some experience in the catering business, this is their first pub. They looked long and hard to find the right pub, in the right city and with the right brewery – and the **Waggon** fitted the bill. Not only is the **Waggon & Horses** the only **Batemans** pub in York, it's the only one in Yorkshire! Tom said that **Batemans** couldn't have been more helpful in accommodating his needs – which included getting local beers on the bar. Tom knew exactly what he wanted to achieve - he's been a CAMRA member for eight years or so – and how he wanted to run the business. There are eight hand pumps on the bar and generally three are given over to **Batemans** beers (quite something itself in York) with guests and cider taking the remainder. Tom is busy establishing links with local breweries. Indeed on the bar for my visit was **Roosters 41° South** alongside **Batemans** (under the name **Salem Bridge Brewery**) **Golden Swallow**, **Black & White** and **Porter**, **Mordue X2 IPA** and **Titanic Anchor**. Tom is determined to keep an interesting and ever changing range of beers available and has made a cracking start. Tom's wife Paulina is Slovakian – so, Tom, any chance of a Slovakian beer appearing too? "I've got some in the cellar," he says. "I'm just waiting for the pump!" Not a LocAle or even a cask ale then – but certainly interesting!



Paulina and Tom behind the bar

Another recent addition is the **Lendal Cellars**. Is there another pub in York that has a lump of 13th century wall in one of the bars? Perhaps not, and it makes an interesting feature for tourists to seek out. It should however not detract from the fact that this is a pub which serves great real ale – a healthy selection of which is local to York. Although a **Greene King** pub by ownership, the present management and staff have worked hard to ensure that the beers presented on the bar qualify the pub for LocAle accreditation. Licensee Kelly Grace has worked with the parent company to allow many of the hand pumps to be given over to local beers and bar supervisor Jonathan Hamilton has ensured that the beers are sourced locally with no less than six being available at busy times. Jonathan is not a Yorkie by birth; he came from Belfast to attend university here, liked it, and stayed! He's clearly enthusiastic about the guest beer policy and loves working with **Treboom**, **Great Heck** and others to ensure a changing variety of beers appear on the bar. He's backed up in this by his colleague Matt – formerly of the **York Tap** – who knows a thing or two about choosing beers too. LocAle beers on the bar at the time of my visit were **Great Heck Citra** and **Five**. Alongside were **Greene King IPA**, **Butcombe Matthew**, **Timothy Taylor Landlord** and **Skinner's Betty Stogs**, making a fine set of ales to choose from. The **Lendal Cellars** has a unique atmosphere (it really is a group of cellars!) and a visit is highly recommended.

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LocAles at the Lendal Cellars

Facing directly on to the Market Place, the **Cricketers Arms** is the only **Samuel Smith's** pub in Selby. Behind an unimposing frontage lies a single roomed, long and slender pub that stretches through to Market Lane to the rear, which also effects an entrance to the inn. This is a busy town centre pub – market days (Monday) are particularly bustling - yet has a robust local clientele. Licensee Emma Ackroyd was born and bred in Selby and has happily taken on the **Cricketers** moving from another Sam's establishment – the **Rose & Crown** at Askham Richard. She now says she feels 'at home'! Being a Sam's pub makes it easy for the pub to obtain LocAle accreditation as the Tadcaster brewery is only ten miles away. There's only one real ale on the bar, but it's a well-kept **Samuel Smith's Old Brewery Bitter** at a very reasonable £1.80 per pint. The **Cricketers** is well worth a visit if you're in Selby – pop in for a warm and friendly welcome.



Licensee Emma serving Old Brewery Bitter

Close to the Aldwark toll bridge over the lower Swale lies yet another addition to LocAle, the **Aldwark Arms**. Pete is seen here in the "drinking" bar of what is a well known food venue. On offer is **Black Sheep Best Bitter** plus two guest beers (**Hambleton Stallion** and **Black Sheep Golden Sheep** at the time of visiting) which has pleased the locals who may just want a good drink.

Pie and Pint week and other events emphasise the link between beer and food. Well worth the 40p toll for those west of the Swale; those of us to the east go free!



YORK BEER CENSUS

The York Beer Census will take place on Saturday 7th June. During the day, volunteers will survey the beers available in all the pubs in York. We will set up base at **York Brewery Club**, where volunteers can bring their completed surveys and enjoy a well earned beer or two while we collate the data and aim to publish the key figures by the end of the day. It's a big job in this great beer city of ours so we are really pleased this year to be organising it in conjunction with The Press and the University of York. If you would like to get involved or you would like some more information about the beer census then email us at:

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Look out for full results on the website

yorkcamra.org.uk later in June.

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ACCREDITED PUBS

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

Outside York

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

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

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

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

York

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

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

Old Ebor
 Old White Swan
 Pitchside Bar
 Punch Bowl, Blossom St
 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
 Ye Old Starre Inne
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SCOTTISH INVASION

York is a magnificent city steeped in history and for me one of England's finest. A fine mixture of modern and historical, it truly is a wonderful city to visit. Its imposing city walls have no doubt proved a fine deterrent to any would be invaders for centuries. Early one February morning an invading horde of a different kind set off from Nairn train station in search of riches of a beery kind. For contained within York's city walls are some 70+ real ale establishments, a must go destination for any real ale enthusiast.

After a somewhat tedious journey not helped by some drunken idiots that we had to endure from Stirling to Newcastle we quickly headed for the first destination on our hit list the **York Tap** (Des had spent quite some time planning and researching our wee sojourn so that we could maximize our time in York and get to as many different pubs as possible), anyway the **York Tap** is a must especially for dry mouthed railway users, with 18 ales on all the time there is something for everyone and on entering the establishment we were greeted with the sight of **Cromarty** brewery's **Atlantic Drift** and **Rogue Wave** just in case we were feeling homesick. We were left wondering however if we needed to leave the station with such a great line up and so much choice.



In the end it was decided that we better move on to our next target, the **Maltings**. It looks very modern by York standards on the outside but inside it had a snug, cosy olde worlde feel about it. We were greeted by an excellent beer line up from all over the country. I had noticed that one of the guest beers that had been on had been our very own **Hoppy Ness** from **Loch Ness** brewery, according

to the landlord it had been very popular with the locals and gone down very well. One of the highlights of this particular pub was the landlord, a big strapping Yorkshireman, putting our own Yorkshireman Des well and truly in his place, something that you don't see that often.

The rest of Saturday was something of a disappointment for me as many of the other ale pubs that we visited were absolutely heaving making having good conversation impossible but proving real ale is truly thriving in York. We decided to move on to one of the pubs a bit off the beaten track in the hope that they might be a bit quieter. The **Black Swan**, a lovely old pub was a great find, one of the older pubs in the city, it had some quirky details inside with the wonky stairs being a great feature. The bar area was again very snug and cosy and whilst the beer line up was not that great two really friendly barmen really added to the experience. It was the sort of place that, whilst being busy, you could soak up the atmosphere, have a beer and be able to hear yourself think at the same time. We met a lovely couple from London who took some convincing that the Highlands rather than being a cold, wet horrible place was something of a tropical paradise complete with palm trees. We even showed them the advert for the Plockton Hotel in our "Whats Yours Then" by way of proof, whether or not they were convinced remains to be seen but they got a copy of "Whats Yours Then" to take back to London with them so they can spread the word.



We, and when I say we I mean myself and Des, started off Sunday bright and early with a walk along the walls, a must do for anyone going to York. It gives you a bird's eye view of the city and we were also able to see some of the pubs that we planned to go to later.

Probably one of my favourite pubs on the Sunday and possibly the weekend was **Brigantes** a modern pub with a great line up on ten hand pumps and two enthusiastic young ladies behind the bar, **Great Heck's Stormin' Norman** as well as **Okells Manx Pale Ale** and **Portobello Apache IPA** were all in good nick and went down a treat.



Next on our hit list was the **Blue Bell**, a pub in CAMRA's heritage guide and it didn't let us down, a cosy little bar with a roaring fire and again a lovely selection of Yorkshire ales including **Rudgate's Ruby Mild**, one of my favourites.

Monday morning consisted of us furiously trying to get to any pubs on our list that we hadn't been to, **Ye Olde Starre** is York's oldest and it is well worth a visit. If you're lucky you will bump into its resident 78 year old joke teller/tenor and yes he will sing to you whether you want him to or not.



The last place I absolutely had to get to was the strangely named **House of the Trembling Madness**. Forget the

modern name because once you make it upstairs you are greeted by a medieval hall, two hand-pumps, one of which was **Great Heck's Black Jesus**, a malty black IPA that was absolutely gorgeous, just a shame we don't see **Great Heck** beers up our way much as all the ones I had were excellent.

I would have liked to have gone to the **Duke of York**, a **Leeds Brewery** pub, but alas our time was up so one last quick pint at the railway station (incidentally the line up of 18 ales was completely different from the one that greeted us on Saturday).

So by way of a quick summary, we went to some great pubs, met some really nice people and drank some excellent beers. We also did our bit for the Highland leaving plenty of copies of "Whats Yours Then" dotted all about York. We, however failed miserably in trying to get to all of York's fine ale pubs meaning only one thing - we are going to have to go back!! Oh the drudgery. (SM)



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TRIP TO RUDGATE BREWERY

Craig at **Rudgate** Brewery kindly allowed John and the staff of the **Red Lion**, Merchantgate to visit the brewery to kick off their belated Christmas party in February.

Arriving at the brewery the wonderful smells of brewing were in the air and everyone was in need of a pint. Craig had two experimental brews on the bar for us which both went down amazingly – the chefs enjoying the wheat beer and the rest loving **Rudgate's** new cherry concoction.

Craig talked us through the brewing process and let everyone have a good look at the mash tun, fermentation vessels and raw ingredients whilst we sampled the ale. A few old hands amongst us had visited breweries before and loved being back amongst the smell, sound and sight of a busy site. Those staff that hadn't been to a brewery

in the past well and truly had their eyes opened and their extra knowledge has contributed to feeling more at ease preparing, serving and talking about real ale.

The following weekend Craig and Co. popped into the **Red Lion** to sample some of their own wonderful beer out on the town and gratefully accepted John's offer of a couple of cheeky ales, further proving that mutually beneficial business relationships not only work – but can thrive – in an ever-competitive industry.

It was a wonderful day out at **Rudgate** and John would like to extend his thanks and gratitude to Craig and everyone at the brewery for being so lovely in having them all over. **Ruby Mild** has been a constant on the **Red Lion's** bar for the last year and with this renewed interest you're sure to see it – and other **Rudgate** brews – in the **Red Lion** for many years to come. Cheers! (JP)



MEET THE BREWERS

The **Five Points Brewing Co.** launched their beer in the north of England at an event held at the **Deramore Arms**, Heslington on 9th April 2014. Free tasters of the beer range were on offer, as well as the chance to talk to representatives from the brewery.



Ed Mason from Five Points brewery

The Hackney based brewery was founded by owner and director Edward Mason (proprietor of the **Deramore** and several other pubs including **Whitlock's Ale House** in Leeds) and Head Brewer Greg Hobbs (formerly of the **East London Brewing Company**). After six months of small scale trial brewing to refine their recipes, production progressed to larger 10 barrel brews in March 2013. The brewery is very supportive of its local community, running an apprenticeship scheme for 18-24 year olds and reinvesting 5% of its profits in local charities and community projects.

The brewery currently offers three core beers in cask, keg and bottle. **Five Points Pale** (4.4%) is a refreshing, sessionable beer with lots of hop flavours and aromas. Operations Manager Emmanuel Ross describes it as a "gateway beer", and is an ideal introduction to ale for people who typically drink lager. **Railway Porter** (4.8%) is a take on the classic London Porter. Being brewed with seven types of malt and British East Kent Goldings hops results in a complex, toasted malt ale with hints of chocolate and coffee. **Hook Island Red** (6.0%) is a very

interesting red rye beer (a style that seems to be growing in popularity in the UK). It quite literally contains bags of US hops, 25 kg of Chinook, Columbus and Simcoe go in to each brew. The dryness of the hops is very nicely balanced by the addition of 20% rye malt, resulting in a beer that is bursting with flavour. The brewery plan to expand their range to include seasonal beers, while keeping the three core beers at the heart of their business.

The **Deramore** will continue to sell **Five Points** cask beer on a guest basis, and will offer **Five Points Pale** permanently on keg. (AP)

"Meet the brewer" events are becoming increasingly frequent in York pubs, such is the wealth of microbreweries on our doorstep. The **Rook & Gaskill** went one better recently and managed to attract two of the rising stars of the brewing firmament when they hosted **Bad Seed** and **Brass Castle** for an evening of sampling and Q&A sessions with the people responsible for some of the most innovative beers to appear in York pubs over the past few months.



The cask line up

It was standing room only as Phil Saltonstall from **Brass Castle** and Chris Waplington from **Bad Seed** took to the microphone to give both enthusiasts and inquisitive beer imbibers a little bit of background about their respective breweries and some tasting notes on each beer as it was served.

Both breweries are located in Malton and suffice it to say that the residents of that market town should think themselves very lucky that they've got brewers of such ingenuity and talent on their doorsteps.

What was so noticeable was the breadth of styles that was on offer. Fans of rich dark powerful brews were able to compare **Bad Seed Espresso Stout** with the legendary **Bad Kitty** from **Brass Castle** whilst there were powerful citrusy IPA's from both breweries on offer as well. (NL)

Highlights for me were the cask **Bad Seed India Pale Ale** and as always, the **Brass Castle Bad Kitty**.

Both breweries had wheat beers available on keg and they provided a very interesting contrast tasted side by side. **Brass Castle** had gone for a Belgian style with **Pot Belge** and **Bad Seed Hefeweizen** is a German style. Both beers were excellent and true to their respective styles.



The key keg line up

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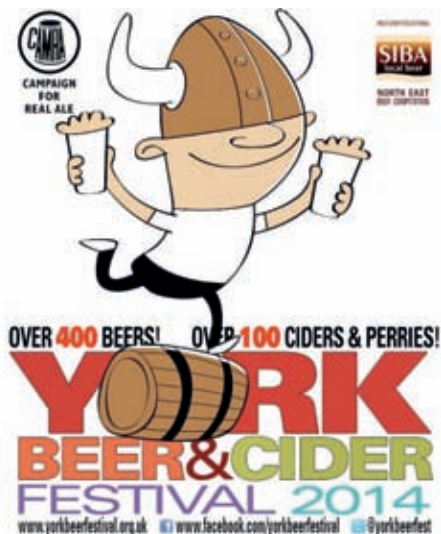
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YORK BEER & CIDER FESTIVAL 2014

YORK BEER & CIDER FESTIVAL PUT THE DATES IN THE DIARY NOW!

It may seem a long way off but put these dates in bold your diary or smartphone now, as the 6th Knavesmire Beer and Cider Festival is one event you won't want to double-book.

**WEDNESDAY 17th to SATURDAY 20th
SEPTEMBER 2014**



We already know of one group who have gone one step further - Knut Sveen and his group of Scandinavian real ale lovers have already booked their places on the 3 1/2 hour flight from Norway to Leeds Bradford, such is the international reputation of the York Beer and Cider Festival.

Last year there were visitors from over 20 countries and talking to them they spoke of the attraction to visitors - one of the best Beer Festivals in the UK (over 400 beers this year) in one of the most beautiful cities in the UK - it's a heady and winning combination. Many of them took time during the day to look around the many attractions that

the historic city of York has to offer and then were able to come to the beer festival to sample a fantastic range of beers and ciders in a jovial and friendly atmosphere.

This is what visitors have got to look forward to this year:

- Over 400 Beers; over 100 ciders; Foreign Beer Bar; Selection of wines and bottled beers
- Food village with a range of international cuisines
- Live music stage with sets from local bands of all styles of music throughout the festival
- Long opening hours to suit everyone: - 17th - 5.30pm - 11pm ; 18th, 19th, 20th - midday - 11pm
- No need to pre-book - just pay on the door
- Huge beer garden for drinking in the great outdoors

The Knavesmire is easy to get to by foot and there's an excellent bus service from York at all times (details will be on www.yorkbeerfestival.org.uk shortly) and the giant marquee will ensure that everyone will stay dry and toasty in the event of inclement weather.

York CAMRA are proud to have been asked to host the SIBA North East Beer Competition for a 2nd successive year following the outstanding success of the event last year which saw over 60 breweries descend on the festival with 145 of their beers to compete for the title of champion in 14 different categories.

On Wednesday after the Beer Competition has finished, for local licensees and brewers there will be the usual Trade Session to give them a chance to meet and network with each other.

The Festival dovetails nicely with the start of the nationally renowned York Food & Drink Festival and is bound to get citywide events off to a memorable start.

As ever, the festival relies on over 200 volunteers to ensure its success and we are still recruiting for a variety of jobs for every day of the festival - so if you are a CAMRA member (or fancy joining) and can spare a few hours serving behind the bar or helping behind the scenes - please email us at staffing@yorkbeerfestival.org.uk (NL)

Keep in touch follow us on twitter [@beerfestyork](https://twitter.com/beerfestyork) or facebook www.facebook.com/yorkbeerfestival



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Quiz night every second Sunday @8.00pm
Check dates and other events on our facebook page



CLUB OF THE YEAR

The Ides of March saw a good turnout of CAMRA members to celebrate with our club of the Year, **Bishophthorpe Sports and Social Club**. After a good Six Nations warm up (England beating Italy), Branch Secretary Karl Smith presented a framed certificate to the long-serving Stewards, Roger and Anna Bacon, Club President Martin Scott and Secretary Dawn Paylor.



*Roger & Anna Bacon (Stewards), Dawn Paylor (Sec),
Martin Scott (President)*

He pledged that the local CAMRA Branch were determined to give more support to clubs flying the real ale flag like Bish and were about to appoint a new Clubs Officer. An occasional visitor to the club, Karl had enjoyed the friendly welcome and varied ales on offer and was particularly impressed by the St Patrick's Irish-themed weekend festival now in its 3rd year.

Martin was very pleased to accept the award for the 2nd consecutive year, and lamented that many clubs around the city had only keg. Bishophthorpe itself was very well served with ale choice, and the club complemented the three pubs in Main Street.

Terry Stonehouse, Vice President, served me thirds from the 12 on offer in the function room/at the bar plus two ciders, while we chatted about beer policy. The club is free of tie and offers **Black Sheep Best Bitter** and **John Smith's Cask** and one or two varying guest ales chosen

by Roger, often local breweries like **Treboom**, **Yorkshire Heart** and **Old Mill**.

The club is owned by its 300 members and managed by the voluntary elected Committee, and new members are enthusiastically welcomed. It costs just £6 a year and you can get that back in two free pints on Christmas Day! Please contact the club by phone on (01904) 707185 or email bishophthorpeclub@gmail.com.

Visitors are welcome but regulars are encouraged to join as members. Opening hours are 7-11 Monday to Friday, 2-12 Saturday and 12-11 Sunday.

The building has been a club since the 1940s, the function room being added in the 60s. The room is available for hire and can hold 120 (80 seated) for a range of events such as weddings, birthday parties. Catering is also possible or you can arrange your own. You could even choose two or three of your favourite beers to get in! Note that as the Club is in a residential street licensing hours have to be respected.

Supporting sports remains an important part of the club's legacy. There are six football teams and one of the players Chris Tate (a former Leyton Orient pro) holds the record for the fastest goal scored at Cardiff's Millennium Stadium. Dominoes team plays Monday night and pool teams Sundays and Wednesdays. The club has both a pool and snooker table and Sky & BT Sports channels available on TVs including a big screen. A number of community groups also meet at the club including York Radio Club (Amateur) call sign G4YRC, Lower Wharfe Canoe Club and Bishophthorpe First Responders and it helps with fundraising activities. An annual fundraiser with music entertainment is held for the Help for Heroes charity, usually on late May Bank Holiday.

After a very enjoyable afternoon I found I had sampled ten of the brews on offer (thank God for thirds) as I went to catch the pretty regular No. 11 bus that connects York with the village. Some of the visiting CAMRA squad stayed on to watch the finale of the rugby which fittingly saw Ireland crowned champions. There were some thick heads on Sunday! (KS)



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PUB OF THE YEAR

The result of the Branch's rigorous nomination and surveying process for Pub Of The Year has resulted in the **Wheatsheaf** at Burn being declared the winner. This busy roadside pub, just south of Selby on the A19 has been adjudged by the membership as the best in the Branch area. Licensees Andrew and Jo have worked hard to maintain their already high standards by yet again providing a brilliant range of beers in stunning condition.

To celebrate their win and to tie in with our presentation of the award, Andrew and Jo are putting on a beer festival on Saturday the 14th June. The presentation itself will be around 2pm. This will be a very special event and the Branch will be running a bus from York on the day. If you'd like to go, please get in touch with Paul Cranfield our Social Secretary or alternatively, we could just see you there! (SG)



PUB OF THE SEASON

Minstermen cruise to easy 4:1 victory

Pitchside Bar at Bootham Crescent hosted the Spring 2014 Town Pub of the Season presentation on 10th April. There was a good turnout of CAMRA members but even more regulars turned up and they were drinking more (1:0). There was a good selection of beers on offer including **Treboom Yorkshire Sparkle**, **Skinner's Betty Stogs** from Cornwall, **Brain's Dark** and **Pitchside** which is brewed by **Copper Dragon** (2:0).

Chris made a speech outlining why the bar was chosen and recognising the work done by Dave to provide quality beers not only to thirsty match day customers but also to locals on a regular basis (2:1), although some thought the presentation was too verbose and interrupted precious drinking time (og 3:1).



Chris presenting the award to Dave (left)

Dave thanked CAMRA for the award, promised to keep up the good work and, most importantly, announced that chili nachos were ready and waiting for quick consumption (4:1).

In the second half there was an appeal for a penalty when Dave made a blatant move to court popularity by reducing the price of the already inexpensive cask ales; this was rightfully dismissed and the CAMRA presenter was booked for simulation and will now miss the away game at Bury.

An easy home win which pushes the Minstermen a step nearer to the end of season playoffs.

York City 4, York CAMRA 1
Attendance 46 (CT)

The **Gait Inn** in Millington was presented with the Spring Country Pub of the Season on 12th April when a minibus full of York CAMRA members made the trip to this country pub on the edge of the Yorkshire Wolds near Pocklington. This overdue award is richly deserved. Stuart Barkworth in presenting the award explained that since taking over nine years ago, Stuart and Helen have built on what has always been a good pub, appealing to villagers, local farmers and walkers alike. The trade has been increased, the beer range increased, supporting local breweries and serving good value pub food, everything a good country pub should be. A testament to the progress is the successful beer festival now featuring over 30 ales. This year's festival is on 4th - 6th July. On our visit, the beers included **Theakston Bitter**, **Black Sheep Best Bitter**, **Great Heck Citra** (4.5%), **Wold Top Books on the Beach** (4.4%) and **Tring Brookman's Winter Ale**. We thank Stuart and Helen for our warm welcome and the generous buffet.



Stuart presenting the award to Stuart and Helen

Calling at Pocklington on our return to York, we visited the **Feathers**, which has seven handpulls including **Butcombe Hakin** (4.5%), **Adnams Mosaic Pale**, and **Adnams Foolhardy**.

The **Black Bull** featured the once common but now rarely seen draught **Bass**, also **Walsall Jigger Pale** (4%) and **Sharps Doom Bar**.

Judsons, a bar proving popular with a wide spectrum of customers including a younger clientele had two **Yorkshire Brewing Co Beers: Passion and Blonde** plus **Timothy Taylors Landlord** and **Copper Dragon Golden Pippin**.



Beers at the Judsons

Stopping at the **Melbourne Arms** in Melbourne, a pub not visited by us for many years, we were pleasantly surprised at the choice from five handpulls including **Caledonian Flying Dutchman** and **Golden XPA** (4.3%), and **Greene King Yardbird Pale Ale** (4%) (SB)

The **Volunteer Arms** in Watson Street is our Town Summer Pub of the Season 2014.

This is the second time the free house has won since it was saved from redevelopment by Paul Crossman and his business partner Jon Farrow and sympathetically renovated. This team are well known to us, also owners of the **Swan**, **Slip** and more recently **Woolpack**, and their pubs bear that hallmark.

Good pubs are able to cater for a range of different customer needs and whether you want to come in for a sociable drink with a friend or family, enjoy it with the bustling music crowd or just chill out and read the papers (like me), it fits well.

Good pubs are also cosy, inviting, warm and friendly. Helen and her staff are a great example of how a street corner local should feel when you walk in the double doors. Regular music events are on offer from Blues and Folk to open mic sessions and they run a Sunday quiz. Although unable to offer cooked food, a delicious variety of pork pies are available.

Good pubs offer a wide range and choice of drinks and support local breweries. There are five regular real ales (**Treboom Yorkshire Sparkle**, **Saltaire Pride**, **Leeds Yorkshire Gold**, **Timothy Taylor's Landlord**, **Brown Cow Thriller in Vanilla**), with two guests, often from local brewers and two guest real ciders/perries.

The Vollies also enthusiastically supports our LocAle scheme, and it's not surprising that it is consistently selected by members for our select Good national Beer Guide list.

Please join us to celebrate the pub's latest achievement on Thursday 10th July. (KS)

The Country Pub of the Season for Summer 2014 is the **Jolly Farmers Inn** at Leavening. This traditional village pub which is the hub of the community is 15 miles from York on the edge of the Yorkshire Wolds, not far from Malton. The pub is buzzing with atmosphere from the locals, even early doors. There are charity auctions, quiz nights and recently a community cinema in the family room once a month – how good is that for a country community pub which is miles from the nearest cinema.

Danielle and Sarah have been running the pub for three years and have followed in the footsteps of previous landlords doing a great job and building on this. The pub has been in the Good Beer Guide for many years.

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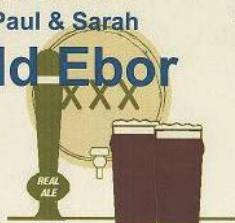
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There is a small cosy bar, a second bar behind with a real fire, family room and dining room and a small beer garden. Successfully blending a real ale bar with a quality restaurant. There is a varied menu serving quality food sourced locally, and usually including locally caught game dishes.

Regular beers are **Timothy Taylor's Landlord** and **York Guzzler** together with two rotating guest beers, they are accredited in the CAMRA LocAle scheme supporting local breweries. They are having one of their regular beer festivals 2nd to 6th July with 25 beers and ciders. There will be live music, meet the brewer and a black pudding eating competition!

It is good to recognise Daniele and Sarah for the sterling work they have done in making the **Jolly Farmers** the great pub that it is. York CAMRA is running a bus trip to make the Pub of the Season presentation on Saturday 12th July 2014. (SB)

Ugly Sisters need not apply

Ever wondered why some pubs receive recognition as Pub of the Season and yet your excellent local does not? Well, beauty is in the eye of the beholder but if you don't go to the ball you are unlikely to meet Prince Charming.

So all you Cinderellas out there need a Fairy Godmother to help you into your pumpkin coach. That Godmother is a CAMRA member and this is how it works...

Members are invited to nominate a pub for our quarterly award for either Town or Country Pub of the Season. They attend a branch meeting and give a brief five-minute presentation to fellow members outlining why their chosen pub merits recognition. It doesn't have to be the best pub in the York branch area (that's reserved for Pub of the Year) but it does have to serve consistently good cask beer and invite recognition by being a destination to savour. Usually three pubs are nominated for each category. There is then a vote and the winner chosen. Presentation and Ouse Boozers announcements are planned and the big event follows at a suitable date in the coming weeks.

Should any aspects of the process appear daunting then the Committee is stuffed full of members all too willing to step into the limelight on your behalf!

This process has uncovered some hidden gems around the branch area and given recognition to old stalwarts that we have perhaps taken for granted.

Speak to your CAMRA member at the bar or Ouse Boozers deliverer to find out more, your pub could be the next one to try on that glass slipper and live happily ever after... (CT)

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

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FESTIVAL FUN



The first BEERTOWN festival in Malton organised by **Brass Castle** and **Bad Seed** breweries was a great success. The venue was a hall in the centre of Malton with a bar set up in the centre selling a range of cask and keg beers. There was also a good selection of food available in an adjacent room.



Phil, from Brass Castle, serving

The beers didn't just come from the two organising breweries (who did feature strongly, of course!) but also from around the country. The festival saw the launch of **Brass Castle's** un-hopped beer, **Longbow**, which went down very well. Other highlights included **Burning Sky Devils Rest** and the **Revolutions / North Riding** collaboration **Kurt & Courtney**. **Bad Seed** had their **Spiced Blueberry Oat Ale** available on cask, which unfortunately ran out just before I managed to try it. Luckily I discovered one of the benefits of the brewers being on site – another cask soon replaced it so I got to enjoy the beer after all.



Lucy and Paul behind the bar

was as small as possible, but everyone was friendly and I soon got used to the bar shuffle!

Well done to **Bad Seed** and **Brass Castle** breweries. This was a very enjoyable festival and good for Malton to have an event like this. I hope this becomes the first of many.

The Red Lion's St. George's Easter Ale and Cider Festival

The Easter Bank Holiday weekend saw another hotly-anticipated 'Battle Fest' at the **Red Lion**, Merchantgate. With St. George's Day close by the **Red Lion** chose the best of English ales and cider for the good people of York to vote for. Fun was had by all with a great selection of over 30 cask ales and boxed ciders to choose from. With the weather on our side voting took place over two weekends to decide which ale and cider would be crowned St. George's Favourite via a website dedicated to the event, @theredlionyork and Facebook. Counting the results wasn't too easy with the inevitable post-festival hangover but we can now confirm that in the cider category **Weston's Rosie's Pig** won hands down with a magnificent 70.5% of the overall vote and the ale category was jointly won with 21% of votes going to **Rudgate's Ruby Mild** and **Lancaster's Blonde** respectively. Head down to the **Red Lion** over the Spring Bank Holiday

weekend (Friday 23rd – Monday 26th May) where the next Battle Fest will be fought out between North, South, East and West Yorkshire for the honour of 'The Red Lion's Favourite Yorkshire Ale' – see you then!

Upcoming festivals

2nd Wakefield Festival of Beer **The Space, Trinity Space Centre** **Fri 30th to Sat 31st May**

A two day extravaganza featuring a truly diverse range of beers from both established and newer more experimental breweries, alongside full flavoured craft keg beers and lagers, real ciders and even some wine! In particular we aim to celebrate Yorkshire's amazing brewing talent with perfectly cooled beers all served via hand-pumps. The event is run by Sitlington Round Table for the benefit of local charities including Levi's Star and Wakefield Riding for the Disabled.

4th Annual Poppleton Beer Festival **Poppleton Community Sports Pavillion** **Fri 20th June 4-11pm to Sat 21st June 12-11pm**

£6 entrance includes 2 beer tokens, a programme and a souvenir glass.

This year they have got 50 barrels of beer and 10 barrels of cider and they have moved the event to June. There will be lots of live bands, fantastic food and a stunning selection of beers and ciders. This year's going to be even bigger and better than ever.

Jolly Farmers Inn **Leavening** **Weds 9th to Sun 13th July**

25 + beers and ciders. There will be live music, meet the brewer and a black pudding eating competition!

Gait Inn **Millington** **Fri 4th to Sun 6th July**

Featuring over 30 beers.

Jug Inn Beer festivals **Chapel Haddlesey, YO8 8QQ** **Tues 8th July to Sun 20th July** **Fri 22nd August to Sun 25th August**

Two festivals coming up over the summer.

Redscar Brewery Beer festival **Friday 8th to Sunday 10th August**

The Redscar Brewery will be holding its first beer festival. There will be 20 real ales, ciders and a perry all priced at £2.50 and a selection of Redscar ales will be available at £2.20.

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BEER IN THE WOOD IS ON THE UP

The ancient trade of making traditional casks from wooden staves for beer, wine, cider and spirits took on a new lease of life last year when Master Cooper Alastair Simms returned to God's Own County to establish the **White Rose Cooperage Ltd** on the Thorp Arch Estate near Wetherby. Alastair, the last remaining Master Cooper, who, together with three Journeyman Coopers, preserves the ancient craft of making wooden casks bound by metal hoops for the brewing industry.

Born in Masham, North Yorkshire, Alastair became an apprentice cooper at **Theakston's Brewery** in his home town in May 1979. Following a six month trial period he signed his indentures and went on to undertake his four year apprenticeship under the supervision of Master Cooper Clive Hollis. He successfully completed

his training in 1983 with the "trussing in" ceremony and became a Journeyman Cooper. In 1994 he became a Master Cooper following the completion of his training of Peter Coates as a Journeyman Cooper. A year later, after sixteen years at **Theakston's** Alastair moved to **Wadworth Brewery** at Devises where he took over from the retiring Eddy Hodder. Meanwhile, at **Theakston's** Clive Hollis passed away and his apprentice Jonathan Manby completed his apprenticeship under the guidance of Alastair in 1999. Eleven years later in 2010 he was admitted as a Liveryman to the Worshipful Company of Coopers which dates back over five hundred years.

After eighteen years at **Wadworth**, Alastair returned to his native Yorkshire to establish **White Rose Cooperage** at Thorp Arch on his 50th birthday in May 2013 as the country's only independent commercial cooper. When he began back in the 1970's, there were still around one hundred coopers in the UK but the advent of metal casks in the 1960's saw numbers decline resulting in the craft



Stuart & Helen extend an old-fashioned welcome at the

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almost fading away but for the handful of skilled craftsmen existing today.

However, the amazing growth in numbers of real ale microbreweries in Britain as a whole and Yorkshire in particular has meant that there is hope and the revival of demand for wooden casks is already taking place. Leading the way are Maureen Shaw and Neil Midgley at the **Junction** pub in Castleford, West Yorkshire where only wooden casks are now used for real ale. After purchasing the run down, empty, failed pubco pub, not only have they transformed it into a wonderful traditional local with many unique features but have backed it up with the gradual introduction of wooden casks. Now “wood only” is their mantra and people are taking notice of this revolution. Neil and Maureen have invested in over 100 casks from Alastair and have around ten local breweries supplying beers in the wood on a regular basis. The first and most regular supplier is Simon Bolderson and his **Ridgeside** brewery located in Leeds. Together, the pub and the breweries have proved that great beer can have that extra dimension if stored in wood. They have experimented with spirit casks and have also had great success with “Ageing in Wood”. Not only do wooden casks add a depth of taste to the stronger, darker beers which metal casks cannot provide but successful recent trials with lighter beers also show that they certainly add that something extra to them too.



Back to the future - long may it continue.

Several progressive brewers in Yorkshire and a few from around the country have also take note of this great revival and have already purchased casks or placed orders from **White Rose Cooperage**. Alastair has also carried out contracts and orders from more pubs (e.g. **Engineers Arms** at Henlow), traditional cider makers and produces custom made bespoke furniture. From the beer and cider perspective, perhaps the most interesting creations are the glass head casks which enable the viewing of the activity and changes that occur when traditional real ales are clarified in wooden casks.

Alastair is hoping to take on an apprentice and wife Julie also plans to join the business. The long-term aim is to buy a few acres of land to build a cooperage and visitor centre so people can learn about this historic trade and watch coopers at work.

Further information about Alastair can be found at:
www.whiterosecooperage.co.uk

and the Junction at:
www.thejunctionpubcastleford.com (DL)

INN CIDER TRADING

For the first time York CAMRA have chosen a Cider Pub of the Year and the winner is the **Maltings**. Although better known for its beer, the **Maltings** also has a range of 4 real ciders or perries.

In order to please cider drinkers who like their cider cellar cool, two are served from the cellar. Since some think cider tastes better at room temperature, two are served from polypins from behind the bar.

The ciders and perries are listed on a board above the bar, with **Biddendens** (from Kent) and **Malvern Magic** (from Somerset) both spotted on several visits. Other ciders available have included **Burrow Hill** (from Somerset), **Blindfold**, **Celtic Marshes** **Abrahalls** (from Herefordshire) and **Skidbrooke** (from Lincolnshire).



*Next time you are in the **Maltings**, why not try a cider?*

Saxon Cider



Saxon cider has previously been listed as not real under CAMRA's definition which requires that cider is made from 100% apple juice and perry from pear juice, not concentrate. Two members of the Apple Committee visited La Cantina Cider (who also trade under the Saxon name) and found that, for a number of years, they have been using pure juice to produce their cider and perry whereas, previous to that, they had used concentrate.

It is therefore now agreed that the cider and perry now produced by La Cantina is made from 100% pure juice and not concentrate so fits CAMRA's definition of real cider. However, La Cantina has said that some of their products have fruit and / or flavourings added to them (it should be obvious which!), which they accept puts those products outside CAMRA's definition of real cider (CAMRA considers that only apples and/or pears can be used to make real cider or perry).



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JOINT SOCIAL WITH HULL CAMRA

After a comfortable journey nine members met the two Pete's from Hull CAMRA in a real gem of a pub – the **Wellington**. It had four of its own beers plus **Great Newsome Frothingham Best** and **Yorkshire Dales Tour de Yorkshire Dales**. It has a huge pump clip collection, a huge old bottles collection and a cold room full of interesting bottled beers. We visited the tiny brew house behind the pub.



Steve Cobb with Steve the brewer at Wellington Brewer



Karl in the Wellington

We then did the **Hop and Vine** with three micro brews. I had **Brampton Golden Bud**. This was a small cellar bar which prides itself on real ale, cider and food.



Beer being pulled in the Hop and Vine

After visiting the site of redeveloped Hull Brewery we went to the **George Hotel** in the interesting street named Land of Green Ginger. This had national hand pulls and had a Georgian interior.

I had a **Purple Moose** beer in the **Olde Black Boy**. There were two drinking areas including a tiny atmospheric bar. It has connections with slavery, press ganging and selling imports.

Then we visited the **Olde White Harte** which had a large Theakston's range. This was a 17th century merchant house complete with inglenook fireplaces.

We went via a tastefully converted former gunsmiths called the **Wm Hawkes** to end up at the **Lion and Key** which had 11 real ales and three ciders.



Members in the Lion and Key



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The journey on foot back to our coach involved half the group getting very lost but we were eventually reunited after lots of phone calls and instructions from Pete Mason.

We returned via the **Feathers Hotel** in Pocklington where I enjoyed **Brass Castle Snow Eater**. Sadly the chip shop had closed 10 minutes before our arrival and so those without pack ups went hungry!

In short Hull is full of interesting historical pubs with an excellent range of beers. Thanks go to Hull CAMRA and of course Paul for organising it. (SC)

WHATPUB

What's whatpub.com all about?

For a number of years, people have been asking why CAMRA as the UK's largest and most influential pub-going consumer organisation doesn't have its own online pub guide. Well now it does.

You can use whatpub.com to search for pubs across the UK and then look up opening times, descriptions, facilities and of course details of the real ale and cider on offer. Being an online guide means that extra functions such as additional text for descriptions, photos and live map data are also available.

What pub can be used from either a computer or a mobile phone, with specially designed interfaces for each type of device.

Please help us to keep WhatPub up to date. Whether you are a publican, pub regular or one off visitor, if you notice there is inaccurate information please click on the "Send an email to the branch" link with your updates. If there is not a photo of a pub please consider taking one and sending it to us (providing you are happy for us to publish it on the website).

How it all started...

CAMRA's online pub guide is the result of an immense amount of work by volunteers and staff.

A decision was made at the start to acknowledge the local expertise of CAMRA members, which is why the pub details and descriptions that appear on whatpub.com come from CAMRA branches. 150,000 volunteers have an input into WhatPub and this is what makes CAMRA's pub guide so different (and we would say better) from other online pub guides.

CAMRA volunteers are key in finding out all the important things we need to know about pubs, including opening hours, location and real ales served as well as other information that goes beyond what we use for the CAMRA Good Beer Guide such as photos.



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LIST YOUR LOCAL



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).



The Golden Ball, York's first asset of community value

Earlier this year CAMRA announced that 300 pubs had been listed as Assets of Community Value, with a view to see 400 listed by the end of the year.

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 a 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.

List your local in York

Listing assets of community value got off to a slow start in York with initial problems getting the forms from the council, however now the first application, the **Golden Ball**, has been accepted (subject to appeal by the owner within 8 weeks) and it is hoped a list would be started soon.

The lease for the **Golden Ball** is already owned by a community group, so listing the pub as an asset of community value ensures that the group would be able to bid for the freehold if the pub owner (Enterprise Inns) decides to sell.

The York CAMRA branch covers a number of local authorities and it is still early days with all of them. There have been successful listings of **Bluebell**, **Alne**, **Orchard**, **Husthwaite** and the **Unicorn**, **Selby**. Applications are in the pipeline for **Fox**, **Holgate**, **Old Ebor**, **York**, **Ulleskelf Arms**, **Ulleskelf** and **Bay Horse**, **Barlby**.

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

Ryedale District Council has a nomination form available from the documents section of their website.

Why List Your Local?

Increasing numbers of local councils are taking into account Assets of Community Value when considering new planning applications against the pub. Listing a pub show the value it has to the community.

Listing your local means property developers who are keen for a hassle free purchase are less likely to show interest.

If a listed pub goes up for sale, its ACV status has the power to postpone the sale for up to six months. That's just enough time for pub campaigners to gather together a suitable bid to buy the pub and run as community-owned.

THE SLIP INN

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SUN NOON-11.00PM

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



FOLLOW US @THESLIPINNYORK

LISTED IN THE 2013/14 GOOD BEER GUIDE

YORK CAMRA - TOWN PUB OF THE SEASON - WINTER 2010

Since the Asset of Community Value scheme started in 2012, pub activists have used their new powers to halt the sale of their beloved locals.

How do I List my Local?

(all documents highlighted available in links from the CAMRA list your local website)

1. First you'll need to pay a visit to your local council's website and search for their section on 'Assets of Community Value' or 'Right to Bid'. Once you've found it, download a nomination form. (If your local authority does not have a nomination form available to download, you can use CAMRA's Template Nomination Form)
2. We strongly recommend you nominate a pub as an Unincorporated Group. This is where 21 local people on the electoral register nominate an Asset as any member of the public. This should not be done in connection with CAMRA. This is because CAMRA is an incorporated body.
3. Complete the nomination form with as much information as you can think of regarding why your local should be

listed as an asset to the community. For advice and draft text please go to CAMRA's Community Value Guide.

4. Gather the support of 21 people from the community in favour of listing the pub as an asset of community value. Download CAMRA's 21 Nominee Form (word version) to help gather this. Each name must be registered to vote in your local authority (on the electoral register) and from a different address.

5. Submit the completed form to your local council - you can check your council's website for guidance explaining how they are accepting nominations.

While it's not specifically required, certain councils have been asking for nominators to provide a constitution with their nomination. Please feel free to use CAMRA's Model Constitution to help you with this.

Any questions on nominating ACVs please call the Government-funded Locality advice line on 0845 345 4564 or email CAMRA's Campaigns Team on campaigns@camra.org.uk



OBE CLUB

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

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

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

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

BLUE BOAR, 12 Castlegate, York, YO1 9RN

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

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

DEVONSHIRE, New Market Street, Skipton, BD23 2HR

Ossett Brewery Pubs are also members of the OBE Club, check the website for locations.
For further details about Ossett Brewery Beers or the OBE Club please contact the sales team on **01924 261333** or visit www.ossett-brewery.co.uk



LAST ORDERS

York Branch Meetings and Events

Saturday 7th June: York Beer Census

The York Brewery Visitors Club will be the HQ this year from midday until late. Volunteers will survey the beers available in York pubs during the day and gather for a social in the evening at **York Brewery Club**. For more information and to volunteer to help on the day email beercensus@yorkcamra.org.uk

Friday 13th June: Cycle social, meet **Deramore Arms** (Heslington), 7pm for 7.30pm departure. Possibly visiting **St Vincent Arms** (Sutton upon Derwent), **Oddfellows Arms** (Wilberfoss), **Swordsman Inn** (Stamford Bridge) and **Greyhound** (Dunnington)

Saturday 14th June: Presentation of Pub of the Year. Bus leaves Leeman Road Gardens 1pm, return arrival in York by 10:00pm. Cost £8. (Presentation to the **Wheatshaf Inn**, Burn plus beer festival and including **Jug**, Haddlesey, the **George and Dragon**, West Haddlesey and **Greyhound**, Riccall)

Wednesday 18th June: Cider Pub of the Year presentation 8:00pm – **Maltings**, Tanner's Moat.

Friday 20th June: Friday 5 – **Red Lion** (Merchantgate) 7.30pm, the **Hop** 8.15pm, **Blue Bell**, **Last Drop Inn** and **Duke of York**.

Tuesday 24th June: Branch meeting, **Golden Fleece**, 8:30pm.

Thursday 10th July: Town Spring Pub of the Season presentation – **Volunteer Arms** 8pm.

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

Friday 18th July: Friday 5 – **Brigantes** (Micklegate) 7:30pm, **Victoria Vaults** 8.15pm, **Old Ebor**, **Swan** and **Golden Ball**.

Saturday 26th July: Cycle social, **Weekend Event** (Beverley) TBC

Tuesday 29th July: Branch meeting, **Brigantes**, 8:30pm

Friday 8th August: Cycle social, meet **Walnut Tree** (Heworth), 7pm for 7:30pm departure. Possibly visiting the **Tanglewood**, **Thompson Arms** (Flaxton), the **Ship Inn** (Strensall) and **Blacksmiths Arms** (Huntington).

Saturday 9th August: trip to **Wold Top Brewery** leaving Leeman Road Gardens at 12noon, to arrive at the Brewery 1pm. A tour of the brewery and a couple of drinks afterwards with a stop possibly in Malton and arrive back into York for 7pm. Cost £22.75

Friday 15th August: Friday 5 – **York Tap**, York Station 7:30pm, **Volunteer Arms** 8.15pm, **Fox Inn** (Holgate Rd) **Crystal Palace**, **Mount Hotel** and **Windmill**.

Wednesday 27th August: Branch meeting, **Knavesmire Tavern**, 8.30pm

Guided Pub History & Heritage Walks in and around York

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

Bookings can be taken for groups of 6 or more on mutually agreed dates.

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

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

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

Keep in touch

Website: www.yorkcamra.org.uk

Beer and Cider Festival Website:

www.yorkbeerfestival.org.uk

Facebook: www.facebook.com/YorkCAMRA

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

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

York Branch Contacts

Chairman: Christopher Tregellis

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Ouse Boozer Editors: Allan Conner and Melissa Reed

☎ 07905 386675

💻 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

Dawney Arms, Shipton: 10% off food and drink

White Bear, Stillington: 10% off all guest beers

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

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

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

Old White Swan, Goodramgate, York: 30p discount off a pint; 15p off a half

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

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

Harkers, St Helen's Sq, York: 30p discount off a pint; 15p off a half

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

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

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

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

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

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

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

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Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

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Forename(s) _____
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