

# HOUSE BOOZER



CAMPAIGN  
FOR  
REAL ALE

Free newsletter of York & Scarborough CAMRA

No.124 -



2015 - 7500 copies



Pub of the Year, see Page 42

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## PUB NEWS

The **Melbourne** is now serving three cask ales: recently on the bar were **John Smith's Cask**, **Black Sheep Best Bitter** and **York Guzzler**. As Ouse Boozer went to press there was a proposal to change the use from a pub – a reminder to all Ouse Boozer readers that local pubs are under threat, please help protect your local (see page on assets of community value for more information). The publican and the regulars have launched an Asset of Community Value application – good luck to them.

Nicholson's Pubs (**Harkers**, **Punch Bowl**, **Cross Keys** and **Old White Swan**) introduced a national loyalty card scheme.

The **Acomb WMC** have a banner (bearing the **Theakston** logo) outside saying they now serve real ale.

The **Acomb & District Conservative Club** has new tenants Kim Parker/Shane Winship who previously ran the **King William** in Ripon, which is in the 2015 Good Beer Guide. They have introduced over 50 guest beers to the club, the majority of which have come from breweries within 50 miles of York. The club has three snooker tables as well as other activities, with a very large car park. CAMRA members are most welcome to visit the club and use the facilities.

To celebrate St.George's Day, The Grand Old Uke of York Ukulele group played at the club and raised funds for York Against Cancer and the Alzheimers Society. On the evening a specially commissioned brew from **Yorkshire Heart** was released aptly called **Ukul-ALE-le** a 4% special from Tim Spakouskas, head brewer. The Lord Mayor of York, Tim and representatives of the club and the Ukulele group signed pump clips which were duly auctioned to raise more funds for the causes. A number of other events are planned at the club in the near future.

The **Inn on the Green** in Acomb is only selling one **Thwaites** real ale now.

The **Mended Drum** at Huby is continuing with a renewed commitment to local cask ales. The licensee has **Black Sheep Best Bitter** as a regular and two or three guests depending on the season. These are interesting local ales; at the time of visiting **Hambleton Hooker** and **Black Dog Rhatas** (also brewed by **Hambleton**) were available.

The **Blacksmiths Arms** at Lastingham have now got two rotating guest beers as well as **Theakston Best Bitter**. During a recent visit, there were beers from the new local brewery, **Moorside**.

The **Highwayman** at Sheriff Hutton has reopened.

The **Three Hares** at Bilborough has new tenants. They seem keen to sell only Yorkshire ales and in particular local beers. They are planning on having **Leeds Pale** as a regular and another local guest as well as the standard **Theakston Best Bitter**. **Rudgate Viking** was on the bar during a recent visit.

At the **Ulleskelf Arms**, the current LocAle beer is **York Guzzler** and regular beers are **Sharp's Doom Bar**, **Leeds Best** and **Theakston Best Bitter**.

The **Fat Abbot** is a new pub which opened during March in the grounds of the Parsonage hotel, in Escrick. Billed as a gastro pub in its own right, there are four cask ales on the bar - **Theakston Old Peculier**, **Black Sheep Best Bitter**, **Thwaites Wainwright** and **John Smith's Cask** to begin with. Can anyone remember the last time a brand-new village pub opened?

The **Fenton Flyer** at Church Fenton now has **Black Sheep Best Bitter** as a regular ale.

The **Boot & Shoe** at Barkston Ash now has both **Tetley's Bitter** and a **Theakston** beer as regulars, plus a changing LocAle.

The **Jug** at Chapel Haddlesey now has two regular ciders - **Thatchers Gold** and **Wylwood**.

The **Red Lion** at Hambleton (near Selby) has reopened. The landlord also has the **Grey Horse** at nearby Brayton.

At the recently re-opened **Jefferson Arms** at Thorganby, recent beers were two from **Half Moon** (a bitter and a dark mild), **Taylor's Landlord** and **Rudgate Jorvik Blonde**. The pub has said that the dark mild and the **Landlord** were permanent beers and they tried to have at least one other local beer available too.

Opened in Pocklington recently is **Simply Jjs**, a new 'café, pub and wine bar' that serves real ale (taking **Ainsty Ales**) situated above the Co-op and access is via a side door.

# THE SLIP INN

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The **Watergate Inn** is the new trading name for what was formerly **The Five Lions** on Walmgate. This 17th Century gem is run by Maria and her chef husband Stu. The calm riverside garden has had a complete overhaul and barbecues will, weather permitting, be a regular feature at this idyllic location.

Three hand pulls have been going down remarkably well - recently **Leeds Pale Ale**, **Saltaire Blond** and **Adnams Herbalist**. For cool summer days by the river there is Freedom Lager along with Heineken, Amstel and Carling. Thatchers, Strongbow and a great bottled range complete the cider offer.

There is of course accommodation available in 12 en suite rooms should you spend too long by the river! Finally, the food, particularly the Sunday lunch is ... splendid.

## BREWERY NEWS

### Brass Castle



News from Phil Saltonstall:

We've been bowled over by our recent national SIBA (Society of Independent Brewers Association) successes.

Our **Burnout** smoked porter was crowned SIBA 2015 UK National Supreme Champion Beer, which also has the happy consequence of taking the beer into competition at the CAMRA Great British Beer Festival. Our bottle-conditioned **Sunshine IPA** also won the gold medal in its national SIBA category. Both beers had won their northeast regional heats at the 2014 York CAMRA Beer and Cider Festival.

The BEERTOWN festival in Malton was a runaway success again this year and a massive thank you goes out to all the volunteers who made it possible. £1500 overall was raised for the Ryedale Special Families charity, which is an outstanding result. We can't wait to do it all again next year!

The brewery Tap Room goes from strength-to-strength and can be found open on the second Saturday of every month, 12-8pm. A **Brass Castle** loyalty card guarantees fantastic value and a grand day out. We'll be hosting the first in a sequence of homebrew classes on Saturday June 13<sup>th</sup> - in the run-up to a regular Tap Room afternoon opening - concentrating on beer tasting and off-flavour identification.

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

Beers to look out for from us: **Malton Amber** 4% is a collaboration that we've undertaken with Malton's Woodhams Stone Collection, who host the town's historical brewery collections; while our seasonal **Ginger Marmalade** 4.5% speciality beer will be scheduled to make a welcome return.

And finally - well done to Melissa and York CAMRA for the fabulous job in pushing through a motion at the CAMRA AGM on a possible labelling system for CAMRA-approved keg-dispensed real ale! The achievement marks a real opportunity for progress.

### Brown Cow



They are very busy as usual; provided the bar for the 'Selby Plough Match' in aid of Martin House. They also helped at the **George & Dragon** beer festival, which had three bands and 17 beers and provided beer for festivals in Suddaby's in Malton, and the Nelson in Selby. They have produced a new beer in **Yorkshire Sovereign**, a 4.4% pale ale, made from a single hop called Sovereign from Ellerker near Hull and brewed special limited edition Tour de Yorkshire bottled beers called **Stage 2**, a 5% pale ale and **Saddle Sore**, a 4.2% golden ale.

### Half Moon



News from Jackie Rogers:

Busy times at **Half Moon Brewery**, we've had our first beers bottled (courtesy of **Yorkshire Heart Brewery**) and they are available in local outlets for purchase. Four of the range can be found, **Old Forge Bitter**, **F'Hops Sake**, **Dark Masquerade** and **Solstice**. Design of bottle labels required a re-think of our branding and working with Penement Design from North Cave, we are over the moon with our new look which is now on the bar.

Recently we made an oat pale ale named **Stellar Oatois**, it's been so popular we will be making it again, however a new name may be necessary!

September will see York's Beer and Cider Festival at York Knavesmire, we're thrilled to be working with the branch on one of this year's festival specials.

## Hambleton Ales

News from Niki Scaife:

Our Superhero special beers (all 4.0%) continue with the following three:

June: **Captain Amarillo** - this pale summer beer is full of the citrus orange notes from that mega hop Amarillo. Try one and you'll be back for another!

July: **Danger Malt** – pale chestnut English summer ale produced from caramalt, Maris Otter and pale crystal malts. Flavoured with just English hops, Challenger, Pioneer and Progress.

August: **Beerman** – whether our summer is hot or wet you can rely on **Beerman** to quench your thirst. Brewed using Vienna malt and Carapils in combination with Simcoe, Citra and Cascade hops.

**Hambleton Ales** has recently shipped some beer to The Balearic Islands in a joint venture with SIBA and nine other breweries.

Closer to home we were pleased to be involved with the Goodramgate beer festival where we were chosen by the **Golden Slipper** to be one of their featured breweries.

## Helmsley



Walkers who enjoy soaking up the wonderful views of the Cleveland Way National Trail can now enjoy a beer inspired by the popular route. **Striding the Riding** is being brewed by

**Helmsley Brewing Company** and was officially launched at the Guisborough Beer Festival on Saturday 11<sup>th</sup> April. The brewery will make a donation from the sale of each cask to contribute to the upkeep and promotion of the Cleveland Way.

**Striding the Riding**, a 4% pale ale, will initially be available on tap from **Helmsley Brewing Company's** bar in Helmsley, but it is hoped that some of the 40 plus pubs along the route of the Cleveland Way will also serve it to their customers. Plans for a bottled version of the beer are also in the pipeline.

It will be promoted as the official beer of the Cleveland Way and its branding will carry the distinctive National Trail acorn symbol. The design for the labels and pump clips will also incorporate the varied scenery found along the Cleveland Way including moorland, coast and dales.

Kyle Boote who set up **Helmsley Brewing Company** is planning to walk along the Cleveland Way from Helmsley to the beer festival in Guisborough where **Striding the Riding** will be launched. He said:

"I want to create a range of distinctive beers that reflect their local roots, plus the latest in beer ingredients and recipe design. **Striding the Riding** will contain four different hops which will be added at four different stages. Walking on the Cleveland Way is a great stress buster after a busy week brewing and it will be even more satisfying knowing I am helping in some way to care for this special place."

Malcolm Hodgson, National Trails Officer for the Cleveland Way and Yorkshire Wolds Way, said:

"I'm really excited about this venture. I've been known to sample a pint or two of real ale in my spare time so when a conversation with Kyle revealed that his hobby was walking, it seemed a perfect match! It's always nice to reward yourself after a good walk and what better way than with a glass of beer inspired by the very route you've been enjoying? Not only does **Striding the Riding** taste great, but you'll be helping to give something back to the local landscape too."

The Cleveland Way is Britain's second oldest National Trail and forms a horseshoe around the North York Moors National Park starting in the market town of Helmsley and finishing 109 miles later on the coast at Filey. It is well used by walkers who either walk it in its entirety – it takes about nine days to walk from end to end – or use part of it to create a circular walk of varying lengths. The Cleveland Way is becoming increasingly popular with trail runners - the fastest official completion time is 20 hours and 59 minutes, set by Neil Ridsdale in 2011 as part of the Hardmoors 110 Ultrarun.



Malcolm Hodgson and Kyle Boote

Kyle launched **Helmsley Brewing Company** in 2014 setting up a brew-house and bar in the centre of the market town. He produces a range of craft ales from natural ingredients including **Helmsley Honey** and **Howardian Gold**.

## Leeds

**LEEDS  
BREWERY**

News from Jenna Hall:

Monthly specials for the summer period

June: **Solstice** 3.5%. A straw-coloured summer beer. A crisp clean light coloured beer flavoured with English hops to reflect the traditions of British summer time.







July: **Samba** 3.7%. A hugely drinkable blonde beer. Using malts more usually associated with lager, this pale brew is delicate and fruity whilst retaining a clean finish.



August: **Union** 3.8%. Brewed to celebrate the arrival of the rugby union world cup. A golden, well balanced beer, dry hopped at the brewery with British hops.

## Moorside



News from CAMRA Brewery Liaison Officer, Chris Caller:

Keith Sheard has founded **Moorside Brewery** based at Kirkbymoorside, which started trading in mid November 2014.

Keith has just retired from **Joseph Holt Ltd** in Manchester where he was head brewer. He has also worked for **Bass Brewers Ltd** at Tadcaster, and spent some time working with **Rudgate Brewery** where he designed one of their signature beers, **Ruby Mild** ABV 4.4%, which I am sure many readers will have enjoyed. With this track record and experience the beers brewed at **Moorside Brewery** are sure to be excellent.

The water for the brewery is drawn from an artesian well which Keith had sunk to a depth of 150 feet in the car park of the brewery. This well taps into an aquifer that supplies water filtered from the North Yorkshire Moors National Park.

The brewery has two brewing plants, a ten barrel plant which is four years old. The brewery has been updated with a computer system which controls the temperatures and timings of all aspects of the brewing process. The one barrel plant is new and will be used for short run and experimental brews. This plant will also be used for brewing experience days where members of the public can spend a day designing and brewing their own beer and bottle labels. The resulting 200 bottles of beer are ideal for weddings, birthdays and retirements etc. A new grist mill has been installed where malts and grains can be freshly milled giving Keith even more control over the brewing process.

A brewery bar is also available to entertain brewery tours, which will start later this year.

Beers being brewed at the moment are:

**Kirkby Gold** 4.2%. A golden beer brewed with Maris Otter malt and First Gold hops.

**GlaisedAle** 4.5%. A dark beer brewed with Maris Otter malt, with black and dark crystal malts.

**RosedAle** 3.8%. Red bitter.

**FarndAle** 4.0%. A blond beer brewed with Maris Otter malt, Aramis and Summer hops.

**BransdAle** will follow later.

Seasonal beers will be available in due course.

The beers may available at the following public houses - **Blacksmiths Arms**, Lasingham, **Ham & Cheese**, Scagglethorpe, **Moors Inn**, Appleton-le-Moors and **White Swan**, Kirkbymoorside.



## North Riding Brewery



News from CAMRA Brewery Liaison Officer, Graham Rogers:

A new brewery has opened on the outskirts of Scarborough on the Betton Business Park, East Ayton using a brand new 10 barrel plant.

Stuart of the **North Riding Brew Pub** felt that expansion was the way forward to enable his beers to be appreciated further afield and to better supply existing outlets in Newcastle, Sheffield, York etc.

Brewing commenced on March 18<sup>th</sup> with **Bramling Gold** 3.8% and along with **Cascade Pale** 4%, **Mosaic Pale** 4.3% and **Citra Pale** 4.5% will form the four core beers. Monthly specials will be brewed, the latest being **Azacca** 3.8% and **Porter** 4.0%.

The first collaboration brew at the new site was **Red Mosaic**, brewed with **Brass Castle Brewery**.

Brewing will still take place at the pub.

## North Riding Brew Pub



News from CAMRA Brewery Liaison Officer, Graham Rogers:

John has taken over the helm as head brewer now Stuart has moved onto bigger things but still the superb beers keep on coming.

Since the last issue new beers have been:

**Fade Rift** 3.6%, **Aussie Oatmeal Pale** 4.3%, **Equinox** 4.3%, the latter was voted beer of the festival at the Horsforth and Leeds CAMRA beer festivals and has since been re-brewed at 4.8%.

**Rodian Bounty** 4.0% and **Force Choke Darkside** 4.5% were brewed for the Scarborough Sci-Fi weekend.

**Totem Beard** 4.8% brewed for Yorkshire Beard day in Scarborough.

Other recent beers - **Stimpak** 4.8%, **Nelson Sauvin** 4.5%, **New Zealand Pale Ale** 5%, **Azacca** 4.5%, **Motueka** 4.9% and **Mosaic Extra** 4.9%.

## Ossett

June to August specials will be:



June: **Clearwater** 4.3%. A hoppy and very refreshing premium pale ale. Hopped with generous quantities of the Mosaic variety, the aroma can be described as tropical fruit, citrus and pine.



July: **Town End Twist** 5.0%. A classic British IPA, this golden ale is malty and full bodied, but with an underlying bitterness. Hopped with copious quantities of UK grown Cascade hops from Town End farm near Ledbury in Herefordshire, this strong mellow ale has a powerful grapefruit aroma.



August: **Rai** 4.3%. The second new beer this year to be brewed from NZ hops, this easy drinking mellow pale ale is full bodied and with low bitterness. Wakatu hops impart floral and citrus aromas.

## Rudgate



**Rudgate Brewery** and **Hogshead Brewery** based in Denver, Colorado have



combined over a 100 years of brewing expertise and knowledge to create their US/ Anglo collaboration ale **Atlantic Crossing Best Bitter** which was launched at the Craft Brewers Conference in Portland, Oregon from 14<sup>th</sup> - 17<sup>th</sup> April. The collaboration is a first for both of the craft breweries and has been a couple of years in the planning!



The two breweries initially met at the Craft Brewers Conference in Denver in 2013. As part of the conference **Hogshead** held its first cask festival along with sponsors UK Brewing supplies, Angram Ltd Beer Dispense and help from the BFBI (Brewing Food & Beverage Industry UK). There were nine cask beers from the UK including **Rudgate Brewery's** famous award winning **Ruby Mild**, four from bigger American brewers and eight from **Hogshead**.

In early 2015 **Rudgate** contacted **Hogshead** to discuss a potential collaboration – the rest is history! “We’re like minded when it comes to producing quality beers – and felt that a collaboration ale would be a fantastic way to combine our talents and fuse our brewing styles”

commented Craig Lee, **Rudgate's** Managing Director.

**Atlantic Crossing Best Bitter** brings together the passion of two world class breweries. It's nutty, toffee, toasted malt character marries with a distinct earthiness from **Hogshead's** house yeast. Starting with a soft mouth-feel but finishing resinous and dry from the use of both England's finest Challenger hops and the American Northwest's prized Cascade hops, this ale pays homage to great bitters made on both sides of the pond!" says Cicerone Jake Gardener.

The Ouse Boozers editors

visited the **Hogshead Brewery and Tap Room**

in early March during their winter holiday in Colorado

and were pleased to be offered a very enjoyable

taster of **Atlantic Crossing** drawn directly from the fermenting vessel.



Tap Room in Denver, Colorado



Tap Room in Denver, Colorado

The **Hogshead Brewery** is owned by an Englishman, Steve Kirby and a large proportion of their beers are cask conditioned and served by handpump.

The **Tap Room** is highly recommended to visitors to Denver!



## Treboom

News from Jane Blackman:

Fans of strong pale ales will be pleased to see **Hop Britannia** 5% is now available in bottles. Brewed only with British grown hops this ale celebrates the power and might of British hops.

Look out for our new design pump clips on the bar, they tie in with our bottle labels which have just earned designers, United by Design, an International Design award.

John is working on a couple of new recipes, a ruby ryer beer and an interesting stout which along with a new season's brew of our bog myrtle wheat beer, **Myricale** 5%, should make for some handsome drinking later on this year.

If you fancy coming to see us we will be opening the brewery doors every second Saturday of the month from 12pm to 4pm for tastings, bottle sales and a brewery tour at 2pm. Pop in and say hello!



## Wharfe Bank



News from Brand Manager, Leigh Linley:

Keep an eye out for **Wharfe Bank's** early summer specials in and around York. **Weeton IPA** is a 5.2% wheat IPA that combines



smooth wheat malt with a brisk, bitter hop finish, and **California Common** 4.8% pays homage to San Francisco's famous Steam beers; a deep amber ale with caramel and nutty malt in the body and a bittersweet finish. Both beers will be available at the **Rook and Gaskill** as well as on guest offerings throughout the city. Give the brewery a call if you'd like to stock them.



## Wold Top

**Wold Top Brewery** in Driffield has won the national Best Growth Story category in the GREAT Faces of British Business competition. The Business is GREAT Britain campaign launched the competition in November 2014, in association with BT Business, to find the most innovative and exciting UK businesses. It drew to a close today with an awards ceremony at the BT Tower in London.

Named Britain's Best Growth Story, **Wold Top Brewery** impressed both the national judging panel and the public, with a high number of online votes cast in its favour. Winners were selected by a combination of the public vote and national judges' scores. They received their award from Danny Longbottom, Managing Director of BT's UK SME Business.

A full list of national winners and the regional shortlist is available at: [www.greatbusiness.gov.uk/competition](http://www.greatbusiness.gov.uk/competition).

Driffield-based **Wold Top Brewery** produces real ales from its own high quality home and Wolds-grown malting barley. In its first year, Wold Top Brewery converted a barn into its microbrewery and production was 300 gallons per week - at that time it had no paid staff. In 2014, production is up to 4,300 gallons per week and in the next year, the brewery will increase in size by 150%. The national judges commented that "the rate of production now has real momentum and is supported by a growing domestic and international customer base."

## York



News from Neil Arden:

The following monthly beers will be available during the next Ouse Booser

time frame:



June – **Decade** 4.1%

Originally brewed for our 10th anniversary **Decade** has been a calendar staple ever since. Brewed using Chinook hops, this is a light and hoppy bitter. Expect a strong grapefruit character on both the aroma and palate.



July – **Sorachi Ace** 4.0%

Born from Brewer's Gold and Saaz hops, Sorachi Ace was originally produced in Japan for the Sapporo Brewery before making the journey across the Pacific and landing in the US in 2006. Known for its intense lemony flavours, with hints of white flowers and tea.



August – **The Taste of Purple** 4.2%

The addition of a malted wheat adds a creamy body to this pale beer. The addition of dried lavender flowers during the boil imparts a unique floral herbal quality, with Styrian Goldings hops adding some extra background notes and a hint of bitterness.

## Yorkshire Heart



News from CAMRA Brewery Liaison Officer, Ian Alford:

**Yorkshire Heart** report another year of growth with production up by 25%. To meet the increased demand a further fermentation vessel has been installed at the brewery near Nun Munkton. A significant increase in volume is due to bottled beers. Since acquiring a bottling line all the brewery's beers are now available in bottles as well as casks and polypins. The bottling line is also available for use by other microbreweries.

During this year **Yorkshire Heart** will have a number of promotions and special beers. To celebrate Wakefield rhubarb festival in February **Rhu-bar** beer was produced. This rhubarb flavoured beer sold so well that a second batch was produced to meet demand after the festival. For 'May is Mild month' **Yorkshire Heart** gave the Yorkshire Air Ambulance 10p for every pint sold of **Hearty Mild**. **Pedal Pusher** 5%, was produced for the Tour de Yorkshire in May. Last year **Sunny Heart**, a dark in colour fruity 3.7% ale, sold exceptionally well. It is therefore being brewed again for this summer and will be available until September. Of the core beers **Silver Heart** remains the biggest seller while **Black Heart** continues as the brewery's characterful stout.

This year **Yorkshire Heart** will be participating at a number of food festivals, including those at Malton, Wetherby and Horsforth. At these festivals Yorkshire Heart will be offering tastings of their full beer range and also the wines from their winery.

# PUBS OF THE SEASON



Around 20 CAMRA members and a few locals attended the presentation of the Spring Country Pub of the Season Award to the **Crown and Cushion**

in Welburn on a

Saturday afternoon in late March. The manager, Guy Richardson, put on a great selection of beers for the occasion, increasing the number of guests to four instead of the usual two – all in top condition. In addition to the regular **Black Sheep Best Bitter** and **York Guzzler** there were **Black Sheep Holy Grail**, **Rudgate Ruby Mild**, **GlaidsAle** from the **Moorside Brewery** and **Northern Blonde** from **Brass Castle**. This pub is owned by Provenance Inns and their aim of providing distinctive local produce was clearly delivered by such a good selection of beers, all from Yorkshire and one from just five miles up the road in Malton. We were given a warm welcome by Guy and his team, setting aside a room for our use in this busy pub and including a superb selection of nibbles, demonstrating the quality of this pub's food as well as its beer. These could have won an award all on their own! Those new to the pub admired the sympathetic refurbishment which had been carried out, leaving the pub with four distinct public rooms all decorated as befits a country pub plus a private dining room and lounge and a garden terrace.



Once we had sampled a fair number of the beers on offer it was time for those on the minibus to move on. Our next stop was the recently

re-opened **Blacksmith's Arms** at Swinton, just a couple of miles outside Malton but still in the York Branch area. This pub had been closed for a few months while it changed hands. The new landlord had previously run the

**Traveller's Rest** at Long Riston, in the Hull CAMRA area, and was welcoming when we first approached him with his supply of Ouse Boozers. We noted then that he was offering four real ales including **Wold Top Headland Red** and one from **Brass Castle** so we were curious to see what was on offer on this occasion. We weren't disappointed as we were able to sample **Four Thorns Last Barrel** – literally the last beer from the **Four Thorns** brewery. This beer more than lived up to the high expectations from this talented brewer so it is a shame to see the brewery go. Also on offer were **Taylor's Landlord**, **Theakstons Best Bitter** and **Rudgate Ruby Mild**.



Some of us had to miss out on the last country pub on the trip, but took solace in a last pint in the **Crown & Cushion** before going home. I'm

reliably informed that the minibus continued on to the **White Swan** at Thornton le Clay. This pub was bought a year or so ago by Simon and Julie Long who used to run the **White Swan** at Wighill. They have fully refurbished the pub; extended the public areas and are establishing a good reputation for their food. They also run music nights, quiz nights and have held some meet the brewer sessions. Our group arrived on a hectic day for the pub which had seen a "cake off" in aid of Comic Relief in the afternoon and where a live music event was to be held in the evening. Despite also being busy with early diners the group were made very welcome. The beers on offer were the pub's exclusive **Moorhouse's White Swan Ale**, **Black Sheep Ale** and **Wold Top Spring Fling**. There was also a selection of **Hop Studio** bottled beers available. As some had to be back in York by 7pm, the group returned to the bus and onward to York where some rounded the day off with a visit to the **Black Horse** on Monkgate. (EG)



The winner of the Spring Town Pub of the Season was the **Unicorn**, Selby.





The branch spent an evening in April at the pub and presented the certificate.

From summer 2015 we have changed slightly the pub of the season categories. Due to confusion about what "town" meant (with some pubs winning both the town and country awards in different years) we have changed to a city award and a town and country award. All pubs in the City of York are eligible for the city award and all pubs in the towns and villages in the branch area are eligible for the town and country award.

The Summer City Pub of the Season is the **Golden Ball**, a pub that holds a unique position in our branch area being the first and (as far as I know) the only pub run by a local co-operative. This co-operative began as a conversation between a group of friends, all Bishophill residents, about the possibility of taking over the lease of the **Golden Ball** once the current lease holders had made it clear they intended to retire.

Following lengthy negotiations the co-operative assumed control in November 2012 and, so far so good! The objectives of the co-operative were and are as follows:-

1. Run a financially viable pub which is a friendly and welcoming place for community interaction.
2. Promote the active participation of local people and community groups.
3. Work with local businesses and voluntary organisations.
4. Source beer and other supplies from local and/or independent breweries and businesses wherever possible.
5. Value staff and pay them on the basis of the Living Wage.

The building itself was first recorded in the 18th Century, but in more recent times was part of the **John Smith's Brewery** tied estate and was extensively refurbished by them in 1929 and is thought to be the most complete

surviving example from the inter-war years. The tiled exterior and public bar are still intact and well worth a viewing. The **Golden Ball** is a typical Victorian street corner local with four distinct rooms and a large south facing beer garden. Currently there are seven hand pulls serving three regular beers, **Treboom Yorkshire Sparkle**, **Taylor's Golden Best** and **Everards' Tiger**. There are four rotating guest beers with a distinct bias towards local (YO postcode) breweries.

The **Golden Ball** has become a real community local, with a very strong community focus, well supported by the locals and local organisations. Community groups, weddings and birthday parties, live music, spoken word nights, quizzes and art exhibitions have all featured in recent times. There are regular barbeques and special events to celebrate the milestones of the Bishophill Co-operative. All in all this makes the **Golden Ball** a very appropriate choice for this branch's City Summer Pub of the Season, particularly as we have just enjoyed the Campaign's "Community Pub Month". (TW)

The Town and Country Summer Pub of the Season in the **Dawnay Arms** in Shipton-by-Beningborough just north of York.

Gary and Pamela Carter moved from York to take on this pub in 2002 and since then have built a reputation for providing a warm friendly local pub atmosphere and good food in this 18th century building. There are regular quizzes for locals and special events are held at the pub to raise funds for the local school, pre-school and children's playground.

The **Dawnay Arms** is registered in the LocAle scheme. This couldn't be more LocAle when usually the three cask ales offered include at least one from the **Treboom** brewery approximately 100 yards away, along with **Tetley Bitter** and another guest ale. (KM)

**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.**

## BEHIND THE BAR

The clocks sprang forward, the lambs skipped in the fields and the tonsils of the gathered patrons of **Suddabys** Spring Festival, suitably oiled by a fine selection of ales, joined in the event exercising their knowledge of the English language by rearranging a few choice words in no particular order, for readers to ponder over. Enjoy them! (JR)

- I missed your birthday on Saturday so accept my "inflated" good wishes today!
- The next eclipse is in 15 years' time ... 2026!
- There is a new photograph of the Queen on some coins!
- Do you need glasses to drive? No but I need them to park!
- We will be doing vegetarian pies so we will need potatoes and chicken!
- There was a police van outside our door with a flashing light and RSPCA on the side, or was it RAC?
- Have you got any Dublin Stout? Yes, well take two out of the fridge so they will be nice and cold!
- What sort of nuts are in these walnut whips?
- And this gem, said to me, "you wrote that column in the Ouse Boozer," yes, "you are from Newcastle, have you lived in Malton all your life!!!"

## MEET THE BREWER

"There was a good turnout at the **Minster Inn** for the meet the brewer event on 5<sup>th</sup> March with Jeremy Pettman, head brewer at **Jennings Brewery** in Cockermouth. Everyone enjoyed excellent beer from the **Jennings** range of **Snecklifter**, **Cocker Hoop**, **Cumberland Ale** and **Jennings Bitter** together with a selection of breads, cheese and homemade pickles provided by Dave and Sally of the **Minster Inn**. Jeremy gave a very informative talk about the brewing process and the brewing industry which was well received.

Different types of malt and hops were passed around for sampling which resulted in a very aromatic carpet of hops in the front bar of the pub, I believe the odd hop is still surfacing. All in all a very enjoyable evening." (AH/WH)

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For this quarter's LocAle report, we welcome two new additions; the **Red Lion** at Hambleton (near Selby) and the **Jug** at Chapel Haddlesey, south of Selby. In addition, the list has been reviewed and a few closed pubs or those no longer serving a LocAle have been removed. We get lots of nominations from members for pubs that could be signed up to our LocAle scheme, but it's the licensees or the managers we really want to hear from if you're interested (see contact details for Steve Golton at the back of Ouse Boozer). Remember, all you need to do to join is to have a local beer on the bar at all times – it doesn't have to be the same one. Our website defines a LocAle as being from within 25 miles of your location although there are easements for remote country pubs. There is also a calculator on the website – simply put your location into the box and a list of breweries within 25 miles automatically pops up! There are more than you'd imagine and we are lucky in our branch area to have so many excellent choices. (SG)

Hambleton is a small village near to Selby and should not be confused with the district of Hambleton, another district of North Yorkshire. The A63 Leeds to Selby runs through the village and is served by the 402 bus route. The **Red Lion** is on the side of this main road, in the centre of the village and except for the **Owl Hotel**, the surviving pub in the village.



Once there was one "free of tie" hand pump here, but with the varied selection now available from the owners, Enterprise Inns, it is able to offer **York Guzzler** as the LocAle and in addition at least two other real ales, as well as **John Smith's Cask**, these being **Sharp's Doombar**

as a regular and another often from **Leeds** or **Ossett** Breweries.

Opening from 3.00pm daily, (noon on Saturday and Sunday) it is a popular spot with the residents, proving their appreciation of the selection available. Changes to management are imminent; the present manager is moving on and the lease has been acquired by the tenant of the **Bay Horse** at Barlby and the **Grey Horse** at Brayton.

The **Jug Inn**, Chapel Haddlesey was originally the house of the village blacksmith with the smithy next door. There has been a pub here for over 300 years and a descendant of the last farrier still lives in the village. Now a privately owned freehouse always with a good choice of real ales with **York Guzzler** as their regular LocAle, but often other locally brewed real ales available and recently real cider too.



Unfortunately after more than seven years as tenants, Partners Barry and Phil have decided to retire when their lease is due for renewal in the next 18 months and the freehold of pub has been put up for sale.

Nevertheless the **Jug** is still open Tuesday to Friday 6.00pm to 11.00pm (food till 9.00pm), Sat and Sun 12.00pm to 12.00pm (food till 9.00pm Sat and 6.00pm Sun) and the food choice is locally sourced and freshly cooked. (JM)



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## ACCREDITED PUBS

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

### Outside York

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

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

Huby  
 Huntington  
 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

New Inn  
 Blacksmiths Arms  
 Forrester's 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

Ackthorne  
 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  
 Old Ebor  
 Old White Swan

Pitchside Bar  
 Punch Bowl, Blossom St  
 Postern Gate  
 Red Lion  
 Rook & Gaskill  
 Royal Oak  
 Slip Inn  
 Snickleway Inn  
 Theatre Royal  
 Three Legged Mare  
 Victoria Hotel

Volunteer Arms  
 Waggon & Horses  
 Walmgate Ale House  
 Whippet Inn  
 Woolpack  
 Ye Old Starre Inne  
 York Brewery Club  
 Yorkshire Terrier

# Jolly Sailor Brewery

Olympia Hotel, 77 Barlby Rd, Selby, YO8 5AB



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

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 Authentic barbeques (weather permitting)  
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# CAMRA NATIONAL AGM AND CONFERENCE

The CAMRA national AGM and conference is open to all members, is free to attend and moves around the country. In 2015 it was at Nottingham and several York branch members attended.

For the first time in recent years York branch had a motion for debate:

"This Conference instructs the NE to investigate a labelling scheme for naturally conditioned Key Keg beer. The scheme should allow customers to identify which beers, at the point of sale, conform with the CAMRA criteria for real ale."

Melissa Reed spoke on the motion with Phil Saltonstall seconding. Melissa started off by explaining that the motion was about informing customers about what was available – it is impossible to identify the real ales that have over the last few years started appearing on keg fonts from the non real alternatives.

Phil followed up, empty key keg in hand, explaining what a key keg was and how it could be used for real ale. The key keg is a bag in a bowl container (a bit like a round wine box!) with the beer in the bag and the gas (this can be air or any bottled gas) between the bag and the outer container pushing the beer out without coming into contact with the beer. If the beer contains live yeast which provides all the carbonation the resulting beer is real ale.

After a lively debate it came to the vote. A show of hands in favour looked hopeful – a sea of raised hands. Then the vote against, yes, success, a scatter of hands went up. The motion was passed without needing the tellers to count exact numbers.

The scheme will take some time to develop, but hopefully by this time next year we will be reporting its introduction.

Here is some more information on the meeting:

Members of CAMRA, Europe's largest beer consumer group, have reinforced the organisation's positive approach to campaigning for beer and pubs by passing a series of progressive motions at its annual conference. More than 1,200 CAMRA members attended the conference in Nottingham between 18-19 April and

debated and voted on 20 motions about issues affecting the beer and pub industry, as well as CAMRA's future campaigning. Decisions were taken to support the practice of serving real ale from 'key-kegs' and to recognise cider with whole fruit and spices as 'real' were passed, whereas motions that advocated CAMRA distancing itself from wider beer industry initiatives were rejected.

Members clearly voted in support of an inclusive approach to the beer industry, reaffirming that the Campaign is about the promotion and championing of real ale, and providing a choice for drinkers, rather than outright opposition to other types of beer. The Conference expressed the strong opinion that denigrating other types of beer should not form part of the Campaign's active advocacy of real ale.

CAMRA's technical group previously confirmed that beer served from Key Kegs can qualify as real ale (providing there is yeast in the keg which allows secondary fermentation and it is served without gas coming into contact with the beer) – however this motion called for the introduction of a pro-active labelling system to help promote and highlight real ales being served via key-kegs.

The conference also heard that the key keg/cask system gave venues more flexibility to serve real ale in circumstances where cask conditioned beer would be impossible - such as sports grounds, bars and restaurants.

CAMRA chief executive Tim Page said: "CAMRA's technical experts agreed several years ago that beers served from key keg/cask under certain circumstances qualified as real ale - and in fact have been served at several CAMRA beer festivals for some time. This decision is a reminder that CAMRA is open to new developments and keen to take opportunities to promote real ale in all its forms, especially in ways which make it more accessible to pubs that might not be able to look after traditional cask conditioned ale."

On cider and perry, CAMRA members decided that the Campaign needed to recognise changes in the cider market and the growth in popularity of authentic flavoured ciders and perries. The Conference voted to adopt a motion changing CAMRA's definition of real cider and perry to remove the criteria that "no added flavourings to be used" and to allow "pure fruits, vegetables, honey, hops, herbs and spices, yet no concentrates cordials or essences" to be added.

## ON YOUR BIKE

It was a drizzly night for the first CAMRA cycle of the year, pretty much what we could have expected on a Friday the 13<sup>th</sup> in Feb.

The **Fox** on Holgate road was the meeting point with myself, three Richards, Karl, Lucy and Howard turning up. There were the usual supply of **Ossett** beers on offer and a good varied selection, with **Little Brew Ruby** being one of the guest beers. With the pub being busy as usual (a good sign!) we opted to stand within ordering distance of the bar.

The **Knavesmire** was the next port of call and was looking busier than on the cycle ride which clashed with Valentine's day last year. **Ainsty Flummoxed Farmer**, **Half Moon F'hops Sake**, **Copper Dragon Golden Pippin** and **Taylor's Boltmaker** sorted the choice of beers.

With Lucy heading off early due to being full of cold, the rest of us headed to the **Wellington Inn**. Arriving at the **Welly** on Alma Terrace, we got a round of **Sam Smith's** fine ales in and sat down in a comfortable pub and had a good natter.

The **Rose and Crown** on Lawrence Street was next, but with one beer on offer we didn't stop for long.

With four of us left, we headed to the **Phoenix** for a nice finisher. A good choice of beer with **Wold Top Marmalade Porter**, **Wold Top Bitter**, **Copper Dragon Golden Pippin**, **Roosters Buckeye** and **Taylor's Landlord**. A pint accompanied with a pork pie by the open fire was a perfect way to finish.

The **Saddle** in Fulford was the starting point for the March cycle on a wet and windy evening. I'd managed to persuade (quite easily!) Mark and Dan from work to take the numbers up to nine. After taking over outside with parked bikes and inside with people, we sampled the beer. The three on offer were **Banks's Bitter**, **Marston's Pedigree New World** and **Ringwood Boondoggle**.

The **Blacksmiths Arms** in Naburn was the next stop. The pub has been revamped since last year, with the exception of the men's toilets which was without lighting, or maybe that's ambience! Even with the pub looking more food orientated, there was a choice of **Marston's EPA**, **Ringwood Best**, **Wychwood Imperial Red** and **Wychwood Hobgoblin**.

From Naburn, we took the cycle track to Bishopthorpe and

to the **Marcia**. The landlord and landlady must be doing something right in the **Marcia** because it was absolutely packed.

A good choice of ales certainly helps and with **Roosters Yankee**, **Leeds Pale**, **Ainsty Ales Wankled Waggoner**, **Taylor's Landlord**, **Abbeydale Moonshine** and **Ossett Columbia Creek**, there were enough to keep us happy.

With numbers dwindling we made stops at the **Cross Keys** on Tadcaster Road and **Brigantes** and decided to call it a day.

On the way to the **Minster Inn** for the April cycle ride, the sight of my first swallow of the year was a welcome sight after what had been a magnificent week weather wise. It was still pleasant in the evening with the exception of a nasty headwind which had appeared from nowhere.

On entering the pub, the beer available was **St Austell Cornish Best**, **Banks's Sunbeam**, **Marston's Revisionist Liquorice Smoked** and **Marston's Burton Bitter**. I settled down with the others and got immediately involved in a competition with one of the bar games on the table called 'shoot the moon'. A frustratingly addictive game that I was totally hopeless at.

There wasn't time to hang around as there was a mini brewery tour planned at the **Little Brew** brewery up at Clifton Moor.

With eight of us heading off from the **Minster Inn**, we arrived at the **Little Brew** unit, just managing to squeeze ourselves in with the other CAMRA members who had turned up.

After a short introduction, we didn't stop for the full tour, instead carrying on to the **Lysander Arms** only a short ride away. The **Lysander** had three beers on offer, **Sonnet 43 Break and Belief**, **Sharp's Doom Bar** and **Roosters Yankee**.

Richard Dean showed us all a new cycle route from the **Lysander** which took us away from the roads towards the next stop, the **Pitchside**. It was a bit quiet at the **Pitchside** but there were four beers on offer including one by **Hyde's**, **Empire Ransom**, **Copper Dragon Pitchside** and **Roosters Yankee**.

There was a bit of a kerfuffle going on when we left the bar after someone from the working men's club opposite had spotted someone running off with a bike seat. Luckily it wasn't one of ours, so with all bikes and seats intact, we made it to the **Maltings** just before last orders. (AR)

# VOLUNTEER ARMS

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Saltaire - Pride

Leeds - Yorkshire Gold

Timothy Taylor - Landlord

Brown Cow - Thriller in Vanilla

Marble - Lagonda IPA (keg)

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# COASTLINES

## It is awards season in the Scarborough Branch

It is the time of year when we give out our certificates to those pubs voted winners and runners up in our Town and Rural Pub of the Year 2014/15.

We asked those wonderful pubs to say a little about themselves and what makes them winners, this is what they or their customers said;

The Town Pub of the Year is the **North Riding Brew Pub**, North Marine Rd.

Anyone who has visited Scarborough looking for a fine pint will be no stranger to the **North Riding Brew Pub**. It has regularly been the Town Pub of the Year since the current owner and brewer Stuart and Karen Neilson took the helm.

As well as serving ales which are brewed on the premises there is always a range of cask ales available from around the country, with a focus on Yorkshire ales. The brewery has produced several award winning ales and has a national reputation for excellence.

Stuart is known for his legendary chilli, and this and other food is available throughout the year, including Sunday lunches which are served in an upstairs dining room.

Accommodation is available above the pub.

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

The two runners up are **Indigo Alley**, 4 North Marine Road and **Scholars**, 6 Somerset Terrace.

**Indigo Alley** is the runner up in the Town Pub of the Year for the second year running, a notable achievement for a pub which has only been open for four years under owner Mike Stock.

A relaxed, friendly and diverse local pub, it has a wood burner fire in the winter, but no beer garden. However, dogs are welcome within the pub. There is usually live music in the bar on Friday and Saturday evenings.

**Indigo Alley** regularly serves five cask ales, plus a choice of ciders and perries. Twice a year it holds successful beer festivals with up to 20 hand pumped cask beers.

Accommodation is available above the pub.

<https://www.facebook.com/indigoalley>

After managing **Scholars** for eight years, Danny and his wife Sam have taken over the lease. Danny is known as one of the best cellar men in town so his range of seven cask ales is always well kept.

Danny has stated "at **Scholars**, we have always prided ourselves by selling locally sourced ales, which we believe has helped us massively to stay as one of the best in town. We are to improve our trade by selling delicious home cooked food."

**Scholars** is a sports orientated bar covering all the major sports events.

<https://www.facebook.com/pages/Scholars-Bar>

The Rural Pub of the Year is the **Sun Inn**, Pickering.

Since the **Sun Inn** opened under new ownership in 2010 they have won the Scarborough CAMRA Rural POTY four times. This year we are proud to have also been voted Scarborough CAMRA POTY. Quite an honour for a small terraced local on the edge of the town centre!

It is truly a community pub, raising funds for local charities too endless to list, and venue for many local activities. Manager Rob, and his wife Sharon, are at the helm. Rob is a perfectionist regarding his beer and is proud of the ever increasing number of different ales, mostly from small Yorkshire breweries, which have been served on the bar. The LocAle is from **Helmley Brewing Co.** and five other ales are on sale, together with at least two ciders.

The **Sun Inn** is not a food pub but has a fabulous garden where you are welcome to bring fish and chips or a picnic to eat with your beer.

Open from 4pm Monday – Thursday, and from 12pm Friday – Sunday, Bank Holidays and every day in summer school holidays.

The three runners up were **Bonhommes** on Royal Crescent Court, Filey, The **Hayburn Wyke**, Newlands Rd, Cloughton, Scarborough and **Suddaby's (The Crown Hotel)**, 12 Wheelgate, Malton.

**Bonhommes** is a freehold bar situated on The Crescent in Filey. For the last eight years, **Bonhommes** has appeared in the CAMRA Rural Pub of the year awards and they are thrilled to be a part of the shortlist.

**Bonhommes** is passionate about its beer and offers a wide range of real ales from a variety of breweries. Real ciders are also a favourite of theirs with **Westons Old Rosie** and many fruit ciders available.

**Bonhommes** is planning a Beer Festival later in the year, full details will be available on facebook or the website.

Quality home cooked food is served daily, children welcome and it is dog friendly. A family fun quiz happens every Saturday from 4pm, and Thursday night from 9pm.

We also have a range of traditional pub games, including Shut the Box, Bagatelle and the always popular Shove Halfpenny.

Open every day from 11am.

<http://www.bonhommesbar.co.uk/>

The **Hayburn Wyke** is an unspoilt 18th century former coaching inn, a real hidden gem situated in rural woodland surroundings in close proximity to outstanding Yorkshire coastline and its picturesque beaches. Also nearby are the Cleveland Way coastal path and the disused Scarborough-to-Whitby railway, closed in 1965 and now popular with cyclists and walkers. Inside the public bar remains traditional in character with its wooden flooring and beams. Friendly staff await and in winter a roaring open fire is ever present. Children and well behaved dogs are welcomed in the bar area. A variety of well kept hand-pulled real ales are available as well as draught and bottled lagers, ciders, liquors, wines and soft drinks. Good wholesome food, with numerous locally sourced ingredients, is served daily at both lunchtime and evening. Outside the spacious beer garden, children's play area and heated smoking area caters for all, providing a relaxing sunshine retreat during the summer

**Suddaby's** is a perennial favourite in Malton. This pub has been in the Good Beer Guide for many years and is regularly in the mix for Rural Pub of the Year. It serves a good range of cask ales and is noted for its beer festivals throughout the year. It is also a venue for live music.

Situated in a classic coaching inn, there is accommodation available on the premises at the Crown Hotel.

There is also a shop on the premises which sells an interesting range of beers and other beverages. (GH)

The **Black Swan** in Pickering has re-opened and is serving lots of lovely real ale, mostly from local breweries. The new look pub has had a welcome reception in Pickering and is now serving good food and hosting live music. For more information follow them on Facebook, **The Black Swan**, and on Twitter [@BlackSwanPick.](#) (RW)

Keighley & Craven CAMRA Branch had a day at the seaside in January at the **North Riding Brew Pub** to present Stuart with an award for **Peasholm Pale Ale** which was voted best at their annual beer festival.

There were six **North Riding** house beers on the bar; **Fat Lads Mild**, **Jester**, **Mosaic**, **Peasholm Pale Ale**, **Golden Galaxy** and **Anniversary IPA** 8.6%! and Stu provided us

with a meat and a veggie chilli to soak it all up, a great afternoon.

March brought our Town Pub of the Year presentation and once again it was **North Riding Brew Pub**, congratulations to Stuart, Karen and all the staff. The evening was also a belated surprise 40th birthday party for Stuart who had been away in New Zealand (as a good luck charm for the England cricket team!) It was great to see so many locals and friends including brewers **Great Heck** Denzil, **Revolutions** Mark and **Steel City** Dave, a memorable night / early morning was had by all. (GR)



*Stuart receiving the  
POTY award*



Scarborough branch now maintain a list of pubs serving LocAle. The current list is:

The United Sports Bar, Scarborough  
Indigo Alley, Scarborough  
The North Riding Brew Pub, Scarborough  
The Ham and Cheese Pub, Scagglethorpe, Malton  
The Blue Ball, Malton  
The Royal Oak, Old Malton  
The Black Swan, Pickering  
The Sun Inn, Pickering

## 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

✉ [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



# OBE CLUB

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

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

**FULFORD ARMS**, 121 Fulford Road, York, YO10 4EX

**COMMERCIAL**, 12 Main Street, Mickleton, Methley, LS26 9JE

**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)



## SELBY TOWN HALL BEER AND MUSIC FESTIVAL

**Saturday 25<sup>th</sup> July 2015**  
**4pm to 11pm**



Selby Town Hall  
York Street  
Selby  
YO8 4AJ



Real Yorkshire Ales - Real Ciders - Food - Music

Admission by ticket - £7.50 including entry, festival glass,  
programme and first half pint

Tickets available from Selby Town Council, York Street, Selby YO8 4AJ  
by post (Cheques payable to Selby Town Council)  
card payments on 01757 708449

Organised by Selby Town Council in association with Brown Cow Brewery, Barlow, Selby  
Sponsored by Mayfair Fire and Security, Selby



# THE PIEBALD INN, HUNMANBY

After twelve years at the **Chestnut Horse** in Great Kelk, Jon Allen saw a business opportunity too good to miss and decided to move to the **Railway** at Hunmanby. He took his renowned pies with him and appropriately renamed his new business the Piebald Inn. As the previous name suggests, the pub is located next to a railway crossing just a short walk from the local railway station on the Hull to Scarborough line.



I had visited the **Chestnut Horse** with my friend Peter and we had dined there. He had been wanting to take his son Ben to the “Pie Pub” for some time. Ben was recently back home on vacation the USA and so, one recent afternoon we made the trip by train to see Jon at his new pub, try lovely beers and of course sample some of his legendary pies.

Arriving shortly after opening time we were greeted by barman Ben who provided us with some lovely real ales and a menu each. Jon soon appeared to explain all about the **Piebald** and the great potential it held and how he was going to realise that. The pub is a huge former **Marston's** affair with a lovely bar at the front and various large rooms to the rear. The aim is to not only have the restaurant that is now in use but to also develop the other rooms into various function rooms and to create a terrace.



We chose our pies from the wide ranging menu and we were soon demolishing them eagerly. Great value! However, we declined the “Challenges” that were available. These are the “Dray Horse” and the “Four Horsemen of the Apocalypse”. The former is a monster pie with mountains of veg while the latter is made with the hottest chillies in the world. If you clear the plate of either and your meal is free. If you don't you have to pay and make a generous donation to charity. Many have failed!



We indulged in a couple more pints of excellent real ale and engaged in more banter with Ben and Jon before setting off for the station feeling comfortably full.

The pub endeavours to cater for those having special dietary requirements – veggie, allergies and gluten free, so there is no reason for most people not to go along and give it a try. So, if you are on holiday in the Filey area or travelling between Scarborough and Bridlington or just

fancy a different kind of meal experience then pay the **Piebald** a visit.

When we go for the Yorkshire cricket at Scarborough we have decided to abandon all ideas about fish and chips and go for a pie. (DL)

Menus are available on line at  
[www.thepiebaldinn.co.uk](http://www.thepiebaldinn.co.uk).

Contact e-mail: [thepiebaldinnhunmanby@gmail.com](mailto:thepiebaldinnhunmanby@gmail.com)

Tel: 01723 447577



# GREAT HECK

BREWING CO LTD



Founded near Selby in 2008 Great Heck's award winning ales are now enjoyed throughout West Yorkshire and beyond.

Please ask for them in your favourite pub or visit our Brewery tap:

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DENZIL@GREATHECKBREWERY.CO.UK  
WWW.GREATHECKBREWERY.CO.UK



# FENTON FLYER

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

York Beer Festival sponsor  
5 locally sourced Real Ales  
always available

Sky Sports showing on 2 large screen TV's  
Quiz night Wednesdays 8.30pm start  
Live Music 1<sup>st</sup> Friday of every month  
Monthly Discos/Karaoke

**Opening Times**  
Monday to Friday 5pm - 11pm,  
Saturday/Sunday open all day

**Summer Beer & Cider Festival**  
12th - 14th June



**01937 558137 / 07785 708875**

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

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

Stuart & Helen extend an old-fashioned welcome at the

# Gait Inn

MILLINGTON TEL: 01759 302045

York CAMRA Country  
Pub of the Season Spring 2009

5TH ANNUAL BEER FESTIVAL

*3th, 4th, 5th July*

30+ different Guest Beers  
& 10 Guest Ciders

*Friday Evening - "Brew 2"*

*Saturday Afternoon - Live music TBC*

*Saturday Evening - "Crazy Horses"*

*Sunday Afternoon - Chris Berry and village band  
"Fogglesyke"*

BBQ running through the weekend

*A Family run free house*



# THE SUN INN

**Scarborough CAMRA  
Pub of the Year 2014  
136 Westgate  
Pickering**

**REAL YORKSHIRE ALES**

**REAL CIDER**

**Regular Live Music**

**Quiz Nights**

**Families Welcome**

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

Tel: 01751 473661

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

*Steve & Sue offer a warm welcome at the*

## **GREYHOUND**

82 MAIN STREET, RICCALL

**01757 249101**

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

**BEER FESTIVAL**

**EVERY DAY**

**7 CASK ALES ON TAP**

**TRADITIONAL HOME-COOKED FOOD**

**TAKEAWAY FISH & CHIPS**

**SUNDAY CARVERY - £7.95**

**SUNDAY NIGHT QUIZ & BINGO**

**BED & BREAKFAST FROM £30**

Parties & functions catered for

**Families/Dogs Welcome**

Ideally situated for walkers & cyclists on the

A19/Selby to York cycle path

Bus service 415 from York every 20 minutes

**Open from 12noon every day**



## A SPECIAL EVENING FOR A SPECIAL CELEBRATION



### Time for Pubco Reform

I was delighted when I was invited to join the Licensees Supporting Licensees get together to celebrate the historic win of the Fair Deal for Your Local campaign and even more delighted when I heard it was to be in York, the city I spent five very happy years as a student.

I had been invited as the Coordinator of the Fair Deal for Your Local campaign coalition, of which Licensees Supporting Licensees have been and are an important part, alongside CAMRA and others. I had even been asked if I could bring my folk band, Summercross, over to play our pub anthem, 'Last of England' with its lament of lost pubs, including the famous **John Bull** and the **Locomotive**, where I worked a few shifts as a student. Alas the band were busy, so I was travelling over just to raise a pint or two to our historic House of Commons victory in November.

So I got the old boneshaker 'pacer' train over from Weeton and on my way found that the happy group of licensees were going for a curry so arranged to meet them later. Never a problem or an inconvenience in York, one of the greatest pub cities in England (and therefore the world!).

When I was a student, I managed in my five years (or so I had thought) to visit all the pubs within the city walls. There were said to be a pub for every day of the year within the city walls, so 365 allegedly. I never counted them, but it certainly was a task that needed my nearly

five years in the city! There were a good number outside I hadn't visited, some I have been to since my student days, others were still awaiting a visit. I realised a few could be visited on this occasion.

Locally one of the leading campaign voices for Fair Deal for Your Local has been Paul Crossman, the superb licensee who owns and runs the wonderful the **Slip**, the **Woolpack** and the **Volunteer** and has the lease with Punch Taverns at the **Swan** (no prizes for guessing which three pubs Paul makes money from...!). As well as saving and turning round pubs, Paul is also a big supporter of the Fair Deal for Your Local campaign and has been to London several times supporting rallies and protests. I have been to the **Volunteer** before, for a Fair Deal for Your Local photocall – very special for me, with this history of this pub and with it opposite the sadly now lost **Loco**. A fine twinning of pubs, one now a victim of and stark reminder of the pubco scam, the other happily now thriving in local hands.

So the plan was to meet a while later at the **Slip** and the **Swan** (the others had started at the **Woolpack**, so I had missed that). I set off for Clementhorpe and decided to visit a couple of pubs on the way. So ignoring the call of the many fine pubs in the city centre, with some difficult, I instead headed towards Nunnery Lane. I realised that I don't think I had ever popped into the **Trafalgar Bay**, so that made an obvious first port of call. A typical **Sam Smith's** pub and all the better for it, I enjoyed well kept **Old Brewery Bitter** by one of the real fires in one of the pleasant, separate rooms. A real pub.

Next on the list, another pub I definitely hadn't ventured into, the **Victoria Vaults**. I was very pleasantly surprised by the two room interior, a class layout of its era and sat in the snug half enjoying a nice pint of **Cross Bay**, whilst reading the latest Ouse Boozier. Sitting on my own in a nice pub, it doesn't get any better than this, I thought. Sheer bliss. I could hear a band setting up in the other half and it was clear that the **Vaults** is a well known music venue too. As I finished my **Cross Bay**, I peeked through into the other half – and to my astonishment found myself looking straight at Mark Rogers, the fantastic mandolin, banjo player from Summercross! It turns out that his other band, the excellent Fireside Knights, with him on guitar and vocals, were playing in the Vaults, that night!

I explained that I was off to meet others and not there to see them – but I would try, if I could, to pop back later to catch some of their set!



After such an extraordinary coincidence, my next destination was clear. For the first time, I was going to visit York's first co-operative community pub, the **Golden Ball**. This was a case of writing a wrong from years before. I now know I had not visited all the pubs within the walls of York in the early to mid nineties, for I had somehow missed this utter gem of a pub. For someone like me, visiting a pub like this is nirvana, Mecca. A traditional corner pub in an attractive typical York terrace, I explored all the individual rooms and outdoor drinking area nursing an excellent pint and I was delighted to see a Fair Deal for Your Local poster on the wall! Graeme Wilson has too, been a big supporter of Fair Deal for Your Local and has been down to London several times so I was delighted to tell him how impressed I was with the **Golden Ball** and look forward to my next visit.

It was now about time to meet up with the licensees, who had finished their curry, so I set off for the **Slip** and was

delighted to find a proper community local with a good crowd and atmosphere, a pub clearly that has been saved and turned around by Paul and his partner and team. There was a similarly vibrant atmosphere at the **Swan**, its delightful 1930s interior, rightly giving it a place in CAMRA's National Inventory of Pub Interiors! If only Paul owned this one rather than Punch Taverns, but the forthcoming market rent only option we have secured will enable him and other pubco tied licensees to at last get a fair deal. It was great to at last meet up with the merry bunch of heroic licensee campaigners – and I managed to persuade them to come along to the **Victoria Vaults** to watch the Fireside Knights. Of course, we couldn't walk past an open pub so a quick one in the **Old Ebor**, yet another attractive community pub in this remarkable pub filled corner of York, was obligatory.

The rest of the evening was spent listening and tapping feet to the great sound of the Fireside Knights, with a fine group of justice-seeking-pub-loving-campaigning 'knights' including York CAMRA's Nick Love and friends from the Fair Pint campaign, who have been campaigning on this issue for years. So a very special evening toasting a very special victory. Amazingly, despite my years in York and the many pubs I visited, I wasn't sure I had visited any of the pubs I had gone to this evening before, which shows just how many wonderful pubs York has. As I got the last train back to Leeds, I reflected on how lucky we are to have fantastic licensees and CAMRA members who helped secure our historic victory on 18th November and how lucky to such great pubs to toast it in.

So thanks to all those who made the celebration in York and all those who did not but have supported the Fair Deal for Your Local campaign, including York CAMRA. It is something we will be raising a glass to for some time – and luckily, in York, there are so many great ones to choose from!

**Greg Mulholland**

*Greg is Co-ordinator of the Fair Deal for Your Local campaign, a well known national pub campaigner, a CAMRA Top 40 campaigner of all time and twice CAMRA's Parliamentary Campaigner of the Year.*



# THE OLD EBOR

Good Beer

Good Company  
& Good Music



- John Smith's Cask & Real Ales from £2.40/pt.
- 5 Cask Ales - 4 rotating guests • Regular blonde rotation



- Widescreen TVs & BT Sport
- Free WiFi & free daily papers
- Jukebox; Games machines; Pinball
- Enclosed beer garden
- Covered smoking area with heat-lamp
- Children & dogs welcome, under supervision



- Live Music - Sundays from 7.30PM • Open Performance - Tuesdays from 8.30PM

Open: Mon - Thur 2:00PM-1:00AM;

Fri 2:00PM-2:00AM; Sat 12:00PM-2:00AM;

Sun 12PM-12AM



@OldEbor



YORK CAMRA TOWN  
PUB OF THE SEASON

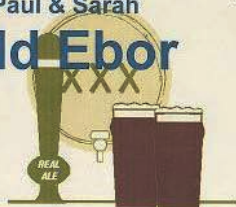
Presented to

Paul & Sarah

**Old Ebor**



2013



**BT Sport**

**Great sport  
happens here**

**2, Drake Street, Nunnery La. York YO23 1EQ**



**Paul: (01904) 629954; 07961045873**

*Joanne & Andy  
welcome you to the*  
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On the A19 'twixt the M62 & Selby  
Tel: 01757 270614  
[www.wheatsheafburn.co.uk](http://www.wheatsheafburn.co.uk)

**York CAMRA  
Pub of the Year 2014**

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



**We serve quality local beer**

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

**TRY OUR FAMOUS  
MALT WHISKY COLLECTION**

**Open all day every day**

**BEER FESTIVAL**  
26th - 28th June  
10 Real Ales  
Live Music Saturday



**Wheelgate  
MALTON**

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

**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  
The Cover Ups on Saturday evening  
approx 8:30pm

**OUR 20th WINTER BEER FESTIVAL 2015**

**Thurs 10th to Sun 13th DEC**

At least 26 real ales and 4 ciders  
live music and food(All day)

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



## VISIT TO LITTLE BREW



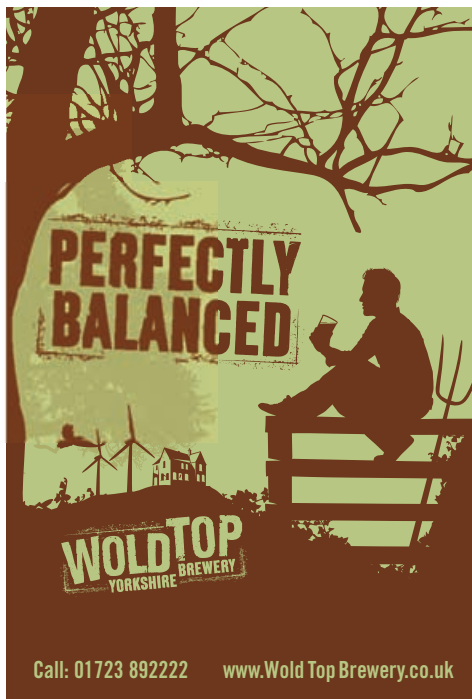
It was super to be joined by our cycle social group at this new brewery in an industrial unit just around the corner from the now closed **Bumper Castle**. About 25 crammed into the tiny bottle shop (normally open on Fridays from 12 – 6pm and Saturdays 12 – 4pm) to enjoy beer and cheese from Love Cheese on fresh bread from Bluebird Bakery. Most sampled three cask **Little Brew** beers: **North Yorkshire Bitter** (3.9%), **Atlantic Pale Ale** (5.5%) and **Saison** (6.4%). We also tried a sample of the bottled **Turkish Delight** (4.6%) which was a fun experimental beer containing rose water!



Stuart Small, the brewer, proved to be an enthusiast for imitating American craft beer flavours with British ingredients. On the back of winning awards for his bottled beers in Camden, London, he moved up here two years ago and now has now achieved his dream of having a 10 barrel plant near the centre of York. He bought it from **Stewart's** brewery in Edinburgh. He is now regularly supplying casks to pubs around the city.

His beers may be cloudy because he does not use isinglass (produced from fish and used to clear beer).

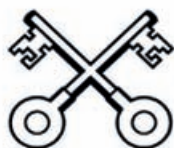
This makes them all vegan friendly. In the future he aims to brew a brown ale. A very enjoyable evening was had by all. His bottle and can collection includes some rare and interesting beers from London and the US. I left with 4! (SC)





Steve & Mary invite you to the

# Cross Keys Inn



**Good Beer Guide 2015**

**THIXENDALE**

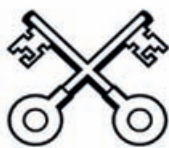
**Malton, YO17 9TG**

01377 288272

CAMRA York Country  
Pub of the Season  
Spring 2012



Visit England  
3 star  
Bed & Breakfast



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

## Opening Times

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

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

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

## The Marcia Inn

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

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

### YORK CAMRA COUNTY PUB OF THE SEASON - WINTER

A Warm Welcome To All From Gary & Linda

Leeds Pale, Roosters Yankee and Timothy Taylors  
Landlord plus three Rotating Ales

Now Stocking

A Rotating Craft Beer on Draught

We are now PROUD to support LOCALE

Good Honest Home Made Locally  
Sourced Food Served Seven Days

## Opening Hours

Mon - Sat 11am - 12pm  
Sun 12 - 11pm



## 3rd Annual Real Ale Festival

August

**Fri 7th (5pm - 11pm) - Sat 8th 11am - 11pm) -  
Sun 9th (12 Noon - 11pm)**

All held in our own Marquee in rear Garden

16 Local Ales

Real Ciders

Live Music

Barbecue Food

Bouncy Castle and Face Painting for the Kids



# YORK BEER AND CIDER FESTIVAL 2015



Open your diaries to September; we are happy to say the 7th Knavesmire Beer and Cider Festival will be open for business

Wednesday 16<sup>th</sup> to Saturday 19<sup>th</sup> September

The festival will be held in the usual place, on the Knavesmire close to the Tadcaster Road. It's easy to get to by foot from the railway station and city centre and there's an excellent bus service from York at all times.



We will be open for four days from Wednesday afternoon, Thursday, Friday and Saturday. Opening hours on Wednesday will be 5:30pm to 11pm. Opening hours on Thursday, Friday and Saturday will be midday to 11pm. There's no need to book - just turn up and pay on the door.



York CAMRA are proud to have again been asked to host the SIBA North East Beer competition. This will be the 3rd year of hosting the event.

The competition runs on Wednesday afternoon before opening and the winners are announced early evening in time for you to come and enjoy them.

Last year, the winning beer from SIBA North East competition was **Brass Castle's Burnout**. We were thrilled that **Burnout** went on to win the national competition and become the Supreme Champion in the

National Cask Beer competition. We look forward to more award winning beers this year.

So to the beers. Well, this year you can expect to find around 450 real ales with a wide range of styles and flavours. We will also have over 100 ciders and perries and a selection of wines and bottled beers. Something for everybody to enjoy.



The huge beer garden will be back with plenty of tables and chairs and a selection of hot tasty foods. And in case of inclement weather, the giant marquee has room for everybody to stay dry and toasty into the evening.

The festival, as every year, is organised and run by volunteers. Over 200 people shared a few hours of their time last year to keep it all running smoothly. If you have a few hours to spare and would like to get involved and are a CAMRA member (or fancy joining) then get in touch - please email us at [staffing@yorkbeerfestival.org.uk](mailto:staffing@yorkbeerfestival.org.uk)

Keep up to date on our website

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

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

Facebook [www.facebook.com/yorkbeerfestival](https://www.facebook.com/yorkbeerfestival) (LB)

## FESTIVAL FUN

Do you know of a local beer festival (for example run by a pub or community group) coming up in September, October or November? 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> July – please send information to [ouse-boozer@yorkcamra.org.uk](mailto:ouse-boozer@yorkcamra.org.uk)

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

### BEERTOWN

Those of you who had the pleasure of going to **BEERTOWN** this year you will know that it is going from strength to strength. Everyone that came seemed to really enjoy the beers on offer, so much so, there wasn't much left right at the end. The food was exceptional too and music, both live and from a DJ, was excellent. Over £1300 was raised for the charity Ryedale Special Families. Well done to **Brass Castle** and **Bad Seed** for a great beer festival. (RW)

### Lendal Cellars

The **Lendal Cellars** held a local beers festival on the last weekend in April. The festival featured two beers each from seven local breweries (**Collingham**, **Great Heck**, **Hop Studio**, **Ilkley**, **Little Brew**, **Rudgate** and **Treboom**) with customers voting for the favourite. The brewery with the most votes was able to get three months with their beer being sold in the pub.

### Yorkshire Heart

Unfortunately May 2<sup>nd</sup> proved not to be the balmy, spring day we had anticipated when we booked our advance tickets. The weather was cold, windy and eventually wet too. However this failed to dampen the enthusiasm of the ale, cider, wine and music lovers that made it out to the **Yorkshire Heart** site in Nun Monkton.

Our party of three CAMRA members from York included Steve Cobb (still Mayor of Tadcaster until 8<sup>th</sup> May) and Mark Turner. Wrapped up in full wet weather gear and with our folding director's chairs we were dropped off just before 2pm and promptly set about sampling the beer list of 20 Yorkshire cask ales, including from very local breweries – **Yorkshire Heart** our hosts, **Half Moon**, **Rudgate** and

**Jolly Sailor**. Also represented were **Revolutions**, **Great Newsome**, **Bridgehouse** and **Pennine**. There were also **Blaengawney Heartbreaker** and **Pure North Valley Gold** real ciders and **Lilley's Bee Sting** perry on offer. Also available were the White, Sparkling, Red and Rose wines made on site, which seemed to be going down well with the two hen parties that had chosen the event for their celebrations too.

We mellowed out to an eclectic mix of music during the nine and a half hours of our visit. Alex Cromarty started it all off with solo acoustic guitar/voice, followed by the Habitual Drunkards, an acoustic duo playing mainly folk/country covers. I particularly enjoyed the Steve Earl songs. One of the two Tony Rogers also doubles as the brewer at **Half Moon**, clearly a man of many talents. According to Eve were subtle but effective, Eve's gorgeous and versatile voice perfectly complemented with focused and tasteful acoustic guitar (plus a bit of percussion into the bargain). They started with Gnarl's Barkley "Crazy" and covered lots of diverse songs from jazz/blues to soul. The Sidewinders upped the volume and generally tempo to deliver a rousing set of covers from rock to disco and beyond. I really liked the Joan Jett and Bad Co but that's more my style. Headliners Blueflies were their usual accomplished selves, I liked the first few numbers with awesome attacking tones from Miles' Paul Reed Smith guitar, but it seemed to slip below the mix after that. Although they are very good at the James Brown funk excursions, I felt these were over-extended and I'm sorry but there are some songs, for example the Joe Walsh number, that **MUST** be played with slide. Notwithstanding that, we all thoroughly enjoyed their show.

The music stage was set up on the back of a truck trailer but worked well, and a marquee with tables and chairs facing it proved to be a necessary protection against the elements. We went to de-frost in the barn which housed the bar, hen parties and our chairs and which was marginally warmer than outside. Good hired toilet facilities and excellent food from Tancred Farm (I had a very tasty hog roast and a beef burger at very reasonable prices). It was well organised and one hopes **Yorkshire Heart** can make it a regular event. The beers were all in good condition and it was unfortunate it was all just too cold to fully appreciate. More chairs and tables in the barn would be helpful and more heating – although it might be better moving to a bit later in the year to solve the cold beer issue?



## Upcoming Festivals

### Poppleton Beer Festival

Poppleton Junior Football Club, Millfield Lane, Nether  
Poppleton, YO26 6NY

**Friday 19<sup>th</sup> – Saturday 20<sup>th</sup> June**

A midsummer beer and cider festival with a rollicking great atmosphere. Open 4-11pm on Friday and 12-11pm on Saturday. Now in its fifth year, with 50+ beautifully conditioned ales, a dozen ciders, lots of great local bands, and some of the best pies in Yorkshire! Tickets available in advance or just roll up, prices remain the same as in our first year, £6 to include 2 beer tokens, commemorative glass and souvenir programme.

For advance tickets, please email

[melwalshaw@hotmail.co.uk](mailto:melwalshaw@hotmail.co.uk)

### Wakefield Festival of Beer

Unity Works, Wakefield

**Friday 19<sup>th</sup> - Saturday 20<sup>th</sup> June**



Beer, Live Music, Street Food

The third Wakefield Festival of Beer sees an exciting new venue and a larger and more diverse range of beers than ever before. Located in the centre of Wakefield, the festival will provide the home for around 80 beers and ciders on.

Vying for your taste buds attention will be a mixture of London and local breweries. From the capitals new wave of edgy and experimental brewers to more established and indeed legendary Yorkshire beers there will be something for every palate in cask, craft keg and even rare packaged beers.

Perfectly chilled beers will be accompanied by cracking live bands and artisanal street food. We aim to raise £10k for three local worthy causes by creating a beer paradise in Wakefield. We hope to see you there!

### Boot & Shoe

Barkston Ash,

**Saturday 11<sup>th</sup> – Sunday 12<sup>th</sup> July**

### Aldwark Arms Beer and Music Festival

**Friday 17<sup>th</sup> - Saturday 18<sup>th</sup> July**

The festival this year is to raise awareness and funds for Martin House Children's Hospice and a collection for the upkeep of St Stephen's Church in Aldwark. The festival takes place over two days and they hope to attract in excess of 750 people. They will be offering 20

guest real ales from around Yorkshire as well as 12 live bands, raffles, barbecue and fun! Tickets are priced at £6 each and includes two beer tokens (one pint of real ale), commemorative glass and the event programme. For advance tickets please send a stamped addressed envelope and cheque made payable to Aldwark Arms to Aldwark Arms, Aldwark, Alne, York, YO61 1UB. Card carrying CAMRA members will also receive 1 FREE beer token on the day.

On: 17:00 Fri 17<sup>th</sup> Jul 2015 - Until: 12:00 Sat 18<sup>th</sup> Jul 2015

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

### The Star Inn

23 Mitford Street, Filey

**Saturday 1<sup>st</sup> - Sunday 2<sup>nd</sup> August**

The second annual beer festival with 10 real ales and real ciders outside in the car park at rear. There will also be the usual four ales on the bar. Children's entertainment, live acoustic music, and barbeque. Good weather already ordered!

### The Marcia

Bishophthorpe

**Friday 7<sup>th</sup> - Saturday 8<sup>th</sup> August**

The Winner of Country Pub of the Season, Winter 2014 will be holding its third beer festival from 4pm on the Friday and noon on Saturday. Over 20 real ales plus real cider will be on offer. There will also be live music and barbeque. More details at [www.themarciayork.co.uk](http://www.themarciayork.co.uk).

### Monk Fryston village

**Friday 11<sup>th</sup> – Saturday 12<sup>th</sup> September**

### Helperby Beer festival

Village Hall, Helperby


**Saturday 26<sup>th</sup> September**




They are a team of young local dads that want the best for their children as much as they enjoy a good pint. Helperby Beer Festival is a charity event being held to raise funds for a local play area for the younger generations. They are a brand new event that will be held both in and outdoors. This first year will be at the village hall in Helperby for one day only!

Their beers and cider will be chosen from a good selection of local brewers. They will have liquid refreshment, plenty of live music, food and entertainment for all.


They would like to welcome everyone on Saturday 26<sup>th</sup> September between the hours of 13:00 - 23:00. To discover

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 Sat 20th June James Taplin  
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 Live Music Sat 4th from 5pm-11pm  
 Live Music Sat 4th from 5pm  
 Strange Triangle, Jilly Riley  
 Robin Auld, The Nightshift

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**Country Pub of the Season 2014**  
 10p off a pint of real ale for camra card carrying members

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more about the beers, the bands or to get in contact, here is their web address... [www.helperbybeerfestival.co.uk](http://www.helperbybeerfestival.co.uk) In a time when commercial beer floods the market, we can't hide the truth from our sons and daughters that there is better beer out there!

**Coptoberfest charity beer festival**  
**Friday 16<sup>th</sup> - Saturday 17<sup>th</sup> October**



The festival will be returning again this year after a fabulous maiden festival in 2014. Last year the festival (which was held on the Saturday only) was attended by more than 500 people resulting in the bar running dry before 8.30pm! This year the festival, which is again being organised by Rev. Geoff Mumford from St. Giles Church in Copmanthorpe and Andy Herrington from **Ainsty Ales**, will run over two days, have more local ales, ciders, wines, soft drinks & food. Doors will be open on Friday between 4pm and 11pm and also Saturday between 12 noon and 11pm and all profits will again be going to four local charities/voluntary organisations. Last year the festival raised over £2000 and will again have a "village-community and family-feeling" to the day. Entry is £5 per head which includes the first half pint and festival glass and under 18's are free. Please save the date and join us for COPTOBERFEST 2015 – a Charity and Village Beer Festival.

**EASINGWOLD TRIP**

Saturday 12<sup>th</sup> February 2015 was the date for the trip to pubs around the Easingwold area. 15 members including some on their first social trip set off at 11am and our first stop was the **Old Black Bull** at Raskelf, where we were joined by two intrepid members of the regular cycling group Richard Dean and Howard Brears who had cycled from York.



We were welcomed by Christine the landlady who said she had got a barrel especially for our visit.



This was an **Indian Pale Ale** 4.4% from **Sonnet 43**, Coxhoe, County Durham. It was well received and in addition the perennial favourite **Theakston Old**

**Peculiar** 5.6% and **Theakston Best Bitter** 3.8% were available. After enjoying some food supplied by Christine we set off at 1.30pm for Easingwold with Richard and Howard following on their cycles.

On arrival members were free to do what they wanted for two hours. A group of us started at the **York Hotel** which was a bit disappointing with just **John Smith's Cask** and **Black Sheep Best Bitter**. We then proceeded to the **Angel** to watch part of the England Six Nations Rugby Match. Beers on sale included **Wells Bombardier** and **Tetley Bitter**. We also went to the **New Inn**.

Our final pub was the **George** which had **Wensleydale Gamekeeper** 4.3%, an excellent pint, **Hambleton Stallion** 4.2%, **Wold Top Bitter** 3.7% and **Black Sheep Best Bitter** 3.8%.



*New Inn, Easingwold*

After around two hours we boarded the bus for our final pub visit, the **White Bear** at Stillington. As on previous trips we received the usual warm welcome. The beer selection was **Leeds Pale** 3.7%, **Rudgate Viking Bitter** 3.8% **Helmsley Yorkshire Legend** 3.8% and **Great Newsome Pricky Back Otchan** 4.2%.

A table buffet was provided and the time went quickly and soon it was time to board the bus back to York. It was good to see that members enjoyed this trip particularly the ones who had not been on a social trip before. (GW)



# 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 Brady 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/RegistertoAssetsofCommunityValue.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>



## PUB OF THE YEAR

In the last issue of Ouse boozer we reported on the six finalists for the branch pub of the year competition. After many hours surveying (it's a tough job but someone has to do it!) the verdict is in. The winner is the **Maltings**!

The **Maltings** has been one of the best destinations for real ale in York for many years now. In its early years it stood out as one of the few pubs selling a large range of beers from independent breweries but since then the beer scene in York has exploded. As the competition has increased the **Maltings** has continued to improve and remain at the top.

The recent extension has provided more space and an outside drinking area without changing the character of the pub. The new part blends in perfectly with the ramshackle decorations in the original pub – quite an achievement.

The beer range continues to impress, Shaun is always on the lookout for interesting beers from around the country with a focus on breweries that produce high quality beers. Once in his cellar they are looked after with the care and knowledge Shaun's experience and eye for detail bring.

The **Maltings** is almost as well known for Maxine's food (lunchtimes only) as its beer. The chip butties would feed an army and the chilli has the reputation for being a little warm – I wouldn't know as I'm not brave enough to try, but I've seen someone sweating from just sitting next to someone eating it!

The **Maltings** also won the branch Cider Pub of the Year competition for the second year running for their commitment to selling a range of real ciders and perries. Both awards will be presented at the same time.

Congratulations to Shaun, Maxine and all the staff, a very well deserved award.

## CLUB OF THE YEAR

### Rugby Special

The 2015 Club of the Year presentation was certainly memorable.



*Chris presents the award to Dawn and Martin*

Winners, **Bishophthorpe Sports and Social**, received the award during their very popular St Patrick's Day beer festival and under a big screen showing the three riveting final games of the Six Nations tournament.

That was a lot to compete with so we wisely chose the half-time pause in the Scotland v Ireland game to make the presentation. Here Dawn Paylor, Club Secretary, and Martin Scott, Club President, are receiving the certificate from branch Chair Chris Tregellis.

What a club! Three cask beers (**Black Sheep Golden Sheep**, **John Smith's Cask** plus a guest) and ten more laid on for the festival. There was a great atmosphere and a very big screen. Visiting CAMRA members were in heaven and regular club goers were pleased to see the Club receive this recognition for the third time running.

We salute the Bishophthorpe but come on you other clubs: let's see if you can rise to the challenge and give them a real sporting run for their money next year. As Martin said; "It would be great if someone else won next year to show that the cause of real ale in clubs was indeed sport for all". Cheers to that! (CT)



YORK CAMRA PUB OF THE YEAR 2009

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# MATT'S MYRIAD OF BEER STYLES #3

Having covered some lesser known and more unusual beer styles in the first two editions of this column, I thought we would have a look at a more famous beer style this time around and one which is synonymous with working class Britain. I am, of course, referring to **Mild**. Mild ale is (usually) a low-gravity beer with a largely malty flavour. It is typically dark in colour, but can be light, and is typically between 3.0% and 3.6% ABV, but can be a lot stronger. Confused? Let me explain. The term *mild* refers to a young beer, as opposed to aged beer, and one which is mildly hopped. The name doesn't actually have anything to do with its weakness and used to be a term to describe any beer with these characteristics, without being a beer style in itself. In the 19th century, most breweries produced three or four mild ales, usually designated by a number of X's. The one with the lowest ABV was often designated "X", and the strongest "XXXX". The examples of the time were considerably stronger than the milds of today, with the gravity ranging from around 1.055 to 1.072 (about 5.5% to 7% ABV). Gravities dropped throughout the late 19th century and, by the time of the First World War, the weakest milds were down to about 1.045, but still considerably stronger than examples we see today.



The style was first brewed with brown malt, but was eventually replaced with pale malt when it became more widely available. In addition, most milds contain a quantity of crystal malt and dark milds often use chocolate malt, black malt or dark brewing sugars.

The darker grains and sugars give the beer both the colour and sweetness demanded by the drinkers to restore energy spent during the working day. The modern dark mild varies from dark amber to near-black in colour and is very light-bodied. Its flavour is dominated by malt, sometimes with roasty notes derived from the use of black malt, with a subdued hop character, though there are some quite bitter examples. Some dark milds are even created by the addition of caramel to a pale beer.



**Light mild** is generally similar, but paler in colour. **Brown and Mild** (aka "Boilermaker") was a variation popular in the West Midlands whereby half a pint of draught mild was mixed with half a bottle of brown ale in a pint glass. Similarly, in the North West of England, half a pint of mild was mixed

with half a pint of bitter and was known as "Mixed". Until around 50 years ago, mild was the most popular beer style in Britain, but these days only makes up a little over 1% of beer sold in our pubs. Why the decline? Unfortunately, it was mainly due to the image that was associated with the style, e.g. the cloth cap wearing old coal miner with his whipper by his side. Some people also say that because of the dark colour of the beer, unscrupulous publicans used to top up the casks with "slops" (spilt beer), which obviously did nothing for the quality of the beer and would no doubt have led to people avoiding it altogether. CAMRA was so concerned about the decline in the style that they dedicated May as "Mild Month" in order to try to promote it and this campaign continues to this day. Fortunately, mild is making a bit of a comeback, largely assisted by some wonderful examples of the style winning the acclaimed CAMRA Champion Beer of Britain title.

**Mighty Oak's Oscar Wilde** (3.7%) won the title in 2011 and, from much closer to home, **Rudgate Ruby Mild** (4.4%) was victorious in 2009.



Other examples of mild ales I have enjoyed recently are **Brass Castle Hazelnut Mild** (4.2%), **Brown Cow Captain Oates Dark Mild** (4.5%), **Great Heck Voodoo Mild** (4.3%), **Ilkley Ruby Jane** (4%), **Naylors Velvet** (4%), **Old Mill**

**Traditional Mild** (3.4%), **Rudgate Brew No. 1** (3.6%), **Sunbeam Ales Chocolate Mild** (4.5%), **Wharfedale Black Dog** (4.3%), **York Whoops** (3.6%), **Yorkshire Heart Hearty Mild** (4%). Perhaps the most famous **Strong mild** is **Sarah Hughes Dark Ruby** (6%), which is sometimes available in **Thomas's** in York. If you are reading this edition of *Ouse Boozers* hot off the press at the end of May, you may discover some pubs showcasing some mild ales as part of CAMRA's Mild Month. Go on. Try one. You know you want to! (MG)





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**127 Micklegate  
Micklegate, York**

2 from Hogans, Thatchers,  
Westons

**Ackhorne  
St. Martins Lane, York**

Westons Rosie's Pig & Old Rosie

**Artful Dodger  
Micklegate, York**

4 varying

**Black Horse  
Monkgate, York**

Westons Old Rosie, another  
Westons & 1 varying

**Blue Bell  
Fossgate, York**

1 of Westons Old Rosie,  
Thatchers Cheddar Valley,  
Heritage, Traditional

**Brigantes  
Micklegate, York**

1 varying

**Deramore  
Main Street, Heslington**

Westons Country Perry &  
Rosie's Pig

**Duke of York  
King's Square, York**

1 varying

**Falcon Tap  
Micklegate, York**

1 varying

**Fox  
Holgate Road, York**

1 varying

**Graduate  
Lendal, York**

Westons Old Rosie

**Green Tree  
Beckfield Lane, Acomb**

Westons Rosie's Pig & Old Rosie

**Habit  
Goodramgate, York**

1 varying, often Broadoak  
Moonshine

**Harkers  
St. Helens Square, York**

1 of Thatchers Heritage,  
Westons Rosie's Pig or Old Rosie

**House of Trembling  
Madness  
Stonegate, York**

Westons Old Rosie & 1 varying

**Inn on the Green  
The Green, Acomb**

Westons Old Rosie

**Lendal Cellars**

**Lendal, York**  
Westons Old Rosie

**Maltings  
Tanners Moat, York**

Biddenden's Dry, Westons Old  
Rosie & 2 varying

**Masons Arms  
Fishergate, York**

Westons Old Rosie, another  
Westons & 1 varying

**Old Ebor  
Nunnery Lane, York**

1 varying

**Olde Starre  
Stonegate, York**

1 varying

**Phoenix  
George Street, York**

2 varying

**Pivni  
Patrick Pool, York**

1 varying

**Postern Gate  
Piccadilly, York**

2 varying

**Punch Bowl  
Blossom Street, York**

1 or 2 varying

**Punch Bowl  
Stonegate, York**

1 from Thistly Cross

**Rook & Gaskill  
Lawrence Street, York**

3 varying

**Rose & Crown  
Lawrence Street, York**  
Thatchers Heritage

**Slip  
Clementhorpe, York**

2 varying

**Swan  
Bishopgate Street, York**  
Broadoak Perry & 1 varying

**The Hop  
Fossgate, York**

2 varying

**Three Cranes  
St. Sampson's Square, York**  
Westons Old Rosie

**Victoria  
Heslington Road, York**

Westons Old Rosie

**Volunteer  
Watson Street, York**

1 varying

**Waggon & Horses  
Lawrence Street, York**

3 varying

**Woolpack  
Fawcett Street, York**

1 varying

**York Beer & Wine Shop  
Sandringham Street, York**

1 Westons, or occasionally  
Once Upon a Tree

**York Tap  
York Station**

2 varying

Please let us know of any  
changes to this list.



# THE SUN INN

## 2015 Beer Festival

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# INN CIDER TRADING

A cider producer who makes fewer than 7000 litres (just over 1500 gallons) a year pays no duty, an exemption which dates back to 1976. I've seen it written that this volume was arrived at by estimating how much the farmer, his immediate family and workers might reasonably be expected to consume annually. Seems about right to me. It's reckoned that about 80% of the country's 500 or so producers qualify for this exemption, so it will come as quite a blow to them if the EU gets its way and our government gives in to its demand that it be removed.



Even if all these producers were making the maximum exemptible quantities, which they aren't, then this would amount to at most 600 thousand gallons – against the UK's total annual production of 130 million gallons. Yes, the EU is getting itself overexcited because at most 0.46% of our cider production – with no genuine, anti-competitive, cross-border trade significance – has no tax levied on it! Which begs the question of who has prompted them to take this punitive action against people whose careful stewardship of the countryside is helping to reverse the alarming post-war decline in our orchards, and whose methods the word craft can be rather more accurately used to describe than is often the case in the beer world.

Naturally an online petition has been organised to oppose this measure, which you may wish to sign at <https://you.38degrees.org.uk/petitions/protect-small-cider-producers-1>, if it is still extant at publication time. Now, if only as many people clamour for the EU to be rebuffed as demanded the unwarranted retention of a certain TV presenter then who knows....

Last time I promised to answer the question – is there such a thing as pear cider? The answer is, of course, no. Well, in the eyes of CAMRA and HMRC at least, but marketing departments occupy an alternative reality to the rest of us. There is an existing word for alcoholic beverages made entirely from pear juice – perry. Some small cider producers – **Gwatin** (Herefordshire) and **Gwynt y Ddraig** (Wales) – use a combination of apples and pears to make what they term **Pyder**. To call something “pear

cider” is a contradiction in terms. HMRC allows up to 25% of pear juice to be used in the making of cider, but the drink is still cider to them. Similarly perry may have up to 25% apple juice in it and is still perry. (Quite why this should be is a question to be pursued another day.) Any other proportions e.g. 26% pear juice and 74% apple juice and you have what the tax man calls “made wine”.

Now I've no idea what proportion of pear and apple juice is in any given “pear cider”, but according to HMRC that beverage is either perry, cider or made wine. And is taxed accordingly, which brings me to my promised explanation of why 4% is the usual strength of ciders with other fruits added – which are also made wine. Alcoholic drinks which conform to HMRC's definition of cider and perry have duty levied at 22p/pint for an alcohol content of above 1.2% to 7.5%. For made wine, though, the duty is 48p/pint up to only 4%, then 66p/pint up to 5.5% and 155p/pint above 5.5%. So at 4% the duty is already twice that of cider. At 4.1% the extra 18p/pint duty would lead to something like an extra 90p/pint at the pumps once the producer's and retailer's margins have been factored in and VAT applied. That would cut very little ice with the consumer, so 4% it is.

There's a similar explanation as to why keg (sparkling) cider doesn't go above 5.5% too – the duty is 22p/pint up to 5.5% then 150p/pint thereafter. Ouch. The point of this was to combat the predilection of underage and troublemaking drinkers for alcopops – sweet, fizzy and easily-consumed – by making such drinks much more expensive as they got stronger. However, the duty levied at the top end is only the same as that on wine, and there's no shortage of people to be seen tucking in to their 14% buckets of vino collapse. The following table showing the duty payable (pence per pint) at various strengths for the different categories mentioned may make things a bit clearer :

	4%	5%	5.5%	6%	7%	7.5%	8%
<b>Cider</b>	22	22	22	22	22	22	23
<b>Sparkling Cider</b>	22	22	22	150	150	150	150
<b>Made Wine</b>	48	66	66	155	155	155	155

Full details of all alcohol duty rates may be found by googling “hmrc duty rates”, or something similar. (RB)

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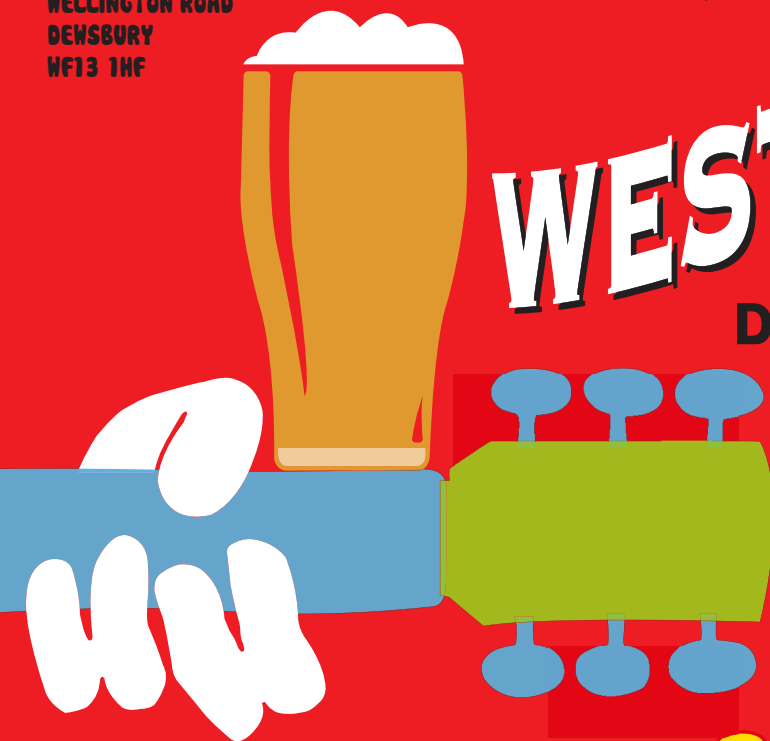


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# CIDER NEWS

Firstly, an apology to JD Wetherspoon as, despite taking full advantage of it, I forgot to mention the pub group's annual cider festival in my list in the last issue. There's been no advance publicity yet, but I'm assuming it will happen again in July this year. There are four new outlets for real cider to report this time. The **Punch Bowl** on Stonegate has a **Thistly Cross** (Scotland) cider whilst **Harkers**, St.Helen's Square, has either **Heritage** from **Thatchers** (Somerset) or **Rosie's Pig** or **Old Rosie** from **Westons** (Herefordshire) Both of these are part of the Nicholson's pub chain, which also has the **Cross Keys** and **Old White Swan** in York. The **Cross Keys** had also been selling **Thistly Cross** until recently, but the **Old White Swan** never has sold real cider as far as I know. Given the chain's commitment to quality beers it seems a little inconsistent of them to not apply the same principles to their cider offerings.



The **Three Cranes**, St.Sampson's Square has **Westons Old Rosie** whilst the **Phoenix**, George Street, has introduced cider following a change of management. It began with **Pure North** (West Yorkshire) **Valley Gold** and **Handmade** (Wiltshire) **Crazy Diamond**, with the promise of more of the same, but different, to come. One pub which doesn't have real cider is the newly opened **Sutlers Bar** on Fossgate. However, one of its keg cider offerings is **Orchard Pig** (Somerset) **Reveller** which is tolerable in an emergency (i.e. no real cider available) as it isn't as fizzy as most industrial brands. One loss to report is the **Golden Lion**, Church Street, but real cider may return.

This issue we have included a list of all the known pubs in the immediate City of York area with real cider. Many sell only **Westons** products, but others offer some diversity and many interesting ciders can be found. Here's a representative sample of what's been on recently – **Artful Dodger**: **Scrumpy Wasp** (Nottinghamshire), **Snailsbank** (Herefordshire); **Brigantes**: **Day's Cottage** (Gloucestershire), **Heck's** (Somerset); **Duke of York**: **Armagh** (N.Ireland); **Maltings**: **Farmer Jim's** (Devon), **Rathay's** (Herefordshire); **Old Ebor**: **Circle** (Wiltshire), **Lyme Bay** (Devon); **Pivni**: **Sampford Courtenay**

(Devon); **Rook & Gaskill**: **London** (G.London), **Thornborough** (North Yorkshire); **The Hop**: **Cornish Orchards** (Cornwall), **May's** (Herefordshire); **Waggon & Horses**: **Bottle Kicking** (Leicesteshire), **Skidbrook** (Lincolnshire); **Woolpack**: **Gwatkin's** (Herefordshire), **West Croft** (Somerset); **York Tap**: **Hallets** (Wales), **Pure North** (West Yorkshire).

All the pubs listed as having variety could well be selling something similar, so anyone seeking to explore the full spectrum of cider tastes and styles could do a lot worse than check them out frequently. As well as **Westons**, **Abrahalls** (Herefordshire) and **Gwynt y Ddraig** (Wales) also feature regularly around town.

Real cider seems to be a lot more difficult to locate in our rural area, but we're gathering information to pass on at a later date. If you know of any pubs with the real thing, please let us know.

**Pure North** of Deanhouse, near Holmfirth, are one of Yorkshire's nine or ten cider producers (of which more next time). Their award-winning **Deanhouse Dry** crops up in York from time to time – usually at the **Rook & Gaskill** or **York Tap**. This year they have released a two-year old variant named **Vintage Deanhouse** which should be worth seeking out.

**Westons** have also launched some new ciders, although if you've been paying attention you'll know that three of these are actually made wines! These are flavoured variants of **Old Rosie** – elderflower, cloudy lemonade and rhubarb. At the expected 4% that represents a substantial dilution of whatever **Old Rosie** is putting into the mix. Of rather more interest to the cider, as against the alcopop, drinker are the other two – **Henry Westons Single Orchard Still Cider** and **Henry Westons 1880 Still Cider**, both at 6%, which should appear in some of our many **Westons** outlets during the summer.

Finally, the **Black Horse**, Monkgate, held a Spring Cider Celebration in late March with about a dozen or so ciders and perries piled up at the end of the bar. Unfortunately I didn't find out about it until late into the event, so didn't spend as long there, wallowing in West Country delights, as I may have wished. We will happily give free publicity to any pub holding similar festivals, so I don't miss out again! (RB)



# LAST ORDERS

## York Branch Meetings and Events

**Friday 12th June:** Cycle social, meet **Deramore Arms** (Heslington), 7pm for 7.30pm departure. Possibly visiting **St. Vincent Arms** (Sutton upon Derwent), **Oddfellows Arms** (Wilberfoss), **Swordsman Inn** (Stamford Bridge) and **Greyhound** (Dunnington).

**Saturday 13th June:** Joint Social (with Scarborough Branch), meet in York railway station for a 10.40am departure. Advance fares (24/03/14) single £7.10 or Return £17.90.

**Thursday 18th June:** POTY/Cider POTY presentation, 8pm – **Maltings**, Tanner's Moat.

**Friday 19th June:** Friday 5 – **Rose & Crown** 7.30pm, **Spread Eagle** 8.15pm **Walmgate Ale House**, **Watergate Inn** (Formerly **Five Lions**) and **Blue Bell**.

**Thursday 2nd July:** Branch meeting, **Brigantes**, 8.30pm.

**Thurs 9th July:** City Summer Pub of the Season, **Golden Ball**. Presentation of certificate around 8.30pm.

**Saturday and Sunday 11th-12th July:** Weekend cycle trip to Scarborough. Detailed arrangements to follow.

**Friday 17th July:** Friday 5 – **Launch of Ale Trail**.

**Saturday 25 July:** Town and Country Summer Pub of the Season, **Dawnay Arms**, Shipton by Beningborough. Presentation around 1pm. Bus from/to Leeman Road Gardens £6, times TBC.

**Wednesday 29th July:** Branch meeting, **Knavesmire**, 8.30pm.

**Friday 7th August:** Cycle social, meet **Shoulder of Mutton** (Heworth), 7pm for 7.30pm departure. Possibly visiting **Fox** (Stockton-on-Forest), **Thompson Arms** (Flaxton), **Ship Inn** (Strensall) and **Blacksmiths Arms** (Huntington).

**Saturday 8th August:** Social trip to **Bad Co. Brewery**. Bus leaves Leeman Road Gardens at 11.15am. The trip will also go to Helmsley (including the brewery) and other pubs returning by 8pm. Cost **TBC**.

**Friday 21st August:** Friday 5 – **York Tap**, 7.30pm, **Volunteer Arms** 8.15pm, **Fox Inn** (Holgate Rd), **Crystal Palace**, **Mount Hotel** and **Windmill**.

**Tuesday 25th August:** Branch meeting, **Walmgate Alehouse**, 8.30pm.

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## 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

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

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

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

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

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

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**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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