

# OUSE BOOZER



CAMPAIGN  
FOR  
REAL ALE

Free newsletter of York & Scarborough CAMRA

No.123 -  2015 - 7500 copies



**LocAle of the Festival awards, see pages 19 & 20**

**RUDGATE**

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# 2015

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## PUB NEWS

M&B are changing the name of **O'Neills** to the **Merchant Tavern** along with interior alterations, subject to planning permission.

At the **Slip Inn**, Lucy has left to work in retail in Leeds and Jon Farrow, Paul Crossman's business partner, has taken over as landlord.

The **Bumper Castle** is now closed, reopening imminently as an Indian restaurant and takeaway called the Barbusie Castle.

The **Ulleskelf Arms**, known locally as "the Ullly" appears to have lost its prominent signs. It was noted that although it was being refurbished it is continuing to trade, was free of tie and under the same ownership as **Boot and Shoe**, Barkston Ash.

There is a new landlord at **Boot and Shoe**, Barkston Ash, who was maintaining four hand pumps including **Tetleys Bitter**.

At the **Unicorn**, Selby the owner's appeal against the refusal to allow planning permission to build on the car park was dismissed on 24<sup>th</sup> November.

**Whelans of Asselby** are now offering a 10p discount per pint of real ale for CAMRA members. The pub now has their own brew, **Tim's GPA** (Ginger Pale Ale), back on the bar.

The **Fauconberg Arms** at Coxwold is up for sale free of tie.

Uncertain times for the **Golden Lion**, Helperby, now that Denise and Ferg have decided not to renew their lease with Admiral Taverns. They have worked tirelessly for almost ten years serving **Theakson's Best Bitter** as a regular and two or three guest beers on other pumps. They have served simple, honest pub food throughout their time there and took over the functions of the village shop when it closed a while back. Locals and regulars wish them all the best as they leave to take up a business opportunity abroad on 24<sup>th</sup> March.

The **Falcon Tap** has had another refurbishment and change of management. It is now being run by Christian Garvey assisted by Cameron. There are now six

handpumps (two in the front bar and four in the large back bar). Currently these are being used for four real ales and one real cider with the aim to increase to six real ales and cider served from the bar top as trade builds up. They are free of tie and breweries featuring so far include **Little Brew**, **Brass Castle** and **Saltaire**. They plan to try to keep the beer local with a micro focus but will also try to bring different beers from further afield. In terms of events, they have a live DJ set on Saturdays from "the Sound Social" featuring funk, ska, early hip-hop and psychedelia, as well as an open mic night on Sunday nights.

The campaign to save the **Saddle**, Fulford is very active. There are three other campaigns throughout England trying to save **Marston's** pubs from the Co-op. MPs including Greg Mulholland have succeeded in getting a debate in Parliament to tighten up planning rules for pubs. This hopes to follow on from the success of the 'market rent option' recently.

Tom and Paulina Renshaw can't quite believe it but have survived their first year in charge at the **Waggon & Horses!** To celebrate they held a birthday party on Friday 6<sup>th</sup> February with live folk/knees-up music, nibbles and plenty of ale. They have asked us to pass their thanks on to all the York CAMRA members who have supported them in their time so far.

Gill and Paul Grant (ex **Junction Brewhouse** and **Wenlock Arms**) are the new Thwaites tenants at the **Inn On The Green**, Acomb. Welcome back.

**Shambles Tavern** house beer is now **Tavern Stumbler** from **Rudgate**. **Brown Cow** beers still feature as regular guests. Cask sales continue to increase and a **Rudgate** keg font has been installed in addition to the cask beers.

The **Habit** has had a full refurbishment. Up to four cask beers are available.

The **Graduate** has a regular Yorkshire cask ale mainly from **Copper Dragon** (two hand pumps for cask one for cider) and also has **Great Yorkshire** craft keg beers plus the keg version of **Thornbridge Jaipur** (five craft keg fonts in all).

The **Tap and Spile**, Monkgate has been renamed the **Black Horse**. The **Tap and Spile** was a fairly recent name, the first Inn on this site was in 1822 and that was a **Black Horse**. Century Inns purchased the pub in the





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80's and named it as one of their "Tap and Spile" chain. The pub is now leased from Enterprise Inns by Mark Taylor and associates, who are keen to improve the cask ales. They are partially tied and currently have five cask ales with **Roosters Yankee** and a **Black Sheep** product (varies) as permanent features. Regular guests include **Bradfield Farmers Blonde**, **Taylor's Boltmaker**, **Leeds Pale**, **Clark's Merrie City Atlantic Hop**. They aim to get involved with some of the local micro-breweries, and offer at least one dark beer/stout/ruby/porter. They usually have two draught ciders including **Weston's Old Rosie**. They have planning permission for en-suite renting rooms upstairs and hope to have them ready by Easter. The kitchen is now working again serving fresh food 12-3 daily, plus a selection of Yorkshire pork pies. Other ideas for the future include regular live bands on a Saturday, better use of the beer garden in the summer (barbeques etc), a cider festival and the return of the annual pork pie festival to name just a few.

The **Nags Head** on Micklegate now serves one real ale, **Marstons New World** on our visit, but it will vary. They hope to increase this in the future.

The **Blacksmith's Arms**, Swinton is now open again and is free of tie.

The **Royal Oak** at Nunnington, which was taken over and reopened in May 2014 by Jill Greetham and her daughter Abigail, sells **Kirkby Gold** from the new **Moorside Brewery** in Kirkbymoorside, and has offered **York Brewery Guzzler** from the outset as a regular session ale. They intend to try the new **Helmsley** brewery products in due course.

The **Corner Pin** has a new manager, Ben Wadeley, who is keen to use the six handpumps available to increase the variety of ales on sale. Their most frequently available beers so far have been **Jennings Cumberland**, **Brakspear Oxford Gold** and **Wychwood Hobgoblin**. They also usually stock the seasonal beers from the **Marston's** range, with approximately one new beer a week.

## BREWERY NEWS

### Bad Seed



News from Chris Waplington:

The **Bad Seed** grows! 2015 started with plans underway to expand, and by the end of March we will have moved into the unit next door effectively doubling our size. Over the course of the next year we'll be bringing in further fermenters to increase our brewing capacity.

Our bottled **India Pale Ale**, **Saison** and **Espresso Stout** are now available in Harvey Nichols in Leeds. By cask our single hop series exploring an ever more diverse range of hops from across the world - alongside the Citra and Simcoe we've tried Marynka from Poland and Polaris from Germany, each variety providing their own unique flavour to our pale ale base.

The big news around the brewery is – **BEERTOWN** is back! The joint festival with **Brass Castle Brewery** is coming back to the Milton Rooms, Malton on 20<sup>th</sup> - 21<sup>st</sup> March plus there is a preview "dress rehearsal" on Thursday 19<sup>th</sup> with free entry. We are currently sourcing the best beers from the UK's most exciting breweries to turn Malton into a beacon for beer. Last year was a real success and this year looks to be even better so make sure to put it in your diary!

### Brass Castle



News from Phil Saltonstall:

It's all about **BEERTOWN** for us at this time of year. From Thursday March 19<sup>th</sup> to Saturday March 21<sup>st</sup> at the Milton Rooms in Malton, the beers are very much back in town! Working together with **Bad Seed Brewery**, we will again showcase the best beers from around the UK, alongside live music and some fabulous food offerings.

As it's spring, we've got some new beers blooming: **Northern Blonde** (3.9%) is our take on the blonde style, using Yorkshire hops from the world's northernmost commercial hop farm. **Pale Stout** (6.4%) is a working of the traditional strong pale beer, from a time when 'stout' indicated strong, rather than denoting just a dark beer. And **Nirvana** (who knows?%) is a fun excursion with kombucha culture into the funky Emperor's-New-Clothes world of sour beers.

## Great Heck



The most recent new beer from **Great Heck** sold out so quickly that a second brew followed soon after!



**Washington Red** was a 4.7% hoppy ale brewed with US hops and a little crystal malt added to the mash to give a pale red colour and a hint of sweetness.



## Great Yorkshire

News from Lauren Leogue:

**The Great Yorkshire Brewery** based in Cropton near Pickering, North Yorkshire has begun production in its new brewery - a seven-figure investment - which will produce up to three times the volume of its' predecessor.

First established in 1984 as **Cropton Brewery**, beer was brewed in the basement of the onsite pub, the **New Inn**. Given its remote location on the North Yorkshire Moors, the pub struggled to get beer delivered. The solution was to brew the beer themselves! The popularity of the beer saw the selling of cask ales spread out to local pubs in the Scarborough and Whitby areas, and the brewing eventually moved to a purpose-built building on site.

In 2010 the brewery re-branded to **Great Yorkshire**, when co-director Joanne Taylor came on board. Staying true to **Cropton's** real ale roots, some of the original recipes are still used today, but with a fresher, modern branding.

The new brewery is on the original **Cropton** site, somewhere that is very close to co-director Phil Lee. He says '**Cropton Brewery** began in my family so it makes me feel proud to see the new building up-and-running, on the very same site it began. It's come a long way.'

Now, just over 20 years after the first brew, **Great Yorkshire** beer can be found across numerous outlets in Yorkshire, with an increasing national demand too. It is now hoped that export trade will increase with the £1.3 million venture. Joanne says 'We've already exported to several countries such as China and Japan, now with the new brewery we hope to see export to overseas markets soar.'

## Half Moon



News from Jackie Rogers:

**Half Moon Brewery** have brewed a winter special **Solstice** 4.8% a deep ruby ale. Another special,

**Orions Belter** 4.4% a straw coloured pale ale is available now and with the delivery of Cascade hops, our popular **F'Hops Sake** 3.9% is back on the menu.

Our latest plant addition - a second fermenter has been commissioned and proved a very necessary addition in the run up to the festive season, which saw our biggest month of trading yet. Long may it continue!

Plans for spring include bottling, which should be widely available by the end of March, and some interesting new beers – watch this space.

## Hambleton Ales



News from Niki Scaife:

**Hambleton Ales** have a new theme for our monthly specials this year which is superhero beers. The beers have a comic strip style of pump clip designed by Charlotte Gosney in our office.



The first two were **Energisier EPA** for January and **Loverine** for February, both 4.0% abv. We are continuing with the tasting notes on the pump clips as we have had so much positive feedback from customers.

## Harrogate



News from Anton Stark:

York CAMRA put on a great evening (January 16<sup>th</sup>) for the awards at the fabulous Guildhall, and it was great to catch up with other brewers and drinkers.



Also very pleased to be included in Leigh Linley's **Great Yorkshire Bottled Beer** book released a few months ago. We only have **Pinewoods Pale Ale** available in bottles at the moment, but plan to expand the bottle range as soon as possible this year. (Bottles available online from 'The Beerhawk' and 'Yorkshire Ales').

We've recently released a new beer called **Hornbeam** 4.5% amber/red single hopped with Citra, and we're getting some great feedback, while working hard tweaking new recipes for the summer.

## Little Brew



News from Stuart Small:

I have been working on a few test brews to add to **Little Brew's** range. I am letting customers at

the shop sample them to give me views on the products.

I have two hoppy IPA's that use a combination of European and NZ/American hops.

I have a 7% **Saison** that uses Bodecia hops and finally I have bottled a small batch of **Turkish Delight** beer. This one might be for the more dedicated fans of flavoured beer but it is actually quite delicious.

The shop and sampling is open from 12-6pm on Fridays and 12-4pm on Saturdays for an opportunity to buy bottled beers and to taste some of **Little Brew's** next brews. The brewery and shop is at 15-16 Auster Road, Clifton Moor, York YO30 4XA.

## North Riding



News from CAMRA Brewery Liaison Officer, Graham Rogers:

Stu's latest collaboration with **Five Towns Brewery** was to celebrate Malcolm's retirement from the NHS, now he can concentrate on his real vocation, brewing top beers.

**O.A.P. Double I.P.A** came out at a modest 9.6%! It did not taste that strong, very smooth & very hoppy, mmm!

While we were enjoying the delights of Nottingham beer fest, assistant brewer John was brewing the North's 200th different beer to his own recipe, **Phoenix Down** 6.5% pale & packed full of hops. A remarkable beer for only his second solo brew. The name comes from John's passion for gaming, the Phoenix feather will bring you back to life but I think too much of this beer will probably null your senses!

Other new Brews have been: **Ozzied Ale** 4.5%, **Winters T'Ale** 4.9% brewed with Pat Larkin.

**Sorachi Ace** 4.5%, **Galaxy Gold** 4.5%, **Just Beer** 4.5% and **Nelsons Sauvin** 4.5%.

The brewery celebrates its 4th Birthday on 20th January and to celebrate this **Anniversary IPA** has been brewed with Bob and Gareth Scarborough. A 75 minute IPA coming out at a mouthwatering 8.6%, Malcolm's strong beer influence seems to be rubbing off on Stu.

## Ossett



A new beer has been added to the permanent range, **Inception** 4%, a golden bitter brewed with five different malts & five New World hops

resulting in a complex depth of flavour leading to an aromatic resinous finish.

Monthly specials for 2015 feature two series, the British Hop Collection featuring hops grown in Herefordshire and Worcestershire and the New World Hop Series featuring hops from the USA, Australia and New Zealand.

March to May specials will be:



March: **Tedney Gold** 4.3% - a pale golden premium ale with a slight sweetness and malty taste. Low bitterness, but crammed with First Gold hops, from Tedney Farm in Worcestershire, to give aromas of spice and oranges.



April: **Maitai** 3.8% - made from pale and wheat malts, this is a crisp, dry and refreshing ale. Moderately bitter, but with heaps of New Zealand Waimea hops added at the end of the boil, this session IPA has intense hop aromas of citrus and pine.



May: **Mill End Mild** 3.6% - Brewed from a blend of five malts, this is a traditional dark mild with chocolate and roasted malt flavours. Rich, full bodied and with very low bitterness, the delicate spicy hop aroma comes from the new Flyer variety grown at Mill End Farm in Bosbury, Herefordshire.

## Roosters



News from Tom Fozard:

**Rooster's** has added two new beers to their core range of cask ales. These are **Blind Jack**, which a 3.7% amber rye ale that's named after Knaresborough's most famous historical character. **Baby-Faced Assassin** is a 6.1% IPA that had previously been brewed as a special, with the feedback on the beer being such that it simply HAD to be added as a permanent fixture alongside **Yankee**, **YPA**, **Buckeye**, **Wild Mule**, **Londinium** and **Fort Smith**.

**Baby-Faced Assassin** scooped a bronze award at the 2014 York Beer Festival, which was gratefully received, along with a silver award for **Londinium**, **Rooster's** 5.5% porter that's brewed using Taylors of Harrogate After Dark coffee, at the award ceremony held at the Guildhall in York on January 16<sup>th</sup>.

Keep an eye out for several monthly specials planned by **Rooster's** throughout March, April and May. **41° South**, is a 4.1% pale ale brewed with hops from New Zealand's South Island that's scheduled for March, as well as a single-hopped beer brewed with 100% Mosaic

hops (\*supply permitting!) from the USA. **Cream**, an old favourite from Sean Franklin's time at the brewery is planned for April, along with a beer that's, somewhat fittingly, called **Franklin**, which showcases two hops first used in the UK by Mr. Franklin around 20 years ago. **The Beeching Axe**, a 4.3% pale ale brewed to commemorate the 50th anniversary of Dr Beeching's second and final report that led to the restructuring of Britain's railway networks and the closure of many branch lines. **Maypole**, a 3.7% pale ale infused with elderflower, will also be back by popular demand in May.

## Rudgate

News from CAMRA Brewery Liaison Officer, Steve Cobb:

The monthly special beers will be as follows:

### March



**Odins Secret** 3.7% - golden, bitter, citrus orange, fruity.

**Grain Check** 4.0% - amber, biscuit malt, balanced bitter, grassy, spicy.

**Brew No.15, Coffee & Date Brown Ale** 4.1% - brown ale brewed with coffee and dates.

### April



**Treasure Trove** 3.8% - red, fruity, peaches, berries, sweet, malty.

**Barleys Angel** 4.0% - pale yellow, hoppy bitter, grapefruit, floral, citrus.

**Brew No.16, Stars & Stripes** 5.2% - supercharged IPA with a blend of seven US hops.

### May



**SIFA Goddess of the Grain** 4.3% - golden, sweet biscuit, earthy, honey.

**Originale** 4.0% - mid brown, bitter, berry fruit, spicy.

**Brew No.17 Dark Cherry Mild** 3.7% - rich malt flavours, bitter sweet mild with subtle cherry flavour.

They are working in conjunction with Angram (manufacturers of handpumps) to organise a charity beer festival at Coronation Hall, Milby, Boroughbridge which will take place on Easter weekend Friday 3<sup>rd</sup> and Saturday 4<sup>th</sup> April 2015.

Craig is travelling to Portland, Oregon in April to attend the Craft Brewers Conference where they will be exhibiting their beers on the British Food and Beverage Stand by doing a collaboration brew with **Hogshead Brewery** from

Denver. Export is an important part of their future plans.

As well as concentrating further afield they are focussing closely on our local trade and have recently employed a new full time sales rep. He has worked with large national breweries and brings with him a wealth of knowledge and experience.

## Saltaire

After nearly ten years of building **Saltaire Brewery** into a leading regional microbrewery, founder and Managing Director, Tony Gartland is stepping back and has appointed Ewen Gordon as the new MD from 1<sup>st</sup> December. Ewen joined the brewery four years ago within sales and more recently moved into the role of Sales Director.

Tony, a former Leeds solicitor, started **Saltaire Brewery** with Derek Todd who he met at Sunderland University's Brewlab in 2004. Derek remains as Director of Brewing and will work with Ewen to deliver the company's ambitious growth plans for 2015.

"The past ten years have been a combination of hard work combined with amazing experiences. From me and Derek brewing the first **Saltaire** pint to planning a brewing facility capable of four million pints a year, it has been a fantastic journey," said Tony. "It seems strange to be stepping back at such an exciting time for the business, but we have always been in a state of rapid growth and I know the day-to-day running of the company is in very capable hands. The team at **Saltaire** are very proud of what they have achieved to date and I will make sure they are well set for the next phase of the **Saltaire Brewery** story!"

Tony remains the owner of the business and will continue to oversee its strategic direction, as well as being involved in future product development.

The company recently obtained planning permission for a new milling and packaging hall at its brewery in Shipley, Bradford which will allow an increase in production from 720 to 1100 casks per week.

Ewen Gordon said, "It is a big challenge for me to become MD of a business that means so much to so many people. We have a really loyal customer base who expect nothing but the best from **Saltaire** beers and that is what we always aim to deliver. Our investment in the new facilities means we will be able to develop our range of beers, and ultimately make more beer, to make more people happy!"



## Treboom

News from Jane Blackman:

Exciting times at **Treboom Brewery**, we were honoured to be asked by Paul Crossman to brew an exclusive permanent beer for the **Swan** on Bishopthorpe Road. Paul, Kerry, John and I put our heads together and came up with a plan for **Swan Special Blonde**. At 3.8% this blonde session ale is fruity with a lemony citrus kick. Paul and Kerry skilfully assisted with the first brew which was launched at a great evening in early December.

2015 has started off well with our bottled beers now being stocked in Tate Modern restaurant in London. We will be continuing to brew our core beers like crazy and are planning some interesting specials, keep your eyes peeled! Our Yorkshire Saison - **Maillot Blanc** will be making another appearance for the Tour of Yorkshire in May. We are also in the throes of rejuvenating our hop garden and looking forward to using our crop in a green hopped beer later this year.

## Wold Top

The team at a Yorkshire coast brewery is celebrating after winning four awards in the space of two days.

When Wold Newton based **Wold Top Brewery** was shortlisted in both the Hull Mail and the York Press Business Awards on the same night, the Mellor family had to split up, with **Wold Top's** founders Tom and Gill going to York whilst Kate (nee Mellor) and Alex Balchin headed to Hull.

Both the third and fourth generations of the farming family were delighted when **Wold Top Brewery** was awarded Best Small Business in both the Hull and York awards and then went on to win the overall Best Business award from the York Press.

The following evening, the team went to Scarborough for the inaugural Scarborough News Business Awards and were delighted once more to win the Best Green Business award.

Of the wins, Gill Mellor said: "What an amazing couple of days! We still can't quite believe it, but we're very happy and amazingly proud of our great team."

## York



News from Neil Arden:

The following beers (alongside the standard three) will be available during

the next Ouse Boozer time frame:



### First Light [3.8%] Available Apr-Jun

This incredibly easy drinking, creamy straw coloured ale has a light and fruity hop character and a fairly dry finish. The pale colour and creamy texture can be attributed to a grain bill comprising of only Pale Malt. The perfect partnership of US grown Amarillo and Willamette hops leads to a slightly spicy, almost floral aroma with a distinct tinge of orange, alongside an earthy fruitiness.



### Minster Ale [4.2%] Available Mar –

**Minster Ale** is a golden ale with good malt character and a beautifully full hop palate. A trio of American grown hops – Centennial, Chinook, and Citra – brings a big citrus punch to the party, whilst Pacific Gem from New Zealand gives a refreshing, lingering bitterness.



### Galaxy [4%] Available Apr –

**Galaxy** has grown to be one of the most loved Australian hops that is embraced around the globe. This popularity comes from the distinctly identifiable characters she brings to beer, which can range from passion fruit and peach to clean citrus aromas which are more intense the later the addition.



### Rhubarb Pale [4.8%] Available May –

Flavoured with in season Yorkshire grown Rhubarb, this pale beer has a refreshing fruity tartness. Little known, UK grown Archer hops round off the fruity palate whilst the addition of vanilla soothes the sharp edge of the rhubarb.

## Yorkshire Heart

Our Christmas special **Santa's Little Belcha** has proved extremely popular and has kept Tim very busy over December keeping up with the demand of bottles for shops and cafes as well as firkins for pubs locally and further afield. We are delighted with its popularity and fantastic feedback we have had about it as it is the first time Tim has brewed this one but we can confidently say it will be back next year for sure!

March will see the launch of our first ever fruit beer **Get Pithed** a 3.8% full of citrus orange flavours creating a refreshing beer perfect to enjoy at any time of the day.



This beer will be launched in March in time for the spring sunshine and will be available in firkins, polypins and bottle for all of summer and may even become a core beer if it proves popular enough.

# PUBS OF THE SEASON

Unfortunately all the seasons were one out in the last issue of Ouse Boozer when the reports should have been for autumn and the announcements for winter.

Thursday 18<sup>th</sup> December 2014 was the night for presenting the **Phoenix Inn** with the award of the Winter Town Pub of the Season 2014.

George Wells gave a brief speech welcoming people to the pub and emphasised the progress made since the pub was purchased freehold in 2008. He mentioned the hard work Karen Cranfield (pub manager) and her staff had put in to maintain the reputation that had been built up. It was agreed that the certificate should be made out to the team at the **Phoenix Inn**. Karen thanked everyone who had attended and her staff.

The Winter Beer Festival due to start on the Friday was brought forward a day and a good number of CAMRA members, regulars and visitors were able to sample a selection of the beers. These beers included on the main bar **XT Animal Snap** 4.6%, **Half Moon Winter Solstice** 4.8%, **Nine Standards No3 Porter** 4.7%, **Sonnet 43 My Old Griefs**, and **Mulled White Stout** 4.9%, and **Wold Top 5 Wold Rings** 5.0%.

In the temporary bar in the back room were **Arbor A Winters Pale** 4.7%, **Bluestone Rockin Robin Ginger Porter** 4.6%, **Bradfield Farmers Belgium Blue** 4.9%, **Old School Detention** 4.1%, and **Tickety Brew Chocolate and Mint Leaf Stout** 5.0%.

In addition two mulled ciders and a medium cider were available. Karen provided some hot food for the attendees which helped to make this an excellent evening. (GW)

Friday 9<sup>th</sup> January 2015 marked the Winter Country Pub of the Season 2014 presentation to the **Marcia Inn**, Bishopthorpe.

Around 20 York CAMRA members, many taking advantage of the regular number 11 bus from York, braved the windy weather to receive a very warm and friendly welcome from Gary Penrose, Linda Welch and their team.

A good range of cask ales was sampled with three regulars: **Roosters Yankee** (4.3%), **Taylor's Landlord** (4.3%) and **Leeds Pale** (4.3%) and three guests: **Treboom Yorkshire Sparkle** (4%), **York Brewery's January 2015 brew - Mosaic** (4%) and **Adnams Broadside** (4.7%). CAMRA members were treated to a nice surprise and very generous offer of a free pint as well as the 50p per pint discount of cask ale for everyone that night to recognise the award.

As the presentation time drew nigh, the main bar filled up to capacity with more regulars coming through from the other side of the pub. Gary and Linda's parental paparazzi were right at the front with their cameras!



Gary and Linda with Steve

Steve Gorton, who nominated the **Marcia**, told the story of its change from "dire to delight" over the past couple of years since Gary and Linda were chosen by Punch Taverns to run the pub. The change from one **John Smiths** to six cask ales, Cask Marque and LocAle as well as a major refurbishment mean that beer is now around 50% of the sales.

It certainly aligns with two of CAMRA's current campaigns – encouraging more people to try real ale and the profile of a pub as a social and community activity with sponsorship of a number of local groups, a place to meet for coffee in the village from elevenses time, children's play area and a regular Wednesday quiz. Food is offered seven days a week. We were delighted to sample a range of three hot dishes for supper which of course required some further ale for the non-drivers.

Interestingly for a POTS presentation – a probable first

with three brewers present. This demonstrates the healthy relationship Gary has with his suppliers: Sam Moss and Venkatesh Lyer from **Leeds Brewery**, John Lewis from **Treboom Brewery** and Tony Rogers from **Half Moon Brewery**. Excellent support too from Dave Rowland – the Punch Partnership Development Manager who works closely with Gary and Linda. He was very pleased that yet another of their properties in the York CAMRA area has won a POTS award. This shows that some PubCos can be really supportive as well.

At the end of the day, whilst the physical attributes of a pub are important, what makes a building into a local that is frequented enjoyed are the people. The atmosphere during the evening demonstrated how passionate publicans and their team can really make a positive difference and create a worthy POTS winner. (SG)

The winner of the Spring Country Pub of the Season 2015 award is the **Crown & Cushion** in Welburn. This building dates back to the 18th century and was formerly the **Ship Inn** before being re-named the **Crown and Cushion** after the emblem on Queen Victoria's train when she passed nearby on her visit to Castle Howard in 1850. It is one of the very few pubs in the area which survived the efforts in the 1880s of Rosalind Howard, Countess of Carlisle, to close many pubs or turn them into Temperance Inns.



In more recent times, until 2013, this pub was owned by Punch Taverns. Two sets of tenants tried to make a success of it, including selling a wide variety of real ales. However, both couples struggled to make the pub a success. Eventually the pub was put up for sale by Punch. This caused a lot of trepidation in the village as rumours circulated of Indian restaurants and the like. In the spring of 2013 it was acquired by Provenance Inns as part of their expansion from the **Durham Ox** at Crayke. There were concerns that the cosy three room layout

might be under threat. However, this quickly turned into a good news story as Provenance Inns proved sympathetic to local opinion. This was not the usual refurbishment exercise of stripping out everything from before – but a sympathetic makeover which retained many of the existing features such as the bar, tiled floor, glazed doors, some furniture and fireplaces. The layout of the three rooms was essentially retained, with one room being converted back to its previous more domestic scale. A new dining area was added in what had been a maze of corridors at the back. Outbuildings were converted into a charming private lounge and dining room and a garden terrace was added at the rear. The style of decoration was very much in keeping with a country pub.

Initially, the one disappointment was the choice of beer on offer. What had been a regularly changing range of guest beers became an offering of just three real ales: **Black Sheep Best Bitter** and **Golden Sheep** and a guest from **Rudgate** which changed very infrequently. However, after a change of manager to Guy Richardson in early 2014, things looked up on the beer front. Guy actually drinks real ale himself and **Golden Sheep** was replaced with Guy's favourite - **Guzzler** from **York Brewery** and the guest beer now changes more regularly. Sometimes there are two guests as well as the regular **Black Sheep Best Bitter** and **York Guzzler**. **Rudgate** beers are still prominent, but beers from **Wold Top** and **Yorkshire Heart** also appear. Guy is also not afraid to try stouts, dark milds and other non-golden beers – such as **Rudgate Ruby Mild**, **Yorkshire Heart Hearty Mild** and **Blackheart Stout** and **Wold Top Headland Red**. He has also organised two Meet the Brewer sessions.

In this location, there is always going to be a strong emphasis on food, and the food here is of a high standard. However, there is still a welcome for locals who pop in for a drink and one bar is still predominately set aside for drinkers or more casual diners. The dominoes players are welcome and there is a quiz on the first Sunday of every month.

We now have a pub which is in good shape for the future. Provenance Inns have done a good job on the fabric and Guy has raised the real ale offering to a higher level.

The York CAMRA presentation will be on Saturday, 28<sup>th</sup> March at around 3.30pm. (EG)

The winner of the Spring Town Pub of the Season 2015 award is the **Unicorn**, Selby. Thanks to the current management and staff, past tenants and the pub's patrons the **Unicorn** has changed from being a traditional public house with a community feel to being a true community asset.

Two guest beers are now available in addition to **John Smith's Cask** and joining the LocAle scheme the pub has a locally brewed beer always available. The darts team has been revived with considerable success winning league titles and the knockout cup.

The lounge has been refurbished and is used as a dining area and for discos and functions. The home made, quality meals are popular especially Sunday lunches and the Friday steak nights.

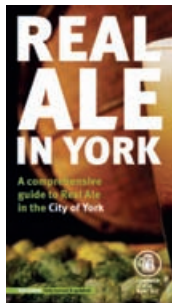
The Unicorn has a friendly welcome for everyone and hosts birthday and engagement parties, group socials, race nights, music nights, business lunches and working lunches. The Yorkshire Pigeon Club holds rallies and meetings here. Wednesday night is quiz night followed by "Play Your Cards Right" with a big cash prize.

Outside there is a beer garden and play area for children.

Big charity or community events have raised money for charities including Hearing Dogs for the Deaf, Macmillan, Yorkshire Ambulance and RL4 Alex.

The **Unicorn** has been listed as an Asset of Community Value thanks to "The Friends of The Unicorn". The Friends of The Unicorn have met with members of Big Local, a lottery funded scheme, to share ideas on how to further enhance the role the pub can play for the local communities. (TF)

## REAL ALE IN YORK LAST CHANCE!



The second edition of Real Ale in York, our local pub guide, which was launched in September 2010, is soon to be out of stock. In full colour, with many photos, the slim, ring-bound booklet describes all known outlets that sold real ale in the City of York council area at the time of publication.

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

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

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

**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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There is just one addition this quarter, the **Ulleskelf Arms**, Ulleskelf.

The pub is known affectionately by the locals as the **Ulley** and the name has been adopted by the present tenants Paul and Janice. It was bought from **Marstons** by a local businessman in the summer of 2013 and taken on by them on a 15 year lease.



In the past Janice was landlady of the pub and Paul, being experienced in pub renovation has completely rebuilt the interior into a very smart bar, which re-opened in March 2014.

It is free of tie and they can source the beers from wherever they choose. The regular beer is **Theakston's Best Bitter** and the LocAle is **York Guzzler**. Other local beers are often served from their other two hand pumps.

Although closed on Tuesday, they open at 5.30pm Monday to Saturday and noon on Sunday with quiz, bingo and "Play Your Cards Right" on Mondays. Food is available in the evenings as well traditional lunches on Sunday. They are assisted by their two daughters in the bars and restaurant and their son helps out in the kitchen; a truly family affair which deserves recognition as a real ale public house. (JM)



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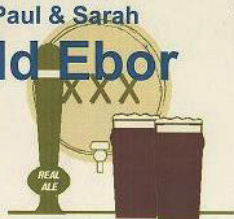
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## ACCREDITED PUBS

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

### Outside York

Aldwark  
 Appleton-le-Moors  
 Asselby  
 Barkston Ash  
 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  
 Hushwaite  
 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  
 Tockwith  
 Tollerton  
 Ulleskelf  
 Wass  
 West Haddlesey  
 Wighill  
 Wigginton

**Blacksmiths Arms**  
**Orchard Inn**  
**Forresters Arms**  
**Stone Trough**  
**Jolly Farmers**  
**Dawnay Arms**  
**Wadkin Arms**  
**Old Black Bull**  
**Greyhound**  
**Cricketers Arms**  
**Giant Bellflower**  
**Nelson**  
**Three Swans**  
**Unicorn**  
**Oddfellows Arms**  
**Dawnay Arms**  
**Drovers Arms**  
**White Bear**  
**St Vincent Arms**  
**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**  
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For the second year running we hosted our LocAle of the festival awards as part of our beer festival helpers party at the Guildhall, York. We invited all our festival volunteers to a party with beer provided by the breweries who won LocAle awards at the festival. We also invited all winning breweries and presented the awards along with the public vote beer of the festival award.

First up was the public vote award which went to **Brass Castle** for **Wallop** and was presented by Lucy Buykx who organised the voting (see cover picture). This award was chosen by all customers and staff who voted for the beer of the festival. Many different beers and breweries got votes, with **Wallop** coming out a clear winner.

The first category of locAle awards to be presented was the beers under 4%. Steve Cobb who helped organise the judging over two days presented the certificates for bronze to **Yorkshire Heart** for **Sunny Heart**, for silver to **Collingham** for **Blonde** and the gold to **BAD Co.** for **Comfortably Numb** (pictured below).



The second category was presented by Vince Hedge, our treasurer who also helped with setting up the festival by driving backwards and forwards to our store to collect and return equipment. The bronze went to **Harrogate** for **Pinewoods Pale Ale** and the silver to **Hambleton** for **Stallion**. The gold for this category went to **Hop Studio** for **XP** (see picture below).



The 4.5% - 5% category was presented by Pat Burlingham who provided all the food for the helpers party, so after a day making sandwiches, she deserved to enjoy the party! The bronze went to **Revolutions** for **Go-Go American Pale** and the silver to **Great Heck** for **Citra**. The gold went to **Brass Castle** for **Snow Eater** (see picture below)



In the beers over 5% category Nick Love, who organised the Guildhall for the party, presented the awards with the bronze going to **Roosters** for **Baby Faced Assassin** and the silver to **Great Heck** for **Shankar IPA** The gold went to **Daleside** for **Monkey Wrench** (see picture below).





Mandy Walsh, our staffing officer presented the dark beers category with the bronze going to **Hop Studio** for **Porter** and the silver to **Northern Monk** for **Chennai**. The overall winner was another one for **Brass Castle**, this time for **Wallop** again (see picture below).



Adam Pinder, who helped set up the festival party, presented the speciality category (any beers with unusual ingredients, for example fruit, coffee, chocolate or vanilla). The bronze went to **Rudgate** for **Brew No.1 Vanilla Mild** and the silver to **Roosters** for **Londinium**. The gold also went to **Rudgate** this time for **York Chocolate Stout** (see picture below).



The winners were then judged for the overall LocAle of the festival award, with the bronze going to **Rudgate York Chocolate Stout**, the silver to **Brass Castle Wallop** and the overall gold to **BAD Comfortably Numb**. The awards were presented by festival organiser, Melissa Reed (see front cover for overall winner, **Bad Co.**).

Thank you to Paul Shields for taking the photographs of the event and all the breweries who donated beer and Pivovar for the cider.

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LISTED IN THE 2015 GOOD BEER GUIDE

YORK CAMRA - TOWN PUB OF THE SEASON - WINTER 2010

# COASTLINES

It is a re-ale-y exciting time for beer aficionados in Scarborough.

Happy New year to everyone.

2015 looks like being a very exciting and interesting ale fuelled year in Scarborough!

Pubs old and new and blossoming on the coast much to the joy of old and new CAMRA members.

The first micropub has opened in Scarborough! The **Stumble Inn**, 59 Westborough, has opened after much anticipation. Situated in a converted solicitors office the pub is compact but maximises the layout with benches and tables, and happily has no room for pool tables, games machines, lager or hot food. Instead the focus is on good company and conversation. The ethos of the pub harks back to those times of small, pleasant and intimate beer houses where 'conversation was king'. There is the capacity to seat about 25 people. It is also dog friendly.

The **Stumble Inn** is the brainchild of Mr Jacklin, who in his submission to the Council said the micropub will be serving 'a perpetual rotating line-up of premium, unique and hand-crafted micro-brews for the discerning connoisseur of beer', which so far it has succeeded in serving. Mr Jacklin stated the pub is looking to serve the drinking needs of 'people who are attracted by good quality beer and students "who are put off by the drinking to excess culture".'

The **Stumble Inn** offers five rotating guest ales with local breweries always represented. Two real ciders and a perry are also offered.



Old favourites have also made a welcome return under new ownership; one example is the **Hole in the Wall**, Vernon Road. Now a free house, the new owner Gary, our genial landlord, assures us he intends to keep four real ales, and will promote other real ales through beer festivals in the pub, starting after Easter. An initial makeover of the pub turned into a more thorough refit, much to the joy of old regulars who remember some drain related issues causing problems in the past. The pub is now a comfortable, warm (an open fire blazes) and welcoming establishment. A number of CAMRA members have passed through the portals so far and feedback is very positive.



Other pubs which have been bought, refurbished and rejuvenated include **Wilson's**, West Sandgate (formerly the **Leeds Hotel**). A Grade II listed building, **Wilson's** is now a large, light and cheery pub, focussed around a horseshoe shaped bar. The new owner is currently serving two **Wold Top** ales and has two other real ales on offer to compliment his choices. Again, CAMRA members have had positive things to say.

The **Rivelyn Hotel** has been bought by the owners of the **Valley Bar**, which is a much loved real ale pub. The **Rivelyn Hotel** has been organising and hosting very popular beer festivals.

And finally, some sad news, Jim Taylor the landlord of the **Spa** pub left many beer drinkers bereft as he resigned and left the pub on the 8<sup>th</sup> of January, a much loved publican who ran an establishment which offered good music and good beer. Scarborough CAMRA wish him well in all his future personal and professional endeavours. (GH)

Find out what is going on in the Scarborough area at

our web site [www.scarboroughcamra.co.uk](http://www.scarboroughcamra.co.uk), our Twitter feed [@scarborocamra](https://twitter.com/scarborocamra) and our Facebook page Scarborough CAMRA Branch - community page

## 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 (town) and Ray West (rural)

☎ 07855 912860

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

**Membership Secretary:** Pat Larkin

☎ 07767 307829

**Webmaster:** Ady Walker

✉ via [www.scarboroughcamra.co.uk](http://www.scarboroughcamra.co.uk)

**Social and Communications:** Racheal Watmore

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

**Committee Members:** John Jennings

## BEHIND THE BAR

The absence of the column from the winter edition allows a double header of mirth including the Suddaby's 19th winter festival which produced a bumper crop of tongue twisted sayings possibly encouraged by a superb selection of ales.

I am tucked up in my television by that time of night!

What colour is red cabbage?

I've got this thing in my garden, it's like a tree and it's got blackberries on but they are not blackberries!

We are not open Christmas Day but we are open every day between Christmas Eve and Boxing Day!

Did you see how much that first foal was sold for in Ireland? Did they pay in Euros or Sterling? No, Frankels!

Well that's a mystery, somebody called Scooby Doo rang!

How old is your son? This year he's a thirteenager!

I've not had a drink since Tuesday but I was at it on Wednesday. (JR)

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# PUB OF THE YEAR

Every year York branch, in common with most CAMRA branches, chooses its Pub of the Year. Branches can choose their winner however they like and in York it is a two stage process. The first stage is a vote open to all branch members which takes place at the same time as selection for CAMRA's Good Beer Guide (this is in the autumn). If you are a branch member we would strongly encourage you to take part as this is where you can have a very strong influence for little effort!

Each member can vote for up to three York and three non-York pubs. We divide the branch this way because the York pubs will get many more visits than non-York pubs and we want to recognise the best wherever in the branch they are.

The top two pubs from each list and the top two runners up go through to the short list (if there is a tie we might decide to expand the short list to seven or eight pubs rather than select just one of the pubs with the same number of votes).

The shortlisted pubs are then surveyed by any branch members that want to – obviously this part takes more effort as we ask you to visit all or most of the pubs in order to score them.

The shortlist for the 2015 award is:

## Blue Bell, York



This is one of York's best known and best loved pubs. It is on the CAMRA National Inventory of pubs with historic interiors and sells a good range of cask beers. It is one of York's smallest pubs.

## Maltings, York



This is a stalwart of York's real ale scene which has been selling a wide range of real ales for many years. Its location close to the station means it has achieved a national as well as local following.

## Rook and Gaskill, York



The beer is also the star in this pub, with an ever changing range of cask ales. A beer each from **Castle Rock** and **Wharfe Bank** are always available but the remainder of the range can be from anywhere.

### St. Vincent Arms, Sutton upon Derwent



This country pub is no stranger to CAMRA awards. It serves a range of real ales in attractive surroundings and serves food with an excellent reputation.

### Waggon and Horses, York



This is a Batemans pub which changed hands a year ago and has continued along the path that saw it win awards. It still has guest beers from different breweries alongside **Batemans** beers and is a friendly pub for a beer, a meal or a game of bar billiards.

### White Bear, Stillington



This is a country pub that manages to retain a real feel as a drinkers pub even on a Sunday at lunch time when you expect food to dominate. There are two rooms, one a dining room and the other a comfortable public bar where you can enjoy the good range of real ales.

Good luck to all the pubs. We will announce the winner at our AGM, just as Ouse Boozer hits the shelves, so see next issue for a report about the winner.

We also present awards for the Club of the Year and the Cider Pub of the Year. These are decided by voting at the same time as the first round of the Pub of the Year and Good Beer Guide selection. Voting is open to all branch members. The results are announced at the AGM at the end of February (just after this issue of Ouse Boozer is printed).



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*A warm welcome from Sally & Dave at the*

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*marygate, york*

Tel: 01904 624499

*Featured in*

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**WE'RE IN THE 2015 GOOD BEER GUIDE**

### **MEET THE BREWER**

*Jeremy Pettman from Jennings Brewery will be at  
the Minster Inn on Thursday 5th of March from 7pm*

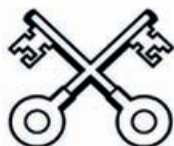


*Real Ale from Glasgow*

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

Steve & Mary invite you to the

## **Cross Keys Inn**

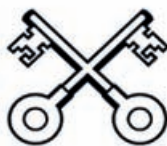


**Good Beer Guide 2013**

**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, Jennings and guest ales and offering home-made food  
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### **Opening Times**

**Summer:** MON 6-11PM; TUE-SAT 12-3PM, 6-11PM; SUN 12-3PM, 7-11PM

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

**N.B. We will open at lunchtime in the winter by prior arrangement**

**Further details are available at: [www.thixendale.org.uk](http://www.thixendale.org.uk)**

Children under 14 are not allowed in the pub

Beer garden available



## BEVERLEY

### THE OTHER MINSTER TOWN WITH A LOT OF GOOD PUBS

The yearly CAMRA trip to Beverley is an eagerly awaited treat. A bus full of members headed off there for an afternoon shortly before Christmas. This coincided with the open air market in this fine medieval market town, which has some glorious architecture, not least its important medieval Minster. But, our thoughts were directed towards other things (although the market will feature later on).

The first stop was the **Cornerhouse** whose 12 hand pumps had something for everyone. I'm always nervous of pubs with this many pumps as they need a steady flow of customers to keep all the beers in their best condition, but my pint of **Great Newsome Holderness Dark** was excellent. Several of the group were pleased to note they serve full breakfasts all day. Most of the customers seemed to be partaking of a large fry up as much as drinking the ale.

From there we spilt into smaller groups and made our own ways round the town. For me that involved a quick trip to Roberts and Speight delicatessen, with its fine collection of bottled ales as well as good food. Nearby is the **Durham Ox**. This is a good local's pub, made for relaxing and had a perfectly good pint of **All Hallows** from Goodmanham. Back into town, my stomach decided it needed feeding. I can recommend the curry from one of the stalls in the open air market. It made the perfect accompaniment to the ales I was having.

Being fortified with my meal, I headed for a regular haunt, only a short distance out of the centre: the **Woolpack**. This is a comfortable pub, serving good meals and a full slate of **Jennings** ales along with others. The **Snecklifter** I had was on good form. From there I headed south towards the **Tiger**, a GBG entry and not one of my previous regular pubs in the town. It proved to be a small, friendly pub, but with a narrow range of ales. I had the **Rocking Rudolph**, perfectly acceptable but not enough to draw me back in future I fear.

Now it was time to head for the key pub of the day (no not that pub – that comes later!) - the **Chequers**. This micropub can be hard to find but is Beverley's hidden

gem. It offers an ever-changing range of microbreweries' ales. The **Axholme Elderberry Stout** was particularly nice. The pub is well frequented and each ale is served in good condition, seemingly taking no time at all to be drunk and replaced by a new offering. This is truly an ale-lovers' haunt.



After partaking of a large portion of chips at Harkers, I then headed to the other reason for coming to Beverley: the renowned **White Horse** (better known as **Nellies**). This is a pub to take the breath away; a dark, dimly lit, multi-roomed labyrinth where you feel you step back into another age. You feel apologetic at bringing the 21st century with you in through the door. Sadly for me, the pub is owned by **Sam Smiths**: a brewery I have mixed feelings about. The only draught beer, **Old Brewery Bitter**, just isn't to my taste. I like my beers darker and maltier. On the other hand, I find their bottled beers to be delicious, and greatly enjoyed the **Chocolate Stout**. I could happily have stayed longer, rejoicing in a return to another age when pubs were places for a cosy retreat from the outside world and the evening could be spent in conversation with no distraction of TV screens or music.

Back to the coach, and the day ended with a stop at the splendid **Goodmanham Arms**. This village pub has an intimate, old-fashioned atmosphere, and was packed with local people; a testimony to its success. The pub has its own micro-brewery and its **Peg Fyfe Mild** was superb. It seemed a shame that we had to head back to York after only one pint.

Beverley, is a splendid town, beautiful, friendly and with some excellent pubs (not all of which I managed to visit – how did I miss going to the **Dog and Duck** or the **Green Dragon**?). Anyone who fancies a change from the ale scene in York should certainly take the trouble to give Beverley a try. (DH)

## ON YOUR BIKE

The **Volunteer Arms** was the meeting point for the last bike ride of 2014 on a fine evening after a day of torrential rain. There was a band just setting up and plenty of beer on offer, **Taylor's Landlord**, **Treboom Yorkshire Sparkle**, **Leeds Yorkshire Gold**, **Brown Cow Thriller in Vanilla**, **Ossett Endeavour** and **Maxim Lambtons Pale Ale**. With six of us in total and Karl's new bike still outside the pub we headed to the **Sun Inn** in Acomb.

John McCloy joined after having problems with the traffic on Tadcaster Road. With a choice of thirds (of a pint) available, the beers on offer were **Woodfordes Wherry**, **Brakspear's Oxford Gold** and **Everards Tiger**. The **Ainsty** was the next stop. Unfortunately, there were no cask beers on after their cellar had been flooded due to the torrential rain earlier in the day. A shame as the **Ainsty** is a good pub.

Swiftly moving on to a foggy **Pitchside**, the welcome was

friendly on both sides of the bar and the choice of beer was **Copper Dragon Pitchside**, **Clark's Merrie City Czech Mate** and a Christmas beer from **Treboom** just creeping in, named **Spicecracker**.

Heading back into town, we tethered the steeds at the **Maltings**. Beers on offer were **Roosters Yankee**, **York Guzzler**, **Black Sheep Best Bitter**, **Kite Scary Kite**, **Little Brew Extra Porter**, **Milestone Oktoberfest** and **Brown Ales The Matrix**.

We decided to give the recently refurbished **Judges Lodging** a try for one last stop. After being led in by an automatic door into a building that has had its atmosphere removed by large amounts of whitewash I ordered three beers. I had to question the amount at the till, £4.40 for a pint of **Taylor's Landlord** and £3.90 for a **Treboom Tambourine Man**. (AR)

# BANDSTAND BEER & MUSIC FESTIVAL NAIRN 3 – 12 APRIL 2015



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YORK CAMRA PUB OF THE YEAR 2009

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CAMRA National Inventory  
of Historic Interiors.



Exclusively brewed for The Swan  
by Treboom Brewery

*Always 6 Real Ales*  
**Swan Special Blonde**  
**Timothy Taylor Landlord**  
**Tetley's Cask**  
plus 3 guest ales, 2 real ciders.

Lovely walled garden with covered & heated smoking area. Prize quiz every Wednesday at 9pm.



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## Opening Hours

Mon-Wed 4 - 11 Thursday 4 - 11.30 Friday 3 - Midnight Sat 12 - Midnight Sun 12 - 10.30

YORK PRESS BEST OVERALL PUB 2011



# The Marcia Inn

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## YORK CAMRA COUNTY PUB OF THE SEASON - WINTER

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Now Stocking  
A Rotating Craft Beer on Draught  
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Good Honest Home Made Locally  
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of our 2015 Beer Festival



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12 Main Street, Bishopthorpe, YORK



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Carling & Fosters Xtra Cold

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

### 4th ANNUAL ST PATRICKS BEER FESTIVAL

Friday 20<sup>th</sup> March from 7pm, Saturday 21<sup>st</sup> March from 2pm  
and Sunday 22<sup>nd</sup> March from 12 noon.

10 real ales + cider

Music, Sport on the Big Screen and a "Great Craic"  
**FREE ENTRY**

### THE McCARRONS

Saturday 4<sup>th</sup> April from 8pm

Returning by popular demand - Excellent 3 piece band  
**FREE ENTRY**

### HELP FOR HEROES CHARITY MUSIC EVENT

Saturday 27<sup>th</sup> June from 8pm

Featuring "The Supermodels"

Tickets £6.00

### Opening Hours

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



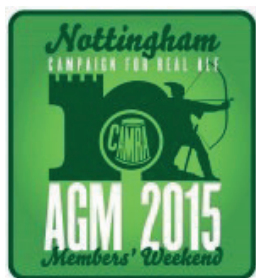
# CAMRA'S NATIONAL AGM

The venue for this year's CAMRA Member's Weekend will be the Albert Hall, Nottingham - taking place 17<sup>th</sup> - 19<sup>th</sup> April 2015. The Albert Hall is a conference and concert venue in the heart of the city and was first set up in 1900. The building is set up over three floors with the entrance to the Great Hall on the ground floor. This room offers a breathtaking space and is where the main conference will take place, seating up to 700 people.

CAMRA Members' Weekend, featuring the National AGM and Conference, is where our members discuss our future policy and direction. The weekend also offers the opportunity for members to socialise with friends, visit recommended pubs and go on organised trips.

The meeting is open to all CAMRA members and is a great opportunity to meet members from around the country. The format is a mixture of formal conference business, small group workshops, a beer festival and social trips. Added to this are the pubs, which, in the case of Nottingham, are sufficient to provide quite a distraction!

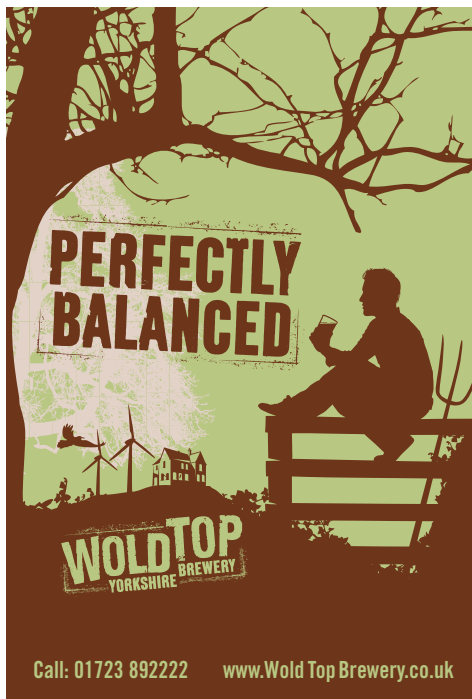
The formal business takes place in a large hall where reports are given, motions are debated and awards presented. Motions can either be from CAMRA branches or from two CAMRA members and are submitted in advance. This year, York branch has proposed a motion about introducing a labelling scheme for Key Kegs used for beer that conforms to CAMRA's definition of real ale.



The workshops allow those interested to discuss specialist areas in more detail, for example at last year's meeting there was one on running beer festivals.

There is a "Members' Bar", effectively a beer festival, at every Members Weekend. The Members' Bar will be held in the venue's large Osborne Suite. There will be a good range of real ales and ciders, probably featuring local breweries.

There are always a range of social trips during Members weekend, mainly to breweries and Nottingham is no exception. Trips are going to **Blue Monkey**, **Castle Rock**, **Flipside**, **Lincoln Green** and **Nottingham** breweries. There is also a trip that combines three different breweries **Navigation**, **Maggie** and **Totally Brewed** breweries and a trip to a cider producer, **Charnwood Cider**.



# *the Maltings*

Editor's  
choice!

**“Every year millions of  
gallons of alcohol are  
left behind in bars...  
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[www.twitter.com/maltingsyork](http://www.twitter.com/maltingsyork)

The Maltings promotes sensible drinking

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## MARKET RENT ONLY OPTION FOR PUBS

Last year, just after Ouse Boozer went to press, the House of Commons voted on an important bill for pubs.

Never doubt that a small group of committed citizens can change the world. In fact, it's the only thing that does.

To paraphrase Margaret Mead, November's Commons vote to unshackle tied publicans was achieved by the most disparate group of campaigners imaginable. From the Federation of Small Businesses to the licensees' branches of Unite and the GMB, we all got round what had to be quite a big table.

But most remarkable of all were the publicans. Being a licensee can be a lonely business. And they came together in a way never seen before. Social media gives people with common interests the ability to connect: and connect they did. Tenants of the biggest pubcos supporting each other often through disputes that drove them to the brink. In some cases bankruptcy, homelessness and ill-health are the prices paid: that personal edge has been at the heart of the campaign for change.


All these cases, too, are what drove the vote. MPs know that industry spin about the causes for 31 pub closures a week are just that: when they see the good pubs go, they form their own view. When more and more pubs are being lost to supermarkets without planning permission (Enterprise Inns' figures published yesterday, ironically, show it now leases 22 closed pubs to the likes of Tesco, such as the **Maiden Over** in Earley, Berkshire) they get angrier still.

The campaign was launched in a pub closed by Enterprise Inns at hours' notice, and reopened as a free house after a community campaign. The launch cost a little over a thousand pounds. With passion, expertise and not a little skill among our volunteers, who needs staff? We all got motivated by the blatant injustice. When I was elected to West Oxfordshire Council some 14 years ago, my first task was to rehouse a couple turfed out of their local after



30 years by a greedy pubco. Sadly I've seen similar things happen all too often since.

There is more to be done: stopping the ridiculous loophole allowing good pubs to become supermarkets without planning permission is the obvious next step (and CAMRA's Pubs Matter campaign is designed to do just that). The industry backlash has been hysterical and will no doubt spark fresh myths to bust. But for now we can look at the detail, as the Government has said it cannot overrule the will of Parliament. We can thank the 11 coalition organisations including of course CAMRA, the inspirational Greg Mulholland, the rock solid Labour support led by Toby Perkins.... and Jo Swinson, who brilliantly handled a difficult debate but without whom there wouldn't have been a Bill at all. Cheers! (GE)

Gareth Epps is the public affairs co-ordinator for the Fair Deal for your Local Steering Group and a CAMRA activist in Reading.



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Food Served: Monday to Saturday 12.00 till 2.00pm & 6.00pm till 9.30pm  
and Sunday 12.00 till 7.00pm for dining.

Licensee of the  
Year 2013 by the BII  
(British Institute of Innkeepers)



# FESTIVAL FUN

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

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

## New Inn, Cropton Beer Festival

The third Saturday in November saw the annual York CAMRA outing to the Beer Festival at the **New Inn**, Cropton.

Usually at that time of year the weather is very cold which can mean the beers on the stillage in the marquee are served too cold which can result in a lack of condition. However, on this visit, unseasonably mild weather prevailed which meant less shivering in the marquee for the customers and all the beers being served in excellent condition.

The choice of beers was a little different to previous years as John Whinnerah from **Art Brew** in Dorset had been working for the onsite **Great Yorkshire Brewery** for several weeks following the temporary closure of his brewery. John used his contact, Pete Cook, at **Sherfield Village Brewery** in Hampshire to source an excellent range of beers rarely seen in Yorkshire including some from **Binghams** in Berkshire, **Bowmans** in Hampshire, **Gyle 59** in Dorset and **Art Brew** (brewed at **Sherfield Village**).

The rest of the beer list featuring plenty of Yorkshire brewed beers was also impressive and our group spent an enjoyable four hours sampling and socialising.

The return trip included a stop off at the cosy **Stone Trough Inn** at Kirkham Abbey where excellent beers were enjoyed by all.

# Upcoming Festivals

## Leeds Beer Cider & Perry Festival

**Pudsey Civic Hall, Dawson's Corner, Leeds, LS28 5TA**  
(5 minutes walk from New Pudsey rail station less than 15 minutes by rail from Leeds or Bradford).

**Thursday 12<sup>th</sup> March – Saturday 14<sup>th</sup> March**

Nearly 200 real ales from Yorkshire and beyond - this year's theme is rugby. Leeds has a great rugby heritage, and now we have linked it to beer. Look out for the beers with a connection to the game, and prepare yourself for some terrible puns! There will be traditional real cider and perry from around the country, including lesser-known producing areas giving the best range for miles with something for all tastes. There is also a global beer bar featuring a great range of U.S. craft beers, fruity favourites and a world of other styles. Also the Mild Trail - drink this quintessential English ale and get a freebie!

11am - 3pm & 5pm - 11pm (Thur and Fri), 11am - 11pm (Sat). Glasses lined at one third and two thirds only - no half measures. Local musicians performing, plus some quiet sessions

Hot and cold food, beery stalls, snack emporium, tombola. Full disabled access. Over 18s only – please bring ID if you look young!

## BEERTOWN

**Milton Rooms in Malton**

**Thursday 19<sup>th</sup> March to Saturday 21<sup>st</sup> March**

It's all about BEERTOWN for **Brass Castle** and **Bad Seed** breweries at this time of year. The beers are very much back in town! They will again showcase the best beers from around the UK, alongside live music and some fabulous food offerings.

## 4th Annual St. Patricks Beer Festival

**Bishophorpe Sports & Social Club, 12 Main Street, Bishophorpe, YO23 2RB**

**Friday 20<sup>th</sup> March - Sunday 22<sup>nd</sup> March**

7pm – 12am (Fri), 2pm-12am (Sat), 12-11pm (Sun)

Ten beers and three ciders. Music and sport on the big screen and a "great craic!"

## SIBA Beer X

Friday 20<sup>th</sup> March – Saturday 21<sup>st</sup> March

iceSheffield

An exclusive opportunity to mingle with independent brewers attending our festival from across the UK. Bring your friends and enjoy the opportunity to sample from over 250 award-winning beers at our stunning 30 metre-long bar. Entertainment includes live music from Yorkshire ukulele favourites the Everly Pregnant Brothers, and Sheffield covers 'supergroup' The Bootleggers.

2pm-11pm (Fri), 12pm-11pm (Sat)

Twitter: [@SIBA\\_BeerX](#)

## 3rd Sutton Beer Festival 2015

Sutton-On-Derwent Village Hall

Saturday 21<sup>st</sup> March from 1pm

This is a joint venture between the Village Hall and the National Village Cricket Champions, Woodhouse Grange CC and mixes beer, rugby and music.

In the early afternoon the offering of at least dozen ales and lagers (predominantly sourced from Yorkshire) and ciders, selected by the Jug & Bottle at Bubwith, will be complemented by the showing of the final three matches of the 2015 Six Nations before the evening entertainment is provided by the Pocklington party band The Korrupted. Entry is £10 including a commemorative glass, programme, first pint and entertainment. A pass out system will be in operation. Advanced tickets can be purchased from Pocklington Football Club (via Geoffrey Brigham at the bar) and the Jug & Bottle in Bubwith or by contacting Martin Smith 07977459755 or John Newlove 01904608524.

## 25th Doncaster Beer Festival

Thursday 9<sup>th</sup> - Saturday 11<sup>th</sup> April

Doncaster College's 'The Hub' building

Around 120 beers! Yes - 120. Lee the beer orderer has been scouring brewery websites, visiting countless pubs and ringing lots of people to bring an even better selection still than previous festivals! There will also be cider, perry, wine from Sheffield, soft drinks as well as bottled beers from Belgium, USA and many other countries. Food will be available, provided by Doncaster College.

6pm (5pm CAMRA members) - 11pm (Thur), 11am - 11pm (Fri and Sat)

## Lendal Cellars

26 Lendal, York

Thursday 23<sup>rd</sup> – Sunday 26<sup>th</sup> April

They will be running a Local Ales festival. They currently have seven handpumps and through the festival they will give one to each local brewery (provisionally **Treboom, Great Heck, Ilkley, Collingham, Little Brew, Hop Studio** and **Rudgate**). Throughout the festival they will be giving customers the chance to vote for their favourite of these breweries, every vote will also go into a prize draw for a 1st, 2nd and 3rd prize of local hampers varying in size. Customers will all be given tasting notes on the beers and third pint paddles will also be available to try more than one at a time. At the end they are hoping to have a final vote panel in which each brewery would put forward their beer of choice to a tasting panel. The winning brewery would win a trophy naming them **Lendal Cellars** choice Local Brewery and also a permanent beer on at the pub for three months.

## Rivelyn Hotel, Scarborough

Friday 6<sup>th</sup> March – Sunday 8<sup>th</sup> March

Mini beer festival with beers from £2.50 a pint.

Special offers on accommodation for the festival - double/twin from £16.00 per person per night, single £17.50 per person per night. All ensuite accommodation and includes continental breakfast, full cooked English breakfast £4.50 per person extra. Prices based on a minimum stay of three nights and two sharing a room.

Guided tours of **Scarborough Brewery**

(<http://www.scarboroughbrewery.co.uk/>) can be arranged on request.

Please see website for more information:

<http://www.rivelynhotel.co.uk/index.php>

If you are interested in this offer please ring 01723 363513 for further details.

## Hull Real Ale & Cider Festival

Thursday 16<sup>th</sup> - Saturday 18<sup>th</sup> April

Holy Trinity Church

British cask real ales, cider and perry and a bottled beer bar.

Stuart & Helen extend an old-fashioned welcome at the

# Gait Inn

## MILLINGTON

Tel: 01759 302045



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

**Traditional Yorkshire beers**

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

**GOOD BEER GUIDE 2010**

**Grand grub** every evening

Friday, Saturday & Sunday lunchtime

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

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

**A family run free house**



## Wheelgate MALTON

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

### EASTER BEER FESTIVAL 2015

Thurs 2nd to Sun 5th APRIL

At least 24 real ales and 4 ciders  
live music and food

### SUMMER BEER FESTIVAL 2015

Thurs 2nd to Sun 5th JULY

At least 26 real ales and 4 ciders  
live music and food

Featuring great local bands

The Nobodys on Friday evening

We are now hiring out our Beer Festival  
hall for parties, anniversaries  
and special events.

Price per event from £90 per day.

Polypins of certain Suddabys beers  
for special occasions also now available  
Please call Neil or Karen to  
discuss further.

Visit our Wine & Beer Shop, 5% Discount  
CAMRA Members

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

# 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**

**Live Music - Thursdays**

**Open fires**

47 Goodramgate  
York YO1 7LS  
01904 656138



## York Round Table Charity Beer Festival

York Brewery, 12 Toft Green, York

Friday 16th May – Saturday 16th May

York Ebor & County Round Table are pleased to announce that they will be holding yet another beer festival. **York Brewery** have kindly allowed them to host this event in their friendly and atmospheric **Tap Room**. Contact them, for more information or check out their website on

[www.rt65.com](http://www.rt65.com)

## Successful first festival

Ouse Boozer 122 reported on the first Coptofest where the popularity meant supplies had been drunk dry by early evening!

As a result Coptoberfest 2015 (16<sup>th</sup> – 17<sup>th</sup> October) will have double the beer quantity, a wider range of cask ales and ciders. Full details nearer the time.

## ANOTHER WIN FOR YORKSHIRE

**Elland 1872 Porter** named 'Champion Winter Beer of Britain' for second time in three years.



**Elland 1872 Porter** has been crowned CAMRA's Supreme Champion Winter Beer of Britain 2015 by a panel of judges at the National Winter Ales Festival in Derby, at the city's Roundhouse venue.

The winning 6.5% abv beer is described in CAMRA's 2015 Good Beer Guide as a "creamy, full-flavoured porter with rich liquorice flavours and a hint of chocolate from the roasted malt. A soft but satisfying after taste of bittersweet roast and malt."

Mike Hiscock, **Elland Brewery** Manager, had this to say on the win:

*"It's absolutely fabulous to win the Champion Winter Beer of Britain, though we certainly weren't expecting this, it is amazing to get the hat trick and win this award for the third time. We know it is independently judged so for it to keep coming out on top is testament to the depth of flavour and complexity that we get into the beer. This really is fantastic news."*

The Champion Winter Beer of Britain competition judges the best of the best in terms of classic winter warmers – from thick, rich, dark porters and stouts, to sweet and strong barley wines.

A panel of beer writers, members of the licensed trade and CAMRA members judged the competition. **Elland 1872 Porter** will now go forward to compete in the overall Champion Beer of Britain competition at the Great British Beer Festival this August. Nik Antona, Champion Winter Beer of Britain Director had this to say on the importance of the competition:

*"**Elland 1872** is a fantastic example of what a traditional porter should taste like and has been hugely popular for many years, particularly it seems with competition judges, who have named it Champion Winter Beer of Britain twice and overall Champion Beer of Britain once in the last three years – a huge achievement."*

The editors of Ouse Boozer can vouch for the quality of this beer having recently sampled it from a wooden cask at the **Junction**, Castleford!

# 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 (AVC).

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 Boozer. 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 (February 2015) are:

**York:** The list has not been updated recently so still shows only the three pubs already confirmed (**Golden Ball**, the **Fox Inn** and the **Mitre**, Shipton Road). However we have spoken to Tim Bradly of York Council and he confirms that the **Winning Post** on Bishopthorpe Road has been approved. The listing has to wait until the eight week consultation period with the owners has elapsed!

**Selby:** As of January 2015 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!

**Ryedale:** Hot off the press, their list includes the following:- the **Plough Inn**, Fadmoor and the **Bay Horse**, Burythorpe.

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

**Harrogate:** Lists have been updated and now have the **Crown Inn** at Great Ouseburn as approved on the 19/11/2014. Also mentioned is the **Yorkshire Lass** in Knaresborough (28/11/2014) but we gather this is no longer a pub! An unsuccessful application was made for the **Bay Horse** in Kirk Deighton, with nothing else listed as under consideration.

**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 Boozer, York has added their lists. The North York Moors planning authority has 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> and guidance at <http://democracy.ryedale.gov.uk/documents/s11866/HPH%20MO%20-%20Assets%20of%20Community%20Value%20Report%20plus%20Annexes%20A%20and%20B.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>

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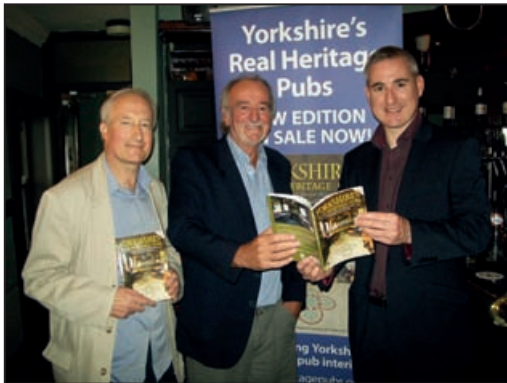
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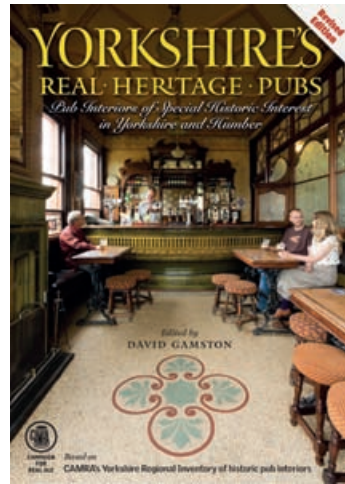
# YORKSHIRE'S REAL HERITAGE PUBS NEW EDITION

With members of the press, local licensees and a strong presence of Yorkshire CAMRA members, the new edition of CAMRA's guide to pubs with real historic significance in Yorkshire and Humber was launched last summer at **Whitelock's** pub in Leeds. *Yorkshire's Real Heritage Pubs* is a full-colour campaigning guide to the pubs which still have interiors or internal features of historical significance. This fully updated and re-launched revised edition builds on the success of the sell-out first edition (published in 2011) and is the only publication of its kind covering the Yorkshire region. Following an introduction by Editor Dave Gamston, the new guide was officially launched by Greg Mulholland MP, Leeds North West (and Chair of the All Party Parliamentary Save the Pub Group).



Not only does the new guide aim to celebrate the heritage pubs that are open and trading but it also highlights the sad reality of how few are left and the threats they face. The guide highlights a disastrous planning 'loophole' that allows many pubs to be turned into supermarkets or converted for other retail or office use without the need of planning permission. In telling the story of important pubs we have recently lost, *Yorkshire's Real Heritage Pubs* reflects on other major failings in planning and heritage protection systems.

Editor Dave Gamston said, "We believe it will have wide appeal as an enjoyable and informative



*guidebook for locals and visitors to Yorkshire. At the same time we hope it will provide a serious working reference – and wake up call! – for the people and official bodies who control the destinies of Yorkshire's pubs"*

*Yorkshire's Real Heritage Pubs* features 119 pubs and



provides informative text to highlight their significance, with full colour photographs in many cases. Amongst the York city pub entries of local interest to readers of Ouse Boozers are the **Black Swan**, the **Blue Bell**, the **Fox** (Holgate), the **Golden Ball**, the **Lighthorseman**, the **Masons Arms**, the

**Minster Inn**, the **Olde Starre Inn**, the **Phoenix**, the **Swan** and the **Wellington**. Buy the book and you will discover more entries covered by the York CAMRA area together with those for the rest of "God's Own County".

The book is available direct from CAMRA (01727 867201), in all good bookshops and some of the featured pubs, priced at £4.99 (excluding p&p) (DL)

We apologise for the delay reporting the launch of this guide but there was no room in the last issue of Ouse Boozers.





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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](http://www.ossett-brewery.co.uk)



# MATT'S MYRIAD OF BEER STYLES #2

Welcome to this second chapter of my journey through the myriad of wonderful beer styles there are for us to enjoy. This time, I am going to look at my favourite style of the last year or so and one which seems to be becoming more popular amongst UK brewers - **Rye beers**.



As the name suggests, a rye beer is a beer in which rye is substituted for some portion of the barley malt. When I mentioned rye, you are probably thinking of thick, flavourful breads, crisp crackers, or distilled spirits, but rye is increasingly used in beer production. The style has been developed in the USA over recent years and,

as with so many innovations in the US homebrewing and microbrewing scene, it has inspired many brewers here in the UK.

As you might expect from a US influenced style, the beers are often so heavily hopped that they resemble American IPAs, hence the coining of the term "Rye-P-A". Rye beers also often have spicy and sour-like rye characteristics. Generally, the more rye used in the grist bill, the spicier the beer.

Rye is commercially available as malt, roasted malt, and in rolled, flaked, and whole grain form, which gives the brewer many options. Rye beers are usually light-coppery orange/amber to very dark reddish or coppery brown in colour. Sub-categories of rye beers are **Roggenbier** of Bavaria, **Sahti** of Finland, **Kvass** of Eastern Europe and Russian-influenced areas of China, and **Rauchrogen** of Germany.



Examples of rye beers I have tried over the last year or so are **Hand Drawn Monkey Brewing Co. What Would Jephers Do?** (4.5%), **Wharfebank Rye** (5%) and **Atom Rye Saffron** (5.5%). Others I am aware of are **Rudgate Brew No.13** (4.0%), **Black Sheep Reaper** (4.0%),

**Roosters Kushty Rye** (4.5%), **Wharfe Bank Red Ryesing** (4.2%), **Rudgate Brew No.2** (3.8%), **Ilkley Bike Rye'd** (4.0%) and **Acorn Quercus** (4.5%).



If you've never tried a rye beer before, I recommend you give it a go. You never know, it might become your favourite style too! (MG)

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## NEED TO FIND A PUB?



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



As well as providing an online guide What Pub can be used by CAMRA branches to produce local guides. The York central guide in the centre pages of the last issue of Ouse Boozer is an example of what we can produce. Since only a small amount of information will fit in this mini guide we suggest it is used in conjunction with What Pub to find out more about the pubs.

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

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



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# INN CIDER TRADING

What is cider? A simple question, which you may suppose to have a simple answer. Well suppose again, as it would seem to depend on whether you're producing, drinking or taxing it. I'm reminded of the American sitcom *Soap* which always began with a resumé of the complicated storylines to date, but promised – "Confused? You won't be, after this week's episode of...*Soap*.". I'm making no such promise. (Note: throughout this article the word perry can be substituted for cider, and pear for apple almost interchangeably.)



Perhaps the dictionary could provide instant clarity? Mine defines cider as "an alcoholic drink made from the fermented juice of apples". Well that's certainly simple, but it doesn't tell you anything about the processes involved between tree and glass or what else the producer may add along the way to achieve the desired commercial result – have you ever pondered why most bottled cider "Contains sulphites for freshness"?

The taxation authorities are keen to ensure that every producer of alcoholic drinks is clear about what it is that the taxman thinks they're producing, and what duties should be levied. To this end HMRC's "Excise Notice 162: cider production" details what constitutes cider and perry as far as it is concerned. The following is an extract which helpfully starts by posing and answering my original question:

## 2.1 What is cider?

*In the Alcoholic Liquor Duties Act 1979, 'cider' is defined as 'cider or perry of a strength exceeding 1.2 per cent alcohol by volume (ABV) but less than 8.5 per cent ABV obtained from the fermentation of apple or pear juice without the addition at any time of any alcoholic liquor or of any liquor or substance which communicates colour or flavour other than such as the Commissioners may allow as appearing to them to be necessary to make cider or perry' – see paragraph 5.5 and section 25.*

*In addition, from 1<sup>st</sup> September 2010, the cider definition was extended to provide that 'the pre-fermentation mixture satisfies the pre-fermentation requirement' and*

*the cider 'satisfies the final product juice requirement' – for further details see section 30.*

Right, so straight away we have a definition restricted to minimum and maximum alcohol levels, but also extended by the addition of permitted colours and flavours. On to the aforementioned paragraph 5.5 then:

## 5.5 Under what circumstances is 'cider' deemed to be made-wine or spirit?

Cider is deemed to be made-wine or spirit for duty and licensing purposes if:

- it has an actual alcoholic strength by volume of 8.5% or more
- the label of the container or the accompanying invoice/delivery note indicates that the alcoholic strength by volume is 8.5% or more
- it contains any ingredient which imparts colour or flavour and is not listed in section 25
- it contains an ingredient at a greater concentration than that set out in section 25.

This now tells us that cider stronger than 8.5%, or with – legally allowed – colourings or flavours not specifically listed in section 25 (or listed but used in higher than given concentrations) ceases to be cider and becomes made-wine in the eyes of the taxman. This means that most of the Kopparberg and Rekorderlig ranges aren't cider for duty purposes because their added fruit flavourings are not in section 25. So what is in section 25 then? Well it's a veritable jamboree of E numbers – all our favourite ones are there: Tartrazine (E102), Sunset Yellow (E110), Aspartame (E951), Ascorbic Acid (E300), Saccharin (E954) along with a full supporting cast. There's also stuff like hydrolysed starch, sugar and salt plus a list of "processing aids" which include charcoal and, fortunately, yeast. All so very depressingly predictable, but there's also something you definitely wouldn't expect because section 25 allows the fermentable apple juice to contain up to 25% pear juice! (And perry to have 25% apple juice similarly). What? Why? Oh dear, what a morass we seem to have wandered into, but there's more – section 30 mentioned above sets out further conditions that must be met to satisfy both the "pre-fermentation juice requirement" and "final product juice requirement". Well, I'd love to tell you what this means, but after repeated reading I'm stumped.

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Please feel free to google "Excise notice 162", read the document and email an explanation to the editor. What a long way from the dictionary definition we now seem to be. Time to wade a little way back towards it, I think. CAMRA has been campaigning for cider and perry for most of its 44-year existence and, as you might expect from a consumer organisation dedicated to quality, has its own definition of cider – naturally termed "real":

### Definition of Real Draught Cider & Perry:

- Ingredients

*The liquid content before fermentation must consist entirely of non-pasteurized apple (cider), or pear (perry) juice*

*No apple or pear juice concentrates to be used.*

*Normally, only the sugar naturally available in the fruit should be used to cause fermentation, but in years when the level of natural sugar in the fruit is low, the addition of extraneous sugar to aid fermentation is acceptable.*

- Process

*No pasteurization to take place during the production process.*

*No added colourings to be used.*

*No added flavourings to be used.*

*There must be no artificial carbonation for draught products.*

*Sweetener may be added to fully fermented Cider/Perry to make it sweet or medium.*

*The addition of water is permitted to bring the alcoholic content of the Cider/Perry down to the level required by the producer. Ideally, however the minimum juice content should not be lower than 90% volume.*

*No micro filtration allowed (this takes all the yeast, leaving a "dead" product).*

Well, that seems to be more like what you might wish to drink doesn't it? In fact if HMRC would only follow CAMRA's definition then section 25 of its regulations would be very short indeed. It's easy to see why there's the same polarisation in the cider market as in the beer one between producers dedicated to traditional, quality-focussed ingredients and methods and those aiming to maximise profits from industrialised production using the cheapest, additive-enhanced ingredients they can get away with, bolstered by huge marketing budgets. It's the former, comprising most of the country's 500 or so small producers, whose ciders you'll find being served by

handpump or directly from a box (the cider safe inside a sealed plastic bag) that I'll be writing about in future issues. Since you're no doubt dying to know I will also explain just what difference to the amount of tax levied on a pint of cider it makes if the taxman considers the 'cider' to be made-wine – and why so much of it weighs in at 4.0% ABV – or sparkling cider for that matter. And give the definitive answer to the question on everyone's lips – is there actually such a thing as pear cider? (RB)

### Pubs Update

Firstly a correction to the list of real cider pubs published in the last edition, because it transpires that the **Lysander Arms** sells only the keg version. To take its place, though, we have the **Falcon Tap** on Micklegate which reopened with **Weston's Old Rosie** on the bar. This was to be followed, at customers' request, by **Abrahall's Thundering Molly**. York is quite well off for real cider with 35 outlets – a dozen or so sell one or both of **Weston's Old Rosie** and **Rosie's Pig** (unsurprising as Weston's of Much Marcle, Herefordshire is by some margin the country's biggest producer of real cider). If all of the others avoided duplication then there could be as many as another 42 different ciders and perries available at any one time. Those with two or more ciders, one of which is usually a non-**Weston's**, are **127 Micklegate**, **Artful Dodger**, **Maltings**, **Postern Gate**, **Punch Bowl** (Blossom St), **Rook & Gaskill**, **Slip**, **Swan**, **The Hop**, **Waggon and Horses** and **York Tap**. I hope to bring you a more detailed list of who sells what in a future issue.

Obviously the largest selection, albeit for a short period, is at the **York Beer and Cider Festival** every September with over 100 to choose from, but a number of pubs also offer more than usual on an irregular basis. Most notable is **Brigantes** whose annual cider festival in October can be relied upon to offer 30 or so products from mostly small makers – last year's included the likes of **Gwatin's**, **May's** and **Once Upon a Tree** (all Herefordshire) and **Burrow Hill** (Somerset) amongst a strong line up. Beer festivals at the **Slip** and **Swan** also have up to half a dozen ciders and there were four at the **Phoenix's** winter festival! The **Old Ebor**, which does always have a, often unusual, cider on, had a small Halloween beer and cider festival, so look out for future events here too. (RB)

# LAST ORDERS

## York Branch Meetings and Events

**Friday 13<sup>th</sup> March:** Cycle social, meet **Saddle Inn**, Fulford 7.00pm for 7.30pm departure. Possibly visiting **Blacksmiths Arms** (Naburn), **Marcia** (Bishopthorpe), **Cross Keys** (Tadcaster Road), **Swan** (Clementhorpe).

**Friday 20<sup>th</sup> March:** Friday 5 – **Old Shambles Tavern** 7.30pm, **Duke of York** 8.15pm, **Last Drop Inn**, **The Hop** and **Golden Fleece**.

**Saturday 21<sup>st</sup> March:** Branch Club of Year Presentation **Bishop Sports & Social Club** 3pm.

**Saturday 28<sup>th</sup> March:** Country Spring Pub of the Season presentation to **Crown & Cushion**. Bus leaves Leeman Road Gardens 2.00pm, return arrival in York by 9.00pm. Cost £8.50. Presentation to the **Crown & Cushion**, Welburn 3.30pm trip including three other venues.

**Tuesday 31<sup>st</sup> March:** Branch meeting, **Walmgate Ale House**, 8.30pm.

**Thursday 9<sup>th</sup> April:** Town Spring Pub of the Season presentation to the **Unicorn**, Selby. Bus leaves Leeman Road Gardens 7.30pm, return arrival in York by 10.30pm.

**Friday 10<sup>th</sup> April:** Cycle social, meet **Minster Inn** (Marygate) 7.00pm for 7.30pm departure. Joining branch visit at **Little Brew** brewery, Clifton Moor, other pubs TBC on the night.

**Friday 10<sup>th</sup> April:** **Little Brew** trip, meet at the brewery from 7.30pm. Numbers are limited so please sign up. The brewery is at Clifton Moor (instructions will be provided when you sign up) and can be accessed by bus (number 6) or bike. If you would like to share a taxi please say when you sign up and provide contact details.

**Friday 17<sup>th</sup> April:** Friday 5 – **Black Horse**, formerly **Tap & Spile**, (Monkgate) 7.30pm, **Royal Oak** 8.15pm, **Habit**, **Old White Swan** and **Pivni**.

**Friday 17<sup>th</sup> to Sunday 19<sup>th</sup> April:** National Members Weekend Nottingham. Includes AGM and social trips.

**Wednesday 29<sup>th</sup> April:** Branch meeting, **Pivni**, 8.30pm

**Friday 8<sup>th</sup> May:** Cycle social, meet **Slip Inn** (Clementhorpe) 7.00pm for 7.30pm departure. Possibly visiting **Bishopthorpe Social Club** (Bishopthorpe), **Ship** (Acaster Malbis), **Royal Oak** (Copmanthorpe) and **Fox and Roman**, (Dringhouses)

**Friday 15<sup>th</sup> May:** Friday 5 – **Blue Boar**, Castlegate 7.30pm, **Three Tuns** 8.15pm, **Golden Fleece**, **Red Lion** and **Blue Bell**.

**Saturday 16<sup>th</sup> May:** Country pubs trip (North East of York) area TBC

**Tuesday 26<sup>th</sup> May:** Branch meeting, **Pitchside Bar**, 8.30pm

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

Are you looking for something different for an evening with friends or colleagues. 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 six or more.- £5pp, (£3 for CAMRA members).

Contact 07506570234 or  
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.

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## CAMRA MEMBER DISCOUNTS

The following discounts are available to card-carrying members:

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

**Dawnay Arms**, Shipton: 10% off food and drink

**White Bear**, Stillington: 10% off all guest beers

**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

**Three Legged Mare**, High Petergate, York: 10% off cask beer

**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](http://www.camra.org.uk/joinus) or call **01727 867201**. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

### Your Details

Title \_\_\_\_\_ Surname \_\_\_\_\_

Forename(s) \_\_\_\_\_

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

Address \_\_\_\_\_

Postcode \_\_\_\_\_

Email address \_\_\_\_\_

Tel No(s) \_\_\_\_\_

### Partner's Details (if Joint Membership)

Title \_\_\_\_\_ Surname \_\_\_\_\_

Forename(s) \_\_\_\_\_

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

Email address (if different from main member) \_\_\_\_\_

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For Young Member and other concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call **01727 867201**.

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

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

Signed \_\_\_\_\_ Date \_\_\_\_\_

Applications will be processed within 21 days

01/15

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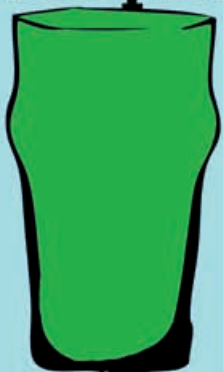
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